

ESTD 1984

# VERMONT

CREAMERY®



## WHAT'S GOING ON

### IT'S VERMONT'S CHURN TO SHINE.

Vermont Creamery Cultured Butter is making its way into the dairy case, in two-stick packs of Salted and Unsalted varieties. Our high-butterfat butter is uniquely cultured for 20 hours for a flavor as delicious and unique as the people who make it. Versatile and perfect for all occasions, Vermont Creamery Cultured Butter wants to be your new partner in cream.





# WHO WE ARE

WHERE WE'RE FROM IS  
ALSO WHAT WE'RE ABOUT.

We're quirky and proud of it. We hail from a place where mud season is a thing and there are no billboards in sight. One in every six residents is a cow, and we're obsessed with butterfat. In a nutshell, we take our way of life very seriously. Our work ethic is tied to our conscience, and we don't mind taking the extra time to craft products that speak for themselves.



# HOW WE DO IT

## TASTES LIKE VERMONT SPIRIT.

Flavor is a matter of fat in Vermont. The tried-and-true way dictates that we culture our fresh Vermont cream with care and time to achieve the high-butterfat and delightfully tangy product we Vermonters desire. We achieve this by adding live bacterial cultures to milk provided to us by family farmers and allowing it to ferment overnight. Then we churn the cream into butter. The results are delicious, with rich, silky notes of buttermilk and hazelnut you can taste in every bite.



# WHAT IT MEANS TO YOU

## START SPREADING THE MOOS.

Vermont’s finest is now everyone’s finest for baking or simply eating. Available in two-stick packs, Vermont Creamery Cultured Butter is your go-to for fresh, velvety and uncompromised flavor and texture. Our Sea Salt and Unsalted Cultured Butter varieties make pie crusts flakier, vegetables more delectable, and bites of bread creamier and richer.



ON TOP



BROWNIES



CHOCOLATE  
CHIP COOKIES



BISCUITS



CUPCAKES



MUFFINS



PIES



SUGAR  
COOKIES



SCONES

