

**2009 sofi™ Silver Finalists**

**Vermont Butter & Cheese Company Cultured Butter with Sea Salt Crystals  
2009 sofi™ Silver Finalist  
By the National Association for the Specialty Food Trade**

**Websterville, VT –May 5, 2009** – Vermont Butter and Cheese Company, the leader in crafting artisanal cheeses of the highest standards, announced today that their Cultured Butter with Sea Salt Crystals Roll has been selected as a Silver Finalist in the 2009 sofi™ Awards from the National Association for the Specialty Food Trade, Inc. The sofi Awards recognize excellence in specialty foods and beverages in 33 categories and are a coveted industry honor. “sofi” stands for Specialty Outstanding Food Innovation.

Vermont Cultured Butter with Sea Salt Crystals is the “Grand Cru” of the company cows’ milk product line. The butter is made with fresh, high quality Vermont cream coming from a local cooperative. The cream is pasteurized and then matured like crème fraiche then to be transformed in an old-fashioned barrel-churn into butter. This 86-percent butterfat artisanal cultured butter has won the highest acclaim among chefs, retailers and food writers. It is often named as “the best artisanal butter made in the country”

“We are thrilled that the judges picked our Sea Salt Butter,” said Allison Hooper, cofounder of Vermont Butter & Cheese Company. “Our customers have been asking us for many years to create a foodservice version of our little sea salt butter basket. Everyone loves it, the crunch of the salt balances so well the nuttiness of the cultured butter-- you can’t get enough of it!! In 2004 when we won the Outstanding Cheese and Dairy Product Award for the retail version, it placed this butter instantly on the map. Being a finalist again is great recognition.”

“This year’s finalists are an outstanding group. They show that our members continue to produce and market distinctive foods and beverages, even amid this challenging economy,” said Ann Daw, president of the NASFT.

**About Vermont Butter and Cheese Company:**

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

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