



FROM OUR KITCHEN TO YOURS

Vulto Creamery

Walton, NY

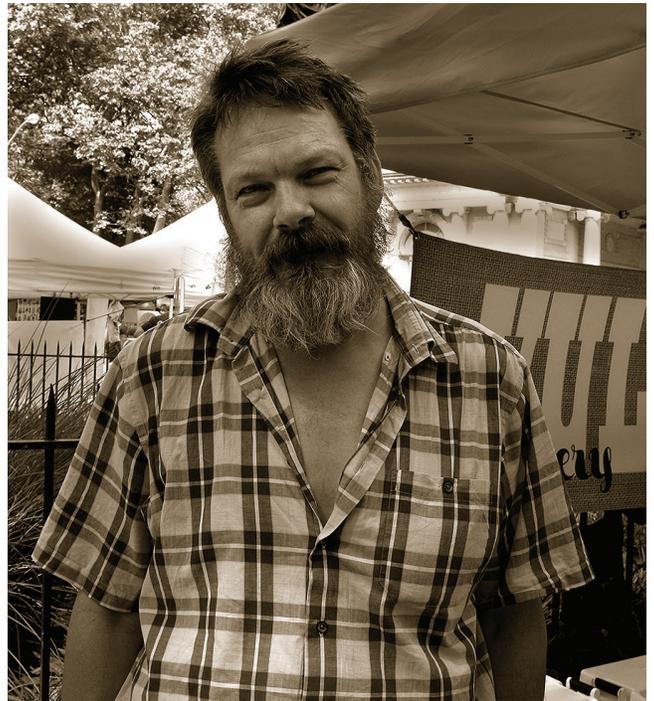
Jos Vulto grew up in the Netherlands, where his grandfather was a milkman near the town of Utrecht. He came to New York City in 1990 at the invitation of the P.S.1 Contemporary Art Center to explore painting and sculpture.

When Jos Vulto is asked, “How long have you been making cheese?” he replies with a slow smile and a question of his own, “You mean legally?” He’s teasing as he refers to years ago, when he began making cheese as a hobby in the Williamsburg, Brooklyn apartment that he shared with his wife, Miranda, and their son. He was a book learner, equipped with a large stainless steel pot and his kitchen faucet. As he experimented, and Miranda encouraged, he gave his cheeses away to friends and family. Their approving reviews spurred him on.

After months of trial and error, Jos enrolled in his first formal workshop, taught by Peter Dixon, a Vermont craftsman known as “the cheese whisperer” among his students. Under Dixon’s guidance, Jos’ homespun method found its discipline and direction.

Today Vulto Creamery creates four cheeses made exclusively with cow’s milk from nearby farms in Delaware County, New York, where Jos built his facility.

All of his creations are named after places and people he loves. The Walton Umber cheese, “smooth and creamy with a long tangy acidity,” is after the hometown of his creamery, Walton. The Andes cheese has an “aged Alpine style” - it’s based on Gruyère - and also gets its name from the nearby hamlet of Andes, New York. The Ouleout cheese, which he describes as “smooth, creamy and pungent with a salty bite,” refers to the Ouleout Creek that runs through the valley where he works.



“Ever since we started exploring Delaware County, I’ve been thinking ‘What can I do to spend more time here?’ So I found a raw space and build my cheese-making facility in Walton, New York.”
- Jos Vulto

And the Miranda, a “semi soft absinthe washed cheese,” is named after his late wife who suffered a malignant tumor. As he explained in the blog, *Cheese Notes*, “This cheese is produced in a limited edition in the honor of my late wife Miranda, who died in December 2012. She was a great supporter of my cheese making venture and a beacon for me to hold on when I was overcome by doubts. One of her wishes was to have a cheese named after her.”



173 Main Street, 3rd Floor
Ossining, New York 10562
914.923.4837 tel
914.801.2336 fax
DowntoEarthMarkets.com