



The Cheeses of Vermont: A Gourmet Guide to Vermont's Artisanal Cheesemakers

By Henry Tewksbury

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In recent years the number of artisanal and farmstead cheesemakers in Vermont has exploded. These dedicated craftspeople make distinctive, high-quality cheeses from the milk of their own cows, sheep, and goats; age them in their own caves; and ship them to restaurants, gourmet food markets, and cheese lovers all over the world.

Henry Tewksbury, a cheese expert and a passionate devotee of handcrafted Vermont cheese, is your guide to the cheeses, their makers, and their stories. He gives a brief overview of the cheesemaking process, introduces us to the cheesemakers and their herds, and then describes dozens of varieties in delectable detail. He tells you where to go and when to visit to see the cheeses being made, and provides details on where Vermont cheeses can be purchased, both within and outside the state.

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Editorial Review

From Publishers Weekly

Henry Tewksbury, former film and television producer, now Vermont resident and manager of the cheese department of the Brattleboro Food Co-op, celebrates cheese makers in *The Cheeses of Vermont: A Gourmet Guide to Vermont's Artisanal Cheese Makers*. He provides a brief history of the art and craft of the process, highlighting various cheese makers and facilities. Cheese makers are organized by region, and cheeses by types for easy access, and "Henry the Cheeseman" provides an appendix on locating the makers (including directions), farmer's markets and a glossary of terms. Color and black-and-white photos and a map complete the production.

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From [Booklist](#)

More and more Americans are learning to value cheese for its own sake, not just as a topping on burgers or sprinkled over the pasta of the day. Cheeses of gourmet quality now come from small farms all over the nation, especially from small dairy farms in Vermont. Tewksbury's *Cheeses of Vermont* catalogs the production of dozens of cheese makers in this tiny New England state. He goes from one farm to the next, talking to the owners and describing the farms' output from pungent Camembert to herbed goat cheese and savory cheddar. Vermont offers all three cheese varieties: cow, sheep, goat, and the state's production ranges from tiny artisanal producers to large manufacturers. For the traveler, an appendix gives addresses and detailed driving directions to Vermont cheese makers statewide. *Mark Knoblauch*

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Review

Delightful and witty....an invaluable resource. -- *Terrance Brennan, Chef-Proprietor of New York City's Picholine and Artisanal restaurants*

[A] must-have, exhaustive, yet concise and well-written book that stands as a beacon for American artisanal cheese lovers. -- *Steven Jenkins, author of The Cheese Primer*

Users Review

From reader reviews:

Aaron Powers:

Book is to be different for each and every grade. Book for children until adult are different content. We all know that that book is very important normally. The book *The Cheeses of Vermont: A Gourmet Guide to Vermont's Artisanal Cheesemakers* had been making you to know about other know-how and of course you can take more information. It is extremely advantages for you. The book *The Cheeses of Vermont: A Gourmet Guide to Vermont's Artisanal Cheesemakers* is not only giving you more new information but also to get your friend when you truly feel bored. You can spend your own spend time to read your e-book. Try to make relationship while using book *The Cheeses of Vermont: A Gourmet Guide to Vermont's Artisanal Cheesemakers*. You never really feel lose out for everything when you read some books.

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This The Cheeses of Vermont: A Gourmet Guide to Vermont's Artisanal Cheesemakers are usually reliable for you who want to be considered a successful person, why. The explanation of this The Cheeses of Vermont: A Gourmet Guide to Vermont's Artisanal Cheesemakers can be one of several great books you must have will be giving you more than just simple examining food but feed you actually with information that might be will shock your earlier knowledge. This book is handy, you can bring it everywhere and whenever your conditions at e-book and printed versions. Beside that this The Cheeses of Vermont: A Gourmet Guide to Vermont's Artisanal Cheesemakers giving you an enormous of experience for example rich vocabulary, giving you trial of critical thinking that we understand it useful in your day exercise. So , let's have it appreciate reading.

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Josephine Widman:

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