

Vermont Cheese Council

Spring 2005 • Vol. 5, Issue 1

New Artisan Cheese Book Launched

American Farmstead Cheese: The Complete Guide to Making and Selling Artisan Cheeses will be hot off the press in May. It is the work of University of Vermont (UVM) Professor and Co-director of the Institute for Artisan Cheese, Paul Kindstedt PhD, along with assistance from his Institute colleagues and members of the Vermont Cheese Council.

Kindstedt, an honorary, lifetime VCC member, has been putting the final touches on the 300-page book for the past year. It contains nine chapters dealing with topics ranging from:

- The Rhyme and Reason of Cheese Diversity
- The Eight Basic Steps of Cheesemaking
- The Business of Farmstead Cheesemaking

Also included are numerous charts, illustrations and contributed sections from Vermont cheesemakers including Cindy Major and Allison Hooper.

Proceeds from the sale of the book will benefit the Vermont Cheese Council. For information on ordering call 800-639-4099 or visit the Chelsea Green website: www.chelseagreen.com.

Also in this issue:

- *Saveur Magazine* lists Vermont cheeses among 50 favorites.
- More awards for VCC cheesemakers
- New cheeses announced
- Wine and cheese reception this June on Lake Champlain

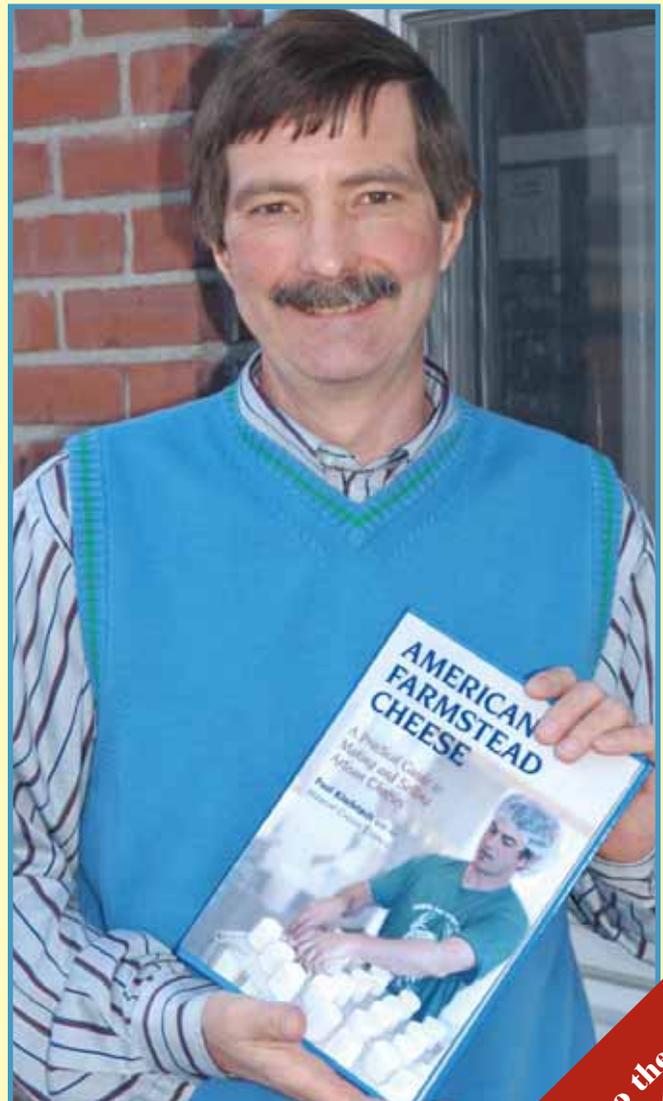


photo: Susan Spaulding

www.vtcheese.com

Come to the
VCC Reception
ACS, July 22!



MESSAGE FROM THE VCC PRESIDENT

Ready, Set, Make Cheese!

Finally, we are nearing the end of winter in Vermont. I do believe that even the snowboarders and skiers are ready for spring. And for those of us who have most of our fun off the slopes, we are anxious to get up to our elbows in cheese curds once again and start making great Vermont cheese.

A lot has happened here in Vermont the past six months. One of the biggest issues that cheesemakers have been facing is what it means to be a “Farmer” in and to the state of Vermont. Current state law puts most of us into the “Processor” category rather than into the farmer category. For tax and other regulatory purposes, this classification can make a huge financial difference. Even though we milk our own herds, drive tractors, cut hay, have barns, and make cheese from our milk, we are still not considered farmers.

It sounds simple, and maybe even seem a trivial point to some. But most of us are doing what we do for the love of it, and not to get rich. So any sort of helping hand or break we can get is useful. As many within and outside our state already appreciate, the small scale dairy farmer is an endangered species. In Vermont alone we lost over 80 farms just in the past year. Basically, what we need is for the state to embrace our endeavors, recognize what it is we are trying to do, and value that as much as we do. We are looking to keep these dairy traditions alive and keep Vermont the oasis that we all cherish it to be. While politicians and regulators continue to debate the issue, we cheesemakers will continue to have our say. We will



work to raise awareness of the value that small scale dairies add to this economy by producing locally made, quality cheeses.

On the lighter side, the VCC has been revving up in its activities. Recent projects that will help all cheesemakers in the state are being tackled by various members. Some are trying to help implement an outline for Product and Plant testing for our members. Some are working on putting together resource lists

that will tell folks who and what the options are when it comes time to order boxes, paper goods, hoops, moulds, rennet, etc. Some are actively engaged in making stronger ties between the VCC and the newly created Vermont Institute of Artisan Cheeses at the University of Vermont. We are also continually partnering our organization with others in the state for various events. For instance, we are collaborating with a winemaker in the Lake Champlain Islands for a June event - sort of a summer kickoff with various cheeses, wines, live music, and other local artisan crafts. And if none of you have been to it yet, don't miss the Strolling of the Heifers in Brattleboro. This event, also in June, attracts thousands of visitors to our state every year – to sample cheeses among other things. There's nothing like a parade of cows down Main Street to remind you of what a special place Vermont is. So check out our calendar listings in this issue for more details and enjoy the beauty and bounty of Vermont this season.



Jamie Miller, Shelburne Farms



LET'S VISIT...

Champlain Valley Creamery

Made-to-order, artisanal, organic cheeses

The building that houses the Champlain Valley Creamery in downtown Vergennes, Vermont has a cheesemaking history of its own. If the walls could talk, they might recall the days in the early 1900s when local farmers showed up with pales of fresh milk to be hoisted up to the second floor creamery by a conveyor belt system and there turned into butter and cheese. It was a scene replicated in many Vermont towns during that era.

The 21st century approach

One might think that in the ensuing century, the method of small scale milk delivery and cheese production might have gotten easier. Not so. If anything, it's even more labor intensive now. So much for a modern pulley system. Carleton Yoder, proprietor of Champlain Valley Creamery and maker of every pound of organic old fashion cream cheese and ricotta salata made here now carries six, 110 pound pales of fresh, organic milk up two flights of stairs every time he sets out to make cheese. The process is building physical muscle and business acumen in the self-proclaimed "Cheese Guy," and no one's more surprised about the turn of events that Carleton himself.

School for thought

As a graduate student in electrical Engineering

at Virginia Tech, Yoder hardly had thoughts of a future as a cheesemaker. But one day while sitting in class he came to a startling revelation: he didn't want an electrical engineering career. Instead, he reverted to one of his earliest and most lasting interests: food, and transferred into the Food Service Department where he earned a Master's Degree in 1996.

While still at school, Carleton had an internship at a winery in eastern Virginia. This experience brought him back full circle to the values instilled in him in his childhood in Pennsylvania Dutch country where

one always knew the source of one's food. The concept of taking a raw agricultural material (be it grapes, apples or milk) and turning it into a product of value that people would enjoy appealed very much to Carleton.

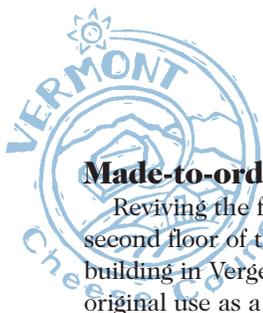
After graduation he landed a job as an Assistant Hard Cider Maker in Middlebury, where he remained employed for the next many years. In 1999, the Middlebury company was sold to a large corporation based in the UK. It was then that Carleton saw the "globalization" of this once, local product. Even the apples that were used in the hard cider making were no longer grown in New

England. Losing connection with the local aspects of the job turned his thinking elsewhere. The desire to get back to the type of indigenous food production he had known and admired as a young man plus a love for all things fermented, eventually prompted thoughts of cheese making. Practical experience earned while making cheddar cheese at Shelburne Farms in 2003 confirmed his interest. Soon, his kitchen-based experiment of making organic cream cheese appeared to have the makings of a new, niche business.



photo: Susan Spaulding

Carleton Yoder in front of the old wood fire boiler that heated the creamery in the early 20th century.



Made-to-order

Reviving the facilities on the second floor of the Kennedy Brothers building in Vergennes, to their original use as a creamery was Carleton's first task. After assessing the potential for local demand of a fresh, organic cream cheese made without any stabilizers or additives, Carleton set to work. In mid-November of 2003, he contracted with a local farmer in Bridport to provide him with 60 gallons at a time of organic, cow's milk. He purchased and converted a 60-gallon kettle where he could vat pasteurize the raw milk. The Champlain Valley Creamery was born. Within three days of acquiring milk and beginning the process, he would have a yield of 100 pounds of fresh, high moisture content, organic cream cheese ready for sale.

The Creamery's first foray into retail sales was to coincide with the opening of hunting season in the fall of that year. With high hopes at 6am, he set out some of the 200 eight-ounce tubs he had packed by hand. By morning's end he had sold a total of seven tubs, four of them to friends. This less than auspicious launch did not dampen his enthusiasm or belief that his product, the only one of its

Overnight his fledgling product had gained credibility and respect among fellow cheesemakers and would-be customers. Nothing opens doors like success.

kind in the state, would find an audience. Persistent contact with regional coops, restaurants and farmer's markets proved Carleton right. Today the product is literally made to order.

Winning feedback

Early on in his cheesemaking career, Carleton decided to enter his new cheese into a competition so that he could get feedback which would allow him to improve the product. What he wasn't expecting to get back was a second place award in the highly competitive Fresh Unripened Cow's Milk category at the 2004 American Cheese Society contest. Overnight his fledgling product had gained credibility and respect among fellow cheesemakers and would-be customers. Nothing

opens doors like success.

Doors continue to open to Champlain Valley Creamery. New outlets for the product include Whole Foods Market which has started to order the product through a Boston-based distributor. The well-known Murray's Cheese Shop in New York City has also become a customer as has Formaggio's Kitchen in Boston as well as selected restaurants around the region. Champlain Valley's other product, Ricotta Salata, has also won acceptance among restaurants and repackers. You can find these products at Vermont retailers including: Middlebury Natural Foods, Fat Hen, Vergennes; Field Farm, Ferrisburgh; Mountain Greens, Bristol; City Market, Burlington; Healthy Living, South Burlington; Shelburne Supermarket and Shelburne Farms Welcome Center, Shelburne; Hunger Mountain Co-op, Montpelier. Elsewhere, Champlain Valley sells products at the Co-op Food Stores in Hanover and Lebanon as well as the Boston and New York locations already mentioned.

Building on the base

The four-week shelf life of Champlain Valley Creamery products pose challenges of their own. But it also drives home the point that this cheese is "fresh." Ever the pragmatist, Carleton has learned that the cheese freezes well and also produces the most delicious and rich cheesecake imaginable. While he continues to provide cheeses "made to order," he is seeking to expand his production to double what it is today. With a formula that includes no employees, a ready supply of organic milk, and a supportive wife, Carleton Yoder and his Champlain Valley Creamery is well on the way to reinventing the small scale creamery so much a part of Vermont's history and legacy.

To learn more about the Champlain Valley Creamery, visit on line at www.cvcream.com or e-mail Carleton at cheese@cv.com.



Carleton Yoder pours fresh milk into a vat.

Cheesemaking Courses Offered at Institute

The Vermont Institute for Artisan Cheese (VIAC), located at the University of Vermont (UVM), offers classes throughout the year to would-be cheesemakers as well as to those already in the field who are looking to expand their repertoire and/or hone their craft. Participants have a unique opportunity to sample the finest handmade cheeses from across America and abroad. Courses will be taught by the Institute's knowledgeable faculty and staff, in addition to internationally recognized experts, who will discuss issues confronting the global artisan cheesemaking industry. Wine, beer and cheese pairing suggestions will be offered at each class as well.

Upcoming offerings include:

September 7: An Introduction to American Raw Milk Cheeses

Among the great artisan cheeses made in America, the raw milk versions are uniquely blessed. Beyond wonderful cheddars, there are dozens of aged cow, goat and sheep cheese to whet your appetite. This course focuses on Vermont, the nation's leading raw milk cheese producing state, and explores the differences between raw and pasteurized milk cheeses, some of the controversy surrounding these products, and the growing array of unique tastes.

October 19: An Introduction to French Fresh and Soft Ripened Cheeses

General Charles De Gaulle's famous statement "How can you govern a country where there are 246 types of cheeses?" reflects great national pride for the amazing

history, culture, land and human ingenuity that created such an enormous bounty. This course will explore France's affection for cheese and the notion of terroir—the sum of land, climate, history and culture.

November 9: The Best of the Harvest and Holidays: Wine and Cheese Pairings

Just in time for celebrating the holiday season! In this land of

Northern New England are found some of America's finest artisan cheeses. This course will combine an array of Vermont cheeses with select wines from the region, creating exciting possibilities for your holiday table and seasonal gift giving.

Registration cost are \$80. for early registrants (14 days in advance) vs. \$90.

Classes are held from 7-9 pm, in the Waterman Manor on the UVM campus which offers free parking. For more information or to register: on-line: www.regonline.com/18148

E-mail: jfarnham@uvm.edu or www.uvm.edu/viac; Call: Jody Farnham, Program Coordinator for VIAC, 802-656-8300



Also Teaching Cheese

Carleton Yoder from **Champlain Valley Creamery** was the invited speaker at the "Food for Thought" culinary weekend at the Spa at Norwich Inn in Norwich, CT, on January 9th. He was asked by Chef Daniel Chong-Jimenez to speak about the "New England cheesemaker experience." Yoder also participated in a Middlebury College winter-term class entitled "Eating Locally, Thinking Globally" taught by Will Stevens, local organic farmer and proprietor of Golden Russet Farm in Shoreham. The class of 22 students visited the Champlain Valley Creamery facility on the field trip portion of the class to hear Yoder's story as a member of the local food economy in Addison County.

Mateo Kehler of **Jasper Hill Farms** is one of the VCC cheesemakers who has been asked to teach a course at Murray Cheese Shop in New York City. Mateo's course, held on April 13th took a look at process differences which allow cheesemakers to start with the same raw material and end up with five totally different cheeses.

Cynthia Major from **Vermont Shepherd** was one of the featured speakers at The Third Annual Cheesemaking Opportunities and Challenges Conference held on April 19-20, in Sonoma, California. The theme of this year's conference was "Better Tooling Cheesemakers to Meet Market Expectations".

Larry and Linda Faillace from **Three Shepherds of the Mad River Valley** teach three-day cheese making courses at their Warren, Vermont location. Attendees receive a copy of *The Art of Cheesemaking*, a manual written by Freddie Michiels, Dr. Larry Faillace, and Dr. Glenn Cahilly. These classes, offered under the auspices of Ag Innovations, were recently the subject of an article in the March issue of *Elle* magazine.



The Training Center Turns Two

The Training Center for Farmstead Milk Processing, turned two years old in January. It began operating at Westminster Dairy at Livewater Farm in Westminster West, Vermont in early 2003 and, after several months found a permanent home at the Woodcock Farm in Weston, Vermont.

The Center has proven to be a useful resource for those who want to know more about the art and science of making dairy products on the farm. In the past 14 months, 60 people; mostly farmers and farmstead cheesemakers but also chefs, educators, and marketers, have received instruction in the processes of turning milk into a wide variety of cheeses, butter, sour cream, Crème Fraiche, buttermilk and yogurt.

The novices have gotten a genuine feeling for the reality of operating a farmstead milk processing business and the experienced cheesemakers have learned to make many new varieties of cheese. Some of the highlights from the weekend workshops have been:

- Exploring traditional cheese-making techniques and developing recipes to make cheeses from different regions of the world
- Using sheep, goat, and cow milks and observing the differences in composition and properties for cheesemaking
- The science of soft-ripened cheesemaking (bloomy rinds and smeared rinds) with Dr. Paul Kindstedt of the University of Vermont
- How to effectively use starter and ripening cultures (EZAL and

The collective progress the Center has made in nurturing the activity of making dairy products, especially cheeses, has been exhilarating.



Lacto Labo) with Margaret Morris of Glengarry Cheesemaking and Dairy Supplies

- Cheese tasting and evaluation sessions
- Shared group learning about farming, cheesemaking, milk processing, business and life

A typical weekend workshop has accommodated a group of five to ten people, who have spent most of their time learning to make four kinds of cheese and other dairy products. What started as a workshop lunch break has evolved into a cheese

tasting and evaluation session because many participants have brought in their creations for others to try. Sampling local cheeses from Westminster Dairy, Woodcock Farm and Taylor Farm and critiquing cheeses made in previous workshops were part of the experience for attendees.

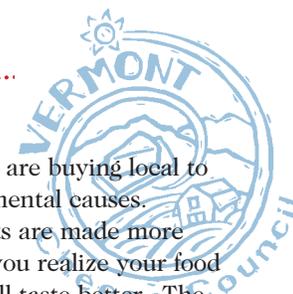
One weekend tasting included five tommes from cow, goat, sheep and mixed milks made by four different cheesemakers. Afternoons are dedicated to lectures and roundtable discussions about techniques, conditions and facilities for aging cheese; composition and use of starter cultures; equipment; marketing; and other related topics.

The collective progress the Center has made in nurturing the activity of making dairy products, especially cheeses, on farms and in artisan businesses has been exhilarating, according to its director, Peter Dixon. Dixon who plans to continue operations at the Center for at least another year says, "It seems as if

continued on page 8



Mark Fischer of Woodcock Farm discusses the art of aging cheese.



The Taste of Place

Amy Trubeck
Executive Director,
Vermont Fresh Network

Making a link between where and how food is grown and processed and food quality is vital to the creation of a sustainable food system that lasts through this century and beyond. Over the last 25 years, American cooks and chefs have realized that the quality of the food they put on the plate is influenced by the quality of the raw ingredients they purchase. They have become important advocates and consumers of fresh, locally grown agricultural products from small producers. They lead the way in advocating that food that tastes good is food that comes from known locales, referred to as, “the taste of place.”

The agricultural departments, in some states, have developed labels in a concerted effort to promote and police food products from their state. For example, the Vermont Department of Agriculture promotes state agricultural products with a series of place-based labels, called the Vermont Seal of Quality Program. Two labels are the Commissioner’s Choice, where 100 % of the food is produced and processed in Vermont, and the Vermont Value-Added Product, where 85percent of all the value is added in the state or the product is processed out of the state but with all Vermont farm products.

The Vermont Fresh Network (www.vermontfresh.net) is one of several organizations dedicated to linking local farmers with restaurants and other food service institutions. Farmers and chefs develop agreements about purchasing goods and promoting their products. A brochure of Vermont Fresh Network

restaurants and their partner farms is distributed at tourist centers throughout the state.

Europe has long made the link between how and where food is produced and quality. This is especially the case in France. For example, the French state supports the Institut National d’Appellations d’Origine, a branch of the Ministry of Agriculture dedicated to preserving and policing the link between quality, small-scale production practices, and protection of locale.

The Ministry of Agriculture regulates and oversees a variety of quality-based labeling initiatives, the largest of which is AOC, or Appellation d’Origine Controlée. These labels are awarded to groups of agricultural producers who can demonstrate a tradition of small-scale production in a region that is distinctive in terms of flavor and quality (called the *gout du terroir*). This began with wine but now extends to cheese and other products. There is a clear need and a growing market in the United States for the development of a nationwide agricultural policy to support, regulate and promote locally and sustainably-produced food and wines.

The forces of industrialization and globalization have radically transformed our food supply in the 20th century. However, these forces have helped carve out new unique spaces that will ultimately allow small, local, and diverse farming to expand and thrive. These spaces are in many ways being created by new consumer demands. More and more, health and safety concerns definitely drive the purchasing decisions of many consumers. Buying from local sources you know and trust can alleviate concerns and questions on the source and safety of your food.

Some consumers are buying local to support environmental causes.

All these efforts are made more appealing when you realize your food and beverages will taste better. The difference between Kraft Cracker Barrel and Grafton Gold Cheddar is remarkable: the Cracker Barrel is gummy, rubbery and bland where as the Grafton Gold is tangy, buttery and smooth.

The “taste of place” is another element in the shift in consumer approaches to food and food purchasing decisions. Many chefs, restaurateurs and gourmet consumers realize that the food from such local farms tastes better. Bringing together farmers and artisan producers committed to preserving sustainable practices and all types of consumers who link food quality to sustainable farming practices is an exciting prospect.

Taste of Place/ Suggested Readings:

- Terroir* by Hugh Wilson
- The Art of the Commonplace* by Wendell Berry
- Coming Home to Eat* by Gary Paul Nabhan
- Recollections of France: Memories, Identities and Heritage in Contemporary France* edited by Sarah Blowen, Marion Demoissier and Jeanine Picard
- Slow Food Cookbook* by Corby Kummer

Taste of Place/ Dining Out

If you’d like to dine at a Vermont restaurant that serves Vermont made cheeses, choose among the following:
Smokejacks in Burlington
Simon Pearce in Woodstock
The Chef’s Table in Montpelier
The Dorset Inn in Dorset



Training Center Turns Two *continued from page 6*

there will always be a place for this “reality-based” training center.” In the coming year, workshops will likely include the making of cheeses such as Gorgonzola, Stilton, Bleu de Gex, Roquefort, Brie, Camembert, Crottin and other aged goat cheeses, Chevre, Feta, Gouda, Havarti, Citeaux, Cheddar, Chesire, Colwick, Caerphilly, Tomme, Toma, Romano,

Provolone, Mozzarella, Ricotta, Asiago, Appenzeller, and Swiss. Some new ideas posed for the training center include:

- Classes about cheese aging techniques and conditions (affinage), and designing cellars and caves
- Beginner classes with instruction in starting milk processing businesses
- Workshops taught by foreign

cheesemakers about their traditional cheesemaking practices

- Apprenticeship programs
- Presentations about the science and craft of making different cheeses

For more information about future offerings, contact Peter Dixon, pdixon@sover.net 802-387-4041, or PO Box 993, Putney, VT 05346.

Slow Foods Champions Raw Milk Cheeses

In 2003, Slow Food USA inaugurated the American Raw Milk Farmstead Cheese Consortium by

conducting a cheese tasting and evaluation at the French Culinary Institute in New York. Farmstead cheeses can be defined as having been produced on the cheesemaker’s property, using only milk from his or her own animals. The farmstead cheeses represented by the Consortium are produced largely by hand, and reflect the connection between the land, the animals, and the cheesemaker. Through the Consortium, Slow Food intends to raise awareness of American farmstead cheeses — particularly those made from raw milk, which according to regulations must be aged a minimum of 60 days — and to serve as a resource to the producers, who face the daily challenges of maintaining their farms, tending to their animals, and finding the time to make cheese. VCC members who currently belong to the consortium include:

Blythedale Farm; Bonnieview Farm; Cobb Hill Cheese; Doe’s Leap;



Slow Food

Green Mountain Blue Cheese; Jasper Hill Farm; Lakes End Cheeses; Neighborly Farms of Vermont; Orb Weaver Farm;

Peaked Mountain Farm; Shelburne Farms; Vermont Shepherd (Major Farm); Willow Hill Farm; and Woodcock Farms.

About Slow Foods

The founding father of the Slow Food Movement, Carlo Petrini, recognized in 1986 that the industrialization of food was standardizing taste and leading to the annihilation of thousands of food varieties and

flavors. Concerned that the world was quickly reaching a point of no return, he wanted to reach out to consumers and demonstrate to them that they have choices over fast food and supermarket homogenization. He rallied his friends and began to speak out at every available opportunity and soon the movement was born and Slow Food was created. Today the organization is active in 50 countries and has a worldwide membership of over 80,000. For more information, visit their web site: <http://www.slowfoodusa.org/about/index.html>.



New Members

Michael Lee and Emily Sunderman are new VCC members under the name of their goat dairy, **Twig Farm**. The couple recently made the move from Boston to the farm which is located in West Cornwall, VT. Here, Michael is

shown brining some of their first cheeses which should be ready for sale come July. Look for a feature on Twig Farm in a future issue.





Awards and Accolades

Champlain Valley Creamery was inadvertently omitted in our round-up story of American Cheese Society (ACS) winners this year. Their Old Fashion Organic Cream Cheese took home a second place award in the Fresh Unripened Cheese category. See story in this issue on Champlain Valley Creamery.

At the American Goat Association's Annual Meeting in Albuquerque, New Mexico, two of VCC's cheesemakers walked away with awards: in the Soft Ripened Plain category **Lazy Lady Farm** took first place with their "La Petite Tomme" while in American Originals, **Lakes End Cheeses** took

home a second place for their Farmhouse/Hendricks Farms "Keystone".

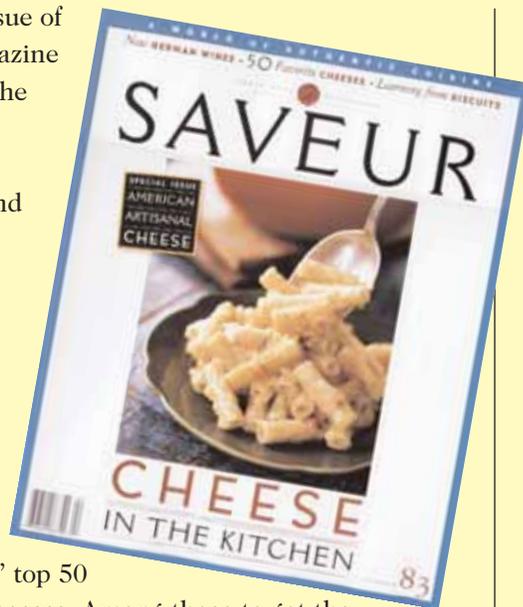
Willow Hill Farm won Grand Reserve Champion and first place for their washed rind cow's milk cheese, Fernwood at the Royal Agricultural Show, held in Canada last November. Fernwood was also awarded a bronze medal in the washed rind category at the 2005 World Cheese Awards.

Vermont Butter & Cheese Company took home the following from the 2005 World Cheese Awards: gold for Mascarpone, silver for Quark, silver for Fromage Blanc, and bronze for Goat Cheese. VB&C also

won a gold medal for their Unsalted Butter as well as a second place for their food service packaging for their Vermont Cultured Butter at the 2005 U.S. Championship Cheese contest in Wisconsin in March

Also in the winner's column at the U.S. Championship Cheese Contest was **Cabot Cooperative Creamery** taking a second place award for their aged cheddar and **Peaked Mountain Farm** who took home a third place award for their Vermont Dandy, raw milk sheep's cheese, and **Franklin Foods** who pocketed three third-place awards in the Reduced Fat Cheese, Flavored Spreadable Cheese and Mixed Milk cheese categories.

The April issue of *Saveur* magazine focused on the explosion in high quality farmstead and artisan cheeses in the US. The issue, which featured a multi-page spread, included a listing of their editors' top 50



American cheeses. Among those to get the nod were cheeses from our VCC members **Grafton Village Cheese, Shelburne Farms, Vermont Butter & Cheese Company, Vermont Shepherd, Woodstock Water Buffalo (Star Hill Dairy), and Jasper Hill.**

Respect Your Cheese

from *Saveur*, April 2005

- Never freeze cheese
- Buy only what you can eat between now and your next visit to the cheese shop
- Don't wrap cheese in plastic film
- Gray and blue molds that develop on cheese are fine; black and red molds should be cut off
- Store blue, washed-rind and white-mold cheeses separately
- Keep your cheese in a large, lidded plastic container in the warmest part of the refrigerator
- Before serving cheese, let it come to room temperature
- Always taste mild cheeses first, then the more pungent ones.



SMALL BITES

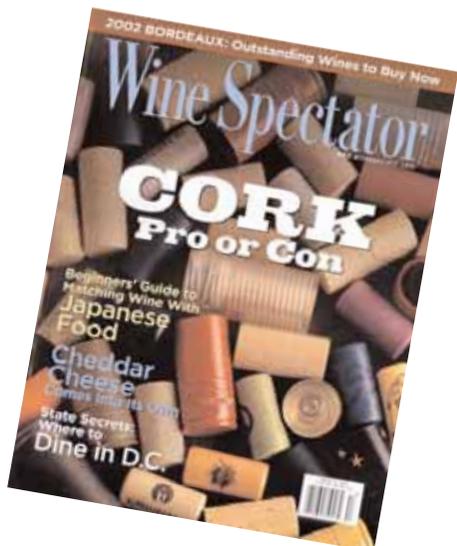
The Vermont Lodging and Restaurant Association's annual legislative reception was held at the Capital Plaza in Montpelier on Tuesday, March 29. **Neighborly Farms, Cabot Cooperative Creamery, Champlain Valley Creamery** and **Willow Hill** offered cheeses for sampling.



New on the retail side is Au Bon Pain's introduction of their "Sandwich baked in parchment" which is a Tuna sandwich paired with Aged **Shelburne Farms** Cheddar, Roasted Red Peppers. Au Bon Pain has over 230 locations worldwide.



The March issue of *Wine Spectator* carried an article entitled "A Brave New World of Cheddar," in which American cheddars were compared and stacked up against those from England. VCC members who were cited as producing cheddars to rival



Willow Smart and Carleton Yoder with Vermont Governor Jim Douglas.

those from the country that gave us cheddar were: **Cabot Creamery, Grafton Village Cheese, Shelburne Farms, and Jasper Hill.**



In addition to the *Wine Spectator* article, **Grafton Village Cheese** has had a run of good publicity this spring. In the March 8 issue of *Family Circle*, there was a photo and caption of Grafton's four-year-old



left to right: Linda Dimmick, Neighborly Farms, Jed Davis, Cabot; Willow Smart, Willow Hill and Carleton Yoder, Champlain Valley Creamery at the VLRA event.



Cheddar. The same article featured cheddars from **Cabot Creamery**. The April issue of *Real Simple Magazine* looked at Grafton's 4, 5 and 6 year old cheddars, the latter of which was also showcased in the trade publication, *Fancy Food & Culinary Products*. Other coverage included *Bon Appetit*, *Intermezzo* and *NewsDay Magazine*.



Carleton Yoder of **Champlain Valley Creamery** along with John Putnam of **Thistle Hill Farm** and Hannah Sessions of **Blue Ledge Farm** participated in a panel discussion of Vermont craft cheese held at Middlebury College in March. The session was sponsored by the NACUFS Regional Conference, an organization made up of food-service/dining hall service providers.



Blythedale Farms, makers of Vermont Brie, Camembert Vermont, Green Mountain Gruyere, Cookeville Grana and Jersey Blue, have new owners. Tom and Becky Loftus have taken over cheese production at this 100 year old farm in Corinth. (photo from web site or VCC library)



Snow Farm Vineyard, Vermont's first commercial vineyard and grape winery, and the **Vermont Cheese Council** will host a Vermont Cheese Farmers Market and Wine Tasting on June 11 at the vineyard on Lake Champlain. Visitors will be invited to sample and purchase directly from the VCC cheesemakers who attend. See Calendar of Events for contact information.



New Cheeses on the Block

The multi-award winning cheeses of **Willow Hill Farm** have a new release in their repertoire. It's a seven-ounce bloomy rind cheese made from their rich Brown Swiss cows' milk called, La Fleurie—like a mini-Camembert which will be available June-January.

Jasper Hill Farm recently released (and sold-out) Aspenhurst, a traditional cloth bound cheese modeled on a Doddington, a variation of a Leicester. This cheese was featured in the round-up article on artisanal cheeses that appeared in the April issue of *Real Simple Magazine*. Jasper Hill is also rolling out a new washed rind cheese they are calling Winnemere (named for a part of the Caspian Lake in Greensboro where the farm is located). This cheese is washed with a lambic style beer (open fermentation) brewed by harvesting the yeasts from the Jasper Hill cheese cellar.



Vermont Cheese Council Member Cheesemakers

Bingham's Farm, *Middlebury*
 Blue Ledge Farm, *Salisbury*
 Blythedale Farm, *Corinth*
 Bonnieview Farm, *Craftsbury*
Common
 Cabot Creamery Cooperative,
Cabot
 Champlain Valley Creamery,
Vergennes
 Cobb Hill Cheese Co, *Hartland*
 Consider Bardwell Farm, *W.*
Pawlett
 Creek Road Cheese Company,
Irasburg
 Crowley Cheese, *Healdville*
 Doe's Leap Farm, *Bakersfield*
 Frog City Cheese, *Plymouth*
 Grafton Village Cheese
 Company, *Grafton*
 Green Mountain Blue Cheese,
Highgate
 Hope Farm Sheep Cheese,
Charleston
 Jasper Hill Farm, *Greensboro*
 La Fromagerie du Royaume,
Guildhall
 Lakes End Cheeses, *Alburg*
 Lazy Lady Farm, *Westfield*
 Maryella Farm, *E. Corinth*
 Neighborly Farm, *Randolph*
 Orb Weaver Farm, *New Haven*
 Peaked Mountain Farm,
Townshend
 Shelburne Farm, *Shelburne*
 Star Hill Dairy, *S. Woodstock*
 Taylor Farm, *Londonderry*
 Thistle Hill Farm, *N. Pomfret*
 Three Owls Sheep Dairy,
Granville
 Three Shepherds of the Mad
 River Valley, *Warren*
 Twig Farm, *W. Cornwall*
 Vermont Butter and Cheese,
Websterville
 Vermont Shepherd, *Putney*
 Willow Hill Farm, *Milton*
 Woodcock Farm, *Weston*



VERMONT FARM BUREAU
 Vermont Cheese Council
 2083 East Main Street, Richmond VT 05477

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Calendar of Upcoming Events

Strolling of the Heifers

June 2 – 5

Brattleboro, VT

One of Vermont's "Top Ten Summer Events". Features a Dairy Fest and Marketplace Place on June 4, including cheese tasting.

For more information: Valerie Stuart, Cell: 802-380-6202 Home: 802-257-0249, toll free: VTSBEST (877-887-2378) or log on to: www.strollingoftheheifers.com .

Vermont Cheese Farmers Market and Wine Tasting

June 11, 2-5 pm

South Hero, VT

Snow Farm Vineyard and VCC host this sampling of Vermont artisan cheeses and wines on Lake Champlain. Contact: Snow Farm Vineyard, (802) 372-9463,

snowfarm@compuserve.com,
www.snowfarm.com

Pasture to Palate: The Art of Cheesemaking

September 5-7

Shelburne Farms, Shelburne, VT

Limited space; fee charged
 To register, call Hilary Sunderland or Caitlin Fay at 802-985-8498.

2005 Plymouth Cheese & Harvest Festival

September 10, 10 am - 4 pm

*Calvin Coolidge Historic Homestead
 Plymouth Notch, VT*

Contact: Bill Jenney, 802-672-3773
www.HistoricVermont.org

VCC-sponsored Reception Friday, July 22, 2005

*ACS Annual Conference
 Louisville, KY*

The Vermont Cheese Council

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Contact:

**THE VERMONT
 CHEESE COUNCIL**

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