



CHEESE RALLY

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AUGUST 1-4, 2012

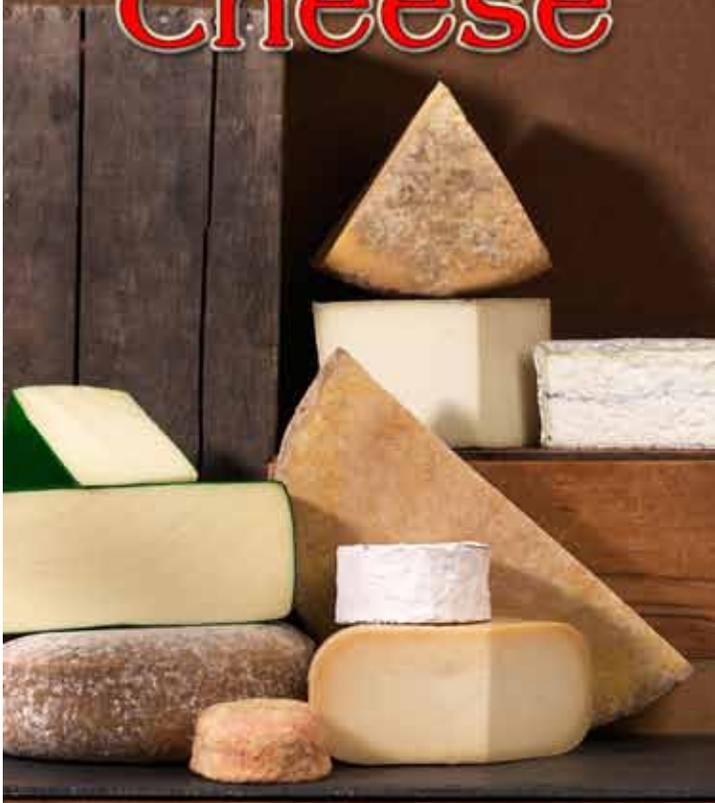


**2012
ACS JUDGING
& COMPETITION
AWARDS GUIDE**





Purveyors Of Fine American Cheese



Atlanta Foods International
255 Spring Street, SW
Atlanta, GA 30303
(404) 688-1315

Gourmet Foods International
11001 E 53rd Avenue
Denver, CO 80239
(720) 274-2888

Gourmet Foods International
1100 NW 33rd Street
Pompano Beach, FL 33064
(954) 969-1120

Gourmet Foods International
47-55 27th Street
Long Island City, NY 11101
(845) 701-5557

Gourmet Foods International
8000 State Road 33 N
Lakeland, FL 33809
(863) 984-5656

www.atlantafoods.com

2012 ACS JUDGING & COMPETITION RESULTS

Raleigh, North Carolina
August 3, 2012

The American Cheese Society (ACS) is a not-for-profit trade organization founded in 1983 to support the North American artisan and specialty cheese industry. ACS provides advocacy, education, business development, and networking opportunities for members of the cheese industry, while striving to continually raise the quality and availability of cheese in North America.

The cheesemakers listed on the following pages represent all of the entrants in the 2012 ACS Judging & Competition: our largest ever, with 254 companies submitting 1,711 different products. Winners in each category are listed separately. Unlike other cheese competitions, where cheeses are only graded down for technical defects, ACS's goal is to give positive recognition to those cheeses that are of the highest quality in their aesthetic and technical evaluation. As a result, the highest quality cheeses are those that ACS feels deserve the recognition of an 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 is given.

Our congratulations go out to all of the dedicated, passionate, creative producers who work daily to bring the traditions of North American cheese to life, to market, and to the largest ACS Judging & Competition to date. As a part of this strong community, you are all winners.



A MESSAGE FROM THE 2012 JUDGING & COMPETITION CHAIR TODD DRUHOT

The south has long been known for its hospitality. Now, it will also be known for its cheese. I'm honored to be a part of helping to bring cheese to the forefront here in Raleigh, NC for this 28th Annual Awards Ceremony. It has been a great honor to be the Chair of the 2012 Judging & Competition (J&C) Committee.

It's no secret the J&C Committee members are a hard-working crew. This year is no different. We started our weekly calls in January and have been keeping a record pace to make sure this year's competition went off without a hitch.

While many things about this year have remained the same, we've also seen a tremendous growth in what the J&C Committee and ACS staff have been able to attain together. For the first time in ACS history, most of the entering cheesemakers were able to log on to the ACS website to enter their cheeses via our new online entry database. Of the 254 companies entered, only 15 sent in paper entries. This new database is designed to allow cheesemakers easy access to their entries when they enter the Judging & Competition again next year.

Two weeks ago, we met virtually with judges from all over the country and around the world to prepare them for the experience they would have during the two days of judging at ACS. Via our first-ever judges' training webinars, we were able to welcome judges and prepare them for their role as an aesthetic or technical judge, which helped save time on-site. This year, rather than going straight from breakfast into the "classroom," the judges enjoyed breakfast at the Raleigh Marriott and went immediately into a tutorial judging where they were instructed with their first taste of cheese. It was a great way to start a day where over 800 cheeses were expertly evaluated.

These webinars started out as a mere thought on one of our regular calls, and then, through the work of Jane Bauer and Michelle Lee at the ACS office, this thought became a reality. We are looking forward to improving the process for next year, and we appreciate the judges' participation in this revolutionary approach to training.

Also this year, Tom Kooiman, ACS J&C Committee Vice Chair, and Sasha Davies worked to develop an educational video to help cheesemakers with proper shipping and handling techniques. This video, along with another member-produced video, will be posted on the ACS web site throughout the year, and we believe these videos were a major reason why we saw fewer cheeses in triage this year. Despite the hot weather, only a handful of entries required evaluation upon arrival.

For the first time in its history, ACS has made it possible for cheesemaker members to volunteer during the Judging & Competition. The J&C Committee worked to develop a proposal for the Board, which outlined the roles cheesemakers could fill. We appreciate the Board's open and thoughtful consideration of our proposal, and we look forward to having more cheesemakers involved in the receiving and back-of-house roles next year in Madison.

I can't stress enough how much I enjoy working with this committee and watching it grow. Without the help of the dedicated volunteers I'll mention individually below, this event would not be possible. I thank each of them for their dedication to and passion for the Judging & Competition.

Recent additions to the committee include Patrick Bleck, Matt Bonano, and Max McCalman. Patrick returned after a one-year hiatus to help assist as the Quality Assurance Auditor in the judging room. He has done a fantastic job of ensuring all records for each entry are accurate and complete. Max has participated on numerous calls and served as a technical judge in this year's competition. We look forward to their continued participation next year as an active part of the J&C Committee.

Matt served as our cooler captain and was responsible for inventorying and cataloging all of the entries in our three refrigerated coolers, plus an additional cooler to store all of the smoked cheeses. Sue Husch, from The Laurel Group, assisted Matt in the coolers to organize and deliver the cheeses to the judges and to ensure they could be located throughout their journey through the judging process.

Aside from being our go-to guy on-site for all last minute needs, like paper and masking tape, Tom Kooiman was responsible for orchestrating what we call the Back of House. This area is where all of the cheeses are staged for tempering. It was his responsibility to make sure all cheeses that were judged were returned to the coolers so they can be at the Festival of Cheese.

Our Front of House was run by John Antonelli. His complex tempering schedule was used to ensure that cheeses were delivered to the judges at the optimal temperature. He managed the volunteers and the flow of the cheeses to make sure the entries were delivered in a timely fashion. John also helped set the tone in the room, making sure everyone was calm and happy.

Leading the charge for all of the data entry was ACS' newest staff member, Steve Binns. He, along with the assistance of Marisa Crider from The Laurel Group, entered scores for all the entries that came through the judging room doors. They did an incredible job of keeping up with the pace and working with the volunteers to ensure that data entry was completed accurately.

A special thanks to my dear friend and mentor, John Greeley. It is great to have John back in the judging room after missing last year's conference, the first one in almost 30 years. He has helped me prepare for this opportunity for the past 11 years by taking the time to teach me about the American Cheese Society and Judging & Competition from our first meeting about "The Great Cheeses of New England."

During my first year as Chair, David Grotenstein has been a tremendous support and has been there for the many questions that arose during the year. His commitment to the ACS Judging & Competition shows his love for all American cheese and cheesemakers.

Michelle Lee exemplifies the dedication and commitment given by the ACS staff to this event. Her support in all areas of Judging & Competition while keeping the committee on task is a huge feat and a great accomplishment. I value the friendship that has grown out of this working relationship.

My expression of gratitude would not be complete without recognizing the tremendous amount of work that Richard and Karen Silverston dedicate each year to managing the integrity of the data for Judging & Competition. Without what we fondly refer to as the "Silverston Judging & Competition Database," on-site data collection would be nearly impossible to manage – particularly with the number of entries we received this year. This system helps keep all of the Judging & Competition information orderly, readily accessible, and stored securely. While they were not able to be here this year, they worked via phone and email to help keep things on track and were available anytime we needed help with a pressing issue.

And, of course, thanks to our judges, who evaluated more cheese than ever. Their patience, dedication to detail, and admiration for your work grows along with your number of entries. We ask more and more of them every year, and they get it done every time. We ask you to please take time to read all about them on the pages that follow.

It has been an eye-opening experience to work on this committee, beginning with my time as an aesthetic judge, then a technical judge, to the Back of House, to Vice Chair, and now, to serving as Chair. I am honored the ACS Board and staff, as well as the members, have confidence in my taking on this great challenge. It has been my sincere pleasure to work with these great people and to help bring their ideas to fruition. I am looking forward to another stellar year in 2013.

Todd Druhot
Chair, ACS Judging & Competition Committee

2012 ACS JUDGING & COMPETITION OFFICIAL JUDGES ROSTER

TECHNICAL JUDGES:

ROBERT BRADLEY
MIKE COMOTTO
MARYANNE DRAKE
NANA FARKYE
LISBETH GODDIK
WALTER HARTMAN
LUIS JIMENEZ-MAROTO
MARK JOHNSON
KERRY KAYLEGIAN
DAVID LOCKWOOD
SARAH MASONI
MAX MCCALMAN
GINA MODE
LEE SMITH
MARIANNE SMUKOWSKI
CHARLES WHITE
STEVE ZENG

AESTHETIC JUDGES:

SARA ADDUCI
KURT CUCCARO
EDOUARD DAMEZ
GORDON EDGAR
TIM GADDIS
KATE HARBIN
CAROLINE HOSTETTLER
EMILIANO LEE
TRIPP NICHOLS
MARY QUICKE
BRIAN RALPH
MATTHEW RUBINER
LINDSEY SCHECHTER
LASSA SKINNER
CARLOS SOUFFRONT
RICHARD SUTTON
COURTENAY TYLER



BEST OF SHOW

BEECHER'S HANDMADE CHEESE, WASHINGTON FLAGSHEEP

2ND PLACE

VALLEY SHEPHERD CREAMERY, NEW JERSEY CREMA DE BLUE

3RD PLACE

EMMI ROTH USA, WISCONSIN

ROTH GRAND CRU SURCHOIX

A. FRESH UNRIPENED CHEESES
Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata, Quark,
Fromage Blanc, Cottage Cheeses

AC: OPEN CATEGORY - MADE FROM COW'S MILK

- 1st Franklin Foods, VT
Green Mountain Farms Cultured Cream Cheese
- 2nd Swiss Valley Farms, IA
Cream Cheese
- 3rd Franklin Foods, VT
Hahn's Cultured Cream Cheese

AG: OPEN CATEGORY - MADE FROM GOAT'S MILK

- 1st UmbuziFarm, FL
Cream Cheese
- 2nd Vermont Butter & Cheese Creamery, VT
Creamy Goat Cheese Classic
- 3rd Montchevré-Betin, Inc., WI
Montchevré Fromage Blanc

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

- 1st Quality Cheese Inc., ON
Buffalo Ricotta
- 2nd La Fromagerie Alexis de Portneuf, QC
Chèvre des Neiges
- 2nd La Moutonniere Inc., QC
Neige De Brebis
- 3rd Fruition Farms Dairy & Creamery, CO
Whole Sheep's Milk Ricotta
- 3rd Mozzarella Company, TX
Grassias

AM: MASCARPONE - MADE FROM COW'S MILK

- 1st Miceli Dairy Products, OH
Mascarpone
- 2nd Vermont Butter & Cheese Creamery, VT
Mascarpone
- 3rd Sorrento Lactalis, ID
Mascarpone

AR: RICOTTA- MADE FROM COW'S MILK

- 1ST LIUZZIANGELONI CHEESE, CT
Hand Dipped Ricotta
- 2ND BELGIOIOSO CHEESE INC., WI
BelGioioso Ricotta con Latte Whole Milk
- 2ND CALABRO CHEESE CORPORATION, CT
Hand Dipped Ricotta
- 3RD MAPLEBROOK FARM, VT
Ricotta Hand-Dipped

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

- 1st Vermont Butter & Cheese Creamery, VT
Quark
- 2nd Nicasio Valley Cheese Co., CA
Foggy Morning
- 3rd Vermont Butter & Cheese Creamery, VT
Fromage Blanc

B. SOFT RIPENED CHEESES

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

BA: OPEN CATEGORY - MADE FROM COW'S MILK

- 1st MouCo Cheese Company, CO
MouCo Ashley
- 2nd Cellars at Jasper Hill, VT
Harbison
- 3rd Sweet Grass Dairy, GA
Green Hill

BB: BRIE - MADE FROM COW'S MILK

- 1st Brazos Valley Cheese, TX
Eden
- 2nd Brazos Valley Cheese, TX
Brie
- 3rd Agropur Fine Cheese, QC
Brie Normandie
- 3rd Marin French Cheese Company, CA
Rouge et Noir Original Brie

BC: CAMEMBERT - MADE FROM COW'S MILK

- 1st Belmont - Lactalis American Group Inc, WI
Camembert 8 oz - President
- 2nd Marin French Cheese Company, CA
Rouge et Noir Original Camembert
- 3rd Agropur Fine Cheese, QC
Grand Camembert L'Extra

BG: OPEN CATEGORY - MADE FROM GOAT'S MILK

- 1st Laura Chenel's Chevre, CA
Laura Chenel's Chevre Melodie
- 2nd Looking Glass Creamery, LLC, NC
Ellington
- 2nd Quality Cheese Inc., ON
Ash Goat
- 3rd Fromagerie Le Détour, QC
Grey Owl
- 3rd Haystack Mountain Goat Dairy, CO
Haystack Mountain Camembert

BS: OPEN CATEGORY - MADE FROM SHEEP'S OR MIXED MILK

- 1st Prairie Fruits Farm & Creamery, IL
Black Sheep
- 2nd Fromages CDA Inc, QC
Le Soeur Angèle
- 3rd Nettle Meadow, NY
Three Sisters

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

- 1st Cypress Grove Chevre, CA
Truffle Tremor
- 2nd Alouette Cheese USA LLC, IL
Alouette Brie with Truffles
- 2nd La Fromagerie 1860 DuVillage inc., QC
Lady Laurier d'Arthabaska
- 3rd Turner Farm Creamery, ME
Whitecap
- 3rd Zingerman's Creamery, MI
Detroit St. Brick

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

- 1st Agropur Fine Cheese, QC
Rondoux Triple Crème
- 2nd Agropur Fine Cheese, QC
Chevalier Triple Crème
- 2nd Marin French Cheese Company, CA
Rouge et Noir Triple Crème Brie
- 3rd La Fromagerie Alexis de Portneuf, QC
Chèvre des Neiges Brie Triple 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) or unique in their recipe and formulation and which do not strictly conform to the guidelines of other acknowledged recipes for cheese types.

CB: BRICK CHEESE - MADE FROM COW'S MILK

- 1st No award given
- 2nd Pasture Pride Cheese, WI
Brick
- 3rd Klondike Cheese Co., WI
Brick

CD: DRY JACK - MADE FROM COW'S MILK

- 1st No award given
- 2nd Vella Cheese Company of California, CA
Special Select Dry Monterey Jack
- 3rd Rumiano Cheese Company, CA
Dry Monterey Jack

CJ: MONTEREY JACK - MADE FROM COW'S MILK

- 1st Mt. Townsend Creamery, WA
New Moon
- 2nd Carr Valley Cheese Co., Inc., WI
Monterey Jack
- 3rd Sierra Nevada Cheese Company, CA
Raw Organic Creamy Jack

CM: BRICK MUENSTER - MADE FROM COW'S MILK

- 1st McCadam Cheese, NY
McCadam Muenster
- 2nd Edelweiss Creamery, WI
Muenster
- 3rd Morning Star Farm, MN
Muenster

CT: TELEME

No Entries

CY: COLBY - MADE FROM COW'S MILK

- 1st Tillamook County Creamery Association, OR
Tillamook Colby
- 2nd Cedar Grove Cheese, WI
Marble Colby
- 3rd DCI Cheese Company, WI
Black Creek Colby
- 3rd Widmers Cheese Cellars, WI
Traditional Colby

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

- 1st Spring Day Creamery, ME
La Vie en Rose
- 2nd Plymouth Artisan Cheese, VT
Original Plymouth
- 2nd Point Reyes Farmstead Cheese Co., CA
Point Reyes Toma
- 3rd Cowgirl Creamery, CA
Wagon Wheel

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

- 1st Vermont Butter & Cheese Creamery, VT
Coupole
- 2nd Ruggles Hill Creamery, MA
Brothers' Walk
- 3rd Rivers Edge Chevre, OR
Rivers Edge Chevre Beltane

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

- 1st Beecher's Handmade Cheese, WA
Flagsheep
- 2nd Vermont Butter & Cheese Creamery, VT
Cremont
- 3rd La Moutonniere Inc., QC
Sein D'Hélène

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 (GOUDA, EDAM ETC.) - ALL MILKS

- 1st Old Europe Cheese, Inc., MI
4 lb Edam Ball
- 2nd Ely Farm Products, PA
Washington Crossing
- 2nd Holland's Family Cheese, WI
Marieke Gouda Aged (9-12 month)
- 3rd Willamette Valley Cheese, OR
Farmstead Gouda

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

- 1st Vintage Cheese of Montana, MT
Mountina-Mocha
- 2nd Oakdale Cheese & Specialties, CA
Cumin Gouda
- 3rd Fromagerie Bergeron Inc, QC
Le Coureur des bois
- 3rd Holland's Family Cheese, WI
Marieke Gouda Cumin

DC: OPEN CATEGORY - MADE FROM COW'S MILK

- 1st Emmi Roth USA, WI
Roth Grand Cru Surchoix
- 2nd Leelanau Cheese Co., MI
Aged Raclette
- 3rd Emmi Roth USA, WI
Roth Grand Cru Original

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

- 1st No award given
- 2nd DCI Cheese Company, WI
Stella Swiss
- 2nd Swiss Valley Farms, IA
Baby Swiss Wheel
- 3rd Central Coast Creamery, CA
Holey Cow
- 3rd Swiss Valley Farms, IA
Baby Swiss Block
- 3rd Swiss Valley Farms, IA
Swiss Block

DG: OPEN CATEGORY - MADE FROM GOAT'S MILK

- 1st Laura Chenel's Chevre, CA
Laura Chenel's Chevre Crottin
- 2nd Redwood Hill Farm, CA
California Crottin
- 3rd Vermont Butter & Cheese Creamery, VT
Bijou

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

- 1st Sartori Company, WI
Sartori Limited Edition Pastorale Blend
- 2nd Valley Shepherd Creamery, NJ
Oktoberkaas
- 3rd Fromagerie du Presbytère, QC
Pionnier

E. CHEDDARS

All Cheddars - all milks

EA: AGED CHEDDAR - AGED OVER 12 AND UP TO 24 MONTHS - ALL MILKS

- 1st DCI Cheese Company, ON
Black Diamond 2 Year Aged Cheddar
- 2nd Mt. Sterling Cheese Co-op, WI
Raw Goat Milk Sharp Cheddar
- 3rd Vermont Farmstead Cheese Company, VT
Governor's Cheddar

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

- 1st Beehive Cheese Company LLC, UT
TeaHive
- 2nd Beecher's Handmade Cheese, WA
Yule Käse
- 3rd Beehive Cheese Company LLC, UT
Barely Buzzed

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

- 1st Beecher's Handmade Cheese, WA
Marco Polo Reserve
- 2nd Springside Cheese Corp, WI
Olive White Cheddar
- 3rd Beehive Cheese Company LLC, UT
Big John's Cajun Rubbed

EC: CHEDDAR - AGED UP TO 12 MONTHS - MADE FROM COW'S MILK

- 1st Kraft Foods, WI
Sharp Cheddar
- 2nd The Artisan Cheese Exchange, WI
Deer Creek "The Fawn"
- 3rd Kraft Foods, WI
Limited Edition Extra Sharp Cheddar

EG: CHEDDAR - AGED UP TO 12 MONTHS - MADE FROM GOAT'S MILK

- 1st Heartland Creamery, MO
Cheddar Goat
- 2nd Sierra Nevada Cheese Company, CA
Caprae Raw Aged Goat Cheddar
- 3rd Central Coast Creamery, CA
Goat Cheddar

EX: MATURE CHEDDAR - AGED OVER 24 AND UP TO 48 MONTHS - ALL MILKS

- 1st The Artisan Cheese Exchange, WI
Deer Creek Reserve
- 2nd Cabot Creamery Cooperative, VT
Cabot Vintage Choice Cheddar
- 2nd The Artisan Cheese Exchange, WI
Deer Creek Vat 17

- 3rd Carr Valley Cheese Co., Inc., WI
4 Year Cheddar
- 3rd Tillamook County Creamery Association, OR
Tillamook Special Reserve Extra Sharp Cheddar

EE: MATURE CHEDDAR - AGED OVER 48 MONTHS - ALL MILKS

- 1st Parmalat Canada, ON
Balderson Heritage Cheddar 5 Year
- 2nd No Award Given
- 3rd Carr Valley Cheese Co., Inc., WI
6 Year Cheddar

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

- 1st **Avalanche Cheese Company, CO**
Avalanche Cheese Company Hand Bandaged Goat Cheddar
- 2nd **Saxon Cheese, LLC, WI**
Pastures
- 3rd **Brazos Valley Cheese, TX**
Cheddar

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

- 1st **Fiscalini Cheese Co., CA**
Bandage Wrap Cheddar Vintage
- 2nd **Cows Creamery, PE**
Avonlea Clothbound Cheddar (aged over 12 months)
- 3rd **Avalanche Cheese Company, CO**
Avalanche Cheese Company Hand Bandaged Goat Cheddar 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 **Rogue Creamery, OR**
Oregon Blue
- 2nd **Hook's Cheese Company, Inc., WI**
Blue Paradise
- 3rd **CROPP Cooperative/Organic Valley, WI**
Organic Pasteurized Blue Cheese

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

- 1st **Carr Valley Cheese Co., Inc., WI**
Billy Blue
- 2nd **Montchevré-Betin, Inc., WI**
Chevre in Blue
- 3rd **Carr Valley Cheese Co., Inc., WI**
Baraboo Blue

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

- 1st **BelGioioso Cheese Inc., WI**
BelGioioso Gorgonzola with Sheeps Milk
- 2nd **Hook's Cheese Company, Inc., WI**
Little Boy Blue
- 3rd **Old Chatham Shepherding Company, NY**
Ewe's Blue

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

- 1st **Willapa Hills Cheese, WA**
Big Boy Blue
- 2nd **Rogue Creamery, OR**
Flora Nelle
- 3rd **Point Reyes Farmstead Cheese Co., CA**
Point Reyes New Blue

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

- 1st **Pure Luck Farm and Dairy, TX**
Hopelessly Blue
- 2nd **Avalanche Cheese Company, CO**
Avalanche Cheese Company Midnight Blue
- 3rd **FireFly Farms, MD**
Mountain Top Bleu

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

- 1st **Valley Shepherd Creamery, NJ**
Crema De Blue
- 2nd **La Moutonnière Inc., QC**
Blue De La Moutonnière
- 3rd **Snowy Mountain Sheep Creamery, UT**
Timpanogos Peak

FE: EXTERNAL BLUE MOLDED CHEESES - ALL MILKS

- 1st **Westfield Farm, MA**
Classic Blue Log
- 2nd **Westfield Farm, MA**
Bluebonnet
- 3rd **Westfield Farm, MA**
Hubbardston Blue (Cow)

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 - ALL MILKS

- 1st **Emmi Roth USA, WI**
Roth GranQueso Reserve
- 2nd **Emmi Roth USA, WI**
Roth GranQueso
- 3rd **Nuestro Queso, LLC, IL**
Cotija

GC: FRESH UNRIPENED CATEGORY - ALL MILKS

- 1st Karoun Dairies Inc, CA
Queso Del Valle Queso Fresco
- 2nd Karoun Dairies Inc, CA
Queso Del Valle Panela
- 3rd Mozzarella Company, TX
Queso Oaxaca
- 3rd Nuestro Queso, LLC, IL
Panela
- 3rd Ochoa's Queseria, OR
Don Froylan Queso Oaxaca

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

- 1st No Award Given
- 2nd No Award Given
- 3rd Mozzarella Company, TX
Queso Blanco with Chiles

H. ITALIAN TYPE CHEESES

Excluded: Mascarpone and Ricotta

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

- 1st BelGioioso Cheese Inc., WI
BelGioioso Sharp Provolone Mandarin
- 2nd Loveras Market, OK
Caciocavera
- 3rd BelGioioso Cheese Inc., WI
BelGioioso Mild Provolone

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 BelGioioso Cheese Inc., WI
BelGioioso Asiago
- 2nd BelGioioso Cheese Inc., WI
BelGioioso Parmesan
- 3rd Sartori Company, WI
Sartori Reserve SarVecchio Parmesan

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

- 1st Formaggio Italian Cheese, NY
Armenian String Cheese
- 2nd Burnett Dairy Co-op, WI
Mozzarella String Cheese
- 3rd Crave Brothers Farmstead Cheese, LLC, WI
Farmers Rope String Cheese
- 3rd Lactalis American Group, NY
Whole Milk Low Moisture Mozzarella

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

- 1st Quality Cheese Inc., ON
Buffalo Mozzarella
- 2nd BelGioioso Cheese Inc., WI
BelGioioso Fresh Mozzarella Thermoform
- 3rd Lactalis American Group-Tipton, CA
Galbani 8oz Ball

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

- 1st LiuzziAngeloni Cheese, CT
Fresh Mozzarella
- 2nd Saputo Dairy Products Canada G.P., QC
Mozzarina di Bufala
- 3rd Lactalis American Group-Tipton, CA
Galbani 4oz Ball

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

- 1st No Award Given
- 2nd Miceli Dairy Products, OH
Burrata
- 3rd Belfiore Cheese Company, CA
Belfiore Burrata 8 Ounce

I. FETA CHEESES**IC: FETA - MADE FROM COW'S MILK**

- 1st Maplebrook Farm, VT
Whole Milk Block Feta
- 2nd Belfiore Cheese Company, CA
Belfiore Mediterranean Style Feta in Brine 12 Ounce
- 3rd Klondike Cheese Co., WI
Feta in Brine

IG: FETA - MADE FROM GOAT'S MILK

- 1st Vermont Butter & Cheese Creamery, VT
Feta
- 2nd Haystack Mountain Goat Dairy, CO
Haystack Mountain Feta
- 3rd Umbuzi Farm, FL
Feta

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

- 1st La Moutonnière Inc., QC
Feta
- 2nd Carr Valley Cheese Co., Inc., WI
Sheep
- 3rd Best Baa Dairy Ltd., ON
Best Baa Dairy Sheep Milk Feta
- 3rd Garden Variety Cheese, CA
Cosmos

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

- 1st Klondike Cheese Co., WI
Peppercorn Feta
- 2nd La Moutonnière Inc., QC
Feta in Oil with Herbs
- 3rd Chapel's Country Creamery, MD
Marinated Feta

J. LOW FAT / LOW SALT CHEESES

JL: FAT FREE AND LOW FAT CHEESES

- 1st Agropur Fine Cheese, QC
Allegro probio 7%
- 2nd Lactalis American Group, NY
Low Fat Ricotta
- 3rd Klondike Cheese Co., WI
Low Fat Feta

JR: LIGHT/LITE AND REDUCED FAT CHEESES

- 1st Fromages CDA Inc, QC
L'Empereur Léger
- 2nd Kraft Foods, SD
Reduced Fat Extra Sharp Cheddar
- 3rd Sorrento Lactalis, ID
Reduced Fat String

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

- 1st Cabot Creamery Cooperative, VT
Cabot Jalapeno 50% Reduced Fat Cheddar
- 2nd Lactalis U.S.A., Inc., WI
Rondele Garlic & Herbs Light Spreadable Cheese
- 3rd Coach Farm, NY
Coach Farm Reduced Fat Fresh Goat Cheese with Pepper
- 3rd Franklin Foods, VT
Hahn's Yogurt & Cream Cheese Strawberries N' Cream

K. FLAVORED CHEESES

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

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

- 1st Widmers Cheese Cellars, WI
Colby with Jalapenos
- 2nd Carr Valley Cheese Co., Inc., WI
Jalapeno Bread Cheese
- 3rd Brunkow Cheese, WI
Brun-uusto with Jalapeño

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

- 1st Crave Brothers Farmstead Cheese, LLC, WI
Petit Frère with Truffles
- 2nd Agropur Fine Cheese, QC
OKA Mushrooms
- 3rd La Fromagerie Alexis de Portneuf, QC
Chèvre des Neiges Fig & Orange

KP: CHEESES FLAVORED WITH CRUSHED OR WHOLE PEPPERCORNS, SAVORY SPICES, AND OTHER SAVORY SEASONINGS, INCLUDING PROTEIN - ALL MILKS

- 1st BelGioioso Cheese Inc., WI
BelGioioso Fresh Mozzarella, Prosciutto & Basil Roll
- 2nd Formaggio Italian Cheese, NY
Soppressata Roll
- 3rd BelGioioso Cheese Inc., WI
Cappiello Hand-Braided Fresh Mozzarella Zesty Marinated
- 3rd Formaggio Italian Cheese, NY
Chorizo Roll

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

- 1st No Award Given
- 2nd Edelweiss Creamery, WI
Vegetable Havarti
- 3rd Arla Foods Production LLC, WI
Havarti Jalapeno
- 3rd Emmi Roth USA, WI
Roth Havarti with Peppadew

KJ: FLAVOR ADDED MONTEREY JACK - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

- 1st DCI Cheese Company, WI
Great Midwest Morel & Leek Jack
- 2nd Carr Valley Cheese Co., Inc., WI
Hot Pepper Jack
- 2nd DCI Cheese Company, WI
Great Midwest Bruschetta Jack
- 3rd DCI Cheese Company, WI
Great Midwest Habanero Jack
- 3rd Heber Valley Artisan Cheese, UT
Wasatch Back Jack
- 3rd Pineland Farms Creamery, ME
Pepper Jack
- 3rd Tillamook County Creamery Association, OR
Tillamook Hot Habanero Jack

L. SMOKED CHEESES

LC: OPEN CATEGORY - MADE FROM COW'S MILK

- 1st No Award Given
- 2nd Fromagerie Bergeron Inc, QC
Le Calumet
- 3rd Holland's Family Cheese, WI
Marieke Gouda Smoked
- 3rd Karoun Dairies Inc, CA
Karoun Smoked Braided String Cheese

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

- 1st Goat Lady Dairy, NC
Smoked Round
- 2nd Carr Valley Cheese Co., Inc., WI
Smoked Ba Ba Blue
- 3rd Haystack Mountain Goat Dairy, CO
Haystack Mountain Smoked Chevre

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

- 1st Formaggio Italian Cheese, NY
TWICE Smoked String Cheese
- 2nd Gold Creek Farms, UT
Smoked Parmesan
- 3rd Saputo Dairy Products Canada G.P., QC
Smoked Caciocavallo

LD: SMOKED CHEDDARS - ALL MILKS

- 1st Gold Creek Farms, UT
Smoked Cheddar
- 2nd Carr Valley Cheese Co., Inc., WI
Apple Smoked Cheddar
- 3rd Fiscalini Cheese Co., CA
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 - SOFT - ALL MILKS; AGED UP TO 60 DAYS - OVER 50% MOISTURE

- 1st Sequatchie Cove Creamery, TN
Dancing Fern
- 2nd Cellars at Jasper Hill, VT
Weybridge from Scholten Family Farm
- 3rd Coach Farm, NY
Coach Farm Fresh Goat Cheese
- 3rd Rivers Edge Chevre, OR
Rivers Edge Chevre Siltcoos

MC: OPEN CATEGORY - SEMISOFT - MADE FROM COW'S MILK; AGED OVER 60 DAYS - BETWEEN 39 AND 50%

- 1st Fromages CDA Inc, QC
Le Baluchon
- 2nd Fromages CDA Inc, QC
Le St-Anne
- 3rd Thistle Hill Farm, VT
Tarentaise

ME: OPEN CATEGORY - HARD - MADE FROM COW'S MILK; AGED OVER 60 DAYS - LESS THAN 39% MOISTURE

- 1st Cricket Creek Farm, MA
Maggie's Reserve
- 2nd Flat Creek Lodge, GA
Natural Rind Cheddar
- 2nd Fromagerie du Presbytère, QC
Louis D'Or
- 2nd Fromagerie La Station, QC
Alfred Le Fermier
- 2nd Fromagerie La Station, QC
Chemin Hatley
- 2nd Robinson Farm, MA
A Barndance
- 2nd Sprout Creek Farm, NY
Toussaint
- 3rd Nature's Harmony Farm, GA
Fortsonia
- 3rd Uplands Cheese, WI
Extra-Aged Pleasant Ridge Reserve

MG: OPEN CATEGORY - AGED OVER 60 DAYS - MADE FROM GOAT'S MILK

- 1st Ruggles Hill Creamery, MA
Greta's Fair Haven
- 2nd Sprout Creek Farm, NY
Madeleine
- 3rd Boston Post Dairy, LLC, VT
Tres Bonne
- 3rd Latte Da Dairy, TX
Latte Da Caerphilly

MS: OPEN CATEGORY - AGED OVER 60 DAYS - MADE FROM SHEEP'S MILK OR MIXED MILKS

- 1st Black Sheep Creamery, WA
St. Helens
- 2nd Willamette Valley Cheese, OR
Perrydale
- 3rd Everona Dairy, VA
Stony Man
- 3rd Kokoborrego Cheese Company, OH
Owl Creek Tomme

MF: OPEN CATEGORY FOR ALL CHEESES WITH FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

- 1st **Holland's Family Cheese, WI**
Marieke Gouda Foenegreek
- 2nd **Ruggles Hill Creamery, MA**
Lea's Great Meadow
- 3rd **Nicasio Valley Cheese Co., CA**
Foggy Morning with Garlic and Basil

N. FRESH GOAT'S MILK CHEESES

NO: FRESH GOAT RINDLESS (BLACK ASH COATING PERMITTED) - EXTRUDED SHAPE, LOGS, CYLINDERS, BUCHE STYLE OR IN CONTAINERS, CUPS, TUBS, CRYOVAC

- 1st **Sierra Nevada Cheese Company, CA**
Bella Capra Chevre
- 2nd **Coach Farm, NY**
Coach Farm Fresh Curd
- 2nd **Three Graces Dairy, LLC, NC**
Plain Jane
- 3rd **Woolwich Dairy, WI**
Woolwich Dairy Original Chevrai

NS: FRESH GOAT CHEESE - HAND SHAPED, FORMED OR MOLDED INTO PYRAMID, DISC, DRUM, CROTTIN, BASKET OR OTHER SHAPE

- 1st **Baetje Farms LLC, MO**
Coeur de la Crème – Plain
- 2nd **Mystery Bay Farm, WA**
Fresh Chevre
- 3rd **Umbuzi Farm, FL**
Chevre

NF: FLAVOR ADDED - FLORAL, FRUITS, LIQUORS, CITRUS, BERRIES, CACAO

- 1st **Montchevré-Betin, Inc., WI**
Wellspring (by Montchevre) Cranberry Orange
- 2nd **Latte Da Dairy, TX**
Latte Da Chocolate Goat Cheese Truffles
- 3rd **Briar Rose Creamery, OR**
Chocolate Chevre Truffles
- 3rd **Finica Food Specialties, ON**
Celebrity International Cranberry & Cinnamon Goat Cheese
- 3rd **Three Graces Dairy, LLC, NC**
Turkish Delight

NH: FLAVOR ADDED - HERBS, EXTRACTS, TRUFFLES, TRUFFLE OIL

- 1st **No Award Given**
- 2nd **Finica Food Specialties, ON**
Celebrity International Goat Cheese Dill
- 3rd **Finica Food Specialties, ON**
Celebrity International Goat Cheese Honey

NP: FLAVOR ADDED - PEPPERS (SWEET OR SAVORY, JALAPENOS, CHIPOTLES, ETC.), MUSTARDS, OLIVES, WASABI, ONION, GARLIC, SPICES

- 1st **Cypress Grove Chevre, CA**
Sgt. Pepper
- 2nd **Laura Chenel's Chevre, CA**
Laura Chenel's Four Pepper Chabis
- 3rd **Finica Food Specialties, ON**
Celebrity International Mediterranean Goat Cheese
- 3rd **Montchevré-Betin, Inc., WI**
Montchevre Crottin with 4-Peppers

O. FRESH SHEEP'S MILK CHEESES

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

OO: OPEN CATEGORY

- 1st **Hidden Springs Creamery, WI**
Driftless - Natural
- 2nd **La Moutonnière Inc., QC**
Cabanon
- 3rd **Shepherd's Way Farms, MN**
Shepherd's Hope

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

- 1st **Green Dirt Farm, LLC, MO**
Fresh Nettle
- 2nd **Green Dirt Farm, LLC, MO**
Fresh Rosemary
- 3rd **Hidden Springs Creamery, WI**
Driftless - Cranberry Cinnamon

P. MARINATED CHEESES

Entries include cheeses marinated in oil, vinegar, wine, spirits and liqueur, etc.

PC: OPEN CATEGORY MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM COW'S MILK

- 1st **Formaggio Italian Cheese, NY**
Marinated Ciliegine
- 2nd **Sartori Company, WI**
Sartori Reserve Merlot BellaVitano
- 3rd **Calabro Cheese Corporation, CT**
Ciliegine Salad
- 3rd **Formaggio Italian Cheese, NY**
Grilled Vegetable w/ Ciliegine

**PG: OPEN CATEGORY MARINATED IN LIQUIDS AND INGREDIENTS -
MADE FROM GOAT'S MILK**

- 1st No Award Given
- 2nd **Laura Chenel's Chevre, CA**
Laura Chenel's Chevre Cabecou
- 3rd **Haystack Mountain Goat Dairy, CO**
Haystack Mountain Chevre in Marinade

**PS: OPEN CATEGORY MARINATED IN LIQUIDS AND INGREDIENTS -
MADE FROM SHEEP'S MILK OR MIXED**

- 1st **Carr Valley Cheese Co., Inc., WI**
Canaria
- 2nd **Grafton Village Cheese, VT**
Ewewden, Apple Pie
- 3rd No Award Given

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**
Karoun Labne Kefir Cheese
- 2nd **Redwood Hill Farm, CA**
Lactose Free Sour Cream
- 3rd **Straus Family Creamery, CA**
Sour Cream

QG: CULTURED PRODUCTS - MADE FROM GOAT'S MILK

- 1st No Award Given
- 2nd **Redwood Hill Farm, CA**
Plain Kefir
- 3rd No Award Given

**QS: CULTURED PRODUCTS - MADE FROM SHEEP'S MILK OR
MIXED MILK**

No Entries

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

- 1st **Redwood Hill Farm, CA**
Lactose Free Strawberry Pomegranate Acai Kefir
- 2nd No Award Given
- 3rd No Award Given

**QF: LIMITED TO CRÈME FRAICHE PRODUCTS - MADE FROM
COW'S MILK**

- 1st **Vermont Butter & Cheese Creamery, VT**
Crème Fraiche
- 2nd **Mozzarella Company, TX**
Crema Fraiche

- 3rd **Alouette Cheese USA LLC, PA**
Alouette Crème Fraiche

- 3rd **Bellwether Farms, CA**
Crème Fraiche

**QY: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS -
MADE FROM COW'S MILK**

- 1st **Cabot Creamery Cooperative, VT**
Cabot Greek Style Yogurt, Plain
- 2nd **Straus Family Creamery, CA**
Greek Yogurt
- 3rd **Karoun Dairies Inc, CA**
Karoun Yogurt
- 3rd **Straus Family Creamery, CA**
Greek Yogurt, Nonfat

**QD: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS -
MADE FROM GOAT'S MILK**

- 1st **Montchevré-Betin, Inc., WI**
Montchevre Goat Milk Yogurt Plain
- 2nd **Redwood Hill Farm, CA**
Plain Yogurt
- 3rd **Sierra Nevada Cheese Company, CA**
Capretta Greek Yogurt

**QE: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS -
MADE FROM SHEEP'S MILK**

- 1st **Old Chatham Shepherding Company, NY**
Sheep's Milk Yogurt Plain
- 2nd **Best Baa Dairy Ltd., ON**
Best Baa Dairy Sheep Milk Yogourt Plain
- 3rd **La Moutonnière Inc., QC**
Royogourt

**QQ: YOGURTS - FLAVOR ADDED - INCLUDES SUGAR, SYRUP,
HONEY, AGAVE, SWEETENERS, VANILLA, FRUIT, ETC. - ALL MILKS**

- 1st **Three Happy Cows LLC, TX**
Three Happy Cows Honey Greek Yogurt
- 2nd **Redwood Hill Farm, CA**
Peach Yogurt
- 3rd **Three Happy Cows LLC, TX**
Three Happy Cows Blueberry Drinkable Yogurt
- 3rd **Three Happy Cows LLC, TX**
Three Happy Cows Strawberry Drinkable Yogurt

R. BUTTERS

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

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

- 1st **Cabot Creamery Cooperative, MA**
Cabot Old Fashioned Solids
- 2nd **CROPP Cooperative/Organic Valley, WI**
Organic Pasture (Salted & Cultured) Butter
- 2nd **CROPP Cooperative/Organic Valley, WI**
Organic Salted Butter
- 3rd **Parmalat Canada, ON**
Lactantia Salted Butter
- 3rd **Vermont Butter & Cheese Creamery, VT**
Cultured Butter Lightly Salted

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

- 1st **Cabot Creamery Cooperative, MA**
Cabot Unsalted Butter
- 2nd **Tillamook County Creamery Association, OR**
Tillamook Unsalted Sweet Cream Butter
- 2nd **Vermont Butter & Cheese Creamery, VT**
Cultured Butter Unsalted
- 3rd **CROPP Cooperative/Organic Valley, WI**
Organic European Style (Cultured) Butter

RM: BUTTER WITH OR WITHOUT CULTURES - MADE FROM GOAT'S, SHEEP'S OR MIXED MILKS

- 1st **Nordic Creamery, WI**
Goat Butter
- 2nd **No Award Given**
- 3rd **La Moutonnière Inc., QC**
Ewe's Butter
- 3rd **Mt. Sterling Cheese Co-op, WI**
Salted Whey Cream Butter

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

- 1st **Formaggio Italian Cheese, NY**
Betta Butter Honey Walnut
- 2nd **Nordic Creamery, WI**
Maple Syrup Butter
- 3rd **Formaggio Italian Cheese, NY**
Betta Butter Chocolate Chip & Coconut
- 3rd **Gold Creek Farms, UT**
Truffle Butter
- 3rd **Shatto Milk Company, MO**
Garlic 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 COLD PACK STYLE - ALL MILKS

- 1st **Carr Valley Cheese Co., Inc., WI**
Sharp Cheddar Spread
- 2nd **Lactalis U.S.A., Inc., WI**
Rondele Feta Spreadable Cheese
- 2nd **Scott's of Wisconsin, WI**
Sharp Cheddar Cold Pack Cheese Food
- 3rd **Pine River Pre-Pack, Inc, WI**
Aged Asiago Cold Pack Cheese Food

SF: COLD PACK CHEESE FOOD AND CHEESE SPREADS - FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - MAXIMUM MOISTURE 44% - ALL MILKS

- 1st **Carr Valley Cheese Co., Inc., WI**
Horseradish Spread
- 2nd **Pine River Pre-Pack, Inc, WI**
Swiss & Almond Cold Pack Cheese Food
- 3rd **Family Fresh Pack, WI**
Sugar Brook Capital Amber Cold Pack

SA: OPEN CATEGORY SPREADS WITH FLAVORS USING A BASE WITH MOISTURE HIGHER THAN 44% - ALL MILKS

- 1st **Rising Sun Farms, OR**
Curry Cheese Torta
- 2nd **Rising Sun Farms, OR**
Mediterranean Cheese Torta
- 3rd **Emmi Roth USA, WI**
Serafina Garlic & Herb Spread
- 3rd **Mozzarella Company, TX**
Pecan Praline Mascarpone

T. AGED SHEEP'S MILK CHEESES

Caciotta, Romano, Manchego, Table Cheeses, etc.

TO: OPEN CATEGORY

- 1st **Grafton Village Cheese, VT**
Bismark
- 2nd **Finica Food Specialties, ON**
Sheep Cheese
- 3rd **Fromagerie Nouvelle France, QC**
Zacharie Cloutier

2012 JUDGES & PARTICIPATING CHEESE COMPANIES

TODD DRUHOT

Chair, ACS Judging & Competition Committee

As the Gourmet Cheese Specialist and Director of the Cheese Importing Program for Atlanta Foods International, Todd Druhot has been driving his vision for specialty cheese since 1999. During the past 12 years, he has dramatically increased the selection of American Artisanal cheeses available to Atlanta Foods International's customers. He continues to train and educate sales reps and customers on new American artisanal cheeses.

With his background in foodservice, including a degree in Hotel and Restaurant Management, Todd has felt compelled to continuously seek out new and interesting American and European artisanal cheeses. Todd's quest has taken him around the world every year, attending multiple shows and competitions both as an exhibitor and ardent student. Todd attended a short course for cheese grading and evaluation at the University of Wisconsin. Todd has been a member of the American Cheese Society and Cheese Importers Association since 1999. In October 2010, he was inducted into the *Guilde Internationale des Fromagers*. He currently lives in Marietta, GA with his wife Ferrell and two children Kaly and Max, who both love cheese!

TOM KOOIMAN

Vice Chair, ACS Judging & Competition Committee

Tom Kooiman was born and raised in Southwest Wisconsin on a dairy farm. Tom explains, "My father was a livestock auctioneer for thirty years. I worked at the auction market during my summer months moving and tending all sorts of animals and taking in the wisdom of the farmers that would come to auction. My father and mother along with the rest of us kids took care of our 500-acre farm. The combination of these two jobs sustained our family during the last great recession in the early 1980s." Tom has always had a connection to the world of food, be it farming or working in fine restaurants and catering. He also took on the role of specialty cheese expert for one of the Pacific Northwest's top distributors. Now living in Portland, Oregon, Tom currently acts as a consultant for retailers and restaurants alike, and he is committed to supporting the greater cheesemaking community and the American Cheese Society.

SARA ADDUCI

Sara Adduci is the head cheesemonger at Feast! in Charlottesville, Virginia. She got her start in the world of cheese by way of a 26-year career in the restaurant world and a fortuitous gig as a wedding photographer for a woman who owned a small wine and gourmet foods shop called River City Cellars, in Richmond, Virginia. After discovering a love for a three-year aged Gouda sold at the shop, Sara offered herself up as a holiday staffer to help to support her addiction, and she was hooked. She never looked back. It wasn't long before she was knee-deep in cheese: learning, buying, selling, enjoying, exploring and immersing herself in all things curd. Her desire to experience the entire process of cheesemaking, from the farm to the plate, led her to an internship at Caromont Farm, where she not only developed a serious appreciation for what it takes to make an American artisanal cheese, but she also discovered a true affection for goats.

Before moving to Charlottesville, she ran the cheese department at River City Cellars for eight years, leading monthly cheese classes and establishing the cheese program for its sister restaurant, Secco Wine Bar. She is thrilled and honored to be a part of the ACS competition this year. Sara still photographs weddings, goats, and cheese in her spare time.

DR. ROBERT L. BRADLEY

Dr. Bradley is Professor Emeritus in the Department of Food Science at the University of Wisconsin, Madison. During his 37 years on the faculty, he held appointments in teaching, research, and extension. His focus in research was in the general area of mostly dairy technology with an emphasis on product development, ultrafiltration and reverse osmosis, frozen desserts, analytical methods of food analysis, and sensory analysis. He participated in and set up several short courses to train industry employees.



MIKE COMOTTO

Mike is a graduate of the University of Missouri, Columbia, with a BS in Food Science and Nutrition. He began his career in 1977 with Schreiber Foods, Inc. as a Cheese Production Specialist focused on supply cheese manufacturers quality, process development, and compliance. He gained his Wisconsin Cheese Makers and Cheese Graders License in 1979. Mike left Schreiber Foods in 1984 to become Technical Sales Manager for Nordica International, marketing dairy cultures to the cheese industry. He received US Patents for certain culture applications for cheese manufacture, and held several positions in Marketing, Technical Service, and Sales through several company acquisitions from 1989-2006. Mike became an industry consultant from 2006 until August of 2010, taking a position in Product Development with DairiConcepts in Springfield, MO.

Mike has served on Boards for several Dairy Societies in Wisconsin. His grading experiences include two times as US Cheese Contest Judge, three times as World Cheese Contest Judge, four times as Technical Judge for the American Cheese Society's Judging & Competition, seven years as Judge for the Illinois and Missouri State Fair's Dairy Products competition, and fourteen years as an Official Judge for Cheddar Cheese for the Collegiate Dairy Contest. Mike was instrumental in setting up the Idaho Milk Processors' Cheese Contest in 1996 and served as Lead Judge until 2006.

KURT CUCCARO

Kurt Cuccaro is the owner of Mazzaro's Italian Market in St. Petersburg, FL. Mazzaro's is a full service gourmet market with an extensive cheese department. Kurt started his culinary career at the age of 17 and opened his first seafood restaurant in Florida two years later. He then opened a chain of bagel shops in the southeast. After being bought out by a national company, he started working with his family in the gourmet market and coffee roasting business. His commitment to artisanal cheeses and quality food products has made his market a destination for food lovers all over the state of Florida.

EDOUARD DAMEZ

Born in Brittany, France, in a small village, Edouard grew up eating almost exclusively food from his family's garden or from his grandparents' farm. He started baking at fifteen and studied the trade for three years, finishing as Best Apprentice des Côtes d'Armor (French Province). After his military service in Germany, Edouard worked in Marseilles, South of France for a French Milling company; that company transferred him to Las Vegas, Nevada in December 1985 to run their Bakery Production plant. In 1988, he moved to Houston where he met his wife and opened the Bakery department for a French retail Grocery store "Auchan Hypermarket" (9th largest food retailer in the world). In 1991, he took over the responsibility of the cheese department and increased the selection to over 400 sku's with a cut-to-order counter. In 1993, Edouard was recruited by H-E-B Central Market to run the Bakery department for their first store in Austin. From 2000 until late 2010, he was responsible for the Deli & Cheese category management, evaluating hundreds of cheeses for the nine-store chain that has received acclaims worldwide for operating some of the best stores in the U.S. Edouard is privileged and honored to judge this year, as well as to have been an ACS aesthetic judge in 2009 and 2010.

DR. MARYANNE DRAKE

Dr. Drake is a William Neal Reynolds Professor in the Department of Food, Bioprocessing and Nutrition Sciences at the Southeast Dairy Foods Research Center at North Carolina State University, where she conducts research on the flavor and flavor chemistry of dairy products. Her research is focused on integrating sensory science with flavor chemistry to understand flavors and flavor sources in dairy products. Dr. Drake has published more than 180 peer-reviewed manuscripts, given over 170 professional presentations, and 100 invited industry presentations. She has judged the World Cheese Championships and the American Cheese Society Judging & Competition. Dr. Drake is the Past President of the American Dairy Science Association, the Director of the National Dairy Research Institute Sensory Applications Lab, and the Director of the North Carolina State University Sensory Services Center. She is a Co-Chair of the 2012 ACS Conference in Raleigh, North Carolina.

GORDON EDGAR

Gordon Edgar loves cheese and worker-owned cooperatives, and has been combining both of these infatuations as a cheesemonger at Rainbow Grocery Cooperative in San Francisco since 1994. Edgar has been a judge at national cheese competitions, a board member for the California Artisan Cheese Guild, and, since 2002, blogged at www.gordonzola.net. His cheese memoir, *Cheesemonger: A Life on the Wedge* was published in 2010 by Chelsea Green.

DR. NANA Y. 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 previous cheese contests, including the ACS Judging & Competition, the U.S. Championship Cheese Contest, and the World Championship Cheese Contest. Dr. Farkye has also offered his expertise as a consultant to dairy products manufacturers in the U.S. and abroad.

TIM GADDIS

Tim "The Cheese Man" Gaddis is Atlanta's Cheesemonger. Since graduating from the French Culinary Institute in New York City in 2003, Tim has been at the helm of the Star Provisions cheese shop. At Star Provisions, he works directly with chef-owner Anne Quatrano to create cheese plates for Bacchanalia, Quinones at Bacchanalia, Floataway Café and Abattoir, as well as buying the cheeses for the upscale provider's cheese shop. Though he worked with some of the nation's most celebrated chefs while in New York, it was his stint as a Cheesemonger at Murray's Cheese in Manhattan where he discovered his calling. Tim says "I look for things that are made by traditional farming methods, where the animals are eating fresh grass or straw, where the cheese maker has control of the milk in one form or another from the time that it comes out of the animal." Tim also pays attention to seasonality and locality when making his cheese selections. Tim regularly writes and speaks about cheese and often appears in national publications and at media events where he discusses the value of fresh, local dairies and pairing artisan cheeses with wines and other fresh foods.

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 Oregon. Her professional work experience includes production work at three different Danish dairy plants and three 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 (OSU). 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 and directs the Arbuthnot Dairy Center.

KATE HARBIN

Kate Harbin is currently the Specialty Coordinator for Whole Foods Market Mid-Atlantic Region, representing over 40 Stores in the world of Specialty Foods. Originally from Texas, her love of cheese, ironically, developed out of a mild liquid milk allergy in her youth. Almost 20 years later, a change in career with Whole Foods Market brought her back to her original passion. Kate worked with an amazing mentor in a small Dallas store whom she fondly calls the "Cheese Whisperer" – someone who planted a passion and appreciation in her for the tradition and respect of the product.

Over the past five to seven years, Kate has been lucky enough to study cheese and travel to farms in Texas, Louisiana, Arkansas, Wisconsin, Maryland, and across the pond to England and Switzerland. Along the way, she has encountered some amazing mentors and cheese makers. During the American Cheese Society's 2009 Austin conference, Kate was lucky enough to host and organize the Festival of Cheese. Getting to merchandise, taste and interact with such a large cheese network was a monger's dream! Kate currently lives in the greater Washington D.C. metro area and loves the East Coast food scene, including all of the small D.C. farmers' markets.

WALTER HARTMAN

Walter Hartman has been the dairy plant manager at the Virginia Tech Food Science Department since 1988. He has been the assistant coach of the Virginia Tech Dairy Judging team for fourteen years and coach for five years. Walter has taught collegiate labs on making dairy products since 1988. A native of Virginia, Walter completed the Wisconsin Cheese Technology course in 1993. He works with the Virginia Department of Agriculture to test cheese for safety and quality along with other dairy products from the farm to the customer. He started judging Cheese with the American Cheese Society in 2005 and has been a judge at the 2006 World Championship Cheese Contest, 2007 and 2009 United States Championship Cheese Contests, as well as a coach judge at the Collegiate Dairy Evaluation Contests. Walter has never met a cheese he didn't like, if it was made well.

CAROLINE HOSTETTLER

Ever since she helped make it as a young girl in the Bernese alps, cheese was Caroline's passion. And when the food journalist moved from Switzerland to Florida in 1996, it was the cheeses she had been surrounded by and loved so much that she missed the most. After joking over the phone one day and telling her friend - Affineur Rolf Beeler with whom she had been working back home - that she might have no other option than to start importing his products, the idea got stuck in her head. So in 1998, equipped with two rollable coolers and 100 lbs of fine cheeses, Caroline set out on a two-week long trip during which she met with only the very best chefs. Quality Cheese was born. The first customers included Picholine and Daniel in NY, Charlie Trotter's in Chicago, IL, and The French Laundry in Yountville, CA. The rest is history.

Quality Cheese brings in hand-crafted cheeses that reflect their origin and tradition and tell their story and history through their flavors, aromas, textures, and uniqueness. Caroline works closely with both producers and Affineurs (and whenever possible with herds) and is an educator and ambassador for precious cheeses that deserve to be understood and appreciated. She lives in Fort Myers, FL with her husband and four sons.

LUIS A. JIMENEZ-MAROTO

Luis is a Food Engineer from the Monterrey Institute of Technology in Mexico, where his work as an intern in the Dairy Processing Lab seeded his fascination for cheese. He followed this fascination to the University of Wisconsin—Madison, where he obtained a Master's degree in Food Science working on the composition, functionality, and sensory profiles of Hispanic cheeses. Luis then worked as a Sensory Scientist for PepsiCo International Mexico, while at the same time teaching at the Monterrey Institute of Technology as an Adjunct Professor. But the allure of cheese is hard to ignore, and when the opportunity to come back to work in America's Dairyland presented itself, he seized it. Nowadays, Luis is the Sensory Coordinator for both the Wisconsin Center for Dairy Research, and the Food Science Department of the University of Wisconsin—Madison, where he works in both academic and industry-based research related to sensory science, and is involved in several short courses, including the Wisconsin Cheese Tech Short Course, Cheese Grading, The World of Cheese, and Milk Pasteurization. Luis has previously judged at the World Championship Cheese Contest in 2008 and 2012.

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. He became Program Coordinator, in 1980, for the Walter Price Cheese Research Institute (now the Wisconsin Center for Dairy Research) at the University of Wisconsin. He is a 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 characteristics that sometimes consumers may not always appreciate (cheese defects). He loves to talk cheese with cheesemakers to share their experiences, insights, and their cheeses.

DR. KERRY E. KAYLEGIAN

Dr. Kerry Kaylegian a Dairy Foods Research & Extension Associate at the Pennsylvania State University Department of Food Science. Kerry provides technical support to the dairy industry to improve the safety and quality of dairy processes and products. To support the entrepreneurs and small to medium-size processors in the raw milk legal state of Pennsylvania, Kerry developed the Dairy Basics for Farmstead and Artisan Processors Workshop and the Science and Art of Cheese Making Short Course. Kerry directs the Pasteurizer Operator's Workshop and the Dairy HACCP Workshop, and develops custom educational programs for the dairy industry. Kerry's current research focuses on improving the functional and nutritional properties of milk fat as an ingredient. Kerry has worked in academia for over twenty years and has experience with butter, milk, yogurt, ice cream, and cheese.

Kerry is a judge for regional, national, and international dairy and cheese competitions. Kerry teaches sensory evaluation of dairy products and is looking forward to starting a team for the annual Collegiate Dairy Products Evaluation Contest. She has a B.S. and M.S. in Food Science from the University of Wisconsin, and a Ph.D. in Food Science from Cornell University. Her graduate research focused on dairy processing and chemistry on butter and milk. Her post-doctoral project at Cornell was to develop a website to provide factual information on raw and pasteurized milk for consumers (www.milkfacts.info).

EMILIANO LEE

Coming from a long line of grocers, Emiliano Lee's passion for cheese dates back to his childhood in Oakland, where he could be found stealing bites of Brie from the wheel in his father's desk drawer and spending his allowance at the Creighton's old 6th Avenue Cheese Shop in San Francisco. Though he first worked the counter in the late 1990's in Oakland, it wasn't until 2007 at the age of 32 when Emiliano relocated to Salt Lake City, Utah that he established himself as a cheese monger first at Harmon's Brickyard, and later as Cheese and Charcuterie Manager at Liberty Heights Fresh. During this time, Emiliano made certain to constantly hone his craft – from consulting with cheese makers in Utah and Idaho, to assisting in cheese making at local creameries, as well as a brief immersion working the arches and counter at Neal's Yard Dairy in London. While at Liberty Heights Fresh, Emiliano focused on small, sustainable, mostly farmstead producers, allowing him to forge close relationships with cheese makers throughout the United States and beyond.

Since 2009, Emiliano has served as a judge for ACS, affording him the opportunity to taste thousands of cheeses from hundreds of North American producers, and provide them with valuable feedback. Additionally, he participated in the inaugural 2010 Cheese Monger Invitational, served as a panelist at the 2011 Sonoma Valley Cheese Conference, and moderated a panel at the 2011 ACS Conference in Montréal. As Artisan Market Manager at Farmshop in Santa Monica's Brentwood Country Mart, Emiliano has now built a focused cheese program around the vast bounty of artisan cheeses being produced in California and beyond (with a strong West Coast lean, and all but one domestic offering).

DAVID LOCKWOOD

David Lockwood began selling cheese at Zingerman's Deli in 1986. Since 1991 he has worked with Neal's Yard Dairy: managing the shops, opening up the U.S. market, selecting, buying, maturing and allocating cheese. Currently he is the managing director of Neal's Yard Dairy and a partner in the business.

SARAH MASONI

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

While attending Oregon State University, Sarah trained under Floyd Bodyfelt and competed in the 1985 International Dairy Products Judging Competition in Atlanta, placing 1st in Butter and Ice Cream and 2nd in Cottage Cheese. 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 also worked as a USDA inspector for the Cheese program. Sarah has been an executive board member for the Oregon Dairy Industries, and continues to participate in the ODI. She 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, University of MN, who started the Minnesota Farmstead Cheese Program in 1975. Sarah graduated from Oregon State University with a Bachelor of Science Degree.

MAX MCCALMAN

Max McCalman is America's first restaurant-based Maître Fromager, and Garde et Jure as designated by France's *Guilde des Fromagers*. McCalman, a veteran of the food and hospitality industries, spent most of his professional life as a *Maître d'Hotel* and *Sommelier*. He joined New York City-based restaurant *Picholine* in 1994 where, as *Maître d'Hotel*, he became a dedicated scholar of cheese and created that restaurant's fabled cheese program with Chef-Proprietor Terrance Brennan. McCalman later established the critically acclaimed cheese programs at *Artisanal Brasserie & Fromagerie* restaurant and the *Artisanal Cheese Center*, both in New York City. *Picholine*, *Artisanal Brasserie*, and the *Artisanal Premium Cheese Center* created on-site "caves" to nurture cheeses to their peak stages of ripeness.

McCalman authored *The Cheese Plate* with David Gibbons (Clarkson Potter Publishers, 2002) which was nominated for awards by the James Beard Foundation and by the International Association of Cooking Professionals. His second book, *Cheese: A Connoisseur's Guide to the World's Best* (Clarkson Potter, 2005), won a 2006 James Beard Award. Max's next book, *Mastering Cheese: Lessons for Connoisseurship from a Maître Fromager* (Clarkson Potter, 2009) won "Best in the World" books on cheese by *Gourmand World Cook Book Awards*. McCalman is a contributor to leading cheese publications, and he is a frequent lecturer. He has also made appearances on numerous television and radio programs. He is a frequent judge in cheese competitions in the U.S. and Europe. He is a founding member of the ACS Certification Committee.

GINA L. MODE

Gina 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 for Dairy Research in 1990. She worked for the Swiss Colony in Monroe, Wisconsin 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 closely with cheese brokers, ingredient suppliers, and manufacturers – from farmstead to commercial. She is involved with everything from cheese trials and troubleshooting to short courses and outreach efforts. Gina particularly enjoys working with cheesemakers to develop new specialty cheeses. She has served as a technical judge for the American Cheese Society, North American Jersey Cheese Awards, and World Dairy Expo Championship Dairy Product Contest.

TRIPP NICHOLS

Tripp Nichols grew up in Harvard, MA and crossed the country to attend the University of Montana where he graduated with a degree in Business. Returning to New England after college, Tripp's passion for food (particularly cheese) and his curiosity to learn more about food production brought him to Formaggio

Kitchen. In the five years he has worked at Formaggio Kitchen, Tripp has worn many hats – representing the store at a local farmers' market in Cambridge and teaching classes, both in-house and at Boston University. When not at work, Tripp frequently spends his free time visiting with domestic cheesemakers – sometimes helping to make a few wheels of cheese and always enjoying learning more about the extraordinary artisan cheeses being made in the United States today. On these farm visits, made about every three weeks, Tripp often picks up cheese for the shop – this is one of his favorite things about working at Formaggio Kitchen: the relationship the store has with domestic producers.

Recently, Tripp returned from France where he was traveling in the Pyrenees, visiting farms and tasting with cheesemakers and affineurs. Currently, he is a cheesemonger and classroom instructor at Formaggio Kitchen Cambridge. He is in charge of the domestic cheese program and serves as Domestic Cheese Buyer. In addition to his fondness for domestic cheese, Tripp enjoys cooking, eating, pickling things, and reading about food!

MARY QUICKE

Mary Quicke farms and makes cheese in Devon, England, producing Quicke's Traditional Cheeses. Her family has been on the farm for fourteen generations, producing cheese over that time. Her 500 grass-fed cross-bred dairy cows produce the milk used to make the farm's traditional, cloth-wrapped cheddars, using traditional wet pint starters, with a distinctive complex, balanced flavor and a long finish, which are sold across the world. She has judged in the Great Taste Awards, the World Cheese Awards, at the Royal Bath and West and at ACS. She was awarded the MBE in 2006 for services to farming and cheesemaking.

BRIAN RALPH

Brian is the Caves Master at Murray's Cheese in New York City, home to five maturing caves beneath the flagship shop in Greenwich Village. He oversees the proper storage, maturation, and flavor profiling of more than 300 different styles of cheese. Acting as the liaison between buying and sales representatives, Brian updates departments on the development and quality of all cheeses ripening in the subterranean aging facilities. Recently he has developed new unique cheeses through Murray's CaveMaster Reserve program that are unique and exclusive to New York retail, online, and wholesale clients. Currently Brian is collaborating with many restaurants including Tria, City Winery, Rye House, and Osteria Morini to create exclusive Cave Aged cheese plates.

MATTHEW RUBINER

Matthew Rubiner is the owner of Rubiner's Cheesemongers & Grocers and rubi's café in Great Barrington, Massachusetts. He became a cheesemonger in 1994 after a career in military policy analysis at MIT and in the service of defense contractors and government agencies, including SAIC, the Central Intelligence Agency and the Department of Defense. His writings on cheese have appeared in *Culture Magazine* and *The American*. He has served on the American Cheese Society Board of Directors, appeared on numerous ACS panels, and served as a Judge at several ACS national competitions. In 2010 he won the inaugural National Cheesemongers Invitational.

LINDSEY SCHECHTER

Cheese entrepreneur Lindsey Schechter is the owner of Houston Dairymaids, a retail and distribution company specializing in handmade Texas cheeses. Originally from Miami, Florida, Lindsey graduated from Rice University in Houston, and has been a chef and food writer in New York City and co-owner of an acclaimed restaurant in Maine. After realizing that cheese was her true passion, Lindsey spent five weeks as a "monger" at Neal's Yard Dairy in London. The experience was the inspiration for the Houston Dairymaids, an endeavor to introduce the world to the growing ranks of fine cheesemakers in Texas and throughout the United States.

THALASSA (LASSA) SKINNER

Lassa works as a cheesemonger in Napa, California. She started the Oxbow Cheese Merchant in 2007 and now teaches classes at the San Francisco Cheese School and other venues throughout the Napa Valley and beyond. She is also co-founder/owner of culture: the word on cheese, a general consumer magazine distributed throughout the US and UK. Most recently, she co-authored Cheese For Dummies (J.Wiley, June 2012) which gives an introduction to the glories of cheese – her favorite topic.

A dual citizen of both the United States and Australia, Lassa also has a home in South Australia's Barossa Valley and may be the only person on earth who has managed, promoted, and helped grow farmers' markets on two continents. Her dog Samantha (who is, in fact, an Aussie) has a distinctly cheese-centric palate and, though partial to camembert, has learned to accept that even she will have to wait until kidding season is complete before she can savor local goat milk cheeses again.

LEE SMITH

An award-winning writer and extensive "cheese" traveler, 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 twenty years in the retail industry as a cheese buyer, deli director, senior marketing/purchasing director, and consultant.

MARIANNE SMUKOWSKI

Marianne is a graduate of UW-Madison with a degree in Foods Science. Marianne worked for the USDA-Dairy Division for nine years. She then joined Land O' Lakes as a QC specialist for five years. 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. She coordinates the WI Master Cheesemaker program and provides technical support in regulatory matters.

CARLOS SOUFFRONT

Carlos Souffront has spent the whole of his professional career working with cheese. From his first job working for the Michigan specialty grocer the Merchant of Vino, to his formative tenure as buyer within the Zingerman's Community of Businesses, to his current role purchasing for two of the Bay area's most esteemed and long-established specialty food chains, Andronico's Community Market and A.G. Ferrari Foods, Carlos' enthusiasm and connoisseurship for cheese has made him one of the retail industry's most knowledgeable and experienced mongers. His visits with many of his favorite producers on buying trips and his close working relationship with maturers such as the Neal's Yard Dairy, Fromageries Mons and Petite and the Cellars at Jasper Hill have refined his discerning palate, his rigor toward batch selection and even his techniques for finishing cheeses at retail. This is Carlos Souffront's first time judging at the ACS competition, in an official capacity anyways!

RICHARD M. SUTTON

Richard Sutton's interest in cheese began as a child when he first visited Europe with his parents. However, on the way to becoming New Orleans' premier cheesemonger, he was waylaid into banking, a career which inspired no passion whatsoever. On a whim, and with a fresh visa in hand, Richard and his wife Danielle moved to London in 2002 to see what adventures would find them. What found them was Paxton & Whitfield, the 200-year-old cheese shop in the St. James neighborhood, and supplier of cheese to the royal household. And so began Richard's transition from bored banker to passionate cheesemonger. Living in London and working at Paxton's allowed Richard access to the great cheese makers and affineurs of Europe, and a wealth of knowledge and training about cheese. In 2006, Richard and Danielle decided to move back to the US and

open their own cheese business. Having met in New Orleans while in college and having enormous fondness for the city, they decided that this was where they would open the St. James Cheese Company. Despite the challenges of opening a business in post-Katrina New Orleans, St. James Cheese has been welcomed with open arms by the city and has grown a loyal and steady following in the five years since opening.

COURTENAY TYLER

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 marketplaces in 27 stores in seven States.

Courtenay began her "cheese journey" working at The Gourmet Shop in Columbia, South Carolina in high school job, cutting and wrapping 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: working with cheese. She has worked with cheese makers and suppliers full time for over thirteen years, which has led to eating way more than the FDA Daily Recommended Allowance of Cheese.

DR. CHARLES H. WHITE

Dr. White holds a Ph.D. in Food Microbiology from the University of Missouri, a MS in Dairy Microbiology, and a BS in Dairy Technology from Mississippi State University. Dr. White is a Professor Emeritus in the Department of Food Science and Technology at Mississippi State University. He coached the students of Mississippi State University for twenty years, and they placed #1 in 7 of those years. In 2006 and 2007 he was a coach for the students at Middle Tennessee State University and they were National Champions—both years.

Dr. White has also served as an official judge at the World Cheese Contest, the U.S. Cheese Contest, and the National Milk Producers Federation Annual Meeting. In addition to these honors, he has received several awards including: Milk Industry Foundation Teaching Award, Pfizer Award in Cheese and Cultured Products Research, and the Nordica International Research Award for Research in Cultured Dairy Products. Dr. White has authored and/or co-authored over 50 articles that have been published in referred journals and many articles in trade journals.

Dr. White has served on boards of the American Cultured Dairy Products Institute, and the American Dairy Science Association. He served as President of the American Dairy Science Association (1998). He is a member of the Scientific Advisory Council for the International Association of Refrigerated Warehouses / World Food Logistics Association. He retired as a Colonel in the U.S. Army.

DR. STEVE ZENG

Dr. Steve Zeng is a Dairy Product Specialist and Chairman of Department of Agriculture & Natural Resources at Langston University, Oklahoma. His expertise is in dairy product processing, particularly in goat milk and cheese. With his industrial and academic experiences, he has conducted many cheesemaking workshops/schools in the U.S. as well as in Argentina, Armenia, China and the Republic of Georgia, and judged the ACS Cheese Contest, the United States Cheese Championship and the World Cheese Championship since 2007.

PARTICIPATING COMPANIES

Agropur Fine Cheese

4700 Armand Frappier Street
Saint-Hubert, Quebec J3Z 1G5
Canada
(450) 443-5626

Alemar Cheese Company

622 North Riverfront Drive
Mankato, Minnesota 56001
(507) 385-1004
www.alemarcheese.com

Alouette Cheese USA, LLC

400 South Custer Avenue
New Holland, Pennsylvania 17557
(717) 355-8760
www.alouettecheese.com

Annabella Creamery, Inc.

1804 Kristy Court
Longmont, Colorado 80504
(305) 510-0054
www.annabellacreamery.com

Antonio Mozzarella Factory

631 Frelinghuysen Avenue
Office 2nd Floor
Newark, New Jersey 07114
(973) 353-9411
www.antoniozzarella.com

Appleton Creamery

780 Gurney Town Road
Appleton, Maine 04862
(207) 785-4431
www.appletoncreamery.com

Arena Cheese Inc.

P.O. Box 136
300 Highway 14
Arena, Wisconsin 53503
(608) 753-2501
www.arenacheese.com

Arla Foods Muskegon

6366 Norton Center
Muskegon, Michigan 49441
(231) 798-4371
www.arlafoods.com

Arla Foods Production LLC

489 Holland Court
Kaukauna, Wisconsin 54130
(920) 766-5765

Arthur Schuman, Inc.

40 New Dutch Lane
Fairfield, New Jersey 07004
(973) 787-8811
www.arthurschuman.com

Avalanche Cheese Company

216 Cody Lane
Basalt, Colorado 81621
(970) 927-6850
www.avalanchecheese.com

Baetje Farms LLC

8932 Jackson School Road
Bloomsdale, Missouri 63627
(573) 483-9021
www.baetjeffarms.com

Balfour Farm

461 Webb Road
Pittsfield, Maine 04967
(207) 213-3159
www.balfourfarmdairy.com

Beecher's Handmade Cheese

104 Pike Street, Suite 200
Seattle, Washington 98101
(206) 971-4121
www.beecherscheese.com

Beehive Cheese Company LLC

2440 East 6600 South
Suite 8
Uintah, Utah 84405
(801) 476-0900
www.beehivecheese.com

Belfiore Cheese Company

2031A 2nd Street
Berkeley, California 94710
(510) 540-5500
www.belfiorecheese.com

Belgioioso Cheese Inc.

4200 Main Street
Green Bay, Wisconsin 54311
(928) 863-2123
www.belgioioso.com

Belle Chevre

26910 Bethel Road
Elkmont, Alabama 35620
(256) 423-2238
www.bellechevre.com

Bellwether Farms

9999 Valley Ford Road
Petaluma, California 94952
(707) 763-0993
www.bellwetherfarms.com

Belmont - Lactalis American Group Inc.

218 South Park Street
Belmont, Wisconsin 53510
(608) 762-5173 x3102

Berkshire Cheese LLC

P.O. Box 35
Dalton, Massachusetts 1227
(413) 842-5128
www.berkshireblue.com

Best Baa Dairy Ltd.

RR 1 8256 Line 10
Conn, Ontario NOG 1N0
Canada
(519) 787-0707
www.bestbaa.com

Beurrerie du Patrimoine

225 Cochrane Street
Compton, Quebec JOB 1L0
Canada
(819) 835-9373
www.fermeegroleau.com

Black Sheep Creamery

345 Bunker Creek Road
Chehalis, Washington 98532
(360) 520-3397
www.blacksheepcreamery.com

Blackberry Farm

1471 West Millers Cove Road
Walland, Tennessee 37886
(865) 380-2115
www.blackberryfarm.com

Bonnie Blue Farm

257 Dry Creek Road
Waynesboro, Tennessee 38485
(931) 722-4628
www.bonniebluefarm.com

Boone Creek Creamery

2462 Palumbo Drive
Lexington, Kentucky 40509
(859) 255-2398
www.boonecreekcreamery.com

Boston Post Dairy, LLC

2061 Sampsonville Road
Enosburg Falls, Vermont 05450
(802) 933-2749
www.bostonpostdairy.com

Brazos Valley Cheese

7781 Gholson Road
Waco, Texas 76705
(254) 230-2535
www.brazosvalleycheese.com

Briar Rose Creamery

P.O. Box 34
Dundee, Oregon 97115
(503) 538-4848
www.briarrosecreamery.com

Brunkow Cheese

17975 County Highway F
Darlington, Wisconsin 53530
(608) 776-3716
www.brunkowcheese.com

Burnett Dairy Co-op

11631 Street Road 70
Grantsburg, Wisconsin 54840
(715) 689-2468
www.burnettdairy.com

Cabot Creamery Cooperative

1 Home Farm Way
Montpelier, Vermont 05602
(802) 371-1260
www.cabotcheese.coop

Calabro Cheese Corporation

580 Coe Avenue
East Haven, Connecticut 06512
(203) 469-1311
www.calabrocheese.com

CalyRoad Creamery

227 Hilderbrand Drive
Sandy Springs, Georgia 30328
(678) 773-1629
www.calyroadcreamery.com

Canal Junction Farmstead Cheese

18637 Road 168
Defiance, Ohio 43512
(419) 399-2350
www.canaljunctioncheese.com

Capriole

10329 New Cut Road
Greenville, Indiana 47124
(812) 923-9408
www.capriolegoatcheese.com

Caputo Brothers Creamery

6403 Pahagaco Road
Spring Grove, Pennsylvania 17362
(717) 521-4771
www.caputobrotherscreamery.com

Caromont Farm

9261 Old Green Mountain Road
Esmont, Virginia 22937
(434) 831-1393
www.caromontfarm.com

Carr Valley Cheese Co., Inc.

53797 County Road G
LaValle, Wisconsin 53941
(608) 986-2781
www.carrvalleycheese.com

Catapano Dairy Farm

33705 North Road
Peconic, New York 11958
(631) 765-8042
www.catapanodairyfarm.com

Cato Corner Farm, LLC

178 Cato Corner Road
Colchester, Connecticut 06415
(860) 537-3884
www.catocornerfarm.com

Caves of Faribault

222 3rd Street NE
Faribault, Minnesota 55021
(507) 334-5260
www.cavesoffaribault.com

Cedar Grove Cheese

P.O. Box 185
Plain, Wisconsin 53577
(608) 546-5284
www.cedargrovecheese.com

Cellars at Jasper Hill

P.O. Box 272
884 Garvin Hill Road
Greensboro, Vermont 05841
(802) 533-2566
www.cellarsatjasperhill.com

Central Coast Creamery

3850 Ramada Drive
Suite C-3
Paso Robles, California 93446
(805) 624-1968
www.centralcoastcreamery.com

Cesar's Cheese
625 Western Avenue
Random Lake, Wisconsin 53075
(414) 520-5266

Chapel Hill Creamery
615 Chapel Hill Creamery Road
Chapel Hill, North Carolina 27516
(919) 967-3757

Chapel's Country Creamery
10380 Chapel Road
Easton, Maryland 21601
(410) 820-6647

Cherry Glen Goat Cheese Co.
16120 Barnesville Road
Boyd's, Maryland 20841
(888) 414-4628
www.cherryglengoatcheese.com

Cherry Grove Farm
3200 Lawrenceville Road
Lawrenceville, New Jersey 08648
(609) 219-0053
www.cherrygrovefarm.com

Coach Farm
105 Mill Hill Road
Pine Plains, New York 12567
(914) 241-2300
www.coachfarm.com

Consider Bardwell Farm
1333 Route 153
West Pawlet, Vermont 05775
(802) 645-9928
www.considerbardwellfarm.com

Cooperstown Cheese Company
107 Oxbow Road
Milford, New York 13807
(978) 257-4635
www.cooperstowncheesecompany.com

Cowgirl Creamery
419 1st Street
Petaluma, California 94952
(415) 717-7480
www.cowgirlcreamery.com

COWS Creamery
397 Capital Drive
Charlottetown, Prince Edward Island
C1E 2E2
Canada
(902) 628-3517

Cowslip Creamery
862 Luce Street SW
Grand Rapids, Michigan 49534
(616) 453-4257
www.cowslipcreamery.com

Crave Brothers Farmstead Cheese
W11555 Torpy Road
Waterloo, Wisconsin 53594
(920) 478-4887
www.cravecheese.com

Cricket Creek Farm
1255 Oblong Road
Williamstown, Massachusetts 01267
(413) 458-5888
www.cricketcreekfarm.com

CROPP Cooperative/Organic Valley
One Organic Way
La Farge, Wisconsin 54639
(608) 625-2666
www.organicvalley.coop

Cypress Grove Chevre
1330 Q Street
Arcata, California 95521
(707) 825-1100
www.cypressgrovechevre.com

DCI Cheese Company
3018 Helsan Drive
Richfield, Wisconsin 53076
(262) 677-6951

Di Stefano Cheese
1485 East 3rd Street
Pomona, California 91766
(909) 865-8301
www.distefanocheese.com

Doe Run Dairy
324 Hicks Road
Coatesville, Pennsylvania 19320
(610) 383-4593

Dreamfarm, LLC
8877 Table Bluff Road
Cross Plains, Wisconsin 53528
(608) 767-3442
www.dreamfarm.biz

**Eagle Mountain Farmhouse
Cheese Co.**
P.O. Box 1496
Granbury, Texas 76048
(817) 579-0090
www.eaglemountaincheese.com

Edelweiss Creamery
W6117 County Highway C
Monticello, Wisconsin 53570
(608) 938-4094

Edgwick Farm Ltd.
348 Angola Road
Cornwall, New York 12518
(845) 401-2301
www.edgwickfarm.com

Ely Farm Products
401 Woodhill Road
Newtown, Pennsylvania 18940
(215) 860-0669
www.elyfarmproducts.com

Emmi Roth USA
657 Second Street
Monroe, Wisconsin 53566
(608) 845-5796 x115
www.emmirothusa.com

Everona Dairy
23246 Clarks Mountain Road
Rapidan, Virginia 22733
(540) 854-4159

Family Fresh Pack
110 West Main Street
P.O. Box 323
Belleville, Wisconsin 53508
(608) 347-9566
www.sugarbrookfarms.com

Farm Country Cheese House
7263 Kendaville Road
Lakeview, Michigan 48850
(989) 352-7779
www.farmcountrycheese.com

Farms For City Kids Foundation
706 Caper Hill Road
Reading, Vermont 05062
(802) 484-1226
www.sbfcheese.org

Finica Food Specialties
5942 Ambler Drive
Mississauga, Ontario L4W 2N3
Canada
(905) 629-3030
www.finica.com

Fiore di Nonno, LLC
561 Windsor Street
B305
Somerville, Massachusetts 2143
(617) 764-1231
www.fioredinonno.com

FireFly Farms
107 South Main Street
P.O. Box 257
Accident, Maryland 21520
(301) 746-8188
www.fireflyfarms.com

Fiscalini Cheese Co.
7206 Kiernan Avenue
Modesto, California 95358
(209) 545-5495
www.fiscalinicheese.com

Flat Creek Lodge
367 Bishop Chapel Church Road
Swainsboro, Georgia 30401
(877) 352-8273
www.flatcreeklodge.com

Formaggio Italian Cheese
P.O. Box 320
250 Hilldale Road
Hurleyville, New York 12747
(845) 436-4200
www.formaggiocheese.com

Franklin Foods
P.O. Box 486
Ensborg Falls, Vermont 05450
(802) 933-4338
www.franklinfoods.com

Fromagerie Bergeron Inc.
3837 route Marie-Victorin
Saint-Antoine-De-Tilly, Quebec G0S
2C0
Canada
(418) 886-2234
www.fromagesbergeron.com

Fromagerie du Presbytère
222 principale
Ste-Élizabeth de Warwick, Quebec
JOA 1M0
Canada
(819) 358-6555

Fromagerie La Station
440 Chemin de Hatley
Compton, Quebec J0B 1L0
Canada
(819) 835-5301
www.fromagerielastation.com

Fromagerie Le Détour
100, route 185
Témiscouata-sur-le-Lac, Quebec GOL
1X0
Canada
(418) 899-7000
www.fromagerieledetour.com

Fromagerie Nouvelle France
305 Rue Principale
Racine, Quebec JOE 1Y0
Canada
(819) 578-7234
www.fromagerienouvellefrance.com

Fromages CDA Inc
8895, 3 e Croissant
Anjou, Quebec H1J 1B6
Canada
(514) 648-7997
www.fromagescda.com

Fruition Farms Dairy & Creamery
14347 East Cherry Creek Road
Larkspur, Colorado 80214
(303) 847-7113
www.fruitionfarmsdairy.com

Fuzzy Udder Creamery
557 Town Farm Road
Unity, Maine 04988
(207) 948-5268

Garden Variety Cheese
1481 San Miguel Canyon Road
Royal Oaks, California 95076
(831) 761-3630
www.gardenvarietycheese.com

GICONSA de CV
Porfirio Diaz 190 Centro
Tepatitlan, Jalisco 47600
Mexico
(521) 378-1110
www.quesosnavarro.com

Goat Lady Dairy
3515 Jess Hackett Road
Climax, North Carolina 27233
(336) 824-2163
www.goatladydairy.com

Goatsbeard Farm
11351 Callahan Creek Road
Harrisburg, Missouri 65256
(573) 875-0706
www.goatsbeardfarm.com

Gold Creek Farms
P.O. Box 1225
85 West Center Street
Kamas, Utah 84036
(435) 671-9104
www.goldcreekfarms.com

Grafton Village Cheese
P.O. Box 87
Grafton, Vermont 05301
(802) 246-2221
www.graftonvillagecheese.com

Grassfields LLC
14238 60th Avenue
Coopersville, Michigan 49404
(616) 997-8251
www.grassfieldscheese.com

Great Hill Dairy, Inc.
160 Delano Road
Marion, Massachusetts 02738
(508) 748-2208
www.greathillblue.com

Great Lakes Cheese Co., Inc.
17825 Great Lakes Parkway
P.O. Box 1806
Hiram, Ohio 44234-1806
(440) 834-7289
www.greatlakescheese.com

Green Dirt Farm, LLC
P.O. Box 74
Weston, Missouri 64098
(816) 386-0170
www.green dirtfarm.com

Hahn's End
62 Captain Perry Drive
Phippsburg, Maine 04562
(207) 442-0051

Harmony Specialty Dairy Foods
C1956 Riviera Drive
Stratford, Wisconsin 54484
(715) 687-4236
www.harmonyho.com

Haute Goat Creamery
1417 Rosedown Street
Longview, Texas 75604
(903) 452-0854

Haystack Mountain Goat Dairy
1121 Colorado Avenue
Longmont, Colorado 80501
(720) 494-8714
www.haystackgoatcheese.com

Heartland Creamery
RR1 Box 78A
Newark, Missouri 63458
(660) 284-4901
www.heartlandcreamery.com

Heber Valley Artisan Cheese
920 North River Road
Midway, Utah 84049
(801) 358-5602
www.hebervalleycheese.com

Hidden Springs Creamery
S 1597 Hanson Road
Westby, Wisconsin 54667
(608) 634-2521

Holland's Family Cheese
N13851 Gorman Avenue
Thorp, Wisconsin 54771
(715) 669-5230
www.hollandsfamilycheese.com

Holly Grove Farms
440 Selah Church Road
Goldsboro, North Carolina 27530
(919) 689-2031

Homestead Creamery
2059 Liv 506
Jamesport, Missouri 64648
(660) 684-6970

Hook's Cheese Company, Inc.
320 Commerce Street
Mineral Point, Wisconsin 53565
(608) 987-3259

Jacobs Creamery
233 Macomber Road
Chehalis, Washington 98532
(503) 621-7910
www.jacobscreamery.com

Jumpin' Good Goat Dairy LLC
31700 US Highway 24 N
Buena Vista, Colorado 81211
(719) 395-4646
www.jumpinggoodgoats.com

Kalona Organics
P.O. Box 668
Kalona, Iowa 52247
(319) 631-3335
www.kalonasupernatural.com

Karoun Dairies Inc
9027 Glenoaks Boulevard
Sun Valley, California 91352
(818) 767-7000
www.karouncheese.com

Keeley's Cheese Co.
539 Route 34B
King Ferry, New York 13081
(315) 730-6872
www.keeleyscheeseco.com

Kenny's Farmhouse Cheese
2033 Thomerson Park Road
Austin, Kentucky 42123
(270) 434-4124
www.kennyscheese.com

Klondike Cheese Co.
W7839 State Road 81
Monroe, Wisconsin 53566
(608) 325-3021 x231

Kokoborrego Cheese Company
6398 State Route 19
Mount Gilead, Ohio 43338
(614) 657-8559
www.kokoborrego.com

Kootenay Alpine Cheese (dba),
Mountain Valley Dairy Ltd
3071 16th Street
Creston, British Columbia V0B 1G2
Canada
(250) 428-9655
www.kootenayalpinecheese.com

Kraft Foods
801 Waukegan Road
Glenview, Illinois 60025
(847) 646-0262

Kurtwood Farms
18409 Beall Road SW
Vashon, Washington 98070
(206) 969-0989
www.kurtwoodfarms.com

La Fromagerie 1860 DuVillage Inc.
100 Stinson
St-Laurent, Quebec H4N 2E7
Canada
(514) 747-0223
www.duvillage1860.com

La Fromagerie Alexis de Portneuf
100 Stinson
St-Laurent, Quebec H4N 2E7
Canada
(514) 747-0223
www.alexisdeportneuf.com

La Moutonniere Inc.
3456 Principale
Sainte-Hélène-de-Chester, Quebec
GOP 1H0
Canada
(819) 382-2300
www.lamoutonniere.com

LaClare Farms Specialties, LLC
N3425 Harlow Road
Chilton, Wisconsin 53014
(920) 418-2302
www.laclarefarms.com

Lactalis American Group
2375 South Park Avenue
Buffalo, New York 14220
(716) 823-6262
www.greatcheese.com

Lactalis American Group-Tipton, CA
615 North Burnett Road
Tipton, California 93272
(559) 752-4823
www.lactalisamericangroup.com

Lactalis U.S.A., Inc.
8100 Highway K South
Merrill, Wisconsin 54452
(715) 675-3326

Lactography
22 Parker Road
Wakefield, Massachusetts 01880
(718) 246-0906
www.lactography.com

Lakin's Gorges Cheese LLC
77 Broadway
Rockland, Maine 04841
(207) 230-4318
www.lakinsgorgescheese.com

Lark's Meadow Farms
4617N 495W
Rexburg, Idaho 83440
(804) 405-0933
www.larksmeadowfarms.com

Latte Da Dairy
1304 Bridle Bit Road
Flower Mound, Texas 75022
(817) 832-8686
www.lattedadairy.com

Laura Chenel's Chevre
22085 Carneros Vineyard Way
Sonoma, California 95476
(707) 996-4477
www.laurachenel.com

Leelanau Cheese Co.
10844 East Revold Road
Sutton Bay, Michigan 49682
(231) 271-2600
www.leelanaucheese.com

Litehouse Inc
P.O. Box 1969
Sandpoint, Idaho 83864
(208) 610-9924
www.litehousefoods.com

LiuzziAngeloni Cheese
86 Rossotto Drive
Hamden, Connecticut 06514
(203) 287-8477

Looking Glass Creamery, LLC
P.O. Box 2157
Fairview, North Carolina 28730
(828) 458-0088
www.ashevillecheese.com

Loveras Market
P.O. Box 313
Krebs, Oklahoma 74554
(918) 470-2175
www.loverasmarket.com

Ludwig Farmstead Creamery
17591 N 600 East Road
Fithian, Illinois 61844
(317) 292-5077
www.ludwigfarmsteadcreamery.com

Mackenzie Creamery
P.O. Box 325
Hiram, Ohio 44234
(440) 226-0772
www.mackenziecreamery.com

Maple Leaf Cheese Coop.
N890 Twin Grove Road
Monroe, Wisconsin 53566
(608) 934-5713

Maplebrook Farm
453 East Road
P.O. Box 966
Bennington, Vermont 05201
(802) 440-9950
www.maplebrookvt.com

Marcot Jersey Creamery
526 Dudleyville Road
Greenville, Illinois 62246
(618) 664-1110

Marin French Cheese Company
7500 Red Hill Road
Petaluma, California 94952
(415) 317-5609
www.marinfrenchcheese.com

McCadam Cheese
39 McCadam Lane
P.O. Box 900
Chateaugay, New York 12920
(518) 497-6644
www.mccadam.com

Meadow Creek Dairy
6724 Meadow Creek Road
Galax, Virginia 24333
(276) 236-2776
www.meadowcreekdairy.com

Meadowood Farms
5157 Ridge Road
Cazenovia, New York 13035
(315) 212-6498

Meister Cheese Company
P. O. Box 68
1160 Industrial Drive
Muscodia, Wisconsin 53573
(608) 739-3134
www.meistercheese.com

Miceli Dairy Products
2721 East 90th Street
Cleveland, Ohio 44104
(444) 241-3975
www.miceli-dairy.com

Michigan Farm Cheese Dairy, Inc.
4295 East Millerton Road
Fountain, Michigan 49410
(231) 462-3301
www.andrulichcheese.com

Milton Creamery LLC
202 East Hwy 2
Milton, Iowa 52570
(641) 656-4094
www.miltoncreamery.com

Monroe Cheese Studio
554 Dickey Hill Road
Monroe, Maine 04951
(207) 323-2664

Montchevré-Betin, Inc.
4030 Palos Verdes Drive North, Suite 201
Rolling Hills Estates, California 90274
(310) 541-3520
www.montchevre.com

Morning Star Farm
3277 Quimby Avenue SW
Cokato, Minnesota 55321
(320) 286-0168
www.sunnyroadcheese.com

MouCo Cheese Company
1401 Duff Drive, #300
Fort Collins, Colorado 80524
(970) 498-0107
www.mouco.com

Mountain View Farm Products, LLC
85 Marmac Lane
Fairfield, Virginia 24435
(540) 460-4161
www.mountainviewfarmproducts.com

Mozzarella Company
2944 Elm Street
Dallas, Texas 75226
(214) 741-4072
www.mozzco.com

Mt Townsend Creamery
338 Sherman Street
Port Townsend, Washington 98368
(360) 379-0895
www.mttownsendcreamery.com

Mt. Mansfield Creamery, LLC
730 Bliss Hill Road
Morrisville, Vermont 05661
(802) 888-7686
www.mymansfieldcreamery.com

Mt. Sterling Cheese Co-op
505 Diagonal Street
Mt. Sterling, Wisconsin 54645
(608) 734-3151
www.buymtsterlinggoatcheese.com

Mystery Bay Farm
P.O. Box 285
Nordland, Washington 98358
(360) 385-3309
www.mysterybayfarm.com

Nature's Harmony Farm
1978 Bakers Ferry Road
Elberton, Georgia 30635
(706) 436-1852
www.naturesharmonyfarm.com

Neighborly Farms of Vermont
1362 Curtiss Road
Randolph Center, Vermont 05061
(802) 728-4700
www.neighborlyfarms.com

Nettle Meadow
484 South Johnsbury Road
Warrensburg, New York 12885
(518) 623-3372

Nicasio Valley Cheese Co.
999 Andersen Drive, Suite #155
San Rafael, California 94901
(415) 451-3500
www.nicasiocheese.com

Nordic Creamery
52244 Langaard Lane
Westby, Wisconsin 54667
(608) 634-3199
www.nordiccreamery.com
www.wisconsinbutter.com

Nuestro Queso, LLC
752 North Kent Road
Kent, Illinois 61044
(815) 443-2100
www.nuestroqueso.com

Oakdale Cheese & Specialties
10040 State Highway 120
Oakdale, California 95361
(209) 848-3139
www.oakdalecheese.com

Ochoa's Queseria
815 E 1st Avenue
Albany, Oregon 97321
(541) 228-7327
www.ochoasqueseria.com

Old Chatham Shepherding Co.
155 Shaker Museum Road
Old Chatham, New York 12136
(518) 794-7733
www.blacksheepcheese.com

Old Europe Cheese, Inc.
1330 East Empire Avenue
Benton Harbor, Michigan 49022
(269) 925-5003
www.oldeuropecheese.com

Park Cheese Company, Inc.
168 East Larsen Drive
Fond du Lac, Wisconsin 54937
(920) 923-8484

Parmalat Canada
490 Gordon Street
Winchester, Ontario K0C 2K0
Canada
(613) 229-1274

Pasture Pride Cheese
s510 County Highway D
Cashton, Wisconsin 54619
(608) 654-5580

Pine River Pre-Pack, Inc
10134 Pine River Road
Newton, Wisconsin 53063
(920) 726-4216
www.pineriver.com

Pineland Farms Creamery
92 Creamery Lane
New Gloucester, Maine 04260
(207) 688-6400
www.pinelandfarms.com

Plymouth Artisan Cheese
106 Messer Hill Road
Plymouth, Vermont 05056
(802) 672-3650
www.plymouthcheese.com

Point Reyes Farmstead Cheese Co.
P.O. Box 9
14700 Highway 1
Point Reyes, California 94956
(415) 663-8880
www.pointreyescheese.com

Portland Creamery
P.O. Box 12071
Portland, Oregon 97212
(503) 616-4443
www.portlandcreamery.com

Prairie Fruits Farm & Creamery
4410 North Lincoln Avenue
Champaign, Illinois 61822
(217) 643-2314
www.prairiefruits.com

Prodigal Farm
4720 Bahama Road
Rougemont, North Carolina 27572
(919) 477-5653
www.prodigalfarm.com

Pure Luck Farm and Dairy
3000 Martin Road
Dripping Springs, Texas 78620
(512) 917-2803
www.purelucktexas.com

Quality Cheese Inc.
111 Jevlan Drive
Vaughan, Ontario L4L 8C2
Canada
(905) 265-9991

Rainbeau Ridge
49 David's Way
Bedford Hills, New York 10507
(914) 419-5616
www.rainbeauridge.com

Red Barn Family Farms by Springside Cheese
W3933 Highview Drive
Appleton, Wisconsin 54913
(920) 570-0324
www.redbarnfamilyfarms.com

Redwood Hill Farm
2064 Highway 116N, Bldg 1 Suite 130
Sebastopol, California 95472
(707) 823-8250
www.redwoodhill.com

Rising Sun Farms
5126 South Pacific Highway
Phoenix, Oregon 97535
(541) 535-8331
www.risingsunfarms.com

Rivers Edge Chevre
6315 Logsdon Road
Logsdon, Oregon 97357
(541) 444-1362
www.threering@peak.org

Robinson Farm
P.O. Box 94
42 Jackson Road
Hardwick, Massachusetts 01037
(413) 477-6988
www.robinsonfarm.org

Roelli Cheese Company Inc.
15982 Highway 11
Shullsburg, Wisconsin 53586
(608) 965-3625
www.roellicheese.com

Rogue Creamery
P.O. Box 3606
311 North Front Street
Central Point, Oregon 97502
(541) 665-1155
www.roguecreamery.com

Rollingstone Chevre
P.O. Box 683
27349 Shelton Road
Parma, Idaho 83660
(208) 722-6460
www.rollingstonechevre.com

Ruggles Hill Creamery
P.O. Box 477
670 Ridge Road
Hardwick, Massachusetts 1037
(978) 287-5005
www.ruggleshill.com

Rumiano Cheese Company

P.O. Box 863
1629 County Road East
Willows, California 95988
(530) 934-5438
www.rumianocheese.com

Samish Bay Cheese

P.O. Box 202
Bow, Washington 98232
(360) 766-6707
www.samishbaycheese.com

Saputo Dairy Products Canada G.P.

100 Stinson
St-Laurent, Quebec H4N 2E7
Canada
(514) 747-0223
www.saputo.ca

Sartori Company

107 North Pleasant View Road
Plymouth, Wisconsin 53073
(920) 449-7953
www.sartoricheese.com

Saxon Cheese, LLC

855 Hickory Street
P.O. Box 206
Cleveland, Wisconsin 53015
(920) 693-8500
www.saxoncreamery.com

Scott's of Wisconsin

301 Broadway Drive
P.O. Box 837
Sun Prairie, Wisconsin 53590
(608) 837-8020
www.scottsofwi.com

Seal Cove Farm

17 Milky Way
Lamoine, Maine 04605
(207) 667-7127
www.maine-goat-cheese.com

September Farm Cheese

460 Mill Road
Honey Brook, Pennsylvania 19344
(610) 273-3552
www.septemberfarmcheese.com

Sequatchie Cove Creamery

P.O. Box 624
Sequatchie, Tennessee 37374
(423) 619-5867
www.sequatchiecovefarm.com

Shadow Brook Farm's - Dutch Girl Creamery

2201 West Denton Road
Lincoln, Nebraska 68523
(402) 499-7584
www.shadowbrk.com

Shatto Milk Company

9406 North Highway 33
Osborn, Missouri 64474
(816) 930-3862
www.shattomilk.com

Shelburne Farms

1611 Harbor Road
Shelburne, Vermont 05482
(802) 985-0340
www.shelburnefarms.org

Shepherd's Way Farms

8626 160th Street E
Nerstrand, Minnesota 55053
(507) 663-9040
www.shepherdswayfarms.com

Shy Brothers Farm LLC

P. O. Box 422
2001 Main Road
Westport Point, Massachusetts 02791-0422
(508) 333-2626
www.shybrothersfarm.com

Sierra Nevada Cheese Company

6505 County Road 39
Willows, California 95988
(530) 934-8660
www.sierranevadacheese.com

Silvery Moon Creamery

Smiling Hill Farm
781 County Road
Westbrook, Maine 04092
(207) 775-4818
www.silverymooncheese.com

Snowy Mountain Sheep Creamery

2420 Nordic Valley Drive
P.O. Box 930
Eden, Utah 84310
(801) 745-0388
www.snowymountainssheepcreamery.com

Sorrento Lactalis

4912 Franklin Road
Nampa, Idaho 83687
(208) 463-6629
www.preciouscheese.com

Spring Day Creamery

42 Day Road
Durham, Maine 04222
(207) 831-5440
www.springdaycreamery.com

Springside Cheese Corp

7989 Arndt Road
Oconto Falls, Wisconsin 54154
(920) 829-6395
www.springsidecheese.com

Sprout Creek Farm

34 Lauer Road
Poughkeepsie, New York 12603
(845) 235-6259
www.sproutcreekfarm.org

State of Maine Cheese Co.

461 Commercial Street
Rockport, Maine 04856
(207) 236-8895
www.cheese-me.com

Stone Hollow Creamery

2006 Dead Hollow Road N
Harpersville, Alabama 35078
(800) 285-8950
www.stonehollowfarmstead.com

Straus Family Creamery

1105 Industrial Avenue, Suite 200
Petaluma, California 94952
(707) 776-2887
www.strausfamilycreamery.com

Sunset Acres Farm

769 Bagaduce Road
Brooksville, Maine 04617
(207) 326-4741
www.sunsetacresfarm.com

Sweet Grass Dairy

19635 US Highway 19 North
Thomasville, Georgia 31792
(229) 227-0752

Swiss Valley Farms

11744 Edgewood Avenue
Monona, Iowa 52159
(563) 539-7227

Talk of the Town Farm

1610 Van Buren Road
Connor Township, Maine 04736
(207) 493-1364
www.talkofthetownfarm.com

Teton Valley Creamery

80 North Main Street
Driggs, Idaho 83422
(208) 354-2814
www.tetonvalleycreamery.com

The Artisan Cheese Exchange

703 North 8th Street Suite 300
Sheboygan, Wisconsin 53081
(920) 803-8100
www.cheese-exchange.com

The Stone Creek Farmstead

4145 Omer Road
Divide, Colorado 80814
(719) 686-8529
www.stonecreekfarmstead.com

Thistle Hill Farm

107 Clifford Road
North Pomfret, Vermont 05053
(802) 457-9349
www.thistlehillfarm.com

Three Graces Dairy, LLC

335 Milky Way
Marshall, North Carolina 28753
(828) 656-2195
www.3gracesdairy.com

Three Happy Cows LLC

2750 Northaven Road
Suite 309
Dallas, Texas 75229
(972) 247-1385
www.threehappy cows.com

Tillamook County Creamery Assoc.

4185 Highway 101 North
Tillamook, Oregon 97141
(503) 812-9327

Traders Point Creamery

9101 Moore Road
Zionsville, Indiana 46077
(317) 733-1700
www.traderspointcreamery.com

Trickling Springs Creamery

2330 Molly Pitcher Highway
Chambersburg, Pennsylvania 17202
(717) 709-0711
www.tricklingspringscreamery.com

Tumalo Farms

64515 Mock Road
Bend, Oregon 97701
(541) 350-3719
www.tumalofarms.com

Turner Farm Creamery

73 Turner Farm Road
North Haven, Maine 04853
(207) 867-4962
www.turner-farm.com

Umbuzi Farm

13800 Brittain Oaks Drive
Fort Myers, Florida 33905
(239) 284-2357
www.umbuzifarm.com

Union Star Cheese

7742 County Road II
Fremont, Wisconsin 54940
(920) 716-2542
www.unionstarcheese.com

Uplands Cheese

5023 State Road 23
Dodgeville, Wisconsin 53533
(608) 935-5558
www.uplandscheese.com

Upper Canada Cheese Company

4159 Jordan Road
Jordan, Ontario L0R 1S0
Canada
(905) 562-9730
www.uppercanadacheese.com

Valley Shepherd Creamery

50 Fairmount Road
Long Valley, New Jersey 07853
(908) 876-3200
www.njcheese.com

Vella Cheese Company of California

P.O. Box 191
315 2nd Street East
Sonoma, California 95476
(800) 848-0505
www.vellacheese.com

Vermont Butter & Cheese Creamery

P.O. Box 95
Webster, Vermont 05678
(802) 479-9371
www.vermonycreamery.com

Vermont Farmstead Cheese Co.

P.O. Box 6
South Woodstock, Vermont 05071
(802) 457-9992
www.vermontfarmstead.com

Vintage Cheese
P.O. Box 219
Traver, California 93673
(559) 897-4634

Vintage Cheese of Montana
3300 Graf Street, #58
Bozeman, Montana 59715
(406) 579-5125
www.mountina.com

Washington State University Creamery
101 Food Quality Building
Pullman, Washington 99164
(509) 335-7524
www.wsu.edu/creamery/

Westfield Farm
28 Worcester Road
Hubbardston, Massachusetts 01452
(978) 928-5110
www.chevre.com

Widmers Cheese Cellars
P.O. Box 127
214 West Henni Street
Theresa, Wisconsin 53091
(920) 488-2503
www.widmerscheese.com

Willamette Valley Cheese
8105 Wallace Road NW
Salem, Oregon 97304
(503) 399-9806
www.wvcheeseco.com

Willapa Hills Cheese
P.O. Box 274
Doty, Washington 98539
(206) 412-2713
www.willapahillscheese.com

Willow Moon Farm
1495 Coburn Road
Plainfield, Vermont 05667
(802) 454-0191
www.willowmoonfarm.com

Windsor Dairy
6427 WCR 68.5
Windsor, Colorado 80550
(970) 481-1536
www.windsordairy.com

Wisconsin Sheep Dairy Cooperative
642 Swedish Mission Road
River Falls, Wisconsin 54022
(715) 441-2362
www.sheepmilk.biz

Woolwich Dairy
425 Richardson Road
Orangeville, Ontario L0N 1S2
Canada
(519) 943-1440
www.woolwichdairy.com

Yellow Springs Farm LLC
1165 Yellow Springs Road
Chester Springs, Pennsylvania 19425
(610) 827-2014
www.yellowspringsfarm.com

Zingerman's Creamery
3723 Plaza Drive
Ann Arbor, Michigan 48108
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