



Certified Organic Dairies who sell their cow & goat products *Direct to stores*

Vermont Organic Farmers (VOF) certifies just under 200 Vermont dairy farms as organic. These farmers ship fluid milk, bottle their own milk, or make various dairy products including award winning cheeses, yogurt and ice cream. The best way to support these farmers is to purchase their products. Farmers who process their own dairy products include:

- Butterworks Farm - milk, buttermilk, cottage cheese, cream, kefir, and yogurt
- Does' Leap Farm - goat milk, goat cheese, and kefir
- Engelbert Farms - milk and cheese
- Kiss the Cow - raw & pasteurized milk
- Larson Farm & Creamery - milk, gelato, butter, skyr, and yogurt
- Miller Farm - milk
- Neighborly Farms - cheese
- Rogers Farmstead - milk, yogurt, egg nog, and cheese
- Scholten Family Farm - milk and cheese
- Strafford Organic Creamery - bottled milk, egg nog, half & half, heavy cream, and ice cream
- Stony Pond Farm - cheese
- von Trapp Farmstead - milk and cheese

In addition, the following businesses process organic milk from Vermont farms:

- Cellars at Jasper Hill - cheese
- Champlain Valley Creamery, LTD - cheese and cream cheese

Organic producers & products subject to change.

October 2021 info sourced from NOFA Vermont & shared through Small Bites