

---

## 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 Kolodny, Jim Biolos, Saveur,  
Chelsea Green Publishing and Jasper Hill Farm for cover photo.

# Northeast Farmstead and Raw Milk Cheese: Back to the Future



Discussions and Guided Tasting Co-sponsored by

**Baum Forum**

**Slow Food NYC**

**Continuing Education & Public Programs**

**The Graduate Center (CUNY)**

Saturday, March 26, 2005 • 10am — 2pm

## Today's participating farms

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

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

## 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](http://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](http://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 Bleeker St. and in the Grand Central Market, a wholesale business, and an online store at [www.murrayscheese.com](http://www.murrayscheese.com). At retail, Murray's offers specialty groceries and other items, and classes at the Bleeker 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](http://www.slowfoodusa.org/ark/farmstead_cheese.html).

### Additional Resources

- **American Cheese Society**  
[www.cheesesociety.org](http://www.cheesesociety.org)
- **Vermont Cheese Council**  
[www.vtcheese.org](http://www.vtcheese.org)
- **Baum Forum**  
[www.baumforum.org](http://www.baumforum.org)
- **Slow Food USA**  
[www.slowfoodusa.org](http://www.slowfoodusa.org)