



## Ending the War on Artisan Cheese

The Inside Story of Government Overreach and the Struggle to Save Traditional Raw Milk Cheesemakers

Catherine W. Donnelly, PhD

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“A panoramic view of the scientific, regulatory, political, commercial, and legal landscape that now threatens the survival of traditional artisan cheese.”

—**PAUL KINDSTEDT**, author of *Cheese and Culture*

The United States is the fastest growing market for specialty cheese in the world. Raw milk cheese forms the backbone of this resurgent category as consumers demand local, traditionally produced foods. Many of Europe’s most beloved styles are made from unpasteurized milk, and have been for centuries. But artisan cheese industries on both sides of the Atlantic face an existential regulatory threat.

Over the past 35 years, the US Food and Drug Administration has effectively bound the hands of small artisan producers. Attempted bans on the use of wooden boards and the establishment of stringent microbiological criteria have further aggravated the debate around raw milk safety. This David-and-Goliath scenario is playing out abroad, as well, where creameries are collapsing because they can’t comply with EU health ordinances.

In *Ending the War on Artisan Cheese*, prominent food scientist Dr. Catherine Donnelly defends traditional cheesemaking and exposes overreaching government actions designed to limit food choice under the guise of food safety. “A bona fide cheese culture has blossomed here,” she says. “This should be a good news story for the US dairy industry, right?”

This book explains why, so far, the answer to that question is, “No.”

**To request a review copy or author interview, please contact: Christina Butt (802) 295-6300 ext. 127, or cbutt@chelseagreen.com**  
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**Dr. Catherine Donnelly** is a professor of nutrition and food science at the University of Vermont and an expert on *Listeria* and other foodborne pathogens. In 2017 Dr. Donnelly won the James Beard Award for Reference and Scholarship for her work as the editor-in-chief of *The Oxford Companion to Cheese*, the most comprehensive cheese encyclopedia ever published.

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