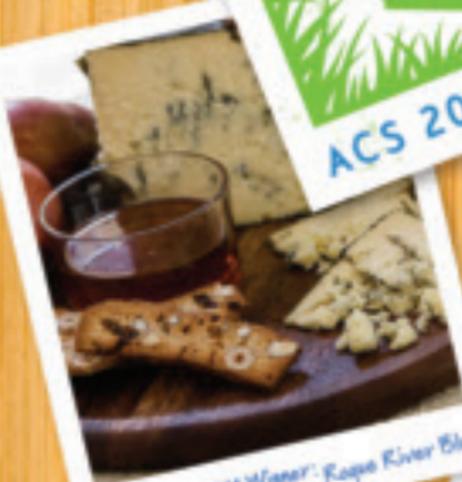
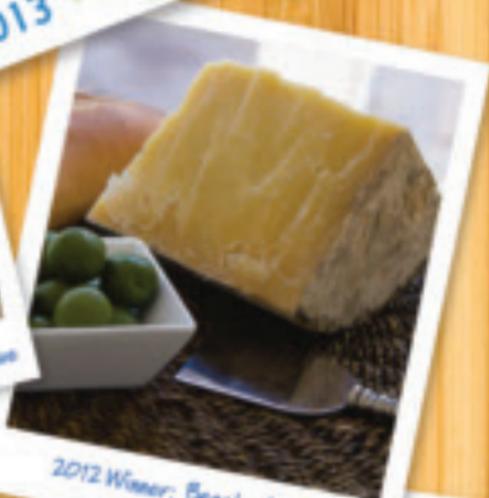


2013 ACS JUDGING & COMPETITION AWARDS GUIDE



2011 Winner: Rogue River Blue



2012 Winner: Beecher's Flagship



2013 Winner...

American
Cheese Society

BEST
OF
SHOW



American
Cheese Society

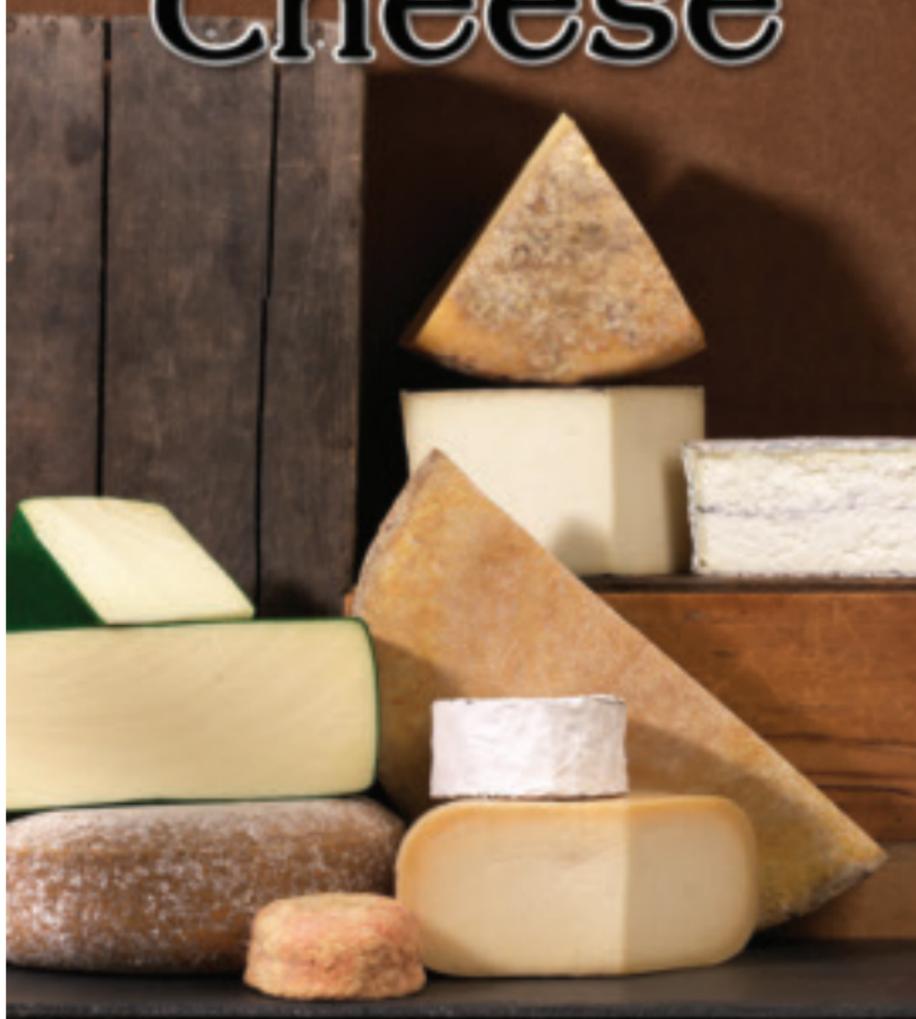
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2013 ACS JUDGING & COMPETITION RESULTS

Madison, Wisconsin
August 2, 2013

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 2013 ACS Judging & Competition: the largest in our history, with 257 companies submitting 1,794 different products. Winners in each category are listed separately. Unlike other cheese competitions, where cheeses are 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 2013 JUDGING & COMPETITION CHAIR

Wisconsin, America's Dairyland, has welcomed us with open arms for the 2013 ACS Judging & Competition. Since we've been in Madison, I've been asked on more than one occasion to explain what sets the ACS Judging & Competition (J&C) apart from other competitions. The answer is simple, "It takes two to tango." Our competition incorporates the use of aesthetic judges whose sole job is to evaluate the beauty and desirable qualities of each entry. Their partner is an experienced technical judge whose keen palate and sensory skills help cheesemakers identify some of the "off" characteristics of a cheese. Together, they offer entrants an unbiased assessment of their cheeses which, over the years, has been noted to have elevated the cheese industry as a whole. I've been honored to be at the helm for the last two years of this growth.

I know you've heard it many times, but I want to stress again, the Judging & Competition Committee's dedication is beyond words. Once again, we experienced a record number of entries, 1794 to be exact, from 257 companies. With this outstanding number comes more responsibility and a renewed need to reassess our processes. We continue to work year-round to refine every aspect of the Judging & Competition.

This year, along with a few firsts, we've made many strides in fine-tuning our categories, judging process, and online entry system. For the first time ever, we have incorporated a cheese curd judging which was held on Saturday. The growing number of entries required us to implement a "norming" process to allow two teams of judges to assess the entries in a single category. And, we have created an online database that allows cheesemakers to print their shipping materials when it's convenient for them.

Without the hard work and dedication of the following people, the Judging & Competition would cease to grow. I'd like to take this opportunity to thank each person who has played a significant role in helping to make the 2013 J&C a huge success.

Matt Bonano and Sue Husch reprised their roles as the 2013 Cooler Captains whose main responsibility was to inventory all of the entries. This important role required all cheeses to be checked in and out of the coolers during the judging process to ensure that all cheeses that are judged make it to the Breakfast of Champions and Festival of Cheese. They battled the cold temperatures of the coolers for 4 days in order to maintain the organization that is critical to the flow of the competition.

Rachel Perez, one of last year's trusted Official Conference Cheesemongers, wore many hats this year. During the receiving process, she was in charge of triage. She would catalog all the cheeses that were damaged in transit or were received at a higher than normal temperature. Her experience as a Cooler Captain proved helpful as she assisted in organizing the trucks during receiving. Last, but not least, during the judging she was responsible for the Back of the House, ensuring the judges received all the cheeses, and that all cheeses were returned to the trucks after judging.

David Grotenstein, Judging Chair Emeritus, serves in an advisory role assisting judges who have questions throughout the judging process. He has always been there for me during the past two years as judging chair. His advice has been a consistent reminder of his love for American cheese and ACS cheesemakers.

Tom Kooiman, the ACS J&C Committee Vice Chair, has become a great friend, and I could not ask for a better Vice Chair during the past two years. I have had a lot of fun getting to know Tom and working with him on all of the challenges that have come up. I am confident he is going to make a great Chair. His love and passion for American cheese and his honest, fun nature make him a true joy to work with.

John Antonelli, J&C Committee Member and Board Liaison, never ceases to amaze me. For the last few years, he has created a complex spreadsheet for tempering cheese based on the size and approximate time of judging to ensure that cheese is delivered to the judges at optimal temperature. His skills as cheese shop owner shine as he manages the volunteers, the inventory, and the flow of cheese. John is so involved in numerous aspects of the Judging & Competition that it is impossible to name everything he has accomplished over the years. His positive attitude is infectious to all who are around him.

Richard and Karen Silverston, while not with us in person this year, were with us in spirit as they supported us by phone, email, and FaceTime. Their dedication throughout the year is valued by the ACS staff and J&C Committee. They assisted with all of the behind the scenes judging logistics, including the development of the judging database and the review of cheese entry categories. This year, they worked double-time over the 4th of July holiday, assisting staff with the conversion of data from the online entry system to the onsite judging database.

Stephanie Clark had some pretty big shoes to fill as Bill Wendorff's replacement. She's stepped in seamlessly to offer the committee sound advice on all of our technical questions. Her guidance proves tremendously helpful in the judging room as judges are presented with challenging technical questions. She assists with identifying and inviting many of our technical judges, and is always ready to assist anyone on the committee and in the judging room with a smile.

Patrick Bleck, our fearless auditor, oversees the verification of all entries throughout the judging. He reviews every change, score, and placement to ensure accuracy across all areas of data entry. He steps in during crunch time to assist with reading scores so the data entry teams are not back-logged. He's been a fantastic addition to the committee and I have enjoyed working with him over the last three years.

Steve Binns and Marisa Crider work together as the dynamic duo in the Front of House. Steve oversees the data entry administration, and Marisa serves as his backup. Together, they work to enter the scores for each cheese and deliver the communication of first place entries. This was Steve's second ACS J&C and his confidence and willingness to go the extra mile definitely was noticed and impressive. He is a true asset, and I hope he remains involved with the J&C Committee.

Amy Masoni returned this year to assist as our trusted "Librarian." Her methodical approach and attention to detail are critical to ensuring the committee knows exactly where every category folder is throughout all of the steps in the competition.

This year, Rich Rogers was a man on the go as he worked to receive the 1st place communications and ensure that 1st place cheeses were sequestered in a safe place for the Best of Show round. He was a great addition in this critical role.

John Greeley: what can I say, he "is still fine." John was one of the first to introduce me to the world of cheese. He has always been there for me as a friend, colleague, and now a coworker. He exemplifies the industry by his love and passion for all cheese. I continue to learn from John on a daily basis.

Michelle Lee...I am not sure where to start or end. She works to keep us all on task and reminds us of our deadlines, but most of all she has made the J&C Committee her family. The change that I have seen in the past four years in the J&C has been due to Michelle taking this and making it her own. Though she has many other responsibilities as the Programs & Operations Director for ACS, I can tell that this is her true passion. Michelle and I have worked closely over the past three years together and have developed a friendship that I will always cherish, and I am sure I will continue to grow over the years. So I just want to say THANK YOU, Michelle, for all of your help and support.

Each year, we have dozens of volunteers, too many to name here, whose passion for cheese is evident in their dedication to the J&C. Without them, the J&C could not function. I appreciate all of their hard work and thank them for their service.

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 my sincere pleasure and a great honor to be a part of the development and growth of the J&C for more than 9 years. My years as a technical and aesthetic judge, Back of House coordinator, and Vice Chair have culminated in two great years serving as the ACS J&C Chair. I will cherish the friendships that have grown out of this experience and look forward to seeing where this committee will go in the next two years.

Todd Druhot

Chair, ACS Judging & Competition Committee

2013 ACS JUDGING & COMPETITION OFFICIAL JUDGES ROSTER

TECHNICAL JUDGES:

Montse Almena-Aliste
Bob Bradley
Carol Chen
Bénédicte Coudé
MaryAnne Drake
Nana Farkye
John Jaeggi
Luis Jiminez-Maroto
David Lockwood
Sara Masoni
Max McCalman
Gina Mode
George Patocka
Scott Rankin
Lee Smith
Russell Smith
Marianne Smukowski
Bill Wendorf
Steve Zeng

AESTHETIC JUDGES:

Jeff Babcock
Ray Bair
Lydia Burns
Helder dos Santos
Gordon Edgar
Janet Fletcher
Catherine Gaffney
Debbie Harris
Kirsten Hindes, CCP
Laura Jacobs-Welch
Steve Jones
Emiliano Lee
Shelli Morton
Patty Peterson
Mary Quicke
Jeanne Rodier
Matt Rubiner
Brandon Schilling



BEST OF SHOW

1ST PLACE

**CELLARS AT
JASPER HILL, VT**

WINNIMERE

2ND PLACE

**GRAFTON VILLAGE
CHEESE, VT**

BEAR HILL

3RD PLACE

**BLEU MONT DAIRY, WI
BANDAGED CHEDDAR**

**BLEU MONT DAIRY, WI
BIG SKY GRANA**

A. FRESH UNRIPENED CHEESES

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

AH: CHEESE CURDS - ALL MILKS

- 1st** **Springside Cheese Corp, WI**
Cheddar Cheese Curds
- 2nd** **Arena Cheese Inc., WI**
Cheese Curd
- 2nd** **Carr Valley Cheese Co., Inc., WI**
Colored Curd
- 3rd** **Jisa Farmstead Cheese, NE**
New York Cheddar Curds

AM: MASCARPONE - MADE FROM COW'S MILK

- 1st** **No Award Given**
- 2nd** **Arthur Schuman, Inc., WI**
Cello Thick & Smooth Mascarpone B (Sweeter)
- 3rd** **BelGioioso Cheese Inc., WI**
BelGioioso Mascarpone
- 3rd** **Vermont Butter & Cheese Creamery, VT**
Mascarpone

AR: RICOTTA - MADE FROM COW'S MILK

- 1st** **Liuzzi Angeloni 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** **Crooked Face Creamery, ME**
Whole Milk Ricotta

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

- 1st** **Calkins Creamery, PA**
Georgic
- 2nd** **Bellwether Farms, CA**
Fromage Blanc
- 3rd** **Aleamar Cheese Company, MN**
Fromage Blanc

AC: OPEN CATEGORY - FRESH UNRIPENED CHEESES - MADE FROM COW'S MILK

- 1st** **Sierra Nevada Cheese Company, CA**
Gina Marie Cream Cheese
- 2nd** **Karoun Dairies Inc, CA**
Fresh Basket Cheese
- 3rd** **Cowgirl Creamery, CA**
Creme Fraiche

**AG: OPEN CATEGORY - FRESH UNRIPENED CHEESES -
MADE FROM GOAT'S MILK**

- 1st No Award Given
- 2nd Mackenzie Creamery, OH
Goat Milk Ricotta
- 3rd Montchevre-Betin, Inc., WI
Fromage Frais

**AS: OPEN CATEGORY - FRESH UNRIPENED CHEESES -
MADE FROM SHEEP'S MILK OR MIXED MILKS**

- 1st Quality Cheese Inc., ON
Buffalo Ricotta Bella Casara
- 2nd Catapano Dairy Farm, NY
Creamy Sheep
- 3rd La Maison Alexis de Portneuf Inc, QC
Chèvre des Neiges plain

B. SOFT RIPENED CHEESES

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

BB: BRIE - MADE FROM COW'S MILK

- 1st Cherry Grove Farm, NJ
Buttercup Brie
- 2nd Agropur Fine Cheeses, QC
Brie Normandie
- 3rd Alouette Cheese USA llc, IL
Alouette Baby Brie 13.2 oz
- 3rd Marin French Cheese Company, CA
Traditional Brie

BC: CAMEMBERT - MADE FROM COW'S MILK

- 1st Agropur Fine Cheeses, QC
Camembert l'Extra
- 2nd Agropur Fine Cheeses, QC
Camembert Vaudreuil
- 3rd Kurtwood Farms, WA
Dinah's Cheese

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

- 1st Old Europe Cheese, Inc., MI
3 Kg Triple Cream Brie
- 2nd Agropur Fine Cheeses, QC
Chevalier Triple Creme
- 3rd La Maison Alexis de Portneuf Inc, QC
Saint-Honoré

**BA: OPEN CATEGORY - SOFT-RIPENED CHEESES -
MADE FROM COW'S MILK**

- 1st **MouCo Cheese Company, CO**
MouCo Ashley
- 2nd **Agropur Fine Cheeses, QC**
Rondoux Double Crème
- 3rd **Cellars at Jasper Hill, VT**
Harbison
- 3rd **Sweet Grass Dairy, GA**
Green Hill

**BG: OPEN CATEGORY - SOFT-RIPENED CHEESES -
MADE FROM GOAT'S MILK**

- 1st **Cypress Grove Chevre, CA**
Bermuda Triangle
- 2nd **Vermont Butter & Cheese Creamery, VT**
Coupole
- 3rd **Upper Canada Cheese Company, ON**
NANNY NOIRE

**BS: OPEN CATEGORY - SOFT-RIPENED CHEESES -
MADE FROM SHEEP'S OR MIXED MILKS**

- 1st **Ancient Heritage Dairy, OR**
Valentine
- 2nd **Baetje Farms LLC, MO**
Coeur du Clos
- 3rd **Idyll Farms llc, MI**
Rind aged chevrotin

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 **Klondike Cheese Co., WI**
Brick
- 2nd **WIDMERS CHEESE CELLARS, WI**
Washed Rind Brick Cheese
- 3rd **Comstock Creamery, WI**
Wisconsin Brick

CD: DRY JACK - MADE FROM COW'S MILK

- 1st **No Award Given**
- 2nd **No Award Given**
- 3rd **Rumiano Cheese Company, CA**
Dry Monterey Jack

CJ: MONTEREY JACK - MADE FROM COW'S MILK

- 1st** **Cherry Grove Farm, NJ**
Lawrenceville Jack Reserve
- 2nd** **Carr Valley Cheese Co., Inc., WI**
Monterey Jack
- 3rd** **Cabot Creamery Cooperative, VT**
Cabot Monterey Jack

CM: BRICK MUENSTER - MADE FROM COW'S MILK

- 1st** **No Award Given**
- 2nd** **McCadam Cheese, NY**
McCadam Muenster
- 3rd** **Edelweiss Creamery, WI**
Muenster

CY: COLBY - MADE FROM COW'S MILK

- 1st** **Cedar Grove Cheese, WI**
Marble Colby
- 2nd** **Tillamook County Creamery Association, OR**
Tillamook Colby
- 3rd** **Arena Cheese Inc., WI**
Colby
- 3rd** **Saputo Specialty Cheese, WI**
Black Creek Colby

CT: TELEME

No Entries

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

- 1st** **Bleu Mont Dairy, WI**
Alpine Renegade
- 2nd** **Meadow Creek Dairy, VA**
Appalachian
- 3rd** **Cooperstown Cheese Company, NY**
Jersey Girl

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

- 1st** **Vermont Butter & Cheese Creamery, VT**
Bonne Bouche
- 2nd** **Cypress Grove Chevre, CA**
Humboldt Fog Grande
- 3rd** **Haystack Mountain Goat Dairy, CO**
A Cheese Named Sue

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

- 1st** **Central Coast Creamery, CA**
Seascape
- 2nd** **Beecher's Handmade Cheese, WA**
Flagsheep
- 3rd** **La Moutonniere Inc., QC**
Sein D'Helene

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** **Holland's Family Cheese, WI**
Marieke Gouda Mature 6-9 month

- 2nd** **Holland's Family Cheese, WI**
Marieke Gouda Premium (12-18 months)

- 3rd** **Oakdale Cheese & Specialties, CA**
Aged Gouda

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

- 1st** **Agropur Fine Cheeses, QC**
Oka l'Artisan

- 2nd** **Emmi Roth USA, WI**
Roth Petite Swiss

- 3rd** **Fromages CDA Inc, QC**
Le Frère Jacques

DC: OPEN CATEGORY - AMERICAN MADE/INTERNATIONAL STYLE - MADE FROM COW'S MILK

- 1st** **Emmi Roth USA, WI**
Roth Grand Cru Reserve

- 2nd** **Cedar Grove Cheese, WI**
Willi

- 3rd** **Roelli Cheese Company, WI**
Little Mountain

DG: OPEN CATEGORY - AMERICAN MADE/INTERNATIONAL STYLE - MADE FROM GOAT'S MILK

- 1st** **Carr Valley Cheese Co., Inc., WI**
Bandaged Billy

- 2nd** **Caromont Farm, VA**
Esmontonian

- 2nd** **Ruggles Hill Creamery, MA**
Alys's Eclipse

- 3rd** **Fromagerie Bergeron Inc, QC**
Patte Blanche

DS: OPEN CATEGORY - AMERICAN MADE/INTERNATIONAL STYLE - MADE FROM SHEEP'S MILK OR MIXED MILKS

- 1st** **No Award Given**

- 2nd** **Ancient Heritage Dairy, OR**
Hannah

- 3rd** **Carr Valley Cheese Co., Inc., WI**
Cave Aged Melage

E. CHEDDARS

All Cheddars - all milks (Based on age at time of Judging & Competition.)

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

- 1st** **The Artisan Cheese Exchange, WI**
Deer Creek The Stag
- 2nd** **Kraft Foods, WI**
Cracker Barrel – Aged Reserve Cheddar
- 3rd** **Maple Leaf Cheese Coop., WI**
English Hollow Cheddar

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

- 1st** **The Artisan Cheese Exchange, WI**
Deer Creek "The Fawn"
- 2nd** **Heber Valley Artisan Cheese, UT**
Cascade Raw
- 3rd** **Kraft Foods, WI**
Cracker Barrel – Sharp Cheddar
- 3rd** **Tillamook County Creamery Association, OR**
Tillamook Medium Cheddar

EG: CHEDDAR - AGED UP TO 12 MONTHS - MADE FROM GOAT'S, SHEEP'S, BUFFALO'S, OR MIXED MILK

- 1st** **Central Coast Creamery, CA**
Goat Cheddar
- 2nd** **Sierra Nevada Cheese Company, CA**
Caprae Raw Aged Goat Cheddar
- 3rd** **Carr Valley Cheese Co., Inc., WI**
Goat Cheddar

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

- 1st** **Tillamook County Creamery Association, OR**
Tillamook Vintage White Extra Sharp 3 Year Reserve Cheddar
- 2nd** **Shelburne Farms, VT**
Farmhouse 2 Year Cheddar Extra Sharp
- 3rd** **The Artisan Cheese Exchange, WI**
Deer Creek Reserve

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

- 1st** **The Artisan Cheese Exchange, WI**
Deer Creek Proprietor's Grand Reserve
- 2nd** **The Artisan Cheese Exchange, WI**
Deer Creek Private Reserve
- 2nd** **WIDMERS CHEESE CELLARS, WI**
8 Year Aged Cheddar
- 3rd** **Cabot Creamery Cooperative, VT**
Cabot Old School Cheddar

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

- 1st** **Cellars at Jasper Hill, VT**
Cabot Clothbound Cheddar
- 2nd** **Grafton Village Cheese, VT**
Vermont Clothbound Cheddar
- 3rd** **Avalanche Cheese Company, CO**
Avalanche Cheese Company Hand Bandaged
Goat Cheddar

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

- 1st** **Bleu Mont Dairy, WI**
Bandaged Cheddar
- 2nd** **Homestead Creamery, MO**
Flory's Truckle
- 3rd** **Bleu Mont Dairy, WI**
"Reserve" Bandaged Cheddar 22 Month

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** **No Award Given**
- 2nd** **Arthur Schuman, Inc., WI**
Montfort Gorgonzola
- 3rd** **Caves of Faribault, MN**
Amablu St. Petes Select Blue Cheese

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

- 1st** **Montchevre-Betin, Inc., WI**
Chèvre in Blue
- 2nd** **FireFly Farms, MD**
Black & Blue
- 3rd** **Hook's Cheese Company, Inc., WI**
Barneveld Blue

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

- 1st** **Old Chatham Shepherding Company, NY**
Ewe's Blue
- 2nd** **Hook's Cheese Company, Inc., WI**
EWE CALF to be KIDding Blue
- 3rd** **Rogue Creamery, OR**
Echo Mountain Blue
- 3rd** **Shepherd's Way Farms, MN**
Big Woods Blue

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

- 1st** **Rogue Creamery, OR**
Rogue River Blue
- 2nd** **Rogue Creamery, OR**
Caveman Blue
- 3rd** **Point Reyes Farmstead Cheese Co., CA**
Point Reyes Bay Blue

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

- 1st** **Avalanche Cheese Company, CO**
Avalanche Cheese Company Midnight Blue
- 2nd** **Pure Luck Farm and Dairy, TX**
Hopelessly Bleu
- 3rd** **The Stone Creek Farmstead, CO**
Stone Creek Bloomy Bleu

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

- 1st** **Pennyroyal Farm, CA**
Boonter's Blue
- 2nd** **Yellow House Cheese, LLC, OH**
Yellow House Blue
- 3rd** **Carr Valley Cheese Co., Inc., WI**
Virgin Pine Native Sheep Blue

FE: EXTERNAL BLUE MOLDED CHEESES - ALL MILKS

- 1st** **Westfield Farm, MA**
Bluebonnet
- 2nd** **Westfield Farm, MA**
Classic Blue Log
- 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: HISPANIC & PORTUGUESE STYLE - RIPENED - ALL MILKS

- 1st** **No Award Given**
- 2nd** **Emmi Roth USA, WI**
Roth GranQueso Reserve
- 2nd** **Nuestro Queso, LLC, IL**
Duranguense
- 3rd** **Emmi Roth USA, WI**
Roth GranQueso
- 3rd** **Emmi Roth USA, WI**
Roth GranQueso Double Aged
- 3rd** **Nuestro Queso, LLC, IL**
Para Frier

GC: HISPANIC & PORTUGUESE STYLE - FRESH UNRIPENED - ALL MILKS

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

H. ITALIAN TYPE CHEESES

Excluded: Mascarpone and Ricotta

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

- 1st **No Award Given**
- 2nd **Silvery Moon Creamery, ME**
Provolone
- 3rd **Loveras Market, OK**
Standard Market Cave-Aged Batista

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 **Bleu Mont Dairy, WI**
Big Sky Grana
- 2nd **Sartori Company, WI**
Sartori Reserve Extra-Aged Asiago
- 3rd **Sartori Company, WI**
Sartori Reserve Extra-Aged Fontina

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

- 1st **Loveras Market, OK**
Braided Caciocavera
- 2nd **Cesar's Cheese, WI**
Oaxaca String Cheese
- 3rd **Lactalis American Group, NY**
Part Skim High Moisture Mozzarella

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

- 1st **Point Reyes Farmstead Cheese Co., CA**
Point Reyes Fresh Mozzarella
- 2nd **Quality Cheese Inc., ON**
Bella Casara Fior de Latte
- 3rd **Quality Cheese Inc., ON**
Fresh Mozzarella Zerto

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

- 1st** **Liuzzi Angeloni Cheese, CT**
Ovoline
- 2nd** **Formaggio Italian Cheese, NY**
Fresh Mozzarella Bocconcini
- 3rd** **Lactalis American Group, CA**
Galbani 4oz ball water pack
- 3rd** **Miceli Dairy Products, OH**
Ovoline

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

- 1st** **No Award Given**
- 2nd** **BelGioioso Cheese Inc., WI**
BelGioioso Burrata
- 3rd** **Liuzzi Angeloni Cheese, CT**
Burrata
- 3rd** **MAPLEBROOK FARM, VT**
Burratini

I. FETA CHEESES

IC: FETA - MADE FROM COW'S MILK

- 1st** **No Award Given**
- 2nd** **Belfiore Cheese Company, CA**
Belfiore Mediterranean Style Feta in Brine 12 Ounce
- 3rd** **Nasonville Dairy, WI**
Feta

IG: FETA - MADE FROM GOAT'S MILK

- 1st** **Pure Luck Farm and Dairy, TX**
Feta
- 2nd** **Quail Run Creamery, OR**
Little Goat Feta
- 3rd** **Three Graces Dairy, LLC, NC**
Goat Feta

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

- 1st** **No Award Given**
- 2nd** **La Moutonniere Inc., QC**
Feta
- 3rd** **Hidden Springs Creamery, WI**
Farmstead Feta

J. LOW FAT / LOW SALT CHEESES

JL: FAT FREE AND LOW FAT CHEESES

- 1st Cabot Creamery Cooperative, VT**
Cabot 75% Reduced Fat Cheddar
- 2nd Fromagerie Le Détour, QC**
La Dame du Lac
- 3rd Klondike Cheese Co., WI**
Low Fat Feta

JR: LIGHT/LITE AND REDUCED FAT CHEESES

- 1st Fromages CDA Inc, QC**
L'Empereur Léger
- 2nd Klondike Cheese Co., WI**
Reduced Fat Feta
- 3rd Emmi Roth USA, WI**
Roth Reduced Fat Havarti

K. FLAVORED CHEESES

Cheeses with flavor added

KA: FRESH UNRIPENED CHEESE WITH FLAVOR ADDED - ALL MILKS

- 1st Face Rock Creamery, OR**
Vampire Slayer Curds
- 2nd Clock Shadow Creamery, WI**
Cheddar Curd with Cajun Spice
- 2nd Rising Sun Farms, UT**
Mild Curry Cheese Torta
- 3rd La Maison Alexis de Portneuf Inc, QC**
Chèvre des Neiges Fig and Orange

KB: SOFT-RIPENED WITH FLAVOR ADDED - ALL MILKS

- 1st Marin French Cheese Company, CA**
Truffle Brie
- 2nd Belmont - Lactalis American Group. Inc, WI**
Brie 3 kg herb
- 3rd Old Europe Cheese, Inc., MI**
3 Kg Brie with Herbs

KD: INTERNATIONAL-STYLE WITH FLAVOR ADDED - ALL MILKS

- 1st Holland's Family Cheese, WI**
Marieke Gouda Cumin
- 2nd Fromagerie Bergeron Inc, QC**
Le Coureur des bois
- 3rd Brunkow Cheese, WI**
Fire Roasted Hatch Chile Baked Cheese

KE: CHEDDAR WITH FLAVOR ADDED - ALL MILKS

- 1st Cabot Creamery Cooperative, VT**
Cabot Tuscan Cheddar
- 2nd Beecher's Handmade Cheese, WA**
Marco Polo Reserve
- 3rd Vermont Farmstead Cheese Company, VT**
AleHouse Cheddar

KF: FARMSTEAD CHEESE WITH FLAVOR ADDED (MUST CONFORM TO ALL GUIDELINES IN CATEGORY M) - ALL MILKS

- 1st Ruggles Hill Creamery, MA**
Claire's Mandell Hill
- 2nd Willamette Valley Cheese, OR**
Cumin Gouda
- 3rd Coach Farm, NY**
Coach Farm Aged Green Peppercorn Brick

KG: HISPANIC-STYLE WITH FLAVOR ADDED - ALL MILKS

- 1st Ochoa's Queseria, OR**
Don Froylan Queso Botanero Cilantro & Jalapeno
- 2nd Heber Valley Artisan Cheese, UT**
Queso Fresco Verde
- 3rd Nuestro Queso, LLC, IL**
Enchilado

KH: HAVARTI WITH FLAVOR ADDED - ALL MILKS

- 1st No Award Given**
- 2nd Agropur Fine Cheeses, QC**
Havarti Jalapeno
- 2nd Ludwig Farmstead Creamery, IL**
Jake's Wheel Friesian Fields
- 3rd Emmi Roth USA, WI**
Roth Dill Havarti

KI: FETA WITH FLAVOR ADDED - ALL MILKS

- 1st No Award Given**
- 2nd Klondike Cheese Co., WI**
Mediterranean Herb Feta
- 3rd Klondike Cheese Co., WI**
Peppercorn Feta

KJ: REDUCED FAT CHEESE WITH FLAVOR ADDED - ALL MILKS

- 1st Cabot Creamery Cooperative, VT**
Cabot Jalapeno 50% Reduced Fat Cheddar
- 2nd Woolwich Dairy, ON**
Woolwich Dairy Fresh Chèvre - Big Kick Herb & Garlic
- 3rd Coach Farm, NY**
Coach Farm Reduced Fat Fresh Goat Cheese with Pepper

KM: MONTEREY JACK WITH FLAVOR ADDED - ALL MILKS

- 1st** **Heber Valley Artisan Cheese, UT**
Wasatch Back Jack
- 2nd** **Cherry Valley Dairy, WA**
Carrot-Nasturtium Reserve
- 2nd** **Haystack Mountain Goat Dairy, CO**
Haystack Mountain Green Chile Jack
- 2nd** **Saputo Specialty Cheese, WI**
Great Midwest Three Alarm Jack
- 3rd** **Carr Valley Cheese Co., Inc., WI**
Hot Pepper Jack
- 3rd** **Meister Cheese Company, WI**
Morel

**KN: FRESH GOAT CHEESE WITH FLAVOR ADDED -
100% GOAT'S MILK**

- 1st** **Baetje Farms LLC, MO**
Coeur de la Crème – Herb de Provence
- 2nd** **Cypress Grove Chevre, CA**
Purple Haze
- 3rd** **Baetje Farms LLC, MO**
Coeur de la Crème – Garlic and Chive
- 3rd** **Westfield Farm, MA**
Wasabi Capri

**KO: FRESH SHEEP CHEESE WITH FLAVOR ADDED -
100% SHEEP'S MILK**

- 1st** **Bellwether Farms, CA**
Pepato
- 2nd** **Green Dirt Farm, LLC, MO**
Fresh Rosemary
- 3rd** **Green Dirt Farm, LLC, MO**
Fresh Garlic & Peppercorn

**KQ: YOGURT AND CULTURED PRODUCTS WITH FLAVOR ADDED -
ALL MILKS**

- 1st** **Tillamook County Creamery Association, OR**
Tillamook Light Fat Free Marionberry Yogurt
- 2nd** **Cabot Creamery Cooperative, VT**
Cabot Vanilla Bean Greek Style Yogurt
- 3rd** **Traders Point Creamery, IN**
Wildberry Yogurt

KR: BUTTER WITH FLAVOR ADDED - ALL MILKS

- 1st** **Vermont Butter & Cheese Creamery, VT**
Cultured Butter blended with Sea Salt and Maple
- 2nd** **Gold Creek Farms, UT**
Salted Black Italian Truffle Butter
- 3rd** **Cricket Creek Farm, MA**
Cricket Creek Butter with Garlic

KS: COLD PACK CHEESE AND SPREADS WITH FLAVOR ADDED - ALL MILKS

- 1st **Mighty Fine Food, WI**
Martha's Pimento Cheese
- 2nd **Mighty Fine Food, WI**
Martha's Pimento Cheese with Jalapeños
- 3rd **Franklin Foods, VT**
Green Mountain Farms Garlic

KC: OPEN CATEGORY - CHEESES WITH FLAVOR ADDED - ALL MILKS AND MIXED MILKS

- 1st **Heartland Creamery, MO**
Fine Herb Meunster
- 2nd **Carr Valley Cheese Co., Inc., WI**
Chipotle Bread Cheese
- 3rd **Sartori Company, WI**
Sartori Reserve Espresso BellaVitano

L. SMOKED CHEESES

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

- 1st **Gold Creek Farms, UT**
Smoked Parmesan
- 2nd **Liuzzi Angeloni Cheese, CT**
Smoke Fresh Mozzarella
- 3rd **Karoun Dairies Inc, CA**
Karoun Smoked Braided String Cheese

LD: SMOKED CHEDDARS - ALL MILKS

- 1st **Gold Creek Farms, UT**
Smoked Cheddar
- 2nd **COWS CREAMERY, PE**
COWS CREAMERY Applewood Smoked Cheddar
- 3rd **Pineland Farms Creamery, ME**
Smoked Cheddar

LC: OPEN CATEGORY - SMOKED CHEESES - MADE FROM COW'S MILK

- 1st **Fair Oaks Farms, WI**
Smoked Sweet Swiss
- 2nd **Rogue Creamery, OR**
Smokey Blue
- 3rd **Fair Oaks Farms, WI**
Smoked Gouda

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

- 1st No Award Given
- 2nd Boston Post Dairy, LLC, VT
Smoking Gouda
- 2nd Carr Valley Cheese Co., Inc., WI
Airco
- 3rd Carr Valley Cheese Co., Inc., WI
Smoked Ba Ba Blue
- 3rd Westfield Farm, MA
Smoked Capri

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 Coach Farm, NY
Coach Farm Triple Cream
- 2nd Arethusa Farm Dairy, CT
Camembert
- 3rd Sequatchie Cove Creamery, TN
Dancing Fern

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

- 1st Cellars at Jasper Hill, VT
Winnimere
- 2nd Cellars at Jasper Hill, NH
Landaff from Landaff Creamery
- 2nd Nicasio Valley Cheese Co., CA
San Geronimo
- 3rd Canal Junction Farmstead Cheese, OH
Charloe

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

- 1st Farms For City Kids Foundation/Spring Brook Farm, VT
Tarentaise
- 2nd P A Bowen Farmstead, MD
Chesapeake Cheddar
- 3rd Robinson Farm, MA
Prescott

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

- 1st** **No Award Given**
- 2nd** **Boston Post Dairy, LLC, VT**
Très Bonne
- 3rd** **Bonnie Blue Farm, TN**
Bonnie Blue Farm Tanasi Tomme
- 3rd** **York Hill Farm, ME**
Capriano

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

- 1st** **No Award Given**
- 2nd** **Meadowood Farms, NY**
Lorenzo
- 3rd** **Everona Dairy, VA**
Williamsburg
- 3rd** **North Bay Curds and Whey, CA**
Buffalo Project #2

N. GOAT'S MILK CHEESES

Open to all shapes and styles of goat's milk cheeses based on age at time of Judging & Competition

NO: FRESH RINDLESS GOAT'S MILK CHEESE AGED 0 TO 30 DAYS (BLACK ASH COATING PERMITTED)

- 1st** **Cypress Grove Chevre, CA**
Ms. Natural
- 2nd** **Westfield Farm, MA**
Plain Capri
- 3rd** **Briar Rose Creamery, OR**
Classic Chevre
- 3rd** **Finica Food Specialties, ON**
Celebrity International Goat Cheese Original
- 3rd** **Goat Lady Dairy, NC**
Plain Spreadable Goat Cheese

NS: FRESH GOAT'S MILK CHEESE AGED 0 TO 30 DAYS (HAND-SHAPED, FORMED OR MOLDED INTO PYRAMID, DISC, DRUM, CROTTIN, BASKET OR OTHER SHAPE)

- 1st** **Laura Chenel's Chevre, CA**
Laura Chenel's Chevre Crottin
- 2nd** **Baetje Farms LLC, MO**
Bloomsdale
- 3rd** **Pure Luck Farm and Dairy, TX**
Basket-Molded Chevre

NT: GOAT'S MILK CHEESE AGED 31 TO 60 DAYS

- 1st** **No Award Given**
- 2nd** **Rivers Edge Chevre LLC, OR**
Rivers Edge Chevre Beltane
- 3rd** **Avalanche Cheese Company, CO**
Avalanche Cheese Company Lamborn Bloomer
- 3rd** **Montchevre-Betin, Inc., WI**
Mini Bucheron

NU: GOAT'S MILK CHEESE AGED OVER 60 DAYS

- 1st** **Haystack Mountain Goat Dairy, CO**
Haystack Mountain Queso De Mano
- 2nd** **Sartori Company, WI**
Sartori Limited Edition Extra-Aged Goat
- 3rd** **LaClare Farms Specialties, LLC, WI**
Evalon

O. SHEEP'S MILK CHEESES

Open to all shapes and styles of sheep's milk cheeses based on age at time of Judging & Competition

OO: FRESH RINDLESS SHEEP'S MILK CHEESE AGED 0 TO 30 DAYS

- 1st** **Green Dirt Farm, LLC, MO**
Fresh Plain
- 2nd** **Many Fold Farm, GA**
Brebis
- 3rd** **Hidden Springs Creamery, WI**
Driftless Natural

OT: SHEEP'S MILK CHEESE AGED 31 TO 60 DAYS

- 1st** **Green Dirt Farm, LLC, MO**
Dirt Lover
- 2nd** **Old Chatham Shepherding Company, NY**
Kinderhook Creek
- 3rd** **Carr Valley Cheese Co., Inc., WI**
Fresh Marisa

OU: SHEEP'S MILK CHEESE AGED OVER 60 DAYS

- 1st** **Finica Food Specialties, ON**
Tania
- 2nd** **Hidden Springs Creamery, WI**
Ocooch Mountain Reserve
- 2nd** **Hidden Springs Creamery, WI**
Timber Coulee Reserve
- 3rd** **Fromagerie Nouvelle France, QC**
Zacharie Cloutier

P. MARINATED CHEESES

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

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

- 1st **Lactalis American Group, CA**
Mozzarella Fresca marinated medallion
- 2nd **Beecher's Handmade Cheese, WA**
Yule Kase
- 2nd **Lactalis American Group, CA**
Galbani 1/3oz marinated ball
- 3rd **Sartori Company, WI**
Sartori Limited Edition Cannella BellaVitano

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

- 1st **Laura Chenel's Chevre, CA**
Laura Chenel's Chevre Cabecou
- 2nd **Capriole, IN**
O'Banon
- 3rd **Baetje Farms LLC, MO**
Marinated Feta

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

- 1st **Grafton Village Cheese, VT**
Apple Pie Eweden
- 2nd **Everona Dairy, VA**
Pride of Bacchus
- 3rd **Carr Valley Cheese Co., Inc., WI**
Canaria

Q. CULTURED MILK PRODUCTS

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

QC: CULTURED PRODUCTS - MADE FROM COW'S MILK

- 1st **Tillamook County Creamery Association, OR**
Tillamook Premium Sour Cream
- 2nd **Tillamook County Creamery Association, OR**
Tillamook's Natural Sour Cream
- 3rd **Arethusa Farm Dairy, CT**
Sour Cream

QG: CULTURED PRODUCTS - MADE FROM GOAT'S MILK

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

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

No Entries

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

- 1st No Award Given
- 2nd Bellwether Farms, CA
Crème Fraiche
- 3rd Alouette Cheese USA llc, PA
Alouette Creme Fraiche

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

- 1st Karoun Dairies Inc, CA
Karoun Yogurt
- 2nd Sierra Nevada Cheese Company, CA
Heroes Greek Yogurt
- 3rd Beurrerie du Patrimoine, QC
Plain Yogourt from Cow

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

- 1st Montchevre-Betin, Inc., WI
Goat Milk Yogurt Plain
- 2nd Coach Farm, NY
Coach Farm Goat's Milk Yogurt, Plain
- 2nd Sierra Nevada Cheese Company, CA
Capretta Greek Yogurt
- 3rd Sierra Nevada Cheese Company, CA
Capretta Rich & Creamy Goat Yogurt

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

- 1st No Award Given
- 2nd Green Dirt Farm, LLC, MO
Grass Fed Sheep's Milk Yogurt
- 3rd Old Chatham Shepherding Company, NY
Plain 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 No Award Given
- 2nd Tillamook County Creamery Association, OR
Tillamook Salted Sweet Cream Butter
- 3rd CROPP Cooperative/Organic Valley, WI
Organic Salted Butter

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

- 1st **West Point Dairy Products LLC, NE**
Wuthrich European Style Unsalted Butter
- 2nd **Cabot Creamery Cooperative, VT**
Cabot 83 Butter
- 3rd **Rumiano Cheese Company, NJ**
Rumiano Unsalted Butter

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

- 1st **La Moutonniere Inc., QC**
Ewes Butter
- 2nd **Mt. Sterling Cheese Co-op, WI**
Whey Cream Butter
- 3rd **Nordic Creamery, WI**
Goat Butter

S. CHEESE SPREADS

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

SC: OPEN CATEGORY COLD PACK STYLE - ALL MILKS

- 1st **Pineland Farms Creamery, ME**
Cheddar Cheese spread
- 2nd **Carr Valley Cheese Co., Inc., WI**
Sharp Cheddar Spread
- 3rd **Pine River Pre-Pack, Inc, WI**
Bleu Cold Pack Cheese Food

T. WASHED RIND CHEESES

Cheeses with a rind or crust washed in salted brine, whey, beer, wine, other alcohol, or grape lees that exhibit an obvious, smeared or sticky rind and/or crust - Limburger, Pont l'Evêque, Chimay, Schloss, Raclette, Swiss Appenzeller or Vignerons-style, etc.

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

- 1st **Boston Post Dairy, LLC, VT**
Eleven Brothers
- 2nd **Consider Bardwell Farm, VT**
Rupert
- 3rd **Uplands Cheese, WI**
Pleasant Ridge Reserve

TC: OPEN CATEGORY - WASHED RIND CHEESES - MADE FROM COW'S MILK

- 1st** **Cellars at Jasper Hill, VT**
Willoughby
- 2nd** **La Fromagerie 1860 DuVillage inc., QC**
Vacherin
- 3rd** **La Maison Alexis de Portneuf Inc, QC**
Le Reflet de Portneuf
- 3rd** **Meadow Creek Dairy, VA**
Grayson

TG: OPEN CATEGORY - WASHED RIND CHEESES - MADE FROM GOAT'S MILK

- 1st** **No Award Given**
- 2nd** **Fromagerie Le Détour, QC**
Sentinelle
- 3rd** **Haystack Mountain Goat Dairy, CO**
Haystack Mountain Red Cloud

TS: OPEN CATEGORY - WASHED RIND CHEESES - MADE FROM SHEEP'S MILK OR MIXED MILKS

- 1st** **Grafton Village Cheese, VT**
Bear Hill
- 2nd** **Hidden Springs Creamery, WI**
Ocooch Mountain
- 3rd** **Hidden Springs Creamery, WI**
Meadow Melody

2013 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 13 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 Kalyn and Max, who both love cheese!

TOM KOOIMAN

Vice Chair, ACS Judging & Competition Committee

Tom Kooiman was born and raised in Southwestern Wisconsin. In his first 27 years, he helped to run the family farm in the Dairy State. In 1990, Tom moved to Portland, Oregon to attend culinary school and to hone his skills in some of Portland's finest kitchens. He then joined Provvista Specialty Foods in 1993. Along with being part owner of Provvista, Tom served as operations manager, sales support, and eventually headed up the specialty cheese division. One of his favorite projects at Provvista was the creation and operation of "The Cheese Truck," a mobile, wholesale marketplace of cheese and other specialties offered to his customers in the Pacific Northwest. In 2011, Tom moved on from Provvista, but still continues his dedication to serve the world of cheese through the American Cheese Society, regional cheese events, and dispensing advice to others that he has gathered from his years of knowledge and exposure within the cheese industry. In the years 2006 and 2007, Tom served as ACS Conference Co-Chair. Tom has taken on a new endeavor in the sustainable specialty food trade working for Carmen Ranch, a 100-year old family-run ranch that raises 100% grass fed beef from the beautiful Willowa Mountains of Eastern Oregon.

MONTSERRAT ALMENA-ALISTE, PH.D. (MONTSE)

Dr. Montserrat Almena-Aliste (Montse) has over 20 years of experience working with cheesemakers and professionals worldwide to improve the quality of artisan cheeses. Her areas of expertise include multiple aspects involved in the quality of cheese: from milk and cheesemaking technology, to composition of the green cheese, ripening and sensory profile of the finished product.

Montse works closely with the American Cheese Society and other Institutions to support high quality cheeses, and her work has contributed to promote the growth and strength of artisanal cheeses in the US. After over 10 years working at UVM, teaching over 150 cheesemaking workshops and sharing her technical expertise with hundreds of cheesemakers, Dr. Montserrat Almena-Aliste is starting her own cheese consulting company providing a broad range of services and technical expertise (from high quality cheesemaking programs and customized training, to sensory services, QC and R&D assistance).

JEFFREY A. BABCOCK

From travels through Europe and culinary school, Jeff became increasingly interested in the near perfect food: cheese. With a background in religion and mythology, Jeff was drawn in by the history and lore, the art of its simple and noble origins, but most of all the wondrous flavors; it has become a living journey. Starting out at the cheese counter at the former Sam's Wine & Spirits, Jeff soon found a home at European Imports.

At European Imports Jeff has been able to work with many cheese-makers across the nation and abroad, bringing exciting new products to chefs and cheese-mongers around the country. As European Imports expands into Sysco he hopes to replicate that experience in a new and exciting way.

RAY BAIR

Ray Bair is the owner of Cheese Plus, San Francisco's premier cheese and specialty food store. Ray's love for food began in his childhood as he foraged for fresh foods on his great-grandmother's farm learning to make fresh pasta, preserves and pastry for the family. Those formative years on the farm and in the kitchen made a marked impression upon his palate and imagination, fueling his quest for traditional foods and classic flavors. A 30 year veteran of the restaurant and specialty grocery industry; Ray has traveled extensively throughout the United States and Europe visiting retail shops, wineries, dairies and food manufacturing facilities to expand his knowledge and appreciation of our collective culinary heritage.

ROBERT L. BRADLEY, PH.D.

Bob Bradley is a retired Professor Emeritus from the University of Wisconsin. 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. Bob participated in and set up several short courses to train industry employees.

LYDIA BURNS

Nine years ago Lydia Burns stumbled upon a position as a cheese monger at the Bedford cheese shop, working there while between gigs as a professional actor. Little did she know then that her budding epicurean curiosity once kindled would blossom into a career trajectory driven by an all encompassing passion for cheese and its surrounding culture. Since those initial mongering days in Brooklyn, Lydia has relocated to Chicago, where during her off time she can escape the city to play on farms and occasionally make cheese too.

In Chicago she has held a myriad of positions: Cheese and Dairy Manager at Fox & Obel, Market Buyer and Educational Director for Sam's Wine & Spirits, and she also single handedly designed, developed, & implemented a restaurant wholesale program for the Marion Street Cheese Market. In between these ventures she also spent some time working on a Biodynamic Farm & Vineyard in New Zealand. Earlier this summer, Lydia signed on as the Senior Procurement Maven for Pastoral Artisan Cheese, Bread, & Wine, purchasing for all of their various lines of business. Lydia is very chatty and loves discussing most things, except her own self, so with her remaining words she would like to make the following dedication:

In loving memory of Daphne Zepos, my cheerleader in cheese as well as in life; no one person has encouraged, inspired or taught me more than you have. Your spirit continues to spur me on, and at every juncture I pause, and ponder: "DARling, what would Daphne do?" I am just a pebble in the sea of your influence, for you truly have roused a generation of cheese professionals in your wake. I am eternally grateful for all the time I got to share with you, but will always long for a little more...

CAROL CHEN

Carol Chen is a 25 year veteran with the Wisconsin Center for Dairy Research in Madison, Wisconsin, where she has worked on numerous facets of cheese from analytical analysis, cheesemaking and cheese functionality to sensory analysis. Carol has worked extensively on the development of methods which assess melted cheese functionality with respect to appearance, stretch, texture and using cheese texture in a predictive model for cheese shreddability. Carol coauthored the chapter "Mozzarella" in The Sensory Evaluation of Dairy Products 2nd Edition. She is the co-holder of two patents detailing manufacturing methods for reduced-fat cheddar and non-pasta filata mozzarella. Currently Carol is a member of sensory analysis team at the Wisconsin Center for Dairy Research where over 500 sensory tests or training sessions are conducted annually on cheese, milk and whey products and ice cream. She leads and trains a team of 12-15 trained student evaluators for descriptive panels. Carol has previously judged at the 2007 US Cheese Championships and the 2008 World Cheese Championships.

BÉNÉDICTE COUDÉ

Béné works with other cheese industry and application staff to execute trials, troubleshooting and educational outreach efforts. She attended school in France for several years, studying Agronomy and receiving a Master's degree in Agricultural Sciences before transferring to the University of Wisconsin- Madison where she received a Master's in Food Science. Her research interests include sheep and goat cheeses as well as specialty cheeses. She enjoys the team atmosphere at CDR and the constant interaction with industry. She has also completed a plethora of internal sensory evaluations, presented and led sensory sessions for short courses, and judged at Selection Caseus 2013 in Montréal, Canada.

HELDER DOS SANTOS

Helder dos Santos has been in the food business his entire life. As a child and teenager he ate many exotic foods and cheeses, first in Portugal and then in America. In his early twenties he worked at Ambria (a four star restaurant that has since closed) in Chicago, witnessed some great culinary creations and many satisfied customers enjoying them. He then worked for a small distributor, providing some of the great restaurants and caterers with many of the key ingredients, including cheese.

In 1990 he went to work for Zuercher & Co., then in Chicago and now located in Skokie, IL. As Sales Manager, he oversees distribution of great domestic and imported cheeses to many specialty food stores, upscale chains and foodservice distributors throughout the Midwest. In 2012, he was inducted into the *Guilde des Fromagers*. He is hopefully selling more cheese than he eats as he basically eats cheese every chance that he gets.

MARYANNE DRAKE

MaryAnne Drake is a William Neal Reynolds Professor in the Department of Food, Bioprocessing and Nutrition Sciences, Southeast Dairy Foods Research Center, 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. MaryAnne 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 competitions. MaryAnne 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.

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.

NANA Y. FARKYE, PH.D.

Dr. Nana 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 books 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 previous judge several cheese contests, including American Cheese Society cheese contest, U.S. Championship Cheese Contest and World Championship Cheese Contest. Dr. Farkye has also offered his expertise as a consultant to dairy products manufacturers in the U.S. and abroad.

JANET FLETCHER

Janet Fletcher is the author or co-author of more than two dozen books on food, beer and wine, including *Cheese & Beer*, *Cheese & Wine* and *The Cheese Course*. She writes a weekly cheese column for the *San Francisco Chronicle* and the "Cheese Focus" column for *Specialty Food* magazine. She is the recipient of three James Beard Awards and the IACP Bert Greene Award. Her writing on wine and food has appeared in numerous national magazines, including *Saveur*, *Bon Appétit*, *Fine Cooking* and *Food & Wine*. She teaches cooking and cheese-appreciation classes around the country.

CATHERINE GAFFNEY

Cathy is the Director of the Specialty Cheese, Deli, and Kosher Deli Departments at Wegmans Food Markets, headquartered in Rochester, NY. In her role, Cathy provides vision for these areas of the company and travels extensively to find new products and concepts to grow these unique businesses. Wegmans is a family owned, 81-store supermarket chain with stores in New York, Pennsylvania, New Jersey, Virginia, Maryland, and Massachusetts. In her 20 years with the progressive food store, Cathy has held numerous positions in both the Store Operations environment and at corporate. Cathy grew up on a 700-acre dairy farm in Lima, NY, showed and marketed Registered Holsteins, and was an avid 4-H member. She is a 1989 graduate of Cornell University with a degree in Applied Economics and Business Management. She resides in Rush, NY with her husband John and daughter Mary.

DEBBIE HARRIS

Debbie Harris moved to Portland from rural Oregon, where Velveeta and American cheese slices were the extent of the family cheese selection. After several years in restaurant management she happened upon the world of specialty cheese in the late 90's at the well-loved, Portland, Oregon grocery chain Nature's Fresh NW.

Debbie has spent the majority of her career in cheese at New Seasons Market, a string of Portland, OR-based grocery stores. New Seasons Market sells more than 700 varieties of cheese, from esoteric imports to tiny American artisan selections. New Seasons is proud to help support a vast number of local NW cheese makers, and is dedicated to nurturing the knowledge and friendliness of the cheese staff to pass on their passion to their loyal customers. Debbie began her New Seasons career in 2000, as the company's lone cheese manager at the first location. She now runs the entire cheese program for New Seasons' 13 stores, seeking out fine and unique cheeses for customers to learn about, taste, take home, and share.

KIRSTEN HINDES

Kirsten Hindses' love affair with cheese began in 1983 when she began working at the still thriving Gourmet Shop in Columbia, SC. According to her mother, she went down to the shop every day after school until she was hired! After graduating from the University of Georgia, Kirsten received an AOS degree from New England Culinary Institute and spent time working in some of the top kitchens in Washington, DC. That was where she reignited her former passion for working with cheese; trading toque and sauté pan for trier and wire at a local Whole Foods Market in 2000. She quickly worked her way up, opening the flagship P Street Store for which she received All Star status. Her career with WFM led her from DC to San Francisco as a merchandiser, to the coordinator role in the South and Northeast Regions. After a brief stint in the coffee world, Kirsten spent several years working for a Dutch cheese importer in San Francisco before finally settling down back in the southland. Kirsten has been working for Atlanta Foods International since 2011, and happily sells the cheeses she loves and shares her passion and knowledge every day. She is part of the inaugural class of ACS Certified Cheese Professionals.

LAURA JACOBS-WELCH

Laura Jacobs-Welch grew up in Colorado. However a move to Wisconsin, a marriage to a dairy farmer, and a 4-h dairy goat project gone crazy, brought her into contact with cheesemaker members of the American Dairy Goat Products Association, which led into the administrative executive position with ACS in 1997. When the organization grew to the point that the Board of

Directors felt it was time for a management firm, she decided to complete her college degree (30 years delayed), finishing with a Bachelor of Science in Public Communications and Business Administration. She now works at Brick Street Market. After serving on the administrative side of ACS' Judging & Competition; she is excited to be a judge!

JOHN JAEGGI

John is a third generation licensed Wisconsin cheese maker who began his career over 35 years ago with the family cheese factory in Green County, WI. He has worked for a number of years at the Wisconsin Center for Dairy Research where he is coordinator of the CDR Cheese Industry and Applications Program. This program is actively involved in all aspects of the cheese industry involving working with suppliers, manufacturers, converters, retailers, marketers, brokers, and end users of all cheese varieties.

John has served as a technical judge for the World Championship Cheese Contest, United States Championship Cheese Contest, Wisconsin Dairy Products Association Contest, Wisconsin State Fair, and the American Cheese Society Annual Judging and Competition.

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.

STEVE JONES

Steve Jones is a cheesemonger, educator, and cheese ambassador. Steve began his cheesemongering career nearly 20 years ago, opening several cheese counters in the Midwest. Steve has served multiple times as a judge for the ACS annual competitions, as well as the American Dairy Goat Association. He has volunteered as a panel member and presenter on many occasions for the ACS annual conference and other organizations/events, including the Oregon Cheese Guild, International Association of Culinary Professionals, World Food Travel Association's Foodworx conference, Bon Appetit's Feast Portland, Oregon Pinot Camp, International Pinot Noir Celebration, Foods of Oregon Symposium, and Slow Food Portland. In 2011, Steve competed with 40 cheesemongers from around the world to win the 2nd Annual Cheesemonger Invitational in Long Island, New York. Steve has appeared in local and national media outlets, including Portland's Live Wire radio show and National Public Radio's The Splendid Table.

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, where he was able to expand and share his knowledge of domestic and foreign cheeses, charcuterie and other accompaniments. 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.

Since 2009, Emiliano has served as a judge for the ACS. Additionally, he participated in the inaugural 2010 Cheese Monger Invitational, served as a panelist at the 2011 Sonoma Valley Cheese Conference, and filled in as a panel moderator at the 2011 ACS Conference in Montreal.

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 US 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 Masoni has worked more than 20 years in the food industry in Quality Assurance, Manufacturing, and Product Development. While attending Oregon State University she trained under Floyd Bodyfelt and competed in the 1985 International Dairy Products Judging Competition in Atlanta, placing 1st in Butter and Ice Cream and 2nd in Cottage Cheese. Sarah was the number 3 judge overall 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. Sarah Masoni traveled with her father and family through Europe in 1974 visiting farmstead cheese facilities and learning a great deal from her dad, Edmund A. Zottola, Professor Emeritus, U of MN, who started the Minnesota Farmstead Cheese Program in 1975. Sarah Masoni graduated from Oregon State University with a Bachelor of Science Degree.

MAX MCCALMAN

Max McCalman is 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, followed by 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 is a contributor to the leading cheese publications in the U.S.: *Cheese Connoisseur* and *Culture* magazines. He has made appearances on the Television Food Network, the CBS Evening News, the Cable News Network, and the Daily Show, and has been featured on numerous radio programs. He has been featured in many publications ranging from the *New York Times* to the *Wine Spectator* and *Food & Wine* magazines. He is a frequent judge in cheese competitions both in the U.S. and Europe. McCalman is a founding member of the American Cheese Society’s Certified Cheese Professional committee.

GINA L. MODE

Gina’s love of the dairy industry began when she was raised on a fifth generation family dairy farm outside Fort Atkinson, Wisconsin. She went on to earn a Bachelor of Science Degree in Food Science and a Master of Business Administration Degree in addition to Wisconsin Buttermaker and Cheesemaker Licenses. Gina became interested in cheese while completing an internship with the Wisconsin Center for Dairy Research in 1990. She worked in Quality Assurance at 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 at CDR, 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.

SHELLI MORTON

Cheese, most unexpectedly, got under Shelli's skin 32 years ago while working a retail counter in NYC, and has guided her adult life. She has since worked in the import/distribution world for Crystal Food Import and presently for WB Cheese, discovering and selling cheeses from around the world that have transfigured the industry. Very happy work indeed!

She is thankful to have discovered ACS, a community where she can unabashedly acknowledge how much time cheese consumes her thoughts and passions. She currently resides in Boston, MA with her husband and two children.

GEORGE PATOCKA

Dr. George Patocka is a Dairy Specialist in Alberta Dairy Research Unit at the Dept. of Agricultural, Food, and Nutritional Science, University of Alberta, Canada. He attended the Czech Technical University for his undergraduate work in Food Engineering, and earned his doctorate in Food Science at the University of Alberta. He is highly skilled in all aspects of industrial dairy processing. His research focuses on processing and technological or physiological functionality of whey and the main whey components lactose and whey protein, has resulted in numerous publications, book chapters and conference presentations.

As a professional member of the American Dairy Science Association he served as a Chair of the Committee on Sensory Evaluation of Dairy Products. He is a past Chair (2012) of Dairy Foods Division of the Institute of Food Technologists. His direct involvement in cheese evaluation includes his 17 years of coaching of the University of Alberta Dairy Judging Team. Currently he is a Board member of the Collegiate Dairy Products Evaluation Contest (CDPEC).

PATTY PETERSON

Patty grew up in the specialty food business. Her father, Larry, purchased a corner store that delivered groceries to Milwaukee's elite in 1970. Within a year, he started bringing specialty foods to Wisconsin and became a leader in selling then unknown products at the store — Larry's Market was the first to sell brie, Perrier and croissants in the state of Wisconsin. Over the years, Larry's has evolved from a focus on imported products to local, handmade products, specializing in Wisconsin artisan and farmstead cheeses. Today Larry's Market is owned by Patty's brother, Steve, and employs 25 full- and part-timers, has a retail store, cut-to-order cheese counter, deli and small cafe, catering division, and a gift department.

A dedicated member of ACS since 2003, she has attended every conference and was co-chair of six Festivals of Cheese. Patty is honored to be selected as a judge this year and particularly thrilled that it's happening in her home state.

MARY QUICKE

Mary Quicke farms and makes cheese in Devon, England, producing Quicques Traditional Cheeses. Her family have been on the farm for 14 generations, producing cheese over that time. Her 500 cow grazed grass fed cross bred dairy herd produce the milk uses to make the farm's traditional, cloth wrapped cheddars, using traditional wet pint starters, with a distinctive complex, balanced flavour with 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.

SCOTT RANKIN

Dr. Rankin is Professor and Chair of the Food Science Department at the University of Wisconsin-Madison. Originally from La Habra, CA, Scott A. Rankin earned degrees in Food Science from Brigham Young University (BS '91, MS '92) and Oregon State University (PhD, '96). He leads numerous outreach programs in dairy foods manufacturing, covering such topics as milk pasteurization, dairy chemistry, ice cream, and cheese grading while conducting research focusing on the flavor and color of dairy foods. Dr. Rankin is the recipient of the 2004 ADSA Foundation Scholar award and the 2006 ADSA Food Specialties award. He has been a judge at the World and US Championship Cheese contests as well as at the American Cheese Society cheese competition. He is a member of the American Dairy Science Association, the Institute of Food Technologists and the American Chemical Society. He is married to Teresa Hendrickson, has six children, and lives in Cross Plains, WI.

JEANNE RODIER

A passionate gastronome and avid cheeselover, Jeanne Rodier worked as a professional chemical engineer until 2002. Looking to further her knowledge about all things related to cheese, she completed a "Certificat de Spécialisation en Fromagerie Internationale" in 2003 at the ENILBIO in Poligny France.

As part of this certificate, an internship at the "Coopérative laitière d'Isigny Ste-Mère" produced a memoire about Mimolette fabrication. While working as a cheesemonger, she continued to perfect her training by attending a sensorial evaluation class offered by the "Société des fromages du Québec" in 2005 and by participating in the cheese tasting club of the SFQ. Employed at Yannick Fromagerie since 2007, Ms Rodier actively participates in developing the Quebec cheese community by working with both consumers and producers. Ms. Rodier has been a member of the jury at the Selection Caseus, Québec Fine Cheese Competition since June 2009.

MATT 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 and appeared on numerous ACS panels. This is his 6th time judging the ACS national competitions. In 2010 he won the inaugural National Cheesemongers Invitational.

BRANDON SCHILLING

Brandon Schilling has worked in the cheese industry for five years. In that time he has learned from leading cheesemakers and cheesemongers from around the country and world. He has visited artisan producers to learn first-hand about the cheese making process.

Brandon has designed and taught classes on the history of cheese, cheese & wine pairing, cheese & beer pairing, and cheese & entertaining. In 2012 Brandon was 1 of 144 people to pass the inaugural Certified Cheese Professional Exam by the American Cheese Society. The CCPE encompasses a broad range of topics including raw ingredients, the cheesemaking process, storing and handling cheese, selecting distributors, marketing and communicating about cheese, nutrition, regulations and sanitation.

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 20 years in the retail industry as a cheese buyer, deli director, senior marketing/purchasing director, and consultant.

RUSSELL SMITH

For the past 20 years, Russell has been involved at the consumer end of the cheese industry. As a retailer and distributor in Canberra, he forged a reputation as an advocate for the Australian cheese industry. He is passionate about cheese and the industry.

Russell is a qualified cheese maker who consults to cheese makers in Australia and New Zealand. He has been judging dairy products in the major competitions in Australia since 1998. He is the chief judge for the Royal Sydney, Royal Queensland and Royal Perth Cheese and Dairy Shows. He is also the master judge for the New Zealand Cheese Awards.

He continues his work in cheese education for the restaurant industry with an Australia-wide program of cheese sensory workshops for chefs. In 2013, Dairy Australia will publish his training manuals for cheese and dairy judges, as well as one for chefs. In 2010, he started a school's cheese making program for science teachers/students which was organised by the Royal Brisbane Show and has proved such a success that Dairy Australia has funded the program which will be Australia-wide in 2013. In 2012, this program was awarded the Peter Doherty Award for innovation in science education by the Queensland government.

MARIANNE SMUKOWSKI

Marianne Smukowski is a graduate of UW-Madison with a degree in Foods Science. Marianne worked for the USDA-Dairy Division for nine years. Marianne 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.

W.L. "BILL" WENDORFF

Dr. Wendorff graduated from the University of Wisconsin-Madison with a B.S. in Dairy Industry and a Ph.D. in Food Science. After serving 20 years as a technical director in the food industry, he joined the Department of Food Science at the University of Wisconsin-Madison as the Extension Dairy Manufacturing Specialist and worked primarily with the cheese and whey industries. He was the coordinator for the various dairy manufacturing short courses at the University of Wisconsin-Madison and has served as a judge in various national and state cheese contests. He served as Chair of the Food Science Department at UW-Madison from 2001-2006. His research activities centered on quality and environmental concerns of the dairy industry and development of sheep milk cheeses. (He was a member of Amer. Dairy Sci. Assn., Int. Assn. Food Prot., Inst. Food Tech. and is still a member of the American Cheese Society.) In July 2008, he retired after 19 years at UW-Madison and was granted Emeritus Professor status. He currently serves as a consultant to the Wisconsin Center for Dairy Research where he coordinates the grading program that assesses the cheeses of the Wisconsin Master Cheesemaker candidates.

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 Cheeses

4700, Armand-Frappier St
St-Hubert, QC J3Z 1G5
Canada
(450) 443-5326

Alemar Cheese Company

622 N Riverfront Dr
Mankato, MN 56001
(507) 385-1004
www.alemarcheese.com

Alouette Cheese USA llc

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

Ancient Heritage Dairy

2595 NW Elm Lane
Madras, OR 97741
(541) 460-5032
www.AncientHeritageDairy.com

Annabella Creamery, Inc.

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

Appleton Creamery

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

Appleton Farms

219 County Rd.
Ipswich, MA 01938
(978) 471-8399
www.thetrustees.org/dairy

Arena Cheese Inc.

PO Box 136
300 Hwy 14
Arena, WI 53503
(608) 753-2501
arenacheese.com

Arethusa Farm Dairy

822 Bantam Road
Bantam, CT 06750
(860) 361-6600
arethusafarm.com

Arla Foods Production LLC

489 Holland Ct.
Kaukauna, WI 54130
(920) 766-5765

Arthur Schuman, Inc.

40 New Dutch Lane
Fairfield, NJ 07004
(973) 787-8847
www.arthurschuman.com

Avalanche Cheese Company

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

Baetje Farms LLC

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

Balfour Farm

461 Webb Rd
Pittsfield, ME 04967
(207) 213-3159
www.balfourfarmdairy.com

Beecher's Handmade Cheese

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

Beehive Cheese Company LLC

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

Belfiore Cheese Company

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

BelGioioso Cheese Inc.

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

Belle Chevre

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

Bellwether Farms

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

Belmont - Lactalis American Group. Inc

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

Beurrerie du Patrimoine

225 Cochrane St.
Compton, QC JOB 1L0
Canada
819-835-9373
www.fermeogleau.com

Black Sheep Creamery

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

Bleu Mont Dairy

3480 Co. Hwy F
Blue Mounds, WI 53517
(608) 767-2875

Blue Ledge Farm

2001 Old Jerusalem Rd.
Salisbury, VT 05769
(802) 247-0095
www.blueledgefarm.com

Bonnie Blue Farm

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

Boston Post Dairy, LLC

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

Branched Oak Farm

17015 NW 70th St.
Raymond, NE 68428
(402) 783-2124

Brazos Valley Cheese

7781 Gholson Rd.
Waco, TX 76705
(254) 230-2535
www.brazosvalleycheese.com

Briar Rose Creamery

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

Brookford Farm

250 West Road
Canterbury, NH 03224
(603) 742-4084

Brunkow Cheese

17975 County Hwy F
Darlington, WI 53530
(608) 776-3716
www.Brunkowcheese.com

Brush Creek Creamery

1011 Brush Creek Rd.
Deary, ID 83823
(254) 723-4206

Bunker Hill Cheese Co.

6005 CR 77
Millersburg, OH 44654
(330) 893-2131
<http://www.heinis.com>

Cabot Creamery Cooperative

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

Calabro Cheese Corporation

580 Coe Ave
East Haven, CT 06512
(203) 469-1311 x101
www.calabrocheese.com

Calkins Creamery

288 Calkins Road
Honesdale, PA 18431
(570) 729-8103
calkinscreamery.com

CalyRoad Creamery

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

Canal Junction Farmstead Cheese

18637 Rd 168
Defiance, OH 43512
(419) 399-2350
www.canaljunctioncheese.com

Capriole

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

Caromont Farm

9261 Old Green Mountain Rd.
Esmont, VA 22937
(434) 831-1393
<http://www.caromontfarm.com>

Carr Valley Cheese Co., Inc.

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

Cascadia Creamery

PO Box 23
Trout Lake, WA 98650
(509) 395-9339
cascadiacreamery.com

Catapano Dairy Farm

33705 North Road
Peconic, NY 11958
(631) 765-8042
catapanodairyfarm.com

Cato Corner Farm, LLC

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

Caves of Faribault

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

Cedar Grove Cheese

PO Box 185
Plain, WI 53577
(608) 546-5284
<http://www.cedargrovecheese.com>

Celebrity Dairy LLC

198 Celebrity Dairy Way
Siler City, NC 27344
(919) 742-4931
www.celebritydairy.com

Cellars at Jasper Hill

PO Box 272
884 Garvin Hill Rd.
Greensboro, VT 05841
(802) 533-2566
cellarsatjasperhill.com

Central Coast Creamery

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

Cesar's Cheese

625 Western Ave.
Random Lake, WI 53075
(414) 520-5266

Chalet Cheese Co-op

PO Box 788 N4858 Hwy N
Monroe, WI 53566
(608) 325-4343

Chapel Hill Creamery

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

Cherry Glen Goat Cheese Co.

16120 Barnesville Rd
Boyd's, MD 20841
(888) 414-4628
www.cherryglengoatcheese.com

Cherry Grove Farm

3200 Lawrenceville Rd.
Lawrenceville, NJ 08648
(609) 219-0053
www.cherrygrovefarm.com

Cherry Valley Dairy

26900 NE Cherry Valley Road
Duvall, WA 98019
206-518-8531

Clock Shadow Creamery

PO Box 185
Plain, WI 53577
(608) 546-5284
www.clockshadowcreamery.com

Coach Farm

105 Mill Hill Road
Pine Plains, NY 12567
(914) 305-8244
coachfarm.com

Comstock Creamery

1858 Hwy 63
PO Box 36
Comstock, WI 54826
(715) 822-2437
www.ellsworthcheesecurds.com

Consider Bardwell Farm

1333 Rte 153
West Pawlet, VT 05775
(802) 645-9928
www.considerbardwellfarm.com

Cooperstown Cheese Company

107 Oxbow Road
Milford, NY 13807
(978) 257-4635
www.CooperstownCheeseCompany.com

Cowgirl Creamery

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

Cows Creamery

397 Capital Drive
Charlottetown, PE C1E 2E2
Canada
(902) 628-3517
cows.ca

Crave Brothers Farmstead Cheese, LLC

W11555 Torpy Road
Waterloo, WI 53594
(920) 478-4887
www.cravecheese.com

Creme de la Coulee Artisan Cheese

1441 Williamson Apt #2
Madison, WI 53703
(262) 352-3300
www.cremedelacoulee.com

Cricket Creek Farm

1255 Oblong Road
Williamstown, MA 01267
(413) 458-5888
www.cricketcreekfarm.com

Crooked Face Creamery

588 River Road
Norridgewock, ME 04957
(207) 858-5096
www.crookedfacecreamery.com

CROPP Cooperative/Organic Valley

One Organic Way
La Farge, WI 54639
(608) 625-2666
www.organicvalley.coop

Cypress Grove Chevre

1330 Q Street
Arcata, CA 95521
(707) 825-1100
www.CypressGroveChevre.com

Di Bruno Bros.

2514 Morris St.
Philadelphia, PA 19154
(215) 599-1363
www.dibruno.com

Di Stefano Cheese

1485 East 3rd Street
Pomona, CA 91766
(909) 865-8301
www.distefanocheese.com

Duvall Farms

101 W. Main Street
Midway, UT 84049
(435) 657-2002
www.duvallfarms.com

Eagle Mountain Farmhouse Cheese Co.

P.O. Box 1496
Granbury, TX 76048
(817) 579-0090
www.eaglemountaincheese.com

Edelweiss Creamery

W6117 County Hwy C
Monticello, WI 53570
(608) 938-4094

Ely Farm Products

401 Woodhill Rd
Newtown, PA 18940
(215) 860-0669
www.Elyfarmproducts.com

Emmi Roth USA

657 Second Street
Monroe, WI 53566
(608) 845-5796
www.emmirothusa.com

Everona Dairy

23246 Clarks Mtn. Rd
Rapidan, VA 22733
(540) 854-4159

Face Rock Creamery

PO Box 1902
Bandon, OR 97411
(425) 922-7105

Fair Oaks Farms

856 N 600 E
Fair Oaks, IN 47943
(219) 394-2025
www.fofarms.com

Family Fresh Pack

110 W. Main St.
P.O. Box 323
Belleville, WI 53508
(608) 424-3381
www.familyfreshpack.com

**Farms For City Kids Foundation/
Spring Brook Farm**

706 Caper Hill Road
Reading, VT 05062
(802) 484-1226
www.sbfcheese.org

Finica Food Specialties

65 Superior Blvd Unit 1
Mississauga, ON L5T 2X9
Canada
(905) 696-2773
www.finica.com

FireFly Farms

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

Fiscalini Cheese Co.

7206 Kiernan Ave.
Modesto, CA 95358
(209) 545-5495
www.fiscalinicheese.com

Flat Creek Lodge Farm & Dairy

74 Brantley Loop
Swainsboro, GA 30401
(478) 237-0123
www.flatcreeklodge.com

Formaggio Italian Cheese

PO Box 320
250 Hilldale Rd
Hurleyville, NY 12747
(845) 436-4200
www.formaggiocheese.com

Franklin Foods

PO Box 486
Ensborg Falls, VT 05450
(802) 933-4338
www.franklinfoods.com

Frisian Farms Cheese

2098 Fisher Ave
Leighton, IA 50143
(641) 626-3000
frisianfarms.com

Fromagerie Bergeron Inc

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

Fromagerie du Presbytere

222 principale
Ste-Élizabeth de Warwick, QC J0A 1M0
Canada
(819) 358-6555

Fromagerie L'Ancêtre inc.

1615 boul. Port-Royal
Becancour, QC G9H 1X7
Canada
(819) 233-9157
www.fromagerieancetre.com

Fromagerie Le Détour

100, route 185
Témiscouata-sur-le-Lac (QC), QC G0L 1X0
Canada
(418) 899-7000
www.fromagerieledetour.com

Fromagerie Nouvelle France

305 Rue Principale
Racine, QC J0E 1Y0
Canada
(819) 578-7234
www.fromagerienouvellefrance.com

Fromages CDA Inc

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

Goat Lady Dairy

3515 Jess Hackett Rd.
Climax, NC 27233
(336) 540-4401
www.goatladydairy.com

Gold Creek Farms

PO Box 1225
85 West Center Street
Kamas, UT 84036
(435) 671-9104
<http://www.goldcreekfarms.com>

Grafton Village Cheese

P.O. Box 87
Grafton, VT 05146
(802) 258-8180
www.graftonvillagecheese.com

Grassfields Cheese LLC

14238 60th Avenue
Coopersville, MI 49404
(616) 997-8251
grassfieldscheese.com

Great Hill Dairy, Inc.

160 Delano Rd.
Marion, MA 02738
(508) 748-2208
www.greathillblue.com

Green Dirt Farm, LLC

PO Box 74
Weston, MO 64098
(816) 386-0170
www.greendirtfarm.com

Harmony Specialty Dairy Foods

C1956 Riviera Drive
Stratford, WI 54484
(715) 687-4236
www.harmonyho.com

Haute Goat Creamery

1417 Rosedown St.
Longview, TX 75604
(903) 452-0854

Haystack Mountain Goat Dairy

1121 Colorado Ave
Longmont, CO 80501
(720) 494-8714
www.haystackgoatcheese.com

Heartland Creamery

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

Heber Valley Artisan Cheese

920 North River Road
Midway, UT 84049
(801) 358-5602
www.hebervalleycheese.com

Hidden Springs Creamery

S 1597 Hanson Road
Westby, WI 54667
(608) 634-2521

Holland's Family Cheese

N13851 Gorman Ave
Thorp, WI 54771
(715) 669-5230
www.hollandfamilycheese.com

Homestead Creamery

2059 Liv 506
Jamesport, MO 64648
(660) 684-6970

Hook's Cheese Company, Inc.

320 Commerce Street
Mineral Point, WI 53565
(608) 987-3259
hookscheese.com

Idyll Farms llc

10901 E Peterson Park Rd
Northport, MI 49670
(231) 432-0499
www.idyllfarms.com

Jacobs and Brichford Farmstead Cheese

3892 S. Base Rd
Connersville, IN 47331
(765) 692-0056
www.jandbcheese.com

Jacobs Creamery

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

Jisa Farmstead Cheese

2653 Q Rd
Brainard, NE 68626
(402) 545-2000
www.jisacheese.com

Karoun Dairies Inc

13023 Arroyo Street
San Fernando, CA 91340
(818) 767-7000
www.karouncheese.com

Keeley's Cheese Co.

539 Route 34B
King Ferry, NY 13081
(315) 730-6872
www.keeleyscheeseco.com

Kelley Country Creamery

W5215 County Road B
Fond du Lac, WI 54937
(920) 923-1715
www.kelleycountrycreamery.com

Kennebec Cheesery

795 Pond Road
Sidney, ME 04330
(207) 547-4171
www.kennebeccheesery.com

Kenny's Farmhouse Cheese

2033 Thomerson Park Road
Austin, KY 42123
(270) 434-4124
www.kennyscheese.com

Klondike Cheese Co.

W7839 State Road 81
Monroe, WI 53566
(608) 325-3021
klondikecheese.com

Kokoborrego Cheese Company

6398 State Route 19
Mount Gilead, OH 43338
(614) 657-8559
www.kokoborrego.com

Kraft Foods

801 Waukegan Rd
Glenview, IL 60025
(847) 646-0262

Kurtwood Farms

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

La Fromagerie 1860 DuVillage inc.

100 Stinson
St-Laurent, QC H4N 2E7
Canada
(514) 747-0223
www.duvillage1860.com

La Maison Alexis de Portneuf Inc

71 Saint-Jacques Avenue
St-Raymond de Portneuf, QC G3L 3X9
Canada
(514) 747-0303
www.alexisdeportneuf.com

La Moutonniere Inc.

3456 Principale
Sainte-Helene-de-Chester, QC GOP 1H0
Canada
(819) 382-2300
www.lamoutonniere.com

LaClare Farms Specialties, LLC

N3425 Harlow Rd
Chilton, WI 53014
(920) 418-2302
www.laclarefarms.com

Lactalis American Group

2375 South Park Avenue
Buffalo, NY 14220
(716) 823-6262
www.greatcheese.com

Lactalis American Group

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

Lactalis American Group

8100 Highway K South
Merrill, WI 54452
(715) 675-3326

Lark's Meadow Farms, LC

4617N 495W
Rexburg, ID 83440
(804) 405-0933
larksmeadowfarms.com

Latte Da Dairy

1304 Bridle Bit Rd
Flower Mound, TX 75022
(817) 832-8686
www.lattedadairy.com

Laura Chenel's Chevre

22085 Carneros Vineyard Way
Sonoma, CA 95476
(707) 996-4477
www.laurachenel.com

Leelanau Cheese Co.

10844 East Revold Rd.
Sutton Bay, MI 49682
(231) 271-2600
www.leelanaucheese.com

Litehouse Foods

1109 N Ella Ave
Sandpoint, ID 83864
(208) 263-7569
www.lighthousefoods.com

Liuzzi Angeloni Cheese

86 Rossotto Dr
Hamden, CT 06514
203.287.8477

Loveras Market

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

Ludwig Farmstead Creamery

17591 N 600 East Rd.
Fithian, IL 61844
(317) 292-5077
www.ludwigfarmsteadcreamery.com

Lumazu LLC dba Nettle Meadow

484 S. Johnsbury Rd.
Warrensburg, NY 12885
(518) 623-3372
www.nettlemeadow.com

Mackenzie Creamery

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

Many Fold Farm

7850 Rico Rd
Chattahoochee Hills, GA 30268
(770) 463-0677
http://www.manyfoldfarm.com

Maple Leaf Cheese Coop.

N890 Twin Grove Rd
Monroe, WI 53566
(608) 934-5713

Maplebrook Farm

453 EAST ROAD
P.O. Box 966
Bennington, VT 05201
(802) 440-9950
www.maplebrookvt.com

Marcoot Jersey Creamery

526 Dudleyville Rd
Greenville, IL 62246
(618) 664-1110

Marin French Cheese Company

7500 Red Hill Rd.
Petaluma, CA 94952
(707) 996-4477
www.marinfrenchcheese.com

McCadam Cheese

39 McCadam Lane
P.O. Box 900
Chateaugay, NY 12920
(518) 497-6644
www.mccadam.coop

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

Meadowood Farms
5157 Ridge Rd
Cazenovia, NY 13035
(315) 212-6498

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

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

Mighty Fine Food
4043 N Downer Ave
Milwaukee, WI 53211
(414) 671-9568
www.mightyfinefood.us

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

Monroe Cheese Studio
554 Dickey Hill Rd.
Monroe, ME 04951
(207) 323-2664

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

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

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

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

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

Mt. Mansfield Creamery, LLC
730 Bliss Hill Rd.
Morrisville, VT 05661
(802) 888-7686
www.mtmansfieldcreamery.com

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

Murray's Cheese
254 Bleecker St.
New York, NY 10014
(212) 243-3289
http://www.murrayscheese.com/

Nasonville Dairy
10898 US Hwy 10
Marshfield, WI 54449
(715) 676-2177
Nasonville Dairy

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

Neighborly Farms of Vermont
1362 Curtis Rd.
Randolph Center, VT 05061
(802) 728-4700
www.neighborlyfarms.com

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

Nobscot Artisan Cheese
1062 Edmands Rd
Framingham, MA 01701
508-433-0662
www.nobscotcheese.com

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

North Bay Curds and Whey
5931 Vallejo St
Emeryville, CA 94608
(415) 602-0737
www.northbaycheese.net

Nuestro Queso, LLC
752 N. Kent Road
P. O. Box 101
Kent, IL 61044
(815) 443-2100
www.nuestroqueso.com

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

Ochoa's Queseria

815 E 1st Ave
Albany, OR 97321
(541) 228-7327
www.ochoasqueseria.com

Old Chatham Shepherding Company

155 Shaker Museum Road
Old Chatham, NY 12136
(518) 794-7733
www.blacksheepcheese.com

Old Europe Cheese, Inc.

1330 E. Empire Ave.
Benton Harbor, MI 49022
(269) 925-5003
www.oldeuropecheese.com

Oregon State Creamery

OSU Department of Food Science
Corvallis, OR 97331
(541) 737-8322
oregonstate.edu/dept/foodsci/

P A Bowen Farmstead

15701 Doctor Bowen Rd
Brandywine, MD 20613
(301) 579-2727
pabowenfarmstead.com

Parmalat Canada

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

PastureLand

W3443 Cty. Rd. W
Belleville, WI 53508
(608) 638-2626

Pennyroyal Farm

PO Box 714
Boonville, CA 95415
(707) 895-2410

Pine River Pre-Pack, Inc

10134 Pine River Road
Newton, WI 53063
(920) 726-4216
www.pineriver.com

Pineland Farms Creamery

92 Creamery Lane
New Gloucester, ME 04260
(207) 688-6400
www.pinelandfarms.org

Plymouth Artisan Cheese

106 Messer Hill Rd.
Plymouth, VT 05056
(802) 672-3650
www.plymouthcheese.com

Point Reyes Farmstead Cheese Co.

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

Portland Creamery

PO Box 12071
Portland, OR 97212
(503) 616-4443
www.portlandcreamery.com

Prairie Fruits Farm & Creamery

4410 N. Lincoln Ave.
Champaign, IL 61822
(217) 643-2314
www.prairiefruits.com

Prodigal Farm

4720 Bahama Road
Rougemont, NC 27572
(919) 477-5653
www.prodigalfarm.com

Pure Luck Farm and Dairy

3000 Martin Road
Dripping Springs, TX 78620
(512) 917-2803
www.purelucktexas.com

Quail Run Creamery

29645 NW Quail Run Drive
Gaston, OR 97119
(503) 985-3573
www.quailruncreamery.com

Quality Cheese Inc.

111 Jevlan Dr.
Vaughan, ON L4L 8C2
Canada
(905) 265-9991

Quesos Navarro

Porfirio Diaz 190
Centro
Tepatitlan, AL 47600
Mexico
(378) 782-0102
www.quesosnavarro.com

**Red Barn Family Farms by
Springside Cheese**

W3933 Highview Dr.
Appleton, WI 54913
(920) 570-0324
www.redbarnfamilyfarms.com

Redwood Hill Farm

2064 Hwy 116N Bldg 1 Suite 130
Sebastopol, CA 95472
(707) 823-8250
www.redwoodhill.com

Rising Sun Farms

5126 S. Pacific Hwy
Phoenix, OR 97535
(541) 535-8331
www.risingsunfarms.com

Rivers Edge Chevre LLC

6315 Logsden Rd.
Logsden, OR 97357
(541) 444-1362
www.threeringfarm.com

Robinson Farm

P.O. Box 94
42 Jackson Rd.
Hardwick, MA 01037
(413) 477-6988
www.robinsonfarm.org

Roelli Cheese Company

15982 Hwy 11
Shullsburg, WI 53586
(608) 965-3625
roellicheese.com

Rogue Creamery

PO Box 3606
311 N Front Street
Central Point, OR 97502
(541) 665-1155
www.roguecreamery.com

Ruggles Hill Creamery

PO Box 477
670 Ridge Road
Hardwick, MA 01037
(978) 287-5005
www.ruggleshill.com

Rumiano Cheese Company

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

Samish Bay Cheese

PO Box 202
Bow, WA 98232
(360) 766-6707
www.samishbaycheese.com

Sand Hill Farmstead Cheese

3500 Trento Ln
Fallon, NV 89406
(775) 745-9115

Saputo Dairy Products Canada G.P.

6869 Métropolitain Est
Montreal, QC H1P 1X8
Canada
(514) 747-0303
www.saputo.ca

Saputo Specialty Cheese

3018 Helsan Drive
Richfield, WI 53076
(262) 677-6951

Sartori Company

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

Saxon Cheese, LLC

855 Hickory Street
PO Box 206
Cleveland, WI 53015
(920) 693-8500
www.saxoncreamery.com

Scott's of Wisconsin

1500 Clarmar Dr
P O Box 837
Sun Prairie, WI 53590
(608) 837-8020
www.scottsofwisconsin.com

Seal Cove Farm

17 Milky Way
Lamoine, ME 04605
(207) 667-7127
www.maineoatcheese.com

September Farm Cheese

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

Sequatchie Cove Creamery

PO Box 624
Sequatchie, TN 37374
(423) 619-5867
www.sequatchiecovefarm.com

Shadow Brook Farm's - Dutch Girl Creamery

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

Shelburne Farms

1611 Harbor Road
Shelburne, VT 05482
(802) 985-8686
www.shelburnefarms.org

Shepherd's Way Farms

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

Sierra Nevada Cheese Company

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

Silvery Moon Creamery

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

Smith's Country Cheese

20 Otter River Road
Winchendon, MA 01475
(978) 939-5738
www.SmithsCountryCheese.com

Spoonwood Cabin

PO Box 595
Jacksonville, VT 05342
(802) 368-2802
spoonwoodcabin.com

Spring Day Creamery

42 Day Rd
Durham, ME 04222
(207) 831-5440
www.springdaycreamery.com

Springside Cheese Corp

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

Sprout Creek Farm

34 Lauer Road
Poughkeepsie, NY 12603
(845) 485-9885
www.sproutcreekfarm.org

Stickney Hill Dairy

15371 County Road 48
Kimball, MN 55353
6122193947
www.stickneydairy.com

Sweet Grass Dairy

19635 US Hwy 19 North
Thomasville, GA 31792
(229) 227-0752
sweetgrassdairy.com

Swiss Valley Farms

11744 Edgewood Ave.
Monona, IA 52159
(563) 539-7227

SwissAm

4200 Papin St
St Louis, MO 63110
(800) 325-8150
swissam.net

Terrell Creek Farm, LLC

508 Fordland Hills Dr.
Fordland, MO 65652
(417) 209-0021
<http://terrellcreekfarm.com/main.html>

Teton Valley Creamery

80 N Main St
Driggs, ID 83422
(208) 354-2814
www.tetonvalleycreamery.com

The Amazing Real Live Food Company

96 Chase Rd.
Pine Plains, NY 12567
(518) 398-0368
www.amazingreallive.com

The Artisan Cheese Exchange

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

The Butterfield Farm Co

1001 North Stone St
West Suffield, CT 06093
(203) 515-0113

The Cheesiry

Box 100
Kitscoty, AB T0B 2P0
Canada
(780) 522-8784
thecheesiry.com

The Epicurean Connection

850 Donald Street
Sonoma, CA 95476
707-935-7960
Sheana Davis

The Grey Barn and Farm

22 South Rd
Chilmark, MA 02353
(508) 645-4854

The Old Windmill Dairy

52 Paso Ranch Rd
PO Box 834
McIntosh, NM 87032
(505) 384-0033
<http://theoldwindmilkdairy.com/>

The Stone Creek Farmstead

4145 Omer Rd.
Divide, CO 80814
(719) 686-8529
www.stonecreekfarmstead.com

Thistle Hill Farm

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

Three Graces Dairy, LLC

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

Tillamook County Creamery Association

4185 Highway 101 N.
Tillamook, OR 97141
(503) 812-9327

Toscana Cheese Company

575 Winsor Drive
Secaucus, NJ 07094
(201) 617-1500
www.toscanacheese.com

Traders Point Creamery

9101 Moore Rd
Zionsville, IN 46077
(317) 733-1700
www.traderspointcreamery.com

Trickling Springs Creamery

2330 Molly Pitcher Hwy.
Chambersburg, PA 17202
(717) 709-0711
www.TricklingSpringsCreamery.com

Union Star Cheese

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

Uplands Cheese

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

Upper Canada Cheese Company

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

Valley Ford Cheese Company

P.O. Box 382
Valley Ford, CA 94972
(707) 529-0836
www.valleyfordcheeseco.com

Vermont Butter & Cheese Creamery

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

Vermont Farmstead Cheese Company

PO Box 6
South Woodstock, VT 05071
(802) 457-9992
www.vermontfarmstead.com

Vintage Cheese of Montana

3300 Graf Street #58
Bozeman, MT 59715
(406) 579-5125
www.Mountina.com

von Trapp Farmstead LLC

251 Common Rd
Waitsfield, VT 05673
(802) 310-1349

WaterOak Farm

8187 Water Oaks Lane
Bryan, TX 77808
(979) 279-2373
www.dairygoathaven.com

West Point Dairy Products LLC

PO Box 10
Greenwood, WI 54437
(715) 267-6182
www.westpointdairy.com

Westfield Farm

28 Worcester Rd.
Hubbardston, MA 01452
(978) 928-5110
chevre.com

WIDMERS CHEESE CELLARS

P.O. Box 127
214 W Henni ST
Theresa, WI 53091
(920) 488-2503
www.widmerscheese.com

Willamette Valley Cheese

8105 Wallace Rd. NW
Salem, OR 97304
(503) 399-9806
www.wvcheeseco.com

Willapa Hills Cheese

PO Box 274
Doty, WA 98539
(206) 412-2713
www.willapahillscheese.com

Woolwich Dairy

425 Richardson Road
Orangeville, ON L9W 4Z4
Canada
(519) 943-1440
www.woolwichdairy.com

Yarmuth Farms

1100 Summit Ave East
Seattle, WA 98102
(206) 409-1374
yarmuthfarms.com

Yellow House Cheese, LLC

9733 Wooster Pike
Seville, OH 44273
(330) 769-9733
www.yellowhousecheese.com

Yellow Springs Farm llc

1165 Yellow Springs Rd
Chester Springs, PA 19425
(610) 827-2014
www.yellowspringsfarm.com

York Hill Farm

257 York Hill Rd
New Sharon, ME 04955
(207) 778-9741
yorkhillfarmmaine.com

Zingerman's Creamery

3723 Plaza Drive
Ann Arbor, MI 48108
(734) 929-0500
www.zingermanscreamery.com

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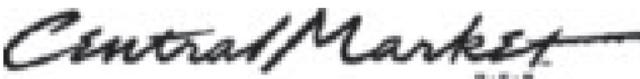


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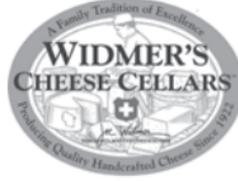
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SAMPLE THE 2013 JUDGING & COMPETITION ENTRIES!

SATURDAY, AUGUST 3
**MONONA TERRACE COMMUNITY
& CONVENTION CENTER**

BREAKFAST OF CHAMPIONS **8:00 AM – 8:45 AM**

Sample yogurts, cultured products, butters, and fresh unripened cheeses from the 2013 Judging & Competition. Winners will be highlighted, and you'll have a chance to enjoy these delicious products with a variety of breads and condiments. This is a continental breakfast with a nod to ACS's 2013 winners!

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FESTIVAL OF CHEESE **SATURDAY, AUGUST 3**

6:00 pm – 7:00 pm, Members-Only Admission
7:00 pm – 9:30 pm, General Admission

Sample the incredible cheeses entered into the 2013 Judging & Competition, including this year's winners. You'll enjoy the best that ACS members have to offer, along with samples of craft beer and specialty foods. Take away a commemorative wine glass and cocktail plate, and come with cash so you can pick up a cheese "grab bag" on your way home! This annual cheese extravaganza is not to be missed.

Admission is included for Full Conference Registration holders and Saturday Day Pass holders. Additional tickets are available for guests of ACS members and the general public. Inquire about availability at the Conference Registration Desk.