



SECOND ANNUAL VERMONT CHEESEMAKERS FESTIVAL TO BE HELD ON JULY 25

STATE'S LEADING CHEESEMAKERS AND OTHER ARTISAN FOOD PRODUCERS TO GATHER IN SHELBURNE

XX—Burlington, VT – On July 25, close to 100 cheesemakers and other artisan food producers will take part in the second annual Vermont Cheesemakers Festival in Shelburne, VT. Hosted by the Vermont Butter & Cheese Company and the Vermont Cheese Council, the Festival will take place at Shelburne Farms from 10:30-4:30 pm. The event, which is open to the public, attracted over 1,100 visitors from across the country last year.

This year's attendees will sample over 100 types of cheese from 50 different cheesemakers, a variety of locally produced wines and beers, and several other artisan foods, including maple syrup, honey, chocolates, baked goods, and more. The Festival will also feature three tasting seminars, a cheesemaking demonstration, and a cooking show.

Among the “big cheeses” taking part in this year's Festival will be:

- **Sean Buchanan**, Executive Chef, Stowe Mountain Lodge, Vermont;
- **Steve Jenkins**, Cheesemonger and author of several books including *The Food Life* and the best-selling *Cheese Primer*;
- **Kate Arding**, Cheesemonger and co-founder of *Culture*, the premier cheese magazine;
- **Janet Fletcher**, Food writer and author of 18 books on food and wine including *The Niman Ranch Cookbook*, *The Cheese Course*, and the *Four Seasons Pasta*;
- **Marc Druart**, Master Cheesemaker at the Vermont Institute for Artisan Cheese;
- **Robin Schempp**, Culinologist and President, Right Stuff Enterprise, Waterbury, Vermont.

Sean Buchanan will lead a cooking demonstration on new and innovative ways to incorporate cheese and other local products into cooking. Kate Arding and Marc Druart will introduce visitors to the basics of cheesemaking, while Steven Jenkins will lead a

panel discussion on the ins and outs of artisan cheesemaking. Janet Fletcher will educate attendees on the best wine and cheese pairings and how to host your own pairings event.

“Vermont’s artisan food industry has become one of the most well-established and highly recognized in the country,” said Allison Hooper, co-owner of Vermont Butter & Cheese Company. “The Festival allows us to showcase some of Vermont’s best products, and judging by last year’s record attendance, there is definitely a growing interest in this type of hand-crafted and locally produced food.”

"Many of the cheesemakers and other artisan food producers are running small operations," said Laini Fondiller, President of the Vermont Cheese Council. "This Festival provides them with a unique chance to reach consumers from across the country, helping to increase recognition of their products and grow their businesses."

On Saturday, July 24, the day before the Festival, more than 20 creameries, vineyards, and breweries state-wide will participate in Vermont Artisan Food Open Studio Day. Open Studio Day includes special tours and tastings and gives travelers a great reason to spend a weekend of artisan food discovery in Vermont.

Last year’s event sold out quickly so it is highly recommended that visitors purchase their tickets early. Tickets are available at <http://www.vtcheesefest.com/> for \$30 each.

For further information or to attend the Festival, contact: Amy Jaick, Goodman Media International, 212.576.2700 x 229 or ajaick@goodmanmedia.com.

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