Beth Kennett

Meet “Cool Grandma” Beth Kennett

She’s a working dairy farmer, fantastic cook, world-renowned hotelier, and a pioneering “agritourism” entrepreneur. And, she proudly boasts, a “cool grandma” to her five grandchildren and so many other children (and their parents whom she has hosted, fed and entertained for more than three decades). She’s Beth Kennett, and she’ll bring both serious environmental info and a wealth of heartwarming down-on-the-farm stories.

Vermont’s first Green Agritourism enterprise

In 1984, Beth and Bob’s working dairy farm opened its doors (“and our hearts,” Beth says; “we’ve made so many real and lasting friends”) to guests from around the world. Many of the guests return year after year, and it is easy to see why. Beth’s wonderful home-cooked meals, the peace and quiet, a feeling of the rhythms of rural life on a working farm, perchance, perhaps, to actually milk a cow! Beth says. “No matter what’s going on in the world, the guests always steer the dinner-table conversation around to cheese making - they’re fascinated by it.” There’s another dinner-table conversation that fascinates - and attracts - the guests at Liberty Hill: environmentalism. “We’re proud to have been recognized as Vermont’s First Green Agritourism enterprise,” Beth says, “and we have been named a top farmstay destination in the world by Bloomberg Business Week and the website www.TripstoDiscover.com. They have also been named a best farmstay in the United States by Better Homes and Gardens and Yankee Magazine.

“Cows are the ultimate recyclers!”

“Our guests want to know everything about our practices, about what ‘green’ means” Beth says, “and I explain to them that farms are green by definition. They get excited when they find out how we use heat from our cows’ milk to heat water for the barn. And they love it when I explain that cows are the ultimate in recycling. Think about it: cows eat grass, the grass becomes milk and manure, we spread the manure to make more grass, which they eat to make more milk - how’s that for recycling?” Anecdotes and stories like that – about three decades of entertaining guests from around the world while running a working dairy farm, and doing so in a sustainable way - are what make Beth Kennett an articulate and interesting interview who will fascinate your listeners and viewers.

To schedule an interview with Beth, please contact Cabot PR Manager Nate Formalarie at 802-496-1254 or nformalarie@cabotcheese.coop

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