

NEW YORK STATE  
*Farmstead*  *Artisan*  
CHEESE MAKERS  
GUILD

**Accomplishments, November 2002 - August 2004**

1. The Guild developed and approved a mission statement and organizational bylaws.
2. The Guild has enrolled 17 (approximately 80%) of New York State's farmstead and artisan cheese makers as paid members.
3. The Guild has recruited more than 20 affiliate members, including farmstead cheese makers-to-be, cheese enthusiasts, and as a generous sponsor, a prominent cheese retailer/distributor.
4. In January 2003 and 2004, the Guild held Annual Membership Meetings each attended by 30 cheese makers and supporters. An active, elected Board of Directors is now comprised of seven members.
5. The Guild Board of Directors held 12 board meetings and convened five committee meetings to plan activities, address issues, and conduct other business. Several other talented individuals contribute greatly as volunteers.
6. Five Open Creamery educational events organized by the Guild brought New York State cheese makers together to learn from one another at their farms and cheese plants.
7. The Guild sponsored a five-hour Food Safety Seminar for Cheese Makers attended by about 20 cheese makers.
8. The Guild reached out to the 175 dairy farmers and prospective cheese makers who attended the *Make Something with Your Milk* Field Day in Central NY and two *Business of Farmstead Cheese Making* seminars in the Capital Region and Catskills.
9. New York State cheese makers and dairy farmers setting up cheese facilities benefited from numerous days of on-site consulting by master cheese makers as well as over 20 hours of business technical assistance from project partners.
10. The Guild developed a comprehensive listing of potential marketing outlets for NYS farmstead and artisan cheeses.
11. A professional designer produced the Guild's first promotional brochure (attached) of which 20,000 copies will be distributed.
12. The Guild launched its website, listing member cheese makers, upcoming classes and events, resources, and soon much more.

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*[www.nycheese.org](http://www.nycheese.org)*

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