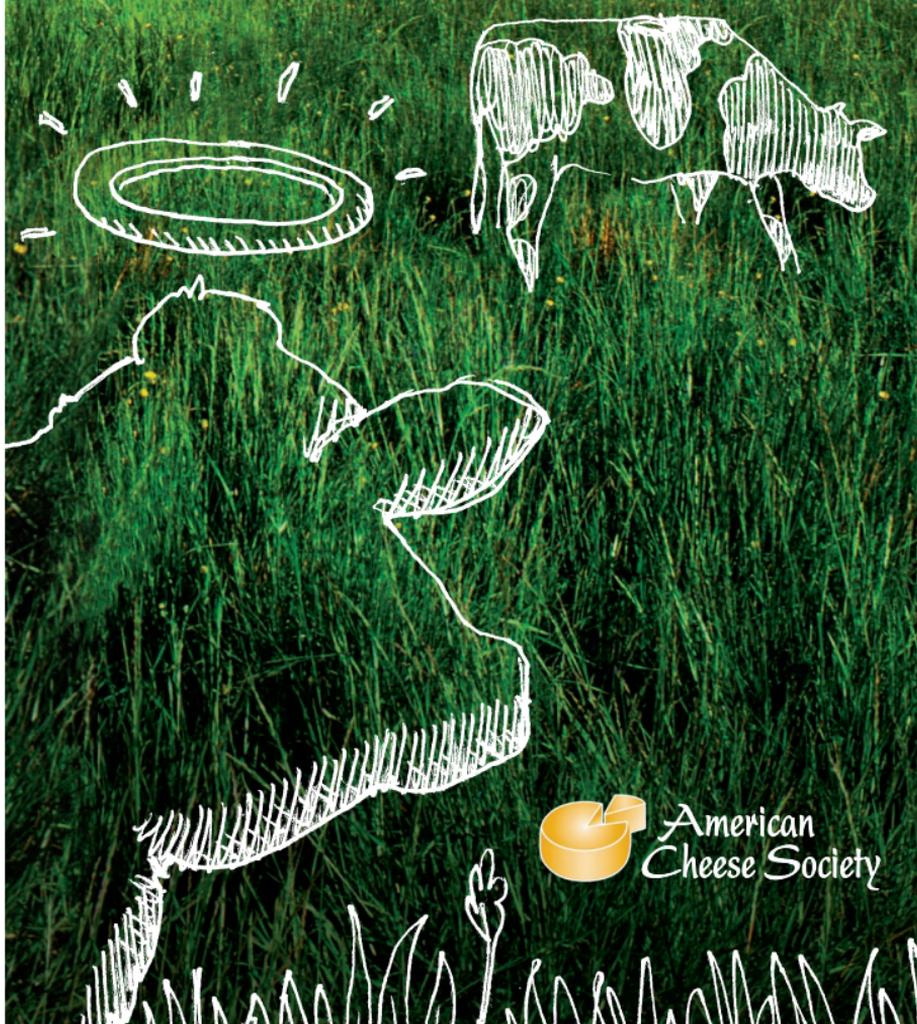


Cheese-a-Topia

SEATTLE, WA AUGUST 25-28, 2010

**2010 ACS
JUDGING &
COMPETITION
AWARDS**



American
Cheese Society



**Uplands
Cheese Co., WI
Extra Aged
Pleasant Ridge Reserve**

2ND PLACE

**Vermont Butter &
Cheese Creamery, VT
Bonne Bouche**

3RD PLACE

**Farms For City Kids
Foundation, VT
Spring Brook Farm Tarentaise**

A. FRESH UNRIPENED CHEESES

Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata, Quark, Fromage Blanc

AC: OPEN CATEGORY MADE FROM COW'S MILK

- 1st Samish Bay Cheese, WA**
Ladysmith
- 2nd Marin French Cheese Company, CA**
Rouge et Noir Breakfast Cheese
- 3rd Maplebrook Farm, VT**
Cheddar Bites - Curd
- 3rd Marin French Cheese Company, CA**
Le Petit Dejeuner

AG: OPEN CATEGORY MADE FROM GOAT'S MILK

- 1st Mozzarella Company, TX**
Goat Ricotta
- 2nd Marin French Cheese Company, CA**
Chevre Dejeuner
- 3rd Harley Farms Goat Dairy, CA**
Fromage Blanc

AS: OPEN CATEGORY MADE FROM SHEEP'S MILK OR MIXED MILKS

- 1st The Epicurean Connection, CA**
Delice de la Vallee
- 2nd Blackberry Farm, TN**
Brebis

AM: MASCARPONE - MADE FROM COW'S MILK

- 1st Sorrento Lactalis, ID**
Sorrento Mascarpone
- 2nd BelGioioso Cheese Inc., WI**
Mascarpone
- 3rd Arthur Schuman, Inc., WI**
Cello Mascarpone - Thick and Smooth
- 3rd Arthur Schuman, Inc., WI**
Cello Traditional Italian Style Mascarpone Rich and Creamy

AR: RICOTTA - MADE FROM COW'S MILK

- 1st Antonio Mozzarella Factory, NJ**
Hand Ladled Ricotta
- 2nd Sorrento Lactalis Buffalo, NY**
Whole Milk Ricotta (Milk Based)
- 3rd Calabro Cheese Corporation, CT**
Hand Dipped Ricotta

**AQ: FROMAGE BLANC, FROMAGE FRAIS AND QUARK -
MADE FROM COW'S MILK**

- 1st Bellwether Farms, CA**
Fromage Blanc
- 2nd Vermont Butter & Cheese Creamery, VT**
Vermont Quark
- 3rd Marin French Cheese Company, CA**
Rouge et Noir Quark Plain

(cont'd next page)

AF: CREAM CHEESE WITH FLAVOR ADDED - SPICES, HERBS, SEASONING, FRUITS, ETC. - ALL MILKS

- 1st Rising Sun Farms, OR**
Sweet Pepper Chipotle Cheese Torta
- 2nd Rising Sun Farms, OR**
Marionberry Cheese Torta
- 3rd Rising Sun Farms, OR**
Artichoke Lemon Cheese Torta

B. SOFT RIPENED CHEESES

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

BA: OPEN CATEGORY MADE FROM COW'S MILK

- 1st Mt. Townsend Creamery, WA**
Seastack
- 2nd Brazos Valley Cheese, TX**
Brazos Select
- 2nd Shy Brothers Farm, LLC, MA**
Hannahbells Classic French
- 3rd Cowgirl Creamery, CA**
Inverness
- 3rd Sweet Grass Dairy, GA**
Green Hill

BB: BRIE CHEESE MADE FROM COW'S MILK

- 1st Lactalis American Group, Inc. (Belmont, WI), WI**
1 kg Brie
- 2nd Marin French Cheese Company, CA**
Rouge et Noir Classic 1 Pound Brie
- 3rd Brazos Valley Cheese, TX**
Eden

BC: CAMEMBERT CHEESE MADE FROM COW'S MILK

- 1st Cellars at Jasper Hill, VT**
Cellars at Jasper Hill Ploughgate Creamery Hartwell
- 2nd Lactalis American Group, Inc. (Belmont, WI), WI**
8 oz Camembert
- 3rd Marin French Cheese Company, CA**
Rouge et Noir Original Camembert 8oz.

BG: OPEN CATEGORY MADE FROM GOAT'S MILK

- 1st Marin French Cheese Company, CA**
Marin French Chevre
- 2nd Carlisle Farmstead Cheese, MA**
Ada's Honor
- 3rd Cypress Grove Chevre, CA**
Humboldt Fog Mini

BS: OPEN CATEGORY MADE FROM SHEEP'S OR MIXED MILKS

- 1st Fromagerie Fritz Kaiser, QC, Canada**
Soeur Angele
- 2nd Green Dirt Farm, LLC, MO**
Woolly Rind
- 3rd Old Chatham Shepherding Company, NY**
Nancy's Camembert

(cont'd next page)

BF: FLAVOR ADDED - SPICES, HERBS, SEASONING, FRUITS, ECT.

- 1st Appleton Creamery, ME**
Camella
- 2nd Cypress Grove Chevre, CA**
Truffle Tremor
- 3rd Rivers Edge Chevre, OR**
Sunset Bay

BT: TRIPLE CRÈME - SOFT RIPENED / CREAM ADDED - ALL

- 1st Nettle Meadow, NY**
Kunik
- 2nd Damafro, Inc., QC, Canada**
Brie Le Trappeur Triple Crème
- 3rd Marin French Cheese Company, CA**
La Petite Crème

C. AMERICAN ORIGINALS

Cheeses recognized by the ACS as uniquely American in their original forms (Monterey Jack, Dry Jack, Brick Cheese, Brick Muenster, Colby, Teleme, Liederkrantz, and Oka) or unique in their recipe and formulation and which do not strictly conform to the guidelines of other acknowledged recipes or cheese types.

CB: BRICK CHEESE

- 1st Klondike Cheese Co., WI**
Brick
- 2nd Chalet Cheese Coop, WI**
Braun Swisse Kase Golden Brick
- 3rd Widmer's Cheese Cellars, WI**
Mild Brick

CD: DRY JACK

- 1st Rumiano Cheese Company, CA**
Dry Monterey Jack

CJ: MONTEREY JACK - MADE FROM COW'S MILK

- 1st Rumiano Cheese Company, CA**
Monterey Jack
- 2nd Mt. Townsend Creamery, WA**
New Moon
- 3rd Fagundes Old World Cheese, CA**
Hanford Jack
- 3rd Neighborly Farms of Vermont, VT**
Organic Monterey Jack

CK: OKA

- 1st Saxon Homestead Creamery, WI**
Green Fields
- 2nd Fromagerie Fritz Kaiser, QC, Canada**
Douanier
- 3rd Eco Delices, QC, Canada**
Mamirolle

CL: LIEDERKRANZ

- 1st Marin French Cheese Company, CA**
Schlosskrantz
- 2nd Marin French Cheese Company, CA**
Schlosskrantz - Herz
- 3rd DCI Cheese Company, WI**
Liederkrantz

(cont'd next page)

CM:BRICK MUENSTER

- 2nd Klondike Cheese Co., WI**
Muenster
- 3rd Edelweiss Creamery, WI**
Muenster

CY: COLBY - MADE FROM COW'S MILK

- 1st Widmer's Cheese Cellars, WI**
Traditional Colby
- 2nd Arena Cheese Inc., WI**
Traditionally Made Colby
- 3rd Carr Valley Cheese, WI**
Colby

CC: ORIGINAL RECIPE / OPEN CATEGORY MADE FROM COW'S MILK

- 1st Meadow Creek Dairy, VA**
Appalachian
- 2nd Cowgirl Creamery, CA**
MT Tam
- 2nd Vella Cheese Co of CA, CA**
Oro Secco
- 3rd Fiscalini Cheese CO, CA**
San Joaquin Gold
- 3rd Willamette Valley Cheese, OR**
Brindisi

CG: ORIGINAL RECIPE / OPEN CATEGORY MADE FROM GOAT'S MILK

- 1st Rivers Edge Chevre, OR**
MAYOR of NYE BEACH
- 2nd Carr Valley Cheese, WI**
Cave Aged Cardona
- 2nd Vermont Butter & Cheese Creamery, VT**
Coupole
- 3rd Carlisle Farmstead Cheese, MA**
Ellie's Cloudy Down
- 3rd Carr Valley Cheese, WI**
Cocoa Cardona

CS: ORIGINAL RECIPE / OPEN CATEGORY MADE FROM SHEEP'S MILK OR MIXED MILKS

- 1st Willamette Valley Cheese, OR**
Perrydale
- 2nd Central Coast Creamery, CA**
Seascape
- 3rd Beecher's Handmade Cheese, WA**
Flagsheep

D. AMERICAN MADE/INTERNATIONAL STYLE

Cheeses modeled after or based on recipes for established European or other international types or styles - Beaufort, Abondance, Gruyère, Juustoleipa, Caerphilly, English Territorials, Leyden, Butterkäse, Monastery styles, etc.

DD: DUTCH STYLE, ALL MILKS (GOUDA, EDAM, ETC.)

- 1st Edelweiss Creamery, WI**
Cellar Aged Grass Based Gouda
- 2nd Holland's Family Cheese LLC, WI**
Marieke Gouda Premium
- 3rd Central Coast Creamery, CA**
Goat Gouda
- 3rd Willamette Valley Cheese, OR**
Farmstead Gouda

DF: FLAVOR ADDED - DUTCH STYLE - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

- 1st Holland's Family Cheese LLC, WI**
Marieke Gouda Onion Garlic
- 2nd Tumalo Farms, OR**
Fenacho
- 3rd Oakvale Farmstead Cheese, OH**
Habanero Heifer Gouda

DC: OPEN CATEGORY MADE FROM COW'S MILK

- 1st Sartori Foods, WI**
Sartori Reserve BellaVitano Gold
- 2nd Fromagerie Fritz Kaiser, QC, Canada**
Raclette Nature
- 3rd Cedar Grove Cheese Inc., WI**
Heide

DE: EMMENTAL STYLE MADE FROM COW'S MILK WITH EYE FORMATION (SWISS, BABY SWISS, BLOCKS AND WHEELS, ETC.)

- 1st Edelweiss Creamery, WI**
Grass Based Emmentaler
- 2nd Fromagerie Abbaye St-Benoit, QC, Canada**
Frere Jacques
- 3rd La Fromagerie 1860 DuVillage Inc., QC, Canada**
Mont-Gleason

DG: OPEN CATEGORY MADE FROM GOAT'S MILK

- 1st Firefly Farms, MD**
Bella Vita
- 2nd Redwood Hill Farm & Creamery, CA**
California Crottin
- 3rd Haystack Mountain Goat Dairy, CO**
Haystack Mountain Goat Dairy Queso De Mano

DS: OPEN CATEGORY MADE FROM SHEEP'S MILK OR MIXED MILKS

- 1st Sartori Foods, WI**
Sartori Reserve Pastorale Blend
- 2nd Wisconsin Sheep Dairy Co-op, WI**
Mona
- 3rd Carr Valley Cheese, WI**
Menage

E. CHEDDARS

All Cheddars, all milk sources

EA: AGED CHEDDAR, ALL MILKS (AGED BETWEEN 12 AND 24 MONTHS)

- 1st Great Lakes Cheese Co., Inc., NY**
Adams Reserve New York Extra Sharp Cheddar
- 2nd Cabot Creamery Cooperative, VT**
Cabot Extra Sharp Vermont Cheddar Block
- 3rd Tillamook County Creamery Association, OR**
Yellow Extra Sharp Cheddar

(cont'd next page)

EF: CHEDDAR WITH SWEET FLAVORINGS, FRUITS, SEASONINGS, HERBS, SPICES, ALCOHOL/SPIRITS

- 1st** **Rogue Creamery, OR**
Rogue Morimoto SobaAle Cheddar
- 2nd** **Cabot Creamery Cooperative, VT**
Cabot Tiki Masala Cheddar
- 2nd** **Cabot Creamery Cooperative, VT**
Cabot Tuscan Cheddar
- 3rd** **September Farm Cheese, PA**
Apple Cinnamon Cheddar

EP: CHEDDAR FLAVORED WITH SWEET, SAVORY, JALAPENO, CHIPOTLE, RED, GREEN PEPPERS; BLACK, WHITE, GREEN PEPPERCORNS, GARLIC, ONIONS

- 1st** **Ballard Cheese LLC, ID**
Truffle & Salt Cheddar
- 2nd** **Beecher's Handmade Cheese, WA**
Marco Polo Reserve
- 3rd** **Ballard Cheese LLC, ID**
Idaho Pepper Cheddar
- 3rd** **Cabot Creamery Cooperative, VT**
Cabot Chili-Lime Cheddar
- 3rd** **Tillamook County Creamery Association, OR**
Garlic Chili Pepper Cheddar

EC: CHEDDAR FROM COW'S MILK, AGED LESS THAN 12 MONTHS

- 1st** **Cabot Creamery Cooperative, VT**
Cabot Sharp Vermont Cheddar
- 2nd** **Tillamook County Creamery Association, OR**
Yellow Sharp Cheddar
- 3rd** **Tillamook County Creamery Association, OR**
White Medium Cheddar

EG: CHEDDAR FROM GOAT'S MILK, AGED LESS THAN 12 MONTHS

- 2nd** **Damafro, Inc., QC, Canada**
Le Chevre Noir Tournevent
- 3rd** **Mt. Sterling Co-op Creamery, WI**
Raw Goat Milk Mild Cheddar
- 3rd** **Redwood Hill Farm & Creamery, CA**
Goatmilk Cheddar

EX: MATURE CHEDDAR AGED BETWEEN 25 AND 48 MONTHS

- 1st** **Beecher's Handmade Cheese, WA**
Four Year Flagship
- 2nd** **Carr Valley Cheese, WI**
4 year Cheddar
- 3rd** **Cabot Creamery Cooperative, VT**
Cabot 3 Year Old Vermont Cheddar
- 3rd** **Widmer's Cheese Cellars, WI**
4 Year Cheddar

EE: MATURE CHEDDAR AGED LONGER THAN 48 MONTHS

- 1st** **Widmer's Cheese Cellars, WI**
8 Year Cheddar
- 2nd** **Carr Valley Cheese, WI**
8 year Cheddar
- 3rd** **Cabot Creamery Cooperative, VT**
Cabot Old School Vermont Cheddar

EW: CHEDDAR WRAPPED IN CLOTH, LINEN, AGED UP TO 12 MONTHS

- 1st** **Bravo Farms, CA**
Silver Mountain
- 2nd** **Bleu Mont Dairy, WI**
Bandaged Cheddar Aged up to 12 months
- 2nd** **Neighborly Farms of Vermont, VT**
Organic Clothbound Cheddar
- 3rd** **Meister Cheese Company, WI**
Eagle Cave Reserve

EB: CHEDDAR WRAPPED IN CLOTH, LINEN AGED OVER 12 MONTHS

- 1st** **Cellars at Jasper Hill, VT**
Cellars at Jasper Hill Cabot Clothbound Cheddar
- 2nd** **Saxon Homestead Creamery, WI**
Pastures
- 3rd** **Beecher's Handmade Cheese, WA**
Flagship Reserve

F. BLUE MOLD CHEESES

All cheeses ripened with Roqueforti or Glaucum Penicillium (Excluded: Colorless Mycelia)

FC: RINDLESS BLUE-VEINED MADE FROM COW'S MILK

- 1st** **Arthur Schuman, Inc., WI**
Montforte Gorgonzola Cheese
- 2nd** **Saputo Cheese USA Inc., WI**
Rindless Blue
- 3rd** **Hook's Cheese Company, Inc., WI**
Gorgonzola Dolce

FG: RINDLESS BLUE-VEINED MADE FROM GOAT'S MILK

- 1st** **Montchevre-Betin, Inc., WI**
Chevre in Blue - Goat Milk Blue Cheese
- 2nd** **Carr Valley Cheese, WI**
Billy Blue

FS: RINDLESS BLUE-VEINED MADE FROM SHEEP'S MILK OR MIXED MILKS

- 1st** **Rogue Creamery, OR**
Echo Mountain Blue
- 2nd** **Old Chatham Shepherding Company, NY**
Shaker Blue
- 3rd** **Hook's Cheese Company, Inc., WI**
Little Boy Blue-Sheep

FK: BLUE-VEINED MADE FROM COW'S MILK WITH A RIND OR EXTERNAL COATING

- 1st** **Bravo Farms, CA**
Bravo BI'u
- 2nd** **Rogue Creamery, OR**
Rogue River Blue
- 3rd** **Arla Foods, Muskegon Dairy, MI**
Blue Brie
- 3rd** **BelGioioso Cheese Inc., WI**
Creamy Gorg
- 3rd** **Fromagerie Abbaye St-Benoit, QC, Canada**
Benedictin

FL: BLUE-VEINED MADE FROM GOAT'S MILK WITH A RIND OR EXTERNAL COATING

- 1st Firefly Farms, MD**
Black & Blue
- 2nd Firefly Farms, MD**
Mountain Top Bleu
- 2nd Pure Luck Dairy, TX**
Hopelessly Bleu
- 3rd Marin French Cheese Company, CA**
Marin Chevre Blue

FM: BLUE-VEINED MADE FROM SHEEP'S MILK OR MIXED MILK WITH A RIND OR EXTERNAL COATING

- 1st La Moutonniere Inc., QC, Canada**
Bleu de La Moutonniere
- 2nd Willapa Hills Cheese, WA**
Two Faced Blue
- 3rd Marin French Cheese Company, CA**
Melange Blue

FE: EXTERNAL BLUE MOLDED CHEESES - ALL MILKS

- 1st Westfield Farm, MA**
Classic Blue Log
- 2nd Westfield Farm, MA**
Hubbardston Blue Goat
- 3rd Goatsbeard Farm, MO**
Prairie Bloom
- 3rd Westfield Farm, MA**
Bluebonnet

G. HISPANIC & PORTUGUESE STYLE CHEESES

Cheeses based on the recipes of the Azorean, Brazilian, Central American, Colombian, Cuban, Guatemalan, Hispanic, Latino, Mexican and Portuguese communities

GA: RIPENED CATEGORY - COTIJA, FLAMINGO BOLLA, FREIR, QUESO PRATO, QUESO AÑEJO, CHIHUAHUA, ETC. - ALL MILKS

- 1st Emmi-Roth Käse USA, WI**
GranQueso
- 2nd Fagundes Old World Cheese, CA**
Queijo St. Jorge
- 3rd Grupo Industrial y Comercial Navarro SA de CV, JA, Mexico**
Adobera Navarro fresca

GC: FRESH UNRIPENED CATEGORY - QUESO BLANCO (INCLUDING QUESO DE PUNA AND CAMPESINO), QUEIJO BLANCO, AÇOREANO, QUESADILLA, QUESO CREMA, QUESO ANDINO - ALL MILKS

- 1st Karoun Dairies Inc., CA**
Queso Crema
- 2nd Ochoa Cheese Factory, OR**
Don Froylan Queso Oaxaca
- 3rd Mozzarella Company, TX**
Queso Oaxaca

GF: FLAVOR ADDED (SPICES, HERBS, SEASONING, FRUITS) - QUESO ENCHILADO, QUESO DE APOYA, QUESO D'AUTIN - ALL MILKS

- 1st Mozzarella Company, TX**
Queso Blanco with Chiles
- 2nd Moo Cheeses, L.P., TX**
Tex-Mex Cheese
- 3rd Jumpin' Good Goat Dairy, CO**
Queso Fiesta

H. ITALIAN TYPE CHEESES

Excluded: Mascarpone and Ricotta

HP: PASTA FILATA TYPES - PROVOLONE, CACIOCAVALLO - ALL MILKS

- 1st BelGioioso Cheese Inc., WI**
Sharp Provolone Mandarin
- 2nd BelGioioso Cheese Inc., WI**
12 lb Salami Mild Provolone
- 3rd FenceLine LLC, WI**
Harvest

HA: GRATING TYPES - REGGIANITO, SARDO, DOMESTIC PARMESAN - ALL MILKS; (ROMANO MADE ONLY FROM COW'S OR GOAT'S MILK AND NOT FROM SHEEP'S MILK)

- 1st Sartori Foods, WI**
Sartori Asiago
- 2nd BelGioioso Cheese Inc., WI**
American Grana
- 3rd BelGioioso Cheese Inc., WI**
Asiago
- 3rd Sartori Foods, WI**
Sartori Reserve Natural Rind Parmesan

HM: MOZZARELLA TYPES - BRICK, SCAMORZA, STRING CHEESE - ALL MILKS

- 1st Cesar's Cheese, WI**
Oaxaca String Cheese
- 2nd Crave Brothers Farmstead Cheese, LLC, WI**
Farmers Rope String Cheese
- 2nd Sorrento Lactalis Buffalo, NY**
Low Moisture Part Skim Mozzarella - Prima Cucina
- 2nd Sorrento Lactalis Buffalo, NY**
Whole Milk Low Moisture Mozzarella - Prima Cucina
- 3rd Sorrento Lactalis Buffalo, NY**
Low Moisture Part Skim Mozzarella - Bulk

HY: FRESH MOZZARELLA - 8 OZ. OR MORE (BALLS OR SHAPES) - ALL MILKS

- 1st Sorrento Lactalis, ID**
Fresh Mozzarella with Homogenized Cream
- 2nd Crave Brothers Farmstead Cheese, LLC, WI**
Fresh Mozzarella - 1# ball
- 3rd Antonio Mozzarella Factory, NJ**
Fresh Mozzarella

HZ: FRESH MOZZARELLA - UNDER 8 OZ. (OVALINI, BOCCONCINI, CILIEGINE SIZES) - ALL MILKS

- 1st Lactalis American Group- Mozzarella Fresca, CA**
Fresh Mozzarella 1/3oz Ciliegini, H2O pack
- 2nd Calabro Cheese Corporation, CT**
Ovalini Fior di Latte
- 3rd Crave Brothers Farmstead Cheese, LLC, WI**
Fresh Mozzarella - Ciliegine
- 3rd Lactalis American Group - Mozzarella Fresca, CA**
Fresh Mozzarella Medallion, H2O pack

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HB: BURRATA - FRESH MOZZARELLA ENCASING A DISTINCTLY SEPARATE, SOFTER CURD AND CREAM, OR OTHER SOFT CHEESE, CORE - ALL MILKS

- 1st Di Stefano Cheese, CA**
Burrata Alla Panna
- 2nd BelGioioso Cheese Inc., WI**
Burrata
- 3rd Antonio Mozzarella Factory, NJ**
Burrata

I. FETA CHEESES

IC: FETA MADE FROM COW'S MILK

- 2nd Lactalis American Group, Inc. (Belmont, WI), WI**
2 lb Feta Plain Slab
- 3rd Pineland Farms Creamery, ME**
Feta

IG: FETA MADE FROM GOAT'S MILK

- 1st Pure Luck Dairy, TX**
Feta
- 2nd Karoun Dairies Inc., CA**
Goat Feta
- 2nd North Valley Farms Chevre, Inc., CA**
Feta
- 3rd Vermont Butter & Cheese Creamery, VT**
Vermont Feta

IS: FETA MADE FROM SHEEP'S MILK OR MIXED MILKS

- 1st Appleton Creamery, ME**
Sophia Feta
- 2nd La Moutonniere Inc., QC, Canada**
Feta Naturel
- 3rd Carr Valley Cheese, WI**
Sheep Feta

IF: FLAVOR ADDED - SPICES, HERBS, SEASONING, FRUITS - ALL MILKS

- 1st Karoun Dairies Inc., CA**
Feta - Green Olives and Thyme
- 2nd Reichert's Dairy Air, IA**
Basil Feta
- 3rd Lactalis American Group, Inc. (Belmont, WI), WI**
Mediterranean Herb Feta
- 3rd Lactalis American Group, Inc. (Belmont, WI), WI**
Tomato/Basil Feta

J. LOW FAT / LOW SALT CHEESES

JL: FAT FREE AND LOW FAT CHEESES

- 2nd Cabot Creamery Cooperative, VT**
Cabot 75% Reduced Fat Cheddar
- 3rd Sorrento Lactalis Buffalo, NY**
Low Fat Ricotta

JR: LIGHT/LITE AND REDUCED FAT CHEESES

- 1st Klondike Cheese Co., WI**
Reduced Fat Feta
- 2nd Saputo Cheese USA Inc., WI**
Reduced Fat Blue Cheese
- 3rd Coach Farm, NY**
Coach Farm Reduced Fat Traditional Chevre Spread (cont'd next page)

JF: FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

- 1st Coach Farm, NY**
Coach Farm Reduced Fat Fresh Goat Cheese Stick with Pepper
- 2nd Coach Farm, NY**
Coach Farm Reduced Fat Fresh Goat Cheese Stick with Dill
- 3rd Cabot Creamery Cooperative, VT**
Cabot Jalapeno 50% Reduced Fat Cheddar

K. FLAVORED CHEESES

Entries are limited to cheeses not included in categories with "Flavor Added" subcategories

KC: CHEESES FLAVORED WITH ALL PEPPERS (CHIPOTLE, JALAPENO, CHILES, ETC.) - ALL MILKS

- 1st Sierra Nevada Cheese Company, CA**
Bella Capra Jalapeno Semi-soft goat cheese
- 2nd Estrella Family Creamery, WA**
Jalapeno Buttery
- 3rd Cowgirl Creamery, CA**
Devil's Gulch

KF: CHEESES FLAVORED WITH HERBS, FRUITS, VEGETABLES, FLOWERS, SYRUPS - ALL MILKS

- 1st North Hendren Cooperative Dairy, WI**
Black River Caraway Blue
- 2nd Tumalo Farms, OR**
Remembrance
- 3rd Tumalo Farms, OR**
Antigo

KP: CHEESES FLAVORED WITH CRUSHED OR WHOLE PEPPERCORNS OR SAVORY SPICES - ALL MILKS

- 1st Tumalo Farms, OR**
Capricorns
- 2nd Carr Valley Cheese, WI**
Garlic Bread Cheese
- 3rd Rumiano Cheese Company, CA**
Peppato

KH: FLAVOR ADDED HAVARTI - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

- 1st Willamette Valley Cheese, OR**
Horseradish Havarti
- 2nd Arla Foods, WI**
Havarti w/Dill
- 3rd Arla Foods, WI**
Havarti w/Jalapeno

KJ: FLAVOR ADDED MONTEREY JACK - MADE FROM COW'S MILK

- 1st Rumiano Cheese Company, CA**
Mediterranean Jack
- 2nd Meister Cheese Company, WI**
Morel and Leek Jack
- 3rd McCadam Cheese, NY**
McCadam Empire Jack
- 3rd Pineland Farms Creamery, ME**
Salsa Jack
- 3rd Willamette Valley Cheese, OR**
Smoked Peppered & Chive Jack

L. SMOKED CHEESES

LC: OPEN CATEGORY MADE FROM COW'S MILK

- 1st **Holland's Family Cheese LLC, WI**
Marieke Gouda Smoked
- 2nd **Holland's Family Cheese LLC, WI**
Marieke Gouda Smoked Cumin
- 3rd **DCI Cheese Company, WI**
Salemville Smokehaus Blue Cheese

LG: OPEN CATEGORY MADE FROM GOAT'S MILK, SHEEP'S MILK, OR MIXED MILKS

- 1st **Carr Valley Cheese, WI**
Smoked Billy Blue
- 2nd **Westfield Farm, MA**
Smoked Capri
- 3rd **Carr Valley Cheese, WI**
Airco

LM: SMOKED ITALIAN STYLES, (MOZZARELLA, SCAMORZA, BOCCONCINI, OVALINI, ETC.)

- 1st **Estrella Family Creamery, WA**
Weebles
- 2nd **Karoun Dairies Inc., CA**
Smoked Mozzarella Ball
- 3rd **Calabro Cheese Corporation, CT**
Smoked Cacciocavallo
- 3rd **Lactalis American Group - Mozzarella Fresca, CA**
Smoked Fresh Mozzarella 8oz Ball, Cryovac

LD: SMOKED CHEDDARS

- 1st **Grafton Village Cheese, VT**
Maple Smoked Cheddar
- 2nd **Beecher's Handmade Cheese, WA**
Smoked Flagship
- 2nd **Gold Creek Ranch, UT**
Smoked Cheddar
- 3rd **Shelburne Farms, VT**
Shelburne Farms Smoked Farmhouse Cheese

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 ALL MILKS AGED UP TO 60 DAYS

- 1st **Coach Farm, NY**
Coach Farm Aged Wheel
- 2nd **Samish Bay Cheese, WA**
Aged Ladysmith
- 3rd **Capriole, Inc., IN**
Piper's Pyramide
- 3rd **Crave Brothers Farmstead Cheese, LLC, WI**
Les Freres Reserve

MC: OPEN CATEGORY COW'S MILK CHEESES - SEMISOFT (AGED OVER 60 DAYS - OVER 39% MOISTURE)

- 1st **Farms For City Kids Foundation, VT**
Spring Brook Farm Tarentaise
- 2nd **Holland's Family Cheese LLC, WI**
Marieke Gouda Aged
- 2nd **Thistle Hill Farm, VT**
Tarentaise
- 3rd **Cato Corner Farm LLC, CT**
Dairyere
- 3rd **Meadow Creek Dairy, VA**
Grayson

ME: OPEN CATEGORY COW'S MILK CHEESES - HARD (AGED OVER 60 DAYS - 39% AND LOWER MOISTURE)

- 1st **Uplands Cheese Co., WI**
Extra Aged Pleasant Ridge Reserve
- 2nd **Kootenay Alpine Cheese Co., BC, Canada**
Alpindon
- 2nd **Kootenay Alpine Cheese Co., BC, Canada**
Nostrala
- 3rd **West River Creamery, VT**
Equinox

MG: OPEN CATEGORY GOAT'S MILK CHEESES AGED OVER 60 DAYS

- 1st **Silver Springs Creamery, WA**
Silver Springs Creamery Big "D"
- 2nd **DreamFarm, LLC, WI**
Arthur
- 3rd **Tumalo Farms, OR**
Classico

MS: OPEN CATEGORY SHEEP'S MILK AND MIXED MILK CHEESES AGED OVER 60 DAYS

- 1st **Black Sheep Creamery, WA**
Queso de Oveja
- 2nd **Green Dirt Farm, LLC, MO**
Dirt Lover
- 2nd **La Moutonniere Inc., QC, Canada**
Fleur des Monts
- 3rd **Everona Dairy, VA**
Piedmont
- 3rd **Woodcock Farm Cheese Company, VT**
Weston Wheel

MF: OPEN CATEGORY FOR ALL CHEESES WITH FLAVORINGS ADDED - ALL MILKS

- 1st **Cherry Glen Farm, MD**
Monocacy Chipotle
- 2nd **Harley Farms Goat Dairy, CA**
Monet
- 3rd **Samish Bay Cheese, WA**
Ladysmith with Chives

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N. FRESH GOAT'S MILK CHEESES

NO: FRESH GOAT RINDLESS (BLACK ASH COATING PERMITTED) EXTRUDED OR IN CONTAINERS, CUPS, TUBS, CRYOVAC BAGS

- 1st **Cypress Grove Chevre, CA**
Chevre Log
- 2nd **Cypress Grove Chevre, CA**
Fresh Chevre, Natural
- 3rd **Asgaard Dairy, NY**
Fresh Chevre

NS: FRESH GOAT CHEESE - HAND SHAPED, FORMED, OR MOLDED

- 1st **Rainbeau Ridge, NY**
Meridian
- 2nd **Rainbeau Ridge, NY**
ChevreLait
- 3rd **Pure Luck Dairy, TX**
Basket Chevre

NF: CHEESES FLAVORED - FLORAL

- 1st **Baetje Farms LLC, MO**
Coeur de la Crème Bavarian Lemon Crème
- 2nd **Fromagerie Belle Chevre, AL**
Greek Kiss
- 3rd **Mountain View Dairy LLC / MV Cheesery, AL**
Breakfast Medley Chevre'

NH: CHEESES FLAVORED - HERBAL

- 1st **DreamFarm, LLC, WI**
Fresh Goat Cheese with Pesto
- 2nd **Mozzarella Company, TX**
Hoja Santa Goat Cheese
- 3rd **Laura Chenel's Chevre, CA**
Laura Chenel's Blossom/ Basil
- 3rd **North Valley Farms Chevre, Inc., CA**
Herbs de Provence Chevre

NP: CHEESES FLAVORED - PEPPERS / SPICE

- 1st **Mystery Bay Farm, WA**
Chevre with Thyme and White Pepper
- 2nd **Baetje Farms LLC, MO**
Coeur de la Crème Three Pepper
- 3rd **Baetje Farms LLC, MO**
Coeur de la Crème garlic and chive
- 3rd **Coach Farm, NY**
Coach Farm Fresh Goat Cheese Log with Pepper
- 3rd **Westfield Farm, MA**
Herb Garlic Capri

O. FRESH SHEEP'S MILK CHEESES

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

OO: OPEN CATEGORY

- 1st **Carr Valley Cheese, WI**
Fresh Marisa
- 2nd **Cedar Grove Cheese Inc., WI**
Lamb
- 3rd **La Moutonniere Inc., QC, Canada**
Cabanon

OF: FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS

- 1st **Hidden Springs Creamery LLC, WI**
Driftless Honey Lavender
- 2nd **Hidden Springs Creamery LLC, WI**
Driftless Cranberry Cinnamon
- 3rd **Hidden Springs Creamery LLC, WI**
Driftless Maple

P. MARINATED CHEESES

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

PO: OPEN CATEGORY MADE FROM COW'S MILK

- 1st **Fiscalini Cheese CO, CA**
Purple Moon
- 2nd **Grafton Village Cheese, VT**
Quercus Vitis Humulus Cheddar
- 3rd **Grafton Village Cheese, VT**
Vermont Ice Cider Cheddar

PG: OPEN CATEGORY MADE FROM GOAT'S MILK

- 1st **Yellow Springs Farm LLC, PA**
Nutcracker
- 2nd **Capriole, Inc., IN**
O'Banon
- 2nd **Yellow Springs Farm LLC, PA**
Red Leaf
- 3rd **Fagundes Old World Cheese, CA**
Sierra - Cabernet

PS: OPEN CATEGORY MADE FROM SHEEP'S MILK OR MIXED MILKS

- 2nd **Carr Valley Cheese, WI**
Canaria

PF: FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

- 1st **Sartori Foods, WI**
Sartori Reserve Balsamic BellaVitano
- 2nd **Sartori Foods, WI**
Cognac BellaVitano
- 3rd **Goatsbeard Farm, MO**
Marinated Round

Q. CULTURED MILK PRODUCTS

Limited to Yogurt, Crème Fraiche, Kefir, Labne, etc.

QC: CULTURED PRODUCTS MADE FROM COW'S MILK

- 1st **Karoun Dairies Inc., CA**
Labne Kefir Cheese
- 2nd **Shy Brothers Farm, LLC, MA**
Cloumage Artisanal Curd
- 3rd **Franklin Foods, VT**
Hahn's Cultured Cream Cheese
- 3rd **Moo Cheeses, L.P., TX**
Yogurt Cheese
- 3rd **Samish Bay Cheese, WA**
Yogurt Cheese (Labneh)

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QG: CULTURED PRODUCTS MADE FROM GOAT'S MILK

- 1st** Redwood Hill Farm & Creamery, CA
Traditional Kefir

QA: CULTURED PRODUCTS / FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

- 1st** Redwood Hill Farm & Creamery, CA
Mango Orange Pineapple Kefir
- 2nd** Redwood Hill Farm & Creamery, CA
Blueberry Pomegranate Acai Kefir
- 3rd** Franklin Foods, VT
Green Mountain Farms Tzatziki Savory Yogurt Dip -
Cucumber Garlic

QF: CRÈME FRAICHE PRODUCTS MADE FROM COW'S MILK

- 1st** Bellwether Farms, CA
Crème Fraiche
- 2nd** Vermont Butter & Cheese Creamery, VT
Vermont Crème Fraiche
- 3rd** Jacobs Creamery, WA
Crème Fraiche

QY: YOGURTS - ALL MILKS

- 1st** Silver Springs Creamery, WA
Silver Springs Creamery Jersey Yogurt
- 2nd** Old Chatham Shepherding Company, NY
Plain Yogurt
- 3rd** Sierra Nevada Cheese Company, CA
Capretta Rich and Creamy Goat Yogurt

QQ: YOGURTS / FLAVOR ADDED - ALL MILKS

- 1st** Kaurina's DBA Three Happy Cows, TX
Organic Acai Blueberry Drinkable Yogurt
- 2nd** Moo Cheeses, L.P., TX
Peach Drinkable Yogurt
- 3rd** Bellwether Farms, CA
Blueberry Sheep Milk Yogurt

R. BUTTERS

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

RC: SALTED BUTTER MADE FROM COW'S MILK WITH OR WITHOUT CULTURES

- 1st** Cabot Creamery Cooperative, VT
Cabot Whey Cream Butter
- 2nd** Vermont Butter & Cheese Creamery, VT
Vermont Cultured Butter - Lightly Salted
- 3rd** McClelland's Dairy, CA
European Style Organic Artisan Butter

RO: UNSALTED BUTTER MADE FROM COW'S MILK WITH OR WITHOUT CULTURES

- 1st** Cabot Creamery Cooperative, VT
Cabot 83 Unsalted Butter
- 2nd** Cabot Creamery Cooperative, VT
Cabot Unsalted Butter
- 3rd** CROPP Cooperative/Organic Valley, WI
Organic European Style Cultured Butter

RM: BUTTER MADE FROM GOAT'S, SHEEP'S OR MIXED MILKS

- 2nd** Nordic Creamery, WI
Goat Butter

RF: FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

- 2nd** Jumpin' Good Goat Dairy, CO
Green Chile Goat Butter
- 3rd** Jumpin' Good Goat Dairy, CO
Fiesta Goat Butter

S. CHEESE SPREADS

Spreads produced by grinding and mixing, without the aid of heat and/or emulsifying salts, one or more natural cheeses

SC: OPEN CATEGORY MADE FROM COW'S MILK

- 1st** Pine River Pre-Pack, Inc., WI
Extra Sharp Cheddar Cold Pack Cheese Food
- 2nd** Carr Valley Cheese, WI
Sharp Cheddar Spread
- 3rd** Brunkow Cheese of Wisconsin, WI
Sharp Cheddar Spread
- 3rd** Widmer's Cheese Cellars, WI
Washed Rind Brick Cold Pack

SG: OPEN CATEGORY MADE FROM GOAT'S MILK, SHEEP'S OR MIXED MILKS

- 1st** Shepherds Dairy Products, UT
Bravo Heights Whisper

SF: COLD PACK CHEESE FOOD AND CHEESE SPREADS WITH FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

- 1st** Mozzarella Company, TX
Pecan Praline Mascarpone
- 2nd** Pineland Farms Creamery, ME
Spreadable Salsa Jack Cheese
- 3rd** Pine River Pre-Pack, Inc., WI
Chardonnay & Extra Sharp Cheddar Cold Pack
Cheese Food

T. AGED SHEEP'S MILK CHEESES

Caciotta, Romano, Manchego, Table Cheeses, etc.

TO: OPEN CATEGORY

- 1st** Carr Valley Cheese, WI
Native Sheep
- 2nd** Carr Valley Cheese, WI
Aged Marisa
- 3rd** Carr Valley Cheese, WI
Virgin Pine Native Sheep
- 3rd** Garden Variety Cheese, CA
Hollyhock

U. AGED GOAT'S MILK CHEESES

Taupinière, Rinded Log and Pyramid Types, etc.

UG: OPEN CATEGORY

- 1st** Vermont Butter & Cheese Creamery, VT
Bonne Bouche
- 2nd** Capriole, Inc., IN
Sofia
- 3rd** Hendricks Farms & Dairy, LLC, PA
Soudertoma

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V. WASHED RIND CHEESES

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 - Limburger, Pont l'Evêque, Chimay, Raclette, Swiss Appenzeller or Vignerons-style, etc.

VC: OPEN CATEGORY MADE FROM COW'S MILK

- 1st **Bleu Mont Dairy, WI**
Lil Wils BIG Cheese
- 2nd **Fromagerie Le Détour, QC, Canada**
Magie de Madawaska
- 3rd **Domaine Feodal, QC, Canada**
Guillaume Tell
- 3rd **La Fromagerie 1860 DuVillage Inc., QC, Canada**
Cantonnier

VG: OPEN CATEGORY MADE FROM GOAT'S MILK

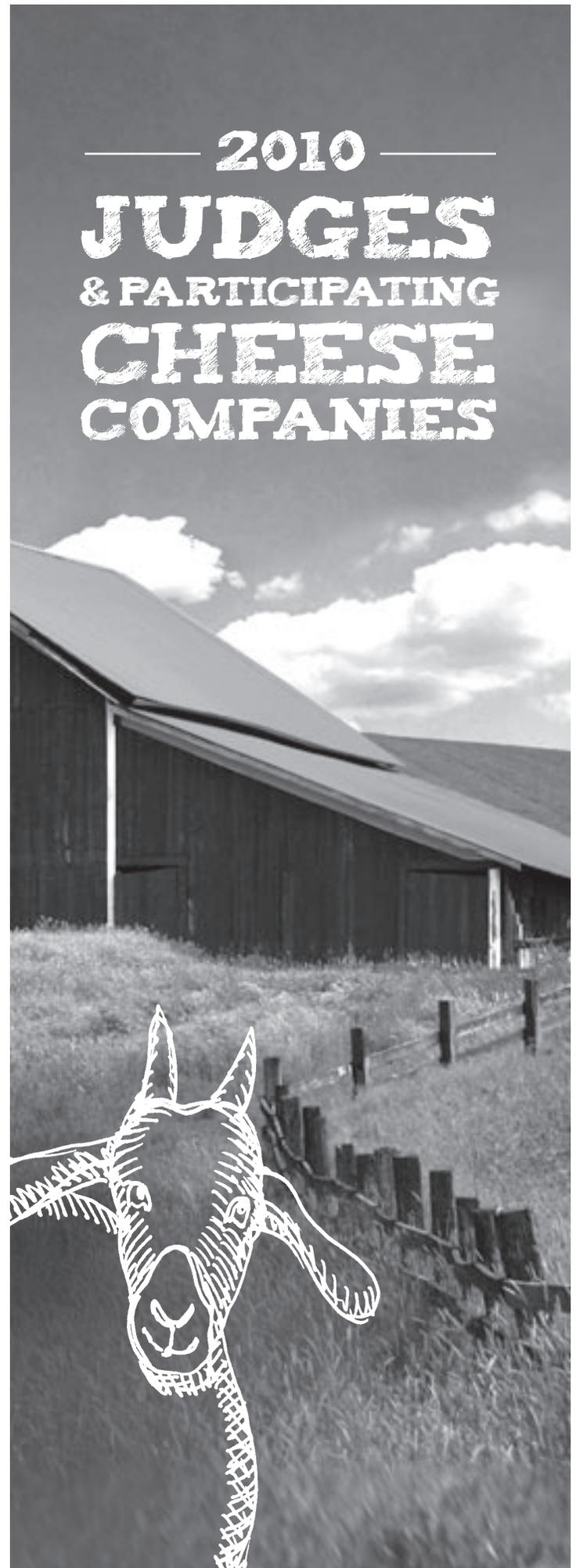
- 1st **Baetje Farms LLC, MO**
Cherbourg
- 2nd **Baetje Farms LLC, MO**
Fleur de la Vallee
- 3rd **Haystack Mountain Goat Dairy, CO**
Haystack Mountain Goat Dairy Red Cloud

VS: OPEN CATEGORY MADE FROM SHEEP'S MILK OR MIXED MILKS

- 1st **Estrella Family Creamery, WA**
Caldwell Crik Chevette
- 2nd **Carr Valley Cheese, WI**
Benedictine
- 2nd **Hidden Springs Creamery LLC, WI**
Ocooch Mountain Reserve
- 3rd **Fifth Town Artisan Cheese, ON, Canada**
Bonnie and Floyd

VA: CHEESES AGED MORE THAN 90 DAYS WITH UP TO 44% MOISTURE - ALL MILKS

- 1st **Uplands Cheese Co., WI**
Pleasant Ridge Reserve
- 2nd **Consider Bardwell Farm, VT**
Rupert
- 3rd **Emmi-Roth Käse USA, WI**
Grand Cru Gruyere Surchoix



2010 ACS COMPETITION JUDGES

DAVID GROTENSTEIN

American Cheese Society Merchandising Manager

Member, Board of Directors, & Judging and Competition Chair

David Grotenstein is the Merchandising Manager for Union Market in Brooklyn, NY. Prior to that, he was a consultant in the specialty food industry under the banner Food and Image, working in 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. His clients include Fallon & Byrne Food Hall in Dublin, Ireland, Fox & Obel Food Market in Chicago and Tuller Premium Foods in Brooklyn, NY, Liberty Heights Fresh in Salt Lake City, Sickles' Farm Market of Little Silver, NJ, feast.com, Wild Edibles Seafood and Oppenheimer Prime Meats, the last three all in New York, as well as the national chains, Whole Foods Market, Wild Oats and Fuddruckers.

He's been in the food business for almost 30 years, having been a manager at Pasta & Cheese, DDL Foodshow and Mangia, and a general manager and buyer for Fairway Market, Gourmet Garage and Garden of Eden. In 2002, he co-founded Molto Sugo LLC, which produced specialty food products under Mario Batali's label. In 2004, he rejoined the Board of the American Cheese Society, and co-chairs the Competition and Judging Committee. A native New Yorker, he's currently a very happy resident of Brooklyn.

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.

Atlanta Foods International purchased Sheila Marie Imports in 2007, and John now serves as President of SMI and a Vice President of AFI. John holds degrees in cheese grading from the University of Wisconsin – Madison and in cheesemaking, from Washington State University, at Pullman and was inducted into the *Gilde des Fromagers* in 2002. He has been an ACS Board of Directors member for 12 years and chairman of the Cheese Competition Committee for 15 years between 1987 and 2007. During that time, he expanded the categories from 8 to 102 and continually redefines the categories for Competition Committee approval.

John co-chaired the ACS Annual conference in 1996 and 1999 with Ruth Flore. He was a Master Judge of the New Zealand's National Cuisine Champion of Cheese Competition from 2003 - 2007, developed their categories and rules, and trained the judges. He resides in Reading, MA with his wife and twin sons.

KATE ARDING

Kate Arding is an independent dairy consultant specializing in small-scale cheese production. She is also a co-founder of *culture*, the acclaimed first national consumer cheese magazine launched in December 2008. A native of Britain, Kate has worked in the farmhouse cheese industry for 18 years. First as wholesale manager for Neal's Yard Dairy in London, where she developed extensive knowledge – and love – of the farmhouse cheese industry, followed in 1997 by Kate's move to California to help establish Cowgirl Creamery and Tomales Bay Foods. Since 2003, Kate has worked as an independent consultant focusing on affinage, sales and marketing, and helping small-scale cheesemakers adapt to changing market demands. Kate lives in rural, upstate New York.

MARC BATES

Marc Bates, Senior Consultant has over 40 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 of the WSU Collegiate Dairy Products Evaluation team from 1979-96; 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 Protection; Washington Assn for Food Protection (Past President); Oregon Dairy Industries (Board Member) and the American Cheese Society. Marc specializes in training, product development, quality, and food safety, and has extensive experience in research within the dairy industry. Marc obtained his B.S. in Animal Science, Dairy Manufacturing and his B.A. in Business Administration at Washington State University.

FLOYD BODYFELT

Floyd Bodyfelt was raised on a dairy farm in Tillamook County, Oregon and worked in his local Tillamook County Creamery Association cheese factory before he could legally drive. Two Jersey cows put him through Oregon State University, where he received the last issued B.S. degree in Dairy Technology. He was a student contestant in the Collegiate Dairy Products Evaluation Contest in 1957, where he placed 3rd in the competition for Cheddar cheese. After a three-year stint in the U.S. Army as a medical technologist, Floyd returned to OSU's Dept. of Food Science and Technology where he completed his M.S. thesis on the "fruity flavor defect of Cheddar cheese." Simultaneously, Floyd was appointed as the OSU Extension Dairy Processing Specialist and taught the laboratory portion of a Dairy Processing course. Within a year, he also became the manager for the OSU Creamery. During this time, he was also the superintendent of the Oregon Dairy Industries Association annual dairy products quality contest and recalls judging a class of 46 samples of medium aged Cheddar, just before evaluating a set of 38 aged cheese contenders. Floyd Bodyfelt's 35-year career at Oregon State University involved serving as the Extension Dairy Processing Specialist for the states of Oregon and Washington, and teaching two courses for 30+ years (Dairy Processing and Dairy Products Sensory Evaluation). Floyd's OSU teams competed in the International Collegiate Dairy Products Evaluation Contest from 1967 through 1996; his teams placed first in 1984 and 1985. He has served as a cheese judge in the U.S. and World Cheese Championship contests on six occasions and as the instructor for sensory evaluation of cheese at short courses in the states of Oregon, Washington, Utah, California, New York and Minnesota. Floyd, since his OSU retirement in 1997, has undertaken technical consultation in dairy technology and/or food safety in North Yemen, Sri Lanka, Thailand, Ukraine, Chile, Japan, and China, while serving as a senior consultant/auditor for NSF, Cook and Thurber, Ann Arbor, Michigan.

DR. CHRISTINE M. BRUHN

Dr. Bruhn has expertise in consumer behavior, food science, and consumer economics. She studies consumer attitudes toward food safety and quality and guides educational programs that inform consumers about new products and new technologies. She is past chair of the Food Science Communicators and the Nutrition Division of the Institute of Food Technologists, served as a Distinguished Scientific Lecturer for the Institute, from 1992-97 and 2002-2003, and was a member of the Executive Committee from 2003-2006. She is a fellow of IFT and the IFST in the UK. Dr. Bruhn serves on the FDA Risk Communication Advisory Committee (2008-Present). Research conducted by the Center for Consumer Research generates knowledge that lays the basis for effective decision making by consumers at a personal level and for effective policy and actions by public and private organizations. Dr. Bruhn has authored over one hundred forty professional papers on consumer attitudes toward food. She receives numerous national and international requests to address consumer issues.

DR. JOHN C. BRUHN

John C. Bruhn PhD was a Dairy Foods Processing Specialist with Cooperative Extension in the Department of Food Science and Technology at U C Davis from February 2, 1969. From 1995 to 2002, he was founding Director of the campus Dairy Research and Information Center, an administrative program to aid in the funding of dairy foods research and to be a focal point for those seeking information on U C Davis' dairy programs. As a Cooperative Extension Specialist, he was responsible for developing applied research and educational programs for the California dairy foods processing industry. His research and educational programs emphasized factors affecting the quality and safety of raw milk and processed milk and dairy foods, including cheeses. In his retirement, Dr. Bruhn continues his activities in California, national and international food and dairy food organizations. In these associations, and others, he has served on committees and in elective offices, including Board of Directors and as president of the American Dairy Science Association. Some noteworthy recognitions of his applied research and outreach educational programs include: Educator's Award, Citation Award, and most recently, the Honorary Membership Award from the International Association for Food Protection; Sanitarians Award, from the California Association of Dairy and Milk Sanitarians; Honorary Member, California Dairy Industries Association; Outstanding Alumnus Award from Michigan State University and in 2009, the Award of Distinction from U C Davis; the Extension Educators Award from the American Dairy Science Association, and from the Merced County Fair, the Golden Cow Award which recognized his lifelong contributions to improve the quality of California raw milk. The California Cheese and Butter Association in 2009 recognized John with a Lifetime Achievement Award. He was elected Fellow in four of his professional associations, including the Institute of Food Technologists, the Institute of Food Science and Technology (United Kingdom), International Association for Food Protection and mostly recently, the American Dairy Science Association. He was also very pleased when two California dairy associations established an endowed scholarship in his name (John C. Bruhn Scholarship in Dairy Food Science) in the Department of Food Science and Technology. John and his wife, Christine who is also a Cooperative Extension Specialist continue to live in Davis.

DR. STEPHANIE CLARK

Stephanie Clark grew up on a small farm in Massachusetts and dairy goats were her main project in 4-H. She earned her B.S. in Animal Science from Cornell University (Ithaca, NY) in 1990, and continued on for a M.S. in Food Science, which she earned in 1993. Stephanie earned her Ph.D. in Food Science from Cornell University in 1997, and joined the faculty at Washington State University (WSU) in January 1998. She earned tenure and was promoted to Associate Professor in 2004. Dr. Clark joined the faculty of Iowa State University (ISU) in August 2009 and serves as the Associate Director of the ISU Midwest Dairy Foods Research Center. One of Dr. Clark's research goals is to bridge gaps among important food quality and human health issues associated with dairy foods, specifically sensory quality, shelf life, consumer acceptability, probiotic bacteria, lactose maldigestion, and gut health. Her research has been presented in over 40 peer-reviewed publications and over 50 posters and presentations. Stephanie also interacts with the dairy industry throughout the world by conducting training in cheesemaking, sensory evaluation and food safety. In 1998, Stephanie founded the WSU Food Product Development Team at WSU. The team developed over 25 products with Stephanie's guidance, 14 of which earned national awards. She currently advises the ISU Food Product Development Team, which was one of six finalists in the 2010 Institute of Food Technologists Student Association Food Product Development Competition. She coached the WSU Dairy Products Evaluation Team, which earned a dozen national awards at Collegiate Dairy Products Evaluation Competitions, and now coaches the ISU Dairy Products Evaluation Team, which had been inactive for nearly 30 years before her arrival. The team earned 4th place in the nation in 2009. Stephanie is an active member of the Institute of Food Technologists (IFT) and ADSA, where she has served in many service and leadership roles, including Chair of the Dairy Foods Division of IFT for two years, and Section Editor of ADSA's Journal of Dairy Science. Dr. Clark was honored with the ADSA Foundation Scholar Award for outstanding research and teaching in dairy foods in 2007, the WSU College of Agricultural, Human and Natural Resource Sciences Individual Integrated Award for excellence in teaching, research and extension at WSU in 2009, and the Kraft Foods Award for Teaching of Dairy Foods in 2010.

DANIELLE CUSTER

Danielle Custer graduated from the Culinary Institute of America and began her illustrious career as the chef de cuisine at the since-closed Fullers restaurant at the Sheraton Seattle. It was during her five-year tenure there that she discovered a respect for the Northwest's bounty, developing a palate for (cont'd next page)

pristine, seasonal ingredients. Her time in Seattle planted the roots of her commitment to sustainable agriculture. In 1996, she became the executive chef at Laurels restaurant in Dallas, Texas, a move that would prove fruitful two years later when Food & Wine Magazine named her one of America's Best New Chefs of 1998. Following that accolade was the "Rising Star Chef" award from the James Beard Foundation in 1999. Despite such glory, she missed the home where she cut her teeth as a professional chef. So, in 2001, she returned to Seattle to open 727 Pine at the Elliott Grand Hyatt Hotel. Danielle currently is director at Bon Appétit Management Company, overseeing TASTE Restaurant/Café/Events at the Seattle Art Museum. She has spearheaded a comprehensive sustainability campaign that has poured more than \$1.3 million into the local agricultural economy. She is a member of Les Dames d'Escoffier, Slow Food, and Women Chefs & Restaurateurs.

EDOUARD DAMEZ

Born in Brittany, France, in a small village, I grew up eating almost exclusively food from our own garden or from my grandparents' farm. I started baking at 15 and studied the trade for 3 years finishing Best Apprentice des Côtes d'Armor (French Province). After my military service in Germany, I worked in Marseilles, in the South of France, for a French milling company that also operated many retail outlets. That company transferred me to Las Vegas, Nevada in December 1985 to run their bakery Production plant. In 1988, I moved to Houston where I met my wife and opened the bakery department for a French retail grocery store, Auchan Hypermarket (9th largest food retailer in the world). In 1991, I became responsible for the Deli & Cheese department, in addition to the bakery. This is when I really got my first experience as a cheese buyer. In 1993, I was recruited by H-E-B Central Market to run the bakery department for their first store in Austin. Since 2000, I have been responsible for the Bakery Deli & Cheese category management for the 8-store chain which has received acclaim worldwide for being some of the best stores in the U.S. Central Market carries, on average, over 650 cheeses from all over the world in a self service setting and will top over 800 during the Holidays. For the last 10 years, I have assessed hundreds of cheeses yearly from around the world as they are evaluated to become part of the extensive Central Market product mix.

GORDON EDGAR

Gordon Edgar has been the cheese buyer for Rainbow Grocery Cooperative in San Francisco, since 1994. Rainbow (www.rainbow.coop) is San Francisco's biggest independent grocery store and the country's largest retail worker cooperative. He has been a panelist at numerous cheese events, has been elected to the Board of Directors of the California Artisan Cheese Guild, and has eaten way too much cheese as an aesthetic judge at more than one cheese competition. Gordon's cheese memoir, *Cheesemonger: A Life on the Wedge*, was published by Chelsea Green in early 2010.

DR. NANA FARKYE

Dr. Farkye graduated from the University of Ghana in 1980 with a Bachelor's degree (with honors) in Biochemistry and Nutrition. Then, he received his M.S. and Ph.D. in Food Sciences and Nutrition from Utah State University in 1985 and 1986, respectively. Dr. Farkye is currently a Professor of Dairy Science at California Polytechnic State University where he has been since 1990. Prior to joining Cal Poly, he worked at the University College Cork, in Ireland. Dr. Farkye's research interests are in dairy chemistry and cheese technology. He has several published articles and book chapters on various aspects of cheese and dairy foods and holds U.S. and international patents on no-melt cheese technologies. He teaches courses in dairy chemistry and cheese and fermented milk foods. Dr. Farkye has been a judge in several cheese contests, including ACS in 2002; U.S. Championship Cheese Contest, 2007 & 2009; and World Championship Cheese Contest in 2008 & 2010.

DR. LISBETH GODDIK

Lisbeth Goddik, Ph.D., grew up on a farm in Denmark but immigrated to the US when her parents bought a farm in the Willamette Valley. Professional work experience includes production work at 3 different Danish dairy plants and 3 years at Yoplait's International Research Center in Paris, France. In addition, she has worked in New Zealand, Canada, and Norway. She received her graduate degrees in food science from Cornell University and Oregon State University. She has worked at OSU since 1999 as OSU's dairy processing extension specialist and associate professor in food science. Her job responsibilities include teaching, research, and outreach in the field of dairy processing. She is the current holder of the ODI-Bodyfelt Professorship in dairy science. She and her family recently returned from a 1 year sabbatical in France where she studied artisan production of raw milk cheeses.

DEBBIE HARRIS

Although Debbie was born in Los Angeles, she considers herself as a native Oregonian having lived here for all but 3 years of her life. For the last 10 years, Debbie has worked for New Seasons Market in Portland, OR – a locally – owned grocery chain that takes pride in its personal relationships with local farmers, ranchers, fishers, brewers, vintners, and cheesemakers. She helped open New Seasons Market's first store, in a 1 person cheese department where exactly 4 local cheesemakers were represented. Debbie's position with the company has evolved to the Cheese Merchandiser and Buyer for the 9-store company. She has been directly involved with the growth of the cheese department to the current inventory which exceeds 300 cheese varieties, a large percentage of which are American artisan cheeses and include dozens of cheeses from local cheesemakers.

JOHN JAECCI

John is a third generation licensed Wisconsin cheesemaker who began his career over 30 years ago with the family business in Green County, WI. Hired at the Wisconsin Center for Dairy Research in 1991 as the Center's cheesemaker, he has been the coordinator of the Cheese Industry and Applications Program for the past several years. This CDR program area is actively involved with natural and processed cheesemakers in product development, technology transfer, manufacturing protocols, regulatory issues, cheese functionality, cheese sensory, and troubleshooting. The Cheese Industry and Applications program works with cheese manufacturers of all sizes in addition to ingredient and culture suppliers, equipment companies, food service, converters, wholesalers, retailers, chefs, and quick serve restaurants.

John is directly involved with many cheese related CDR short courses including the Wisconsin Cheese Tech Short Course, Wisconsin Processed Cheese Short Course, Cheese Grading, The World of Cheese, in addition to the yearly Master Cheesemaker Artisan series courses. He is also involved in many company specific training short courses. John has been a technical judge in many contests including the World Championship Cheese Contest, United States Championship Cheese Contest, and the American Cheese Society Annual Judging and Competition.

MARK JOHNSON

Mark 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, as well as the U.S. and World Championship Cheese Contests. He loves to talk cheese with cheesemakers and share their experiences, insights, and cheeses.

STEVE JONES

Steve Jones, the owner of Cheese Bar, has a long background in cheese, driven by his passion to support small producers by sourcing and sharing exceptional artisan products. His cheese adventures include directing the cheese department for Provvista Specialty Foods Inc., one of the nation's most admired wholesale purveyors of fine cheeses and specialty products; brokering for a group of Oregon artisan cheesemakers; and interning in affinage and marketing with Neal's Yard Dairy in London. Steve has been active with many local and national cheese organizations. He is a founding member of The Wedge, the biannual Portland cheese festival, and in 2009 was half of the winning team in the American Cheese Society's (ACS) first annual Cheese Mongering competition. Steve has served as a judge for the ACS annual competitions and has volunteered as a panel member and presenter for ACS and other organizations on numerous occasions.

TOM KOOIMAN

Tom Kooiman carries the roll of cheese specialist for Provvista Specialty Foods in Portland Oregon, an importer and distributor of fine ingredients for retailers and foodservice. He has been with Provvista for fifteen of its seventeen years. Growing up on a farm in the Midwest and working in the food industry throughout his life has connected him with the source of foods from the land to the table. Along with being part of the selection process of cheeses and other ingredients at Provvista, Tom carries the unusual job of driving the Cheese Truck, a mobile miniature warehouse of cheeses. With the Cheese Truck, Tom tastes, educates, and sells cheese and their accompaniments to retailers and fine restaurants all around the Pacific Northwest.

EMILIANO LEE

These days, Emiliano "Emi" Lee finds himself a pioneer in one of the last food frontiers, educating palates and promoting authentic full-flavored food at Liberty Heights Fresh in Salt Lake City, Utah. Emi works closely with purveyors near and afar, and his lifelong passion translates into arguably the best cheese counter in the state. You'll find a vast selection of farmstead and artisanal treasures from the finest craftsfolk the caseosphere has to offer. From stealing brie from his father's desk as a child to judging cheese for the American Cheese Society, this child at heart is living a dream and honored to share in that with others of his ilk at ACS and beyond.

DAVID LOCKWOOD

David Lockwood began selling cheese at Zingerman's Deli in 1986. Since 1991, he has primarily worked with Neal's Yard Dairy: managing the shops, opening up the US market, taking care of the cheese, buying cheese and overseeing finances. Currently, he is the managing director of the business.

SARAH MASONI

Sarah Masoni is the Product and Process Development Manager for Oregon State University's Food Innovation Center located in Portland, Oregon. Sarah Masoni has worked more than 20 years in the food industry in Quality Assurance, Manufacturing, and Product Development.

While attending Oregon State University, she trained under Floyd Bodyfelt and competed in the 1985 International Dairy Product's Judging Competition in Atlanta. Sarah was the number 3 judge over-all competing with 28 different Universities. Sarah worked in a cheese shop in the 1980's that had over 200 cheeses, she also made semi-soft surface ripened cheeses while working at a small cheese factory in Tillamook, Oregon. Sarah has been an executive board member for the Oregon Dairy Industries, and continues to participate in the ODI. Sarah Masoni traveled with her father and family through Europe in 1974 visiting farmstead cheese facilities and learning a great deal from her dad, Edmund A. Zottola, Professor Emeritus, U of MN, who started the Minnesota Farmstead Cheese Program in 1975. Sarah Masoni graduated from Oregon State University with a Bachelor of Science Degree.

MAX MCCALMAN

Max McCalman is a highly visible advocate for artisanal cheese production and a dedicated scholar of cheese, where he acts as consultant to the trade, judges at cheese competitions and is a frequent guest lecturer. He authored three books, "The Cheese Plate," "Cheese: A Connoisseur's Guide to the World's Best," and, most recently, "Mastering Cheese: Lessons For Connoisseurship from a Maître Fromager." Max has been awarded the exclusive title of Garde et Jure by France's Guildes des Fromagers, and he was the first in-house Maître Fromager for an American restaurant. Max retains this title at Artisanal Premium Cheese Center, where he is Dean of Curriculum and Director of Affinage. Max developed the widely lauded cheese program at Terrance Brennan's Picholine restaurant more than 15 years ago, and later established the critically acclaimed cheese programs at Brennan's Artisanal Fromagerie & Bistro and at Artisanal Premium Cheese (APC) center (www.artisanalcheese.com), all in NYC. For further information on Max, visit his website: www.maxmccalman.com.

GINA MODE

Gina Mode was raised on a fifth generation family dairy farm and has been making cheese as a licensed Wisconsin cheesemaker for over a decade. She has a Bachelor of Science Degree in Food Science and a Master of Business Administration Degree. Gina has been working with cheese since an internship with the Wisconsin Center and the Babcock Hall Dairy Plant at the University of Wisconsin – Madison before returning to the CDR in 2005. As a member of the Cheese Industry and Applications Group, Gina works with cheese brokers, ingredient suppliers, and manufacturers – from farmstead to commercial. She has served as a technical judge for the American Cheese Society.

KATE SANDER

Kate Sander is editorial director of CHEESE MARKET NEWS, a national weekly newspaper based in Middleton, Wis., that covers all aspects of the cheese and dairy/deli industry. She has been with the publication since 1995; as editorial director she guides the overall direction of news coverage as well as writes special features. Raised on a dairy farm in Oregon, Kate brings to CHEESE MARKET NEWS a lifelong interest in all aspects of the cheese and dairy industry. She enjoyed her first stint as an ACS contest judge in Milwaukee in 2004. Kate currently resides in Ellensburg, Wash., with her husband and two sons.

FRANK SCHUCK

Frank Schuck has been involved in the world of cheese, beer and wine for 20 years. He cut his teeth at the NYC temples of cheese and now is the Pacific Northwest's Specialty Coordinator for Whole Foods Market. His passions are fermentation, American terroir and his family. He has served as an Aesthetic Judge for the ACS in 2004 and also this year. He calls Seattle, WA home.

ERIK SILDEN

Erik is co-owner of Dovre, a cheese importer and specialty food distributor in Vancouver, British Columbia. Born in Norway, Erik's passion for food began, and remains, with simpler flavours (yes, there is a 'u' in 'flavour' when you spell it in Canadian!) and artisan producers. Through his work with cheesemakers in the UK and closer to home, his appreciation for clothbound cheddars and their pairings continues to grow, almost daily. As the lead cheese buyer at Dovre, Erik has worked with producers across Canada, in Europe, and has managed to navigate the importing challenges of bringing a few American artisan cheeses to select Canadian retailers as well.

LEE SMITH

Ms. Lee Smith is the senior vice president of Phoenix Media Network and publisher/editorial director for Deli Business and Cheese Connoisseur magazines. She began her career with Kings Super Markets in New Jersey over 30 years ago. Her love of specialty cheeses began with her promotion to deli supervisor and assistant cheese buyer. Her career includes over 20 years in the retail industry as a cheese buyer, deli director, senior marketing/purchasing director, and consultant. Ms. Smith is also an avid traveler and award-winning writer, having written the acclaimed Specialty Cheese Guide, an annual feature in both magazines.

MARIANNE SMUKOWSKI

Marianne's current position is Dairy Safety/Quality Applications Coordinator for the Wisconsin Center for Dairy Research. In this position, she assists dairy manufacturers in the following areas: safety/quality audits, third party audits, recall issues, GMP reviews, and developing HACCP plans. She has judged dairy products for numerous contests throughout her career including the American Cheese Society. She coordinates the WI Master Cheesemaker program and provides technical support in regulatory matters.

CATHY STRANGE

Cathy Strange is the Global Cheese Buyer at Whole Foods Market. She began her career with Whole Foods Market as a part-time Team Member in the wine department at the Wellspring Grocery in North Carolina nineteen years ago. Since that time, Cathy has worked in three different regions for Whole Foods Market, holding Store Buyer, Team Leader, and Coordinator positions. Cathy's passion for food created with fresh ingredients began during her experiences as manager/chef of a cutting edge Northern Italian restaurant. She is a tireless champion of artisan, organic and/or sustainably-produced food products. During her tenure as the Global Cheese Buyer for WFM, she orchestrated the first dedicated organic cheese shipments from Europe to the United States and represents Whole Foods Market in the Cheese Importers Association of America. Cathy is a current Board Member of the Raw Milk Cheesemaker's Association and is a past president of the American Cheese Society, a position she held for two years and participated as a member of the board for 7 years. She has judged cheese competitions internationally and is a current member of the Cheese of Choice Coalition working with the Cheese Importers Association and Oldways Preservation and Trust to advocate for maintenance of raw milk products legislation. Cathy is a member of Slow Food, Les Dames d'Escoffier, Oldways Preservation and Trust, and has been published in several periodicals. She has been a presenter at conferences including Cheese Art, the International Food Safety and Technology Conference, IACP Conference and the Wisconsin Cheese Technology Conference. Cathy has been honored internationally with membership in La Guilde des Fromagers de Saint-Uguzon, the most celebrated association of cheesemongers and specialists in France.

COURTENAY TYLER

Courtenay Tyler began her "cheese journey" working at The Gourmet Shop in Columbia, South Carolina in high school, cutting cheese, and pairing cheese for their weekly wine tastings. After several years of job soul searching, working in different restaurants, and attending culinary school at the Cooking and Hospitality Institute of Chicago, Courtenay returned to her first love, cheese. She began working with Binny's Beverage Depot in Chicago, Illinois opening several Gourmet Grocery departments for the fine wine and liquor retailer. Intrigued by a wave of small farm producers in nearby Wisconsin, a love of working with Artisan American cheese began. Courtenay is currently the Specialty Director for Earth Fare, the healthy supermarket; overseeing their specialty cheese, wine, beer and coffee. She has been with Earth Fare, a growing supermarket chain since 2003, bringing artisan cheeses to Southern marketplaces.

JULIANA URUBURU

Juliana Uruburu directs the cheese selection, merchandising, education, and promotions for The Pasta Shop, a Northern California specialty food store with two locations, in Oakland's bustling Rockridge district and in Berkeley's avant-garde Fourth Street neighborhood. A Bay Area institution for over two decades, The Pasta Shop is known as a store for those passionate and knowledgeable about food and cooking. The Cheese Counters reflect Juliana's expertise, passion and direction. The large selection of cheeses focuses on superb cheeses from around the world, appealing to a wide variety of tastes. Combined with knowledgeable and friendly service, the Cheese Counters have distinguished The Pasta Shop as a food-shopping destination. In 2005, Saveur named The Pasta Shop as one of the twenty best places to buy cheese in the U. S. Juliana directs staff cheese training, customer classes, including the Pasta Shop's annual series of wine and cheese pairing classes. Juliana merges her food experience with her interior architecture degree to create dynamic displays and merchandising plans. Much in demand at local cooking schools, including Tante Marie's, Purcell Murray, Sur la Table, and the Cheese School of San Francisco, Juliana teaches private cheese classes and orchestrates cheese parties around the Bay Area. Working with cheese for over 23 years, she is a frequent panelist and cheese judge at industry conferences, such as the American Cheese Society and the California State Expo. Recognized as an individual dedicated to promoting quality cheese, Juliana was recently inducted into the Guilde des Fromagers and became a Chevalier du Taste Fromage, dedicating her life's work to promoting the consumption of excellent cheese.

DR. STEVE ZENG

Dr. Steve Zeng is an Associate Professor/Dairy Product Specialist at Langston University, Oklahoma. His expertise is in dairy product processing, particularly in goat milk and cheese. His research interest has been in sub-clinical mastitis and its effect on composition of goat milk, sensory quality and yield of cheese. With his industrial and academic experiences, he has conducted more than 40 cheesemaking workshops in many states in the US as well as in China, Argentina, Armenia, and the Republic of Georgia. He has judged the United States Cheese Championship Contest and the World Cheese Championship Contest in the last three years.

PARTICIPATING CHEESE COMPANIES

Acoustic Farms

Mark Armstrong
2674 Linn Grove Road
Springville, IA 52336
319.560.2565

Agropur Fine Cheese

Pierre-Edouard Chomette
4700 Rue Armand-Frappier
Saint-Hubert, QC J3Z 1G5 Canada
450.443.5626
pleasureandcheeses.ca

Alemar Cheese Company

Keith Adams
622 North Riverfront Dr.
Mankato, MN 56001
507.385.1004
alemarcheese.com

Amazing Acres Goat Dairy, LLC

Debra Mikulak
184 Grove Road
Elverson, PA 19520
610.913.7002
www.amazingacresgoatdairy.com

AMLTR Products

Thomas R. Lechner
725 Forest Ave.
Fond Du Lac, WI 54935
920.922.9182

Ancient Heritage Dairy

Kathy Obringer
42067 Hwy 226
Scio, OR 97374
503.394.2649
ancientheritagedairy.com

Antonio Mozzarella Factory

Thomas Pugliese
631 Frelinghuysen Ave
Newark, NJ 07114
973.353.9411
www.antoniozzarella.com

Appleton Creamery

Caitlin Hunter
780 Gurney Town Rd.
Appleton, ME 04862
207.785.4431
www.appletoncreamery.com

Arena Cheese, Inc.

Bill Hanson
PO Box 136
300 Hwy 14
Arena, WI 53503

Arla Foods

Matt Dempewolf
489 Holland Ct
Kaukauna, WI 54130
920.462.1300

Arla Foods, Muskegon Dairy

Torben Siggaard
6366 Norton Center Drive
Muskegon, MI 49441
231.798.4371
www.arlafoods.com

Arthur Schuman, Inc.

Marissa DeMaio
40 New Dutch Lane
Fairfield, NJ 07004
973.787.8847
www.arthurschuman.com

Asgaard Dairy

Rhonda Butler
74 Asgaard Way
PO Box 605
Au Sable Forks, NY 12912
518.647.5754
asgaardfarm.com

Baetje Farms, LLC

Veronica Baetje
8932 Jackson School Road
Bloomsdale, MO 63627
573.483.9021
www.baetjefarms.com

Ballard Cheese, LLC

Steve Ballard
1764 South 2100 East
Gooding, ID 83330
208.934.4972
www.Ballardcheese.com

Barinaga Ranch, Inc.

Marcia Barinaga
P.O. Box 803
Marshall, CA 94940
415.663.8638
www.barinagaranch.com

Beecher's Handmade Cheese

Jena Paxton
104 Pike St Suite 200
Seattle, WA 98101
206.322.1644 x21
www.beecherscheese.com

Beehive Cheese Company, LLC

Timothy Welsh
2440 East 6600 South #8
Uintah, UT 84405
801.476.0900
www.beehivecheese.com

BelGioioso Cheese, Inc.

Jamie Wichlacz
5810 County Road NN
Denmark, WI 54208
920.863.2123
www.belgioioso.com

Belle Ecorce Farms

Wanda Barras
P.O. Box 493
St. Martinville, LA 70582
337.394.6683
www.belleecorcefarms.com

Bellwether Farms

Liam Callahan
9999 Valley Ford Road
Petaluma, CA 94952
707.763.0993
www.bellwetherfarms.com

Berkshire Cheese, LLC

Ira Grable
P.O. Box 35
Dalton, MA 01227
413.842.5128
www.berkshirecheese.com

Birchwood Farms

Mike Tierney
428 Brownsburg Rd.
Newtown, PA 18940
215.598.8633
www.birchwoodfarmdairy.com

Black Sheep Creamery

Brad Gregory
345 Bunker Creek Road
Chehalis, WA 98532
360.520.3397
www.blacksheepcreamery.com

Blackberry Farm

Adam Spannaus
1471 West Millers Cove Road
Walland, TN 37886
865.273.8531
www.blackberryfarm.com

Bleu Mont Dairy

Willi Lehner
3480 Co Hwy F.
Blue Mounds, WI 53517
608.767.2875

Blue Jacket Dairy

Angel King
1434 County Road 11
Bellefontaine, OH 43311
937.292.7327
www.bluejacketdairy.com

Blythedale Farm, Inc.

Becky Loftus
1471 Cookeville Road
Corinth, VT 05039
802.439.6575

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Krista Dittman
17015 NW 70th St.
Raymond, NE 68428
402.783.2124
www.branchedoakfarm.com

Bravo Farms

Jonathan Van Ryn
PO Box 219
Traver, CA 93673
559.897.4634
www.bravofarms.com

Brazos Valley Cheese

Marc Kuehl
608 Dry Creek Road
Waco, TX 76705
254.230.2535
brazosvalleycheese.com

Brunkow Cheese of Wisconsin

Joe Burns
17975 County Highway F
Darlington, WI 53530
608.776.3716

Burroughs Family Farms

Rose Marie Burroughs
22329 E. Monte Vista Avenue
Denair, CA 95316
209.874.1309
BurroughsFamilyFarms.com

Cabot Creamery Cooperative

Jed Davis
One Home Farm Way
Montpelier, VT 05602
802.371.1260
www.cabotcheese.coop

Calabro Cheese Corporation

Lloyd Lirio
580 Coe Ave
East Haven, CT 06512
203.469.1311 x115
www.calabrocheese.com

Cantare Foods, Inc.

Christophe Megevand
7651 St. Andrews Avenue
San Diego, CA 92154
619.690.7550 x304
cantarefoods.com

Capriole, Inc.

Judith Schad
10329 Newcut Road
Greenville, IN 47124
812.923.9408
www.capriolegoatcheese.com

Carlisle Farmstead Cheese

Tricia Smith
PO Box 477
670 Ridge Road
Hardwick, MA 01037
978.287.5005
www.carlislefarmsteadcheese.com

Carr Valley Cheese

Sid Cook
53797 County G
Lavalle, WI 53941
608.986.2781
www.carrvalleycheese.com

Cato Corner Farm, LLC

Mark Gillman
178 Cato Corner Rd
Colchester, CT 06415
860.537.3884
www.catocornerfarm.com

Cedar Grove Cheese for Mt. Sterling Co-op Creamery

Al Obrien
505 Diagonal St.
Mt. Sterling, WI 54645
608.734.3151
www.buygoatcheese.com

Cedar Grove Cheese, Inc.

Bob Wills
PO Box 185
Plain, WI 53577
608.546.5284
www.cedargrovecheese.com

Cellars at Jasper Hill

Mateo / Andy Kehler
PO Box 272
148 Town Hwy 41
Greensboro, VT 05841
802.533.2566
www.cellarsatjasperhill.com

Central Coast Creamery

Avery Jones
179 Niblick Road, Suite 193
Paso Robles, CA 93446
805.624.1968
www.centralcoastcreamery.com

Cesar's Cheese

Cesar Luis Vasquez
625 Western Ave.
Random Lake, WI 53075
414.520.5266

Chalet Cheese Co-op

Myron Olson
PO Box 788
N4858 Hwy N
Monroe, WI 53566
608.325.4343

Cheese Louise Creamery

Keith Ellis
2807 Oak St.
Eugene, OR 97405
541.520.2553
www.cheeselouise.org

Cherry Glen Farm

Ashlee Ehlers
16120 Barnesville Rd.
Boys, MD 20841
888.414.4826
www.cherryglengoatcheese.com

Coach Farm

Steve Margarites
105 Mill Hill Road
Pine Plains, NY 12567
518.398.5325
www.coachfarm.com

Cobb Hill Cheese

Sophie Starr
5 Linden Road
Hartland, VT 05048
802.436.1333

Consider Bardwell Farm

Angela Miller
1333 Rt. 153
West Pawlet, VT 05775
646.234.4144
www.considerbardwellfarm.com

Cowgirl Creamery

Maureen Cunnie
419 1st St.
Petaluma, CA 94952
415.717.7480
www.cowgirlcreamery.com

Cows Creamery

Armand Bernard
397 Capital Dr.
Charlottetown, PE C1E 2E2 Canada
902.370.3153
www.cows.ca

Crave Brothers Farmstead Cheese, LLC

Beth Crave
W11555 Torpy Road
Waterloo, WI 53594
920.478.4887 x221
www.cravecheese.com

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1255 Oblong Rd.
Williamstown, MA 01267
413.458.5888
www.cricketcreekfarm.com

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One Organic Way
Lafarge, WI 54639
608.625.3519
www.organicvalley.coop

Crowley Cheese

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14 Crowley Lane
Healdville, VT 05758
802.259.2340
www.crowleycheese.com

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1330 Q Street
Arcata, CA 95521
707.825.1100
www.cypressgrovechevre.com

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John Eggena
54 Principale
Saint-Damase, QC J0H 1J0 Canada
450.797.3301
www.damafro.ca

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Katie Jury
3018 Helsan Drive
Richfield, WI 53076
262.677.6901
www.dciheeseco.com

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5108 Elton St. Unit E
Baldwin Park, CA 91706
626.962.6989
www.distefanocheese.com

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10385 Wilson Avenue SW
Byron Center, MI 49315
616.878.7961
www.dogwoodfarm.net

Domaine Feodal

Daniel Allard
1303 Rang Bayonne Sud
Berthier, QC J0K 1A0 Canada
514.648.7997
www.fromagescda.com

DreamFarm, LLC

Diana Kalscheur Murphy
8877 Table Bluff Rd.
Cross Plains, WI 53528
608.767.3442
www.dreamfarm.biz

Dreaming Cow Creamery

Kyle / Janelle Wehner
940 Magnolia Church Rd
Pavo, GA 31778
229.221.5335
www.dreamingcow.com

Eco Delices

Daniel Allard
766 Rang 9 Est
Plessisville, QC G6L 2Y2 Canada
514.648.7997
www.fromagescda.com

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Bruce G. Workman
W6117 Cnty Hwy C.
Monticello, WI 53570
608.938.4094

Elle-Tee and the Kitchen

Lori Turner
8216 29th Avenue No.
New Hope, MN 55427
612.581.2626

Emmi-Roth Käse USA

Kevin Davis
657 2nd Street
Monroe, WI 53566
608.328.2122 x59
www.rothkase.com

Estrella Family Creamery

Kelli Estrella
659 Wynoochee Valley Rd.
Montesano, WA 98563
360.249.6541
estrellafamilycreamery.com

Everona Dairy

Pat Elliott
23246 Clarks Mountain Road
Rapidan, VA 22733
540.854.4159
everonadairy.com

F. Capiello Dairy Products, Inc.

Heather Primeau
115 Van Guysling Ave.
Schenectady, NY 12305
518.374.5064 x20
www.capiello.com

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John Fagundes
8700 Fargo Ave
Hanford, CA 93230
559.582.2000
www.OldWorldCheese.com

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Jesse / Ethan Werner
PO Box 225
Fairfield, VT 05455
802.672.3650
www.plymouthcheese.com

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Laurie Carlson
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Dallas, OR 97338
503.623.4744
www.fairviewfarmdairy.com

Faribault Dairy Company, Inc.

Jeff Jirik
222 3rd St NE
Faribault, MN 55021
507.334.5260
www.faribaultdairy.com

Farms For City Kids Foundation

Jeremy Stephenson
706 Caper Hill Rd
Reading, VT 05062
802.484.1226
sbfccheese.org

FenceLine, LLC

Brian Nelson
22950 County Road Y
Grantsburg, WI 54840
612.423.0271
www.FencelineCheese.com

Ferns' Edge Dairy

Sharilyn Reyna
39456 Highway 58
Lowell, OR 97452
541.937.2765
FernsEdgeDairy.com

Fifth Town Artisan Cheese

Petra Cooper
4308 County Rd 8
Picton, ON K0K 2T0 Canada
613.476.5755 x502
www.fifthtown.ca

Finger Lakes Dexter Creamery, LLC

Rose Marie Belforti
1853 Black Rock Road
King Ferry, NY 13081
315.364.3581
www.kefircheese.com

Finica Food Specialties Ltd.

Amanda Organ
5942 Ambler Dr.
Mississauga, ON L4W 2N3 Canada
905.629.3030
www.finica.ca

Firefly Farms

Andrea / Matt Cedro
P.O. Box 257
Accident, MD 21520
301.245.4630
www.fireflyfarms.com

Fiscalini Cheese Co.

John B. Fiscalini
7206 Kiernan Ave.
7231 Covert Road
Modesto, CA 95358-9741
209.545.5495
www.fiscalinicheese.com

Flat Creek Lodge

Emily Brazzle
367 Bishop Chapel Church Road
Swainsboro, GA 30401
478.237.3474
www.flatcreeklodge.com

Franklin Foods

Rocco Cardinale
68 East Street
Enosburg Falls, VT 05450
802.338.0717
www.franklinfoods.com

Frisian Farms Cheese

Mike Bandstra
2321 Highland Ave.
Oskaloosa, IA 52577
641.204.2222
www.frisianfarms.com

Fromagerie Abbaye St-Benoit

Daniel Allard
1 Rue Principale
St. Benoit Du Lac, QC JOB 2M0 Canada
514.648.7997 x222
www.fromagescda.com

Fromagerie Au Gré des Champs

Suzanne Dufresne
400, Rang St-Édouard
St-Jean-sur-Richelieu, QC J2X 5T9 Canada
450.346.8732
www.augredeschamps.com

Fromagerie Belle Chevre

Tasia Malakasis
26910 Bethel Road
Elkmont, AL 35620
256.423.2238
www.bellechevre.com

Fromagerie Bergeron

Mario Bergeron
3837 Route Marie-Victorin
Saint-Antoine-De-Tilly, QC G0S 2C0 Canada
418.886.2234
www.bergeroncheese.com

Fromagerie du Presbytere

Jean Morin
222 Principale
Ste-Elizabeth De Warwick, QC JOA 1M0
Canada
819.358.6555
FromagerieduPresbytere.com

Fromagerie Fritz Kaiser

Daniel Allard
459, 4E Concession
Noyan, QC JOJ 1B0 Canada
514.648.7997
www.fromagescda.com

Fromagerie Le Détour

Ginette Bégin
100, Route Transcanadienne
Notre-Dame-Du-Lac, QC GOL 1X0 Canada
418.899.7000
www.fromagerieledetour.com

Garden Variety Cheese

Rebecca King
1481 San Miguel Canyon Rd.
Royal Oaks, CA 95076
831.761.3630
www.gardenvarietycheese.com

Goatsbeard Farm

Ken Muno
11351 Callahan Crk Rd.
Harrisburg, MO 65256
573.875.0706
www.goatsbeardfarm.com

Gold Creek Ranch

Brenton Whitaker
6297 E. Bench Creek Road
Woodland, UT 84036
435.783.5815
www.goldcreekfarms.com

Grafton Village Cheese

Dane Huebner
P.O. Box 1200
Brattleboro, VT 05301
802.246.2221
www.graftonvillagecheese.com

Great Lakes Cheese Co., Inc.

Erin Shirkey
17825 Great Lakes Parkway
P.O. Box 1806
Hiram, OH 44234-1806
440.834.7289
www.greatlakescheese.com

Green Dirt Farm, LLC

Sarah Hoffmann
PO Box 74
Weston, MO 64098
816.210.4362
www.green dirtfarm.com

Grupo Industrial y Comercial Navarro SA de CV

Luis Gerardo Navarro
Porfirio Diaz #180
Colonia Centro
Tepatitlan De Morelos, JA 47600
Mexico
+52.378.782.0102
www.quesosnavarro.com

Harley Farms Goat Dairy

Dee Harley
PO Box 173
205 North Street
Pescadero, CA 94060
650.879.0480
www.harleyfarms.com

Hawthorne Valley Farm

Peter Kindel
327 Rt 21C
Ghent, NY 12075
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