

Bonnieview Farm

Albany, VT



Since 1999, Bonnieview Farm has produced award winning sheep's cheese. They are a "staff top 10" pick at Formaggio Kitchen, and have been featured in Vermont Magazine, Edible Green Mountains, Farm Bureau Fences and VIAC the Joy of Cheesemaking. They entered the American Cheese society competition three times and placed each time: Ewe's Feta 2002 Award Winner, Ewe's Feta and Mossend Blue 2007 Winners; and Ben Nevis 2nd 2011. Coville Contracting used the same construction process for Jasper Hill's cheese-aging facility and comes highly recommended



This grant will support Phase Two of Bonnieview Farm expansion, the building of an aging cave to double production to 30,000 pounds in 2014 and 55,000 pounds longterm. This growth broadens their product line from sheep's to cow's milk and blended cheeses and improves production efficiency moving from cramped conditions and off-site storage to a large, well designed on-farm cave.

Total Working Lands Grant—\$20,000.00

Total Match provided by Bonnieview Farm—\$130,000.00