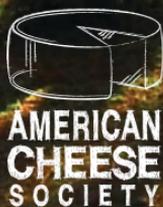


# 2015 ACS JUDGING & COMPETITION AWARDS GUIDE



MARQUEE SPONSOR:



# 2015 ACS JUDGING & COMPETITION RESULTS

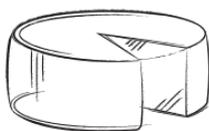
PROVIDENCE, RHODE ISLAND  
JULY 31, 2015

The American Cheese Society (ACS) is the leader in supporting and promoting American cheeses. 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 the Americas.

The cheesemakers listed on the following pages represent all of the entrants in the 2015 ACS Judging & Competition: 267 companies submitting 1,779 products. Winners in each category are listed separately. Unlike other cheese competitions, where cheeses are graded down for technical defects, the goal of the ACS Judging & Competition is to give positive recognition to those cheeses that are of the highest aesthetic and technical quality. 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 great cheese to life, to market, and to the 32nd Annual ACS Conference & Competition.

Thank you to Gourmet Foods International, the sponsor of the ACS Judging & Competition and Awards Ceremony. Gourmet Foods International's generous support helps to make this renowned judging possible.



**AMERICAN  
CHEESE  
SOCIETY**

## A NOTE FROM THE 2015 JUDGING & COMPETITION CHAIR

I would like to wish you all a warm welcome to beautiful Providence, Rhode Island. This year, we are back in New England in a city that holds 4 centuries of history. With 2015 Cheese Camp and a Judging & Competition that brushed toward a record number of entries, we are making a bit of our own history this year in Providence. With the friendly atmosphere, historic river walk and skyline, not to mention the countless eateries and nearby coastline, we are all made to feel welcome in our nation's littlest state with a very big heart.

This year, we have again assembled 19 teams of judges, both technical and aesthetic, to evaluate the 1,779 cheeses entered by 267 producers from both North and South America. In a two-day period, we were able to evenly divide these cheeses for evaluation and scoring. We are always reminded of and focus on the fact that this is both a judging and a competition. The judging includes the evaluation and comments on products given to our entrants. This is the foundation of where the Judging & Competition started, and many entrants look to this feedback to enhance their cheesemaking processes. The competition portion represents the many awards that are given out, and this is great cause for celebration.

Many thanks go out to our judges, who came from all corners of the world and devoted their time to being a key part of this year's event. We rely on their expertise and commitment to cheese so that entrants can receive important feedback.

The task of bringing in all of these fantastic cheeses takes on a monumental effort from many directions. First and foremost, much of this would not be possible if not for the generous sponsorship support that we receive each year. I would like to extend a warm thank you to Gourmet Foods International for ensuring that we were able to continue this important work in 2015. Your ongoing commitment is very much appreciated.

I also must thank the scores of volunteers who take time out of their busy summer schedules and arrive even before the Conference gets underway to act as stewards for the many cheeses entered, as well as for our judges. We truly could not do this without you.

As another year of the ACS Judging & Competition wraps up, we take time to evaluate what went well and what we can do better to make the process and the experience of entering your cheeses meaningful. With the help of Judging & Competition sub-committees, along with guidance from the ACS Board of Directors, we made both small and large changes to enhance this experience. This year, the board voted on the question of "who is eligible" to enter competition. This process was carefully thought out, and it took months to craft the right language and thoughtfully answer this question. In doing so, we identified and defined all of the entities eligible to enter.

The Judging & Competition Committee also recognized that entries in Category T (washed rind cheeses) were increasing in number and style. It was time to rethink how to better sort these sub-categories, so that these entries would be matched up in an equitable fashion.

Spending these past few years as Chair of the ACS Judging & Competition has been a very rewarding experience for me, to say the least. There are days that have challenges and many more that feel full of progress and forward thinking. This volunteer job has by no means been held on my shoulders alone. I have had the best of help from the good people on this committee. It is no exaggeration that as a collective, these members have given years and even decades to helping ACS with this endeavor. They have made my work with the committee an amazing and fulfilling experience. The names below represent these key people and only a small fraction of what they

give to the Judging & Competition, not only while at the conference but throughout the year.

Rachel Perez has had a crossover role this year within the committee. She is serving as both a committee member and as an Aesthetic Judge. We did this by omitting her from any meetings involving specific discussions of individual cheese entries, so as to ensure anonymity. We are quite confident that she is as competent in judging as she is with her dedicated work with the committee.

Veteran committee member and founder John Greely was instrumental in bringing focus to two evolving categories, Category T (washed rind cheeses) and Category C (American Originals). John's goal for this year and future years will be to develop criteria for cheeses specific to the Americas.

Incoming Vice Chair, Dr. Stephanie Clark, elated us when she volunteered to act as technical advisor to the committee. Many of us in the trade are tuned in to the aesthetic aspects of cheese. Stephanie helps us understand the science of the cheesemaking craft.

Chair Emeritus Todd Druhot has spent the past several years in service to the committee, helping out in every aspect. I have learned much from this man. Willing and able to turn on a dime to help the process, Todd has agreed to fill in as a Technical Judge, and yet again helped us in a pinch.

The delicate process of taking care of cheeses that come to us in any sort of distressed manner is called "triage." Committee member Rich Rogers sees that triage cheeses are quickly looked after and cared for so that they can successfully move along to competition.

Past chair extraordinaire David Grotenstein has been in service to the committee since 2004. David brings a wealth of history, wit, and common sense to the table. David's insights give us ideas on how the Judging & Competition will evolve in the future, while still respecting the traditions of the past.

Whether it is receiving and sorting incoming cheese or keeping a watchful eye on the flow of data during judging days, Patrick Bleck dedicates his time throughout the year.

The focus and comfort of the judges ensures that cheeses are evaluated in their best light. A good judges' steward sees to this. Front of house lead, Julia Powers, trains and oversees the stewards and helps to keep the judges focused and on track.

For a judging room to run smoothly, set-up in the back of house is paramount. Kirsten Hinds, along with her fantastic input throughout the year, facilitated the staging room, and a series of charts, numbers, and letters that are orchestrated into perfection so that cheeses are evaluated at the correct temperature and timing.

The cooler captains are charged with taking care of 3+ semi trucks full of cheese. No one person can take on this task alone. Lance Lynn helped to shoulder the load with his two colleagues and keep these cheeses safe and sound.

The competent and very fun-loving Craig Gile spearheaded much of the back of house and Best of Show set up. While the committee takes all things seriously during the entire process, we also take time to enjoy each other's company. Craig brings all of this and so much more to the table.

Sue Husch has been faithfully coming to our rescue these past four years to take on the job as cooler captain. Each year, Sue gives us valuable feedback so that we can improve moving forward. She is keen and quick to identify any snags that come along and assists in mending any situation that might come up.

First-year employee Eliza Wetherill jumped into the deep end of the Judging & Competition pool and has proven herself to swim just fine.

A good ship needs a good pilot. This Judging & Competition Committee has that in Michelle Lee. Michelle gives her all to see that this monumental task has a seamless flow. I admire her for the hard work that she does for us all year long. She brings honesty, warmth, and integrity along with a great admiration both for -- and from -- this committee. She indeed has been a great pilot and has taught me so very much about steering the ship called "J&C".

Karen and Richard Silverston embody the true meaning of being part of the cheese community. What they bring to the committee and ACS as a whole can be found in words like passion, insight, and integrity. This husband-and-wife team was the recipient of the Above and Beyond Award in 2014. Strike up a conversation with the two of them, and you will quickly find out why they are such valued committee members and dear friends.

This year, Matt Bonano was with us again to manage our dock operations and oversee the trucks that hold all of these precious cheeses. As a lover of all things cheese, he seems happiest while he is with these gems and taking care of them in his 38-degree office (the trucks on the dock).

Incoming Judging & Competition Committee Chair, John Antonelli, is the person best equipped to stand back and evaluate a situation. He then creates the processes to streamline how we receive, stage, and move cheeses in a timely manner. I have carried the Chair baton for two years and pass this honor off to John with my trust, pride, and confidence.

And, finally, I wish to thank all of the cheesemakers who entered this year. You are the reason why we hold this Conference & Competition, after all. We are humbled that you put your trust in us to categorize, receive, care for, and see that your life's work is evaluated and judged fairly. As you know, it is our passion as volunteers to come back year after year for this wonderful event.

## **Congratulations to all of our 2015 ACS winners!**

Thank you, Tom

### **Tom Kooiman**

ACS Judging & Competition Committee Chair

## 2015 ACS JUDGING & COMPETITION OFFICIAL JUDGES ROSTER

### **TECHNICAL JUDGES:**

Montserrat Almena-Aliste, Ph.D.  
Ueli Berger  
Bob Bradley, Ph.D.  
MaryAnne Drake, Ph.D.  
Todd Druhot  
Art Hill, Ph.D.  
Luis Jimenez-Maroto  
Kerry Kaylegian, Ph.D.  
David Lockwood  
Sarah Masoni  
Max McCalman  
Virgil Metzger  
Gina Mode  
John Partridge, Ph.D.  
Tonya Schoenfuss, Ph.D.  
Lee Smith  
Russell Smith  
Marianne Smukowski  
Charles White, Ph.D.

### **AESTHETIC JUDGES:**

Jeff Babcock  
Greg Blais  
James Coogan  
Christine Damour  
Hunter Fike  
Caroline Hostettler  
Charlie Maki  
Jonathan Milks  
Laurent Mons  
Shelli Morton  
Carmen Nappa  
Tripp Nichols  
Rachel Perez  
Patty Peterson  
Everett Presley  
Mary Quicke  
Matt Rubiner  
Thalassa Skinner  
Sarah Spira



# BEST OF SHOW

## 1<sup>ST</sup> PLACE

**CELTIC BLUE RESERVE**  
GLENGARRY FINE CHEESE, ONTARIO

ORIGINAL CHEESEMAKER:  
WILMA KLEIN-SWORMINK

## 2<sup>ND</sup> PLACE

**STANDARD MARKET**  
**CAVE AGED CHANDOKA**  
LACLARE FARMS SPECIALTIES, LLC, WISCONSIN

ORIGINAL CHEESEMAKER: KATIE (HEDRICH)  
FUHRMANN AND LACLARE TEAM

**ROTH'S PRIVATE RESERVE**  
EMMI ROTH USA, WISCONSIN  
ORIGINAL CHEESEMAKER: TEAM EMMI ROTH USA

## 3<sup>RD</sup> PLACE

**HARBISON**  
CELLARS AT JASPER HILL, VERMONT  
ORIGINAL CHEESEMAKER: MATEO KEHLER

## **A. FRESH UNRIPENED CHEESES**

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

### **AH: CHEESE CURDS - ALL MILKS**

- 1st**      **Crave Brothers Farmstead Cheese, LLC, WI**  
White Cheddar Cheese Curds
- 2nd**      **Beecher's Handmade Cheese, WA**  
Flagship Curds
- 3rd**      **Tillamook County Creamery Association, OR**  
Tillamook Cheddar Cheese Curd

### **AM: MASCARPONE AND CREAM CHEESE - MADE FROM COW'S MILK**

- 1st**      **Franklin Foods, VT**  
Hahn's Cultured Cream Cheese
- 2nd**      **arthur schuman inc, WI**  
Cello Rich and Creamy Mascarpone
- 2nd**      **Lactalis American Group, ID**  
16oz Mascarpone
- 3rd**      **Alouette Cheese USA, CA**  
California Cow Cream Cheese

### **AR: RICOTTA - MADE FROM COW'S MILK**

- 1st**      **No Award Given**
- 2nd**      **Swallowtail Farm And Creamery, ME**  
ricotta salata
- 3rd**      **Lactalis American Group, NY**  
32oz Ricotta Part skim
- 3rd**      **LiuzziAngeloni Cheese, CT**  
Hand Dipped Ricotta

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

- 1st**      **Nicasio Valley Cheese Co., CA**  
Foggy Morning
- 2nd**      **Bellwether Farms, CA**  
Fromage Blanc
- 3rd**      **Calkins Creamery, PA**  
Georgic

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

- 1st**      **Narragansett Creamery, RI**  
Crescenza / Stracchino
- 2nd**      **Atalanta Corporation/Quality Cheese Inc., ON**  
Stracchino
- 2nd**      **Betty Acres Farm LLC/Modern Milkmaid**  
Farmstead Cheeses, NY  
Modern Milkmaid Fresh Farmstead Cheese
- 3rd**      **Karoun Dairies Inc, CA**  
Fresh Italian Basket Cheese
- 3rd**      **Sweet Grass Dairy, GA**  
Original Lil' Moo

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

- 1st Montchevre-Betin, Inc., WI  
Fromage Blanc
- 2nd Cypress Grove Chevre, CA  
Fromage Blanc
- 3rd Sage Farm Goat Dairy, VT  
Chevre

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

- 1st No Award Given
- 2nd Pennyroyal Farm, CA  
Mixed Milk Laychee
- 3rd Mozzarella Company, TX  
Cella

**B. SOFT-RIPENED CHEESES**

White surface mold ripened cheeses (Brie, Camembert, Coulommiers, etc.)

**BB: BRIE - MADE FROM COW'S MILK**

- 1st Marin French Cheese Company, CA  
Traditional Brie 8oz
- 2nd Agropur Fine Cheeses, QC  
brie normandie
- 2nd Lactalis American Group, WI  
1 Kg. Brie
- 2nd Lactalis American Group, WI  
3 Kg. Brie
- 2nd Lactalis American Group, WI  
8oz. Brie
- 3rd Atalanta Corporation/Quality Cheese Inc., ON  
Eiffel Tower Brie
- 3rd La Maison Alexis de Portneuf Inc, QC  
Brie Double Crème de Portneuf

**BC: CAMEMBERT - MADE FROM COW'S MILK**

- 1st Sweet Grass Dairy, GA  
Green Hill
- 2nd Agropur Fine Cheeses, QC  
Camembert l'Extra
- 3rd Lactalis American Group, WI  
1 Kg. Camembert
- 3rd Lactalis American Group, WI  
8oz. Camembert

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

- 1st Lactalis American Group, WI  
3 Kg. Triple Cream Brie
- 2nd Agropur Fine Cheeses, QC  
L'Extra Triple Crème

- 3rd **Cowgirl Creamery, CA**  
Mt Tam
- 3rd **Marin French Cheese Company, CA**  
Petite Supreme

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

- 1st **Cellars at Jasper Hill, VT**  
Harbison
- 2nd **Nicasio Valley Cheese Co., CA**  
Loma Alta
- 3rd **Agropur Fine Cheeses, QC**  
Rondoux Double Crème

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

- 1st **York Hill Farm, ME**  
Ripened Chevre Roll with Ash
- 2nd **Cypress Grove Chevre, CA**  
Humboldt Fog Mini
- 3rd **Haystack Mountain Goat Dairy, CO**  
The Haystack Peak

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

- 1st **Tide Mill Creamery, ME**  
Little Bloom
- 2nd **Old Chatham Shepherding Company, NY**  
Nancy's Hudson Valley Camembert
- 3rd **Baetje Farms LLC, MO**  
Coeur du Clos
- 3rd **Old Chatham Shepherding Company, NY**  
Hudson Valley Camembert Square

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

**CD: DRY JACK - MADE FROM COW'S MILK**

- 1st**      **No Award Given**
- 2nd**      **P A Bowen Farmstead, MD**  
Aquasco Jack
- 3rd**      **Rumiano Cheese Company, CA**  
Dry Monterey Jack

**CJ: MONTEREY JACK - MADE FROM COW'S MILK**

- 1st**      **Southwest Cheese LLC, NM**  
Monterrey Jack
- 2nd**      **Sierra Nevada Cheese Company, CA**  
Graziers Raw Milk Monterey Jack
- 3rd**      **Sierra Nevada Cheese Company, CA**  
Organic Raw Milk Creamy Jack

**CM: BRICK MUENSTER - MADE FROM COW'S MILK**

- 1st**      **No Award Given**
- 2nd**      **Klondike Cheese Co., WI**  
Muenster
- 3rd**      **McCadam Cheese, NY**  
McCadam Muenster

**CY: COLBY - MADE FROM COW'S MILK**

- 1st**      **Guggisberg Cheese, Inc., OH**  
Colby
- 2nd**      **Southwest Cheese LLC, NM**  
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**      **Emmi Roth USA, WI**  
Roth's Private Reserve
- 2nd**      **Cowgirl Creamery, CA**  
Wagon Wheel
- 3rd**      **Central Coast Creamery, CA**  
Bishops Peak
- 3rd**      **Consider Bardwell Farm, VT**  
Pawlet

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

- 1st**      **Cypress Grove Chevre, CA**  
Humboldt Fog Grande
- 2nd**      **Vermont Creamery, VT**  
Bonne Bouche
- 3rd**      **Goat Lady Dairy, NC**  
Providence

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

- 1st      **Bleating Heart Cheese, Ca**  
Fat Bottom Girl
- 2nd      **Cedar Grove Cheese, WI**  
Ovella
- 3rd      **No Award Given**

**CX: AMERICAN ORIGINALS ORIGINAL RECIPE / OPEN CATEGORY -  
MADE FROM MIXED OR OTHER MILKS**

- 1st      **LaClare Farms Specialties, LLC, WI**  
Standard Market cave aged Chandoka
- 2nd      **Cedar Grove Cheese, WI**  
Weird Sisters
- 3rd      **Hook's Cheese Company, Inc., WI**  
Triple Play

**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, Butterkäse, Monastery, Port Salut styles, etc.)

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

- 1st      **Fromagerie Bergeron Inc, QC**  
Louis Cyr
- 2nd      **Michigan State University Dairy Store, MI**  
Gouda
- 2nd      **Mt. Mansfield Creamery, LLC, VT**  
Forerunner
- 3rd      **Caves of Faribault, MN**  
St. Mary's Grassfed Gouda

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

- 1st      **Guggisberg Cheese, Inc., OH**  
Baby Swiss
- 2nd      **Guggisberg Cheese, Inc., OH**  
Mild Emmental Wheel
- 3rd      **Guggisberg Cheese, Inc., OH**  
Maasdam

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

- 1st      **Leelanau cheese, MI**  
aged raclette
- 2nd      **Consider Bardwell Farm, VT**  
Rupert Reserve
- 3rd      **Farms For City Kids Foundation, VT**  
Tarentaise Reserve
- 3rd      **Mt. Mansfield Creamery, LLC, VT**  
Sunrise

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

- 1st Vermont Creamery, VT**  
Bijou
- 2nd Avalanche Cheese Company, CO**  
Avalanche Cheese Company Cabra Blanca
- 3rd Ruggles Hill Creamery, MA**  
Alys's Eclipse

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

- 1st Hidden Springs Creamery, WI**  
Manchego Reserve
- 2nd Sartori Company, WI**  
Sartori Limited Edition Pastorale Blend
- 3rd Atalanta Corporation/Quality Cheese Inc., ON**  
Oxford Street Buffalo
- 3rd Vermont Shepherd LLC, VT**  
2 Year old Invierno

**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 Face Rock Creamery, OR**  
Face Rock 2 Year Extra Aged Cheddar
- 2nd Trickling Springs Creamery, LLC, MO**  
Sharp Cheddar
- 3rd Beehive Cheese Company LLC, UT**  
Promontory Aged Over 12 Months

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

- 1st Tillamook County Creamery Association, OR**  
Tillamook White Medium Cheddar
- 2nd Beehive Cheese Company LLC, UT**  
Promontory
- 2nd The Artisan Cheese Exchange, WI**  
Deer Creek The Fawn
- 3rd McCadam Cheese, NY**  
McCadam Extra Sharp Cheddar

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

- 1st Central Coast Creamery, CA**  
Goat Cheddar
- 2nd Hook's Cheese Company, Inc., WI**  
Sheep Milk Cheddar
- 3rd Mt. Sterling Cheese Co-op, WI**  
Raw Milk Mild Cheddar

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

- 1st **Beecher's Handmade Cheese, WA**  
Four Year Flagship
- 2nd **The Artisan Cheese Exchange, WI**  
Deer Creek The Stag
- 3rd **Hook's Cheese Company, Inc., WI**  
Three Year Cheddar
- 3rd **Lactalis American Group, ON**  
Black Diamond 4 year old Cheddar

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

- 1st **Cabot Creamery Cooperative, VT**  
Cabot Old School Cheddar
- 2nd **Parmalat Canada, ON**  
Balderson Heritage Cheddar – 5 year
- 3rd **Agropur Fine Cheeses, QC**  
Agropur Grand Cheddar 5 ans

**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 **Homestead Creamery, MO**  
Flory's Truckle

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

- 1st **Cellars at Jasper Hill, VT**  
Cabot Clothbound Cheddar Select
- 2nd **Atalanta Corporation/Mariposa Dairy, ON**  
Lenberg Farms Classic Reserve by Celebrity  
Lindsay Bandaged Cheddar
- 3rd **Beecher's Handmade Cheese, WA**  
Extra Aged Flagship Reserve

**F. BLUE MOLD CHEESES -**

All cheeses ripened with *Penicillium roqueforti* or *glaucum*

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

- 1st **Simply Artisan Reserve by Litehouse, ID**  
Simply Artisan Reserve True Blue
- 2nd **CROPP Cooperative/Organic Valley, WI**  
Organic Blue Cheese
- 2nd **Sartori Company, WI**  
Sartori Reserve Dolcina Gorgonzola
- 3rd **arthur schuman inc, WI**  
Montforte Blue Cheese Wheel
- 3rd **arthur schuman inc, WI**  
Montforte Gorgonzola Cheese Wheel

**3rd Caves of Faribault, MN**  
Amablu Gorgonzola

**3rd Caves of Faribault, MN**  
Verdant Grassfed Blue

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

**1st Montchevre-Betin, Inc., WI**  
Chèvre in Blue

**2nd Hook's Cheese Company, Inc., WI**  
Barneveld Blue

**3rd FireFly Farms, MD**  
Black & Blue

**FS: RINDLESS BLUE-VEINED - MADE FROM SHEEP'S,  
MIXED OR OTHER MILKS**

**1st No Award Given**

**2nd BelGioioso Cheese Inc., WI**  
BelGioioso Gorgonzola with Sheeps Milk

**3rd Hook's Cheese Company, Inc., WI**  
EWE CALF to be KIDding Blue

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

**1st Glengarry Fine Cheese, ON**  
Celtic Blue Reserve

**2nd Rogue Creamery, OR**  
Rogue River Blue Cheese

**3rd Glengarry Fine Cheese, ON**  
Celtic Blue

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

**1st No Award Given**

**2nd Avalanche Cheese Company, CO**  
Avalanche Cheese Company Midnight Blue

**3rd FireFly Farms, MD**  
Mountain Top Bleu

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

**1st No Award Given**

**2nd Willapa Hills Cheese, WA**  
Two-Faced Blue

**3rd Bleating Heart Cheese, CA**  
Buff Blue

**FE: EXTERNAL BLUE-MOLDED CHEESES - ALL MILKS**

**1st Westfield Farm, MA**  
Bluebonnet

**2nd Westfield Farm, MA**  
Classic Blue Log

**3rd Shadow Brook Farm's - Dutch Girl Creamery, NE**  
Natalie in Grey

## G. HISPANIC & PORTUGUESE STYLE CHEESES

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

### GA: RIPENED, AGED OVER 90 DAYS - ALL MILKS

- 1st **Emmi Roth USA, WI**  
Roth GranQueso Reserve
- 2nd **Emmi Roth USA, WI**  
Roth GranQueso
- 3rd **V&V Supremo Foods, IL**  
Cotija

### GC: FRESH, UNRIPENED - ALL MILKS

- 1st **Sand Hill Dairy, NV**  
Sand Hill Artesano Panela
- 2nd **Crave Brothers Farmstead Cheese, LLC, WI**  
Oaxaca
- 2nd **Ochoa's Queseria, OR**  
Queso Fresco Don Froylan
- 3rd **V&V Supremo Foods, IL**  
Queso Fresco

### GM: MELTING HISPANIC - CHEESES INTENDED TO BE CONSUMED MELTED

- 1st **Ochoa's Queseria, OR**  
Queso Oaxaca Don Froylan
- 2nd **Nuestro Queso, LLC, IL**  
Duranguense
- 3rd **V&V Supremo Foods, WI**  
Queso Chihuahua

## H. ITALIAN TYPE CHEESES

Excluded: Mascarpone and Ricotta

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

- 1st **BelGioioso Cheese Inc., WI**  
BelGioioso Sharp Provolone Mandarino
- 2nd **Saxon Cheese, LLC, WI**  
Asiago Fresca Aged 5 months
- 3rd **Parish Hill Creamery, VT**  
Suffolk Punch

### 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 **arthur schuman inc, WI**  
Cello Riserva Copper Kettle Parmesan Cheese
- 2nd **arthur schuman inc, WI**  
Cello Riserva Artisan Parmesan Cheese
- 3rd **BelGioioso Cheese Inc., WI**  
BelGioioso American Grana

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

- 1st** Crave Brothers Farmstead Cheese, LLC, WI  
Farmer's Rope String Cheese
- 2nd** Wolf Meadow Farm, MA  
Scamorza
- 3rd** Mozzarella Company, TX  
Scamorza

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

- 1st** Atalanta Corporation/Quality Cheese Inc., ON  
Bella Casara Buffalo Mozzarella
- 2nd** Point Reyes Farmstead Cheese Co., CA  
Point Reyes Fresh Mozzarella
- 2nd** Saputo Dairy Products Canada G.P., QC  
Mozzarina Mediterraneo
- 3rd** Wolf Meadow Farm, MA  
Mozzarella

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

- 1st** Crave Brothers Farmstead Cheese, LLC, WI  
Fresh Mozzarella- Bocconcini
- 2nd** Lioni Latticini, Inc., NJ  
Lioni Bocconcini
- 3rd** Calabro Cheese Corporation, CT  
Ovoline

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

- 1st** Calabro Cheese Corporation, CT  
Burrata
- 2nd** Maplebrook Farm, VT  
Burrata
- 3rd** Di Stefano Cheese, CA  
Burrata

**I. FETA CHEESES**

**IC: FETA - MADE FROM COW'S MILK**

- 1st** Karoun Dairies Inc, CA  
Brinza Feta
- 2nd** Belfiore Cheese Company, CA  
Belfiore Mediterranean Style Feta Cheese in Brine  
12 ounce
- 2nd** Maplebrook Farm, VT  
Whole Milk Block Feta
- 3rd** Lactalis American Group, WI  
8oz. Feta

**IG: FETA - MADE FROM GOAT'S MILK**

- 1st**      **Briar Rose Creamery, OR**  
Goat Milk Feta
- 2nd**      **Karoun Dairies Inc, CA**  
Basket Goat Feta
- 2nd**      **Vermont Creamery, VT**  
Feta
- 3rd**      **Goatsbeard Farm, MO**  
Franklin Island Feta

**IS: FETA - MADE FROM SHEEP'S, MIXED OR OTHER MILKS**

- 1st**      **Barred Owl Creamery, ME**  
Barred Owl Organic Feta
- 2nd**      **Cedar Grove Cheese, WI**  
Traditional Feta
- 2nd**      **La Moutonniere Inc., QC**  
Feta
- 2nd**      **Sierra Nevada Cheese Company, CA**  
Tre Belle Donne Sheep & Goat Milk Feta
- 3rd**      **Hidden Springs Creamery, WI**  
Farmstead Feta

**J. LOW FAT / LOW SALT CHEESES**

**JL: FAT FREE AND LOW FAT CHEESES - ALL MILKS**

- 1st**      **No Award Given**
- 2nd**      **Agropur Fine Cheeses, QC**  
E-lite Nature
- 3rd**      **Maple Leaf Cheese Coop., WI**  
Low-Fat Cheddar

**JR: LIGHT/LITE AND REDUCED FAT CHEESES - ALL MILKS**

- 1st**      **Guggisberg Cheese, Inc., OH**  
Reduced Fat Swiss Wheel
- 2nd**      **Alouette Cheese USA, CA**  
California Cow Neufchatel Cream Cheese
- 3rd**      **Alouette Cheese USA, CA**  
Smithfield Neufchatel Cream Cheese
- 3rd**      **Kraft Foods, SD**  
Cracker Barrel – Reduced Fat Extra Sharp Cheddar

## **K. FLAVORED CHEESES**

Cheeses with flavor added

### **KA: FRESH UNRIPENED CHEESE WITH FLAVOR ADDED - ALL MILKS**

- 1st**      **Sweet Rowen Farmstead, VT**  
Nettle Farmers Cheese
- 2nd**      **Lactalis American Group, WI**  
Président 8 oz Parmesan-Peppercorn
- 2nd**      **Lactalis American Group, WI**  
Rondelé Garlic & Herbs 8 oz
- 3rd**      **Face Rock Creamery, OR**  
Face Rock Garlic Olive Fromage Blanc

### **KL: CHEESE CURDS WITH FLAVOR ADDED - ALL MILKS**

- 1st**      **Crave Brothers Farmstead Cheese, LLC, WI**  
Jalapeno Cheddar Cheese Curds
- 2nd**      **Shatto Milk Company, MO**  
Cajun Cheese Curds
- 3rd**      **Clock Shadow Creamery, WI**  
Pizza Cheddar Curd

### **KB: SOFT-RIPENED WITH FLAVOR ADDED - ALL MILKS**

- 1st**      **Ruggles Hill Creamery, MA**  
Lea's Great Meadow
- 2nd**      **Cypress Grove Chevre, CA**  
Truffle Tremor Mini
- 3rd**      **Cypress Grove Chevre, CA**  
Truffle Tremor Original
- 3rd**      **La Fromagerie 1860 DuVillage inc., QC**  
Lady Laurier d'Arthabaska
- 3rd**      **La Maison Alexis de Portneuf Inc, QC**  
Brie Coco

### **KD: INTERNATIONAL-STYLE WITH FLAVOR ADDED - ALL MILKS**

- 1st**      **Holland's Family Cheese, WI**  
Marieke Gouda Foenegreek
- 2nd**      **Holland's Family Cheese, WI**  
Marieke Gouda Cumin
- 3rd**      **Holland's Family Cheese, WI**  
Marieke Gouda Jalapeno

### **KE: CHEDDAR WITH FLAVOR ADDED - ALL MILKS**

- 1st**      **Widmers Cheese Cellars, WI**  
Cheddar with Jalapenos
- 2nd**      **Gold Creek Farms, UT**  
Pimento Bay Cheddar
- 3rd**      **The Artisan Cheese Exchange, WI**  
Deer Creek The Doe

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

- 1st**      **Willamette Valley Cheese, OR**  
Smoked Black Pepper and Chive Gouda
- 2nd**      **Barred Owl Creamery, ME**  
Barred Owl Hot Pepper Jelly Chevre
- 3rd**      **Shadow Brook Farm's - Dutch Girl Creamery, NE**  
Garden Herb Chèvre

**KG: HISPANIC-STYLE WITH FLAVOR ADDED - ALL MILKS**

- 1st**      **Ochoa's Queseria, OR**  
Don Froylan Queso Botanero Cilantro & Jalapeño
- 2nd**      **V&V Supremo Foods, WI**  
Queso Chihuahua with Jalapeno Peppers
- 3rd**      **University of Connecticut Department of Animal Science Creamery, CT**  
Green Chile Queso Blanco

**KI: FETA WITH FLAVOR ADDED - ALL MILKS**

- 1st**      **Klondike Cheese Co., WI**  
Odyssey Peppercorn Feta
- 2nd**      **Klondike Cheese Co., WI**  
Odyssey Tomato & Basil Feta
- 2nd**      **La Moutonniere Inc., QC**  
Feta in Oil with Herbs
- 3rd**      **Klondike Cheese Co., WI**  
Odyssey Mediterranean Feta

**KJ: REDUCED FAT CHEESE WITH FLAVOR ADDED - ALL MILKS**

- 1st**      **No Award Given**
- 2nd**      **Cabot Creamery Cooperative, VT**  
Cabot Jalapeno Light Cheddar
- 3rd**      **Klondike Cheese Co., WI**  
Odyssey Reduced Fat Tomato & Basil Feta
- 3rd**      **Rosewood Dairy, Inc., WI**  
Pesto Farmers Cheese

**KK: RUBBED-RIND CHEESE WITH ADDED FLAVOR INGREDIENTS RUBBED OR APPLIED BY HAND ONLY ON THE EXTERIOR SURFACE OF THE CHEESE - ALL MILKS**

- 1st**      **Beehive Cheese Company LLC, UT**  
Barely Buzzed
- 2nd**      **Beehive Cheese Company LLC, UT**  
TeaHive
- 3rd**      **Sartori Company, WI**  
Sartori Reserve Espresso BellaVitano

**KM: MONTEREY JACK WITH FLAVOR ADDED - ALL MILKS**

- 1st**      **Cherry Grove Farm, NJ**  
Abruzze Jawn
- 2nd**      **Ellsworth Cooperative Creamery, Comstock Division, WI**  
Hot Pepper Jack

- 2nd **Saputo Specialty Cheese, WI**  
Great Midwest Habanero Jack
- 2nd **Tillamook County Creamery Association, OR**  
Tillamook Hot Habanero Jack
- 3rd **CROPP Cooperative/Organic Valley, WI**  
Organic Pepper Jack

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

- 1st **Cypress Grove Chevre, CA**  
PsycheDillic
- 2nd **Goat Lady Dairy, NC**  
Roasted Red Pepper Chevre
- 3rd **Westfield Farm, MA**  
Wasabi Capri

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

- 1st **Hidden Springs Creamery, WI**  
Driftless-Honey Lavender
- 2nd **Hidden Springs Creamery, WI**  
Driftless-cranberry cinnamon
- 3rd **Hidden Springs Creamery, WI**  
Driftless- basil /olive oil

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

- 1st **Coach Farm, NY**  
Yo-Goat, Strawberry
- 2nd **Swallowtail Farm And Creamery, ME**  
Caramel Sea Salt Greek Style Yogurt
- 3rd **Tillamook County Creamery Association, OR**  
Tillamook Low Fat Key Lime Yogurt

**KR: BUTTER WITH FLAVOR ADDED - ALL MILKS**

- 1st **Vermont Creamery, VT**  
Cultured Butter blended with Sea Salt and Maple
- 2nd **No Award Given**
- 3rd **Gold Creek Farms, UT**  
Truffle Butter

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

- 1st **Sweet Grass Dairy, GA**  
Pimento Cheese Spread
- 2nd **Pine River Pre-Pack, Inc, WI**  
Port Wine Cold Pack Cheese Food
- 3rd **Key Ingredient Market, WI**  
Garlic Cheddar Spread

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

- 1st **BelGioioso Cheese Inc., WI**  
BelGioioso Black Truffle Burrata
- 2nd **Plymouth Artisan Cheese, VT**  
Hot Pepper
- 3rd **Agropur Fine Cheeses, QC**  
OKA CHAMPIGNONS
- 3rd **Plymouth Artisan Cheese, VT**  
Sage & Herbs

**L. SMOKED CHEESES**

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

- 1st **Saputo Dairy Products Canada G.P., QC**  
Smoked Caciocavallo
- 2nd **Gold Creek Farms, UT**  
Smoked Cow Milk Romano
- 3rd **Burnett Dairy Cooperative, WI**  
Smoked String Cheese
- 3rd **LiuzziAngeloni Cheese, CT**  
Smoke Fresh Mozzarella
- 3rd **Maplebrook Farm, VT**  
Smoked Handmade Mozzarella

**LD: SMOKED CHEDDARS - ALL MILKS**

- 1st **Beecher's Handmade Cheese, WA**  
Smoked Flagship
- 2nd **Tillamook County Creamery Association, OR**  
Tillamook Smoked Medium Cheddar
- 3rd **Shelburne Farms, VT**  
Farmhouse Smoked Cheddar

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

- 1st **Rogue Creamery, OR**  
Smokey Blue
- 2nd **COWS CREAMERY, PE**  
COWS CREAMERY Appletree Smoked Cheddar
- 3rd **Mt Townsend Creamery, WA**  
Campfire

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

- 1st **Westfield Farm, MA**  
Smoked Capri
- 2nd **No Award Given**
- 3rd **Boston Post Dairy, LLC, VT**  
Smoking Goud

## **M. FARMSTEAD CHEESES**

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

### **MA: FARMSTEAD CATEGORY AGED LESS THAN 60 DAYS - ALL MILKS**

- 1st**      **Pugs Leap, CA**  
Petit Marcel
- 2nd**      **Meadowood Farms, NY**  
Rippleton
- 2nd**      **Woodcock farm cheese comp., VT**  
Summer Snow
- 3rd**      **Winter Hill Farm, ME**  
Tide Line

### **MC: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE - 39% OR HIGHER MOISTURE - MADE FROM COW'S MILK**

- 1st**      **Cellars at Jasper Hill, VT**  
Winnimere
- 2nd**      **Sequatchie Cove Creamery, TN**  
Dancing Fern
- 3rd**      **Meadow Creek Dairy, VA**  
Grayson

### **ME: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE - LESS THAN 39% MOISTURE - MADE FROM COW'S MILK**

- 1st**      **Farms For City Kids Foundation, VT**  
Tarentaise
- 2nd**      **Holland's Family Cheese, WI**  
Marieke Gouda Aged (9-12 month)
- 3rd**      **Uplands Cheese, WI**  
Extra-Aged Pleasant Ridge Reserve

### **MG: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE - MADE FROM GOAT'S MILK**

- 1st**      **Shadow Brook Farm's - Dutch Girl Creamery, NE**  
Rosa Maria
- 2nd**      **Pugs Leap, CA**  
Samson
- 3rd**      **Consider Bardwell Farm, VT**  
Manchester

### **MS: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE - MADE FROM SHEEP'S, MIXED OR OTHER MILKS**

- 1st**      **Vermont Shepherd LLC, VT**  
Verano
- 2nd**      **Bonnieview Farm, VT**  
Ben Nevis
- 2nd**      **La Moutonniere Inc., QC**  
Fleur des Monts
- 3rd**      **Fairy Tale Farm, VT**  
Will o' Wisp

## **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**     **Atalanta Corporation/Mariposa Dairy, ON**  
Celebrity International Original Goat Cheese
- 2nd**     **Pugs Leap, CA**  
Chèvre
- 3rd**     **Woolwich Dairy Inc., ON**  
Chevrai Original

### **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**     **Capriole, IN**  
Sofia
- 2nd**     **Wegmans Cheese Caves, VT**  
1916
- 3rd**     **Vermont Creamery, VT**  
Fresh Crottin

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

- 1st**     **Ruggles Hill Creamery, MA**  
Ellie's Cloudy Down
- 2nd**     **Avalanche Cheese Company, CO**  
Avalanche Cheese Company Lamborn Bloomer
- 2nd**     **Baetje Farms LLC, MO**  
Bloomsdale
- 3rd**     **Crown Finish Caves, NY**  
Paymaster

### **NU: GOAT'S MILK CHEESE AGED OVER 60 DAYS**

- 1st**     **Haystack Mountain Goat Dairy, CO**  
Haystack Mountain Queso De Mano
- 2nd**     **Briar Rose Creamery, OR**  
Carena
- 3rd**     **Capriole, IN**  
Old Kentucky Tomme

## **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**     **Many Fold Farm, GA**  
Brebis
- 2nd**     **Hidden Springs Creamery, WI**  
Driftless Natural
- 3rd**     **Landmark Creamery, WI**  
Petit Nuage

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

- 1st Many Fold Farm, GA  
Garretts Ferry
- 2nd Many Fold Farm, GA  
Condor's Ruin
- 3rd Old Chatham Shepherding Company, NY  
Kinderhook Creek

**OU: SHEEP'S MILK CHEESE AGED OVER 60 DAYS**

- 1st Many Fold Farm, GA  
Peekville Tomme
- 2nd Cedar Grove Cheese, WI  
Donatello
- 3rd Hidden Springs Creamery, WI  
Meadow Melody Reserve

**P. MARINATED CHEESES**

Cheeses marinated in oil, vinegar, wine, spirits and liqueur, etc., including additional ingredients

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

- 1st Sartori Company, WI  
Sartori Reserve Kentucky Bourbon BellaVitano
- 2nd BelGioioso Cheese Inc., NY  
BelGioioso Hand Braided Fresh Mozzarella Pesto  
Marinade
- 3rd Sartori Company, WI  
Sartori Limited Edition Cognac BellaVitano

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

- 1st Appleton Creamery, ME  
Chèvre in Olive Oil
- 2Nd Alcea Rosea Farm, Ca  
Marinated Chevre
- 3rd Laura Chenel's Chevre, CA  
Spicy marinated Cabecou with Jalapeño 6.2oz
- 3rd Yellow Springs Farm llc, PA  
Nutcracker

**PS: CHEESES MARINATED IN LIQUIDS AND INGREDIENTS -  
MADE FROM SHEEP'S OR MIXED MILKS**

No Entries

## **Q. CULTURED MILK AND CREAM PRODUCTS**

Limited to Buttermilk, Yogurt, Sour Cream, Crème Fraiche, Kefir, Labne, etc.

### **QF: CRÈME FRAICHE AND SOUR CREAM PRODUCTS - MADE FROM COW'S MILK**

- 1st**      **Alouette Cheese USA, PA**  
Alouette Creme Fraiche
- 2nd**      **Tillamook County Creamery Association, OR**  
Tillamook Premium Sour Cream
- 3rd**      **Klondike Cheese Co., WI**  
Odyssey Sour Cream

### **QK: KEFIR, DRINKABLE YOGURT, BUTTERMILK, AND OTHER DRINK- ABLE CULTURED PRODUCTS - ALL MILKS**

- 1st**      **Redwood Hill Farm & Creamery, CA**  
Redwood Hill Farm Traditional Plain Goat Milk Kefir
- 2nd**      **Karoun Dairies Inc, CA**  
Mediterranean Yogurt Drink
- 3rd**      **Coach Farm, NY**  
Yo-Goat Plain

### **QL: LABNEH, GREEK STYLE YOGURT, AND OTHER STRAINED CULTURED PRODUCTS - ALL MILKS**

- 1st**      **Klondike Cheese Co., WI**  
Odyssey Greek Yogurt
- 2nd**      **Cabot Creamery Cooperative, VT**  
Cabot Plain Greek Style Yogurt
- 3rd**      **Karoun Dairies Inc, CA**  
Karoun Labneh

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

- 1st**      **Traders Point Creamery, IN**  
Plain Yogurt
- 2nd**      **Narragansett Creamery, RI**  
Whole Milk Unhomogenized Plain Yogurt
- 3rd**      **Swallowtail Farm And Creamery, ME**  
Original Style Cream Top Jersey Cow Milk Yogurt

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

- 1st**      **Sierra Nevada Cheese Company, CA**  
Capretta Low Fat Yogurt
- 2nd**      **Sierra Nevada Cheese Company, CA**  
Capretta Rich & Creamy Yogurt
- 3rd**      **Cabriejo, LLC, MO**  
Plain Goat Yogurt

**QE: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS -  
MADE FROM SHEEP'S, MIXED, OR OTHER MILKS**

- 1st **Green Dirt Farm, LLC, MO**  
Only Ewe Yogurt
- 2nd **Fuzzy Udder Creamery, ME**  
Sheep Milk Yogurt
- 3rd **Old Chatham Shepherding Company, NY**  
Sheep's Milk Yogurt – Plain

**R. BUTTERS**

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

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

- 1st **Tillamook County Creamery Association, OR**  
Tillamook Salted Sweet Cream Butter
- 2nd **CROPP Cooperative/Organic Valley, WI**  
Organic Pasture Butter
- 2nd **CROPP Cooperative/Organic Valley, WI**  
Organic Salted Butter
- 3rd **Cabot Creamery Cooperative, MA**  
Cabot Whey Cream Butter
- 3rd **Graf Creamery, WI**  
Brethren Roll Salted

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

- 1st **Rumiano Cheese Company, CA**  
Organic Unsalted Butter
- 2nd **Sierra Nevada Cheese Company, CA**  
Graziers European-style Vat Cultured Unsalted Butter
- 3rd **CROPP Cooperative/Organic Valley, WI**  
Organic European Style Cultured Butter
- 3rd **Spring Hill Jersey Cheese, CA**  
Jersey Organic Unsalted Butter
- 3rd **Vermont Creamery, VT**  
Cultured Butter Unsalted
- 3rd **West Point Dairy Products, NE**  
83% European-Style Unsalted Butter

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

- 1st **Haverton Hill Creamery, CA**  
Haverton Hill Sheep Butter
- 2nd **Sierra Nevada Cheese Company, CA**  
Tre Belle Donne Sheep Butter
- 3rd **Mt. Sterling Cheese Co-op, WI**  
Whey Cream 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 No Award Given
- 2nd Pine River Pre-Pack, Inc, WI  
Pepper Jack Cold Pack Cheese Spread
- 3rd Montchevre-Betin, Inc., WI  
Oh-La-La! Fresh Spreadable Goat Cheese
- 3rd Pine River Pre-Pack, Inc, WI  
Chunky 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 - Alsatian Munster, Chimay, Epoisses, Italice, Langres, Limburger, Pont L'Eveque, Robiola, St. Nectaire, Taleggio, Vacherin Mont d'Or, Raclette, Appenzeller, Vignerons-style, Alpine-style, or Monastery-style

### TB: SOFT-RIPENED WASHED RIND - ALL MILKS

- 1st Agropur Fine Cheeses, QC  
CHAMPFLEURY
- 2nd Cellars at Jasper Hill, VT  
Willoughby
- 3rd Sequatchie Cove Creamery, TN  
Nickajack

### TR: RACLETTE-STYLE - AGED OVER 45 DAYS - ALL MILKS

- 1st Farms For City Kids Foundation, VT  
Reading
- 2nd Nicasio Valley Cheese Co., CA  
San Geronimo
- 3rd La Fromagerie 1860 DuVillage inc., QC  
Raclette Du Village

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

- 1st Crown Finish Caves, VT  
Vermont Herdsman
- 2nd Cellars at Jasper Hill, VT  
Alpha Tolman
- 2nd Uplands Cheese, WI  
Pleasant Ridge Reserve
- 3rd Emmi Roth USA, WI  
Roth Grand Cru Surchoix

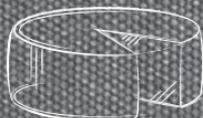
### TG: OPEN CATEGORY - WASHED RIND CHEESES - GOAT'S MILK

- 1st Haystack Mountain Goat Dairy, CO  
Haystack Mountain Red Cloud
- 2nd Upper Canada Cheese Company, ON  
Nosey Goat
- 3rd Prodigal Farm, NC  
Rowdy Gentleman

**TS: OPEN CATEGORY - WASHED RIND CHEESES - SHEEP'S, MIXED, OR OTHER MILKS**

- 1st**      **Hidden Springs Creamery, WI**  
Meadow Melody
- 2nd**      **Hidden Springs Creamery, WI**  
Timber Coulee Reserve
- 3rd**      **Ancient Heritage Dairy, OR**  
Willow Creek
- 3rd**      **Boston Post Dairy, LLC, VT**  
Gisele
- 3rd**      **Twig Farm, VT**  
Washed Rind Wheel

2015 JUDGES  
& PARTICIPATING  
CHEESE COMPANIES



AMERICAN  
CHEESE  
SOCIETY

## TECHNICAL JUDGES

### **Montse Almena-Aliste, Ph.D.,** Quality Innovation Sensory Solutions

Dr. Montserrat Almena-Aliste (Montse) has over 20 years of experience working with cheesemakers and dairy professionals worldwide, to improve the quality of artisan cheeses. Her expertise covers all the aspects involved in the quality of cheese: from milk and cheesemaking technology, to composition of the green cheese, to ripening and sensory profiles 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 the growth and strength of artisanal cheeses in the U.S. She is the author of multiple publications on cheese, including a chapter in the book *Cheese and Microbes*. After over 10 years working at the University of Vermont, teaching over 150 cheesemaking workshops and sharing her technical expertise with hundreds of cheesemakers, Montse started her own cheese consulting company providing a broad range of services and technical expertise. She is also a faculty member at the Vermont Technical College Institute for Applied Agriculture and Food Systems where she teaches Cheesemaking and Sensory courses.

### **Ueli Berger,** King Island Dairies

Swiss-born Ueli Berger has an inexhaustible passion for cheesemaking that began very early in life. As the grandson of a cheesemaker and son of a dairy farmer, his European childhood provided plenty of opportunities to explore the craft. After studying cheesemaking in Switzerland for three years, Ueli was chosen from a group of 48 cheesemakers to work for an Australian soft cheese manufacturer. In 1998, he moved to King Island to become King Island Dairy's head cheesemaker. With a career now spanning 40 years, Ueli is currently head cheesemaker for Lion Dairy and Drinks, which includes King Island Dairy and The Heritage, both in Tasmania. Lion Dairy and Drinks is the leading specialty cheese producer for cheeses like Brie, Camembert, Blue, and Washed Rind in Australia.

### **Bob Bradley, Ph.D.,** Wisconsin Center for Dairy Research – Retired

During his tenure in food science, Dr. Bradley's research activities focused on the general area of food products development; ultra-filtration and reverse osmosis; frozen dessert technology; analytical methods of food analysis; and sensory evaluation of dairy foods. Dr. Bradley has written over 100 peer-reviewed technical articles, book chapters, and one book on butter manufacturing. He also holds four U.S. patents concerning dairy food processing.

### **MaryAnne Drake, Ph.D.,** North Carolina State University

Dr. Drake is a William Neal Reynolds Distinguished Professor in the Department of Food, Bioprocessing and Nutrition Sciences, Southeast Dairy Foods Research Center, North Carolina State University, where she has conducted research on the flavor and flavor chemistry of dairy products for more than fifteen years. Her research is focused on understanding how dairy processing steps influence flavor and consumer perception of foods. Dr. Drake has published more than 200 peer-reviewed manuscripts and given more than 300 invited industry presentations. She is the Past President of the American Dairy Science Association, the Director of the National DMI Sensory Applications Lab, and the Director of the Southeast Dairy Foods Research Center.

### **Todd Druhot,** Gourmet Foods International

Todd Druhot, the Director of the Cheese Importing Program for Gourmet Foods International (GFI), is an integral part of creating, developing, and expanding GFI's vision for specialty cheese distribution. His accolades and involvement are extensive in the cheese community and include United States Champion Cheese Judge, *Gilde Internationale des Fromagers* member, and American Cheese Society Judging & Competition Committee Chair Emeritus.

### **Art Hill, Ph.D.,** University of Guelph

Dr. Hill completed a BSc in Agriculture (spec. Dairy Science) and both an MSc and PhD in Food Science at Guelph, and joined the faculty at Guelph in 1986. Dr. Hill was promoted to full professor in 2007, and appointed Chair of the Department of Food Science in 2009. His research relates to dairy science and technology, especially cheese science and risk analysis, including cheese safety. Dr. Hill is author or coauthor of more than 50 refereed papers and 70 oral conference presentations, including contributions to the scholarship of teaching. He has taught a variety of food related subjects including technical communication, and he has been heavily involved with undergraduate and graduate curricula. In recent years, Dr. Hill has overseen the development of didactic and online courses to assist major food companies in delivering food safety training to managers and quality control personnel.

### **Luis Jimenez-Maroto,** Wisconsin Center for Dairy Research

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 functionality and sensory profiles of Latin American cheeses. After that, he worked as a Sensory Scientist for PepsiCo International Mexico, while at the same time holding a position of Adjunct Lecturer at the Monterrey Institute of Technology, Queretaro Campus (Mexico), teaching the laboratories for the courses of Dairy Processing, and Unit Operations in the Food Industry. But the allure of cheese is hard to ignore, and Luis eventually found his way back to Wisconsin, where he worked for several years as the Sensory Coordinator for the Wisconsin Center for Dairy Research and the Food Science Department of the University of Wisconsin – Madison, managing both academic and industry-based research related to the organoleptic properties of cheese and other dairy products. In January 2015, Luis’s hunger for knowledge got the better of him, and he is now pursuing a Ph.D. in Food Science at the University of Wisconsin – Madison, under the tutelage of Dr. John Lucey. Luis has previously judged at the WMA World Championship Cheese Contest and the American Cheese Society’s Judging and Competition.

### **Kerry Kaylegian, Ph. D.,** Pennsylvania State University

Dr. Kaylegian is the Dairy Foods Research & Extension Associate at the Pennsylvania State University Department of Food Science. Dr. Kaylegian provides technical support to the dairy industry and delivers outreach programs focused on improving the safety and quality of dairy products. Dr. Kaylegian received the 2013 Arthur W. Nesbitt Faculty Development Award for the development of outreach and training materials for the Pennsylvania dairy foods industry. She directs and lectures in short courses on dairy HACCP and food safety, cheesemaking, dairy basics for artisan processors, pasteurizer operations, and fundamentals of food science. She assists with the ice cream and cultured products short courses. Her research focuses on improving the functional and nutritional properties of milk fat as an ingredient. Dr. Kaylegian judges dairy products at several national competitions and is coach of the Penn State Collegiate Dairy Products Evaluation Team. She is the faculty advisor for the Penn State Cheese Club. Her degrees are in Food Science with an emphasis on dairy products: she has a B.S. and M.S. from the University of Wisconsin, and a Ph.D. and post-doctoral fellowship from Cornell University.

### **David Lockwood,** Neal’s Yard Dairy

David Lockwood began working at Zingerman’s Deli in 1985. The first ACS Conference he attended was in 1989. To learn more about maturing cheese, he moved to London to work with Neal’s Yard Dairy. He has worked as a maturer, buyer, financial director, and currently serves as managing director and a partner in the business. The most enjoyable parts of his job remain selecting, maturing, and eating cheese.

## **Sarah Masoni**, Food Innovation Center at OSU

Sarah Masoni is a Senior Faculty Research Assistant and Food and Process Development Team Manager at the Oregon State University Food Innovation Center Experiment Station. There, she works as a liaison between the university and the food manufacturing industry by managing staff, projects, and budgets at an innovative, leading-edge technology center. She has worked on projects ranging from local and natural ice cream sandwiches to pancake mix and organic fruit and nut bars. Previously, she worked as a Senior Food Technologist at Gardenburger, a position she held from 1992 to 2000. There, she reformulated products, driving revenue growth and reducing cost. As the Principal Food Scientist for a patent-pending flame grill process, her innovations led to product sales over \$1.4 million in its first three months, representing 6.5% of total company sales. She is also a recognized Flavorist with strong relationships with ingredient vendors and flavor companies, and regularly serves as an official judge for local and national product evaluations. A former artisan Cheese Maker, Sarah is a current member of the Institute of Food Technologists, and she has been invited as an Official Judge for the annual cheese competition. She is a member of the American Cheese Society. She holds a Bachelor of Science degree in Art and Food Science from Oregon State University.

## **Max McCalman**, Maître Fromager, Author

Max McCalman is an educator and consultant to the trade. He founded the cheese programs at New York City's Picholine Restaurant in 1995, the Artisanal Bistro in 2001, and the Artisanal Cheese Center in 2003. He held the title of Maître Fromager at all three, as well as Dean of Curriculum at the Artisanal Cheese Center. Max is the author of *The Cheese Plate; Cheese, a Connoisseur's Guide to the World's Best; Mastering Cheese, Lessons for Connoisseurship from a Maître Fromager;* and *Max McCalman's Swatchbook of Wine & Cheese Pairings*. He is a James Beard winner and Gourmand Cookbook Awards winner. Max's Cheese & Wine Pairing App launched May 2015. He is a contributing editor to *Cheese Connoisseur* and *Deli Business* magazines. He judges in cheese competitions and in the Sofi Awards. Max presents seminars at conferences, festivals, culinary schools, and on cruise ships. He is also a guest educator for [www.cheesejourneys.com](http://www.cheesejourneys.com). Max is a Maître Fromager as designated by the *Guilde Internationale des Fromagers de St. Uguzon* and is a *Cavaleiro* in the *Confraria dos Viños do Porto*. He won an *Entrepreneur* award from *l'Esprit Alimentaire Française*, and an *Odyssey Award for Lifetime Achievement* from Hendrix College. Max has been an active member of the American Cheese Society since 1996 and was one of the founders of its Certified Cheese Professional program launched in 2004 – a program that helped to revolutionize cheese education in the United States. Max joined the faculty of the Institute for Culinary Education in 2015.

## **Virgil Metzger**, Kraft - Retired

Virgil Metzger is a Cheese and Dairy Consultant, having retired from Kraft Foods after 41 years. His last position was a Research Principal of Cheese and Dairy R&D. As a Cheese and Dairy Consultant, Virg is doing work with Cheese Grading, Process Cheese Process and Product design, Dairy Ingredients, and Supply Chain. In addition to his technical work, Virg enjoys working as a cheese judge for the National Collegiate Dairy Products Evaluation contest, and the U.S. and World Championship Cheese Contests. Virg received a B.S. and M.S. in Dairy Science from South Dakota State University in 1969 and 1971. He lives in Vernon Hills, IL with his wife Mary.

## **Gina Mode**, Wisconsin Center for Dairy Research

Gina's love for 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's Judging & Competition, the North American Jersey Cheese Awards, and the World Dairy Expo Championship Dairy Product Contest.

### **John Partridge, Ph.D., Michigan State University**

Dr. Partridge was born in Newport, VT in 1952. During high school and college he worked at Elmwood Dairy Inc., a small fluid milk operation owned by his extended family. In 1975, he earned his B.S. in Dairy Technology from the University of Vermont and returned to Newport, VT, as Assistant Manager of the family operation. In 1978, he returned to the University of Vermont as a research technician, where he completed his M.S. in Dairy Technology in 1980. He then moved to East Lansing to study for his PhD, which was completed in 1983, at which time he joined the faculty of the Department of Food Science and Human Nutrition. Dr. Partridge is jointly appointed as Associate Professor in the Departments of Food Science & Human Nutrition and Animal Science at Michigan State University. He serves as the Advisor to the MSU Dairy Foods Complex, which includes a modern dairy plant, the "Dairy Store" and teaching, research and extension laboratories. The MSU Dairy Plant manufactures ice cream and a variety of natural cheeses, including Cheddar, Dagano, Colby, and Gouda. Dr. Partridge teaches courses in Unit Operations and in Dairy Foods and is currently the Academic Advisor for 160 undergraduate students. As Dairy Food Extension Specialist, he has worked with industry and regulatory leaders to provide training through the Michigan Dairy Education Partnership and direct consultation on many issues regarding milk and milk products including sensory evaluation. He has been the coach of the MSU Dairy Products Evaluation team for 34 years and has been the Superintendent of the Michigan FFA Milk Quality Contest for 31 years. He is a co-instructor for the Annual MSU Artisanal Cheese Makers Short course and was the chief judge in the cheese and butter contest at the Michigan State Fair for 15 years.

### **Tonya Schoenfuss, Ph.D., University of Minnesota**

Dr. Schoenfuss is an associate professor at the University of Minnesota in the Department of Food Science and Nutrition. Her research focuses on cheese and dairy product health attributes and innovations, and she teaches Food Quality, Food Product Development, and Dairy Product Chemistry and Technology courses. Her interest in this field stems from raising dairy goats in 4-H. After receiving her Ph.D. in Dairy Science from Louisiana State University, she was a food product developer for General Mills for 11 years and worked on Yoplait yogurt, international dough and pasta products, and fruit snacks. She is an active cheese, ice cream and butter judge for regional and national organizations. She recently revived the collegiate dairy product judging team at the University of Minnesota, and they compete in regional and national dairy product judging competitions.

### **Russell Smith, Dairy Australia**

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 cheesemaker who consults to cheesemakers in Australia and New Zealand. He continues his cheese education by making small trial batches of cheese with milk from a friend's small jersey herd throughout the summer months. He has been judging dairy products in the major competitions in Australia since 1998. He is the chief judge for the Royal Queensland and Royal Perth Cheese and Dairy Shows. He is also the master judge for the New Zealand Cheese Awards. Russell judged the World Cheese Championships in Wisconsin in 2012 and 2014 and the American Cheese Society Judging & Competition in 2013 and 2014. He has also judged the Global Cheese Awards in Frome, Somerset in the UK. He continues his work in cheese education for the restaurant industry with an Australia-wide program of cheese sensory workshops for chefs. These workshops develop the themes of how we taste as an individual and relate this

to our innate and learned behavior. This is one of Russell's passionate interests. In 2013, Dairy Australia published his training manuals for cheese and dairy judges as well as one for chefs. In 2010, he started a school cheesemaking program for science teachers/students in Brisbane that has proved such a success that Dairy Australia has funded the program, which ran Australia-wide in 2013. In 2012, this program was awarded the Peter Doherty Award for innovation in science education by the Queensland government.

### **Lee Smith, Phoenix Media Network, Cheese Connoisseur**

An award-winning writer and extensive "cheese" traveler, Lee 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.

### **Marianne Smukowski, Wisconsin Center for Dairy Research**

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 coordinates the WI Master Cheesemaker Program and provides technical support in regulatory matters. She has judged dairy products for numerous contests (American Cheese Society, Wisconsin Cheesemakers Association, and World Dairy Expo Championship Dairy Product Contest) throughout her career. Marianne is a member of the ACS Board of Directors and serves as co-chair of the ACS Regulatory & Academic Committee.

### **Charles White, Ph.D., Mississippi State University**

Dr. White earned a Ph.D. in Food Microbiology from the University of Missouri, an MS in Dairy Microbiology, and a BS in Dairy Technology from Mississippi State University. He has more than 40 years of food industry experience in the areas of Sensory Evaluation, Quality Assurance, Food Safety, and Specialized Training. Dr. White has coached many collegiate dairy products evaluation teams. He has also served as an official judge at the World Cheese Contest, the U.S. Cheese Contest, the American Cheese Society Judging & Competition, and the National Milk Producers Federation Annual Meeting. In addition, he has received several awards including: Milk Industry Foundation Teaching Award, Pfizer Award in Cheese and Cultured Products Research, and the Nordica International Research Award for Research in Cultured Dairy Products. Dr. White has served on boards of the American Cultured Dairy Products Institute and the American Dairy Science Association. He served as President of the American Dairy Science Association in 1998. He is a member of the Scientific Advisory Council for the International Association of Refrigerated Warehouses / World Food Logistics Association. He retired as a Colonel in the U.S. Army.

## **AESTHETIC JUDGES**

### **Jeff Babcock, Sysco/European Imports**

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

## **Greg Blais, Eataly**

Greg Blais, host of Cutting the Curd, has worked as a cheesemonger for Dean & DeLuca, Bedford Cheese, Artisanal Bistro, Essex Street Cheese Co. and Eataly, among others. Greg served as ACS judge in Washington, D.C. and was the first American judge in the Concorso Nazionale dei formaggi a latte crudo.

## **James Coogan, Fairway Market**

James began his career behind the counter at Ann Clair's Salumeria in the Bronx in 1983. In 1990, he accepted a position in the cheese department at Balducci's in Greenwich Village that served as his university. He has since gone on to manage Agata & Valentina and spent 12 years managing The Ideal Cheese Shop in Manhattan. James is currently a cheese buyer/field merchant for Fairway Market in NYC. In 2005, he was inducted into the Guild des Fromagers. A lifelong New Yorker, James resides in Manhattan with his wife Bambi.

## **Christine Damour, Rutherford and Meyer**

Christine grew up in Falls Church, VA, where she graduated in 1993 with a B.S. in Business Management/Hotel Restaurant Management from James Madison University. Her love and appreciation for creative, authentic cuisine began as a child learning to cook Italian family recipes from scratch alongside her mother. The day after she graduated from college, she began working in a wine and cheese gourmet shop in Washington, D.C. For the next eight years, she was responsible for developing a thriving specialty cheese business as the shop's Catering Manager. Her next position in the specialty food industry was at Gourmeco Imports, an importer/distributor in VA. In her first month on the job, she won a sales incentive trip to France. While on this trip, Christine met her future husband of now 21 years. Relocating to New England, she joined a specialty food broker, which at that time was a unique niche business concept. Over the next ten years, Christine became an integral part of the development of the specialty cheese business in the United States. Prior to these new concepts and the evolution of cheese kiosks within the major supermarket chains, specialty cheese was only available in smaller independent cheese shops. Christine has traveled over her thirty-two year career in the specialty food industry to France, Denmark, England, and Switzerland, touring manufacturing facilities and numerous cheese plants. Having worked over the years with artisan cheesemakers such as Yancey's Fancy Cheese, Gourmet Foods International, and Grafton Village Cheese, her passion and desire to continually educate herself and experience the growth of the specialty cheese industry continues to grow. She is currently the U.S. Business Development Manager for Rutherford and Meyer, a New Zealand producer of all-natural, gluten-free fruit-based cheese accompaniments.

## **Hunter Fike, Di Bruno Bros.**

Hunter's passion started as a stock boy at the original Di Bruno Bros., a culinary institution in Philadelphia. While in college, working weekends, summers, and holidays, he developed a passion for food and serving customers, which is the hallmark of any great food retailer. After graduating in 2005, he worked his way up to assistant store manager with a daily focus on cheeses of the world and imported specialty charcuterie, as well as the many cheese accompaniments available throughout the store. Through focused, one-on-one trainings with Jason Hinds and Daphne Zepos, icons in the cheese industry, Hunter honed his palate and ability to evaluate cheese. He became the go-to cheesemonger to train new employees, as well as local restaurant servers and chefs. As General Manager of the original location, he solidified himself as an all-around product evaluator, suggesting products for all of the Di Bruno Bros. stores. In January 2013, he was selected as the project manager of the new Di Bruno Bros. "store within a store" concept at the flagship Giant supermarket in Harrisburg, PA. Hunter recently achieved ACS CCP® status, passing the exam conducted in Madison, WI. He was instrumental in the creation of Di Bruno's book, Di Bruno Bros. House of Cheese: A Guide to Wedges, Recipes and Pairings, consulting with the author throughout the process, and composing all of the sidebars. Hunter now serves in the Merchandising Department and as "Head Cheesemonger" for all Di Bruno Bros. stores.

### **Caroline Hostettler, Quality Cheese**

Ever since she helped making it as a young girl in the Bernese alps, cheese was Caroline's passion. When the food journalist moved from Switzerland to Florida in 1996, it was the cheeses she had been surrounded by and loved so much that she missed the most. After joking over the phone one day and telling her friend – Affineur Rolf Beeler, with whom she had been working back home – that she might have no other option than to start importing his products, the idea got stuck in her head. So, in 1998, equipped with two rolling coolers and 100 pounds of fine cheese, Caroline set out on a two week trip to meet with only the very best chefs. Quality Cheese was born. The first customers included Picholine and Daniel restaurants in New York, Charlie Trotter's in Chicago, and The French Laundry in Yountville, CA. Meanwhile, Caroline has added her own line of cheeses, Caroline Hostettler, to the selection of Rolf Beeler's products. Caroline works closely with both producers and Affineurs – and whenever possible with herds – and she is an educator and ambassador for characterful cheeses that deserve to be understood and appreciated. Her love and passion for the Swiss Alps and their cheeses has led to Adopt-an-Alp, a program that actively supports farmers and families who still spend summers high up in the Alps making cheese. To American consumers, the program explains the endangered tradition of Transhumance by offering them extremely precious, rare, and healthy Alpine cheeses. Since 2015, the Swiss governmental agency for Alpine products has been an official partner of Adopt-an-Alp.

### **Charlie Maki, Brooklyn South Cheese**

Charlie is currently a cheesemonger at Brooklyn South in St. Petersburg FL, owned and run by the indefatigable industry veteran, Matt Bonano. He's mongered and served in various capacities since 2003 at some of the of the great cheese shops and specialty markets in the country, including Artisanal Fromagerie and Bistro, The Bedford Cheese Shop, Cowgirl Creamery DC, St. James Cheese Company, Whole Foods Market, and Mazzaro's Italian Market.

### **Jonathan Milks, Honest Weight Co-Op**

Jonathan's love for cheese traces back to farm visits made with his father, who sold dairy equipment in the Northeast. After years of working in culinary and corporate roles, that early passion brought him back to doing what he loves best: buying and selling cheese. As the manager of Cheese & Specialty Foods at Honest Weight Food Co-op in Albany, NY, Jonathan has focused on working with our region's cheesemakers to source local artisanal and farmstead cheese produced using sustainable farming methods.

### **Laurent Mons, Mons Fromager-Affineur/Academie Opus Caseus**

Laurent Mons is owner of Mons Fromager-Affineur, in partnership with his brother Herve. He has worked in the family's cheese retailing and affinage business for over two decades. Laurent coordinates all the Mons retail stores in France and other countries, and directly manages three of the shops. He developed the French professional development curriculum that formed the basis of the curriculum he now also teaches via the Academie Opus Caseus, in partnership with Sue Sturman. He also developed curriculum for the French National Centre de Formation des Produits Laitiers (the French national dairy products training center), for the professional Hotellerie schools run by the CIDIL (Centre Interprofessionnel de Documentation et d'Information Laitières), and for a number of large French food retailers (Casino, Tradition Lanquetot Societe). He has trained over 10,000 cheese professionals in France. Among other competitions, Laurent wrote much of the technical written exam for and served as judge during the Meilleur Ouvrier de France (Fromage) competition.

## **Shelli Morton, World's Best Cheeses**

Cheese, most unexpectedly, got under Shelli's skin 34 years ago while working at a retail counter in NYC. It has guided her through her adult life. Shelli has since worked in the import/distribution world for World's Best Cheeses and presently for WB Cheeses, discovering and selling cheeses from around the world. Shelli is thankful to have discovered ACS, a community where she can unabashedly acknowledge how much her thoughts and passions are consumed by cheese. Shelli currently resides in Boston, MA with her husband and children.

## **Carmen Nappa, Whole Foods Market**

Carmen, an ACS CCP®, has been working in cheese for over nine years. During this time, she has worked for Whole Foods Market in Boston and New York City. Carmen spent six years as a full time cheesemonger and for the last three years, she has been the regional cheese buyer for the New York, New Jersey, and Connecticut Whole Foods Market stores. During this time, Carmen has worked closely with Cathy Strange, the national Whole Foods Cheese buyer, Michele Buster, the owner of Forever Cheese, and many small farmstead cheesemakers local to the New York area.

## **Tripp Nichols, Formaggio Kitchen**

Tripp Nichols grew up in Harvard, MA and crossed the country to attend the University of Montana, where he graduated with a degree in Business. Returning to New England after college, Tripp's passion for food (particularly cheese) and his curiosity to learn more about food production brought him to Formaggio Kitchen. In the seven years he has worked at Formaggio Kitchen, Tripp has worn many hats while representing the store at local farmers' markets in Cambridge, and teaching classes, both in-house and at Boston University. When not at work, Tripp frequently spends his free time visiting with domestic cheesemakers, sometimes helping to make a few wheels of cheese, and always enjoying learning more about the extraordinary artisan cheeses being made in the United States today. On these farm visits, made about every three weeks, Tripp often picks up cheese for the shop. One of his favorite things about working at Formaggio Kitchen is the relationship the store has with domestic producers. Currently, Tripp is a cheesemonger and classroom instructor at Formaggio Kitchen Cambridge. He is in charge of the domestic and foreign cheese program and serves as Domestic and Foreign Cheese Buyer. In addition to his fondness for domestic cheese, Tripp enjoys cooking, eating, running, playing tennis, being healthy, and reading about food!

## **Rachel Perez, French Cheese Club**

Rachel has been in the cheese industry for over ten years. She started her career in Boston at Formaggio Kitchen, then moved on to Whole Foods Market, where she opened the flagship store in London, England. Upon her return to the U.S., she facilitated the merger of Crystal Food Import and WB Cheeses. She is now the French Cheese Ambassador and National Sales Manager for the French Cheese Club: a group of six family owned French cheesemakers who export PDO cheeses to the U.S. Rachel was Official Conference Cheesemonger for the American Cheese Society's Conference in 2012, and she has been a member of the ACS Judging & Competition Committee for three years.

## **Patty Peterson, Larry's Market**

Patty Peterson 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, at the time, 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, employs 25 full- and part-timers, has a retail store, cut-to-order cheese counter, deli, small cafe, catering division, and a gift department. Patty remembers "taking inventory" at the store when she was 13 and began working summers and school holidays the day after she graduated

from high school. After college and a brief stint in design, the urge to return to the store was too great, and she has been working there full-time ever since. For the past several years, Patty has been committed to championing American artisan cheeses. She enjoys working with local Wisconsin cheesemakers and, along with Steve, has helped many new cheesemakers get their product to market. As 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 again this year.

### **Everett Presley, Forever Cheese**

Everett is the Quality Control Manager for Forever Cheese, overseeing products from Italy, Spain, Portugal and Croatia. This year is his second time serving as an Aesthetic Judge, with the first time in Montreal in 2011. Born in Mississippi and raised in Brazil, Everett came back to the U.S. for college, graduating from Mississippi University for Women with a B.S. in Culinary Arts. Everett moved to New York for graduate school in Food Studies at NYU, after working in restaurants in Nantucket. Working at the 'old' Murray's, Everett started behind the counter, worked his way up into management, and was the affineur/cave master before that was a position with a title. Also, while in NYC, Everett taught as an adjunct professor at Kingsborough Community College in Brooklyn. Everett spent time with Whole Foods Market and The Fresh Market before working with Bittersweet Plantation Dairy in Louisiana. A move north led Everett to a job working for Wine Library, developing, managing, and growing their gourmet department for several years before joining Forever Cheese in 2013.

### **Mary Quicke, Quicke's Traditional Ltd.**

Mary runs J G Quicke & Partners, and Quicke's Traditional Ltd, an integrated cheesemaking and farming (cows and crops) business. She is the 14th generation on the farm. The aim of the business is to produce world-class traditional cheese, with a flavor that is complex, balanced, and with a long finish. Quicke's Traditional Cheddar Cheese is the largest British naturally-matured traditional cheddar maker, selling to wholesalers and the independent market, and to export, mainly to the U.S. and Australia. Quicke's cheeses consistently win trophies at major cheese competitions in the UK. The 1,500-acre farm has 500 cows grazing outside for 10-11 months a year, and also grows crops to feed the cows, to sell, and to support wildlife in extensive environmental schemes. The business employs 33 people in Newton St. Cyres, Exeter, Devon, England. Mary has various interests across the food, farming, and wildlife sectors. She was awarded MBE for contribution to farming and cheesemaking in 2005. She was the President of Devon County Show in 2012; the Past chairman of 300 Cow Club; the longest serving director of Devon Grain; a committee member of Slow Food Devon Convivium; and the Founder Vice chairman of Maize Growers Association. Additionally, Mary has been a judge at the World Cheese Awards, Bath & West Show, British Cheese Awards & at the ACS Judging & Competition. Quicke's cheese consistently wins prizes at cheese competitions in the UK.

### **Matt Rubiner, Rubiner's Cheesemongers & Grocers**

Matthew 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's Board of Directors and appeared on numerous ACS panels. This is his sixth time judging the ACS Judging & Competition. In 2010, he won the inaugural National Cheesemongers Invitational.

**Lassa Skinner, Culture Magazine**

Thalassa (Lassa) first worked as a cheesemonger in Boston, MA, then moved west where she started up and ran the Oxbow Cheese Merchant in Napa, CA. Simultaneously, in late 2007, she co-founded the general consumer cheese magazine, *Culture: the word on cheese*. Happiest behind a counter and hands-on with cheese, Lassa also teaches classes at the Cheese School of San Francisco and other venues throughout the Bay area and beyond. She is the co-author of *Cheese For Dummies* (John Wiley & Sons, May 2012). As co-owner of *Culture*, she handles retail sales for the magazine and manages cheese-centric events for general consumers and the cheese industry.

**Sarah Spira, Tallbott & Arding Cheese and Provisions**

Sarah is a respected authority on cheese and specialty retail with well over a decade of experience working at specialist stores in the U.S. Sarah heads up the retail team as Manager at the newly formed Tallbott & Arding Cheese and Provisions in Hudson, NY. Having worked for 6 years at Formaggio Kitchen South End in Boston, Sarah also completed an internship with the Cellars at Jasper Hill and was specially selected by Formaggio Kitchen to travel to Europe to source and select artisanal and farmstead cheeses. Sarah has developed several training programs for cheesemongers, taught many classes for cheese consumers, and written extensively about cheese for numerous online blogs and publications. In addition, she is on the working committee for the American Cheese Society's Body of Knowledge program. Sarah has a BA in Sociology & Anthropology and an MS in Library & Information Science.

# PARTICIPATING COMPANIES

## **5 Spoke Creamery**

1089 Pulaski Highway  
Goshen, NY 10924  
(914) 934-1649  
[www.5spokecreamery.com](http://www.5spokecreamery.com)

## **Agropur Fine Cheeses**

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

## **Alcea Rosea Farm**

575 Hollyhock Lane  
Templeton, CA 93465  
(805) 423-6662  
[www.alcearoseafarm.com](http://www.alcearoseafarm.com)

## **Alemar Cheese Company**

622 N Riverfront Dr  
Mankato, MN 56001  
(507) 385-1004  
[www.alemarcheese.com](http://www.alemarcheese.com)

## **Alouette Cheese USA**

400 South Custer Avenue  
New Holland, PA 17557  
(973) 882-2900  
[www.alouettecheese.com](http://www.alouettecheese.com)

## **Ancient Heritage Dairy**

1311 SE 7th St., #101  
Portland, OR 97213  
(707) 478-3703  
[www.ancientheritagedairy.com](http://www.ancientheritagedairy.com)

## **Appleton Creamery**

780 Gurney Town Road  
Appleton, ME 04862  
(207) 785-4430  
[www.appletoncreamery.com](http://www.appletoncreamery.com)

## **Arena Cheese Inc.**

PO Box 136  
300 Hwy 14  
Arena, WI 53503  
(608) 753-2501  
[www.arenacheese.com](http://www.arenacheese.com)

## **Arethusa Farm Dairy**

P.O. 218  
Litchfield, CT 06759  
(860) 361-6600  
[www.arethusafarm.com](http://www.arethusafarm.com)

## **Arla Foods**

106 Allen Road, 4th Floor  
Basking Ridge, NJ 07920  
(908) 542-2321  
<http://www.arlafoodsusa.com>

## **Arthur Schuman Inc**

40 New Dutch Lane  
Fairfield, NJ 07004  
(973) 787-8821  
[www.arthurschuman.com](http://www.arthurschuman.com)

## **Asgaard Dairy, Inc.**

P.O. Box 605  
74 Asgaard Way  
Au Sable Forks, NY 12912  
(518) 647-5754  
[www.asgaardfarm.com](http://www.asgaardfarm.com)

## **Atalanta Corporation/ Mariposa Dairy**

65 Superior Blvd, Unit 1  
Mississauga, ON L5T 2X9  
Canada  
(905) 696-2776  
[www.finica.com](http://www.finica.com)

## **Atalanta Corporation/Quality Cheese Inc.**

111 Jevlan Dr.  
Vaughan, ON L4L 8C2  
Canada  
(905) 265-9991  
[www.qualitycheese.com](http://www.qualitycheese.com)

## **Avalanche Cheese Company**

216 Cody Lane  
Basalt, CO 81621  
(970) 927-6850  
[www.avalanchecheese.com](http://www.avalanchecheese.com)

## **Baetje Farms LLC**

8932 Jackson School Road  
Bloomsdale, MO 63627  
(573) 483-9021  
[www.baetjefarms.com](http://www.baetjefarms.com)

## **Barred Owl Creamery**

6 South Fowles Lane  
Whitefield, ME 04353  
(207) 549-5497  
[www.hamiltonfarm.wordpress.com](http://www.hamiltonfarm.wordpress.com)

## **Beecher's Handmade Cheese**

801 Blanchard St, #400  
Seattle, WA 98121  
(206) 971-4121  
[www.beecherscheese.com](http://www.beecherscheese.com)

## **Beehive Cheese Company LLC**

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

## **Belfiore Cheese Company**

2031 2nd Street  
Berkeley, CA 94710  
(510) 540-5500  
[www.belfiorecheese.com](http://www.belfiorecheese.com)

## **BelGioioso Cheese Inc.**

4200 Main Street  
Green Bay, WI 54311  
(928) 863-2123  
[www.belgioioso.com](http://www.belgioioso.com)

## **Bellwether Farms**

9999 Valley Ford Road  
Petaluma, CA 94952  
(707) 763-0993  
[www.bellwetherfarms.com](http://www.bellwetherfarms.com)

## **Betty Acres Farm LLC/Modern Milkmaid Farmstead Cheeses**

21529 State Highway 28  
Delhi, NY 13753  
(607) 746-9581  
[www.bettyacresfarm.com](http://www.bettyacresfarm.com)

**Big Picture Farm**

PO Box 344  
Townshend, VT 05353  
(802) 221-0547  
www.bigpicturefarm.com

**BLEATING HEART CHEESE**

Tomales, CA 94971  
(858) 245-1682  
www.bleatingheart.com

**Bleu Mont Dairy**

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

**Bonnie Blue Farm**

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

**Bonnieview Farm**

2228 South Albany Rd.  
Craftsbury Common, VT 05827  
(802) 755-6878  
www.ewemilk.com

**Boston Post Dairy, LLC**

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

**Bovina Valley Farm**

77 Huff Road  
Delhi, NY 13753  
(607) 746-2966  
www.bovinavalleyfarm.com

**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

**BUF CREAMERY LLC**

931 Dover Farm Road  
Manakin, VA 23103  
(434) 466-7110  
www.bufcreamery.com

**Burnett Dairy Cooperative**

11631 State Rd 70  
Grantsburg, WI 54840  
(715) 689-2468  
www.burnettdairy.com

**Cabot Creamery Cooperative**

193 Home Farm Way  
Waitsfield, VT 5673  
(802) 496-3923  
www.cabotcheese.coop

**Cabriejo, LLC**

RR 81, Box 1734  
Koshkonong, MO 65692  
(267) 718-1013

**Calabro Cheese Corporation**

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

**Calkins Creamery**

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

**Capriole**

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

**Catapano Dairy Farm**

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

**Cellars at Jasper Hill**

884 Garvin Hill Rd  
Greensboro Bend, VT 05842  
(802) 533-2566  
www.jasperhillfarm.com

**Central Coast Creamery**

3850 Ramada Drive  
Suite C3  
Paso Robles, CA 93446  
(805) 624-1968  
www.centralcoastcreamery.com

**Champlain Valley Creamery**

88 Mainelli Road, Ste 3  
Middlebury, VT 05753  
(802) 989-7361  
www.cvcream.com

**Chapel Hill Creamery**

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

**Cherry Grove Farm**

3200 Lawrenceville Rd (Rt. 206 N.)  
Lawrenceville, NJ 08648  
(609) 219-0053  
cherrygrovefarm.com

**Cherry Valley Dairy**

26900 NE Cherry Valley Road  
Duvall, WA 98019  
(206) 518-8531  
www.cherryvalleydairy.com

**Clock Shadow Creamery**

138 W. Bruce St  
Milwaukee, WI 53204  
(608) 546-5284  
www.clockshadowcreamery.com

**Coach Farm**

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

**Cobb Hill Cheese**

32 Linden Rd  
Hartland, VT 05048  
(802) 436-1333  
cobhillcheese.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  
CooperstownCheeseCompany.com

**Cornell University**

173 Stocking Hall  
Department of Food Science  
Ithaca, NY 14853  
(607) 255-7643

**Cowgirl Creamery**

2080 LAKEVILLE HWY  
Petaluma, CA 94954  
(415) 717-7480  
www.cowgirlcreamery.com

**Cows Creamery**

397 Capital Drive  
Charlottetown, PE C1E 2E2  
Canada  
(902) 628-3517  
www.cowscreamery.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 Mile Cheese**

4962 Old County Road  
Waterford, VT 05819  
(802) 748-8796  
www.CrookedMileCheese.com

**CROPP Cooperative/Organic Valley**

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

**Crown Finish Caves**

925 Bergen St.  
STE 108  
Brooklyn, NY 11238  
(718) 857-2717  
http://www.crownfinishcaves.com/

**Cypress Grove Chevre**

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

**Dairy Goddess Farmstead  
Cheese and Milk**

6240 21st Ave  
Lemoore, CA 93245  
(559) 924-2449  
www.dairygoddess.com

**Deer Valley Artisan Cheese**

P.O. BOX 889  
2250 Deer Valley Drive South  
Park City, UT 84060  
(312) 810-5125  
www.deervalley.com

**Di Stefano Cheese**

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

**Edelweiss Creamery**

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

**Ellsworth Cooperative Creamery,  
Comstock Division**

1858 Hwy 63  
Comstock, WI 54826  
(715) 822-2437

**Emmi Roth USA**

657 Second Street  
Monroe, WI 53566  
(608) 293-2624  
www.emmirothusa.com

**Evergreen Lane Artisan Cheese**

1824 66th St  
Fennville, MI 49408  
(269) 543-9900  
www.evergreenlanefarm.com

**Face Rock Creamery**

PO Box 1902  
Bandon, OR 97411  
(425) 922-7105  
www.facerockcreamery.com

**Fagundes Old-World Cheese**

8700 Fargo Ave  
Hanford, CA 93230  
(559) 582-2000  
www.OldWorldCheese.com

**Fair Oaks Farms**

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

**Fairy Tale Farm**

1183 VT Rt. 125  
Bridport, VT 05734  
(802) 758-6807  
www.fairytaletfarm.net

**Farms For City Kids Foundation**

706 Caper Hill Rd.  
Reading, VT 5062  
(802) 484-1226  
www.sbfcheese.org

**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

**Fishing Creek Creamery**

3694 Fishing Creek Church Rd  
Chester, SC 29706  
(704) 540-5647

**Four Fat Fowl**

324 State Route 43  
Stephentown, NY 12168  
(518) 733-5230  
www.fourfatfowl.com

**Franklin Foods**

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

**Fromagerie Bergeron Inc**

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

**Fromagerie Blackburn**

4353 chemin St-Benoit  
Jonquièrre, QC G7X 7V5  
Canada  
(418) 547-4153  
www.fromagerieblackburn.com

**Fromagerie Domaine Féodal**

1303 rang Bayonne sud  
Berthierville, QC J0K1A0  
Canada  
(450) 836-7979  
www.fromageriedomainefeodal.com

**Fromagerie Le Détour**

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

**Fuzzy Udder Creamery**

35 Townhouse Road  
Whitefield, ME 4353  
(207) 549-3817  
www.fuzzyudder.com

**Gay Lea Foods**

20 Morley Street  
Hamilton, ON L8H3R7  
Canada  
(416) 315-6835  
www.gaylea.com

**Glengarry Fine Cheese**

5926 HWY 34  
Box 190  
Lancaster, ON K0C 1N0  
Canada  
(613) 347-1141  
www.glengarryfinecheese.com

**Goat Lady Dairy**

3515 Jess Hackett Rd.  
Climax, NC 27233  
(919) 699-6194  
www.goatladydairy.com

**Goatsbeard Farm**

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

**God's Country Creamery**

439 Pushersiding Rd  
Ulysses, PA 16948  
(814) 848-7262

**Gold Creek Farms**

6897 E Bench Creek Road  
Woodland, UT 84036  
(435) 671-9104  
www.goldcreekfarms.com

**Graf Creamery**

N4051 Creamery St  
Bonduel, WI 54107  
(715) 267-7778  
www.grafcreamery.com

**Grafton Village Cheese**

533 Townsend Rd.  
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

**Great Lakes Cheese Co., Inc.**

17825 Great Lakes Parkway  
PO Box 1806  
Hiram, OH 44234-1806  
(440) 834-7289  
www.greatlakescheese.com

**Green Dirt Farm, LLC**

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

**Guggisberg Cheese, Inc.**

5060 SR 557  
Millersburg, OH 44654  
330-893-2500  
www.babyswiss.com

**Haverton Hill Creamery**

5110 Bloomfield Road  
Petaluma, CA 94952  
(707) 665-5457  
havertonhill.com

**Hawaii Island Goat Dairy**

45-3529 Kawela PL.  
P O Box 1315  
Honokaa, HI 96727  
(808) 960-1005  
www.hawaiiislandgoatdairy

**Haystack Mountain Goat Dairy**

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

**Heartland Creamery**

68909 State Hwy E  
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  
www.hiddenspringscreamery.net

**Holland's Family Cheese**

200 W. Liberty Drive  
Thorp, WI 54771  
(715) 669-5230  
www.mariekgouda.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) 645-0053  
www.idyllfarms.com

**Jacobs and Brichford Farmstead Cheese**

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

**Jacobs Creamery**

174 Blanchard rd  
Centralia, WA 98531  
(503) 621-7910  
www.jacobscreamery.com

**Jake's Gouda Cheese**

2142 Brothertown Rd.  
Deansboro, NY 13328  
(315) 269-4534  
jakesgoudacheese.com

**Jisa Farmstead Cheese**

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

**Jones Family Farm, LLC**

753 Caldwell Rd  
Herkimer, NY 13350  
(315) 866-4164  
www.anotherjonesfamilyfarm.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

**Kennebec Cheesery**

795 Pond Road  
Sidney, ME 04330  
(207) 480-0431  
www.kennebeccheesery.com

**Kenny's Farmhouse Cheese**

2033 Thomerson Park Rd  
Austin, KY 40205  
(502) 777-7672

**Key Ingredient Market**

7289 Parkd Drive  
Bath, PA 18014  
(484) 281-3900  
www.keyingredientmarket.com

**Klondike Cheese Co.**

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

**Kraft Foods**

801 Waukegan Rd  
Glenview, IL 60025  
(217) 621-2434

**La Fromagerie 1860 DuVillage Inc.**

2365 chemin Côte de Liesse  
St-Laurent, QC H4N 2M7  
Canada  
(514) 328-3466  
www.duvillage1860.com

**La Maison Alexis de Portneuf Inc  
71 Saint-Jacques Avenue**

St-Raymond de Portneuf, QC G3L 3X9  
Canada  
(514) 328-3466  
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**

W2994 cty HH  
Malone, WI 53049  
(920) 418-2302  
www.laclarefarms.com

**Lactalis American Group**

2376 South Park Avenue  
Buffalo, NY 14220  
(716) 823-6262  
www.greatcheese.com

**Lactalis American Group**

2376 South Park Avenue  
Buffalo, NY 14220  
(608) 642-1348  
www.lactalisamericangroup.com

**Lactalis American Group**

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

**Lactalis American Group**

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

**Lactalis American Group**

4912 East Franklin Road  
Nampa, ID 83687  
(208) 463-6615  
www.preciouscheese.com

**Lakin's Gorges Cheese LLC**

77 Broadway  
Rockland, ME 04841  
(207) 230-4318  
www.lakinsgorgescheese.com

**Landmark Creamery**

W1237 Brooklyn Albany Road  
Albany, WI 53502  
(608) 345-1282  
www.landmarkcreamery.com

**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

**Lazy Lady Farm LLC**

973 Snyderbrook Rd  
Westfield, VT 05874  
(802) 744-6365  
lazyladyfarm.com

**Le Fromage Au Village**

45, Notre-dame Ouest  
Lorrainville, QC J0Z2R0  
Canada  
(819) 625-2255

**Leelanau cheese**

3324 s. west bay shore drive  
Suttons Bay, MI 49682  
(231) 271-2600  
www.leelanaucheese.com

**Lioni Latticini, Inc.**

555 Lehigh Avenue  
Union, NJ 07083  
(908) 686-6061  
www.lionimozzarella.com

**Liuzzi Angeloni Cheese**

86 Rossotto Drive  
Hamden, CT 06514  
(203) 287-8477

**Looking Glass Creamery, LLC**

57 Noble Road  
Fairview, NC 28730  
(828) 458-0088  
www.ashevillecheese.com

**Loveras Market**

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

**Maple Hill Creamery**

285 Allendale Rd WEST  
Stuyvesant, NY 12173  
(518) 758-7777  
www.maplehillcreamery.com

**Maple Leaf Cheese Coop.**

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

**Maplebrook Farm**

453 East Road  
Bennington, VT 05201  
(802) 440-9950  
www.maplebrookvt.com

**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  
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www.mccadam.coop

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www.nicasiocheese.com

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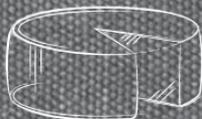
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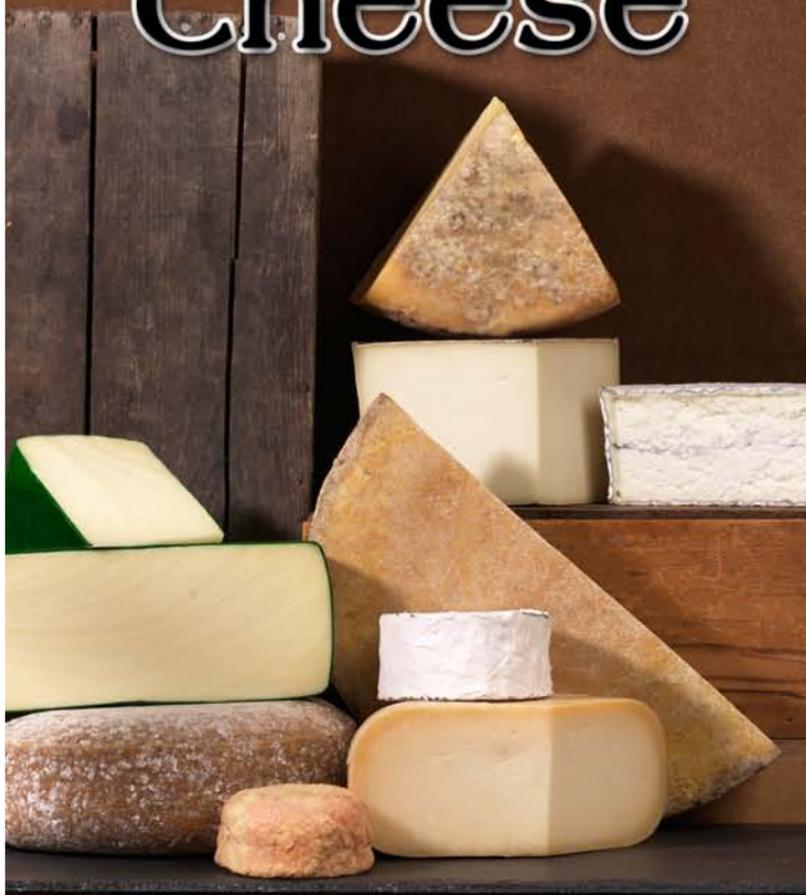
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