



VT Creamery Story

A R T I S A N C H E E S E S F R O M F A R M T O T A B L E

P.O. Box 95, 40 Pitman Road • Websterville, VT 05678 • T: 802.479.9371 • 800.884.6267 • F: 802.479.3674 • vermontcreamery.com



DEFINING:
bonne bouche
a good mouthful...
a **GREAT** honor!



About the Creamery

Launched in 1984, Vermont Butter & Cheese Creamery crafts artisanal dairy products in the European style through a vital link with local farms. Based in the town of Websterville, Vermont the company supports a network of more than 20 family farms, providing milk meeting the highest standards of purity. While Vermont Butter & Cheese Creamery has earned worldwide recognition, the company is proudest of its contribution to the health of local agriculture.



Vermont Butter & Cheese Creamery milk house

- 1st Vermont **Farmstead Goat Cheesemaker** in 1984

Our Products

Cows' Milk Cheeses:

Crème Fraîche | Cultured Butter
Fromage Blanc | Mascarpone | Quark



Fresh Goat Cheeses:

Chèvre | Creamy Goat Cheese
Goat's Milk Feta



Aged Goat Cheeses:

Fresh Crottin | Bijou | Bonne Bouche
Cremont | Coupole

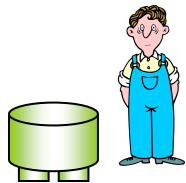


Definition of “Artisanal Cheese”

Artisanal



Milk varies with
seasons



Adapt the recipe

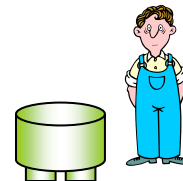


Seasonal sensory
changes

Industrial



Milk is
standardized



Constant recipe



Constant sensory
profile

Cows' Skim

Our partnership with a local Vermont Coop: Booth Brothers Dairy

- **HIGH QUALITY:** Milk is separated and sent to our creamery the same day
- **LOCAL:** The dairy is located 2 miles from our creamery
- **NATURAL:** no growth hormones in the milk



Cows' Cream

Our partnership with a local Vermont Coop: St Albans Cooperative

- **FRESH:** Milk is separated and sent to our creamery the same day
- **LOCAL:** Coop of 500 family farm across Vermont
- **NATURAL:** No growth hormones in the milk
- **HIGH QUALITY:** 42% butterfat cream



Cows Milk Product



Fromage
Blanc



Quark



Crème
Fraîche



Mascarpone

Cows Milk Product



Milk / cream receiving
Testing
Storage: 2 silos
5,000 gallons each

HTST Pasteurization
Vat Setting
18 to 24 hours lactic
set



Cows Milk Product



Curd transfer
Draining

Mixing cream
Smoothing curd
Packaging



crème fraîche

French-style Cultured Cream


vermont
BUTTER & CHEESE
creamery





it's legal..... we promise!

Cultured Butter

- Lightly Salted
- Unsalted
- Sea Salt Crystal



Cultured Butter

The antique churn!



New continuous churn!



Goats' Milk

Our Responsibility Beyond Our Products.....

Our contribution to preserving small family farming in Vermont extends well beyond the quality of our products. It's the quality of life we believe in.



Fresh Goats' Milk Cheeses



Creamy Goat
Cheese



Feta



Chèvre

fresh goat cheese

1 Pasteurization/Overnight Coagulation ~ 2 “dip off” ~ 3 draining for 24 hours

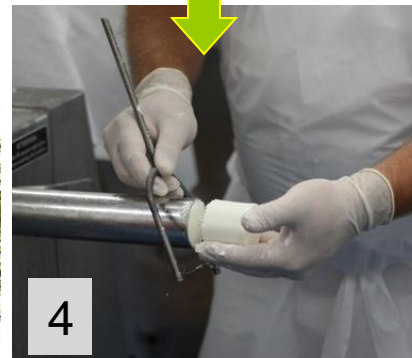


Creamy
Goat
Cheese



or

4 shaping ~ 5 rolling in spices/herbs



Aged Goats' Milk Cheeses



Coupole



Bonne
Bouche



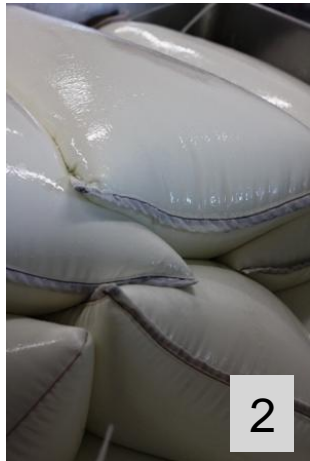
Cremont



Bijou/
Fresh Crottin

Fresh Crottin – Bijou - Coupole

1 Fresh curd ~ 2 Overnight draining ~ 3 curd is ready ~ 4/5 Shaping ~ 6 Aging



Cremont

Cremont shaping ~ Cremont entering aging room ~ aged for 10 days



bonne bouche

Ash-Ripened Goat Cheese

1 Overnight Coagulation ~ 2 Ladling ~ 3 Overnight Draining ~ 4 Ash/salting



Drying 4 to 6 days

Aging 7 to 10 days



Cheese Pairing Guide

cheese pairing guide



These are some of our favorite pairings, but also trust your palate, experiment and have fun.

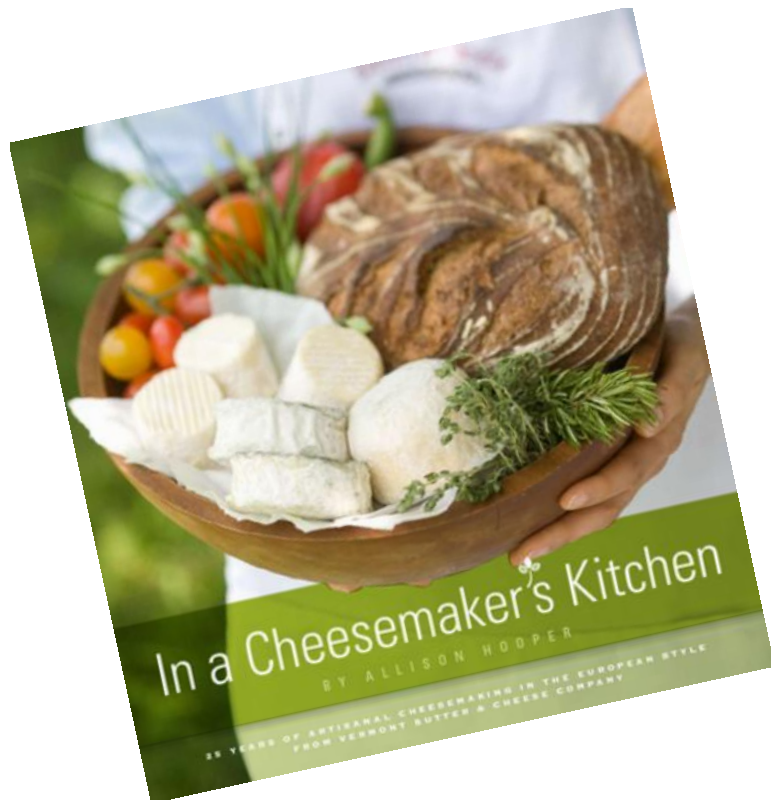
SOME GUIDING PRINCIPLES:

- › Fat coats the palate and can be paired with bold wines and condiments
- › Low fat allows more delicate flavors to shine
- › Try contrasting textures
- › Light cheeses compliment light flavors
- › Balance heavy cheese with more vibrant flavors

CHEESES		BEVERAGE PAIRINGS		CONDIMENT PAIRINGS				
		WINE	BEER	CRUNCHY	SWEET	SAVORY	FRUIT	WILD CARD
GOAT MILK	Bijou	Gewürztraminer	Belgian Tripel	Rstd. Hazelnuts	Gallberry Honey	Rstd. Olives	Cranberry	Chocolate Almonds
	Bonne Bouche	Rose	Saison	Almond Thin	Honey Comb	Culatello	Elderberry	crème de violette
	Coupole	OR Pinot	Dry Kriek	Warm Pistachio	Acacia Honey	Pickled Baby Beats	Persimmon	Dilly Beans
	Crottin	Barbera	Brown/Stout	Maple Crackers	Cranberry Honey	Artichokes	Watermelon	Cardamom Poached Plums
	Fresh Goat Cheese Plain Chèvre	Rosato	Sparkling Cider	Ginger Snap	Marcona Honey	EVOO Preserved Mushrooms	Cider Jelly	Quinoa Salad
	Creamy Goat Cheese Plain	Vernaccia	Lambic	Ginger Snap	Blueberry Honey	Chiles/Peppers	Kumquat	Cocoa Nibs
COW MILK	Fromage Blanc	Vihno Verde	White Wheat	Olive Oil Torta	Truffle Honey	Pequillo Peppers	Dates	Fennel Pollen
	Quark	Cortese	Whitbeir	Fig Anise Toast	Lavender Syrup	Pea Shoots	Meyer Lemon	Red Endive Spears
	Cultured Butter with Sea Salt Crystals	Prosecco	Sparkling Mead	Seeded/Flax	Pomegranate Molasses	Watermelon Radish	Grilled Peach	Pickled Eggs

What's cooking at the creamery...

Creamery 25th Anniversary Cookbook



For more news and info from the creamery

vermontcreamery.com

Facebook





Thank you from our 40 employees and 20 farms

A R T I S A N C H E E S E S F R O M F A R M T O T A B L E

P.O. Box 95, 40 Pitman Road • Websterville, VT 05678 • T: 802.479.9371 • 800.884.6287 • F: 802.479.3674 • vermontcreamery.com