Program

Remarks
Hilary Baum, Baum Forum
Erika Lesser, Slow Food USA

Short Film
“Slow Food Cheese, Bra, Italy 2001”
Allen Katz, Slow Food NYC

Retailers’ Overview of Northeast Farmstead Cheese
Liz Thorpe, Murray’s Cheese
Daphne Zepos, Artisanal Premium Cheese

Panel: New York Farmstead Cheese Makers
Tracy Frisch, NYS Farmstead and Artisan Cheese Makers Guild
Abe Madey, Hawthorne Valley Farm Dairy
Tim Tonjes, Tonjes Farm Dairy
Amy Sisty, Sprout Creek Farm

Panel: New England Farmstead Cheese Makers
Elizabeth McAlister, Cato Corner Farm
Daphne Zepos for Jasper Hill Farm and Thistle Hill Farm
Liz Thorpe for Champlain Valley Creamery, Cobb Hill Cheese, Lively Run Goat Dairy, Peaked Mountain Farm

Tasting
Hawthorne Valley Farm Dairy,
Tonjes Farm Dairy,
Sprout Creek Farm,
Cato Corner Farm,
Peaked Mountain Farm,
Jasper Hill Farm,
Thistle Farm,
Champlain Valley Creamery,
Cobb Hill Cheese,
Lively Run Goat Dairy
With Bread Alone, Martin’s Pretzels, Breezy Hill Orchard

Special Thanks
David Levine, Scott Voorhees, Charles Hunter, The Graduate Center,
Ed Yowell, Allen Katz, Slow Food NYC, Elizabeth Mathews, Bullfrog and Baum,
June Russell, Jessica Wurwarg, Dan Leder, Alfred Milanese, Elizabeth Ryan,
Liz Thorpe, Richard Stein, Johanna Koldony, Jim Biolos, Saveur,
Chelsea Green Publishing and Jasper Hill Farm for cover photo.
## Today's participating farms

Note: each farm makes a variety of cheeses. Only those available for tasting today are listed.

<table>
<thead>
<tr>
<th>Farm</th>
<th>Location</th>
<th>Cheesemaker(s)</th>
<th>E-mail or website</th>
<th>Available At</th>
<th>Cheeses</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tonjes Farm</td>
<td>Callicoon, NY</td>
<td>Tim Tonjes</td>
<td><a href="mailto:cowhill@warwick.net">cowhill@warwick.net</a></td>
<td>Greenmarket</td>
<td>Ricotta, Fromage Blanc, Rambler, Cow Hill, Caerphilly</td>
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<tr>
<td>Peaked Mountain Farm</td>
<td>Townshend, VT</td>
<td>Ann and Bob Works</td>
<td>vtcheese.com/peaked/peaked.html</td>
<td>Murray's Cheese</td>
<td>Ewe Jersey</td>
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<tr>
<td>Cato Corner Farm</td>
<td>Colchester, CT</td>
<td>Elizabeth MacAlister and Mark Gillman</td>
<td><a href="http://www.catocomerfarm.com">www.catocomerfarm.com</a></td>
<td>Greenmarkets:</td>
<td>Hooligan</td>
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<td>Union Square, Wed., and Sat., Tribeca, Sat., Grand Army Plaza, Sat.</td>
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<td>Union Square</td>
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<td>Murray's Cheese</td>
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<td>Artisanal Restaurant</td>
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<td>Hawthorne Valley Farm</td>
<td>Ghent, NY</td>
<td>Abe Mady</td>
<td><a href="http://www.hawthornevalleyfarm.org">www.hawthornevalleyfarm.org</a></td>
<td>Greenmarkets:</td>
<td>Alpine, Garlic Alpine, Bianca</td>
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<td>Union Square, Wed. and Sat., Inwood, Sat.</td>
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<td>Sprout Creek Farm</td>
<td>Poughkeepsie, NY</td>
<td>Brent Wasser</td>
<td><a href="http://www.sproutcreekfarm.org">www.sproutcreekfarm.org</a></td>
<td>Murray's Cheese</td>
<td>Touissant</td>
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<td>Artisanal Restaurant</td>
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<td>Thistle Hill Farm</td>
<td>North Pomfret, VT</td>
<td>John Putnam</td>
<td><a href="http://www.thistlehillfarm.com">www.thistlehillfarm.com</a></td>
<td>Murray's Cheese</td>
<td>Tarentaise</td>
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<td>Artisanal Restaurant</td>
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<td>Jasper Hill Farm</td>
<td>Greensboro, VT</td>
<td>Kehler Family</td>
<td><a href="http://www.jasperhillfarm.com">www.jasperhillfarm.com</a></td>
<td>Murray's Cheese</td>
<td>Constant Bliss, Bayley Hazen</td>
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<td>Artisanal Restaurant</td>
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<tr>
<td>Champlain Valley Creamery</td>
<td>Vergennes, VT</td>
<td>Carlton Yoder</td>
<td><a href="http://www.cvcream.com">www.cvcream.com</a></td>
<td>Murray's Cheese</td>
<td>Organic Cream Cheese</td>
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<td>Cobb Hill Cheese</td>
<td>Hartland, VT</td>
<td>Gail Holmes</td>
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<td>Murray's Cheese</td>
<td>Four Corners Caerphilly</td>
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<td>Lively Run Goat Dairy</td>
<td>Interlaken, NY</td>
<td>Suzanne Messmer</td>
<td><a href="http://www.livelyrun.com">www.livelyrun.com</a></td>
<td>Murray's Cheese</td>
<td>Cayuga Blue</td>
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### Additional participants in today's program

#### New York State Farmstead & Artisan Cheesemakers Guild

The Guild, formed in 2003, serves as a network for promotion, marketing and continuing education. 30 licensed cheesemakers are among the members. For more information, visit www.nycheese.org or call 518-692-8242 or 516-883-7892.

#### Artisanal Premium Cheese

Over 300 varieties of cheeses from all over the world are housed at the Artisanal Cheese Center, 500 West 37th St., 212-239-1200, a facility that includes the wholesale business, five cheese caves for aging, space for special events and classes. The company's retail business is conducted primarily online at www.artisanalcheese.com, with some retail sales at Artisanal, a bistro-fromagerie-wine bar, 2 Park Ave.

#### Murray's Cheese

Starting as a wholesaler of butter and eggs in 1940, Murray's has evolved into an operation consisting of two retail locations, at 254 Bleecker St. and in the Grand Central Market, a wholesale business, and an online store at www.murrayscheese.com. At retail, Murray's offers specialty groceries and other items, and classes at the Bleecker St. store.

#### American Raw Milk Farmstead Cheese Consortium

Slow Food USA inaugurated this group in 2003 as a way to raise awareness of American farmstead cheeses and to serve as a resource for the producers. For a listing of producers, visit www.slowfoodusa.org/ark/farmstead_cheese.html.

### Additional Resources

- **American Cheese Society**
  www.cheesesociety.org

- **Vermont Cheese Council**
  www.vtcheese.org

- **Baum Forum**
  www.baumforum.org

- **Slow Food USA**
  www.slowfoodusa.org