



# VERMONT CREAMERY

## Websterville, VT

Artisanal Cheeses From Farm to Table.

### **About Vermont Creamery**

Vermont Creamer was started by two young visionaries devoted to new and non-traditional agriculture, Allison Hooper and Bob Reese. Their run as long term business partners began in 1984 during a dinner celebrating Vermont agricultural products. Bob was in charge of the dinner and desperately needed a locally made goat cheese for the French chef's signature lamb dish. He reached out to Allison who was then working at a dairy lab and milking goats in Brookfield. Allison made the chèvre on the farm, Bob delivered it to the chef — the dinner was a success and Vermont Creamery was born. Thirty two years later that original vision thrives. Combining the European tradition of cheese making with Vermont's terroir, Vermont Creamery's line of fresh and aged goat cheeses, cultured butter, and crème fraiche have won over 100 national and international awards. Today, Vermont Creamery supports a network of more than 15 family farms, promoting sustainable agriculture in the region. B Corp Certified in 2014, Vermont Creamery is the founder of Ayers Brook Goat Dairy, the country's first demonstration goat dairy. Vermont Creamery's pioneer vision of goat farming and goat cheese making in Vermont is a source of inspiration and sustainability at its greatest. Their dream keeps on growing, evolving, giving to and supporting the agricultural landscape of Vermont.



## Featured Items



CHEESE1T



DABUT9B





ESE7 PACHEESE7B

CHEESE1T	Bijou Cheese	15X2 OZ
CHEESE8C	Bonne Bouche	6X4 OZ
DABUT9B	Butter Roll Salted	12X 1 LB
PACHEESE7	Crème Fraiche	8X5 OZ
PACHEESE7A	Crème Fraiche Bulk	4.75 LB
PACHEESE7AA	Fromage Blanc Cheese	8 OZ
PACHEESE7B	Quark Cheese	8 OZ
PACHEESE7C	Cremont Cheese	6X5 OZ
PACHEESE8	100% Goats Milk Feta Cheese	6 LB

#### WANT MORE?

Visit our website for a full availability list and more information about Vermont Creamery!

baldorfood.com/farms/vermont-creamery