

Vermont Cheese Council

Spring 2009 • Vol. 9, Issue 1

Fresh Cheeses of the Season

The season of fresh cheese is upon us.. The hallmark of a fresh cheese is its creamy texture and subtle flavor — great at the table or in a recipe — and meant to be eaten within a few weeks of being made. Fresh cheeses require pasteurized milk if they are sold before 60 days, and many of the distinctive goat's milk cheeses known as chevres and crottins fall in this category. These cheeses usually receive no particular rind treatment, except sometimes being rolled in herbs or layered with vegetable ash for color. Cream cheeses of all varieties and sweet dessert cheeses, such as mascarpone also fall into the fresh cheese category as does feta, ricotta and mozzarella cheese. According to Montse Almena-Aliste an expert on sensory evaluation with the Vermont Institute for Artisan Cheese: the natural tanginess of fresh cheeses pair perfectly with honey, maple syrup and fresh fruit. Alcohol beverages that blend great with these cheeses are sparkling wines, white varieties with fruity notes, meads (honey wines balance perfectly the richness of some soft fresh cheeses) and Saison-style ales. Apple cider and green tea are perfect matches for those that prefer a non-alcoholic beverage pairing.

In Vermont, there are many examples of fresh cheeses — some of them available year-round, and including those on page 6, grouped by company. For details on how to purchase these, visit our web site: www.vtcheese.com.

continued on page 6



Above: New kids at Fat Toad Farm. Left: Fresh mozzarella from Maplebrook Farm. Below: The happy cows at Scholten Farm.





Letter from the President

Welcome everyone to the spring/summer newsletter of the Vermont Cheese Council. After a long, cold and snowy winter, how good it is to have spring in the air!! This issue of our newsletter features fresh cheeses and a fresh new magazine that focuses on cheese. Other publications that highlight cheese and other food products from Vermont will be seen in the fall issue. This summer the cheese council will be embarking on our first annual Vermont Cheesemakers Festival thanks, in large part, to the efforts of the Vermont Butter & Cheese Company, celebrating their 25th Anniversary with a big “say cheese”



party for all. What a way to celebrate our state’s cheeses and our uniqueness! Cheesemakers across Vermont are truly at the forefront in presenting the consumer with such an array of individualized and personalized cheeses and cheese styles. For such a small state, the creativity is virtually staggering. Visit our web site (www.vtcheese.com) and let us hear from you: your comments, questions, and ideas. And we always encourage each of you to support this great group of cheese makers by becoming a member or a Friend.

— *Laini Fondiller, President*
Lazy Lady Farm

New Members

Kass by Cass

New Vermont cheesemaker, **Kass by Cass**, is run by the Scholten Family on their farm in Weybridge. The farm consists of a small Dutch Belt herd with some Holstein crosses to produce a fresh bloomy rind cheese they call, “Weybridge”. Their cheese, made on the farm using the organic milk produced from their herd, is a family affair that includes husband, Roger, who runs the farm and is dedicated to

keeping healthy cows and providing a high quality milk for the cheese that Patty makes with help and support from their four children, Leanna, Abby Rachel and Danny.



The Scholten Family of Kass by Cass

vonTrapp Farmstead

The new **vonTrapp Farmstead LLC** is run by brothers Dan and Sebastian vonTrapp as a value-added off shoot to the family dairy farm, run by their parents, Martin and Kelly. For the past two years the vonTrapp

brothers have been building their cheese-making facility: they now have a timber framed cheese house with full cellar and new milk house which is all connected to the existing dairy barn. Prior to starting their operation,



Sebastian spent almost a year working at **Jasper Hill Farm** making cheese as well as visiting other Vermont cheesemakers. The two then spent a month making cheese in England with several different producers. Since this January, they have been developing their product - making cheese in their own facility on a small scale. Their business plan calls for sending a majority of their cheese to The Cellars at Jasper Hill for aging, marketing and distribution, holding a small portion in their own cellar for local sales. Currently, all of their cheeses are raw milk from their mixed herd of Jerseys, Ayrshires, Normand and Milking Shorthorn crosses. They are working on two styles of cheese: a semi-soft washed rind called “Maharney”, and a semi-soft natural rind Tomme called “Ferguson”.



Vermont Cheesemaker's Festival

Vermont Butter & Cheese Company is celebrating its 25th anniversary this year by planning a summer party for cheese "foodies," retailers, chefs, and media.

The Vermont Cheesemakers' Festival will be held at the Coach Barn at Shelburne Farms in Shelburne, Vermont from 10 am – 5 pm, on August 23, and is co-sponsored by the Vermont Institute of Artisan Cheeses and the Vermont Cheese Council.

The purpose of the event is to raise awareness of artisan cheese and everything that goes great with cheese: local wine, craft beer, bread chocolate, cured meats and more.

Attendees will have the opportunity to meet food artisans,



sample and buy their products and participate in seminars about cheese, cheese and beverage pairings and cooking with cheese. The Festival will boast a "Who's Who" of cheese notables making presentations about

cheese. These include: Executive Chefs Eric Warnstedt, Hen of the Wood, Waterbury VT and Tom Bivins, New England Culinary Institute, Montpelier, VT; author and cheese expert Laura Werlin; Liz Thorpe of Murray's Cheese in New York, Max McCallum Artisanal Premier Cheese Center, New York; Matt Jennings, owner, Farmstead Cheese Shop and La Laiterie Bistro, Providence RI and Marc Druart, master cheesemaker, Vermont Institute for Artisan Cheese, Burlington VT, among many others.

Ticket price is \$20 and attendance will be limited to 1000 people. For more information, visit the web site: www.vermontcheesemakersfestival.com or www.vtcheesefest.com

Vermont Farm Tours Promotes Vermont Cheese

You are where you eat!

As the localvore movement goes mainstream, there is an increasing interest in the people and places that produce our food. Add this to an economy that is motivating

travelers to explore the flavors close to home, and the demand for agri-culinary tourism has never been stronger. It is no secret that Vermont's cheesemakers are some of the best in the world, and Vermont cheese offers the opportunity to observe a profound connection between taste, place, and producer.

In partnership with the state's cheesemakers, Vermont Farm



Tours aims to directly highlight this connection. Beginning June 2009, Vermont Farm Tours will offer guided day and half-day trips exploring the people and places that give Vermont its

reputation for delicious local food. The Burlington-based company aims to promote local producers and sustainable agriculture by providing guests (both Vermonters and visitors) a hands-on introduction to regional terroir.

When a visitor is able to experience how the pasture, herd, and cheesemaking philosophy affect the smell, taste, and texture

of a cheese, a powerful memory is formed (and a lifetime customer to boot). One of eight Vermont Farm Tours, "Vermont's Artisan Cheeses" convenes at **Shelburne Farms** where guests learn about the pasture, Brown Swiss herd, and cheddaring process. After a local lunch and guided cheese tasting, guests are driven to two other Addison county cheesemakers where they taste and learn about the unique characteristics of each farm.

To learn more about Vermont Farm Tours, visit www.vermont-farmtours.com or contact Chris Howell at (802) 922-7961 or chris@vermontfarmtours.com.



Fresh Cheeses

Blue Ledge Farm

Fresh Chevre: This mild, spreadable goat's milk cheese is hand-ladeled, flipped, salted and wrapped. The cleanliness of the milk and variety of Blue Ledge's goats' diet comes through in the subtle seasonal undertones of flavor in this delicate cheese. Available as plain, herbal and freshly-ground pepper chevre.

Crottina is a semi-aged goat's milk cheese with a white mold exterior. This decadent treat has a rich flavor and a firm, velvety texture. 2006 American Cheese Society award winner!



Lake's Edge, with its white coat and earthy streak of ash throughout, bears its name from the pattern of stones around Lake Champlain. This cheese is dramatic in both flavor and appearance and was the recipient of a 2006 ACS award, as well as mention in the 2008 *Wine Spectator List of 100 Greatest Cheeses*.

Champlain Valley Creamery

Old Fashioned Organic Cream Cheese: produced from organic cow's milk and cream, slow cultured, drained, salted and

packed by hand. No stabilizers are added. The finished product has a soft fluffy texture and pleasant tang balanced by sweet cream.



Fat Toad Farm

Fresh Chevre: This goat's milk cheese has a creamy, delicate flavor in dishes such as pasta, pizza, salads and more.

Flavored Chevre: Fat Toad offers a variety of uniquely flavored fresh cheeses: Basil Walnut Pesto, Sundried Tomato Basil, Ginger Cilantro Sesame, and Olive Lovers' Chevre work great as an instant hors d'oeuvre, in salads, on fresh vegetables or on your favorite rustic bread (*above right*).



Maple Chevre: Fat Toad's trademark cheese pairs wonderfully with fruit or used in desserts. Spread on crepes, waffles, pancakes and toast.

Maplebrook Farm

Fresh Hand Stretched Mozzarella: Made daily in the mountains of Vermont using an old-world approach of stretching and molding premium cow curd in small batches. This smooth, moist and refreshing cheese is made using all natural ingredients with no preservatives.

Defining Fresh Cheese

Fresh cheeses refer to those that have not been aged or ripened. From a technological point of view, this category includes mostly acid-coagulated cheeses (i.e.: fromage blanc, chevre style, domiati, some queso blanco varieties, cottage and cream cheese) although some enzymatic-coagulated cheeses are also a signature product in this category, like fresh mozzarella or feta cheeses. All of them are rich in moisture and have mild flavor (feta and domiati are some exceptions) mainly characterized by lactic aromas such as milk, yogurt, butter and crème fraîche notes. Texture of fresh cheeses, offers a great diversity of options, from crumbly and chalky (chevres), to soft, smooth and creamy (cream cheese, ricotta and mascarpone), or quite elastic and juicy (mozzarella).

— Montserrat Almena-Aliste PhD
Vermont Institute for Artisan Cheese

of the Season



Cherry Wood Smoked Mozzarella:

Fresh handmade cheese is held in the smoker containing dampened cherry wood chips for approximately 2½ hours after which it is wrapped and refrigerated. This cheese is made to order.

Fresh Hand Dipped Ricotta:

This delicate textured, full-flavored ricotta is made totally fresh with no preservatives made from rBGH free milk then hand-made, hand-dipped and hand-packed.

Ploughgate Creamery

Cowlslem: A fromage blanc style cheese that is smooth, rich, and creamy made from organic cows' milk. Cowlslem is a gaelic word for the gleam of the evening start that the cattle were driven home by. It comes flavored in sundried tomato and garlic or chive.



Vermont Butter & Cheese Company

Fromage Blanc: Thicker than yogurt and made with skimmed cows' milk, this fat-free fresh cheese is a delicious dip with fresh herbs or topped with honey and fruit for a snack.

Quark: Similar to old-fashioned cream cheese, quark is made from whole cows' milk. It is a great base for cakes and mousses or an excellent breakfast choice when topped with fruit.

Mascarpone: A sweet cheese made famous in the Italian dessert, tiramisu, the versatile mascarpone also pairs well with fruit, swirled into soups, folded into risotto or tossed into pasta with grilled vegetables.

Creamy Goat Cheese: Similar to goat's milk ricotta, this cheese works well in sauces, pasta fillings, spreads or as a dip.

Chevre: Fresh goat's milk cheese: the recipient of dozens' of awards since it was first introduced by



Courtesy Vermont Butter & Cheese Co.

VB&C in 1984. Available white or rolled in herbes de Provence or peppercorns.

Feta: A brine-cured fresh cheese made with combined ewe and goats' milk following a traditional Greek recipe. Feta enhances flatbreads, spinach pie, grilled sandwiches and salads.

Fresh Crottin (above): A young goat cheese with a special yeast and mold added to enhance the complex citrus and earthy flavors. Often served on salads or on a cheeseboard next to Bijou, which is the same cheese aged for a week.

Pairing Suggestion:

Try pairing a creamy goat cheese with a drizzle of maple syrup, fresh ground pepper and some toasted almonds as a dip. The sweetness of the syrup balances the acidic of the cheese (lactic curd).

*At right:
Vermont Butter & Cheese
Company's chevre.*



Courtesy Vermont Butter & Cheese Co.



Cheese Champions

Kate Arding, founder, *Culture Magazine*, the magazine that celebrates the pleasure and pedigree of cheese.
www.culturecheesemag.com

When did your love affair with cheese begin?

I've loved great cheeses since the mid-80s when my boss first introduced me to them at the time in London. In 1993, I started working for Neals Yard Dairy which laid the foundation for what was to follow and have, subsequently been involved with most aspects – retail, wholesale, distribution and production which is extremely valuable since they are all so intertwined. In 1997, I relocated to California to help start Cowgirl Creamery, which was largely modeled after Neals Yard. Since leaving Cowgirl in 2003, I have worked extensively in the U.S. and overseas, particularly with dairy projects in developing countries. My main focus now is culture although I still work as a freelance consultant, which I thoroughly enjoy.

Why a magazine focused on cheese?

The time is absolutely right. I'm a cheese monger at heart, rather than a publisher. But when friends who are veteran publishers and asked why no one was doing a cheese magazine



for consumers approached me, I had to admit: Great idea. Changes in the market in the U.S. since I arrived in 1997 have been extraordinary. One can barely open a newspaper or a magazine without seeing something

about cheese. There's a tremendous ground swell of interest and a great thirst for knowledge from the consumer. At *Culture*, we hope to make cheese as accessible and interesting as possible – taking a holistic approach to the subject and putting it into context so that consumers feel more empowered to venture into the marvelous world of cheese.

How do you choose cheesemakers to highlight?

Well, we have a great editor in Elaine Khosrova, and spend a good deal of time discussing editorial

content. We look at the whole year with a view to geographical balance and a range of subjects that will engage our readership. Of course, the cheeses featured must be good and to some extent available, otherwise we do our readers a disservice by raising expectations that cannot be met.

What is your general impression of Vermont made cheeses?

We featured **Jasper Hill Farm's** Winnemere in our first issue. The story about the business makes compelling reading from both a business and cheesemaker standpoint. The cheese is excellent so that was an easy call to make. When I was at Cowgirl Creamery, we used to buy as many Vermont cheeses as were available. Distribution to the west coast has come along way since then because demand is high and there are more transport options. One very positive impression I hold about Vermont is that the culture of cheesemaking is very collaborative – much like the European tradition. Such collaboration allows small scale producers to do what they do best: get their hands in the vat and make cheese while others help to open markets.

Where do you see market growth for small batch, artisanal cheeses?

It's simply the fastest growth segment in cheese sales today. The key, in my opinion, is for small producers to develop something that is uniquely their own – not just a copy. To answer the question 'What would work for you?' And perhaps most importantly, to make something you truly enjoy making *and* eating.



Vermont Cheese & Spinach Strudel

MICHAEL'S ON THE HILL RESTAURANT, CHEF MICHAEL KLOETI

Yield: 7 individual strudels

Ingredients:

For spinach:

1 ¼ pound spinach, fresh, washed
¼ cup olive oil
1 ounce garlic, minced
½ teaspoon rosemary, washed and finely chopped
1 ½ teaspoons tarragon, washed and finely chopped
1 ½ teaspoons thyme, finely chopped
¼ cup parsley, flat, washed and finely chopped
¼ cup white wine
1 ½ teaspoons salt
½ teaspoon pepper, fresh ground, black
1 cup onion, peeled, small dice

For cheese mixture:

½ pound Maplebrook Farm ricotta cheese
4-ounce Neighborly Farms feta cheese
½ cup bread crumbs
⅛ teaspoon pepper
¼ teaspoon nutmeg

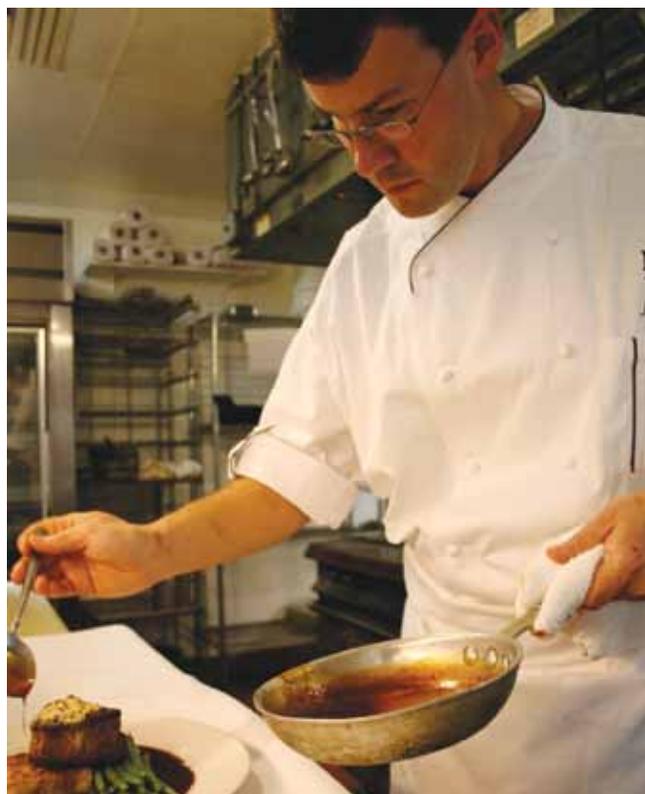
For the pastry:

¼ pound butter, unsalted, melted and cooled to luke warm
21 sheets phyllo dough, room temperature
2 ½ ounces bread crumbs
parchment paper

Method:

- Preheat a large pot on high, add the oil and sauté onion and garlic until soft and translucent.
- Add the herbs, spinach, wine, salt, pepper.
- Cover the pot and cook for five minutes or until fully wilted.
- Remove from heat, spread in a thin layer on a pan, and refrigerate until cold.
- Squeeze out all excess liquid from the spinach and roughly chop.
- In a bowl, whisk together all cheese mixture ingredients, then combine well with spinach mixture.
- Dampen a dishtowel, and have it ready to cover the phyllo dough when you are not using it.
- Take one sheet of phyllo and place on a work surface, immediately covering remaining dough with the damp towel.

- Brush the surface of the phyllo sheet with melted butter, then repeat with phyllo and butter until you have three layers.
- Fold in half from left to right and brush again with butter.
- Top with ½ cup of the spinach mixture in a line on the bottom of the dough, lengthwise, leaving a two inch space from the end and sides.
- Carefully roll into a package by tightly rolling up and then folding the sides inward. Keep rolling tightly then place seam side down on a parchment lined sheet pan.
- Brush the outside of the logs with melted butter and refrigerate on a parchment-lined sheet pan for one hour.
- Preheat oven to 375 degrees F.
- Take logs out of the refrigerator and bake for approximately 15 minutes or until golden brown, rotating the pan in the oven half way through the cooking process.



Chef Michael Kloeti



Vermont Institute for Artisan Cheese Courses

The Vermont Institute for Artisan Cheese offers the following courses this summer and fall as part of their Cheesemaker Certificate (CC) and Advanced Cheesemaker Certificate (ACC) Programs. For more information or to register contact Jody Farnham~ Program Coordinator, at jfarnham@uvm.edu or call 802-656-8300.

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| June 1-2: Cheese Chemistry
(2 days) CC | Sept 11: Hygiene and Food Safety in Cheesemaking
(1 day) CC | Nov 6: Hygiene and Food Safety in Cheesemaking
(1 day) CC |
| June 3: Starter Cultures
(1 day) CC | Sept 22: Cheese & Wine Pairing: Italian & Greek
6:00- 9:00 | Nov 30: Cheese Chemistry
(2 days) CC |
| June 4: Basic Sensory Evaluation
(1 day) CC | Sept 24-25: Affinage: Behind the Scenes
(2 days) ACC | Dec 1: Starter Cultures
(1 day) CC |
| Sept 7-9: Essential Principles and Practices of Cheesemaking
(3 days) CC | Oct. 19-20: Cheese Chemistry
(2 days) CC | Dec 2: Basic Sensory Evaluation
(1 day) CC |
| Sept 10: Quality and Chemistry of Milk
(1 day) CC | Oct. 21 Starter Cultures
(1 day) CC | Dec 14: Advanced Sensory Evaluation
(1 day) ACC
<i>(Prerequisite: Basic Sensory Evaluation)</i> |
| | Oct. 22: Basic Sensory Evaluation
(1 day) CC | Dec 15: Risk Reduction
(1 day) ACC
<i>(Prerequisite: Hygiene and Food Safety)</i> |
| | Nov 2-4: Essential Principles and Practices of Cheesemaking
(3 days) CC | Dec 16: Cheese Defects
(1 day) ACC |
| | Nov 5: Quality and Chemistry of Milk
(1 day) CC | Dec 17: Affinage: Behind the Scenes
(2 days) ACC |

Farmer's Market Season Gets Underway

Saturday, May 9th constitutes the beginning of the 2009 Farmer's Market season in Vermont. Markets are held in over 50 communities statewide over the following 27 weeks offering visitors and locals with the best produce, meats, fruits, breads, specialty products, maple syrup, honey, flowers and, of course, cheese that Vermont has to offer. Many VCC members see the Farmer's Market as a primary outlet for selling product, bringing them and their cheeses into direct contact with their consuming public. Award winning cheesemaker Willow Smart from **Willow Hill Farm** says this will be her 17th year

selling at the Burlington Farmers Market. Coming to market this year is their newest cheese: Butternut, honored with an award its first time entered in the World Cheese Awards held in Oct 2008 in Dublin Ireland and aged on the farm's own farm-harvested



Butternut from Willow Hill Farm.

ash planks in their caves, for at least six months. This raw cow's milk cheese will now be available year round. Their award winning bloomy rind sheep's milk cheeses: Vermont Brebis and Summertomme are also coming in May. For a complete listing of Farmer's Market locations, visit http://www.vermontagriculture.com/buylocal/buy/farmersmarkets_map.html



Vermont Farmer's Markets

For a complete listing, see www.vermontagriculture.com

Here is a partial listing of this season's markets arranged by county:

Addison

Bristol Farmer's Market

On the Village Green.
Wednesdays, 3-6pm

Middlebury Farmer's Market

Marble Works
Wednesdays: June 18-October 15;
Saturdays, 9am-12:30 pm

Vergennes Farmer's Market

City Green, Mondays, 3-7pm

Bennington

Bennington Walloomsac Farmer's Market

Bennington Station at Riverwalk Park
Tuesdays: 3 pm-5:30 pm
Saturdays: 10am-1pm

Dorset Farmer's Market

Outside at H.N. Williams Hardware
Store On Route 30 in Dorset
Sundays, 10am-2pm

Manchester Farmer's Market

Dana Thompson Rec Center,
Rte 30 West. Thursdays, 3-6 pm

Caledonia

Hardwick Farmer's Market

Granite Junction (b/w Aubuchon
Hardware & Greensboro Garage)
Rte 15 W. Fridays, 3-6pm

St. Johnsbury Farmer's Market

Pearl St behind Movie Theater.
Saturdays, 9am-1pm

Chittenden

Burlington Farmer's Market

College Street and City Hall Park
Saturdays, 8:30am-2:30pm

Burlington New North End Farmer's Market

Ethan Allen Park
Thursdays, 3-6:30pm

Burlington Old North End Farmer's Market

H.O. Wheeler School
Tuesdays, 3-6:30pm

Burlington South End Farmer's Market

208 Flynn Ave
Wednesdays, 3:30-6:30pm

Richmond Farmer's Market

Volunteers Green
Fridays, 3-6:30 pm

Shelburne Farmer's Market

Shelburne Parade Ground, Church
St. Saturdays, 9am-1pm

Winooski Farmer's Market

In front of the Champlain Mill
Thursdays, 3:30-6:30

Franklin

St Albans

Northwest Farmer's Market
Taylor Park, Main St Rte 7
Saturdays, 9am-2pm

Lamoille

Morrisville Farmer's Market
Rte 100 at Hannafords
Saturdays, 9am-1pm

Stowe Farmer's Market

Rte 108 at Red Barn Shops field
Sundays, 10:30am-3pm

Orange

Randolph Farmer's Market

Rte 66, next to OSSU building
Saturdays, 9am-noon

Orleans

Craftsbury Farmer's Market

On the Common
Saturdays, 10am-1pm

Newport Farmer's Market

Causeway in Newport between
Gazebo and COC Info Center
Wednesdays & Saturdays, 9am-2pm

Rutland

Rutland Farmer's Market

Downtown Rutland-Depot Park
Tuesdays: 3-6pm;
Saturdays: 9am-2pm

Washington

Montpelier Farmer's Market

60 State St, Montpelier
Saturdays, 9am-1pm

Northfield Farmer's Market

On the Common
Tuesdays, 3-6pm

Plainfield Farmer's Market

Mill Street Park,
Sundays, 10 - 2pm

Waitsfield Farmer's Market

Mad River Green
Saturdays, 9am-1pm

Waterbury Farmer's Market

Rusty Parker Park, Rte 2
Thursdays, 3pm-7pm

Windham

Bellows Falls Farmer's Market

Waypoint Center
Fridays, 4-7pm

Brattleboro Area Farmer's Market

Saturdays, 9am-2pm: Take exit 2
from I-91, turn west on Rt. 9.
Market is .5 mile on the left just
past the Creamery Covered Bridge
Wednesdays, 10am-2pm: From I-91
exit 2 turn east on Rt. 9. At the 'T'
on Main Street, turn right, Market
is .25 mile on the right in the
Co-op Plaza/Whetstone Pathway.

Windsor

Norwich Farmer's Market

Rte 5, 1 mile south of Exit 13, I91
Saturdays, 9am-1pm

Woodstock Market

On the Green, Woodstock Village
Wednesdays, 3-6pm



Small Bites

On January 15th, Murray's Cheese Shop from New York City was invited to the Martha Stewart Show and took some **Vermont Butter & Cheese's** Bijou with them. It was Martha favorite cheese, used on-air in a recipe found at <http://www.marthastewart.com/recipe/watercress-salad-with-persimmons-and-hazelnuts>. The segment also highlighted **Cabot Creamery's** Clothbound Cheddar, which is aged at **Jasper Hill Farm**.



VCC member Hildene, The Lincoln Family Home will soon be home to the Rowland Agricultural Center at Hildene Farm, due for completion this summer. Located about a half mile down the entrance road, the 40 X 100 foot post and beam barn rises from the ten acre meadow and is built with timber felled and milled on the estate. The new structure is a goat cheesemaking facility and integral part of the thriving agricultural education component of Hildene. The barn is designed specifically to house a goat herd and for public viewing of cheesemaking from milking to the processing of Hildene Farm cheese. Farm Manager, Peggy Galloup, is preparing for the future by overseeing the births and socialization of the "cheese production

workers," Hildene's herd of Nubian goats. Open daily 9:30 to 4:30. Check in and parking is at the Welcome Center. For more information visit www.hildene.org, call 802.362.1788 or email info@hildene.org.



Cabot Creamery has introduced a version of their award-winning reduced fat Cheddars that gives consumers 20% of their daily Omega-3 DHA requirement in each one-ounce serving. Most Americans don't get enough Omega-3 DHA in their diet. It is a "good" fat; good



for your heart, your eyes, and your brain. DHA is important for proper development in infants, healthy growth and development in children, for pregnant women in their third trimester, and it promotes brain and heart health for adults.



Visitors coming to Vermont during the upcoming summer season, can tour and taste their way across the state from one cheesemaker to another. In total, there is more than two dozen small and medium sized cheese making operations open to the public. Visit www.vermontvacations.com to plan your visit – complete with attractions, historical sites, outstanding dining and more. If your entire reason for visiting is to sample award winning Vermont cheeses, visit our own web site: www.vtcheese.com and hop on the Vermont Cheese Trail.

Vermont Cheeses Win Awards

The United States Championship Cheese Contest, which dates back to the 1890s, was held in Green Bay, Wisconsin in late March. The contest featured 1,360 cheeses and butters submitted by artisans and manufacturers in 32 states. Points assigned by judges are against a perfect score of 100.

Vermonters who came home with prizes included:

Vermont Butter & Cheese Company

- 2nd Place, Open Class Soft Cheeses, Vermont Mascarpone, 99.70
- 2nd Place, Soft Goat's Milk Cheeses, Vermont Creamy goat cheese, 99.10
- 3rd Place, Soft Goat's Milk Cheeses, Vermont Chevre, 98.90

Franklin Foods

- 2nd Place, Flavored Soft & Semi-soft Mixed Milk Cheeses, Vermont Gourmet Artisanal chevre & roasted garlic, 97.30

Spring Brook Farm

- 3rd Place, Smear Ripened Cheeses, Farms for City Kids Foundation, Spring Brook Farm, Spring Brook Farm Tarentaise, 98.75



VCC Officers 2009/2010

Laini Fondiller

President, Lady Lazy Farm

Eric Johnson

Vice President, Springbrook Farm

Andy Kehler

Treasurer, Jasper Hill Farm

Linda Miller

Secretary, Jericho Hill Farm



Vermont Cheese Trail

Visit the Vermont Cheese Trail to explore our 40 cheese making members who produce over 150 varieties of award winning artisan and farmstead cheese. Many are open to the public and sell cheese on the premises.

It's a great way to taste your way across Vermont.

www.vtcheese.com

Become a Friend of VCC

The Vermont Cheese Council is dedicated to the production and advancement of Vermont cheese. Thank you for joining us as a new member. We greatly appreciate your support!

Individual/Friend Members: Cheese Lovers who support our efforts:

\$50.

Associate Members: Trade members: Non-cheesemaking members who distribute, sell & market cheese;

\$ 75. Individual

\$150. Small business membership

Corporate Sponsors: Members who would like to do more to help us achieve our goals:

\$250. "Velveeta Defeatahs" member

\$500. "Got Your Goats" member

\$1,000. "Knights of the Round Gouda" member

\$2,500. "High Order of the Sharp Cheddar" member

Name _____

Address _____

City _____

State _____ Zip _____

E-Mail _____

Website _____

Phone _____

Fax Number _____

Please make checks payable to:

The Vermont Cheese Council.

Mail to: c/o Ellen Ogden, The Vermont Cheese Council

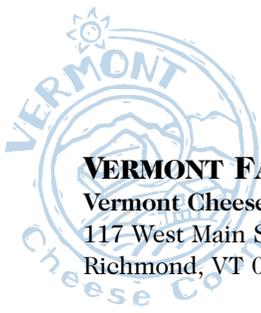
P.O. Box 1007, Manchester Village, VT 05254

For more information please contact us at 866-261-8595,

or by e-mail at info@vtcheese.com

Vermont Cheese Council Member Cheesemakers

- Blue Ledge Farm
- Blythedale Farm
- Bonnieview Farm
- Cabot Creamery
- Champlain Valley Creamery
- Cobb Hill Cheese
- Consider Bardwell Farm
- Crawford Family Farm
- Crowley Cheese Inc.
- Dancing Cow Farm
- Doe's Leap Goat Farm
- Fat Toad Farm
- Franklin Foods
- Frog City Cheese
- Grafton Village Cheese Co
- Green Mountain Blue Cheese
- Hildene Farm Signature Cheese
- Hope Farm Sheep Cheese
- Jasper Hill Farm
- Jericho Hill Farm
- Kaas by Cass
- Lake's End Cheeses
- Lazy Lady Farm
- Maplebrook Farm
- Neighborly Farms
- Orb Weaver Farm
- Peaked Mountain Farm
- Ploughgate Creamery
- Shelburne Farms
- Springbrook Farm
- Taylor Farm
- Thistle Hill Farm
- Twig Farm
- Vermont Butter & Cheese Company
- Vermont Shepherd
- Vermont Water Buffalo
- VonTrapp Farmstead Cheese
- West River Creamery
- Willow Hill Farm
- Woodcock Farm



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

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Calendar of Events

Taylor Farm Barn Dance & Celebration

May 23

Musical performers throughout the day, a theatrical group, wagon rides, farm related activities and ending with an evening supper and square dance.

For more information, contact Jon

Wright (802) 824-5690,
www.taylorfarmvermont.com.

VT Cheesemakers' Festival

August 23

Coach Barn, Shelburne Farms

For more information, visit the web site: www.vermontcheesemakers-festival.com or www.vtcheesefest.com

Cabot Cooperative Celebrates 90 Years

June 13, 10 am – 3pm

Cabot is celebrating its 90th Anniversary on Saturday, June 13 with a free Dairy Festival at their plant in Cabot. Specialty food producers will be on hand to offer a variety of free samples. For more information, contact Clay at cwhitney@cabotcheese.com 802-371-1246.



The Vermont Cheese Council

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

Contact:

THE VERMONT
 CHEESE COUNCIL

Ellen Ogden, Coordinator

P.O. Box 1007

Manchester Village, VT 05254

866-261-8595

www.vtcheese.com

