



VERMONT BUTTER AND CHEESE COMPANY WINS GOLD AT WORLD CHEESE COMPETITION

Websterville, VT – October 14, 2009 –

Vermont Butter & Cheese Company was recently awarded the “World’s Best” for Crème Fraiche at this year’s World Cheese Awards held on October 1st in the Canary Islands. Vermont Butter & Cheese has been making Crème Fraiche since the early days of the creamery, along with fresh goat cheese. Time-honored European methods, as well as fresh and local cream has made it the choice of professional chefs and home cooks alike.

“The company is honored to receive world-wide recognition,” said company co-founder Bob Reese. “Winning the “Gold” for our Crème Fraiche across the ocean is a big deal. The competition can be fierce, especially with Crème Fraiche coming from France where the product was originally created.” The company’s fresh and aged goat cheeses and cultured butters also won recognition awards earlier in the summer at the 2009 American Cheese Society’s Competition in Austin, TX.

This year the creamery is celebrating its 25th anniversary of crafting artisanal cheese in the bucolic hills of Vermont. Partner and Cheesemaker Allison Hooper said, “Crème Fraiche is a simple and delicious product. Using high quality cream and allowing culture to produce wonderful nutty aroma over time is a simple recipe that makes our Crème Fraiche unique. 25 years ago, only French Chefs knew about Crème Fraiche and how to use it. Today, Crème Fraiche is on every shelf of specialty and gourmet stores, in food magazine recipes, and added as a decadent topping on a simple slice of pie at home. Who would have thought it would become so popular when we sold our first batch 24 years ago.”

About Vermont Butter and Cheese Company:

Vermont Butter and Cheese Company, located in Websterville, VT, is dedicated to crafting artisanal fresh and aged goat cheeses, cultured butter and Crème Fraiche in the European style through a vital link of local Vermont farms. The company supports a network of more than 20 family-owned goat farms, providing milk that meets the highest standards of purity, and is a proud contributor to the health of local agriculture.

For product information and recipes, please contact:

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