

Major Farm Cheeses Featured in *Gourmet News*

Cheesemaking at the Putney-based farm of Cindy and David Major was the subject of a cover story in the November issue of *Gourmet News*. The Major's success with their Vermont Shepherd sheep's milk cheeses and the availability of an aging cave have prompted them to add two varieties of cow's milk cheese — Putney Torme and Timson — to their

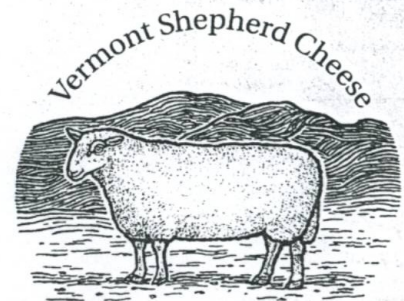
cheese roster. The Putney Torme, sold in 4.5-pound wheels is aged four months. The Timson, a washed rind cheese, is aged five to six months and is sold in 6-pound wheels. Also reported was the reuniting of the Majors with cheesemaker Peter Dixon, who has earned his master's degree in dairy science.

Shelburne Farm's Farmhouse Cheddar at Italy Cheese Fair

"Cheese '99", billed as the World's Greatest Cheese Fair, touted primarily Italian artisanal cheeses in its 120 display booths. The only American exhibitor was Shelburne Farms' cheesemaker Ross Gagnon. Said Gagnon in an article appearing in the November issue of *Gourmet*

News: "I felt on par with other cheeses of the world — as an American that what we are doing is good, even though we might

be a little newer at it." The show, which attracted 100,000 participants also offered Vermont artisanal beer tasting.



FRE 07-178