

Application for  
Monkton Agricultural and Natural Areas Funding  
from  
Vermont Land Trust

**Marjorie Susman & Marian Pollack**  
a.k.a. **ORB WEAVER FARM**

**MONKTON, VERMONT**



**PROJECT HIGHLIGHTS**

- ❖ **SUCCESSFUL CHEESE & VEGETABLE BUSINESS**
- ❖ **76% AGRICULTURAL SOILS**
- ❖ **CERTIFIED ORGANIC**
- ❖ **STATE-SIGNIFICANT WETLAND & CLAYPLAIN FOREST**
- ❖ **FEDERALLY ENDANGERED INDIANA BAT HABITAT**

*August 6, 2012*

## **1. Property/Project description**

*Describe the property or project work and attach relevant site plans, photographs, deed restrictions, planning/zoning approvals, etc.*

This project will place a permanent conservation easement on 99 acres of the Marjorie Susman and Marian Pollack property (a.k.a. Orb Weaver Farm) on Lime Kiln Road (see attached maps). The easement will prevent further subdivision and residential and commercial development and it will provide special protection for the wetland area east of Little Otter Creek.

This application is a request for \$20,000 towards the purchase price of the development rights on the Orb Weaver farm. The funds will complement a Vermont Housing and Conservation Board (VHCB) grant of \$229,500 (currently in the application stage).

## **2. Project significance/The extent to which the project addresses the purposes of the Conservation Fund as described in *Criteria for Use of Monkton's Agricultural and Natural Areas Fund*.**

*Every proposal should address the degree to which it meets the "General" criteria (Section 1) as listed in the document *Criteria for Use of Monkton's Agricultural and Natural Areas Fund*. Proposals should also address all relevant criteria (from the same document) under the categories of "Agricultural" and "Natural Resources" (Sections 2&3). These are guidelines – failure to meet a single criterion is not intended to exclude a proposal from consideration.*

### **(a) Contributes toward the acquisition or perpetual protection of agricultural or natural resources in Monkton?**

This project will conserve 99 acres of working agricultural land in Monkton. The property has 75 acres of statewide agricultural soil with about 50 acres of tillable land and it is all certified organic. Most of the farmland is set up in rotational grazing paddocks. 3 acres along the road are devoted to intensive vegetable production. Each year about 25-30 acres are hayed.

Little Otter Creek runs through the farm for over 2,000 feet. 21 acres east of the creek are part of a state significant wetland complex and clayplain forest and will be further protected by a special treatment area that restricts logging and intensive farming activity. The forested area (~ 10 acres) is also known to be good habitat for the endangered Indiana bat.

### **(b) Is sustainable over the long-term, financially and human resource-wise?**

The property will remain in private ownership and the Orb Weaver conservation easement will become part of VLT's stewardship management. The stewardship program is one of the most progressive and well-endowed in the country and has been in existence since 1978. VLT has twelve full-time stewardship staff and they currently monitor over 520,000 acres on 1,750 parcels. All properties receive an annual monitoring visit and the proposed Orb Weaver easement will include an option to purchase the farm at its agricultural value.

Obviously the sustainability of the farm is a different matter. Marjorie and Marian have been farming sustainably since the mid-1980's and have developed a successful cheese and vegetable business. They hope to pass on the farm and the business someday and conserving the land will assist that process. They understand the economic challenges facing all farmers these days and they are under no illusions about the uphill struggle.

**(c) Leverages additional funds (e.g., from grant and land trusts), bringing better value for the dollars spent towards conservation efforts?**

Yes; funding assistance provided by the town would complement a larger VHCB grant. The Monkton grant would be about 8% of the total projects costs.

**(d) Facilitates the vision for Monkton as articulated in the Town Plan?**

This project directly addresses the 2007 Monkton Town Plan goals; specifically as it relates to the goals and objectives in section 3 (p. 8) which seek to encourage agricultural activities and farmland protection. For example 3.2d *“encourages land trust activities that compensate farmers for the preservation of their land and that keep land in private ownership whenever possible.”*

Furthermore, the Natural Resource section has general policies such as – *“to support the town’s agricultural community and forests while promoting conservation.” p. 35*

**(e) Is in compliance with the laws and regulations of the Town?**

The project is in compliance with town zoning and regulations. It is in the RA-5 and Flood Hazard zoning districts. Normally the minimum size for a subdividable lot is 5 acres. However, a smaller 2 acre excluded lot is being requested from the Development Review Board to minimize the impact on tillable prime soils. Indications are that a waiver for this unique situation is possible. Marjorie and Marian want to retain this land for a possible retirement house. Their existing farmhouse is included in the easement and will be non-subdividable. One additional dwelling for future farm labor can also be requested. There are no public infrastructure investments that conflict with conservation.

**(f) Would not be protected without the assistance of this fund?**

It is possible that this project could proceed without an additional town grant. Nevertheless, the town’s assistance provides leverage to VHCB funding and further demonstrates its support for the project. This makes final grant approval by VHCB more likely, particularly during a highly competitive time for limited VHCB funds.

**Project schedule**

*If available, give timetable for closing dates and/or completion of project work. Attach relevant documents such as draft easements, cost estimates, appraisals, Purchase and Sale Agreement.*

An easement appraisal (partially funded by an initial town/ANAC grant of \$300) was completed in March 2012, and Marjorie and Marian signed a Purchase and Sale Agreement with VLT in May. A full application for VHCB funding was submitted in July, with a final decision coming at a September board meeting. If VHCB funding is approved, closing on the purchase of the conservation easement (development rights) would be in spring 2013.

**Financial Information**

*Is the allocation requested in one lump sum or over a period of years? What matching contributions are included in the project (Criterion 1c)? What is the value of any local in-kind, service resources or other resources involved? (value per cost). Include itemized budget.*

The \$20,000 allocation is requested in one lump sum. \$229,500 is being requested from VHCB so the total ANAC grants (\$20,300) represents 8% of the total project cost (\$255,100). The VHCB itemized budget is attached.

**Long-term Plans**

*What long-term plans are in place for the resources of this project with regard to management and/or conservation?*

See above.

Attachments include:

Itemized VHCB budget

Appraisal summary

VHCB cover letter

Newspaper articles

Locator map

Orthophoto map

Soil & Ag Value map

Topographic map

Tax parcel map

Flood Plain map

Zoning map

Photographs

**EXHIBIT A**  
**Susman/Pollack**  
**PROJECT BUDGET**

05/18/12

| <b>INCOME</b>     |                  | <b>EXPENSE</b>        |                  |                 |                  |
|-------------------|------------------|-----------------------|------------------|-----------------|------------------|
|                   |                  |                       | <b>VHCB</b>      | <b>OTHER</b>    | <b>TOTAL</b>     |
| VHCB Funds        | 229,500          | Acquisition           | 207,000          | 20,000          | 227,000          |
| Foundation Funds  | 0                | Associated Costs      | 15,500           | 0               | 15,500           |
| Town/Local Funds  | 20,000           | Stewardship Endowment | 7,000            | 0               | 7,000            |
| Landowner Funds   | 0                | Value Donation        | 0                | 0               | 0                |
| Bargain Sale      | 0                |                       |                  |                 |                  |
| Easement Donation | 0                |                       |                  |                 |                  |
| In-Kind Donations | 0                |                       |                  |                 |                  |
| <b>TOTAL</b>      | <u>\$249,500</u> | <b>TOTAL</b>          | <u>\$229,500</u> | <u>\$20,000</u> | <u>\$249,500</u> |

**PRE-DEVELOPMENT COSTS TO VHCB:** \$3,300

An appraisal cost split between landowner and VHCB.

|                    |                |
|--------------------|----------------|
| Appraisal done by: | Justus DeVries |
| VHCB grant         | \$3,300        |
| Landowner          | \$2,000        |
| Town of Monkton    | <u>\$300</u>   |

**TOTAL PRE-DEVELOPMENT COSTS:** \$5,600

**TOTAL ALL COSTS:** \$255,100

**VALUE OF DEVELOPMENT RIGHTS & ACREAGE CONSERVED:**

|                                                              |            |
|--------------------------------------------------------------|------------|
| Appraised Easement Value with Option to Purchase at Ag Value | \$227,000  |
| Bargain Sale                                                 | <u>\$0</u> |
| Purchase Price of Easement                                   | \$227,000  |

|                                     |         |
|-------------------------------------|---------|
| Number of Purchased Acres Conserved | 99      |
| Easement Cost per Acre              | \$2,293 |

*JUSTUS J. DeVRIES, JR.*

INCORPORATED  
726 MOUNTAIN ROAD  
BRISTOL, VT 05443  
802-388-9040 OFFICE  
802-388-0950 FAX  
jjdinc@together.net E-MAIL

LETTER OF TRANSMITTAL

March 15, 2012

Ethan Parke  
c/o Vermont Housing and Conservation Board  
58 East State Street  
Montpelier, VT 05602

Re: Conservation Easement Appraisal of the 99± acre Orb Weaver Farm Property located at  
3406 Lime Kiln Road, Monkton, Vermont

Dear Mr. Parke:

Enclosed please find an original of the above referenced self contained conservation easement appraisal with fee simple surface rights only appraised per Natural Resources Conservation Service requirements. The subject property consists of 99± acres of land, single family dwelling, farm buildings and site improvements.

The purpose of the appraisal is to provide an opinion of market value of the subject property both before and after the implementation of a permanent conservation easement. The proposed easement will include the **Option to Purchase at Agricultural Value (OPAV)**. 99± acres will be encumbered by the easement. The net difference of the "Before" acquisition valuation and the "After" acquisition valuation sections will measure the impact of the conservation easement on the value of the subject property.

The performance of this analysis was made in accordance with standards and specifications outlined by the USPAP, USDA/NRCS Attachment 2 Specifications and VHCB Supplemental Standards. The effective date of the appraisal is February 14, 2012. In the process, I personally inspected the subject property on February 14, 2012. Marjorie Susman and Marian Pollack were present at the inspection.

I submit the following self-contained appraisal report detailing my analysis. In my opinion, as of February 14, 2012, the market value of the subject property is:

| <b>Opinions of Market Value</b>                                                 |                                |
|---------------------------------------------------------------------------------|--------------------------------|
| <i>"Before" Acquisition of conservation easement restrictions (99± acres)</i>   | <b>\$565,000.<sup>00</sup></b> |
| <i>"After" Acquisition of conservation easement restrictions (99± acres)</i>    | <b>\$335,000.<sup>00</sup></b> |
| <b>Impact of the Conservation Easement on the Value of the Subject Property</b> | <b>\$230,000.<sup>00</sup></b> |



June 24, 2011

**ORB WEAVER FARM**  
**MARJORIE SUSMAN & MARIAN POLLACK**  
98 ACRES – MONKTON – ADDISON COUNTY

8 Bailey Avenue  
Montpelier, VT 05602  
(802) 223-5234  
(802) 223-4223 fax  
www.vlt.org

Marjorie and Marian are practically legends in the Vermont cheese business. Soon after buying their first Jerseys in 1983 they quickly realized they needed to do something different to survive in the dairy business. Before long, they decided to make cheese and they haven't looked back. Their farmhouse cheeses continually win national and international awards. Orb Weaver Farm has established a highly respected reputation and in 2000 they built their own cheese cave.

**REGIONAL OFFICES**

Central Vermont  
8 Bailey Avenue  
Montpelier, VT 05602  
(802) 223-5234

Champlain Valley  
P.O. Box 850  
Richmond, VT 05477  
(802) 434-3079

Northeast Kingdom  
P.O. Box 427  
St. Johnsbury, VT 05819  
(802) 748-6089

Southeast Vermont  
and Mountain Valley  
54 Linden Street  
Brattleboro, VT 05301  
(802) 251-6008

Southwest Vermont  
and Mettowee Valley  
10 Furnace Grove Road  
Bennington, VT 05201  
(802) 442-4915

Through the years they've made a conscious decision to stay small. In fact, back in 1995 they got even smaller by selling over 1/2 their herd. They realized they could still maintain a comfortable income if they used all their milk just for cheese. Now they run a seasonal dairy (November-May) and they milk 7-8 cows with 5-6 young stock. Each year they make about 7,000 lbs. of cheese. After drying off their cows in May their vegetable business kicks into high gear. They focus on 7-8 crops and market primarily through the Middlebury Food Co-op. The vegetable business is more than just a sideline; it contributes about 1/3 of their annual farm income.

They've often thought about conserving the farm. Now the timing is right. While they don't intend to sell anytime soon and may continue to farm until they "can't get out of bed in the morning" they also know they don't want to see the farm lost to development. More importantly, they're impressed with the option to purchase and the ability to keep it affordable long after they're gone. The option wasn't available 6-7 years ago when they first considered conserving the farm.

The tidy farm unit works remarkably well for their needs. Their neighbors, the Bessettes, help out with haying about 40 acres and the other open land is divided into rotational grazing paddocks. 73 acres are statewide soil and 9 acres are woods. Much of the land along Little Otter Creek is wet so they considered enrolling some of it into the NRCS Wetland Reserve Program but they decided their easement is too restrictive so they'd rather place a VHC/VLT easement on the whole farm.

They'd like to keep one lot for a possible retirement home. They wish the town would allow a smaller lot but current zoning requires 5 acres. Check out their web site if you want more info about the farm: <http://www.orbweaverfarm.com>

Thank you for considering this project.

Sincerely,

Allen Karnatz  
Champlain Valley Regional Director



## *New Sage Farm Goat Dairy and 30-year old Orb Weaver Farm bookend a varied and growing scene across the state*

**By Sally Pollak**  
*Free Press Staff Writer*

**M**ore than 30 years ago, when Marjorie Susman and Marian Pollack started messing around with making cheese, they were thinking mac. That is: macaroni and cheese.

It was a different cheese era, when Jarlsberg was exotic and brie was for parties.

The couple, who own and operate Orb Weaver Farm in Monkton, were living in western Massachusetts in the late 1970s. They started making cheese in their kitchen, experimenting with the possibilities.

"The food thing hadn't happened yet. The cheese thing hadn't happened yet," Susman, 57, said. "When we thought of making cheese, we thought of making a good kid-friendly mac and cheese kind of cheese."

Susman and Pollack moved to their Monkton farm in 1981 and got a cow. A year later, they built a cheese room and started to make and sell cheese. They also shipped fluid milk.

Thirty years later, Sus-



*Courtesy photo*

**Lauren Slayton (left), a summer helper, and Orb Weaver Farm owners Marjorie Susman (center) and Marian Pollack.**

man and Pollack still make cheese — producing two farmhouse cheeses. One is waxed and one is cave-aged; both are far superior to, and more complex than, cheese for macaroni.

Susman and Pollack have created a seasonal rhythm at their farm — making farmstead cheese in the winter using milk from their small Jersey herd; growing a couple of acres of vegetables in

the summer in their market garden.

"I've been making cheese forever now, and it's still like making magic," Susman said. "It's still the most unbelievably

See **SCENE, 2D**

# SCENE: Vt. farmers fall for venture

Continued from Page 1D  
fabulous thing in the world.”

From November until May, the farmers make cheese two days a week. Virtually all their cheese, some 7,000 pounds, is sold in Addison and Chittenden counties.

“It’s a lovely way to spend the winter,” Susman said.

As the Monkton farmers developed a business that makes sense for them, artisan and farmstead cheese making in Vermont underwent major expansion. Susman and Pollack barely had time to notice.

“We didn’t know the cheese thing was happening,” Susman said. “We were in our little bubble here.”

Beyond the bubble, consider this: In 2001, the state numbered 58 licensed milk processing facilities, according to the state Agency of Agriculture. These are facilities that take fluid milk and process it into cheese, yogurt or ice cream or other such products.

In 2011, the state had 79 milk processing facilities — an increase of 36 percent. And of those 79, 28 facilities are off-farm processing plants and 51 are on-farm facilities, such as Orb Weaver, according to the agriculture agency.

Newer to farmstead cheese making is Sage Farm Goat Dairy in Stowe, owned by sisters Molly and Katie Pindell.

## In search of cheese

The Vermont Cheese Trail, organized by the Vermont Cheese Council, is a map of cheesemakers around the state.

A legend indicates if and when various producers are open to the public. The cheesemakers extend from Lake End Cheeses in Alburg to Vermont Shepherd in Putney, with numerous producers between.

You can check out the map at [www.vtcheese.com/cheesetrail.htm](http://www.vtcheese.com/cheesetrail.htm).

The Pindell sisters grew up in New Hampshire and migrated to Stowe for the skiing. Molly, who is 35, lured her husband, David Wilkens, her sister and her sister’s boyfriend into her goat dairy scheme, she said. She is the only full-time farmer among the four.

Sage Farm is in its fourth year. The Pindells built a cheese room themselves, with help from the Pindells’ father, and milk 16 goats.

They produce about 100 pounds of cheese a week, aging their cheese on the farm in a humidity controlled space.

Sage Farm ships some cheese to Boston, but most of its product is in-state, available at farmers markets and local shops, including Healthy Living in South Burlington (where you can also get Orb Weaver cheese).

Molly Pindell, who has been a chef, learned about goat farming and cheese making in Colorado.

“I fell in love with cheese making,” she said. “Since then I haven’t done anything

but.”

Molly Pindell understands that she has joined a growing market. She thinks two factors contribute to the state’s growth in artisan cheese making.

■ Vermont’s history as a dairy state, with recognition of the financial constraints related to selling fluid milk.

“By processing it yourself, you’re selling it for a lot more,” Pindell said.

■ A do-it-yourself attitude and aesthetic among Vermonters.

“It’s a really creative business and a really independent business,” she said. “It’s a good outlet for people interested in doing their own business.”

Her small dairy does not produce enough cheese to meet the demand, Pindell said.

“It’s a great problem to have,” Pindell said. “We get calls all the time from people who are looking for new cheeses.”

Contact Sally Pollak at [spollak@burlingtonfreepress.com](mailto:spollak@burlingtonfreepress.com) or 660-1859.

# LIVING



Young Writers  
Project, 3C

••• Tuesday, January 29, 2008 • Features Editor Becky Holt 660-1856 or (800) 427-3124 • Page 1C

## Say cheese ... and milk, and vegetables



ALISON REDLICH, Free Press

ABOVE: Marjorie Susman and Marian Pollack, makers of Orb Weaver Farmhouse Cheese, make the cheese, which sets (below) on their farm in Monkton on Thursday. For an audio slide show, visit [www.burlingtonfreepress.com](http://www.burlingtonfreepress.com).

### Pollack, Susman venture back to land at Orb Weaver

By Melissa Pasanen  
Free Press Correspondent

MONKTON — Most small Vermont food producers and farmers dream of being on the Food Network, but for Marian Pollack, 60, and Marjorie Susman, 53, of Orb Weaver Farm, the feeling came closer to that of a nightmare.

The couple had been quietly  
See CHEESE, 2C

#### More cheese, please

**Recipes:** Salad, quiche and gratin, oh my! Orb Weaver cheese brings your favorite dishes to life.

**British Invasion:** Cheese experts from the United Kingdom arrive in Vermont for a March 11 tasting and program at UVM. See page 2C



# CHEESE: Orb Weaver is a local 'revelation'

Continued from Page 1C

making cheese for almost two decades when, about eight years ago, their raw milk farmhouse cheese was featured on the national cable television channel.

"It was terrifying," Susman recalled recently, sitting at the table in the couple's 18th-century farmhouse. "They started flashing our number, and the phone rang off the hook. We don't make that much cheese, and we couldn't possibly fill all the orders."

A similar thing happened when they were in the Boston Globe a couple of years later. "People wrote us beautiful letters," Susman said, "but we didn't have enough cheese for all of them." So, Pollack concluded, "We picked half a dozen and sent everyone else their checks back."

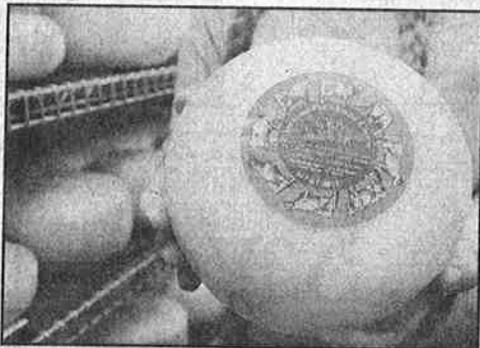
The good press has continued with a 2006 story in The New York Times food section that called Orb Weaver cheese a "revelation" and inclusion in authoritative guides like "Cheese: A Connoisseur's Guide to the World's Best" by Max McCalman and David Gibbons, who describe the "excellent" cheese as "a rich, creamy, Colby-style cheese, more moist than Cheddar, with a slightly tangy buttery flavor and springy texture."

## Back to the land

Others might have taken advantage of the publicity to increase their herd, add part-time help, and make more than 7,000 pounds of cheese each year, but Pollack and Susman are happy with things the way they are: just the two of them on their 103 certified organic acres with seven Jersey cows "plus a Normandy thrown in for color," which they milk only November through May so they can focus on raising vegetables during the summer.

It is the opposite approach of many other small cheesemakers who milk and make cheese during the spring and summer months to coincide with the availability of fresh grass for their animals. Pollack and Susman breed their cows to calve in November and feed them all winter on locally grown, second-cut hay and a little grain. In the summer, the animals range on pasture, nourishing the next generation of Orb Weaver cows growing within them.

Twice a week during the milking season, Susman leads the cheesemaking process with Pollack's help and turns the rich, creamy raw milk into cheese. Susman loves being in the cheese room in the winter with pale golden sunshine pouring through the windows into the warm, steamy, milk-scented room. After she uses a set of curd knives to slice



ALISON REDLICH, Free Press  
Marjorie Susman holds Orb Weaver Farmhouse cheese at their farm in Monkton on Jan. 24.

through the curd and separate it from the whey, she dipped out a palmful for visitors to taste. "They are like the essence of milk," she said, "You put them in your mouth. They're soft and sweet."

Most of the cheese will be waxed and aged at least two months in a cooler behind the cheese room. Just 1,000 pounds each year is destined for the nearby cave built by a local artisan in 2000 where each round develops a coat of mold and deep flavor with relatively little human intervention over the course of six to 12 months. The cheeses are turned and brushed every two days, but not washed. "We've sort of gone from doing a bunch of things to not doing much," explained Susman.

Despite all the national attention, Orb Weaver cheese is still sold almost exclusively within the state. "We started so long ago, there was no gourmet food yet," Susman said. "We wanted a kid-friendly, all-around, good melting cheese, a cheese people would want in their fridge."

"We wanted our neighbors to be able to afford it," Pollack said.

"We're really just committed to never getting rich," Susman joked.

Their Web site includes no press clippings, but shows instead bucolic scenes of the cycles of cheesemaking and vegetable-farming that make up each year, the fulfillment of a dream the couple developed together after meeting in 1976 in western Massachusetts and moving to Vermont with a "back-to-the-land headset," as Pollack puts it.

## Settling at Orb Weaver

They first spent a disastrous six months as hired help on a farm in Morrisville.

## British cheese experts coming to Vermont

The Vermont Institute for Artisan Cheese at the University of Vermont will host a public tasting and education program with renowned British cheddar makers, Jamie Montgomery and Val Bines.

The evening will include background on English cheeses and the resurgence of Somerset cheddar. Participants will taste six traditional British cheeses including cloth-wrapped cheddar and farmhouse Stilton paired with English beers and ales.

The event takes place 6-9 p.m. March 11 in the Silver Maple Ballroom at UVM's Davis Center on. The cost is \$65 per person. Reservations are required by Feb. 18.

Call 656-8300 or e-mail [jfarnham@uvm.edu](mailto:jfarnham@uvm.edu). See <http://nutrition.uvm.edu/viac/> for more information.

"We didn't know anything. We didn't know water would freeze," Pollack said with a smile. Undeterred, the pair answered an ad looking for someone to raise heifers on the then-ramshackle farm they now own, technically in Monkton despite a New Haven mailing address. When they arrived in 1981, they bought a small Jersey herd, put in a garden and started selling parsley.

They named their farm Orb Weaver after a type of spider they had seen in a nature program and also in their garden. In 1982, they built a cheese room and, for the next 15 years, "we just sort of kept going," Susman said, milking 35 cows twice a day year round, shipping milk, making cheese every third day and growing vegetables during the summer.

"We didn't want to have all our eggs in one basket," Pollack said.

"And we needed that milk check coming in," Susman added.

But in 1995, "We started wondering how long we could keep that pace up," Pollack said. After much discussion, they decided to milk for half the year and to do it during the winter. One of the surprise benefits was a new view on the world. "We had spent so many years in the barn from 3:30 to 6:30 in the evening that we hadn't seen the light much at that time of day," Pollack said.

"It's so beautiful," Susman said with a sigh.

## The next crossroads

Reflecting on that decision over a lunch of grilled cheese sandwiches and a light corn and potato chowder enlivened with roasted red peppers and made from ingredients grown on the farm, the couple discussed their next crossroads.

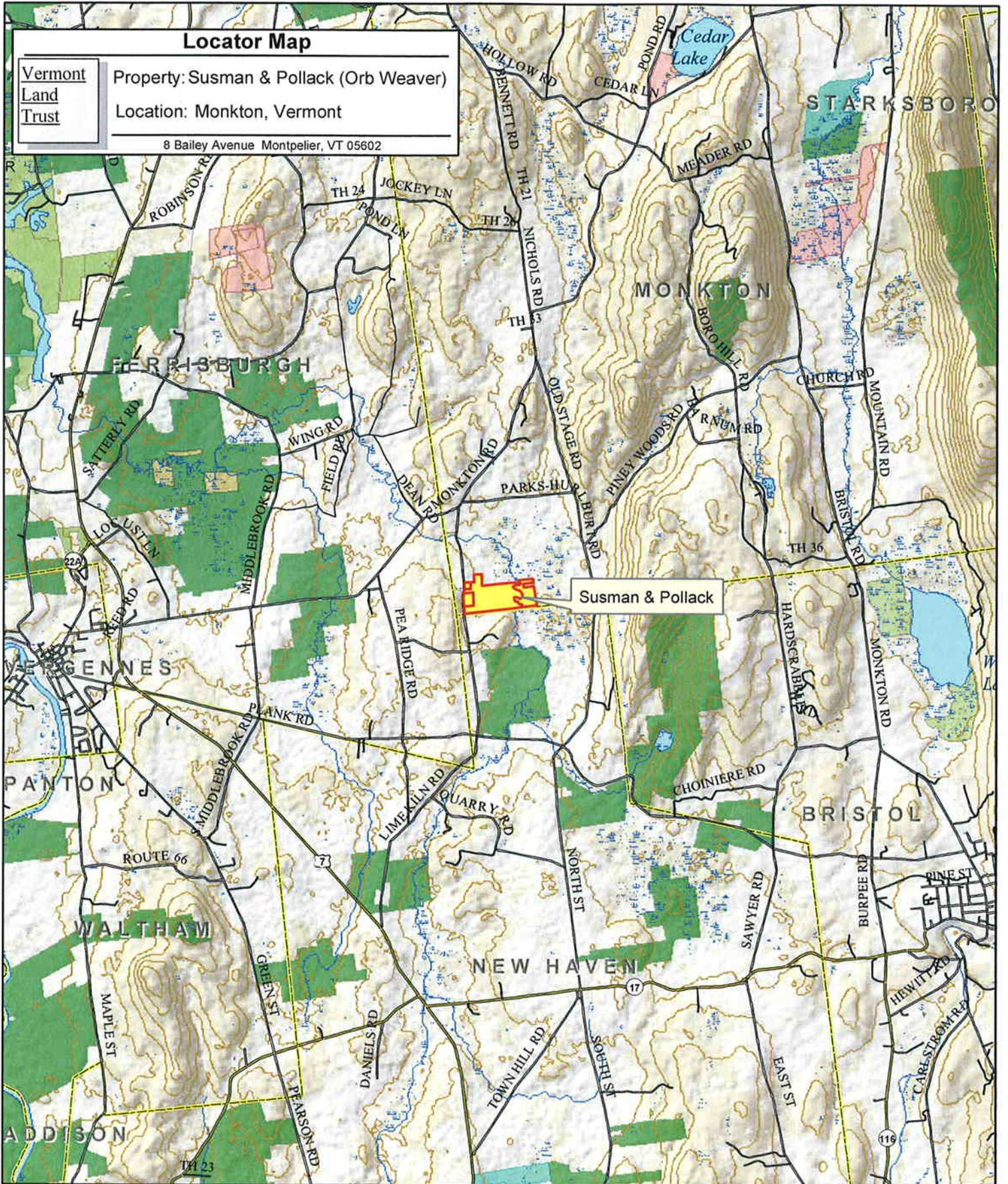
The 12th generation of the farm's original cows are in the barn, and the results of their work are everywhere: a meadow of dried flowers hanging from the rafters; corn, tomatoes, peas and balls of hand-churned butter stored in the freezer; big glass jars of thick milk and cream in the fridge; a pantry lined with homemade salsa, tomato jam, eggplant pickle and roasted red peppers; cellared cabbages, potatoes and other root vegetables; and golden rounds of cheese stacked high. "We can eat here for days and not really go to the store," Pollack said with quiet satisfaction.

Orb Weaver is the picture-perfect ideal of self-sustaining farmstead, but time moves on. "I'm 60 now," Pollack said. "Every day I think about how much longer I can do these things. It's all very physical."

The couple has not managed to save much for retirement, Pollack and Susman admitted, and they have been spending a lot of time lately considering their next step. Even though they have been vegetarian for years, "we're thinking about grass-fed beef," Susman said. "We know cows."

Another option might be to sell the farm or possibly just the cheese part of the business. But, asks Pollack, "How do you sell your identity?"

Contact Melissa Pasanen at [mpasanen@aol.com](mailto:mpasanen@aol.com).



**Locator Map**

Vermont  
Land  
Trust

Property: Susman & Pollack (Orb Weaver)

Location: Monkton, Vermont

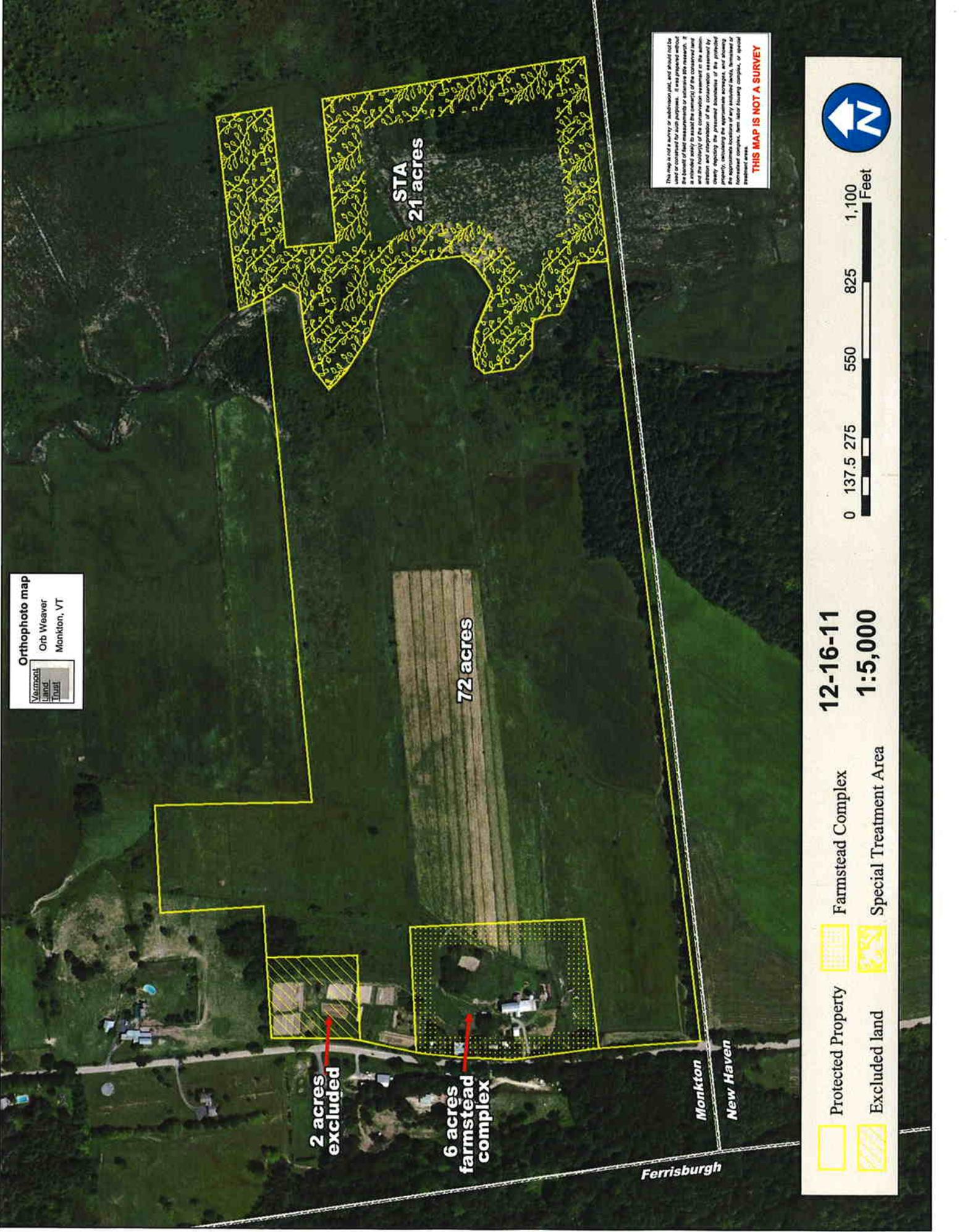
8 Bailey Avenue Montpelier, VT 05602

Susman & Pollack

|                                                                                                       |                                                                                                    |                                                                                                      |                                                                                                        |
|-------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|
|  VLT Conserved Land |  State Land     |  Other Non-profit |  Subject Property |
|  Federal Land      |  Municipal Land | Scale: 1:70,000                                                                                      |                                                                                                        |



**Vermont Land Trust**  
 Orthophoto map  
 Orb Weaver  
 Monkton, VT



This map is not a survey or subdivision plat, and should not be used or construed for such purposes. It was prepared without a professional survey or other data. The accuracy of the information shown on this map is not guaranteed. The Vermont Land Trust and the (author(s)) of the conservation easement in the adjacent vicinity accept no responsibility for the conservation easement by any other party. The Vermont Land Trust is not responsible for the approximate location of any associated wells, structures or treatment areas.  
**THIS MAP IS NOT A SURVEY**

2 acres excluded

6 acres farmstead complex

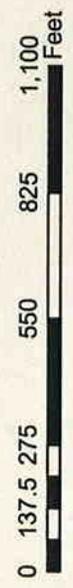
72 acres

STA  
 21 acres

Ferrisburgh

Monkton

New Haven

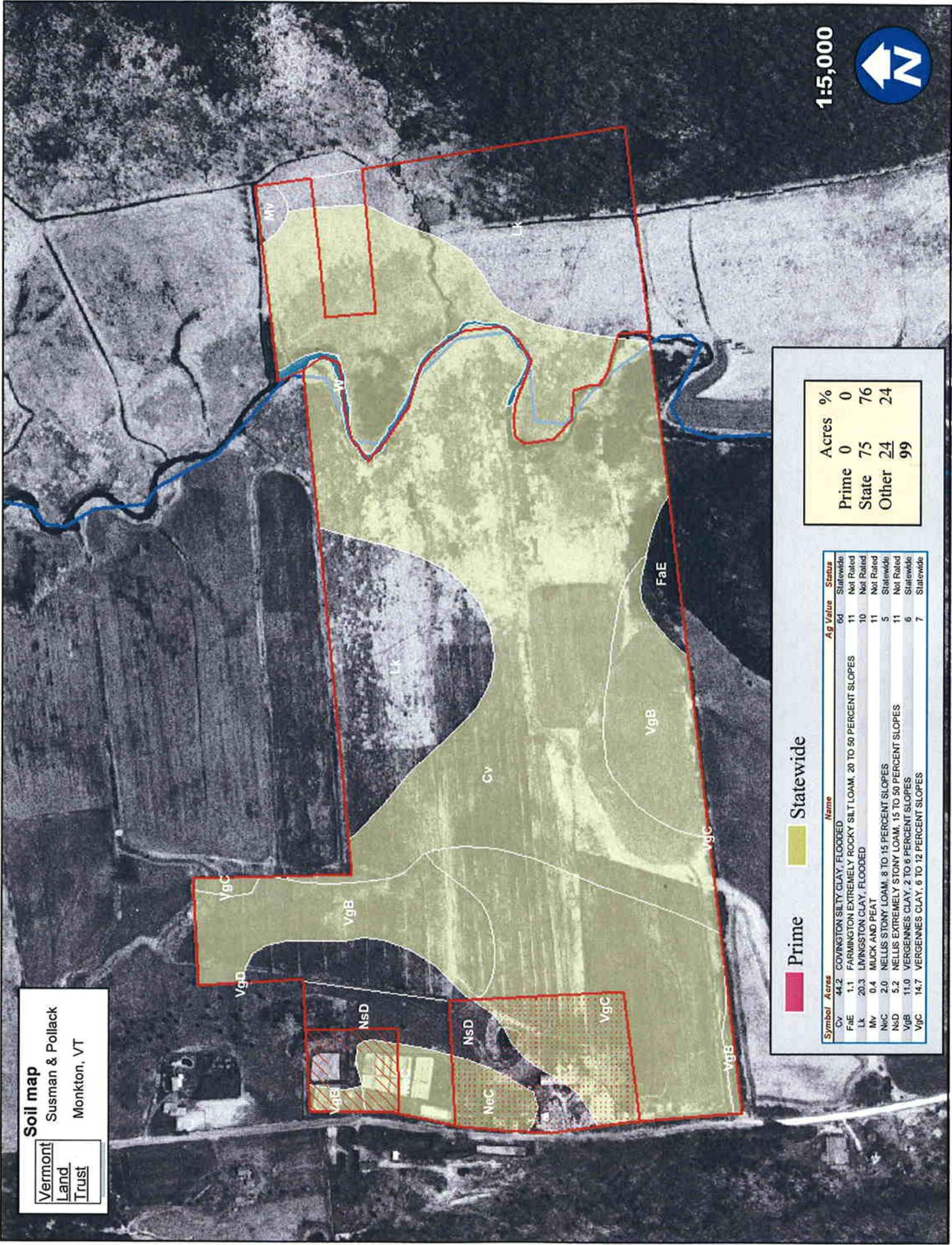


**12-16-11**  
**1:5,000**

-  Protected Property
-  Excluded land
-  Farmstead Complex
-  Special Treatment Area

**Vermont Land Trust**  
 Susman & Pollack  
 Monkton, VT

**Soil map**



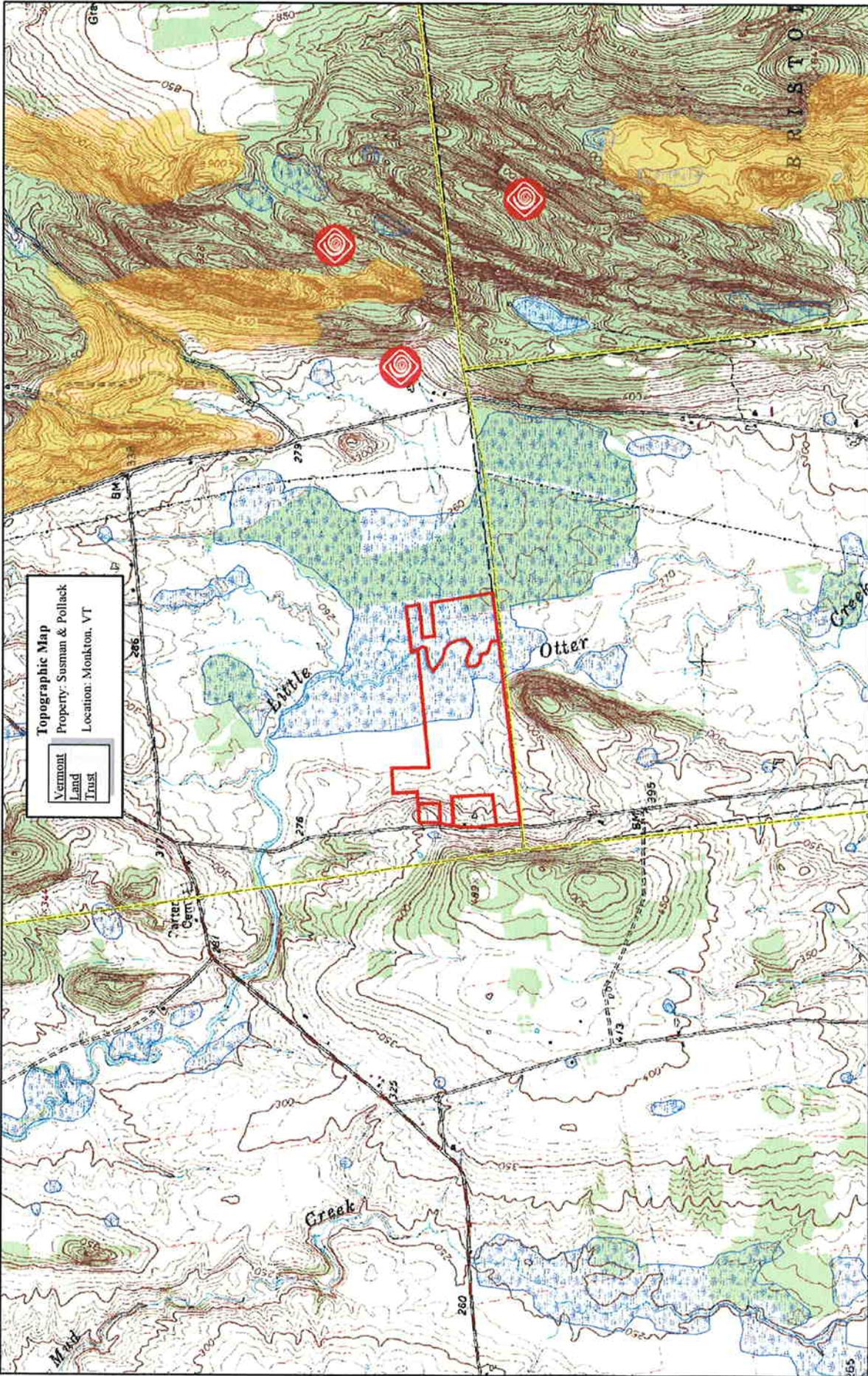
**Prime** ■ **Statewide** ■

| Symbol | Acres | Name                                                          | Ag Value | Status     |
|--------|-------|---------------------------------------------------------------|----------|------------|
| Cv     | 44.2  | COVINGTON SILTY CLAY, FLOODED                                 | 6d       | Statewide  |
| FaE    | 1.1   | FARMINGTON EXTREMELY ROCKY SILT LOAM, 20 TO 50 PERCENT SLOPES | 11       | Not Rotted |
| Lk     | 20.3  | LIVINGSTON CLAY, FLOODED                                      | 10       | Not Rotted |
| Mv     | 0.4   | MILCK AND PEAT                                                | 11       | Not Rotted |
| NkC    | 2.0   | NELLIS STONY LOAM, 8 TO 15 PERCENT SLOPES                     | 5        | Statewide  |
| NsD    | 5.2   | NELLIS EXTREMELY STONY LOAM, 15 TO 50 PERCENT SLOPES          | 11       | Not Rotted |
| VgB    | 11.0  | VERGENNES CLAY, 2 TO 6 PERCENT SLOPES                         | 6        | Statewide  |
| VgC    | 14.7  | VERGENNES CLAY, 6 TO 12 PERCENT SLOPES                        | 7        | Statewide  |

| Prime | State | Other | Acres | %  |
|-------|-------|-------|-------|----|
| 0     | 75    | 24    | 99    | 0  |
| 76    | 24    | 99    | 0     | 76 |
| 24    | 99    | 0     | 0     | 24 |

1:5,000





**Topographic Map**  
 Property: Susman & Pollack  
 Location: Monkton, VT

**USGS 7.5 Minute Quadrangles**  
**Vergennes East, 1983**


**Rare, Threatened or Endangered Species and/or Community\***



**Wetlands (VSWT)**



**Deeryards**



Scale: 1:24,000

\* Vermont Nongame and Natural Heritage Program, Vermont Department of Fish and Wildlife, 2003. The Biological and Conservation Data System, Rare Species and Significant Natural Community Digital Data Set. Waterbury, Vermont.

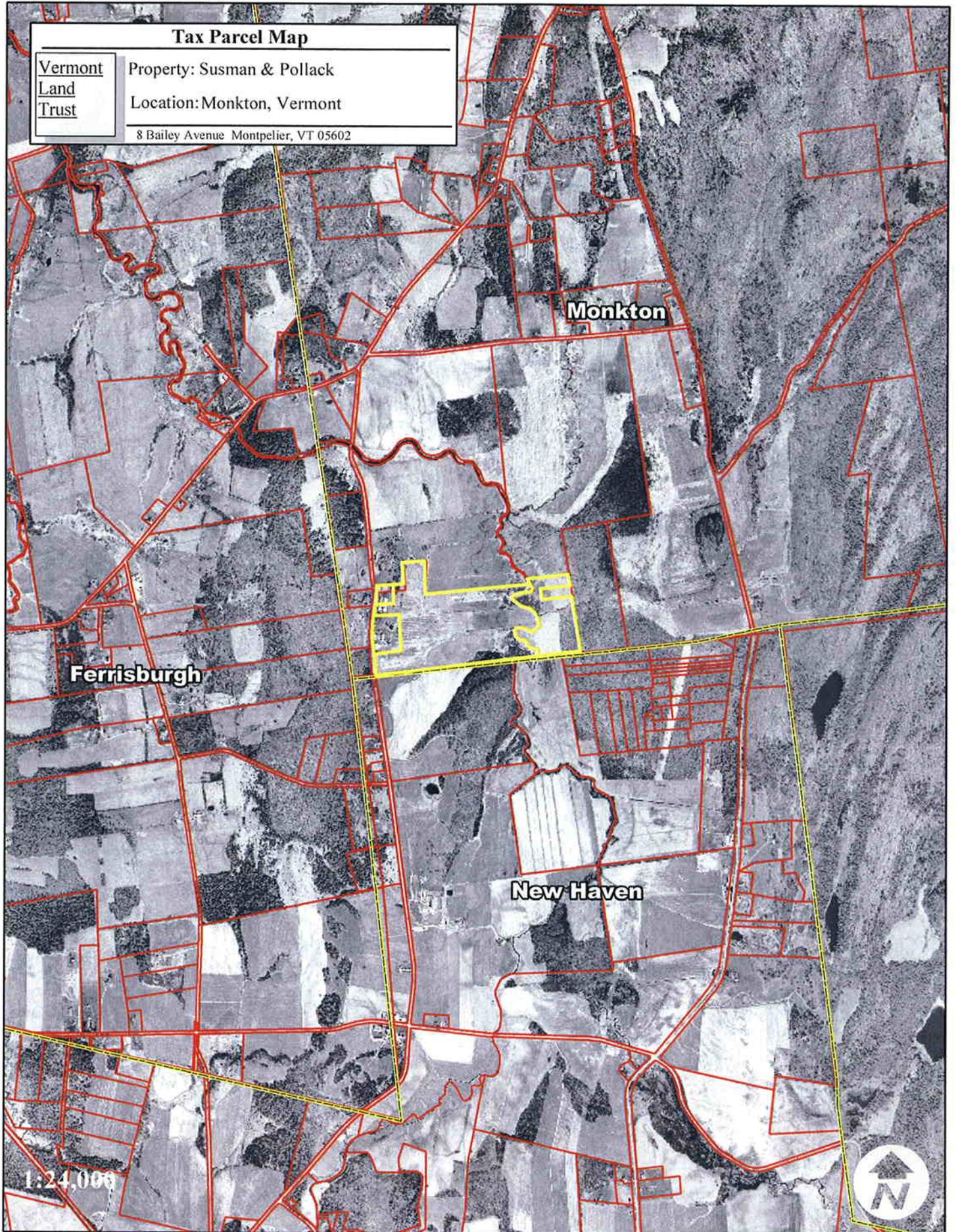
### Tax Parcel Map

Vermont  
Land  
Trust

Property: Susman & Pollack

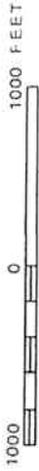
Location: Monkton, Vermont

8 Bailey Avenue Montpelier, VT 05602





APPROXIMATE SCALE



NATIONAL FLOOD INSURANCE PROGRAM

**FIRM**  
FLOOD INSURANCE RATE MAP

TOWN OF  
MONKTON, VERMONT  
ADDISON COUNTY

PANEL 10 OF 10  
(SEE MAP INDEX FOR PANELS NOT PRINTED)

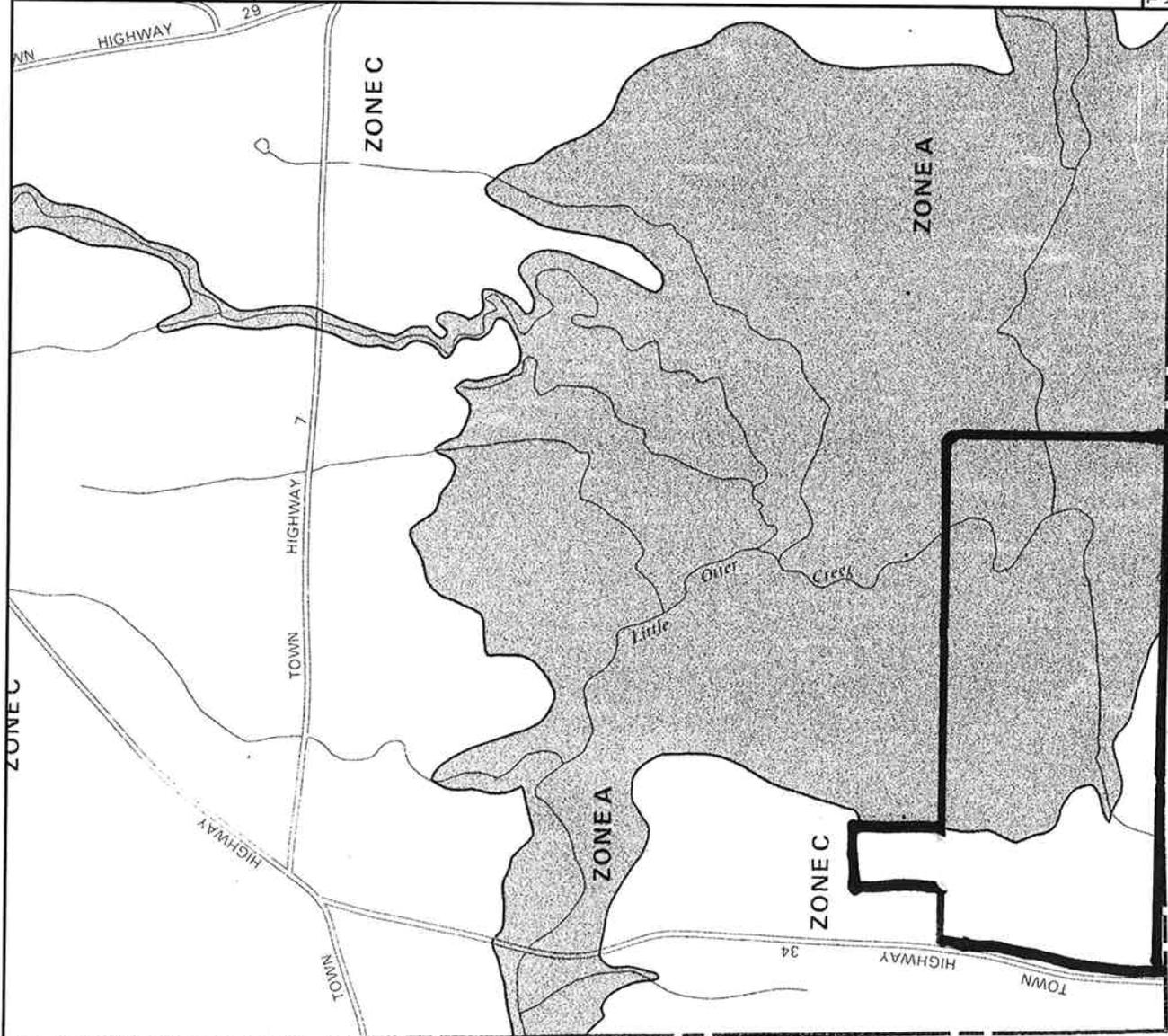
COMMUNITY-PANEL NUMBER  
500167 0010 A

EFFECTIVE DATE:  
NOVEMBER 1, 1985



Federal Emergency Management Agency

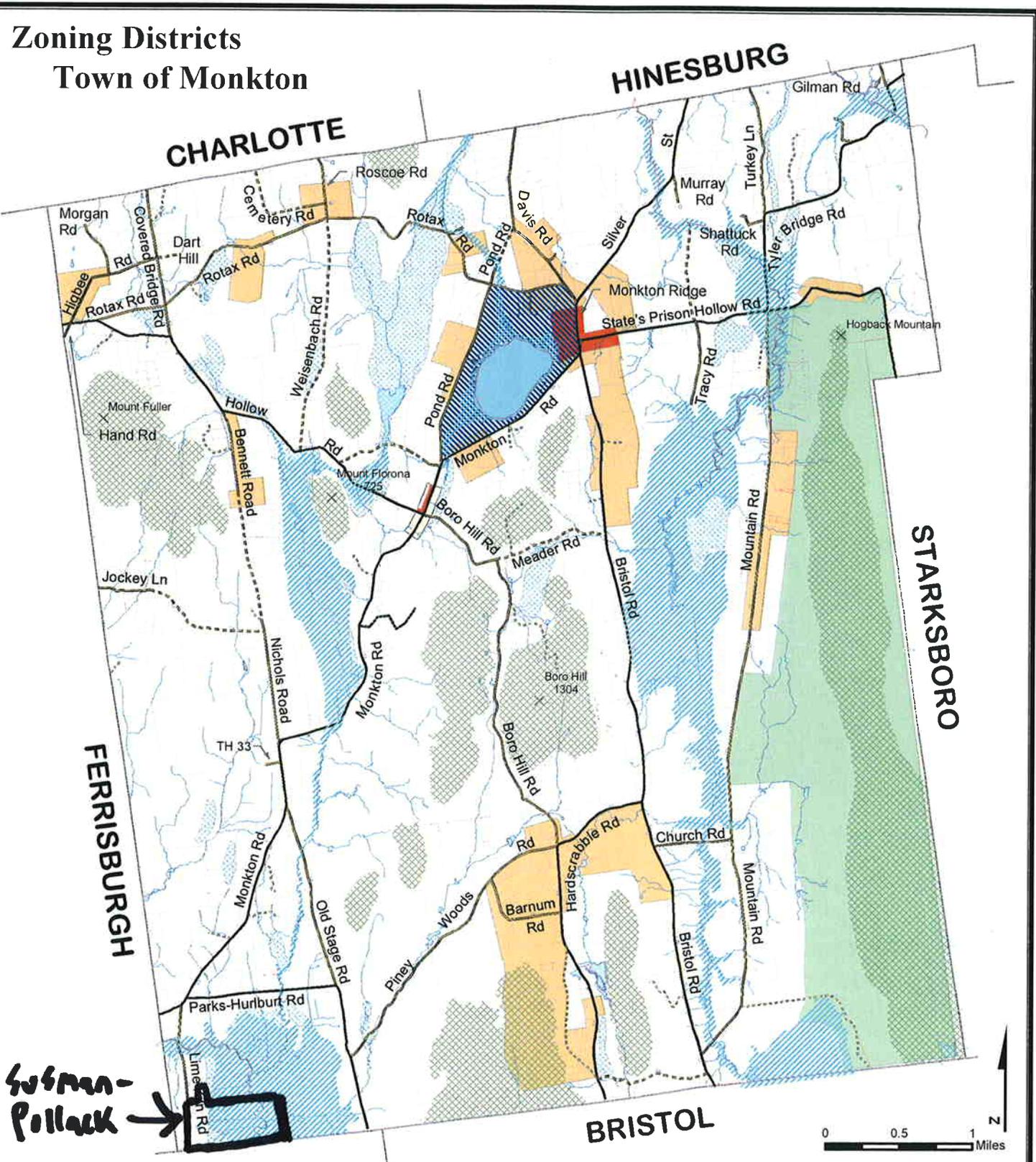
This is an official copy of a portion of the above referenced flood map. It was extracted using F-MIT On-Line. This map does not reflect changes or amendments which may have been made subsequent to the date on the title block. For the latest product information about National Flood Insurance Program flood maps check the FEMA Flood Map Store at [www.msc.fema.gov](http://www.msc.fema.gov)



LIMITS

CORPORATE LIMITS

# Zoning Districts Town of Monkton



### Zoning Districts

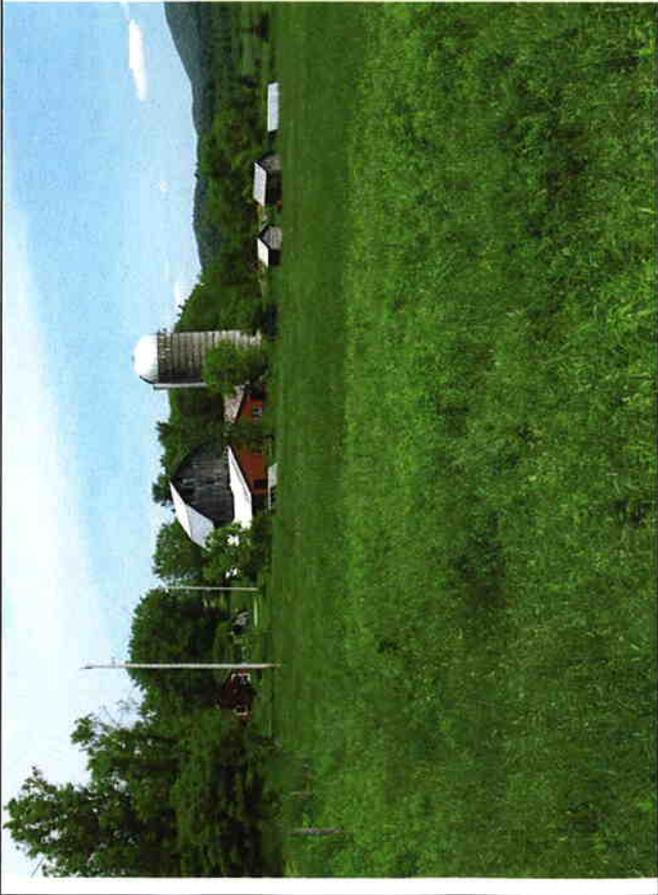
- RA-1-V Rural Agriculture - Village
- RA-2 Rural Agriculture
- RA-5 Rural Agriculture
- RA-5-V Rural Agricultural - Village
- FD Forest District
- WLD Wetland District

- (RLA) Ridge Line Areas Overlay District
- (FLHD) Floodplain Overlay District
- (POND) Monkton Pond Overlay District

Sources:  
 Zoning Districts:  
 As reviewed by Select Board, DATE 12/12/2011  
 Tax Parcels: 2008  
 South Mountain Surveying, Bristol, VT



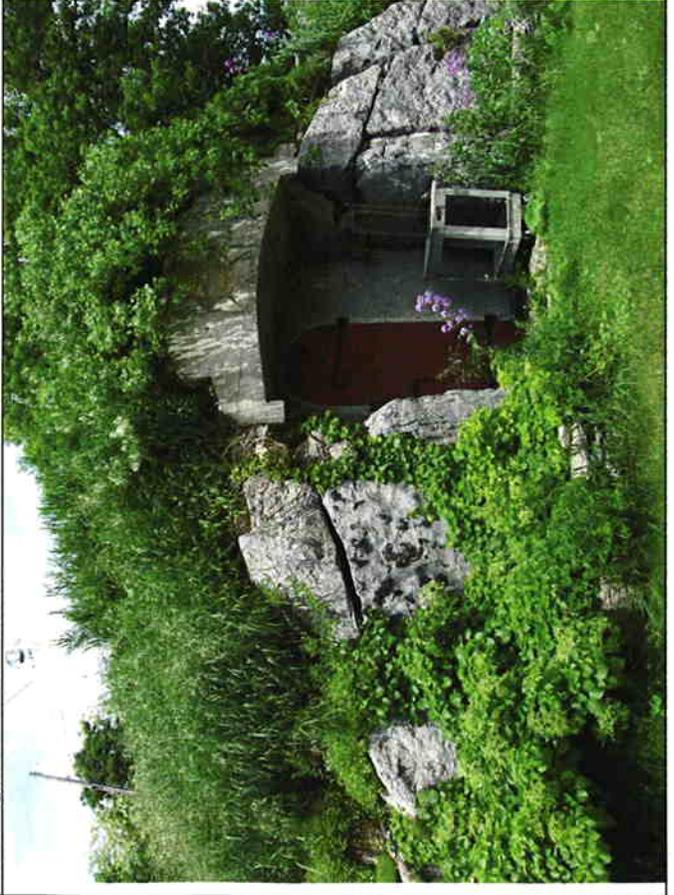
ORB WEAVER FARM ♦ MONKTON



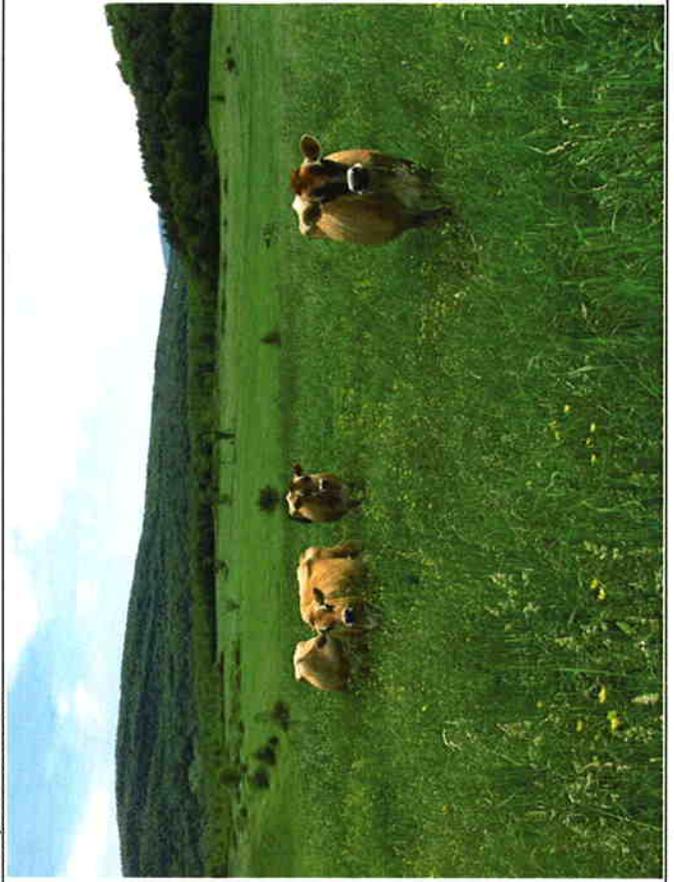
Looking north at farmstead.



Marjorie Susman



Cheese cave

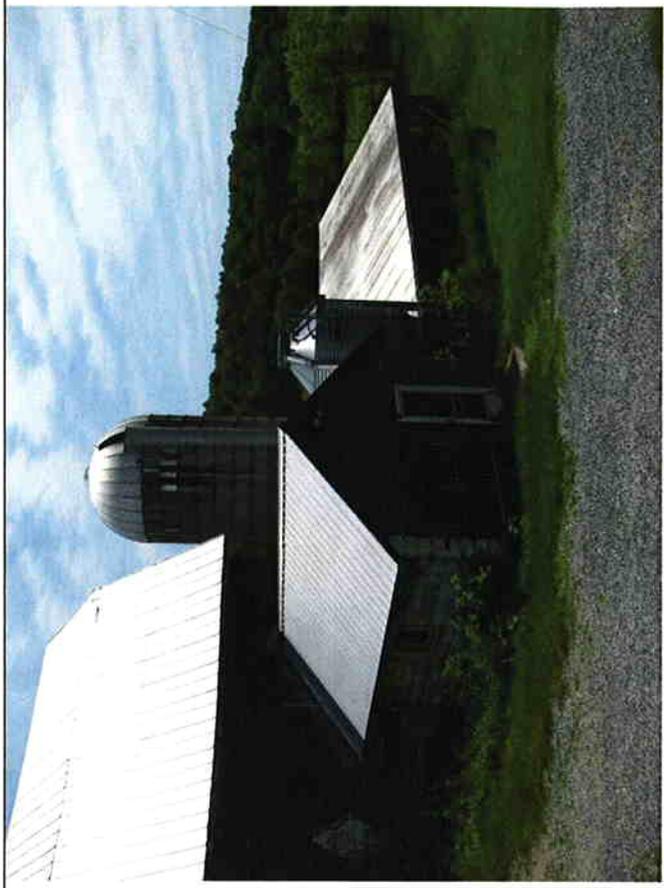


Looking southeast

ORB WEAVER FARM ♦ MONKTON



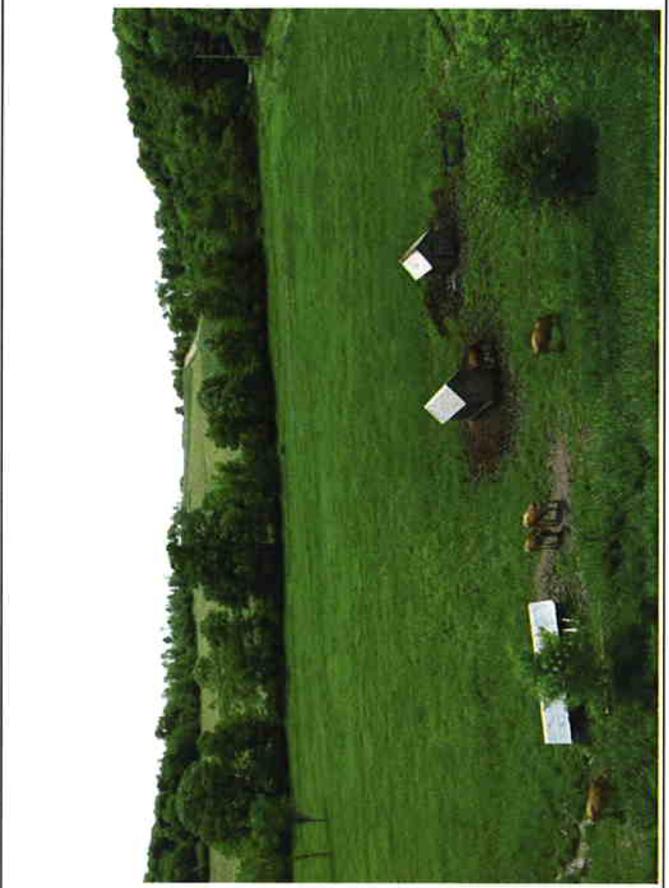
Marian Pollack planting peppers.



Dairy barn



Looking east from silo.



Looking south from silo.