



# 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*

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##### 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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**Josephine Widman:**

Reading can called brain hangout, why? Because when you are reading a book specially book entitled The Cheeses of Vermont: A Gourmet Guide to Vermont's Artisanal Cheesemakers your head will drift away trough every dimension, wandering in most aspect that maybe unfamiliar for but surely will end up your mind friends. Imaging every single word written in a e-book then become one form conclusion and explanation that maybe you never get before. The The Cheeses of Vermont: A Gourmet Guide to Vermont's Artisanal Cheesemakers giving you an additional experience more than blown away your thoughts but also giving you useful info for your better life within this era. So now let us teach you the relaxing pattern the following is your body and mind are going to be pleased when you are finished looking at it, like winning an activity. Do you want to try this extraordinary shelling out spare time activity?

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