



EXPERIENCE

THE AUTHENTIC TASTE OF VERMONT



DIGINVT.COM

YOUR ONLINE TRAVEL GUIDE TO
VERMONT FOOD & FARMS





To truly experience Vermont, you need to taste it, sip it, and explore it. DigInVT.com is your online resource for agricultural and culinary travel in Vermont. All the places and people on DigInVT.com bring you the best of the season and the best of Vermont to explore and discover.

Over 600 DigInVT food and farm places are ready to welcome you for a visit. Stop by a farm, meander through a farmers market, taste your way through our world class and award-winning beer and cheese, enjoy farm-to-table eateries, visit an apple orchard and pick your own fruit. There is something for all tastes and all ages.

**ENJOY YOUR TRAVELS DISCOVERING
THE TRUE TASTE OF VERMONT WITH [DIGINVT.COM](https://www.diginvt.com).**



TO STAY UP TO DATE ON VERMONT FOOD AND FARM HAPPENINGS, SIGN UP FOR OUR FRESH FEED NEWSLETTER. WE COVER THE PEOPLE, THE PLACES, AND THE EVENTS THAT MAKE VERMONT A SPECIAL PLACE.

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BEER & BREWERIES

Wherever you go in Vermont, you'll find different styles, different tastes, and a common bond. And with every new taste, you'll get to know the flavor of our state a little better. From the brewers who led the way, establishing our craft, to a new generation of taprooms waiting to be discovered.

Did you know that Vermont has more breweries per capita than any other state? **Once you have a sip, you'll know that the world's best beers are found right here in the Green Mountains.** Take the Vermont Brewer's passport challenge and try them all.



WINE & VINEYARDS



Can you name a wine grape variety grown in Vermont? If you're not yet familiar with names like Marquette, Louise Swenson, La Crescent, or Petite Pearl, you will be soon. **The Vermont wine scene has a lot to offer — delicious summer blends, rosés, orange wines, natural wines, and ice wines.** Vermont winemakers are also reviving heritage style ciders that are similar to grape-based wines, as well as combining grapes (or grape skins) and apples to create complex wines that some consider a signature Vermont style.

From Putney to the Islands, and many places in between, **Vermont's wine industry is growing, filling tasting rooms, restaurants, and markets with unique and delicious offerings.**

SIP. TASTE. EXPLORE.

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CIDER & CIDERIES

Vermont is known for its craft beverages, and our local ciders are among the world's best. Vermont's talented cidermakers celebrate the flavor of our official state fruit — the apple.



Tart, sweet, dry — there are so many to taste and discover all throughout the state. While you're visiting our lovely state, be sure to try ice cider. It is a dessert-style cider unique to our region and climate.

Stop by a tasting room and enjoy a pint or flight, or plan a trip for the Vermont Cider Classic and attend all kinds of cider-themed events. Cheers!

EATERIES



From hamburgers made with Vermont grassfed beef to farm fresh salads and everything in between, the eateries featured on DigInVT.com all have one thing in common: their devotion to bringing you the best of the season.

Vermont chefs have a deep connection to our farmers and producers, expertly pairing local beverages with delectable fare. From diners to fine dining, culinary resorts, inns and B&Bs, there's something to please and delight all palates.

Restaurants featured on the site are members of **Vermont Fresh Network** and are committed to sourcing from Vermont farms and featuring local products.





CHEESE & DAIRY

A delicious cheese starts with high quality milk and the story of Vermont cheese begins with farmers who care deeply about their animals, land, and milk.

The Green Mountain State has more state-inspected cheese producers per capita than any other state in the nation. Vermont's cheese has won prestigious national and international awards. With over 225 varieties of cheese produced by Vermont cheesemakers, our state has many unique cheeses to taste and discover. Visit our Vermont cheesemakers and learn first-hand how award-winning cheese is made.





Are you a lover of all things dairy? Fresh milk, chocolate milk, yogurt, creemees, cheese of all kinds, ice cream, kefir, freshly churned butter . . . Vermont has it all! Many dairy families have been farming for generations and hold a vast amount of knowledge and connection to the land and their animals.



Experience a Vermont dairy farm in its many forms — from a historic farm & museum and unique dairy farm stays, to diversified small farms with a couple of cows, and farm stores with an array of local products. Taste cow to cone ice cream for the first time, take a dairy tour, or sign-up for a workshop. Our state is proud of our dairy history and heritage.



MAPLE SYRUP & SUGARHOUSES

Vermont is world famous for our maple syrup. You've probably poured maple syrup over your pancakes or enjoyed a maple creemee or two, but have you ever tasted sap straight from the tree? During the springtime sugaring season, visitors are invited to stop by a sugarhouse and learn about the proud heritage and process of making pure maple products from maple sap.

Our maple sugar makers love to share their sweet passion for this time honored tradition during spring's Maple Open House Weekend, and the many other celebrations centered around maple in the fall.





We put maple in everything and use it all year long as a kitchen staple. From our morning cup of coffee to our baked goods, brewed in maple beer, with our summertime grilling and then of course through holidays, this versatile natural sweetener is very special to the Green Mountain State and we want to share it with you.



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FARMSTANDS & U-PICK



Whether you head to a farm or orchard right down the road or plan a day trip to try out a new one, picking your own fruit is a classic Vermont activity during the summer and fall months. It's fun, and **you can't get fresher berries, apples, or stone fruits than the ones you pick yourself.**

Farmstands provide an easy way to shop directly from our local farmers. Get the freshest Vermont produce, meat, eggs, and dairy products imaginable from the very farm where they're grown and raised.

Many even stock additional seasonal goods, like farm-grown flowers, baked goods, jams, pickles, and more. **You never know the treasures you'll find - from ingredients for family dinner to gifts to share with friends.**



FARMERS MARKETS

Visiting farmers markets year round truly connects us to the season, to the farmers, and to what we eat. Weekly markets enable us to bring home the freshest vegetables, fruits, jams, dairy, and so much more.

Visiting a farmers market is great paired with a day trip — a chance to explore a town and its environs starting with the food, crafts, and treats. **Every farmers market in the Green Mountains is unique and represents the local community, makers, and growers.**



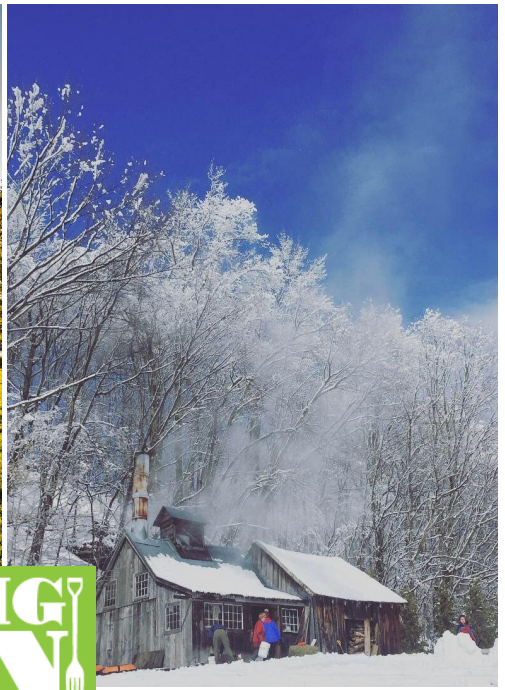


FARM STAYS

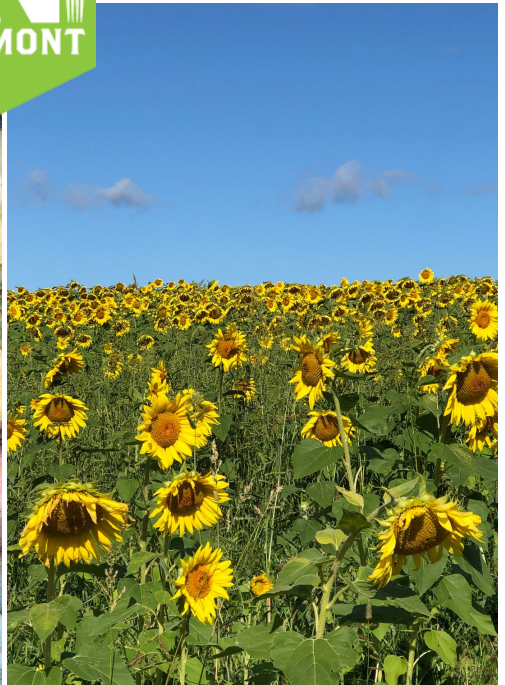
Farm stay experiences offer Vermonters and visitors alike an opportunity to discover life on the farm! From maple syrup and dairy, to organic vegetables and pasture-raised meats, each farm that welcomes visitors hosts their own unique, educational, relaxing, and fun activities. Guests can pet a farm animal, harvest their own food, learn about the farmers and hear their stories, and take in the beautiful landscape.

Wherever you stay, be sure to enjoy nearby attractions, including local food and drink, outdoor recreation, farmers markets, and so much more.





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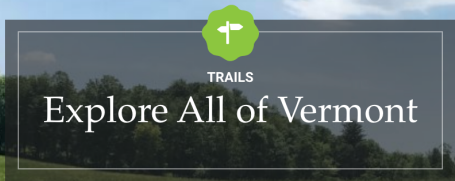




MY PLACES

Create Your Own Experience





TRAILS

CURATED ITINERARIES YOU CAN CUSTOMIZE & SHARE

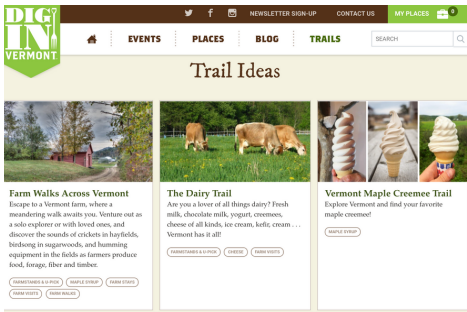


The DigInVT.com Trails library includes themed itineraries that take you around the state to enjoy food and farms.

Visitors can also use the My Places folder to map a Trail of their own.



We have special projects that make their home on DigInVT.com: the International Lake Champlain Tasting Trail and the Vermont Farm Trail Network. Every year we add new Trails that can help start your journey to explore the taste and beauty of Vermont.





EVENTS

Get a Taste of Vermont

EVENTS CALENDAR

FESTIVALS, FARM TOURS, CLASSES...SO MUCH MORE

There is no better way to experience a place than to eat there. We invite you to "Dig In" to the many ways to celebrate Vermont food and drink.

From annual events, like the Vermont Brewers Festival, the Vermont Cheesemakers Festival, and Vermont Open Farm Week, to workshops and classes, kids' activities, and more, DigInVT.com's events page is the most comprehensive food and farm calendar in the state.

We celebrate the food, the beverages, the farms, and the community of Vermont makers who have a deep desire to help you experience all that the Green Mountain State has to offer.

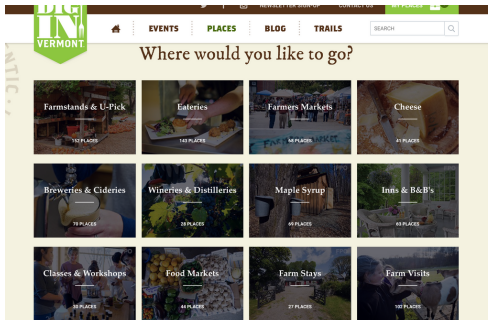
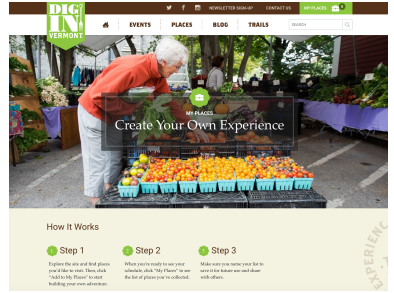
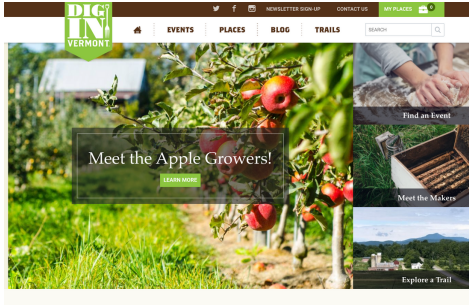


B. HARREWYN | HOVERFLY PHOTOGRAPHY





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Produced in partnership with the Vermont Department of Tourism and Marketing and the Vermont Agency of Agriculture, Food and Markets.



DigInVT is managed by the Vermont Fresh Network, a 501(c)3 organization that has been connecting farmers, chefs, and consumers across Vermont since 1996.



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