Sustainability: Today & Beyond
KOSHER SHARP CHEDDAR CHEESE

NATURALLY AGED VERMONT CHEDDAR MADE WITH CARE BY OUR FARM FAMILIES

Blue Spruce Farm
1 of 1,200 Farm Families Who Own Cabot

Kosher dairy only when bearing OU hologram.

Give it a nosh.

Made by: Cabot Creamery Cooperative, Cabot, VT 05647 ©2011 cabotcheese.coop

Net WT. 1.5 LBS. (680g)

*By law we must note: The FDA has stated that there is no significant difference between milk from rBST-treated and untreated cows.
THE BLUE SPRUCE FARM INC.
Audet Family Est. 1958
Farm to Retail Index Of Dairy Prices
1960 - 2011

PPI Farm Milk  CPI Dairy  PPI Processor

Data source: BLS
Compiled by: John Bunting 03 12©
Global evolution: Feeding a growing population

World Population Growth

Thank you NIAA for providing the science and a voice to support our labors and help us meet the challenges ahead.
Six sustainability winners.
Seven if you count the planet.

When you begin to count the winners of the first U.S. Dairy Sustainability Awards from the Innovation Center for U.S. Dairy,* you realize the list goes on and on. Sustainable dairy practices are good for business, good for communities and good for the environment. And while the award is brand new, sustainable dairy practices are not. They've been implemented, perfected and passed down for generations. There's more to the story. Read on at www.USDairy.com/Sustainability/Awards.

Discover the individual stories of our 2012 winners, and find out how to tell us your own sustainability story for a chance to win in 2013.

* Kenn Buelow, Holsum Dairies, LLC
The Elanco Award for Sustainable Farming and Marketing

Ted Snegacki, DF - AP, LLC
Center for Advanced Energy Studies/Idaho National Laboratory
The Elanco Award for Environmental Stewardship

Dolores Werkhoven, Werkhoven Dairy, Inc.
The Elanco Award for Innovation in Sustainability