

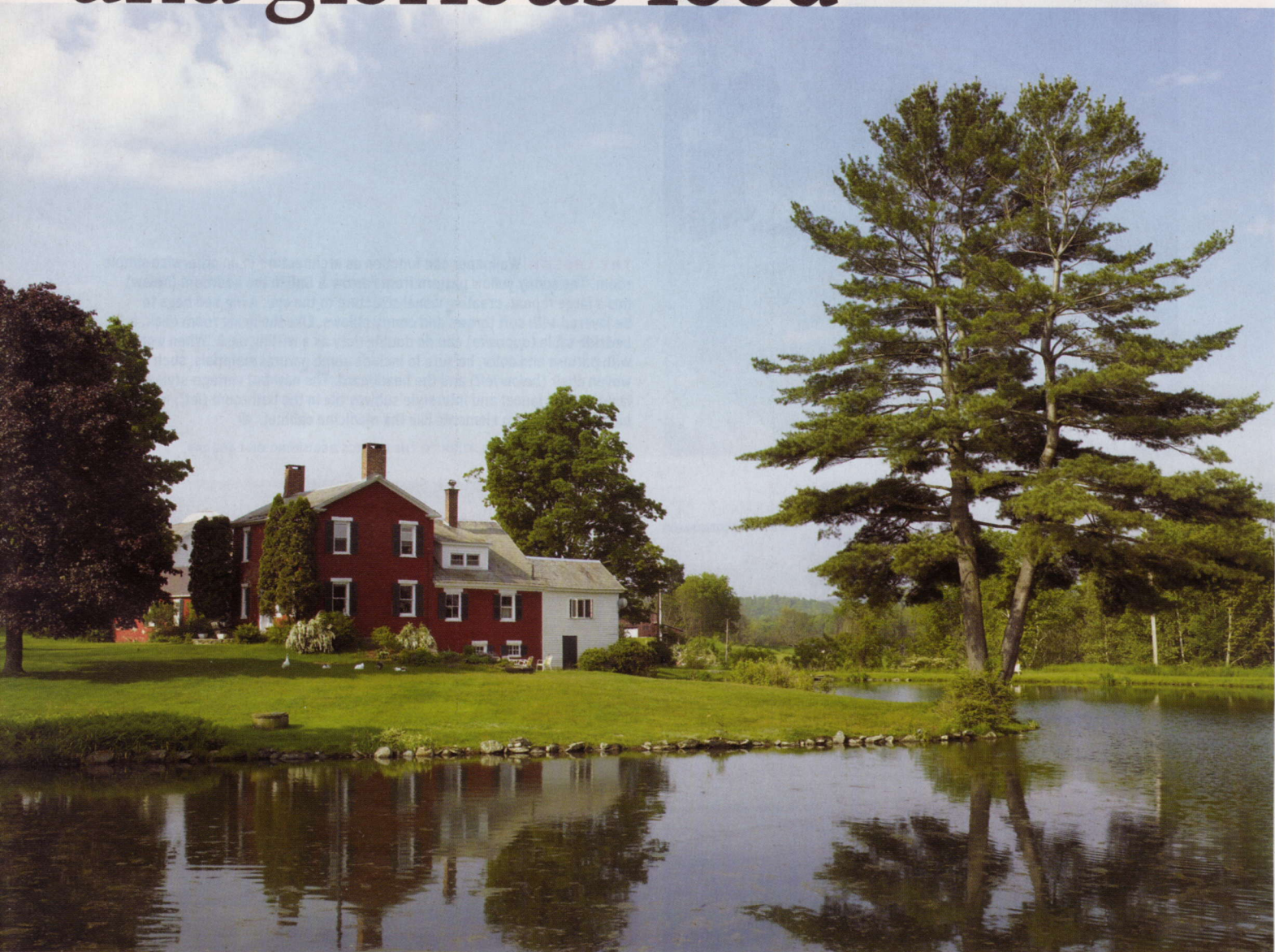
Country Home

MAY 2007

Decorating
Made Easy!



goats, guests, and glorious food



This spring-fresh menu celebrates the

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best of weekends in the country at Consider Bardwell Farm.

OPPOSITE The Consider Bardwell Farm stands on the site of Vermont's first cheese cooperative—also named Consider Bardwell after the co-op's originator. ABOVE (left to right) Owner Angela Miller knows each of her 100 goats by name—this is Geoffrey. She often serves a variety of her cheeses with bread and homemade Maple-Onion Jam. Cheeses shown (clockwise, from top left): fresh chèvre Mettowee, Manchester (aged goat's milk cheese), Rupert (alpine-style cow's milk tomme), Experience (cave-aged Mettowee), and a brined whey-aged feta. For more on her cheeses, see page 124.



NEW POTATO
SALAD WITH
GOAT CHEESE



GRILLED
ASPARAGUS WITH
HAZELNUTS

You'd never know from seeing her bound out of a New York City

taxi that high-powered literary agent Angela Miller makes one heck of a goat's milk chèvre. Every weekend Angela and her architect husband, Russell Glover, trade their designer duds for country garb and commute four hours north to the Champlain Valley where they manage a burgeoning cheese pursuit called Consider Bardwell Farm. Today, their small but delicious collection of artisan-style handmade cheeses are coveted by some of the country's top chefs and gourmet retailers.

Angela has always had a thing for cheese. "My family used to call me 'mouse' because all I wanted to eat was cheese," she says. She put her passion into practice once she found out their 300-acre property was the site of Vermont's first cheese cooperative from the mid-1800s through the 1930s. Though Angela was inspired to revitalize the cheese-making tradition, she and Russell weren't ready to give up their city lives. So on the weekends, they bottle-feed kid goats and help with cheese-making chores, as well as garden, cook, and enjoy their neighbors and many out-of-town guests.

Entertaining amid an idyllic pastoral backdrop defines their country lifestyle, yet the busy couple keeps it simple so it doesn't seem like work. They count on relaxed menus of salads, grilled foods, and garden side dishes. With so many farm-fresh items at hand—like eggs from the heirloom-variety hens in their chicken coop, cheese straight from their cave, and produce and meat from the many growers and farmers in the valley—it's easy to create a seasonally inspired menu featuring local ingredients. Here's how you can, too, plus a guide to handmade cheeses and where to get them.



OPPOSITE (clockwise from top left)

Toss this fresh potato and arugula salad with spring garlic vinaigrette. Russell and Angela have embraced the country lifestyle wholeheartedly. When the grilled chicken is done, grill the asparagus for a smoky finish. Nubian and Oberhasli goats graze the pasture daily in spring, summer, and fall.

THIS PAGE The big white barn is the heart and soul of the operation; it's here that the goats are milked and the cheese is made and aged.

MENU

Consider Bardwell Cheese
Board with Maple-Onion Jam

Spring Herb and Prosciutto
Grilled Chicken

New Potato Salad
with Goat Cheese

Grilled Asparagus
with Hazelnuts

Strawberry-Cornmeal
Shortcakes

Rhubarb-Mint Lemonade



SPRING HERB
AND PROSCIUTTO
GRILLED CHICKEN

“We made our first batch of cheese almost three years ago. It was so exciting—and delicious—to taste cheese made on our own farm,” says Angela.



STRAWBERRY-
CORNMEAL
SHORTCAKES

OPPOSITE A butter infused with herbs, lemon, and prosciutto is rubbed under the skin of the chicken, flavoring the meat and keeping it moist as it grills. ABOVE LEFT Heirloom hens and roosters wander in and out of the chicken coop throughout the day. ABOVE RIGHT Individual cornmeal shortcakes are Angela and Russell's must-have spring dessert. The biscuits are formed with a scalloped cutter and topped with fresh-picked strawberries flavored with ginger and marmalade.

{A CHEESE TASTING}

NO MATTER WHERE YOU LIVE, YOU CAN TASTE CONSIDER BARDWELL'S HANDMADE, ARTISAN CHEESES. VISIT THE FARM ON THE WEEKENDS OR MAIL-ORDER CHEESE (DIRECTIONS AND PURCHASING INFORMATION AT WWW.CONSIDERBARDWELLFARM.COM). BELOW ARE CHEESE DESCRIPTIONS, USAGE IDEAS, AND SUBSTITUTIONS.

EXPERIENCE (1): A Mettowee round aged in the cheese cave for several weeks. Tangy, slightly peppery, and more crumbly than creamy. Substitute with a semi-dry and flaky cheese like feta or a mild and crumbly blue cheese.

MANCHESTER (2): Earthy, nutty, and herby. Made with unpasteurized goat's milk and aged four to six months. Add to a cheese board or sprinkle over vegetables or a salad. Substitute with an aged farmhouse-style cheese, such as a traditional cheddar.

RUPERT (3): A buttery and rich alpine-style cheese made with unpasteurized Jersey cow's milk and aged six to nine months. Wonderful in a gratin. Substitute with a semi-firm cheese, such as Jarslberg, Comté, Asiago, or Gruyère.

DORSET (4): A soft-ripened and brine-washed cheese made with unpasteurized Jersey cow's milk and aged two months. This cheese gets runny and more potent as it ages. Substitute with Taleggio or Fontina.

NOT PICTURED:

METTOWEE: Creamy, silky, slightly tangy, and citrusy pasteurized goat's milk chèvre. Try in a salad or spread onto crostini. Substitute with any soft, fresh goat cheese.

DANBY: A feta-style cheese aged in brined whey and made with unpasteurized goat's milk. Wonderfully creamy with a tangy finish.

