

Vermont Cheese Council

Vermont Cheese: *A Culture of Learning and Sharing*

As a cheesemaking environment, there are many things that have contributed to Vermont's overall success: the working landscape with its long history of dairying, the quality of the herds and the milk they produce, scrupulous cleanliness in the cheese house and attention to detail in the aging process. But one thing that has set Vermont apart from many other dairy states is the culture of collaboration and sharing among those who venture into the cheesemaking world. Many of Vermont's current cheesemakers learned their craft at the side of another Vermont artisan cheesemaker. Apprenticeships with **Vermont Shepherd** in Putney brought many into the business, among them Ann and Bob Works of **Peaked Mountain Farm** and Neil Urie at **Bonnieview Farm**.

Classes taught by Peter Dixon over the past 15 years have graduated current cheesemakers including Stan Biasini of **Mt. Mansfield Creamery** and Jeannine Kilbride of **Cobb Hill Farm**. And the Vermont Institute of Artisan Cheese (VIAC) has a long list of Vermont course graduates among them Jeremy Stephenson from **Spring Brook Farm** who was brought into the business and mentored by neighbor cheesemakers John and Janine Putnam of **Thistle Hill Farm**. Learn more about how Jeremy went from "Student to Superstar" on page 8. And treat yourself to the unusual opportunity to meet many of Vermont's most accomplished and celebrated cheesemakers at the Third Annual Vermont Cheesemakers' Festival on July 24. Story on page 6.

photos by Donna Rasmussen



New member Willow Moon Farm in Plainfield readies for the summer season. Above, their Onion Garlic Chevre.

Learn to
Make Cheese!
Page 2

www.vtcheese.com

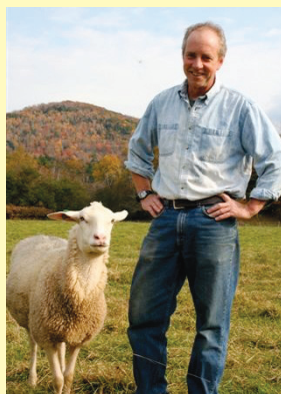
Third Annual
Cheesemakers' Festival
July 24
See page 6



Letter from the President

First I'd like to invite our readers to join me along with Vermont's finest artisan cheesemakers for our Third Annual Vermont Cheesemakers' Festival. The event will take place once again at the beautiful Shelburne Farms location on Sunday, July 24th. So mark your calendars for the cheese lover in you.

On a completely different topic, the FDA has been in the cheesemaking news a lot lately. The area of most interest has been the Food Safety Modernization Act (FSMA). Although it gives the FDA the authority to mandate a recall if a product is considered unsafe, the balance of its requirements are things we are already familiar with. Product traceability and preventative controls better known as critical control points under HACCP guidelines are priorities. The American Cheese Society has created a number of webinars to help producers understand the implications of the new Food Safety Act. While a HACCP plan is not required at this time by the



FDA, the Vermont Cheese Council (VCC) is developing a pilot program that may qualify as a HACCP plan but be more user friendly for small producers. It is our hope that all VCC producers will support this program in order to assure the FDA and more importantly our consumers that Vermont cheese is produced with the highest food safety principles in place. We are fortunate to have a community of cheesemakers from which to draw support as well as the services of our own Agency of Agriculture and the Vermont Institute for Artisan Cheese (VIAC). As we begin to recognize our responsibility as food producers, it becomes ever more important that we demonstrate our good manufacturing practices in accountable ways. By working together we will continue to create unique, safe, quality cheese to carry our Vermont label. See you at the Festival!

— Mark Fischer, VCC President
Woodcock Farm

Cheesemaking Classes Abound

Visit www.vtcheese.com for updates and more autumn classes

Classes at the Institute for Artisan Cheese at the University of Vermont, Burlington, VT

June 2: Basic Sensory Evaluation
June 3: Hygiene and Food Safety in Cheesemaking
June 6-9: Artisan Cheesemaking Practices: Soft- Cheeses
June 10: Risk Reduction Practices for Cheesemakers
July 18-21: Essential Principles and Practices of Cheesemaking
July 22: Quality and Chemistry of Milk
July 25-26: Cheese Chemistry Short Course
July 27: Hygiene and Food Safety in Cheesemaking
July 28: Basic Sensory Evaluation
September 12-15: Artisan Cheesemaking Practices: Cheese Family TBA

September 19-22: Essential Principles and Practices of Cheesemaking
September 23: Quality and Chemistry of Milk
September 26-27: Cheese Chemistry Short Course
September 28: Hygiene and Food Safety in Cheesemaking
September 29: Basic Sensory Evaluation

For information, call (802) 656-6300 or visit www.uvm.edu/viac

Artisan Cheesemaking Workshops in Westminster, Vermont
Two and three-day workshops in making and aging cheese, taught by Peter Dixon.

June 23-25: Introduction to Cheesemaking

July 11-12: Developing a HACCP Program for Small-Scale Cheesemakers
August 29-31: Affinage: Techniques, Microbes and Facilities
September 10-12: Hands-On Cheesemaking for Beginners
September 19-21: Advanced Cheesemaking

For information, visit www.dairyfoodsconsulting.com

The New England Cheesemaking Series

Taught by Jim Wallace, the 'Tech Guy', in Massachusetts

June 11-12: Your Next Big Step in Cheesemaking
September 3: Cheesemaking 101
October 1: Cheesemaking 101

For information: call (413) 397-2012 or visit www.cheesemaking.com



Winning Ways with Cheese Continues

Another season brings yet another round of awards and accolades for Vermont cheesemakers and their cheeses

U.S. Cheese Championship Contest

Vermont came in third among states to take five gold medals and turned heads at the U.S. Cheese Championship Contest held in March in Wisconsin. “Hundreds of cheesemakers and buttermakers from around the country have participated in the largest national cheese competition ever held. Every medalist should be extremely proud of their accomplishment,” said John Umhoefer, executive director of the Wisconsin Cheesemakers Association, which hosts the biennial competition.

Vermont Winners:

Cabot Creamery Cooperative
Best of Class: 2+ Year Cheddar – Extra Sharp



Best of Class: Low Fat Cheese - 75% Reduced Fat
2nd Place: 2+ Year Cheddar - Extra Sharp
2nd Place: Cottage Cheese

Consider Bardwell Farm
2nd Place: Smear Ripened Hard Cheeses – Rupert

Farms for City Kids Foundation (Spring Brook Farm)
Best of Class: Smear Ripened Hard Cheeses - Tarentaise

Jasper Hill Farm
Best of Class: Smear Ripened Soft Cheeses - Winnemere

Vermont Butter & Cheese Creamery
Best of Class: Surface (Mold) Ripened Mixed Milk Cheese - Cremont
Second: Surface (Mold) Ripened Goats Milk Cheese - Coupole
3rd Place: Flavored Soft Goats Milk Cheese - Herb Chevre
3rd Place: Soft Goats Milk Cheese - Plain Chevre

American Cheese Society Re-cap

And while we're talking about winners, we inadvertently gave an incomplete list of winners from the ACS in our fall issue. Here's the rest of that list:

Neighboring Farms of Vermont
2nd Place: Clothbound Cheddar (up to 12 mo.) Organic Clothbound Cheddar
3rd Place: American Originals, Monterey Jack, Cow's Milk) - Organic Monterey Jack

Shelburne Farms
3rd Place: Smoked Cheddar - Shelburne Farms Smoked Farmhouse Cheese

Thistle Hill Farm
2nd Place: Farmstead, Cow's Milk, Semisoft - Tarentaise

Vermont Butter & Cheese Creamery
Best of Show — 2nd Place: Bonne Bouche



1st Place: Aged Goat's Milk Cheese, Open Category - Bonne Bouche
2nd Place: Fresh Unripened, Fromage Blanc/Quark Cow's Milk - Vermont Quark
2nd Place: American Originals, Open Category, Goat's Milk - Coupole
2nd Place: Cultured Milk Products, Crème Fraiche, Cow's Milk - Vermont Crème Fraiche
2nd Place: Butter, Salted, Cow's Milk - Vermont Cultured Butter - Lightly Salted
3rd Place: Feta, Goat's Milk - Vermont Feta

West River Creamery
3rd Place: Farmstead, Cow's Milk, Hard - Equinox

Woodcock Farm Cheese Company
3rd Place: Farmstead, Sheep/Mixed Milk - Weston Wheel

VCC Officers, 2011

Mark Fischer, President
Woodcock Farm

Jeremy Stephenson, Vice-President
Spring Brook Farm

Linda Miller, Secretary
Jericho Hill Farm

Sebastian von Trapp, Treasurer
von Trapp Farmstead



New Members

Willow Moon Farm is a small, 27 acre farmstead on the banks of the Winooski River, located literally on the border of East Montpelier and Plainfield, VT. Owner Sharon Peck says, “We sleep in East Montpelier and the goats sleep in Plainfield and we’re only a few yards apart.”

Sharon began with five registered Nigerian Dwarf Goats, seven years ago after retiring from a career in the corporate world. During that first year, she sold raw milk to a neighbor or two and also used the milk to make yogurt and cheese for herself, friends and family. Periodically, she attended shows and worked on improving her herd through purchases and breeding. During this time her daughter, Kim Ingraham, who has always enjoyed working with animals, began helping out while holding down a full time job off the farm. She really enjoyed it



Donna Rasmussen



Donna Rasmussen

Willow Moon’s feta (left) and Winooski Tomme, a raw milk aged Alpine style cheese.

and became interested in the cheese-making on a larger scale. In the fall of 2009, they decided to make the leap—drew up plans for the facility, purchased equipment and began building and installing what they needed to become farmstead cheesemakers. Additionally, they increased the size of the herd by approximately 50% to enhance their breeding program and milk production.

Kim began transitioning from her off the farm job to working full time on the farm in early 2010. On June 30, 2010, Willow Moon Farm was inspected and issued their license by the state of Vermont; they began making cheese on July 1st of last summer. Sharon reports that while both she and Kim share in the many responsibilities of the farm, Kim is primarily the cheesemaker while she is primarily the milkmaid. Although, she says, “those titles by no means cover what we do individually and/or together.”

Currently, Willow Moon Farm sells Chevre, Feta (plain and marinated) and aged raw milk cheeses. They plan on expanding their cheese offering but intend to remain a

“boutique” farmstead cheesemakers with limited production. Willow Moon is now breeding and selling registered Nigerian Dwarf Dairy Goats. Their Farm Store is open daily from 10 am to 6 pm. They will also arrange tours by appointment. Call them at 802-454-9916 or learn more by visiting www.willowmoonfarm.com.

The Vermont Farmstead Cheese Company is a community-owned dairy and cheese-making operation located in South Woodstock, VT. As defined by the American Cheese Society, farmstead cheese is that which is made with fresh milk from a farmer’s own herd.

The Vermont Farmstead Cheese Company’s farm is nestled on a lush, green hillside off of a winding dirt road where their herd of 60 cows produce some of the finest milk available, which translates into fine flavor of their cheeses ranging in variety from alehouse Cheddar to soft Blue cheese. Their newest offering, Spiced Edam, is flavored with Fenugreek and has a lovely maple walnut flavor with a hint of



Donna Rasmussen



Sharon Peck with her Nigerian Dwarf Goats in Willow Moon’s hoop house.



brown sugar.

Longtime cheesemaker Tom Gilbert has joined head cheesemaker Rick Woods at Vermont Farmstead Cheese bringing his 37 years of experience as a producer and affineur to help Vermont Farmstead reach their flavorful and ambitious production goals.

Vermont Governor Peter Shumlin visited the farm in March and said, "Vermont Farmstead Cheese is on the cutting edge of this important industry. I was so pleased to learn of their plan to expand and use renewable energy, support vo-tech training for the cheese industry and capitalize on the agricultural tourism market." During his visit, the Governor got to help out flipping curd slabs for an aged cheddar to be called, what else?: The Governor's Cheddar. To learn more, go to www.vermontfarmstead.com.



Rick Woods, Vice President of Creamery Operations flips curds with Governor Peter Shumlin at the new Vermont Farmstead Cheese Co.

Cheese Safety a National Topic

The American Cheese Society (ACS), Vermont Cheese Council, and the Institute for Artisan Cheese (VIAC) at The University of Vermont are all keeping close contact with the US FDA on issues relating to food safety and cheese.

Recently, representatives from the ACS met with FDA representatives for a briefing on the FDA's ongoing efforts in developing a scientifically-based Raw Milk Cheese Risk Assessment Profile. Attending the meeting were Dr. Catherine Donnelly, Vermont Institute of Artisan Cheese, University of Vermont; John Sheehan, Director of Plant and Dairy Food Safety, FDA; Nora Weiser, ACS Executive Director; David Gremmels, Rogue Creamery, ACS Chairman; Mateo Kehler, **Jasper Hill Farm**; Christine Hyatt, Cheese-Chick LLC, ACS President.

After two years of Scientific Research and literature review, The Raw Milk Cheese Risk Assessment

Profile is heading into a period of peer review and is expected to be published in draft form by the end of 2011. Once the draft Risk Profile is published, there will be a period open for public comment of 60 – 120 days.

ACS's goal is to keep an open dialogue with the FDA on scientifically-based protocols that ensure safe, high-quality cheeses that respect traditional methods and preserve complex sensory traits. Since the passage of the Food Safety and Modernization Act every food manufacturer is required to have a Preventive Control Plan in place to ensure the quality of raw materials, the production facility and the finished product.

Last year, six or seven Vermont Cheesemakers were visited on another safety issue relating to the Risk Profile of Soft Cheeses. FDA representatives visited farms, unannounced and conducted three days of swabbing and testing looking for signs of dangerous pathogens.

All the Vermont cheesemaking sites tested clean. Cheesemaker Mateo Kehler of Jasper Hill Farms thanked VIAC for the work they have done to ensure such an outcome and went on to say "Vermont is well positioned with respect to Food Safety and at the forefront of the industry when it comes to adopting practices that assure the safety and quality of their farmstead and artisan cheeses."

Vermont cheesemakers take these issues seriously. Last Fall a two-week workshop was held on HACCP (Hazard Analysis and Critical Control) Training which is even more rigorous than rules coming out of The Food Safety and Modernization Act. Vermont cheesemakers attending that meeting included **Crawford Family Farm, Consider Bardwell Farm, Woodcock Farm, Ploughgate Creamery, Jericho Hill Farm, Plymouth Artisan Cheese, Taylor Farm and West River Creamery**. An additional training is planned for this fall.



Third Annual Vermont Cheesemakers' Festival

JULY 24



*"The entire
festival was
beyond splendid,
Brava!"*

— Michele Dehart
Greene, Georgia

If cheese is your passion, mark July 24th on your "must-do" calendar. That's the day the Third Annual Vermont Cheesemakers' Festival will take place, once again on the grounds of historic Shelburne Farms on the shores of Lake Champlain. This event celebrates Vermont's diverse community of cheesemakers recognized the country and world-over for their distinctive, unique and award-winning cheeses ranging from soft, fresh varieties to cave-aged Cheddars. This year's Festival will also bring in the best of Vermont's wineries and breweries, as well as a broad selection of artisan food producers, with a focus on locally raised meats and other traditional accompaniments to the cheese board.

Vermont has found its niche in the world of cheesemaking," said Mark Fischer, cheesemaker from **Woodcock Farm** and current president of the Vermont

Cheese Council. "We have over 40 creameries here in the Green Mountain State, and this Festival is the one time a year we all come together to showcase the best that Vermont has to offer."

For the single price of admission (\$35. before June 30; \$40. after) participants will be offered over 100 different cheeses to sample and purchase, as well as cheese-making and cooking demonstrations. Highlights of this year's Festival include a Vermont Wine Tasting Panel led by Sam Gugino of *Wine Spectator* and Chef Sean Buchanan;



a seminar on Vermont meats with Matt Jennings, chef owner of Farmstead and Chris Bailey of Vermont Smoke & Cure; and a panel dedicated to Vermont's world-renowned Cheddars led by Michael Colameco, host of *Food Talk*.

Cheese enthusiasts interested in expanding their Vermont experience are invited on Saturday, July 23 to visit one of the many creameries located along the Vermont Cheese Trail for free tours, demonstrations and tastings or by participating in the Vermont Farm Cheese & Wine Tours (see story on page 7). Check the website: www.vtcheesefest.com for details about these and all related Festival events.

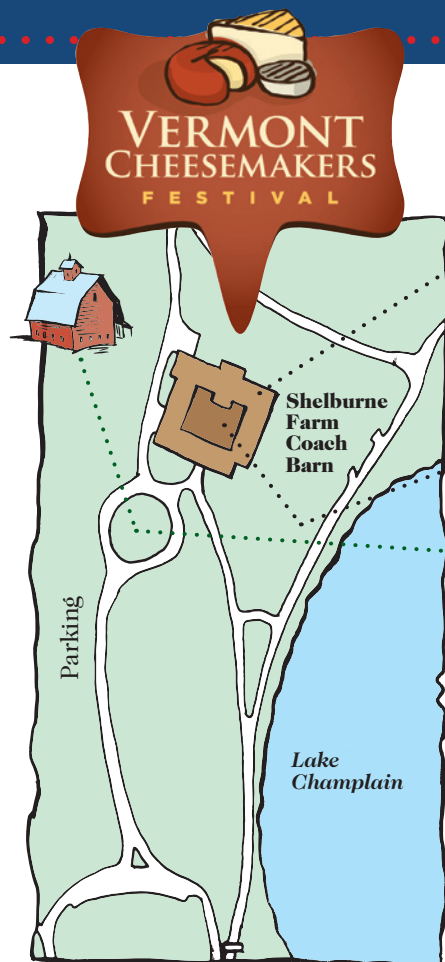
The Festival is presented by **Vermont Butter & Cheese Creamery** and the Vermont Cheese

With the highest number of cheesemakers per capita in the country, what better way to have tourists and Vermonters alike sample what some say keeps the dairy industry churning."

—Hilary Schwoegler, Marketing Assistant/Customer Service

Council, along with sponsors including **Cabot Cheese**, **Grafton Village Cheese Company**, **Shelburne Farms**, and Ben & Jerry's. Tickets are available through the website or by calling the Flynn Tickets box office at 802-863-5966. In past years, tickets have sold out well in advance, so early reservations are recommended.

"We came from Pennsylvania and were not disappointed. So many cheeses and it was all wonderful! I've already been looking for 2011 dates so I can plan our vacation around it next year!"
— Sheryl Goffer



Vendors:
Food, beer, cheese, bread

Courtyard tent
for cheesemaking demonstrations

Farm Barn (20-minute walking path from Coach Barn): view Shelburne Cheese being made 9 am - 3:30 pm

"My wife and I came from Maine and had a marvelous time."
— JD Barwell

Vermont Farm Cheese & Wine Tours

To fully explore Vermont's artisan cheesemakers and wineries the day before the Vermont Cheesemakers' Festival, join a Vermont Farm Cheese or Wine Tour on Saturday, July 23. This year, two tours will be offered: a day-long cheese tour visits three cheesemakers, with a cheese tasting at each farm and picnic lunch. Meet the cheesemakers and their animals, and get a firsthand look at the farmstead cheesemaking and aging process. Or enjoy a day-long vineyard tour, visiting three wineries, with wine tastings and cheese pairings along the way. Enjoy lunch at the vineyard and meet the winemakers. Tours are \$95 per person and begin from Shelburne Vineyard at 9am or 10am on Saturday, July 23. Space is limited; please register in advance at www.VermontFarmTours.com/cheesefest.html, or call (802) 922-7346.



Michael Lee of Twig Farm hosts a tour.



From Student to Superstar

Producing a True Farmstead Cheese

Like many of Vermont's most esteemed cheesemakers, Jeremy Stephenson came to the craft of cheesemaking by a less than direct route. His cheese journey started in Italy in 2004 when he spent a year interested in the production of small farms while working in sales with a small cheese-producing farm.

That experience nurtured his interest in connecting consumers directly with the foods they eat. He was intrigued by the concept of regional cuisine – food that reflects the land and nuances of a particular location. Back in the states he went to work with a food distributor, which again brought him into contact with small farm producers. When John and Janine Putnam of **Thistle Hill** of Pomfret decided they wanted to expand the production of their highly acclaimed Tarentaise, they collaborated with **Spring Brook Farm** and the Farms For City Kids Foundation to build on their Tarentaise cheesemaking process.

As fate would have it, Stephenson just happened to be at the right place at the right time. Stephenson started working with the Putnams on their farm, helping with milking and aging Tarentaise cheese. He was then offered a job as cheese maker at the new cheesemaking facility being built at Spring Brook Farm for the Farms for city kids Foundation. With



Cheesemaker Jeremy Stephenson

five classes from VIAC to ground him, he began learning to make Tarentaise cheese with the new equipment at the elbow of French Cheesemaker and consultant, Alexandre Pellicier, whom the Putnams had brought to Vermont to help set up the new cheesemaking operation.

Stephenson was off and running.

Spring Brook

Farm Tarentaise, the cheese made by Stephenson and one other cheese maker, at Spring Brook Farm in Reading from the milk of their 40 Jersey cows follows the Thistle Hill recipe while bringing subtle changes reflecting its unique setting. It is an artisanal product in every sense of the word. From the day it is made and on through the five months or more of aging, each wheel of cheese gets individual attention, getting washed and turned 50 times by the time it is ready for sale. Stephenson credits the whole farm team at Spring Brook with the success of their cheese, knowing the close connection that the cheese has with the land and the people working to help produce milk of the highest quality. Spring Brook Farm Tarentaise qualifies as a true farmstead production since all hay for the cows and milk which goes into the cheese is produced on the farm where the cheese is made.

The Spring Brook Farm cheese house is designed to allow visitors to view the process through windows

over the make room and has been integrated with the educational mission of their Farms For City Kids Foundation.

Farms for City Kids is a unique educational program combining classroom study with firsthand farming experience to give urban kids an understanding of how vital academics are to everyday life. The visiting hours at the cheese plant are weekdays 7am-2pm, but visitors are asked to call ahead (802-484-1236) to arrange for a visit and tour.

All funds from the sale of Spring Brook Farm Tarentaise cheese go to support the Farms For City Kids Foundation. President of the Farms for City Kids Foundation, Karli Hagedorn was instrumental in bringing the cheese operation to Spring Brook Farm in order to both enhance the educational experience for the Kids on the farm as well as to add value to the milk being produced.

Both sales and awards have been forthcoming. Jeremy Stephenson is just one example of going from student to superstar in the highly supportive and collaborative cheesemaking environment that is Vermont.

2009 Awards

American Cheese Society – 1st Place
U.S. Cheese Championship Contest
– 3rd place

North American Jersey Cheese
Awards – Gold Medal

2010 Awards

American Cheese Society – 1st place
plus Best of Show 3rd Place

2011 Awards (to date)

U.S. Cheese Championship Awards –
Best of Class



Cheese Champions

Diane Bothfeld

*Deputy Secretary for Dairy Policy and
Director of Administrative Services and Agriculture Development*

Q: How and when did you become acquainted with the Vermont cheesemaking community?

I grew up in Cabot, Vermont and was aware from a young age of the creamery in town. Cheddar and butter were always a staple at our table and the connection of the milk from the cows and the value added production was a topic of conversation for my family.

I got a broader understanding of the dairy industry in my year's working with the St. Albans Cooperative Creamery. It was exciting to begin work at the Vermont Agency of Agriculture and witness the explosion of cheesemaking on our farms in Vermont. The styles and quality of the cheese are outstanding and delicious!

Q: In your tenure at the Vermont Department of Agriculture, what changes have you seen in the Vermont Cheesemaking community?

While being at the Agency of Agriculture, the biggest change has been the construction of the cheese cave at Jasper Hill. The ability for farmers to milk cows and make raw un-aged cheese and have professional affinage and joint marketing and distribution is a big change for the industry. I have also watched the industry work toward increased quality control through research and training opportunity for cheese-



Diane Bothfeld

makers. The work of Peter Dixon, Vermont Institute of Artisan Cheese (VIAC) and others to increase knowledge and quality control systems will make our cheese-making industry stronger. Also the advent of the Vermont Cheesemakers' Festival is a great way to showcase our cheese-makers and related products.

Q: How would you categorize Governor Shumlin's interest in, and support of, Vermont Cheesemaking?

Governor Shumlin is interested in continuing to grow our cheese-making industry on-farm and off the farm. In this legislative session he has supported legislation to look at the fees charged to dairy processors to include a scale for license costs instead of one-size-fits-all. The Governor believes that Vermont can grow jobs and our economy by growing our agricultural sector and our cheesemaking industry is a shining example of this growth.

Q: Please comment on what is being done in Vermont to guarantee the safety of foods such as cheese.

Vermont has a dedicated cadre of milk and dairy plant inspectors in this state. Many comment on the assistance they have received from Vermont's Dairy Plant Specialist, Greg Lockwood, in getting their plants up and running and inspected. The

dairy section staff are continually updated and trained on dairy industry issues related to farms and plants. The training courses offered through VIAC and the Vermont Cheese Council have stressed hygiene and safety. The willingness of our cheesemakers to take part in research through a SARE grant for standardized make procedure and quality testing have all contributed to the quality and consistency of our Vermont cheeses.

Q: What do you see as the greatest challenges and opportunities facing the Vermont cheesemaking industry?

I believe the greatest challenge to the Vermont cheese industry is competition from others entering the industry and the protection of the "Vermont Brand". Many other cheesemakers are popping up in our surrounding states. Their cheese production continues to grow and their marketing savvy will grow as well. There will be increased competition for these markets.

The Vermont brand has some cache and assists our Vermont cheesemakers. Recent research states that Vermont name helps products achieve shelf space, may prompt a consumer to purchase the product if the price is the same and helps products break into new markets. The one weakness for the Vermont name was no guarantee of a premium price. We need to protect and enhance the Vermont brand and find ways to increase promotion of all food related products from the state while still allowing groups that may want enhanced standards and place based marketing campaigns.



Small Bites (& Pints)

Jasper Hill Farm and the **Cellars at Jasper Hill**, where close to a dozen varieties of Vermont cheese from seven partner farms get tender loving care as they reach maturity and head to market report that they are getting ready for the next big phase in their company at the Food Venture Center in Hardwick. Cellars at Jasper Hill is a core tenant at this exciting new facility that's managed by the Center for an Agricultural Economy, a Hardwick-based non-profit dedicated to sustaining and expanding the agricultural community and working landscape in the Northeast Kingdom. Here, they'll have access to a new cheesemaking facility that will allow them to continue to develop partnerships and train cheesemakers to make high-quality dairy products from local milk sources. It will also provide a facility for workshops and technical trainings for cheesemaking and food safety. It should be up and running this summer! For more information, visit: <http://vermontfoodventurecenter.org/>



Cheesemaker Stan Biasini from **Mt. Mansfield Creamery** was the focus of a 5-page spread in the Spring 2011 issue of *Vermont Life Magazine*. The article, entitled "Beer Loves Cheese" featured Mt. Mansfield's *Inspiration* – a cheese that is washed with Rock Art beer. This twist on the long known great pairing of beer and cheese has brought Mt. Mansfield a legion of devotees.

For those who like to also drink beer with their cheese, here are a few time-tested pairings:

Pairing Beer and Cheese

When pairing beer and cheese, look for harmony rather than contrast. Since both beer and cheese

are fermented products, many flavors found in cheese are duplicated in beer, creating endless possible matches where a flavor in the cheese is enhanced by a similar one in the beer. Some general guidelines:

- Pair delicately flavored beers such as wheat beers or American Hefeweizens with young fresh cheeses
- Pair malty and caramel beers with nutty aged cheeses
- Pair hopped beers such as pale ales and IPAs with sharp cheeses particularly Cheddar
- Pair strongly flavored beers with high alcohol levels with Blue cheeses and aged hard cheeses

Suggested Pairings:

Cabot's Clothbound Cheddar — a well-matured Cheddar with hard texture, savory earthy flavors with a hint of sweetness with Long Trail Ale

Consider Bardwell's Dorset — a mellow, washed-rind cow's milk cheese, slightly salty with a rich buttery texture with Long Trail's Double Bag



Crawford Family Farm's

Vermont

Ayr – a firm textured alpine style cheese with distinctive sweetness, smooth and creamy mouthfeel with pleasant fruity notes with Otter Creek Copper Ale



Fat Toad Farm's Ginger Cilantro

Sesame Fresh Chèvre – A fresh cheese with a rich, crisp floral creaminess and velvety texture with Rock Art Magnus et Tomahwukus

Grafton Village Cheese's Grand

Reserve Cheddar – a strong, matured Cheddar with Harpoon IPA

Vermont Butter and Cheese

Creamery's Coupole – A goat milk American original made in a unique dome shape. Dense creamy interior gives way to a lightly wrinkled sweet rind with flavors of citrus and hazelnut with Wolaver's Organic Ales Oatmeal Stout

Willow Hills's Butternut Alpine

Tomme — A cow's milk cheese aged for six months with buttery, nutty and earthy noted with Switchback Roasted Red.

Woodcock Farm's Summer Snow

– A sheep's milk bloomy rind, Camembert style cheese with pronounced tangy and lemony flavors with Alchemist Sass-Mouth Saison



'Tis Farmer's Market Season

In over 50 communities that criss-cross the Green Mountain state, what began as a gathering of a few local growers has grown into a community event. From the first crop of tender asparagus and fresh cheeses in the spring to September's pumpkin harvest, you can buy it fresh from the grower. As farmers' markets have grown, so has the selection of goods for sale. Markets typically feature fresh baked goods, specialty foods, arts and crafts, and of course a wide variety of fresh fruits, vegetables, cheese, eggs, meat and maple syrup. Many markets feature live music and activities such as sheep shearing, weaving and spinning. For a complete list of Farmer's Markets across Vermont's 14 counties, visit: http://www.vermontagriculture.com/buylocal/buy/farmers-markets_map.html



Laine Fondiller of Lazy Lady Farm is a regular at the Montpelier Farmers Market.

VCC Cheesemaking Members

Cheesemaking Members

Blue Ledge Farm
Blythedale Farm
Bonnieview Farm
Boston Post Dairy
Cabot Creamery
Champlain Valley Creamery
Cobb Hill Cheese
Consider Bardwell Farm
Crawford Family Farm
Crowley Cheese
Does' Leap
Fat Toad Farm
Franklin Foods
Grafton Village Cheese
Green Mountain Blue Cheese
Hildene Farm Signature Cheese
Jasper Hill Farm
Jericho Hill Farm
Lakes End Cheeses
Lazy Lady Farm
Maplebrook Farm
Mt. Mansfield Creamery
Neighborly Farms
Orb Weaver Farm
Peaked Mountain Farm
Ploughgate Creamery
Plymouth Artisan Cheese
Sage Farm
Scholten Family Farm
Shelburne Farms
Spring Brook Farm
Taylor Farm
Thistle Hill Farm
Turkey Hill Farm
Twig Farm
Vermont Butter & Cheese Creamery.
Vermont Farmstead Cheese Company
Vermont Shepherd
von Trapp Farmstead
West River Creamery
Willow Hill Farm
Willow Moon
Woodcock Farm

Associate Members

Billings Farm & Museum
Black River Produce
Bob-White Systems
Brattleboro Food Coop
Castleton Crackers
Castleton Village Store
Cheese Traders & Wine Sellers
City Feed & Supply
Dakin Farm
Dairy Connection
Equinox Resort and Spa
Diamond Information Solutions
Fairfield Cheese
Hanover Coop
Harvest Market
Healthy Living
Hunger Mountain Coop
Jim Wallace Consulting
Joppa Fine Foods
Lebanon Coop
Middlebury Natural Foods Co-op
Mountain Cheese and Wine
Mountain Greens Market and Deli
Norma's Restaurant at Topnotch Resort
Newport Specialty Foods
Peter Dixon Dairy Foods Consulting
Provisions International
Red Hen Cafe and Bakery
Rock Art Brewery
South Royalton Market
Stratton Mountain Provisions
Sugarbush Farm
Sweet Clover
The Cheese House
The Cheese Shop/ Wasiks
The Daily Planet
Wine and Cheese Depot
Upper Valley Food Coop
Vermont Cheesemongers
The Vermont Country Store
Vermont Institute for Artisan Cheese
Woodstock Farmer's Market



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

Non-Profit Org.
U.S. Postage
PAID
Permit No. 222
Barre, VT
05641

Calendar of Events

Brewers Festival
July 15 & 16
Fancy Food Show
July 10-12
3rd Annual Vermont Cheesemakers' Festival
July 24
A Taste of the Valley
August 1
Vermont Fresh Network Annual Forum
August 7
American Cheese Society Annual Conference
August 3-7
33rd Annual Harvest Festival
September 17

Become a Friend of VCC

The Vermont Cheese Council is dedicated to the production and advancement of Vermont cheese. Visit 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

Newsletter is published for
food professionals.
With written permission,
reprinting is encouraged.

Contact:

**THE VERMONT
CHEESE COUNCIL**

c/o Rachel Fritz Schaal,

Coordinator

(866) 261.8595

info@vtcheese.com

www.vtcheese.com

