

# Vermont Cheese Council

Spring 2010 • Vol. 10, Issue 1

## Come to the 2010 Vermont Cheesemakers Festival

**R**eception to the Vermont Cheesemakers Festival last summer was overwhelmingly positive. The event drew 35 cheesemaking vendors, 19 beer and wine makers and 20 specialty food vendors. With attendance topping over 1,200 visitors – it was a sell-out. So this year's event will be bigger and better with an expected list of 50 cheesemakers, 20 wineries and breweries, 15 specialty food vendors, tasting and cooking shows, demonstrations, seminars, cheese pairings and much, much more. Fifteen hundred (1,500) tickets are available on a first-come, first-serve basis. Once again

the historic Coach Barn at Shelburne Farms on the shore of Lake Champlain will be the setting for the main day-long event on Sunday, July 25th. But due to interest in all things foodie, there will be creameries, vineyards, breweries and farm-based cheesemaking operations open across the state on Saturday, July 24th for tours and tastings. Visit the festival web site for details on the main event as well as a map of participating outlets for the Foodmakers Open Studio. The festival will be a “one-of-a-kind East Coast cheese event of the year.” The

*continued on page 5*

Stephen Strub



The Coach Barn at Shelburne Farms, venue for the 2010 Vermont Cheesemakers Festival.



[www.vtcheese.com](http://www.vtcheese.com)



## Letter from the President

**A**t the Vermont Cheese Council's Annual Meeting, I took over as President, replacing Laini Fondiller of **Lazy Lady Farm** who has given the Council two years of excellent leadership. I thank our members for supporting my candidacy and look forward to working with other new officers who are listed below. For those of you who may not know me, my wife Gari and I started Woodcock Farm Sheep Dairy in 1999. Now with the help of our daughter Sam we milk 100 East Friesian ewes, and produce about 9,000 lbs of sheep's milk cheese annually. So it looks like our president position has run out of ruminants to represent with cow, goat, and now sheep.

The activities of the council have grown dramatically in the past few years. Our cheesemaking membership has expanded to over 40, we've added a growing associate membership for retailers, and our website has become a lot more active with over 150,000 visits last year. A monthly e-newsletter is being received by over 1,000 cheese heads, as well as the biannual hardcopy newsletter, which is mailed to more than 2,000 cheese fanatics throughout the country. The council distributed over 30,000 cheese trail brochures in 2009, gave out \$5,000.00 in VIAC



class scholarships, and this summer we will be hosting the second annual Vermont Cheesemakers Festival.

This has all been made possible by the creation of the VCC Coordinator position, funded by a three year RBEG grant which the council received in 2009. Our original coordinator Calley Hastings is moving on to help with her family's Fat Toad Farm business. Through her efforts we have a much clearer understanding of both the direction of the VCC and the responsibilities of the coordinator position. We will miss her. The first task of the VCC in 2010 was to find a replacement. It was a difficult choice with many qualified applicants interested in the job. I'm happy to announce that Rachel Schaal, a recent transplant from Pennsylvania and a former coordinator for P.A.S.A. (Pennsylvania Association for Sustainable Agriculture), has enthusiastically taken over the position. You'll be getting to know Rachel more as the year unfolds. As you can see we have a lot on our plate, which is a good indicator for the health of our industry. I look forward to seeing you all at the festival in July. In the meantime if you're driving by Woodcock Farm in Weston, stop in, we'll be here.

— Mark Fischer, VCC President  
**Woodcock Farm**

## Memoir of a Cheesemaker Available

**C**onsider **Bardwell** founder Angela Miller has penned the book *Hay Fever: How Chasing a Dream on Vermont Farm Changed My Life*. It is the story of how this

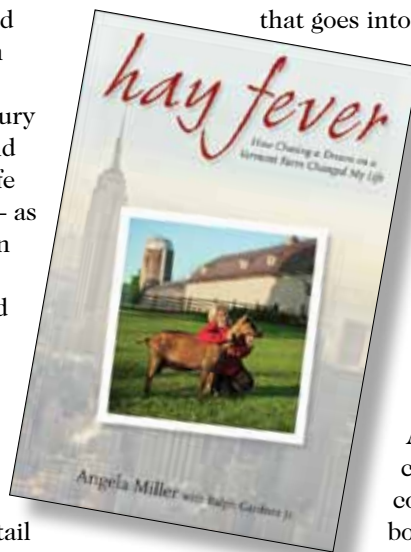
New York City-based professional woman sought the "simple life" on a 19th century farm in Vermont and discovered a new life and a new career — as a cheesemaker — in the process.

The inspiring and funny tale reveals the inner workings of a growing, award-winning dairy farm and the painstaking effort and attention to detail

that goes into every bite of cheese.

For the cheese cravings the book is bound to stir up, Miller includes a handful of her own delicious recipes and those of food celebrities like Mark Bittman and Jean-Georges Vongerichten.

It is available, as of April 2010, at Amazon.com, BarnesandNoble.com or at your local bookstore.



### VCC Officers, 2010

**Mark Fischer, President**  
Woodcock Farm

**Eric Johnson, Vice-President**  
Spring Brook Farm

**Linda Miller, Secretary**  
Jericho Hill Farm

**Sebastian vonTrapp, Treasurer**  
vonTrapp Farmstead





# New Cheeses

## Vermont Butter & Cheese Creamery

has announced a new cheese in their line up: **Cremont**. This is a mixed milk cheese combining local, fresh cows' and goats' milk with a hint of Vermont cream. The "Cream of Vermont" combines the nutty taste of VB&C's crème fraîche, the creamy texture of their Bonne Bouche and the wrinkled geotricum rind of their Bijou. This double cream, aged cheese is an American original crafted in the bucolic Green Mountains of Vermont. For information on its availability, check the VB&C website: [www.vermontcreamery.com](http://www.vermontcreamery.com).



VB&C's Cremont

**Hildene Farm Signature Cheese** recently debuted its **chevre**, the first in a line of signature farmstead cheeses slated for production at the historic site, the Robert Todd Lincoln Family Home in Manchester VT. For more information, call or visit (802) 362-1788, [www.hildene.org](http://www.hildene.org)

**Vermont Shepherd** has introduced a new cheese called **Queso del Invierno**, or Winter Cheese. It is available for wholesale purchase. Queso del Invierno is a mixed milk cheese made from the milk of two neighboring farms in Westminster West, VT: Jersey cow milk from Ranney Ridge Farm, and sheep's milk from Vermont Shepherd. This is a soft to semi-hard natural rind cheese aged 3-4 months. It can be served as an appetizer on toasted,

hearty bread. Because it melts well, it is also recommended for use on pastas and pizzas for added flavor. For more information, call (802) 387-4473, or email [info@vermontshepherd.com](mailto:info@vermontshepherd.com)

## Dancing Cow Cheese

debuted its **Lindy Hop** at a cheese and wine fundraising event in November at Lincoln Peak Vineyard in New Haven. Lindy Hop paired

nicely with Lincoln Peak's Marquette. Loosely based after a Fourme d' Ambert, Lindy Hop is made with uncooled raw cow's milk from a single milking. Lindy Hop is a very approachable, mild, creamy blue with a long finish on the palate and a natural rind. Lindy Hop's earthy flavors highlight the high quality raw cow's milk. Named after a 1920s dance that originated in Harlem, the Lindy Hop was very popular in Blues and Jazz clubs. Aged on the farm a minimum of 60 days. This season's cheese will be available mid-May through Provisions International. The cheesemakers at Dancing Cow want to thank Matt Jennings at Farmstead,



Lindy Hop from Dancing Cow

Inc. for encouraging them to make a blue and call it "Lindy Hop". To learn more call (802) 758-3267, or visit [www.dancingcowcheese.com](http://www.dancingcowcheese.com)

**Mt. Mansfield Creamery** has two new cheeses to unveil, one made exclusively for Topnotch at Stowe is named the **Topnotch Tomme**. This French Alpine

Cheese is a raw milk cheese aged for three months.

Their other new cheese is named

the **Halfpipe**, a complex tomme aged for four months and available only during the summer months. For more information, contact (802) 888-7686 or email [rugit13@aol.com](mailto:rugit13@aol.com)



Woodstock Farmers' Market, Woodstock, Vt., showcases new and established Vermont cheeses daily. (See story, page 9)



# VIAC Offers Summer Cheese School

**T**he Vermont Institute for Artisan Cheese (VIAC) at The University of Vermont has extended its course offerings with a summer program for 2010. This will allow students to complete the Basic Certificate Cheesemaking Program within 2 weeks in back to back sessions. VIAC is the nation's first and only comprehensive center devoted to artisan cheese. By providing education, research, technical services, and public service to increase knowledge, appreciation, and expansion of artisan cheese, the Institute supports artisan cheese producers in Vermont and throughout the United States, contributes to the latest scientific research and expertise related to dairy and cheese products, and encourages the sustainability of the small-farm culture in Vermont and other rural landscapes.

The Basic Certificate Cheesemaking Program consists of six fundamental courses on technical aspects of cheesemaking. These foundation courses are designed to provide beginning cheesemakers with basic scientific knowledge and skills. The courses include Essential Principles and Practices in Cheesemaking (3 days); Milk Chemistry (1 day); Hygiene and Food Safety in Cheesemaking (1 day); Starter Cultures (1 day); Cheese Chemistry (2 days) and Basic Sensory Evaluation of Cheeses (1 day). The Basic Certificate Cheesemaking Program will be offered two times during the summer of 2010 so that participants have two opportunities to complete the certificate (two sequences: first week 5 days- second week 4 days). The first opportunity includes the weeks

of May 24-May 28 and June 7-10; the second opportunity covers the weeks of June 21-June 25 and June 28-July 1. Enrollment in these classes is limited to 20 participants.

Other VIAC fall courses include:

**Sept 7-8:** *Cheese Chemistry*

**Sept 9:** *Starter Cultures*

**Sept 10:** *Basic Sensory Evaluation*

**Sept 13-15:** *Essential Principles and Practices of Cheesemaking*

**Sept 16:** *Hygiene and Food Safety in Cheesemaking*

**Sept 17:** *Quality & Chemistry of Milk*

**Sept 20-22:** *Artisan Cheese Practices: Blue Cheese /France / BC USA*

**Sept 22:** *Wine and Cheese Pairing:*

**Oct 4-5:** *Cheese Chemistry*

**Oct 6:** *Starter Cultures*

**Oct 7:** *Basic Sensory Evaluation*

**Oct 18-20:** *Essential Principles and Practices of Cheesemaking*

**Oct 21:** *Hygiene and Food Safety in Cheesemaking*

**Oct 22:** *Quality and Chemistry of Milk*

For questions or to enroll, contact Jody Farnham at: [jfarnham@uvm.edu](mailto:jfarnham@uvm.edu) or call (802), 656-8300. For more information about course content go to [www.uvm.edu/viac](http://www.uvm.edu/viac).

## Help Keep Local Farms

**I**n Fall 2009 New England state agriculture leaders joined forces with dairy promotion organizations to launch the Keep Local Farms program. Inspired by the "Fair Trade" concept, Keep Local Farms will help to get more money directly to dairy farmers while creating stronger connections between farmers and their customers. The program is an effort to help dairy farmers in New England get a more sustainable price for their milk and to provide consumers with a way to support local dairy farmers, their community and the local economy.



Consumers play an essential role in the Keep Local Farms program and the future viability of dairy farmers in the region. In addition to purchasing nutrient-rich dairy products at the store, Keep Local Farms allows consumers to contribute directly to dairy farmers through the Keep Local Farms website ([www.KeepLocalFarms.org](http://www.KeepLocalFarms.org)) and in the future, through co-branded dairy products. By contributing to a fund that will be shared with farmers of the Northeast, consumers can help guarantee a fair wage for dairy farmers and support a fresh, local food network.

In January, Hannaford Supermarkets joined forces with the Keep Local Farms™ initiative in its 171 New England and New York grocery stores. Hannaford is the nation's first retailer to implement the program.



# World Cheese Awards

**C**ongratulations to the Vermont Cheeses that showed so well as the World Cheese Awards competition in March. Vermonters walked away with praise and ribbons including three Best of Class! Listed alphabetically by company, the winners are:

## **Cabot Creamery Cooperative**

Cottage Cheese: 4th  
Sharp Cheddar: 5th  
1-2 Year Cheddar: 5th  
Mild Cheddar: 6th  
Pepper Flavored American Style Cheeses: 7th (PepperJack)  
Medium Cheddar: 9th  
Salted Butter: 10th  
Unsalted Butter: 10th

## **Cabot/The Cellars of Jasper Hill**

Banded Sharp to Aged:  
**Best of Class**

## **Consider Bardwell Farm**

Smear-Ripened Soft Cheese:  
3rd (Dorset)  
Semi Soft Goats Milk Cheese:  
tied for 5th (Manchester)

## **Franklin Foods**

Flavored Soft & Semi Soft Mixed Milk Cheese: 3rd (Green Mountain Chevre Basil)  
Spreadable Cheeses: 6th (Green Mountain Neufchatel)  
Flavored Spreadable Cheeses:  
9th (Green Mountain Farm Salsa Cream Cheese) & 10th (Green Mountain Farm Garlic & Herb Spreadable Cheese)

## **Lazy Lady Farm**

Blue Veined Exterior Molding:  
6th (Lady in Blue)

## **Spring Brook Farm**

Smear-Ripened Semi-Soft Cheeses:  
**Best of Class** (Tarentaise)



*Spring Brook's Tarentaise*

## **Vermont Butter & Cheese Creamery**

Soft Goats Milk Cheese:  
**Best of Class** (Fresh Crotin) &  
2nd (Chevre Classic) &  
8th (Crumbled Goat Cheese)  
Open Class Soft Cheeses: 3rd  
(Quark) & 10th (Mascarpone)  
Semi Soft Goats Milk Cheese:  
tied for 5th (Feta)  
Surface Mold Ripened Goats Milk Cheese: 6th (Coupole)  
Surface (Mold) Ripened Mixed Milk Cheese: 9th (Cremont)  
Flavored Soft Goats Milk Cheese:  
10th (Chevre Herb)

## **West River Creamery**

Banded Mild to Medium: 10th  
(Clothbound English Cheddar)

For all winners, visit:  
[www.worldchampioncheese.org/\\_apps/context\\_results/](http://www.worldchampioncheese.org/apps/context_results/)

## **2010 Vermont Cheesemakers Festival**

*continued from page 1*

Vermont Cheesemakers Festival has been organized by Vermont Butter and Cheese Creamery in partnership with the Vermont Cheese Council. For tickets information and other details, check [www.vtcheesefest.com](http://www.vtcheesefest.com).

At the time of this printing, Foodmakers Open Studio participants included:

### **Vermont Creameries**

Cabot Creamery  
Neighborly Farms  
Willow Hill  
Grafton Village Cheese  
Lakes End  
Fat Toad Farm  
Shelburne Farms  
Taylor Farm  
Plymouth Artisan Cheese

### **Vermont Wineries**

Boyden Valley Winery  
Lincoln Peak Vineyard  
Shelburne Vineyard  
Snow Farm

### **Vermont Breweries**

The Alchemist Pub  
Harpoon Brewery  
Magic Hat Brewing Company  
Otter Creek Brewery  
Rock Art Brewery

### **Vermont Artisan Foods**

Ben & Jerry's  
King Arthur Flour Company  
La Brioche  
Laughing Moon Chocolate  
Red Hen Baking Company





# Cooking with Vermont Cheese

**M**any of Vermont's most highly touted chefs have added locally made artisanal cheeses to their list of favorite ingredients with which to cook. And why not? Vermont made cheeses are made from high quality milk, and the proximity of these cheeses to the restaurant table ensures they are fresh and fabulous.

## **Ariel's Restaurant, Brookfield**

Chef Lee Duberman and her husband, Richard Fink, have run the restaurant Ariel's, located in the scenic village of Brookfield next to the floating bridge for the past 14 years. In March, they hosted a session entitled "Cooking with Vermont Cheeses." On hand were both cheese lovers and cheese-makers to share in the experience of watching Lee add cheese into a

variety of sumptuous recipes. Lee says she has loved using Vermont cheeses in her dishes because they offer "consistent great quality across the board." Each year she adds more varieties and labels into her repertoire, featuring them in all aspects of the meal – from appetizers to entrees to desserts. Her cheese soufflé is among a favorite of her patrons as it is one of the best ways to feature whatever cheese happens to be fresh and on hand. "If you use a fresh goat cheese – such as from Vermont Butter & Cheese, the soufflé is delicate and creamy. Use an Alpine style, such as Spring Brook Tarentaise and the dish contains pockets of flavor that pull out. Use blue or cheddar cheeses for a more moist variation," she says. The basic recipe is at right. All the recipes from the day's event can be found on our web site: [www.vtcheese.com](http://www.vtcheese.com).

## **Ariel's Vermont Cheese Soufflé**

*By Chef Lee Duberman*

*½ lb. Vermont cheese  
(grated if hard)  
4 large eggs  
3 ½ Tbsp. unsalted butter  
1/3 cup all purpose flour  
1 1/3 cups milk (whole or 2%)  
1 Tbsp. Dijon mustard  
1 Tbsp. finely chopped herbs  
(such as thyme, tarragon or basil)  
½ tsp salt and ¼ tsp pepper*

Butter eight ¾ cup ramekins. Separate eggs. In a medium sized saucepan melt butter. Whisk in flour and cook 2-3 minutes over low heat, whisking. Add milk, slowly, whisking in, bring to simmer and cook 2-3 mins. Remove pan from heat. Add egg yolks, mustard, thyme, cheese, and salt & pepper to taste. In a mixer, beat egg whites with a pinch of salt until they just hold stiff peaks. Fold in 1/3 of whites to lighten. Then gently fold in rest of whites. Divide into buttered ramekins. Arrange in a baking pan and pour hot water ½ way up the sides. Bake until slightly puffed and light golden brown. Cool and turn upside down onto a buttered cookie sheet. Can be refrigerated overnight. When ready to serve, preheat oven to 375. Place soufflés in oven. Bake until heated through and slightly puffed. Turn onto plate to serve.

Susan Spaulding



*Owner and Chef Lee Duberman of Ariel's Restaurant instructs on the use of Vermont cheese in cooking.*

Other recipes on our web site include:

- **Fat Toad Farm Fresh Chevre Cheesecake**
- **Jasper Hill's Bayley Hazen Blue Cheese Scalloped Potatoes**
- **Caramelized Apple Tart with Grafton Cheddar Crust and VT Creamery Quark Ice Cream**

## The Daily Planet, Burlington

Chef Michael Clauss serves a fantastic cheese board at his restaurant – 80% of which hales from in-state producers such as **Ploughgate Creamery**, **Twig Farm**, **Green Mountain Blue Cheese**, **Jasper Hill**, **Fat Toad Farm**, **Vermont Butter & Cheese Creamery** and **Cabot**. “I love being able to access small amounts of incredible cheese to put in front of my patrons. They love it,” says Chef Clauss, a former instructor at the New England Culinary Institute. Regular entries on his menu also utilize cheese, such as a creamy polenta made with award-winning Cabot Clothbound Cheddar, a favorite cheese that he orders 20 pounds of each week. From April through the fall, The Dailey Planet will present a number of Vermont-made beer and cheese dinners pairing some of the best brew and cheese the state has to offer. For information contact (802) 862-9648 or email [gm@dailyplanet15.com](mailto:gm@dailyplanet15.com)

## Also in the Chef's Corner:

**Mt. Mansfield Creamery**, based in Morrisville says that the local Cliff House Restaurant serves their Chapel Lane cheese, quartered, dunked in a beer batter, fried, and accompanied by Vermont honey. Harrison's Restaurant, also in Stowe, serves a “Go Nuts for Cheese” featuring Mt. Mansfield Creamery cheeses, as well as Haddock Copenhagen, fish stuffed using their Forerunner cheese.

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## Sweets & Treats

Stowe-based chocolatier, Laughing Moon Chocolates, has been experimenting with pairing cheese and chocolates for several years. But the partnership really took off at last year's Cheesemakers Festival. Owner Leigh Williams says customers are “shocked” at how good the chocolates are. A Vermont Chevre Lavender Truffle and a **Jasper Hill Farm** Bayley Hazen Blue Cheese Truffle are both very popular and generally available. Year-round you can special order dark chocolate dipped **Ploughgate Creamery's** Willoughby and **Jasper Hill's** Constant Bliss.

Because these only have a 24-hour shelf life, they are only available made to order. To learn more, call Laughing Moon at (802).253.9591, visit their web site: [www.laughingmoonchocolates.com](http://www.laughingmoonchocolates.com). You can also come to their booth at this year's Cheesemakers Festival on July 25th in Shelburne (see cover story).



Vermont Brownie Company's Dark Chocolate Chevre brownie is modeled after a traditional cream cheese brownie. This brownie features **Vermont Butter and Cheese Creamery's** Chevre between two layers of dark chocolate batter and topped with chopped bittersweet chunks. Check out their website; shipping is available anywhere in the world [www.VermontBrownieCompany.com](http://www.VermontBrownieCompany.com).



Birchgrove Baking on Elm Street in Montpelier uses a variety of Vermont cheeses in its baked goods and sandwiches. Shown here are a cheddar and black peppercorn scone and a ham and cheese croissant, with cheddar from **Cabot Cooperative Creamery**. Owners John Belding and



Jenn Toce have also used cheeses from **Thistle Hill**, **Maplewood Farm**, **Jasper Hill**, **Vermont Butter & Cheese Creamery**, and **Ploughgate Creamery** among others. Visit the bakery's web site: [www.birchgrove-baking.com](http://www.birchgrove-baking.com) or stop in when in Montpelier.



**Dancing Cow Cheese's** new blue cheese, Lindy Hop, is currently on the menu at Solstice at Stowe Mountain Lodge and The Shoreham Inn. The Farmer's Diner in Middlebury is eagerly awaiting spring Lindy Hop to add as a staple to their menu.

Stephanie Sokolove, owner and executive chef of Stephanie's on Newbury and Steph's on Tremont Street, both in Boston, uses a variety of **Cabot** cheeses to create an array of "Sophisticated Comfort Food"

which she says "blends traditional favorites with today's food preferences focusing on current, fresh ingredients and bolder flavors."



## In Memoriam – Jamie Cherington

The Vermont Cheese Council community would like to recognize, in gratitude and affection, Jamie Cherington who died unexpectedly in November. Jamie was a philanthropist, cheerleader and a stalwart friend of the Vermont Cheese Council from its inception. Since her arrival in Vermont in 1996, she worked on numerous privately funded projects to support sustainable agriculture and was a key player in Vermont's effort to promote the development of artisanal cheeses and other value-added agricultural products. She was ever enthusiastic and visionary in supporting efforts to preserve the working landscape while helping farmers and cheese-makers experience success from their labors. Her passing has saddened so many. She will be sorely missed.



### Jericho Hill Farm

The cheeses from Scenic Jericho Hill Farm can be found in recipes on our web site, [www.vtcheese.com](http://www.vtcheese.com) including the following:

#### Macaroni & Smoked Cheese

*From Jericho Hill Farm*

1 to 1 ½ cups uncooked elbow macaroni  
¼ cup mayonnaise  
¼ cup chopped onion  
1/4 tsp salt  
¼ tsp pepper  
¼ cup flour  
1 ¾ cups milk  
6 oz. Colby Cheddar Cheese  
2 oz. Smoked Colby Cheddar Cheese

Cook macaroni. Cook and stir margarine, onion, salt and pepper until onion is slightly tender. Blend in flour. Cook over low heat, stirring constantly until mixture is smooth and bubbly. Remove from heat. Stir in milk, Heat to boiling, stirring constantly. Boil and stir one minute. Stir in cheese until melted. Mix with macaroni into a 1 ½ quart casserole dish. Cook uncovered at 375 degrees for 30 minute.



# Cheese Champions



## Lisa Battilana

*Executive Chef and Cheese Buyer, Woodstock Farmers Market, Woodstock, VT*

### **When did you first discover the wide world of artisan cheese?**

I began buying cheese for the Market in 2007, which up until that time was purchased by our grocery department. By then, I had been exposed to the unique selections of farmhouse cheese in France, Italy and Switzerland, and had visited Cowgirl Creamery in California and Formaggio Kitchen in Cambridge, MA. When I started to buy cheese I read everything about cheese I could get my hands on, and while that was very valuable, what I really wanted to do was taste the cheeses I was reading about. Each time I purchase a “new” cheese, I taste it! Then I am able to write a description that includes the country or in the case of Vermont cheese, the town where a farm is located and the farm name. Our customers also want information about whether a cheese is made from raw or pasteurized milk.

My role as a cheese retailer is to remove as many barriers between our guests and their ability to taste and hopefully buy a piece of cheese, so we sample at least two cheeses every day. Usually 30% of the cheese we carry is produced in Vermont.

### **What is it about Vermont cheese that intrigues you and your customers?**

People who travel from far away have been reading about Vermont cheese and some farms have a limited supply of cheese available which they may never reach their markets. They're very interested to taste cheeses - not just read about them. Many local guests really do want to buy what is produced close to home and everyone trusts that Vermont made products are



*Lisa Battilana*

wholesome. Personally, I think many people are envious of those who produce a tangible product with their hands. They are fascinated to hear stories about the farms and people involved in producing Vermont cheese. From time to time we all wish our lives were a bit less hectic and I think people perceive farm life to be that way!

### **What is it like knowing the cheesemakers and visiting the farms in Vermont where cheeses are made?**

I am a native Vermonter and child of the sixties, so I am incredibly proud to see open land. One way to ensure we will continue to see pastures and fields is for farms to thrive. Producing value added products like cheese has opened up new opportunities for farmers in Vermont.

The cheesemakers I know are passionate about their animals, stewards of the land, have determination and work very hard. Those

who open their farms to visitors are generous folks willing to take the time to answer questions and let others see their farm up close. Vermont cheesemakers are also doing a great job marketing their cheese and providing retailers with outstanding labels. As a cheese retailer I feel part of my job is to take good care of the cheeses in our store, represent Vermont cheese and promote its sale. See our cheese for sale at [www.woodstockfarmers-market.com/vermont-cheese.aspx](http://www.woodstockfarmers-market.com/vermont-cheese.aspx)

### **Do you think there are growth opportunities for Vermont made cheese?**

There will always be demand for unique, quality food products and Vermont cheese meets all those criteria. Vermont has fantastic resources for cheesemakers including the Vermont Cheese Council, the VAIC and an increasing number of local farmers and cheesemakers from which to draw information and expertise.



## Small Bites

VCC member **Franklin Foods** a leading manufacturer and marketer of cream cheese based products reports that their Green Mountain Farms Tzatziki Savory Yogurt Dips were awarded one of the Best New Products of 2009 by *Refrigerated and Frozen Foods Retailer Magazine*. Franklin Foods has also received a Level 3 Certification for Food Quality and Food Safety at their Enosburg Falls, VT facility. This is the highest-level certification by Safe Quality Food Institute's (SQF).

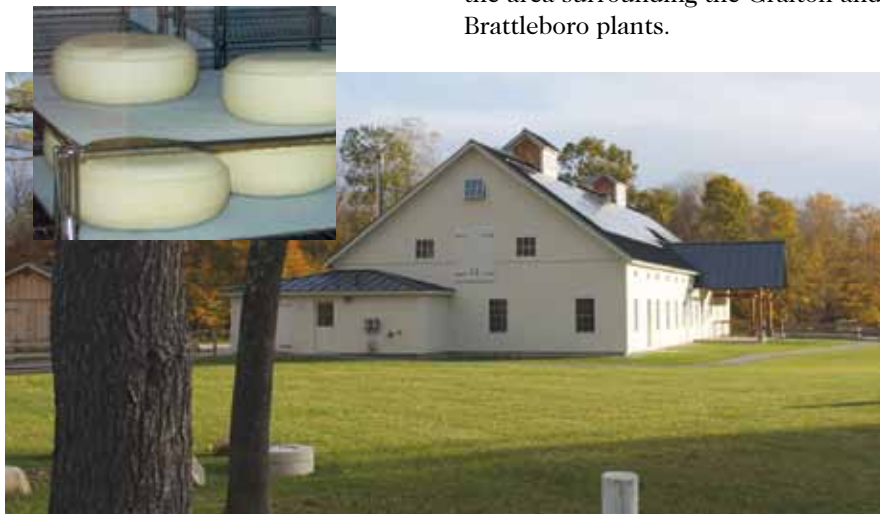


**Hildene**, the the historic family home of Robert Todd Lincoln in Manchester, VT, has spent the past three years planning, building and working towards cheesemaking at their Rowland Agricultural Center. In addition to their debut cheese, a chevre, they plan to make Edam and Havarti, which will be aged and ready for purchase by summer. The Rowland Agricultural Center is an example of small-scale sustainable

farming. The micro operation, powered by solar and heated by wood, also provides a unique opportunity to teach about the green value in using clean, renewable energy. An integral part of the thriving agricultural component of Hildene, the farm continues the Lincoln family's agricultural legacy while providing a venue for guests to learn valuable lessons from the land and for the environment, 21st century style. The barn, designed specifically to house the goat herd and for public viewing of cheese-making from milking to processing of Hildene Farmstead Cheese, is open daily year round. Learn more by calling (802) 362-1788 or email [info@hildene.org](mailto:info@hildene.org).



**Grafton Village Cheese Co.**, makers of award-winning, handcrafted Vermont cheddar cheese, donated approximately 2,400 pounds of cheese to 36 schools during the 2008/2009 academic year. These donations served 5,500 students in the area surrounding the Grafton and Brattleboro plants.



Rowland Agricultural Center at Hildene; (inset) Hildene's first Havarti cheese.



The Lake Champlain Regional Chamber of Commerce, Vermont Convention Bureau and GBIC hosted the Fifth Annual Taste of Vermont on Thursday, May 6 on Capitol Hill in the Russell Senate Office Building. Participating cheesemakers include:

**Lazy Lady Farm**  
**Vermont Butter & Cheese Creamery**  
**Mt Mansfield Creamery**  
**Taylor Farm**  
**Crowley Cheese Inc**  
**Shelburne Farms**



**Fat Toad Farm** and **Neighborly Farm** are part of a group of farms and businesses in the general Brookfield, VT area that are working together to provide coordinated educational/agriculture and culinary tourism packages for summer 2010 and on. Several meat producers, a raw milk farm, a beekeeper, a greenhouse, a wellness center, a dried flower business and Ariel's, a great restaurant that features localvore food, are all participating. The effort is being supported in early development by a grant from the Farm Viability Program. For more information, all Judith Irving at Fat Toad Farm, (802) 279-0098 or email [fattoadfarm@gmail.com](mailto:fattoadfarm@gmail.com).



*Upper Valley Magazine* recently ran a lengthy feature entitled "When in Vermont, Think Cheese" that focused on the award-winning tarentaise cheese made by **Thistle Hill Farm** in North Pomfret.

*Rachel Fritz Schaal*

## VCC Cheesemaking Members

Blue Ledge Farm, Salisbury  
Blythedale Farm, Corinth  
Bonnieview Farm, Craftsbury  
Common  
Cabot Creamery, Cabot Village  
The Cellars at Jasper Hill,  
Greensboro  
Champlain Valley Creamery,  
Vergennes  
Cobb Hill Cheese, Hartland  
Consider Bardwell Farm, West  
Pawlet  
Crawford Family Farm, Whiting  
Crowley Cheese, Mt Holly  
Dancing Cow, Bridport  
Fat Toad Farm, Brookfield  
Franklin Foods, Inc, Enosberg  
Grafton Village Cheese Co,  
Grafton & Brattleboro  
Green Mountain Blue Cheese,  
Highgate Center  
Hildene Farm Signature Cheese  
Manchester  
Jericho Hill Farm, White River  
Junction  
Lakes End Cheese, Alburgh  
Lazy Lady Farm, Westfield  
Maplebrook Farm, Bennington  
Mt. Mansfield Creamery,  
Morrisville  
Neighborly Farms of Vermont,  
Randolph Center  
Orb Weaver Farm, New Haven  
Peaked Mountain Farm,  
Townshend  
Ploughgate Creamery,  
CraftsburyCommon  
Plymouth Artisan Cheese,  
Plymouth  
Sage Farm Goat Dairy, Stowe

Scholten Family Farm,  
Weybridge  
Shelburne Farms, Shelburne  
Taylor Farm, Londonderry  
Twig Farm, West Cornwall  
Vermont Butter and Cheese  
Creamery, Websterville  
Vermont Shepard, Putney  
von Trapp Farmstead, Waitsfield  
Willow Hill Farm, Milton  
Woodcock Farm, Weston

## VCC Associate Members

Black River Produce, North  
Springfield

Castleton Crackers, Castleton

Castleton Village Store,  
Castleton

Cheese Traders and Wine  
Sellers, South Burlington

City Feed and Supply, Jamaica  
Plain MA

Dairy Connection Inc, Madison  
WI

Dairy Foods Consulting,  
Westminster West

Harvest Market, Stowe

Mountain Cheese & Wine, Stowe

Sugarbush Cheese and Maple  
Syrup Farm, Woodstock

The Wine and Cheese Depot,  
Ludlow

Upper Valley Food Co-op, White  
River Junction

Woodstock Farmer's Market,  
Woodstock

City Market, Burlington

Provisions International LTD,  
White River Junction, VT





**VERMONT FARM BUREAU**  
Vermont Cheese Council  
117 West Main Street  
Richmond, VT 05477

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U.S. Postage  
PAID  
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Barre, VT  
05641

## Calendar of Events

June 4-5 . . . . . Strolling of the Heifers (Brattleboro)  
June 18-20 . . . . . Stowe Wine and Food Classic (Stowe)  
June 27-29 . . . . . Fancy Food Show (NYC)  
July 16-17. . . . . Vermont Brewers' Festival (Burlington)  
July 25 . . . . . Vermont Cheesemakers' Festival (Shelburne Farms)  
August 8 . . . . . Vermont Fresh Network (Shelburne Farms)  
August 25-28 . . . . . American Cheese Society (Seattle, WA)  
Sept. 24-26 . . . . . Vermont Life Wine & Harvest Festival (Mt Snow)  
Sept. 17- Oct. 3 . . . . The Big E (Springfield, MA)

## Become a Friend of VCC

*The Vermont Cheese Council is dedicated to the production and advancement of Vermont cheese. Visit [www.vtcheese.com](http://www.vtcheese.com) for a full explanation of benefits and an application form. Or call the Vermont Cheese Council at 866-261-8595.*

### *The Vermont Cheese Council*

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