

# 2007 JUDGING RESULTS

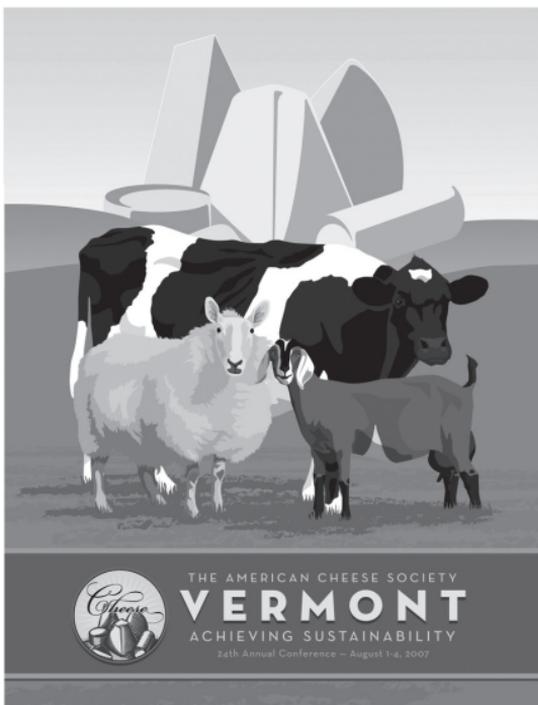
Sheraton Burlington and Conference Center  
August 3, 2007

The American Cheese Society is an active, not for profit trade organization that encourages the understanding, appreciation, and promotion of farmstead and natural specialty cheeses produced in the Americas and Canada. By providing an educational forum for cheesemakers and cheese enthusiasts, the Society fills an important gap in today's specialty food world.

The cheesemakers listed on the following pages represent all entrants for the 2007 Annual Competition and Judging. Winners in each category are listed separately. Unlike other cheese competitions, where cheeses are graded down for technical defects, the American Cheese Society's goal is to give positive recognition to those cheeses that are of the highest quality in their aesthetic evaluation (i.e. flavor, aroma, and texture), as well as their technical evaluation.

As a result, the highest quality cheeses are those that the Society feels deserve the recognition of an American Cheese Society award, based on a minimum number of points awarded (totaling 100 points possible) for First, Second, or Third Place. In categories or sub-categories, where the minimum number of points is not earned, no award was given for that category or sub-category.

We applaud all the cheesemakers who work daily to bring the traditions of American made cheese to life, to market and to the largest ACS Cheese Competition to date. In this regard you are all winners.



# A MESSAGE FROM THE 2007 COMPETITION AND JUDGING CHAIR DAVID GROTENSTEIN:

On behalf of the Judging and Competition Committee, our staff, our volunteers and our cheesemaker members, welcome to The American Cheese Society's 2007 Awards Ceremony.

The last time we were in cozy Burlington, Vermont was so long ago that I couldn't remember exactly what year it was (Eight years ago? Ten?), nor could anyone I asked who I know had been there, nor could anyone in Vermont. I do remember that it was intimate enough to have been held entirely at Shelburne Farms, so we must have had like 200 attendees and maybe 300 cheeses in competition. If my estimations were accurate, those numbers would now be quadrupled.

200 producers from 30 states and Canada entered a record 1,208 cheeses and cultured dairy products, over 250 more than last year's record. And now it's not just ACS's record. This year we are the largest U.S. cheese competition ever.

It takes dozens of people, many of whom work all year long, to make this event happen. I feel comfortable saying that we have the sharpest, hardest-working committee on the planet. As we continue to grow (by 25% annually over the last 3 years), the challenges become more... let's say... intriguing. And, unsurprisingly to me, 2007's intrigues have been met with even greater vigor, inventiveness and proficiency.

Receiving and handling procedures that were put into place last year have been fine-tuned and adapted to Burlington 2007. Debra Dickerson has led the organizational charge in processing your entries and navigating them (and a large number of volunteers and staff) through a steady stream of unpacking, categorizing and caring for your cheeses.

Richard and Karen Silverston, our systems gurus, have broadened ACS's database and its information pipeline, making it easier than ever to trace entries, enter and calculate scoring and pretty much call up any information we need at a moment's notice.

John Greeley continues to bring his expertise and good cheer to the judging room. He remains our most valued committee member, helping to assemble the judging teams and assigning their workloads when they get here, and generally answering everyone's questions both technical and procedural.

Conference co-chair Tom Kooiman, ACS Director Marci Wilson and Administrator Christy Rhodes arrived a week early to assist in the set up and receiving, all while administering to the needs of the entire conference, and having contributed their knowledge and enthusiasm all year heading into Burlington.

Bill Wendorff of the University of Wisconsin is one of the most experienced technical judges in the country and a long-time friend and supporter of ACS. His joining the J&C committee this year has brought insight, fresh ideas and encouragement to everyone.

Tony Butler of FSA/ACS Headquarters has contributed mightily to pulling together all the organizational elements of this year's competition (he planted those coolers!) while working the entire conference as well.

Chefs John O'Toole and Arnold Joy of the Atlantic Culinary Academy brought crews from New Hampshire on both our receiving and judging days, as did Shawn Hockert and company from Seacrest for receiving and sorting, and their presence made the difference in moving as efficiently as we did.

Our volunteers did a heroic job, moving tonnage, moving quickly and keeping track of everything. Particular thanks to Terri Coleman of the American Dairy Goat Association, Michelle Haram of Central Market, Kim Rowe of Peterson Company, Daphne Zepos of Essex Cheese, Diane Stemple of 3D Cheese, Daniel Sirko of Pastoral, Debbie Harris of New Seasons Market and Frederick Hull, American cheese's greatest enthusiast.

And, of course, our judges, who evaluated more cheese than ever. Their senses of detail are amazing and their respect for your work would glow in the dark. Please read all about them on the pages that follow.

John and I were speaking (over cool beverages) on Friday night last week, after all the entries had been put to bed. We both said that the ACS Conference was the most enjoyable professional event we attended all year. So many people we have known for so long, so much growth, so much positive energy. Our future has arrived, and is evidenced in the list of cheeses and their makers, which follows.

Congratulations to all of the entrants who received awards in 2007's Judging and Competition, and to all those flooded the loading dock with Styrofoam boxes, generated cartons of paperwork and filled the judging room with quality American cheeses.

*David Grotenstein*

David Grotenstein  
Judging Chair

### 2007 ACS Cheese Competition

## OFFICIAL JUDGES' ROSTER

#### **Aesthetic Judges**

Yannick Achim  
Sasha Davies  
Todd Druhot  
Gordon Edgar  
Cathy Gaffney  
Caroline Hostettler  
Shelli Morton  
Alan Palmer  
Sarah Petri  
Matthew Rubiner  
Kathleen Shannon Finn  
Ellen Sheerin  
Tim Smith  
Cathy Strange  
Michael Trullinger

#### **Technical Judges**

Monsterrat Almena-Aliste  
Frank Angeloni  
Kate Arding  
Marc Bates  
Bob Bradley  
Mike Comotto  
Catherine Donnelly  
Laure Dubouloz  
Mark Johnson  
Bob Lindsay  
David Lockwood  
Neville McNaughton  
Roland Perrin  
Scott Rankin  
Bill Wendorff

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BEST OF SHOW

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*Leelanau Cheese*

**Aged Raclette**

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SECOND RUNNER UP

**Beecher's Handmade Cheese**  
Flagship Reserve

THIRD RUNNER UP

**Roth Käse USA Ltd**  
Roth's Private Reserve

## **A. FRESH UNRIPENED CHEESES**

Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata, Quark Exempt: Fresh Goat Cheese, Queso Blanco types, and cottage cheeses

### **AC: Cheeses Made from Cow's Milk**

- 1st Place**     **Carr Valley Cheese Co**  
Bread Cheese
- 2nd Place**     **Sierra Nevada Cheese Co.**  
Gina Marie Natural Cream Cheese
- 3rd Place**     **Agropur Fine Cheese Division**  
Delicrème Nature
- 3rd Place**     **Cowgirl Creamery**  
Panir

### **AG: Cheeses Made from Goat's Milk**

- 1st Place**     No Award Given
- 2nd Place**     **Harley Farms Goat Dairy**  
Full Milk Ricotta
- 3rd Place**     **Mozzarella Company**  
Goat's Milk Ricotta

### **AS: Cheeses Made from Sheep's Milk and/or Mixed Milks**

- 1st Place**     No Award Given
- 2nd Place**     **Marin French Cheese Company**  
Melange Quark
- 3rd Place**     No Award Given

### **AM: Mascarpone – Made from Cow's Milk**

- 1st Place**     **BelGioioso Cheese Inc.**  
Mascarpone
- 2nd Place**     **Cantare Foods, Inc.**  
Mascarpone
- 3rd Place**     **Crave Brothers Farmstead Cheese**  
Mascarpone

### **AR: Ricotta – Made from Cow's Milk**

- 1st Place**     **Agropur Fine Cheese Division**  
Ricotta Prestigio
- 2nd Place**     **Mozzarella Fresca**  
Ricotta, Whole Milk
- 3rd Place**     **Calabro Cheese Corporation**  
1/3 lb. "Hand Packed" W/M Ricotta

## **B. SOFT RIPENED CHEESES**

White surface mold ripened cheeses - Brie, Camembert, Coulommiers, etc.

### **BA: Open Class for All Cheeses Made from Cow's Milk**

- 1st Place**     **Sweet Grass Dairy**  
Green Hill
- 2nd Place**     **Willamette Valley Cheese**  
Spring Valley Brie
- 3rd Place**     **Marin French Cheese Company**  
Marin French Gold

### **BB: Brie Cheese Made from Cow's Milk**

- 1st Place**     **La Maison Alexis de Portneuf / Saputo**  
Brie d'Alexis - Alexis de Portneuf
- 2nd Place**     **Agropur Fine Cheese Division**  
Brie L'Extra D.C.
- 3rd Place**     **Damafro**  
Brie Madame Clément

### **BC: Camembert Cheese Made from Cow's Milk**

- 1st Place**     **MouCo Cheese Company, Inc.**  
MouCo Camembert
- 2nd Place**     **Lactalis USA, Inc.**  
Camembert
- 3rd Place**     **Old Europe Cheese, Inc.**  
Camembert

### **BG: Cheeses Made from Goat's Milk**

- 1st Place**     **Pure Luck Grade A Goat Dairy**  
Del Cielo
- 2nd Place**     **Agropur Fine Cheese Division**  
Chevrita
- 3rd Place**     **Marin French Cheese Company**  
Marin French Chevre
- 3rd Place**     **Prairie Fruits Farm**  
Little Bloom on the Prairie
- 3rd Place**     **Redwood Hill Farm & Creamery**  
Redwood Hill Farm Camellia

### **BS: Cheeses Made from Sheep's and/or Mixed Milks**

- 1st Place**     **Old Chatham Shepherding Company**  
Camembert Button
- 2nd Place**     **Bittersweet Plantation Dairy**  
Feliciana Nevat
- 2nd Place**     **Marin French Cheese Company**  
Melange Camembert
- 2nd Place**     **Willow Hill Farm**  
Alderbrook
- 3rd Place**     **Marin French Cheese Company**  
Melange Brie
- 3rd Place**     **Willow Hill Farm**  
Vermont Brebis

**BF: Flavor Added: Spices, Herbs, Seasoning, Fruits, etc.**

- 1st Place**     **Marin French Cheese Company**  
Peppercorn Brie
- 2nd Place**     **Marin French Cheese Company**  
Pesto Brie
- 3rd Place**     **Marin French Cheese Company**  
Jalapeno Brie

**BT: Triple Crème Soft Ripened (cream added / blue cheeses exempt) all Milks**

- 1st Place**     **Agropur Fine Cheese Division**  
Brie Chevalier Triple Crème
- 2nd Place**     **Champlain Valley Creamery**  
Organic Champlain Triple
- 3rd Place**     **Fromage Côté Ltd. / Saputo**  
Triple Crème DuVillage de Warwick

**C. AMERICAN ORIGINALS**

Cheeses recognized by the ACS Competition Committee as uniquely American in their original forms. Monterey Jack, Brick Muenster, Colby, Brick Cheese, Teleme, Liederkrantz, Oka, etc. Exempt: Brick Mozzarella

**CC: Open Category Made from Cow's Milk**

- 1st Place**     **Roth Käse USA Ltd**  
Roth's Private Reserve
- 2nd Place**     **Crave Brothers Farmstead Cheese**  
Petit Frère
- 2nd Place**     **Roth Käse USA Ltd**  
Valfino
- 3rd Place**     **Agropur Fine Cheese Division**  
Oka
- 3rd Place**     **Rumiano Cheese Co.**  
Dry Monterey Jack

**CG: Open Category Made from Goat's Milk**

- 1st Place**     **Carr Valley Cheese Co**  
Cocoa Cardona
- 2nd Place**     **Cypress Grove Chevre**  
Humboldt Fog - Grande
- 3rd Place**     **Cypress Grove Chevre**  
Humboldt Fog - Mini

**CS: Open Category Made from Sheep's Milk and/or Mixed Milks**

- 1st Place**     **Carr Valley Cheese Co**  
Mobay
- 2nd Place**     **Carr Valley Cheese Co**  
Canaria
- 2nd Place**     **Natural Valley Cheese**  
CowBilly
- 3rd Place**     **Carr Valley Cheese Co**  
Shepherd's Blend

## AMERICAN ORIGINALS continued

### CJ: Monterey Jack - Cow's Milk

- 1st Place**    **Oak Leaf Creamery**  
Roja (Aged Jack Style)
- 2nd Place**    **Carr Valley Cheese Co**  
Monterey Jack
- 3rd Place**    **Spring Hill Jersey Cheese**  
Jersey Jack

### CP: Monterey Jack with Flavors - Cow's Milk

- 1st Place**    **Pineland Farms Creamery**  
Onion-Garlic Jack
- 2nd Place**    **Cedar Grove Cheese**  
Pepper Jack
- 2nd Place**    **Rumiano Cheese Co.**  
Dry Monterey Jack with Whole Peppercorns
- 2nd Place**    **Rumiano Cheese Co.**  
Old Fashioned Monterey Jack with Pesto
- 3rd Place**    **Pineland Farms Creamery**  
Salsa Jack

### CY: Colby – Made from Cow's Milk

- 1st Place**    **Neighborly Farms of Vermont**  
Organic Colby
- 2nd Place**    **Widmers Cheese Cellars**  
Traditional Colby
- 3rd Place**    **Crowley Cheese Inc.**  
Colby Mild

## D. AMERICAN MADE / INTERNATIONAL STYLE

Exempt: all Cheddars (E), all Italian Type (H) cheeses

### DD: Dutch style, all Milks (Gouda, Edam, etc.)

- 1st Place**    **Willamette Valley Cheese**  
Farmstead Gouda
- 2nd Place**    **Winchester Cheese Company**  
Super Aged Gouda
- 3rd Place**    **Fair Oaks Dairy Products**  
Aged Gouda
- 3rd Place**    **PastureLand**  
Gouda

### DC: Open Category Made from Cow's Milk

- 1st Place**    **Hahn's End**  
City of Ships
- 2nd Place**    **Hahn's End**  
Eleanor Buttercup
- 2nd Place**    **Hahn's End**  
Ragged Island
- 3rd Place**    **Leelanau Cheese**  
Raclette

**DG: Open Category Made from Goat's Milk**

- 1st Place Carr Valley Cheese Co**  
Chevre au Lait
- 2nd Place Carlisle Farmstead Cheese**  
Alys's Eclipse
- 2nd Place Carr Valley Cheese Co**  
Aged Cardona
- 3rd Place Rivers Edge Chevre**  
Saint Olga (Washed Curd, Washed Rind)

**DS: Open Category Made from Sheep's or Mixed Milks**

- 1st Place Willamette Valley Cheese**  
Perrydale
- 2nd Place Woodcock Farm**  
Timberdoodle
- 3rd Place Wisconsin Sheep Dairy Cooperative**  
Mona

**E. CHEDDARS**

All Cheddars, all milk sources

**EA: Aged Cheddars, All Milks**  
(Aged Between 12 and 24 Months)

- 1st Place Beecher's Handmade Cheese**  
Flagship Reserve
- 2nd Place Cabot Creamery Cooperative**  
Cabot Clothbound Cheddar
- 3rd Place Cabot Creamery Cooperative**  
Cabot Private Stock Cheddar
- 3rd Place Carr Valley Cheese Co**  
Sharp Cheddar

**EF: Flavor Added: Spices, Herbs, Seasonings, Fruits,**  
**etc. - Any Age**

- 1st Place Beehive Cheese Company LLC**  
Barely Buzzed - Espresso Lavender Rubbed
- 2nd Place Tillamook County Creamery Assn.**  
Garlic Chili Pepper Cheddar
- 3rd Place Carr Valley Cheese Co**  
Cranberry / Chipotle
- 3rd Place Cedar Grove Cheese**  
Caraway Cheddar
- 3rd Place Cedar Grove Cheese**  
Pesto Cheddar
- 3rd Place Rogue Creamery**  
Chipotle Cheddar
- 3rd Place Tillamook County Creamery Assn.**  
White Cheddar with Smoked Black Pepper

## **CHEDDARS continued**

### **EC: Cheddar from Cow's Milk, Aged Less Than 12 Months**

- 1st Place Carr Valley Cheese Co**  
Cave Aged Cheddar
- 2nd Place Cabot Creamery Cooperative**  
Cabot Select Cheddar
- 2nd Place Organic Valley**  
Organic Pasteurized Sharp Cheddar / Alfred Mathys- Rumiano
- 3rd Place Beecher's Handmade Cheese**  
Flagship Reserve (small truckle)
- 3rd Place Bravo Farms**  
Silver Mountain Clothbound Cheddar
- 3rd Place McCadam Cheese**  
McCadam Sharp New York Cheddar

### **EG: Cheddar from Goat's Milk, Aged Less Than 12 Months**

- 1st Place Fromagerie Tournevent**  
Le Chèvre Noir
- 2nd Place Carr Valley Cheese Co**  
Goat Cheddar
- 3rd Place MEYENBERG Goat Milk Products**  
MEYENBERG Aged Goat Milk Cheddar Cheese

### **EM: Mature Cheddars: Aged Between 25 and 35 Months**

- 1st Place Fiscalini Cheese Co.**  
Bandage Wrap Cheddar 30 mo.
- 2nd Place Widmers Cheese Cellars**  
2 1/2 Year Aged Cheddar
- 3rd Place Cabot Creamery Cooperative**  
Cabot Vintage Choice Cheddar

### **EX: Mature Cheddars: Aged Between 36 and 48 Months**

- 1st Place Cabot Creamery Cooperative**  
Cabot 3 Year Old Cheddar
- 2nd Place Widmers Cheese Cellars**  
4 Year Aged Cheddar
- 3rd Place Carr Valley Cheese Co**  
4 Year Cheddar
- 3rd Place Fiscalini Cheese Co.**  
Bandage Wrap Cheddar 36 mo.

### **EE: Mature Cheddars: Aged Longer Than 49 Months**

- 1st Place Widmers Cheese Cellars**  
Six Year Aged Cheddar
- 2nd Place Carr Valley Cheese Co**  
10 Year Cheddar
- 3rd Place Widmers Cheese Cellars**  
10 Year Aged Cheddar

## F. BLUE MOLD CHEESES

All cheeses ripened with Roqueforti or Glaucum Penicillium  
Exempt: Colorless Mycelia

### FC: Blue-Veined Made from Cow's Milk

- 1st Place**     **Wisconsin Farmers Union**  
Montforte Gorgonzola
- 2nd Place**     **Rogue Creamery**  
Crater Lake Blue
- 2nd Place**     **Rogue Creamery**  
Rogue River Blue
- 3rd Place**     **Monroe Cheese Studio**  
Blue Thistle

### FG: Blue-Veined Made from Goat's Milk

- 1st Place**     No Award Given
- 2nd Place**     **Marin French Cheese Company**  
Marin Chevre Bleu
- 3rd Place**     **Carr Valley Cheese Co**  
Billy Blue
- 3rd Place**     **Pure Luck Grade A Goat Dairy**  
Hopelessly Bleu

### FS: Blue-Veined Made from Sheep's or Mixed Milks

- 1st Place**     **Rogue Creamery**  
Echo Mountain
- 2nd Place**     **Bonnieview Farm**  
Mossend Blue
- 2nd Place**     **La Moutonnière Inc**  
Bleu de la Moutonnière
- 3rd Place**     **Old Chatham Shepherding Company**  
Ewe's Blue

### FE: External Blue Molded Cheeses - All Milks

- 1st Place**     **Westfield Farm**  
Classic Blue Log
- 2nd Place**     **Westfield Farm**  
Bluebonnet
- 3rd Place**     **Carr Valley Cheese Co**  
Virgin Pine Native Sheep Blue

## G. HISPANIC & PORTUGUESE STYLE CHEESES

### GA: Ripened Category: Cotija, Flamingo Bolla, St. Jorge Types, etc. - All Milks

- 1st Place**     **Roth Käse USA Ltd**  
GranQueso
- 2nd Place**     **Spring Hill Jersey Cheese**  
Old World Portuguese
- 3rd Place**     **Andes Foods US**  
Andes Panquehue Cheese Traditional

## HISPANIC & PORTUGUESE STYLE CHEESES continued

**GC: Fresh Unripened Category: Queso Blanco, Queijo Fresco, etc. - All Milks**

- 1st Place** No Award Given
- 2nd Place** **Mexican Cheese Producers, Inc.**  
Queso Fresco
- 2nd Place** **Willamette Valley Cheese**  
Queso Fresco
- 3rd Place** **Calabro Cheese Corporation**  
1 lb. Queso Fresco
- 3rd Place** **Mexican Cheese Producers, Inc.**  
Panela

**GF: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks**

- 1st Place** **Andes Foods US**  
Andes Panquehue Cheese Chilean Pepper
- 2nd Place** **Andes Foods US**  
Andes Panquehue Cheese Chive
- 3rd Place** **Mozzarella Company**  
Queso Blanco with Chiles

## H. ITALIAN TYPE CHEESES

**HP: Pasta Filata Types - Provolone, Caciocavallo, and All Milks**

- 1st Place** **BelGioioso Cheese Inc.**  
Mild Provolone
- 2nd Place** **Saputo Cheese G.P.**  
Saputo Mozzarellissima
- 3rd Place** **Mozzarella Company**  
Caciocavallo

**HA: Grating Types - Reggianito, Sardo, Domestic Parmesan, All Milks - Romano Made Only From Cow or Goat Milks and Not from Sheep Milk**

- 1st Place** **Sartori Foods**  
Sartori Reserve SarVecchio Parmesan
- 2nd Place** **Chase Hill Farm**  
Chase Hill Farm Italian Grace Cheese - All Organic
- 3rd Place** **Saputo Cheese USA Inc. - Almena**  
Asiago Old

**HM: Mozzarella types - Brick, Scamorza, String Cheese - All Milks**

- 1st Place** **Saputo Cheese USA Inc. - Waldo**  
String Cheese
- 2nd Place** **Mozzarella Company**  
Scamorza
- 3rd Place** **Saputo Cheese USA Inc.- Hinesburg**  
Premium W/M

**HY: Fresh Mozzarella Types - Ovolini, Bocconcini, Ciliegini Sizes - All Milks**

- 1st Place**     **Woodstock Water Buffalo Company**  
Buffalo Mozzarella - Ovalini
- 2nd Place**     **BelGioioso Cheese Inc.**  
Burrata
- 3rd Place**     **NDR Liuzzi MFG (DB Liuzzi Cheese)**  
Ovalini

**I. FETA CHEESES**

**IC: Feta Made from Cow's Milk**

- 1st Place**     **Belfiore Cheese**  
Feta
- 2nd Place**     **Bittersweet Plantation Dairy**  
Cow Feta
- 3rd Place**     **Klondike Cheese Company**  
Feta

**IG: Feta Made from Goat's Milk**

- 1st Place**     **Dreamfarm**  
Feta made from Goat's Milk
- 2nd Place**     **Liberty Fields Farm**  
Feta
- 3rd Place**     **South Mountain Dairy**  
Fresh Salt Rubbed Feta

**IS: Feta Made from Sheep's Milk**

- 1st Place**     No Award Given
- 2nd Place**     **Bonnieview Farm**  
Ewe's Feta
- 2nd Place**     **Woodcock Farm**  
West River Feta
- 3rd Place**     **Black Sheep Creamery**  
Feta

**IF: Flavor Added: Spices, Herbs, Seasoning, Fruits - All Milks**

- 1st Place**     **La Moutonnaire Inc**  
Feta dans l'huile aux herbes
- 2nd Place**     **Saputo Cheese G.P.**  
Saputo Feta Oregano
- 3rd Place**     **Klondike Cheese Company**  
Peppercorn Feta

## J. LOW FAT / LOW SALT CHEESES

**JC: Open to Goat, Sheep and Water Buffalo Milk Cheeses**

No Entries

**JL: Fat Free and Low Fat Cheeses (Limited to cheeses with 3 grams or less total fat per serving size)**

- 1st Place**     **Fromagerie Tournevent**  
Déli Chèvre - Plain
- 2nd Place**     **Cabot Creamery Cooperative**  
Cabot 75% Reduced Fat Cheddar
- 3rd Place**     **Lactalis USA, Inc.**  
Fat Free Feta
- 3rd Place**     **Roth Käse USA Ltd**  
St. Otho's

**JR: Light/Lite and Reduced Fat Cheeses (Limited to cheeses with 25 – 50% reduction of fat per serving size, when 50% of calories in the serving size come from fat)**

- 1st Place**     **Cedar Grove Cheese**  
Farmers
- 2nd Place**     **Fromagerie Le Détour**  
La Dame du Lac
- 3rd Place**     **Coach Farm, Inc.**  
Reduced Fat Stick

**JF: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks**

- 1st Place**     **Rising Sun Farms**  
Lite Pesto Dried Tomato Cheese Torta
- 2nd Place**     **Franklin Foods**  
Hahn's Yogurt & Cream Cheese Blueberry Dream
- 3rd Place**     **Marin French Cheese Company**  
Jalapeno Quark

## K. FLAVORED CHEESES

Cheeses in this category include, but are not limited to: Cream Cheese, Cottage Cheese, cheeses with edible flowers and cultured milk products

**KC: Cheeses Flavored with All Peppers (Chipotle, Jalapeno, Chiles, etc.) - All Milks**

- 1st Place**     **Winchester Cheese Company**  
Jalapeno Gouda
- 2nd Place**     **MEYENBERG Goat Milk Products**  
MEYENBERG Jalapeno Jack Goat Cheese
- 2nd Place**     **Natural Valley Cheese**  
Juusto with Peppers
- 3rd Place**     **Oak Spring Dairy**  
Oak Spring Jalapeno Derby

**KF: Cheeses Flavored with Herbs, Fruits, Vegetables, Flowers, Syrups**

- 1st Place**     **Harley Farms Goat Dairy**  
Van Goat
- 2nd Place**     **Mozzarella Company**  
Rosemary Montasio
- 3rd Place**     **Arla Foods Inc.**  
DOFINO Pesto Gouda

**KP: Cheeses Flavored with Crushed or Whole Peppercorns or Savory Spices**

- 1st Place**     **York Hill Farm**  
Chevre Roll - Green Peppercorn & Nutmeg
- 2nd Place**     **Fromagerie Bergeron**  
Coureur des bois
- 3rd Place**     **Widmers Cheese Cellars**  
Caraway Colby
- 3rd Place**     **Zingerman's Creamery**  
Detroit Street Brick

**KG: Open Category Made from Goat's Milk**

- 1st Place**     **Cypress Grove Chevre**  
Pepper Chevre
- 2nd Place**     **York Hill Farm**  
Chevre Roll - Black Peppercorn & Garlic
- 3rd Place**     **Tumalo Farms**  
Antigo

**KS: Open Category Made from Sheep's Milk**

- 1st Place**     **Carr Valley Cheese Co**  
Black Sheep Truffle
- 2nd Place**     **La Moutonnière Inc**  
Petit Patapon
- 3rd Place**     No Award Given

**L. SMOKED CHEESES**

**LC: Open Category Made from Cow's Milk**

- 1st Place**     **Fromagerie Bergeron**  
Calumet
- 2nd Place**     **Rumiano Cheese Co.**  
Smoked Dry Monterey Jack with Whole Peppercorns
- 3rd Place**     **Fagundes Old-World Cheese**  
Hanford Jack Smoked
- 3rd Place**     **Fair Oaks Dairy Products**  
Smoked Sweet Swiss
- 3rd Place**     **Willamette Valley Cheese**  
Smoked Gouda

## SMOKED CHEESES continued

### LG: Open Category Made from Goat's Milk

- 1st Place**     **Goat Rising LLC, The Farmstead at Mine Brook**  
Goat Rising Nubian Smoked Cheddar
- 2nd Place**     **MEYENBERG Goat Milk Products**  
MEYENBERG Smoked Jack Goat Cheese
- 3rd Place**     **Carr Valley Cheese Co**  
Apple Smoked Goat Cheddar
- 3rd Place**     **Rivers Edge Chevre**  
Up in Smoke (Natural)
- 3rd Place**     **Westfield Farm**  
Smoked Capri (Natural)

### LS: Open Category Made from Sheep's Milk

- 1st Place**     No Award Given
- 2nd Place**     **Carr Valley Cheese Co**  
Airco
- 3rd Place**     **Carr Valley Cheese Co**  
Apple Smoked Ba Ba Blue

### LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovolini, etc.)

- 1st Place**     **Estrella Family Creamery**  
Weebles (Natural Alder Smoke)
- 2nd Place**     **Mozzarella Company**  
Smoked Scamorza
- 3rd Place**     **Maplebrook Farm**  
Smoked Mozzarella

### LD: Smoked Cheddars

- 1st Place**     **Shelburne Farms**  
Shelburne Farms Smoked Farmhouse Cheddar
- 2nd Place**     **Tillamook County Creamery Assn.**  
Smoked Medium Cheddar
- 3rd Place**     **Grafton Village Cheese Co.**  
Maple Smoked Cheddar

## M. FARMSTEAD CHEESES

Limited to cheeses and fermented milk products made with milk from herds on the farm where the cheeses are produced

### MA: Open Category for Cheeses Aged Longer Than 90 days – All Milks

- 1st Place**     **Traders Point Creamery**  
Raw Milk Fleur de la Terre
- 2nd Place**     **Fiscalini Cheese Co.**  
Lionza
- 2nd Place**     **Thistle Hill Farm**  
Tarentaise
- 3rd Place**     **Oakvale Farmstead Cheese**  
Aged Gouda
- 3rd Place**     **Three Sisters Farmstead Cheese**  
Serena

### **MC: Open Category Made from Cow's Milk**

- 1st Place**     **Ballard Family Dairy & Cheese**  
Golden Greek (Halloumi Style)
- 2nd Place**     **Jasper Hill Farm**  
Bayley Hazen Blue
- 3rd Place**     **Meadow Creek Dairy**  
Grayson

### **MG: Open Category Made from Goat's Milk**

- 1st Place**     **Tumalo Farms**  
Classico
- 2nd Place**     **Deborah's Farmstead**  
Fresh Chevre
- 3rd Place**     **Harley Farms Goat Dairy**  
Monet
- 3rd Place**     **Twig Farm**  
Twig Farm Square Cheese

### **MS: Open Category Made from Sheep's Milk**

- 1st Place**     **Vermont Shepherd, LLC.**  
Vermont Shepherd
- 2nd Place**     **Bellwether Farms**  
San Andreas
- 2nd Place**     **La Moutonnière Inc**  
Fleur des Monts
- 3rd Place**     **Hidden Springs Creamery**  
Driftless Basil
- 3rd Place**     **Woodcock Farm**  
Magic Mountain

### **MF: Open to All Cheeses with Flavor Added – All Milks**

- 1st Place**     **Tumalo Farms**  
Fenacho
- 2nd Place**     **Willamette Valley Cheese**  
Cumin Gouda
- 3rd Place**     **La Moutonnière Inc**  
Fleur de Carvi sauvage

## **N. FRESH GOAT'S MILK CHEESES**

Open to all shapes and styles of rindless, unaged, fresh goat

### **NO: Open Category**

- 1st Place**     **Vermont Butter & Cheese Company**  
Vermont Fresh Crottin
- 2nd Place**     **Westfield Farm**  
Plain Capri
- 3rd Place**     **Fromagerie Tournevent**  
Le Biquet - Plain

## FRESH GOAT'S MILK CHEESES continued

### NF: Flavor Added: Spices, Herbs, Seasonings, Fruits

- 1st Place**     **Pure Luck Grade A Goat Dairy**  
Basket-Molded Chevre Red Pepper
- 2nd Place**     **Rivers Edge Chevre**  
Roasted Hazelnut & Frangelico Torte
- 2nd Place**     **Sunset Acres Farm & Dairy**  
Boulette (herbed) Fresh
- 2nd Place**     **Vermont Butter & Cheese Company**  
Vermont Creamy Goat Cheese "Roasted Red Pepper"
- 2nd Place**     **Westfield Farm**  
Wasabi Capri
- 2nd Place**     **York Hill Farm**  
Chevre Roll - Dill & Garlic
- 3rd Place**     **Sunset Acres Farm & Dairy**  
Fresh Chevre, Cranberry/Honey

## O. FRESH SHEEP'S MILK CHEESES

Open to all shapes and styles of rindless, unaged, fresh sheep cheeses

### OO: Open Category

- 1st Place**     **Hidden Springs Creamery**  
Driftless Natural
- 2nd Place**     **Black Sheep Creamery**  
Fresh
- 3rd Place**     No Award Given

### OF: Flavor Added: Spices, Herbs, Seasonings, Fruits

- 1st Place**     **Carr Valley Cheese Co**  
Holiday Cheese
- 2nd Place**     **Black Sheep Creamery**  
Rosemary & Garlic
- 3rd Place**     **Hidden Springs Creamery**  
Driftless Honey Lavender

## P. MARINATED CHEESES

Entries include cheeses marinated in olive oil, safflower oil, vinegar, wine, etc.

### PC: Open Category Made from Cow's Milk

- 1st Place**     **Silvery Moon Creamery**  
Tuscan Herbed Curd
- 2nd Place**     **Fiscalini Cheese Co.**  
Purple Moon (Cabernet Soaked Cheddar)
- 3rd Place**     **Mozzarella Fresca**  
Marinated Fresh Mozzarella

**PG: Open Category Made from Goat's Milk**

- 1st Place**     **Capriole Inc.**  
Capriole O'Banon (marinated bourbon)
- 2nd Place**     **Harley Farms Goat Dairy**  
Chevre in Oil
- 3rd Place**     **Dreamfarm**  
Marinated Olive & Safflower Oil

**PS: Open Category Made from Sheep's Milk**

- 1st Place**     **Everona Dairy**  
Pride of Bacchus
- 2nd Place**     **La Moutonnière Inc**  
Cabanon
- 3rd Place**     No Award Given

**PF: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks**

- 1st Place**     **Rivers Edge Chevre**  
Confetti Moons (Olive Oil & Herbs)
- 2nd Place**     **Cantare Foods, Inc.**  
Marinated Antipasto Salad
- 3rd Place**     **Haystack Mountain Goat Dairy**  
Chevre en Marinade (Olive Oil and Canola Oil)

**Q. CULTURED MILK PRODUCTS**

Limited to Plain Yogurt, Crème Fraiche, Fromage Blanc, Kefir, Labne, etc.

**QC: Cultured Products Made from Cow's Milk**

- 1st Place**     **Franklin Foods**  
Hahn's Yogurt & Cream Cheese
- 2nd Place**     **Traders Point Creamery**  
Cottage cheese
- 3rd Place**     **Liberte**  
Plain 2% Low Fat Yogourt (all natural)

**QG: Cultured Products Made from Goat's Milk**

- 1st Place**     **Harley Farms Goat Dairy**  
Fromage Blanc
- 2nd Place**     **Cypress Grove Chevre**  
Fromage Blanc
- 3rd Place**     **Fromagerie Belle Chevre**  
Fromage Blanc
- 3rd Place**     **Rollingstone Chevre**  
Rollingstone Fromage Blanc

**QS: Cultured Products Made from Sheep's Milk**

- 1st Place**     **Appleton Creamery**  
Sheep Yogurt
- 2nd Place**     **Willow Hill Farm**  
Sheep Yogurt
- 3rd Place**     **La Moutonnière Inc**  
Royogourt

## CULTURED MILK PRODUCTS continued

### **QF: Limited to Crème Fraiche Products Made from Cow's Milk**

- 1st Place Cabot Creamery Cooperative**  
Cabot Crème Fraiche
- 2nd Place Silvery Moon Creamery**  
Crème Fraiche
- 2nd Place Vermont Butter & Cheese Company**  
Vermont Crème Fraiche
- 3rd Place Bellwether Farms**  
Crème Fraiche

### **QQ: Limited to Fromage Blanc and Quark Cheese Made from Cow's Milk**

- 1st Place** No Award Given
- 2nd Place Bellwether Farms**  
Fromage Blanc
- 2nd Place Traders Point Creamery**  
Fromage Blanc
- 3rd Place Vermont Butter & Cheese Company**  
Vermont Quark

### **QY: Yogurts Made from All Milks**

- 1st Place Moo Cheeses L.P.**  
Natural Plain Drinkable Yogurt
- 2nd Place Traders Point Creamery**  
Whole milk yogurt
- 3rd Place Painted Pepper Farm**  
Dairy Delights Goat's Milk Yogurt -- Plain

## **R. BUTTERS**

Whey Butter, Salted Butter, Sweet Butter, Cultured Butter, etc.

### **RC: Salted Butter Made from Cow's Milk with or without Cultures**

- 1st Place Cabot Creamery Cooperative**  
Cabot Salted Butter
- 2nd Place Cabot Creamery Cooperative**  
Cabot Whey Cream Butter
- 2nd Place Grassland Dairy Products Inc.**  
Salted Butter
- 3rd Place Vermont Butter & Cheese Company**  
Vermont Cultured Butter "Lightly Salted"

### **RO: Unsalted Butter Made from Cow's Milk with or without Cultures**

- 1st Place Cabot Creamery Cooperative**  
Cabot Unsalted Butter
- 2nd Place Vermont Butter & Cheese Company**  
Vermont Cultured Butter "Unsalted"
- 3rd Place Cabot Creamery Cooperative**  
Cabot 83 Unsalted Butter

### **RG: Butter Made from Goat's Milk**

- 1st Place MEYENBERG Goat Milk Products**  
MEYENBERG European Style Goat Milk Butter
- 2nd Place** No Award Given
- 3rd Place** No Award Given

**RF: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks**

- 1st Place** No Award Given
- 2nd Place** **Epicurean Butter**  
Black Truffle Butter
- 3rd Place** **Epicurean Butter**  
Roasted Garlic Herb Butter

**S. CHEESE SPREADS**

Cold Pack, Cheddar-based, Cream Cheese and Yogurt-based Spreads

**SC: Open Category Made from Cow's Milk**

- 1st Place** **Mozzarella Fresca**  
Dolce, Caramel Flavored Mascarpone
- 2nd Place** **Carr Valley Cheese Co**  
Late Harvest Wine
- 2nd Place** **Mozzarella Company**  
Pecan Praline Mascarpone
- 2nd Place** **Pine River Pre Pack**  
Black Diamond Ex Sharp Cold Pack Cheese Food
- 3rd Place** **Carr Valley Cheese Co**  
Hickory

**SG: Open Category Made from Goat's Milk**

- 1st Place** **Goat Rising LLC, The Farmstead at Mine Brook**  
Goat Rising Creamy Dill
- 2nd Place** **Harley Farms Goat Dairy**  
Garlic Herb Fromage Blanc
- 3rd Place** No Award Given

**SF: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks**

- 1st Place** **Pine River Pre Pack**  
Pine River Swiss Almond Cold Pack Cheese Food
- 2nd Place** **Franklin Foods**  
Vermont Gourmet Blue Cheese & Chive
- 3rd Place** **Pine River Pre Pack**  
Pine River Horseradish Cold Pack Cheese Food
- 3rd Place** **Rising Sun Farms**  
Marionberry Cheese Torta

**T. AGED SHEEP'S MILK CHEESES**

Caciotta, Romano, Manchego, Table Cheeses, etc.

**TO: Open Category**

- 1st Place** **Carr Valley Cheese Co**  
Virgin Pine Native Sheep
- 2nd Place** **Black Sheep Creamery**  
Mopsy's Best
- 2nd Place** **Carr Valley Cheese Co**  
Cave Aged Marisa
- 2nd Place** **Wisconsin Sheep Dairy Cooperative**  
Dante
- 3rd Place** **Carr Valley Cheese Co**  
Marisa

## U. AGED GOAT'S MILK CHEESES

Taupinieres, rinded Logs, Pyramid Types, etc.

### UG: Open Category

- 1st Place**     **Haystack Mountain Goat Dairy**  
Haystack Peak
- 2nd Place**     **Capriole Inc.**  
Capriole Old Kentucky Tomme
- 2nd Place**     **Carr Valley Cheese Co**  
Snow White Goat
- 2nd Place**     **Montchevre Betin, Inc.**  
Montchevre Darsonval
- 2nd Place**     **Vermont Butter & Cheese Company**  
Vermont Bijou
- 3rd Place**     **Woolwich Dairy**  
Tre Fratello
- 3rd Place**     **Zingerman's Creamery**  
Little Napoleon

## V. WASHED RIND CHEESES

Liederkrantz, Limburger, Brick Types and Styles, etc. Cheeses with a rind or crust washed in salted brine, whey, beer, wine, other alcohol, or grape lees, that exhibit an obvious, smeared or sticky rind and/or crust. Exempt: All Washed Curd Cheeses

### VC: Open Category Made from Cow's Milk

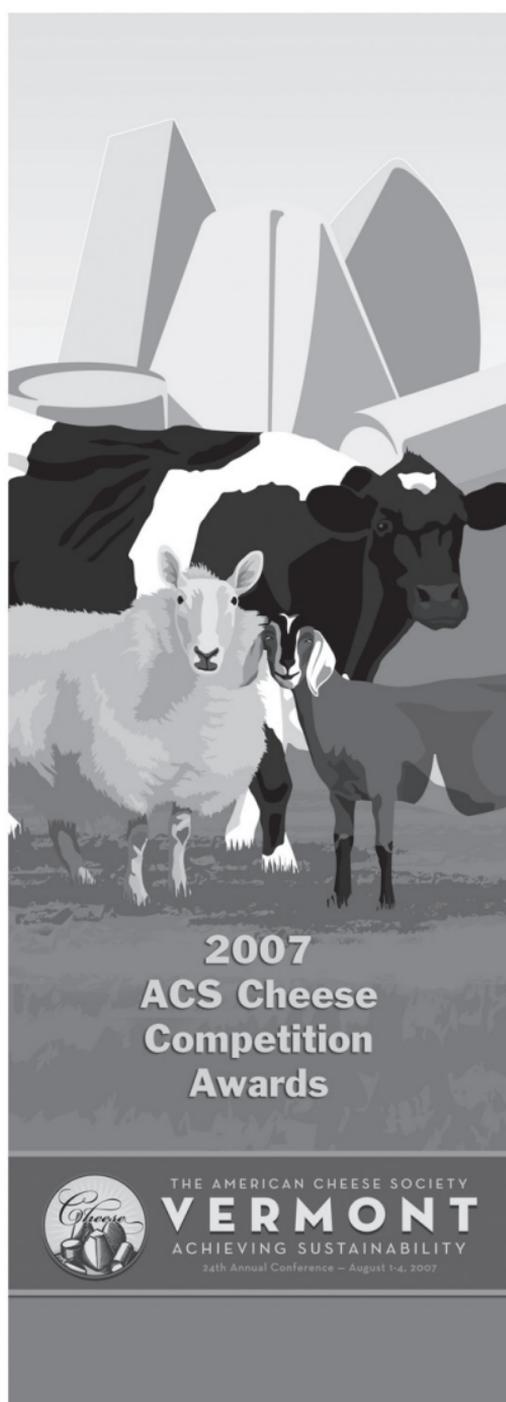
- 1st Place**     **Leelanau Cheese**  
Aged Raclette
- 2nd Place**     **Cowgirl Creamery**  
Red Hawk
- 3rd Place**     **Agropur Fine Cheese Division**  
Champfleury
- 3rd Place**     **Bleu Mont Dairy**  
Driftless Select "Earth Schmier"
- 3rd Place**     **Roth Käse USA Ltd**  
Grand Cru Gruyere Surchoix

### VG: Open Category Made from Goat's Milk

- 1st Place**     No Award Given
- 2nd Place**     **Haystack Mountain Goat Dairy**  
Red Cloud
- 3rd Place**     **Damafro**  
CaBrie "Le rebelle"

### VS: Open Category Made from Sheep's Milk

- 1st Place**     **Fromagerie Le Détour**  
Le Clandestin
- 2nd Place**     **Carr Valley Cheese Co**  
River Bend Sheep
- 3rd Place**     No Award Given



# 2007 Judges and Sponsors

# MEET THE JUDGING TEAM

## **David Grotenstein, Union Market, Co-Chair Competition and Judging Committee**

David G is now the general manager and merchandiser for Union Market in Park Slope, Brooklyn. Prior to that, he had been a consultant to the specialty food industry. His company, Food and Image, provided management and staff training, merchandising, store design, layout and budgeting, publications and sign making for new and developing retailers, as well as product development for manufacturers and wholesalers. That list includes Fallon & Byrne Food Hall in Dublin, Ireland, Fox & Obel Food Market in Chicago, Tuller Premium Foods in Cobble Hill, Brooklyn, Gourmet Garage, Wild Edibles Seafood and Oppenheimer Prime Meats in New York, Liberty Heights Fresh in Salt Lake City and Sickles' Farm Market in Little Silver, NJ. He's been in the food business for almost 27 years, having been a manager at Pasta & Cheese, DDL Foodshow and Mangia, a general manager and buyer for Fairway Market and Gourmet Garage, and co-owner of Murray's Chelsea. He co-founded, with Mario Batali, Molto Sugo LLC, who produced specialty food products under Batali's label. He has been on the ACS Board of Directors and chair of the Competition and Judging Committee since 2004. A native New Yorker, he lives in Brooklyn with his wife, Trudi, daughter, Laura and son, Alec (who's now back and forth at college.)

## **John Greeley, Sheila Marie Imports, Ltd., Co-Chair Competition and Judging Committee**

John Greeley was born on the Isle of Jersey (home of the Jersey cow breed) and came to America when very young. He was educated at the University of Massachusetts-Amherst and says that his career choice of professional radio announcer slowly ended when he first tasted real, hand-made cheese. For ten years, he operated the Cheese Division of John Dewar Meat Company, and in 1990 became the founder and president of Sheila Marie Imports, Ltd. John holds degrees in cheese grading from the University of Wisconsin – Madison and in cheese making, from Washington State University, at Pullman and was inducted into the *Guilde des Fromagers* in 2002. He has been an ACS Board of Directors member for 12 years and chairman of the Cheese Competition Committee for eight years. John co-chaired the ACS Annual Conference in 1996 and 1999. He has been the Master Judge of the New Zealand Cuisine Champion of Cheese Competition since 2003. He resides in Reading, MA with his wife and twin sons.

### **Yannick Achim**

Every student job obtained by Yannick Achim had one thing in common: cheese. At the end of his university studies in Economics, the opportunity of becoming a cheese seller presented itself, thanks to the "Fromagerie du Marché" in Saint-Jérôme. Curious and willing to answer every question the right way for customers who were also curious about the various cheeses available, he went to meet the cheesemakers directly at the stable, the cheese cellar or the cheese shop, either in France, Belgium, Switzerland, England and Quebec. Confident about his new gained knowledge, he opened a new store with a different concept: "l'Étal du Fromager" of Saint-Jérôme in 1998 and later in Montreal in 2003 and 2006: "Yannick Fromagerie Outremont" and "Yannick Fromagerie Marché de l'Ouest". His immediate ambition is to make the "Fromagerie du Marché" a place without equal: with the finest cheeses, presented by competent, knowledgeable employees trained in all the particulars and the history of every cheese, either from Europe or from Quebec.

### **Montserrat Almena-Aliste ("Montse")**

Dr. Montserrat Almena-Aliste received her Veterinary Degree (DVM equivalent) and M.S. in Analytical Chemistry from the University of Santiago de Compostela in Spain. Her Ph.D. in Food Sciences was a collaboration of the same Spanish University with the prestigious French Institute of Agronomic Research INRA. Almena-Aliste's research in Europe focused on the evaluation of mechanisms that determine the sensory quality of traditional cheeses with protected denomination of origin. Her sensory and technical expertise covers both academic and industrial environments. She is co-author of a sensory book in Spanish and author of multiple scientific publications in relation to technological and physico-chemical factors determining cheese sensory quality. Prior to joining VIAC at the University of Vermont, she worked with Vermont specialty food producers managing their product development and QA departments. She is responsible for the formulation of the first series of water buffalo milk yogurt in the U.S. and the technology transfer between Italian and American cheesemakers to make fresh WB mozzarella. Currently, Almena-Aliste is a faculty member at UVM and part of VIAC, the only comprehensive center to support artisan cheesemaking, where she provides technical education, technology transfer and connects Vermont and the American cheesemakers with international scientists and cheese experts around the world.

### **Frank Angeloni**

Frank Angeloni began his professional career at the age of 8, when he helped his grandfather make deliveries to the local markets and houses in the neighboring towns. That work ethic, vigorous spirit, and 48 years of experience, have enabled Frank to achieve the success he has had throughout his career. Currently Frank is working at Mesa Group LLC, a company he founded, assisting a diverse group of manufacturers and distributors throughout the Northeast, tackle ongoing food safety issues and concerns. Soon after graduating with a B.S. degree from the University of Bridgeport, he came to work for Calabro Cheese Corp., an Italian cheese manufacturer, where he remained for over 32 years. Angeloni became vice president of production, and the company went from a small regional operation to a national company with over 21 million dollars in sales. Angeloni has personally won over six awards in both the American Cheese Society and the Wisconsin Championship Cheese Contest. He lives with his wife Rose and three children in North Branford, CT. He and Rose are still very actively involved in the community, assisting various local and national charities and helping with their children's activities and education.

### **Kate Arding**

A native of Britain, Kate Arding has worked within the specialist farmhouse cheese industry for fifteen years. Arding served as wholesale manager for Neal's Yard Dairy in London for five years. During this time she developed extensive knowledge of the British and Irish farmhouse cheese industries with particular emphasis on sales and marketing and assisting small-scale cheese makers to adapt to changing market demands. In 1997, Kate moved to California to help establish Tomales Bay Foods and Cowgirl Creamery. Since September 2003, Arding has been working as an independent dairy consultant. She has spent considerable time involved with many overseas dairy projects in developing countries as well as Europe and the United States. She is based in Northern California.

### **Marc Bates**

Marc Bates, senior consultant, has over 37 years experience in the food industry. His achievements include food inspection specialist for the United States Army; creamery operator and manager for the Washington State University Creamery for 27 years; coach and trainer for the WSU Collegiate Dairy Products Evaluation team from 1979-1996; official judge for the United States and World Cheese Championships, the American Cheese Society and the American Dairy Goat Association; and memberships in the International Association of Food Protections; Washington Association for Food Protection (past president); and the American Cheese Society. Bates specializes in training, product development, quality and food safety, and has extensive experience in research within the dairy industry. He obtained his B.S. in Animal Science, Dairy Manufacturing and his B.A. in Business Administration at Washington State University.

### **Bob Bradley**

Professor Bob Bradley was on the faculty of the University of Wisconsin for thirty-seven years. He was responsible for teaching three courses titled Analytical Methods of Food Analysis, Market, Milk and Cultured Products and Frozen Dessert Manufacture. He was the coach of the Dairy Products Evaluations team. He has over 100 technical publications from his research with dairy products. His recent research has focused on cleaning and sanitizing ultrafiltration systems, manufacture of fat mimetics, centrifugal fractionation of milkfat, extension of fluid milk shelf-life, and cleanability of stainless steel. His outreach or extension programs involve numerous short courses taught during each year where trainees come from the dairy and food industries to participate. These include Pasteurization and Process Control, Ice Cream Making, Cheesemaking, Applied Dairy Chemistry and Cheese Grading.

### **Mike Comotto**

Mike Comotto has been employed in the cheese industry for 30 years. He has worked in manufacturing, technical service, technical sales, marketing and sales. Comotto has had positions with Schreiber Foods Inc., Nordica International, Rhone-Poulenc Inc., Rhodia, Inc. and Danisco USA, Inc. He has two U.S. patents involving starter culture manufacturing and cheese making. Comotto is a licensed cheese maker and cheese grader in the state of Wisconsin. He has judged numerous regional county fairs and state fairs. In 1995 he was asked to organize the Idaho Milk Processors Annual Cheese Contest and has coordinated the event since the inception. He has instructed the cheese grading session of the Wisconsin cheese makers short course and instructed the cheese makers short course at the University of Manitoba on two occasions. For the past 14 years he has served as an official Cheddar cheese judge for the Collegiate Dairy Products Evaluation Contest. Comotto has been an official judge for the World Cheese Contest, United States Cheese Contest and American Cheese Society Annual Judging and Competition on several occasions.

### **Sasha Davies**

Sasha Davies stepped out of a five-year stint in financial services at Charles Schwab into the cheese world two and a half years ago and has never looked back. She has run the caves at two large-scale affinage facilities in the U.S. (both conveniently located in New York City): the Artisanal Cheese Center and Murray's Cheese. During her time at Murray's Cheese, she was given the opportunity to teach a variety of classes for consumers and to work on the American cheese selection. Sasha's interest in hand-made cheese, not to mention her desire to work back above ground, lead her to organize the Cheese by Hand tour with her husband, Michael Claypool.

### **Catherine Donnelly**

Dr. Catherine W. Donnelly is a professor of nutrition and food science at the University of Vermont. She currently serves as the associate director for the Vermont Institute for Artisan Cheese. Widely regarded as an international expert on this bacterial pathogen, Catherine has published numerous articles and delivered hundreds of presentations on the topic of Listeria. She has been a prolific author and a chapter contributor to numerous authoritative texts. In 1999, the U.S. Secretaries for Agriculture and Health and Human Services appointed Catherine to the National Advisory Committee on the Microbiological Criteria for Foods. She most recently served on the ILSI Research Foundation/Risk Science Institute Expert Panel on *L. monocytogenes* in foods, where she chaired the Hazard Characterization Working Group. Catherine currently serves as the Scientific Editor of the Food Microbiology and Safety Section of the Journal of Food Science.

### **Todd Druhot**

As the gourmet cheese buyer and director of the Cheese Importing Program for Atlanta Foods International, Todd Druhot has been driving his vision for specialty cheeses since 1999. During the past eight years he has dramatically increased the selection of American artisanal cheeses, and has introduced all programs for delicate cheeses from Italy, France and Australia, and made them available to the Atlanta Foods International customers. With his background in foodservice, including a degree in Hotel and Restaurant Management, Druhot has felt compelled to continuously seek out new and interesting American and European artisanal cheeses. This quest has taken him to multiple conferences and expos, including SIAL, Slow Foods Turin, Nantwich International Cheese Competition, multiple Fancy Food Shows, and ACS conferences as an attendee and an exhibitor. He has been a member of the American Cheese Society and Cheese Importers Association since 1999. He currently lives in Marietta, GA with his wife Ferrell and two children Kalyn and Max who both love cheese.

### **Laure Dubouloz**

Originally from Savoie, Laure Dubouloz is from an affineur family. Her grandfather started aging cheeses and selling them on farmers markets around the region, then her father took over the business. Every Saturday, when Laure was not at school, she worked at the market selling the family's products. Later, she studied at Agriculture University and has had the opportunity to work with cheese in Paris, Switzerland and New York. She is now working for one of the best affineurs in France, M. Hervé Mons. However, she believes her best teacher is still her father who taught her not only to work with cheese, but the importance of respecting the products and traditions.

### **Gordon Edgar**

Gordon Edgar has been the cheese buyer for Rainbow Grocery Cooperative in San Francisco, California since 1994. Rainbow is San Francisco's largest independent grocery store and the country's largest retail worker co-op. In 2005, "Saveur" magazine named Rainbow as one of their favorite 20 places in the country to buy cheese. Edgar has been a panelist speaking on cheese retailer issues at numerous industry cheese events over the last decade and helped develop the educational programming at the annual Cheesemaking Opportunities and Challenges conference in Sonoma, California. Edgar has also helped organize and run national and regional conferences for worker-cooperatives. Rainbow's Web site is [www.rainbow.coop](http://www.rainbow.coop) and Edgar has a personal cheese Web site at [www.gordonzola.net](http://www.gordonzola.net).

### **Cathy Gaffney**

A 1989 graduate of Cornell University with a degree in applied economics and business management with a concentration in food industry management, Cathy Gaffney serves as a director for the Alumni Association. Upon graduation, she worked with May Department Stores, holding roles as buyer and department manager. In 1993, she joined Wegmans as a manager in training and then worked as a department manager in the Olde World Cheese Shops in several stores. In 1995, Gaffney joined the corporate office heading up the specialty coffee program and coffee bars, doubling the number of coffee shops at Wegmans by 1997. She then became the prepared category merchant working with Wegmans corporate executive chef and senior vice president of prepared foods to further develop the rotisserie chicken program, packaged foods area, chef's case and hotline categories. In 2000, she went to the flagship store in Pittsford, NY to further develop the perishable store manager role, a new position for the company. She then worked in Wegmans Tastings restaurant on special assignment. In 2003, Cathy returned to the corporate office and now leads the specialty cheese shops at one of the country's most progressive companies. Wegmans is a family owned 70-store supermarket chain with stores in New York, Pennsylvania, New Jersey, Virginia and Maryland.

### **Caroline Hostettler**

Caroline Hostettler moved to the US eleven years ago and soon thereafter started Quality Cheese, an importing, distribution and consulting company of high end (not to be confused with all these so called cave aged...) cheeses from Switzerland. Exclusive partner of Affineur Rolf Beeler, she launched her own line "Caroline Hostettler Selection" last year. Hostettler opened a cheese and wine store in Fort Myers, FL just a few months ago and lives there as well with her family.

### **Mark E. Johnson**

Mark E. Johnson graduated from South Dakota State University with a degree in Dairy Manufacturing and from North Carolina State University with a degree in Food Science. In 1980, he became the program coordinator for the Wisconsin Center for Dairy Research at the University of Wisconsin and now serves as senior scientist at the Center. Mark's main areas of interest are developing manufacturing and ripening protocols for unique cheeses and the study of cheese defects. He has served as a technical judge for the American Cheese Society, and the US and World Championship Cheese Contests. He loves to talk cheese with cheese makers and share their experiences, insights and cheeses.

**Bob Lindsay**

Bob Lindsay is a recently retired Professor of Food Science at the University of Wisconsin-Madison where he had been engaged in dairy and cheese flavor research for many years. His research dealt with many quality-related aspects of dairy flavors, including basic understandings of specialty cheese flavors and how grass feeds provide unique flavors to cheeses. Bob has extensive experience in troubleshooting off-flavors in foods, formal evaluations of cheeses and dairy products, and has regularly contributed to the ACS cheese judging and technical programs. Currently, he continues some activities at the University of Wisconsin, consults within the food industry and supports technical activities of Whole Flavors LLC, a jointly owned, start-up dairy flavor company.

**David Lockwood**

David Lockwood has worked in the cheese industry since 1985. He worked at Zingerman's Delicatessen until moving to London to work with Neal's Yard Dairy in 1991. David has worked in all aspects of the business, from retail to cheese care to trade sales. Currently he is financial director of Neal's Yard Dairy and makes as much time as possible to taste and care for cheese.

**Neville McNaughton**

Neville McNaughton learned cheesemaking in New Zealand and graduated in 1975 with a Diploma in Dairy Technology from Massey University. He has worked in open vat cheese plants, specialty cheese plants prior to opening Kapiti Cheeses Ltd. in New Zealand with a partner in 1983. This business was sold in 2003 having become New Zealand's premier cheese brand and most awarded Cheese Company. McNaughton has lived in the U.S. since late 1986 and worked for New Zealand Milk Products, Marin French Cheese, and Imperial Biotechnologies. In 2003 he began doing business as CheezSorce. His consulting business provides basic planning services for dairy plant operators, both new and existing, technical services and training, engineering guidance on construction and choice of materials, designs specialized aging facilities for artisan and traditional cheesemakers. Based in Davisville, Missouri, McNaughton is a cheese enthusiast and enjoys judging contests. With 34 years experience in the cheese industry, he has traveled and made cheese in many parts of the world and remains grateful for the fact that he grew up in a relatively backward part of New Zealand, able to observe the manufacture of rinded cheddar in 80# wheels that were exported to the United Kingdom. His father was a director of the local cheese factory. He has never gotten too far from his roots and appreciates the challenges faced by existing and new entries into the dairy business. Looking forward he continues to see rewarding opportunities for added value to milk across the spectrum of dairy products.

**Shelli Morton**

Shelli Morton grew up in a circus family, which prepared her for a life in the cheese world. In the late 1970s, Morton worked in a retail food shop in New York City. Since then she has been in the specialty cheese business selling and sourcing European and American cheese for Crystal Food Import in Boston. Morton currently lives in Boston with her husband and two children.

### **Alan Palmer**

Alan Palmer has earned international recognition as a retailer and champion of specialty foods. For over twenty years, Alan was an executive at Bloomingdale's, Dean & DeLuca, Sutton Place Gourmet, and Balducci's, leading innovative brick & mortar, catalog, and Internet programs. He is a founding partner of Brooklyn-based Blue Apron Foods, a service-driven retailer of quality, artisanal, and iconic food products including 200 cheeses sold cut-to-order. Alan consults on product merchandising, specialty food store management and operations and is a frequently quoted food trendspotter (most recently, on "culinary anxiety" and British candy in the New York Times).

### **Sarah Petri**

Sarah Petri is the owner and founder of The Cheese Course, Inc., in Weston, Florida. Opened in 2001, The Cheese Course offers a wide array of artisanal cheeses from around the world, wine, cheese accompaniments, and serveware. It also includes a small bistro with indoor and outdoor seating, offering sandwiches, salads, cheeses, and catering. Prior to this, Sarah was involved with the development and operations of Einstein Brothers Bagels. She is a frequent traveler, enjoys cooking, and is currently involved with organizing the Slow Foods Broward/Palm Beach County Convivium. Sarah and her husband, Steve, live with their three young boys in Weston, Florida.

### **Roland Perrin**

Roland Perrin started his career in the cheese industry over 30 years ago as an instructor at National Dairy School (ENIL) in Poligny, France, the capital of the Comte cheese. An engineer in Agronomy and Certified Professor in Food Technology, Perrin has been teaching cheese technology for over 30 years at the ENIL and training technicians for numerous dairy companies. During that time, he was the general manager of the dairy plant and the research and development department at the National Dairy School. Perrin has been working for the French Agriculture Minister on "The definition of quality sign PDO and PGI for milk and dairy products." Specializing in French and Hispanic cheeses, he was an auditor for the Cheese Technology program at the University of Valdivia (Chile); helped develop the Cheese School in Columbia and consulted in Cheese technology for Danisco in Argentina, Chile, Brazil, Columbia, Peru, and Venezuela. Today Perrin is retired from teaching at the National Dairy School. He maintains his role as the president of the prestigious National Cheese Contest in Paris, which groups over 500 judges and close to 2,000 cheeses, all representing France's best terroir products. Perrin lives in Poligny, France with his wife and has three children.

### **Scott A. Rankin**

Originally from La Habra, CA, Scott Rankin earned degrees in Food Science from Brigham Young University (BS '91, MS '92) and a Ph.D. Oregon State University in 1996. He is an associate professor at the University of Wisconsin-Madison where he chairs extension programs in dairy foods manufacturing, including the Milk Pasteurization Process Control School, Ice Cream Manufacturing Short Course and the Cheese Grading Short Course, and conducts research focusing on the flavor and color of dairy foods. Dr. Rankin is the recipient of the 2004 ADSA Foundation Scholar award and the 2006 ADSA Food Specialties award. He has been a judge at the World and U.S. Championship Cheese contests as well as judging at the American Cheese Society Annual Judging and Competition. He is a member of the American Dairy Science Association, the Institute of Food Technologists and the American Chemical Society. He is married, has five children, and lives in Cross Plains, WI.

### **Matthew Rubiner**

Matthew Rubiner is the owner of Rubiner's Cheesemongers & Grocers and Rubi's Café in the Berkshire Mountains of western Massachusetts. He was formerly co-owner of the Richmond Store in Richmond, Massachusetts and cheese buyer at Formaggio Kitchen in Cambridge, Massachusetts. He also consults to retailers, importers, cheesemakers and various Web sites. Rubiner entered the cheese business in 1994 after a career in military policy analysis at MIT and various think tanks in Washington, DC. He has served on the ACS board of directors, as a judge at several ACS competitions and as a leader of the Massachusetts and Berkshires Convivia of Slow Food USA.

### **Kathleen Shannon Finn**

Kathleen Shannon Finn is the specialty cheese category manager for Columbus Distributing in Hayward, California. She served on the Board of Directors for the Northern California Perishable Foods Council for five years. She is a past president of the American Cheese Society and sat on the ACS Board of Directors for 12 years. She has been inducted into the *Guilde des Fromagers Confrerie de Saint-Uguzon as Garde et Jure* and she has judged aesthetics for the American Cheese Society Annual Judging and Competition as well as the British Cheese Awards. She regularly conducts cheese education classes for retailers and has been a guest lecturer at the California Culinary Academy in San Francisco. Cheese is her passion. She travels extensively, exploring regional cheese specialties within the United States and abroad.

### **Ellen Sheerin**

Ellen Sheerin was introduced to great food at the early age 19 while working with catering companies in southern Massachusetts. After receiving her bartender's certificate in 1987, she moved to Boston to pursue her career in the food and beverage industry. During that time she attended the University of Massachusetts Boston to obtain her bachelor's degrees in music and education. After graduation, Ellen began working for Bread and Circus. This is where she gained her passion for and knowledge of cheese. She then became a specialty buyer for the company and attended her first American Cheese Society Annual Conference in Madison, Wisconsin 1998. Ellen continued to work for Whole Foods and took a break in 2002 to raise her children. In 2004, Ellen joined the Sheila Marie Imports sales staff and manages several key accounts. Working with ACS and John Greeley has allowed Ellen to gain a higher understanding of the fine art of cheese making and the many attributes that contribute to the experience of its enjoyment.

### **Tim Smith**

Tim Smith never intended to get involved in the cheese world, but his inability to find a job as a high school history teacher over 15 years ago led him to Bread and Circus (now part of Whole Foods) in Boston where he eventually became a cheese department manager. This "love at first bite" led him to a variety of jobs including sales rep for BC USA, marketing and sales for Anco Fine Cheese, and his current position as National Category Manager for Specialty Cheese and Gourmet Foods at The Kroger Co. As a transplanted New Englander, he is very excited to be back in the green mountain state for this year's conference.

### **Cathy Strange**

For the past 24 years, Cathy Strange has worked in the food industry. Strange took a job selling wine at Wellspring Grocery, a local specialty store geared toward natural and gourmet foods, which was eventually acquired by Whole Foods Market in 1991. For the past 14 years, she has worked for Whole Foods Market in many capacities and most recently as the National Cheese Buyer. WFM carries over 100 national core cheeses plus a minimum that ranges between 250-700 cheeses that are chosen regionally for stores. She also represents Whole Foods Market as a member of the Cheese Importers Association. Strange has been involved with the American Cheese Society for over 13 years, acting as President for two terms. She is passionate about supporting regional and artisanal producers and is excited about featuring fine North American cheeses in Whole Foods Market stores.

### **Michael Trullinger**

Taking a position with Pasta & Cheese in 1980, Trullinger quickly realized an affinity for the artisans who produce truly world-class food products. His career has been spent equally on both sides of the counter; retail, manufacturing, importing, and distribution. Besides Pasta & Cheese, Trullinger has worked in executive positions with RH Macy's (managing their flagship Marketplace, in Herald Square, New York City), D'Artagnan (National Retail Manager), Fairway Market (Cheese Manager, New York City), Whole Foods Market (Specialty Team Leader, Greenwich, CT, & Montclair NJ) Shoprite Supermarkets (Caldwell NJ, revamping their cheese program), and for the past three years working with Advantage International Foods helping to expand their portfolio to include a world class selection of Artisan Specialty Cheeses. Trullinger has a long history as a trainer, imparting his knowledge and enthusiasm to people interested in Specialty Cheese. He is not only knowledgeable in the facts and figures but just as importantly in the history and stories behind the cheeses and cheese makers. Trullinger is a member of the American Cheese Society, and Slow Food representing American cheese at "Slow Food Cheese" in Bra, Italy. He and Master Sommelier, Sharon Sevrens, teach Wine and Cheese classes privately and as part of the Montclair Adult School, in New Jersey.

### **W.L. "Bill" Wendorff**

Dr. Bill Wendorff graduated from the University of Wisconsin-Madison with a B.S. in Dairy Industry, an M.S. in Dairy & Food Industries and a Ph.D. in Food Science. After serving 20 years as a technical director in the food industry, he joined the Department of Food Science at the University of Wisconsin-Madison as the Extension Dairy Manufacturing Specialist and worked primarily with the cheese and whey industries. He is the coordinator for the various dairy manufacturing short courses at the University of Wisconsin-Madison and has served as a judge in various national and state cheese contests. Since July 2001, he has served as Chair of the Food Science Department at UW-Madison. His research activities center on quality and environmental concerns of the dairy industry and development of sheep's milk cheeses. Dr. Wendorff is a member of ADSA, IAFP, IFT and American Cheese Society.

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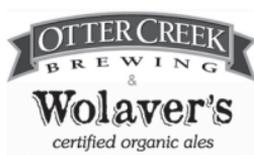
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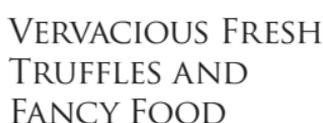
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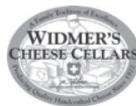
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