

Describe your economic findings, if any. This would include changes in expenses or net farm income triggered by the project such as fewer inputs, improved product or profit, fewer treatments, etc.

9. Assessment

The energy consultants we worked with (three different groups) all leaned toward conventional refrigeration. They were not convinced of the merits of the CoolBot. Perhaps a study of efficacy could be done on the CoolBot. The farm we profiled who is using it is extremely happy with the results.

10. Adoption

We still want to build an underground cave at some point in the future. With what we learned (and published in the booklet) we feel comfortable about the construction portion of it, and having learned what we have we feel that soil alone will not be enough. We will definitely plan to utilize a CoolBot or the like to allow us to maintain appropriate temperature.

11. Outreach

Please see the attached pdf of our booklet. We have posted it on our website for download and sent out a thank you and a link to the 300+ cheesemaking individual's who received the cheese aging survey. We have submitted a little write-up to ACS and the Cheese Reporter as well, directing people to the site to download.

12. Report Summary

We wanted to examine unique and environmentally friendly ways people were aging cheese. Underground and partially underground spaces have higher initial costs, but require less energy in the long run. There is new technology available to allow cheesemakers to utilize a standard air conditioner to keep the aging space cool.

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Send one paper copy to Northeast SARE, 655 Spear Street, University of Vermont, Burlington, VT 05405-0107, **and an electronic copy by e-mail attachment to** nesare@uvm.edu. Even if you send your report via e-mail, we still need the backup paper copy by mail