



Vermont Culinary Experiences

Vermont’s scenic roadways lead to delicious, local cuisine by artisan chefs, creative food companies and passionate farmers.

In the vanguard of agriculture and culinary innovation, Vermont appeals to both discerning and adventurous culinary travelers. Meet the people and connect with the places most revered among Vermont food experiences, from cheese-makers to micro-breweries. And for a taste of la dolce vita, there’s maple, chocolate and ice cream certain to please the palette. This six-day itinerary offers a sumptuous smorgasbord of enriching and appetizing Vermont agrarian and food experiences; if you are hungry for more, you will find dozens of additional Vermont culinary tours on diginvt.com.

IDEAS FOR FIRST TIMERS:

- Follow the Cheese Trail and meet small cheese makers
- Follow the Brewery Trail, Vermont has the most micro-breweries per capita in the US
- Stop by a maple producer during Maple open house in March
- Enjoy a meal at a Restaurant part of the Vermont Fresh Network
- Ben and Jerry’s Factory, Waterbury

IDEAS FOR REPEAT VISITORS:

- Take a culinary class at a local inn or restaurant
- Stay on a working farm
- Attend food events throughout the summer
- Stop by a local vineyard and learn about locally grown grapes
- Visit chocolatiers such as Lake Champlain Chocolates

Culinary Experience in Vermont for groups Google Map can be found on VermontVacation.com/motorcoach

Online Brewers map, wineries and cheese trails can be found on VermontVacation.com/s Discover Vermont section.



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VERMONTVACATION.COM





Immerse yourself in the gentle scenery of the Lake Champlain Islands: picking apples in autumn at Allenholt Farm or in wine tastings at Snow Farm Winery and Vineyards and East Shore Vineyards. Travel south along the Lake Champlain Byway to

Burlington, Vermont's largest city (pop. 40,000). Treat yourself to a hands-on cooking class or culinary demonstration at the Cook Academy of The Essex Culinary Resort and Spa. Stop for a tasting and tour at Magic Hat Brewery. Magic Hat's Artifactory is the nerve center of it all, and its Growler Bar is a sight to behold, with 48 taps pouring a constantly changing line-up of fine beer and ale, plus experimental brews. Visit the Lake Champlain Chocolates factory for samples,



The lakeside Champlain Valley tour starts at Shelburne Farms, a national historic site with guided tours of regal barns, gardens, an historic inn and the cheese-making operation on the 1400 acre estate by

Frederick Olmsted, the landscape architect who also created New York City's Central Park. Just down the road Shelburne Vineyards is a state of the art winery and tasting room, nestled among the vines. For those who choose to amble over, Fiddlehead Brewery's hoppy IPAs can be sampled directly across the street. Next, take an up-close tour of the apple business at Champlain Orchards of Shoreham, distinguished for their unique apple brandy product. The Dakin Farm in Ferrisburgh has a self-guided, free tour of



The Shires of Vermont Byway leads to Southern Vermont. Start at the Rowland Agricultural Center on the grounds of the Hildene estate, an historic Lincoln Family Home in Manchester. The Center's highly-efficient, solar-powered barn houses friendly

Nubian goats and a cheese production facility. Every step of the cheese-making process is visible from a glass-walled corridor. In nearby East Arlington, see the wonderful world of chocolate at the Chocolatorium: the history and culture of chocolate, where it's from and how it's made. Next, the Apple Barn in Bennington is a 300 acre orchard with panoramic views; the tour includes old fashioned apple pie and homemade ice cream. Follow



IMAGE: Cook Academy at the Essex

decadent hot cocoa, ice cream, plus an educational chocolate exhibit with windows to view the chocolatiers in action.



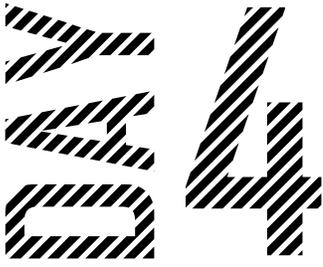
IMAGE: Shelburne Farm

the sugarhouse and the smokehouse where meat and cheese are smoked to perfection. Finish the day with cooking classes and demonstrations at Café Provence in Brandon.



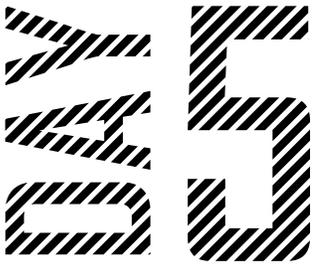
IMAGE: Honora Winery

the Molly Stark Byway to the Wilmington and the Honora Winery; they have 30 minute presentation at their tasting room in Jacksonville, and continue to the vineyards in Halifax for a tour and to meet the winemaker.



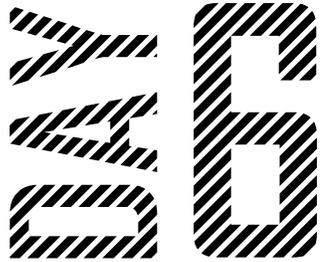
Vermont, home to cheesemakers since the 1800s, is a national leader in the American artisanal cheese Renaissance. Today, three dozen Vermont Cheese Council members produce 150 varieties of

small-batch cheeses. Taylor Farm in Londonderry is a 180 year old, working dairy farm with a variety of Goudas -- nettle, garlic and even maple smoked. Drive north along the Scenic Route 100 Byway to the Plymouth Artisan Cheese Factory, the second oldest cheese operation in the United States, at the President Coolidge Historic Site in Plymouth Notch. Then, via the Crossroads of Vermont Byway, stop at Sugarbush Farm in Woodstock, which provides 14 cheese varieties and maple products to sample. This cheese-tasting tour culminates at Quechee



The Neighborly Farm in Randolph Center, known for its cheddar, feta and Colby chesses, operates on 168 acres with grazing fields to support the all-organic dairy and sugarhouse. A bit further north in Central Vermont

is the Cabot Cheese Visitor Center, which features a guided walking tour of the plant. Finish the day in the nation's smallest state capital, Montpelier, home to the New England Culinary Institute, where local, fresh and innovative meals are prepared and served by undergraduate culinary students at the Main Street Café and the bakery, La Brioche. Enjoy two nearby maple destinations: Bragg Farm and Morse Farm, both in East Montpelier for year-round "sugar-on-snow," and maple "creemees." South on Route



For a grand finale, drive the temptation alley along the Green Mountain Byway. Start in Waterbury at the Green Mountain Coffee Roasters Visitor Center in the historic train station. Learn about making

coffee from "Tree to Cup" through interactive displays and videos, and indulge in one of the tasty breakfast treats that accompany a fragrant selection of hot beverages. A few minutes north, tour Vermont's most visited attraction, the Ben & Jerry's Factory. Watch ice cream being made, and finish with a free sample in the "Flavoroom." Next, learn about old-time cider-making at New England's largest cider producer, Cold Hollow Cider Mill. Watch cider-making and taste free samples of cider and other Vermont specialty foods. One last stop for



IMAGE: Plymouth Cheese, President Coolidge Historic Site

Gorge Village, where the Cabot Store offers generous samples of flavored and traditional cheeses. Nearby, the Vermont Spirits Distillery is open for sampling maple and milk distilled artisanal vodkas.



IMAGE: Morse Maple Farm

12, Fresh Tracks Farm and Vineyard in Berlin has a solar-powered tasting room, complete with truffles, cheese boards and often, live music to enjoy while sipping the wine from the hillside vines.



IMAGE: Cold Hollow Cider Mill

treats is the Vermont Annex in Waterbury Center, home to the Cabot Annex Store with more than 30 samples available, along with Lake Champlain Chocolates and a Snow Farm Vineyard tasting room.

6-Day Itinerary

Use this map to locate the six locations established on the inside of this program.

- ① Day 1 Stops
- ② Day 2 Stops
- ③ Day 3 Stops
- ④ Day 4 Stops
- ⑤ Day 5 Stops
- ⑥ Day 6 Stops

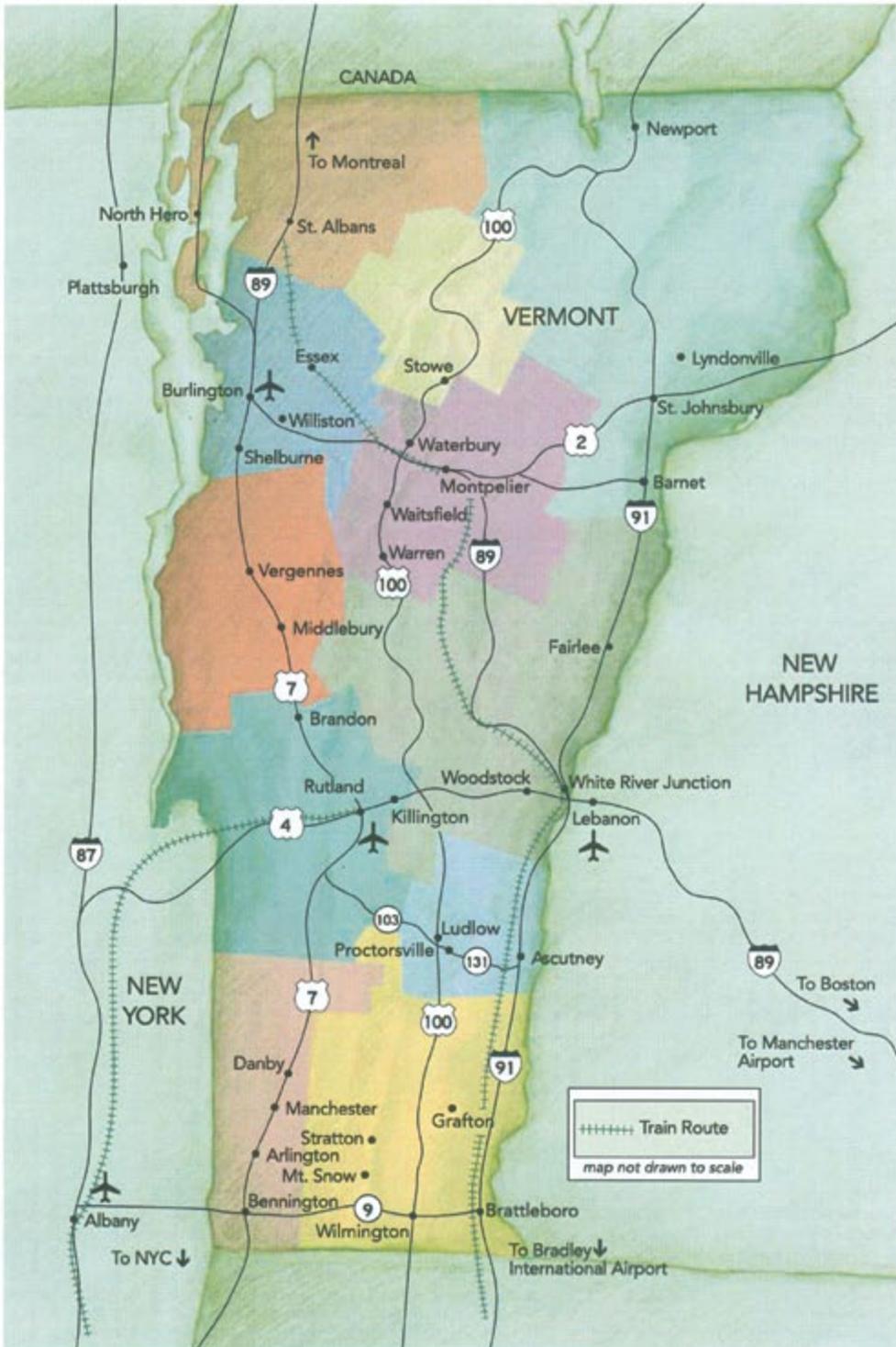
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