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2019



11TH ANNUAL VERMONT CHEESEMAKERS FESTIVAL

AUGUST 11²⁰¹⁹

SHELBURNE FARMS
SHELBURNE VT



JOIN US
AUG.10

EDUCATION
DAY FOR CHEESE
PROFESSIONALS & AFICIONADOS

& CHEESE
DINNER^{FEATURING}
VERMONT ARTISAN FOODS

PRESENTED BY



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VERMONT
CREAMERY



Shelburne Farms

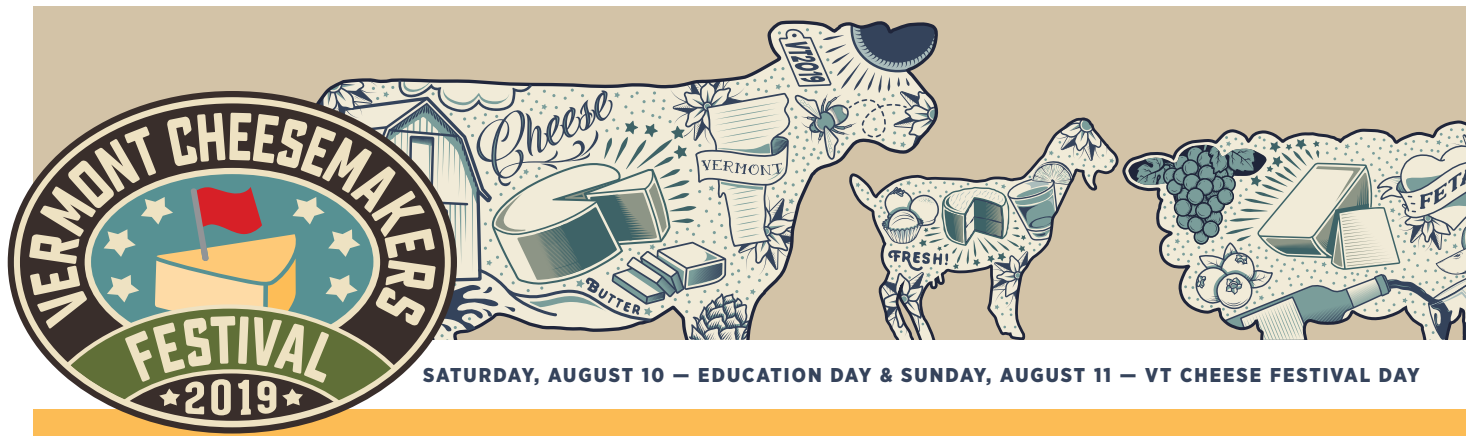
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VTcheesefest.com



ABOUT THE FESTIVAL

11TH ANNUAL VERMONT CHEESEMAKERS FESTIVAL

**SHELBURNE FARMS, SHELBURNE VT
AUGUST 11, 2019**

The 11th Annual Vermont Cheesemakers Festival celebrates the farming families and cheesemakers responsible for Vermont's celebrated cheese industry. This August, Vermont cheesemakers along with specialty food producers, local wineries, cideries, breweries, and distilleries gather together at Shelburne Farms to rejoice in Vermont's agricultural abundance and the value added foods produced within the state. Food lovers from all over the country plan vacations and meet ups at the Festival to savor the terroir of Vermont, to revel in the community of cheese and food producers, to purchase artisan cheese and food directly from these craftspeople, and learn directly from those who grow and make the food.

Presented by the Vermont Cheese Council, the Vermont Cheesemakers Festival was founded by Allison Hooper and Bob Reese of Vermont Creamery. Originally a celebration of Vermont cheesemaking and cheesemakers to acknowledge Vermont's success as "the Napa Valley of cheese" and to include all Vermont cheesemakers in Vermont Creamery's twentieth anniversary party. The original event was held at Shelburne Farms, where The Festival has resided since. Today, Vermont has more cheesemakers per capita of any state, with more than 49 members of the Vermont Cheese Council.

This year, there will be more than 200 cheeses to taste and purchase, along with over 90 other artisan food, wine, cider, beer and spirits producers. Visitors will have an opportunity to taste and meet the producers in a stunning setting. Educational workshops and cooking demos will be presented throughout the day. Some of Vermont's great food trucks will be available for al fresco dining, and of course, stunning views will be available to enjoy while resting the palate and the spirit.



VTCHEESEFEST.COM



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**Press Information + High Resolution Imagery:
VTCHEESEFEST.COM/PRESS-MEDIA**

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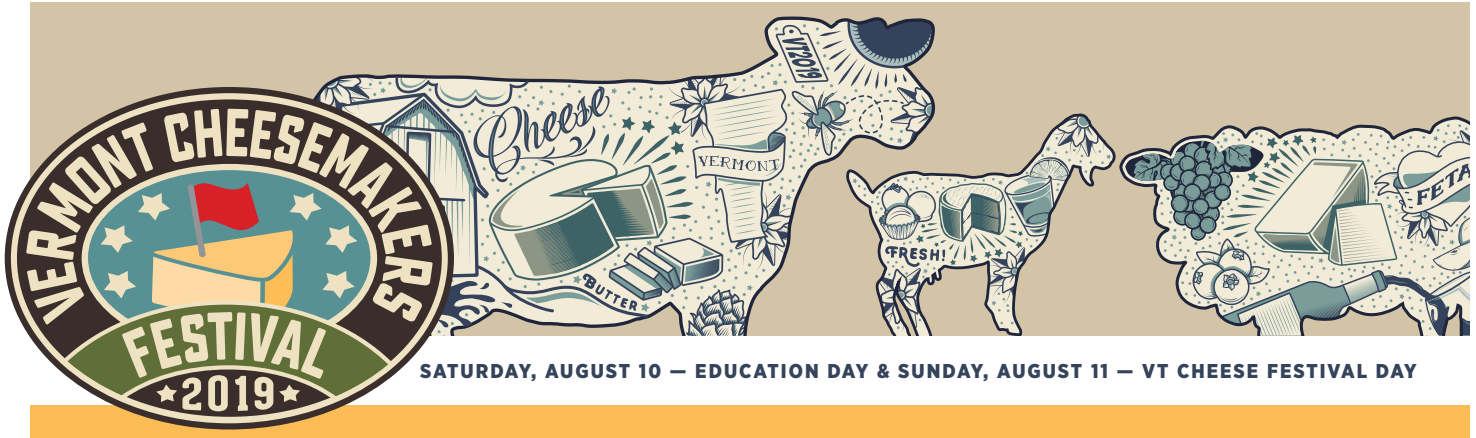
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For more information about the festival, visit vtcheesefest.com. For media relations and marketing materials please contact:
Tom Bivins, Vermont Cheese Council: (802) 451 8564 | tom@vtcheese.com



2019 PRESS RELEASE

**11TH ANNUAL VERMONT CHEESEMAKERS' FESTIVAL
CELEBRATES LOCAL CHEESEMAKERS AND ARTISAN FOOD PRODUCERS**

SATURDAY, AUGUST 10 & SUNDAY, AUGUST 11, 2019



Shelburne, Vt. August 11, 2019— The Vermont Cheesemakers Festival will mark its Eleventh Annual appearance on the shores of Lake Champlain at the historic Coach Barn at Shelburne Farms on August 11, 2019 from 10am to 4pm to celebrate the art of cheesemaking in Vermont. Attendees can meet cheesemakers and taste the cheeses of Vermont, enjoy the creations of artisan food producers, savor the local wine, mead and cider production, and experience the skills of craft brewers and master distillers. This year, the event will include our returning platinum sponsors, Yankee magazine, The Vermont Dairy Promotion Council, Shelburne Farms, and Vermont Creamery, the company that created the festival. For the first time, Vermont Creamery and Shelburne Farms will be Platinum Sponsors of the Festival. Gold sponsors include Cabot Creamery Cooperative, Provisions International, Grafton Village Cheese Company, and City Market, Burlington's local food co-operative.

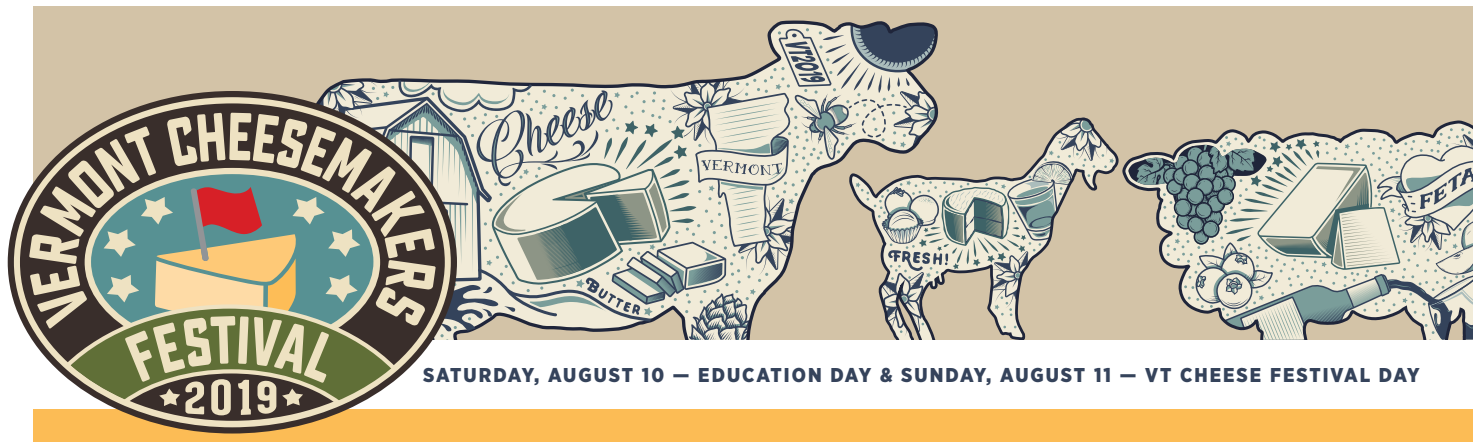
Along with 45 Vermont cheesemakers, this year's event will include over 100 food and beverage producers including 15 new exhibitors. Enjoy seemingly

endless options for tasting, sampling, and pairing opportunities. For those looking to immerse themselves in the experience even further, this year we are offering special, limited VIP tickets. VIP passes are available online now until the festival. The VIP ticket will provide pass holders with valet parking, early entrance to the festival (at 10am) and a special insulated swag bag.

"As we begin our second decade of the festival," says Tom Bivins, Executive Director of the Vermont Cheese Council. "We are reminded how important the dairy industry is to the beauty of the state. The gorgeous landscape that we see is brought to us by the working family farms of Vermont. We are fortunate to live in a state that values its food producers and farmers. It really enhances the quality of life for us all."

Once again, the festival will offer FAC Talks on Saturday, August 10. Like the well-known TED Talks, The FAC Talks are a deep-dive sessions with discussions on Milk Science, Cheesemaking at Shelburne Farms, Pasture and Farm Health, and Intensive Pairing Session. Attendees will rotate through the workshops. A catered lunch will be served on the lawn of the Coach

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2019 PRESS RELEASE (CONTINUED)

Barn. Talks will focus on cheesemakers, as well as top cheese mongers, writers, microbiologists, and chefs sharing their stories and experience, and insights with cheese and cheesemakers, while sampling and pairing cheeses. Along with the FAC Talks, the festival will have cooking demos featuring local chefs and cheesemakers.

The Festival is pleased to announce the Third Annual Vermont Cheese Dinner at The Round Barn in Waitsfield, VT. Dine on a four-course meal with hors d'oeuvres and signature cocktails served in one of Vermont's iconic landmark barns. The Round Barn and its adjacent Inn at Round Barn Farm are known for warm hospitality, spectacular food, and gracious service. Tickets for the gala dinner are \$75.00 including tax and gratuity. Tickets are available online at the Vermont Cheesemakers Festival website.

Tickets for the Festival itself are \$65 per person for general admission or \$100 per person for the limited Patron pass for those who would like to immerse themselves in a weekend of cheese love, we have a Golden Ticket for access to the Education Day on Saturday, the Cheese Festival Dinner

and the Patron Pass for the Festival for \$300. Tickets are available online at vtcheesefest.com. The Festival sells out well in advance of the event date, so early ticket reservations are encouraged.

The Vermont Cheesemakers Festival is presented by the Vermont Cheese Council and sponsored by our Platinum Sponsors: Yankee Magazine, the Vermont Dairy Promotion Council, along with the Vermont Agency of Agriculture, Food and Markets, Shelburne Farms and Vermont Creamery. Gold Sponsors include Grafton Village Cheese Company, City Market Co-op, Provisions International and Cabot Creamery Cooperative. Silver Sponsors include Cellars at Jasper Hill, Farms for City Kids/Spring Brook Farm, Consider Bardwell Farm, Vermont Farmstead Cheese Company, Maplebrook Farm, and Mad River Taste Place. In-kind sponsors include Sidehill Farm, Vermont Maple Sugar Makers Association and Culligan Water Technologies. Media Sponsors include Cheese Connoisseur Magazine, Edible Green Mountains and Edible Capital Regions, and Culture magazine.

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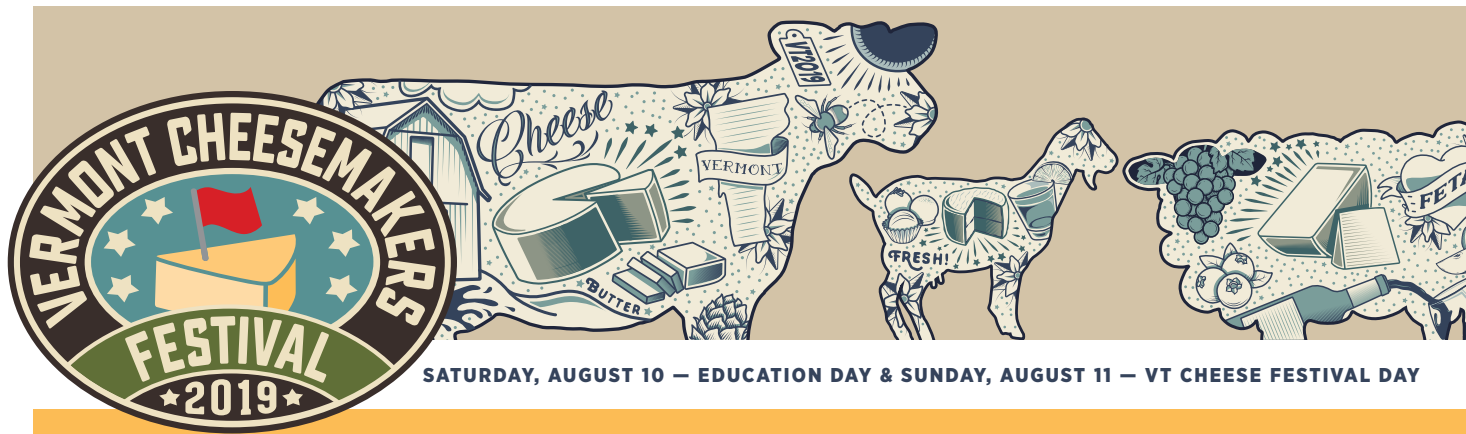
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For more information about the festival, visit vtcheesefest.com. For media relations and marketing materials please contact: **Elizabeth Davis**, Boardman-Davis Communications: 802-598-7155 | edavis@boardmandavis.com | www.boardmandavis.com



SATURDAY, AUGUST 10 — EDUCATION DAY & SUNDAY, AUGUST 11 — VT CHEESE FESTIVAL DAY

2019 ARTISAN FOODMAKERS



Vermont Cheesemakers

AlpineGlo Farm
Big Picture Farm
Billings Farm & Museum
Blue Ledge Farm
Blythedale Farm
Boston Post Dairy
Bridport Creamery
Cabot Creamery Cooperative
Cate Hill Orchard
Champlain Valley Creamery
Cobb Hill Farm
Consider Bardwell Farm
Crooked Mile Cheese
Crowley Cheese Company
Fairy Tale Farm
Farms For City Kids /
Spring Brook Farm
Franklin Foods
Grafton Village Cheese Company
Jasper Hill Farm
Karim Farm & Creamery
Lazy Lady Farm
Maplebrook Farm
Mountain Home Farm
Neighborly Farms
North Meadow Farm
Parish Hill Creamery
Plymouth Artisan Cheese
Shadagee Farm
Shelburne Farms
Sweet Rowen Farmstead
Thistle Hill Farm
Twig Farm
Vermont Creamery
Vermont Farmstead Cheese
Vermont Shepherd
von Trapp Farmstead
West River Creamery
Woodcock Farm Cheese Company

Artisan Producers

Abracadabra Coffee Co.
Accutech Packaging
American Stonecraft
Angry Goat Pepper Co.
Ariel's Honey Infusions
Bee's Wrap
Benito's Hot Sauce

Black River Meats
Black River Produce
Blake Hill Preserves
Bluebird Barbecue
Blue Valley Gourmet
Burke Mountain Confectionery
Butterworks Farm
Castleton Crackers
Champlain Valley Apiaries
Cheese Grotto
Cheese Journeys
Chef Contos Kitchen & Store
Culture Magazine
Cricket Creek Farm
Culligan's Water Technologies
Daily Chocolate
Douglas Sweets
Drop-In Brewery
Edible Green Mountains
Farmhouse Chocolates & Ice Cream
Farmhouse Pottery
Farm To Gold Ghee Co.
Farm To Plate / Rooted in Vermont
Fat Toad Farm
Fisher Brothers Farm
Halvah Heaven
ImageTek Digital Labels
It's Arthur's Fault!
Joe's Kitchen @ Screamin' Ridge Farm
Kenyon Grills
Kimball Brook Farm
King Arthur Flour
King St. Youth Center Lemonade
Laughing Moon Chocolates
lu•lu Ice Cream
Marsh Hollow Jams
New England Culinary Institute
O Bread Bakery
Olivia's Croutons
Patchwork Farm & Bakery
PhTea
Provisions International
Red Barn Lavash
Red Hen Bakery
Red Kite Candy
Reinhart Foodservice
Sap! Maple Products
Sidehill Farm
Sommers Chiropractic

Star Street Party Co.
Sugar Bob's Smoked Maple Syrup
Sumptuous Syrups of Vermont
The Olive Table
The Potlicker, LLC
Time Out for Whoopie
Tom Knows Salsa
Ullmer's Dairy Equipment
V Smiley Preserves
Vermont Amateur Cheesemakers
Vermont Amber Organic Toffee
Vermont Beef Industry Council
Vermont Brewers Association
Vermont Cheese Council
Vermont Coffee Company
Vermont Homestead Gourmet
Vermont Maple Sugar Makers
Association
Vermont PBS
Vermont Salumi
Vermont Smoke & Cure
VFN / Dig-In-VT
VTDigs
Wood's Pure Maple Syrup Co.
Wozz! Kitchen Creations
Yankee Magazine

Beer, Wine, Cider, Spirits

Appalachian Gap Distillery
Barr Hill at Caledonia Spirits
Boyden Valley Winery & Spirits
Boyer's Orchard & Cider Mill
Champlain Orchards
Citizen Cider
Fiddlehead Brewing Company
Fresh Tracks Farm Vineyard & Winery
Groennfell Meadery
Idletyme Brewing Company
Lincoln Peak Winery
Mad River Distillers
Putney Mountain Winery
Shacksbury Cider
Shelburne Vineyard
Silo Distillery
Snow Farm Vineyard
Spirits of Old Bennington
Stonecutters Spirits
Switchback Brewing Co.
The Wineryard
WhistlePig Rye Whiskey

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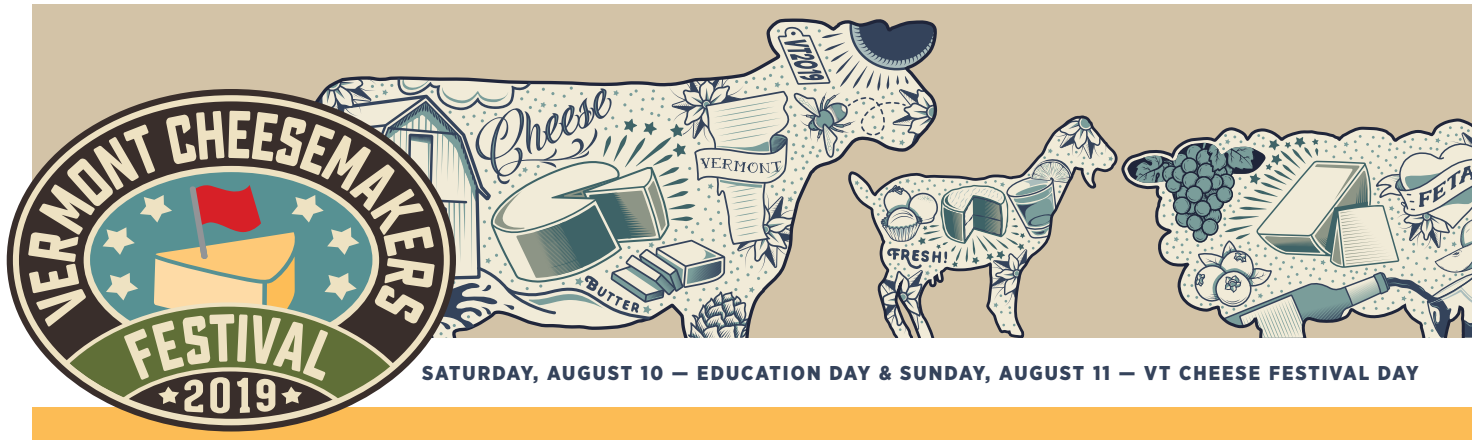


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2019 EVENT SCHEDULE

SATURDAY, AUGUST 10 & SUNDAY, AUGUST 11

SATURDAY

FARMSTEAD CHEESE PAIRING

Presenter: Rory Stamp from Cheese Open Doors

Rory Stamp is a master craftsman when pairing farmstead cheeses with a wide variety of food and wine products. Join him on a tasting journey encompassing some of Vermont's most delicious farmstead and artisanal cheeses.

CHEESE & MILK CHEMISTRY

Presenter: Zoe Brickley from Jasper Hill Farm

Ever wonder how crystals form in cheese? Why seasonal changes affect cheese color and texture? How microbes contribute to flavor and aroma? Join Zoe Brickley, Certified Cheese Professional and Jasper Hill Farm Sales & Monger Resource Manager on a cheese science journey.

PASTURE TO PLATE: PASTURE WALK

Presenter: Peter Dixon from Parish Hill Creamery

Join Peter Dixon, known as "the Cheese Whisperer" on a pasture tour to discuss how animal grazing and pasture management can affect the flavor profiles of your favorite cheeses.

HOW TO CHEDDAR?

Presenter: Andi Wandt from Shelburne Farms

Andi Wandt, Head Cheesemaker for Shelburne Farms, will lead a Cheddar production overview at Shelburne Farms during its daily "make." Join her as she explains the cheddaring process and learn more about this most labor-intensive cheese.

3RD ANNUAL CHEESE DINNER | 6-10PM

Location: The Inn at the Round Barn

Celebrate Vermont's award-winning cheeses, peak produce, and local libations in a pastoral setting.

SUNDAY

OPEN MARKET | 10AM - 4PM

Location: Coach Barn

Meet the cheesemakers and artisan food, wine, beer and spirits producers, sample and purchase.

SHELBURNE FARMS CHEESEMAKING | 10-3:30PM

Location: Farm Barn at Shelburne Farms

Observe Shelburne Farms cheesemakers at work crafting handmade cheddar in the production room, and visit the animals in the Children's Farmyard.

CHEESE PAIRING | 11:45-12:45PM

Presenter: Steve Jones, Author of CheeseWineBeerCider: A Field Guild to 75 Perfect Pairings

Join Steve Jones for an intensive pairing event. Tickets available for \$10 on Sunday at the Festival.

CHEESEMAKING AT HOME | 12-1PM

Presenter: Merryl Winstein, Author of Successful Cheesemaking: Step by Step Instructions & Photos for Making Nearly Every Type of Cheese
Merryl Winstein will be making cheese for home cooks in our Festival demo kitchen.

VERMONT CREAMERY COOKS | 2:30-3:30PM

Presenter: Vermont Creamery

Join Vermont Creamery for a cooking demo that is sure to please every palate.

CHEESE PAIRING | 2:30-3:30PM

Presenter: Steve Jones, Author of CheeseWineBeerCider: A Field Guild to 75 Perfect Pairings

Join Steve Jones for an intensive pairing event. Tickets available for \$10 on Sunday at the Festival.

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