



# Bonne Buche



**Farm/Company:** Vermont Butter & Cheese

**Proprietor:** Allison Hooper & Bob Reese

**City, State:** Websterville, Vermont

**Region:** Northeast

**Country:** USA

**Milk:** Pastuerized Goat

**Rennet:** Vegetarian

**Rind:** Ash

**Texture:** Soft

**Aging:** 2 weeks

**Size:** 4 ounce round

After learning the delicate craft of European artisanal cheesemaking on a family farm in Brittany, France in the 70s, Allison Hooper was working as a state dairy lab technician in Vermont when she got a call that would materially change her career path. In his capacity as the marketing director of the Vermont Department of Agriculture, Bob Reese was on the hunt for chevre to serve at a special state dinner. Today, that would seem like an easy enough need to fill but in the 80s, things were different. However, Bob had a feeling Allison might be able to help him out. Allison made the chevre herself and so successful was that cheese that Bob and Allison started making big cheesy plans. Over twenty years later, Vermont Butter & Cheese Company is still making artisanal dairy products in the European tradition while championing local farms.

Considered Vermont Butter & Cheese Company's flagship cheese, Bonne Buche made its first appearance in 2001. Its name translates from the French to "good mouthful," and it certainly lives up to that. Smooth, creamy, and luxurious, these rounds of ashed cheese are mild but acidic enough to remind you of fresh chevre.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

