

NEW YORK STATE
Farmstead & Artisan
CHEESE MAKERS
GUILD

Mission Statement:

The New York State Farmstead & Artisan Cheese Maker's Guild was organized in 2003 to foster a strong and vibrant farmstead artisan cheese making sector in the state and to support its growth. Our objectives:

- **Encouraging excellence in New York State farmstead and artisanal cheeses**
- **Promoting and sustaining cheese making as a craft and livelihood within New York State**
- **Connecting small-scale cheese makers with a broad range of buyers, from brokers to chefs to consumers**
- **Representing the interests of small-scale cheese makers to government agencies, the media and other audiences**

Future projects include:

- **Producer workshops** for prospective and current cheese makers seeking to refine techniques or develop new products
- **Farm Tours and Field Days** to introduce prospective cheesemakers to the realities of establishing and operating an on-farm dairy processing enterprise
- Facilitating **consulting services** for current cheesemakers at all levels of experience
- Develop an **Associate Member Program** to provide enticing benefits for non-cheesemaker members, including cheese enthusiasts, restaurateurs, and retailers
- Consumer Outreach through **Strategic Partnerships**, forging collaborations with local or regional food appreciation organizations, retailers, distributors, restaurateurs
- Continued **website enhancement and promotion**, enabling the Guild website to function as a tool for information warehousing and access for cheesemakers, the general public, the media, retailers, etc.
- **Media Outreach** to increase the Guild's visibility for cheesemakers and the general public

www.nycheese.org

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