

VERMONT WORKING LANDS ENTERPRISE INITIATIVE

Jasper Hill Farm

Greensboro, VT

CELLARS
AT JASPER HILL

By offering a collection of professionally aged and marketed cheeses, Cellars at Jasper Hill allows its producers to focus on the most important aspects of their trade - quality milk production and cheese making technique. This focus on precision and specialization is the foundation of the Cellars aim to be the standard bearer for quality and innovation in the artisan cheese industry.



Jasper Hill Farm will develop a microbiology laboratory to identify, analyze and grow indigenous microbial strains for Cellars at Jasper Hill producers and engage the expertise to develop and operate an artisan-scale culture house, an industry currently nonexistent in North America. Culture trials will be run to identify microbes that contribute to product quality and food safety. Services will first benefit Vermont producers, with the potential to benefit fermented foods processors across the continent. Resulting products will have a literal “taste of place”, fundamentally tied at the microbial level to their working landscape.

Total Working Lands Grant—\$50,000.00

Total Match provided by Jasper Hill Farm —\$174,100.00