

June 21, 2010

EDITORS: The following information is for immediate release. If you have any questions, please contact Karen Costello, program and marketing coordinator of the Chester County Economic Development Council, at 610 458-5700.

Chester County Cheese Artisans form new group to promote craft

EXTON _ A new group, the Chester County Cheese Artisans, has formed to promote farmstead and artisanal cheese makers practicing their craft in Chester County.

Members of the group dedicate their lives and lands to the art and science of making premier cheese from the milk of cows, goats, and sheep raised naturally and humanely on the Brandywine Valley region's grassy pastures. The cheeses are available at the farms, area restaurants and growers' markets.

"Cheesemaking is expanding throughout the county," said Gary Smith, President and Chief Executive Officer of the Chester County Economic Development Council. "The members of the cheese artisan group are another reason Chester County is one of the top agricultural communities in the nation."

The members making cheese from cow milk are Birch Run Hills Farm, Conebella Farm, Doe Run Dairy and September Farm. Those using goat milk are Amazing Acres, Doe Run Dairy, Shellbark Hollow Farm and Yellow Springs Farm. The members using sheep milk are Doe Run Dairy and Highland Farm.

Information on all of the farms can be found at www.chestercountycheese.org. The website has articles on farming families, the different varieties of cheese, and background information on artisan cheeses.

The Chester County Economic Development Council is a private, non-profit economic development organization that has been nurturing economic growth in Chester County and the surrounding region for 50 years. The Council's portfolio of business growth services includes: low-interest financing, small business lending, workforce training, retention and expansion, customized international business assistance, land and building site selection, brownfields consultation and remediation, urban redevelopment, and agricultural economic development. The Council also offers state-of-the art conference and training facilities at its facility in Eagleview. For more information, see www.cceconomicdevelopment.com.