

Final List of 2019 ACS Judging & Competition Winners

RC

BUTTERS

Salted Butter with or without cultures - made from cow's milk

3rd PLACE

Organic Valley Salted Butter

*CROPP Cooperative/Organic Valley, Wisconsin
Team Chaseburg*

2nd PLACE

CROPP/Organic Valley Salted Butter

*CROPP Cooperative/Organic Valley, Wisconsin
Team McMinnville*

1st PLACE

Brethren Butter Amish Style Handrolled Salted Butter

*Graf Creamery Inc., Wisconsin
Roy M. Philippi*

RO

BUTTERS

Unsalted Butter with or without cultures - made from cow's milk

3rd PLACE

Cabot Unsalted Butter

*Cabot Creamery Cooperative, Massachusetts
Team West Springfield*

3rd PLACE

Organic Valley Cultured Butter, Unsalted

*CROPP Cooperative/Organic Valley, Wisconsin
Team Chaseburg*

2nd PLACE

CROPP/Organic Valley Pasture Butter, Cultured

*CROPP Cooperative/Organic Valley, Wisconsin
Team McMinnville*

1st PLACE

Organic Valley European Style Cultured Butter, Unsalted

*CROPP Cooperative/Organic Valley, Wisconsin
Team Chaseburg*

RM

BUTTERS

Butter with or without cultures - made from goat's milk

3rd PLACE

Celebrity Butter (Salted)

*Atalanta Corporation/Mariposa Dairy, Ontario
Pieter Van Oudenaren*

2nd PLACE

Bella Capra Goat Butter

*Sierra Nevada Cheese Company, California
Ben Gregersen*

QF

CULTURED MILK AND CREAM PRODUCTS

Creme Fraiche and Sour Cream Products - made from cow's milk

3rd PLACE

Crema Supremo Sour Cream

*V&V Supremo Foods, Illinois
Team Michoacan*

2nd PLACE

Creme Fraiche

*Sierra Nevada Cheese Company, California
Ben Gregersen*

1st PLACE

Creme Agria (Sour Cream)

*Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.*

QK

CULTURED MILK AND CREAM PRODUCTS

Kefir, Drinkable Yogurt, Buttermilk, and Other Drinkable Cultured Products - all milks

3rd PLACE

Karoun Whole Milk Kefir Drink

*Karoun Dairies LLC, California
Jaime Graca*

2nd PLACE

Jocoque

*Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.*

2nd PLACE

Creamline Whole Cultured Buttermilk

*Trinity Valley, New York
Branden Brown*

1st PLACE

Plain Kefir

*Nasonville Dairy, Inc., Wisconsin
Team Weber's Farm Store*

QL

CULTURED MILK AND CREAM PRODUCTS

Labneh, Greek Style Yogurt, and Other Strained Cultured Products - all milks

3rd PLACE

Odyssey 2% Greek Yogurt

*Klondike Cheese Co., Wisconsin
Adam Buholzer*

3rd PLACE

Odyssey Greek Yogurt Old World

*Klondike Cheese Co., Wisconsin
Adam Buholzer*

2nd PLACE

Plain Organic Cow Yogurt

*Bellwether Farms, California
Liam Callahan*

2nd PLACE

Odyssey Greek Yogurt Traditional

*Klondike Cheese Co., Wisconsin
Adam Buholzer*

2nd PLACE

siggi's 4% Fat Plain Skyr

*siggi's dairy, Wisconsin
Eric Weidman*

2nd PLACE

siggi's Triple Cream Plain Skyr

siggi's dairy, Wisconsin

Eric Weidman

1st PLACE

Heroes Greek Yogurt

Sierra Nevada Cheese Company, California

Ben Gregersen

QY

CULTURED MILK AND CREAM PRODUCTS

Yogurts - Plain with No Additional Ingredients - made from cow's milk

3rd PLACE

Armenian Yogurt

Karoun Dairies LLC, California

Jaime Graca

2nd PLACE

Bulgarian Yogurt

Karoun Dairies LLC, California

Jaime Graca

1st PLACE

Plain Stir Yogurt

Marquez Brothers International, Inc., California

Marquez Brothers International, Inc.

1st PLACE

Whole Milk Plain Yogurt

Narragansett Creamery, Rhode Island

Mark Federico

QD

CULTURED MILK AND CREAM PRODUCTS

Yogurts - Plain with No Additional Ingredients - made from goat's milk

3rd PLACE

Capretta Rich & Creamy Goat Yogurt

Sierra Nevada Cheese Company, California

Ben Gregersen

2nd PLACE

Capretta Non-Fat Goat Yogurt

Sierra Nevada Cheese Company, California

Ben Gregersen

1st PLACE

Capretta Low Fat Goat Yogurt

Sierra Nevada Cheese Company, California

Ben Gregersen

QS

CULTURED MILK AND CREAM PRODUCTS

Yogurts - Plain with No Additional Ingredients - made from sheep's milk

3rd PLACE

Sheep Yogurt

Garden Variety Cheese, California

Rebecca King

2nd PLACE

Plain Sheep Yogurt

Bellwether Farms, California

Liam Callahan

1st PLACE

Old Chatham Creamery Nature's Perfect Original Sheep Yogurt

Old Chatham Creamery, New York

Dylan Bush

QX

CULTURED MILK AND CREAM PRODUCTS

Yogurts - Plain with No Additional Ingredients - made from mixed, or other milks

2nd PLACE

Water Buffalo Yogurt – Plain

Annabella LLC, Antioquia

A. Tabares

EA

CHEDDARS

Aged Cheddar - aged 13 months through 23 months - all milks

3rd PLACE

2 Year Old Cheddar

*COWS CREAMERY, Prince Edward Island
COWS CREAMERY*

3rd PLACE

Extra Old Cheddar

*COWS CREAMERY, Prince Edward Island
COWS CREAMERY*

2nd PLACE

Flagship

*Beecher's Handmade Cheese, **New York**
Beecher's Cheesemakers*

1st PLACE

Cabot Founders Private Stock

*Cabot Creamery Cooperative, Vermont
Team Cabot Creamery*

1st PLACE

Deer Creek The Stag

*The Artisan Cheese Exchange, Wisconsin
Kerry Henning*

EC

CHEDDARS

Cheddar - aged through 12 months - made from cow's milk

3rd PLACE

Sharpsburg Cheddar

*Pennland Pure, Maryland
Kylie Schriever and Thomas Queeney*

2nd PLACE

Aged Cheddar

*Face Rock Creamery, Oregon
Brad Sinko*

1st PLACE

Cave Aged Cheddar

*Cellars at Jasper Hill, Vermont
Cabot Creamery*

1st PLACE

English Hollow Cheddar

*Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team*

EG

CHEDDARS

Cheddar - aged through 12 months - made from goat's, sheep's, buffalo's, mixed, or other milk

3rd PLACE

Goat Cheddar

*Central Coast Creamery, California
Lindsey Mendes*

2nd PLACE

Sheep Milk Cheddar

*Hook's Cheese Company, Inc., Wisconsin
Anthony Hook*

2nd PLACE

Capra Bianca Aged Goat Cheddar

*Sierra Nevada Cheese Company, California
Ben Gregersen*

1st PLACE

Route 66

*Salvatore BKLYN, Arizona
Saguaro Creamery*

EX

CHEDDARS

Mature Cheddar - aged 24 months through 47 months - all milks

3rd PLACE

Four Year Flagship

*Beecher's Handmade Cheese, Washington
Beecher's Cheesemakers*

3rd PLACE

3 Year Old Cheddar

*COWS CREAMERY, Prince Edward Island
COWS CREAMERY*

3rd PLACE

2 Year Aged Cheddar

*Springside Cheese Corp, Wisconsin
Wayne Hintz*

3rd PLACE

Tillamook Extra Sharp Cheddar

*Tillamook County Creamery Association, Oregon
Tillamook Team 1*

2nd PLACE

Mount Mazama Cheese

*Rogue Creamery, Oregon
Rogue Creamery Cheddar Production Team*

1st PLACE

Deer Creek Vat 17 World Cheddar

*The Artisan Cheese Exchange, Wisconsin
Kerry Henning*

EE

CHEDDARS

Mature Cheddar - aged 48 or more months - all milks

3rd PLACE

Balderson Heritage Cheddar – 5 year cheddar

*Parmalat Canada, Ontario
Winchester Cheddar Team*

2nd PLACE

Cabot Old School Cheddar

*Cabot Creamery Cooperative, Vermont
Team Cabot Creamery*

1st PLACE

Cabot Centennial

*Cabot Creamery Cooperative, Vermont
Team Cabot Creamery*

1st PLACE

Deer Creek The Imperial Buck

*The Artisan Cheese Exchange, Wisconsin
Kerry Henning*

EW

CHEDDARS

Cheddar wrapped in cloth, linen - aged through 12 months - all milks

3rd PLACE

Cabot Clothbound

Cellars at Jasper Hill, Vermont

Cabot Creamery

2nd PLACE

Traditional Clothbound Cheddar

Grafton Village Cheese, Vermont

Team Grafton

1st PLACE

Stockinghall

Murray's Cheese, New York

Old Chatham Creamery

EB

CHEDDARS

Cheddar wrapped in cloth, linen - aged 13 or more months - all milks

3rd PLACE

Cloth Bound Windsordale

Vermont Farmstead Cheese Company, Vermont

Rick Woods

2nd PLACE

Avonlea Clothbound Cheddar

COWS CREAMERY, Prince Edward Island

COWS CREAMERY

1st PLACE

Flagship Reserve

Beecher's Handmade Cheese, Washington

Beecher's Cheesemakers

FC

BLUE MOLD CHEESES

Rindless Blue-veined - made from cow's milk

3rd PLACE

Salemville® Blue Cheese

*Saputo Specialty Cheese, Wisconsin
Salemville Cheesemakers*

2nd PLACE

AmaBlu

*Caves of Faribault - Prairie Farms, Minnesota
Rueben Nilsson & CoF Team*

1st PLACE

Gorgonzola Cheese

*Emmi Roth, Wisconsin
Team Emmi Roth - Seymour*

FG

BLUE MOLD CHEESES

Rindless Blue-veined - made from goat's milk

2nd PLACE

Black and Blue

*FireFly Farms, Maryland
FireFly Farms*

2nd PLACE

Barneveld Blue

*Hook's Cheese Company, Inc., Wisconsin
Anthony Hook*

FS

BLUE MOLD CHEESES

Rindless Blue-veined - made from sheep's milk

3rd PLACE

Big Woods Blue

*Shepherd's Way Farms, Inc., Minnesota
Jodi Ohlsen Read*

2nd PLACE

Little Boy Blue

*Hook's Cheese Company, Inc., Wisconsin
Anthony Hook*

1st PLACE

Ewe's Blue

*Old Chatham Creamery, New York
Eric Anderson*

FX

BLUE MOLD CHEESES

Rindless Blue-veined - made from mixed, or other milks

2nd PLACE

BelGioioso Gorgonzola with Sheeps Milk

*BelGioioso Cheese Inc., Wisconsin
Tony Ellis*

2nd PLACE

EWE CALF to be KIDding Blue

*Hook's Cheese Company, Inc., Wisconsin
Anthony Hook*

FK

BLUE MOLD CHEESES

Blue-veined with a rind or external coating - made from cow's milk

3rd PLACE

Felix

*Caves of Faribault - Prairie Farms, Minnesota
Rueben Nilsson & CoF Team*

3rd PLACE

Bayley Hazen Blue

*Cellars at Jasper Hill, Vermont
Jasper Hill Creamery*

2nd PLACE

Arethusa Blue

*Arethusa Farm Dairy, Connecticut
Arethusa Farm Dairy Cheese Team*

1st PLACE

Point Reyes Bay Blue

*Point Reyes Farmstead Cheese Company, California
Kuba Hemmerling and Team*

FL

BLUE MOLD CHEESES

Blue-veined with a rind or external coating - made from goat's milk

3rd PLACE

Blue Velvet

*Yellow Springs Farm LLC, Pennsylvania
Al and Catherine Renzi*

2nd PLACE

Blue Line

*Asgaard Dairy, Inc., New York
Rhonda Butler and Gail Huston*

FZ

BLUE MOLD CHEESES

Blue-veined with a rind or external coating - made from mixed, or other milks

3rd PLACE

Boonter's Blue

*Pennyroyal Farm, California
Erika McKenzie-Chapter*

FE

BLUE MOLD CHEESES

External Blue-molded cheeses - all milks

3rd PLACE

Dutchman Breeches

*Tulip Tree Creamery, Indiana
Fons Smits*

3rd PLACE

Bluebonnet

*Westfield Farm, Massachusetts
Kim Hayes*

2nd PLACE

Bearded Lady

*Prodigal Farm, North Carolina
Team Prodigal*

1st PLACE

Classic Blue Log

Westfield Farm, Massachusetts

Kim Hayes

AH

FRESH UNRIPENED CHEESES

Cheese Curds - all milks

3rd PLACE

Marvin's Cheese Curds

Litehouse Simply Artisan, Idaho

Marvin Sharp

3rd PLACE

White Cheddar Cheese Curds

WW Homestead Dairy, Iowa

WW Homestead Dairy

2nd PLACE

Curdz

Calkins Creamery, Pennsylvania

Emily Montgomery and Delanie Schaepe

1st PLACE

White Cheddar Cheese Curds

Crave Brothers Farmstead Cheese, LLC, Wisconsin

Crave Cheese Team

1st PLACE

White Cheddar Curds

Springside Cheese Corp, Wisconsin

Wayne Hintz

AM

FRESH UNRIPENED CHEESES

Mascarpone and Cream Cheese - made from cow's milk

3rd PLACE

Smithfield Cream Cheese Whipped

Savencia Cheese USA, Pennsylvania

Team New Holland

2nd PLACE

Smithfield Cream Cheese Un-whipped

Savencia Cheese USA, Pennsylvania

Team New Holland

1st PLACE

Mascarpone

Crave Brothers Farmstead Cheese, LLC, Wisconsin

Crave Cheese Team

AR

FRESH UNRIPENED CHEESES

Ricotta - made from cow's milk

3rd PLACE

BelGioioso Ricotta con Latte Whole Milk

BelGioioso Cheese Inc., Wisconsin

Jason Radke

2nd PLACE

BelGioioso Platinum Ricotta

BelGioioso Cheese Inc., Wisconsin

Jason Radke

1st PLACE

Hand Dipped Ricotta

Calabro Cheese Corporation, Connecticut

CALABRO CHEESE CORPORATION

1st PLACE

Hand-Dipped Ricotta

Caputo Cheese, Illinois

Team Caputo

AQ

FRESH UNRIPENED CHEESES

Fromage Blanc, Fromage Frais, and Quark - made from cow's milk

3rd PLACE

Quark

Clock Shadow Creamery, Wisconsin

Clock Shadow Cheese Team

2nd PLACE

FROMAGE BLANC

*Cowgirl Creamery, California
TEAM CADER*

2nd PLACE

Quark

*Vermont Creamery, Vermont
Vermont Creamery Fresh Cheese Team*

1st PLACE

Fromage Blanc

*Bellwether Farms, California
Liam Callahan*

AG

FRESH UNRIPENED CHEESES

**Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais,
Mascarpone, Quark, and Ricotta - made from goat's milk**

3rd PLACE

Straight Up

*Cypress Grove, California
Cypress Grove*

2nd PLACE

Ricotta

*Idyll Farms llc, Michigan
Team Idyll*

1st PLACE

Spreadable Idyll Pastures

*Idyll Farms llc, Michigan
Team Idyll*

AS

FRESH UNRIPENED CHEESES

**Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais,
Mascarpone, Quark, and Ricotta - made from sheep's milk**

1st PLACE

Fresh Sheep Cheese

*Bellwether Farms, California
Liam Callahan*

AX

FRESH UNRIPENED CHEESES

Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais, Mascarpone, Quark, and Ricotta - made from mixed, or other milks

3rd PLACE

Margherita

*Alta Langa USA, California
Alessandro Alberti*

2nd PLACE

Ricotta di Bufala

*Calabro Cheese Corporation, Connecticut
CALABRO CHEESE CORPORATION*

1st PLACE

RICOTTA

*Liuzzi Cheese, Connecticut
LIUZZI CHEESE*

AC

FRESH UNRIPENED CHEESES

Open Category - Fresh Unripened Cheeses - made from cow's milk

3rd PLACE

COTTAGE CHEESE

*Cowgirl Creamery, California
TEAM CADER*

2nd PLACE

Russian-style Fresh Farmer Cheese

*Sierra Nevada Cheese Company, California
Ben Gregersen*

1st PLACE

BelGioioso Stracciatella

*BelGioioso Cheese Inc., Wisconsin
Dean Egnarski*

BB

SOFT-RIPENED CHEESES

Brie - made from cow's milk

3rd PLACE

8oz Brie President

*Lactalis USA Belmont, Wisconsin
Lactalis Belmont*

2nd PLACE

1kg Brie President

*Lactalis USA Belmont, Wisconsin
Lactalis Belmont*

1st PLACE

Noblette

*Calkins Creamery, Pennsylvania
Emily Montgomery and Delanie Schaepe*

BC

SOFT-RIPENED CHEESES

Camembert - made from cow's milk

3rd PLACE

Buncom in Bloom

*By George Farm, Oregon
Jonny steiger*

3rd PLACE

Camembert 8oz Wheels

*Old Europe Cheese, Inc., Michigan
Old Europe Cheese*

2nd PLACE

Carolina Moon

*Chapel Hill Creamery, North Carolina
Brian Goodale, Portia McKnight, Flow Hawley and Alexander Kast*

1st PLACE

Cirrus

*Mt Townsend Creamery, Washington
Mt. Townsend Creamery*

BT

SOFT-RIPENED CHEESES

Triple Crime - soft ripened/cream added - all milks

3rd PLACE

Triple Crime Brie

*Marin French Cheese Company, California
Marin French Cheese*

2nd PLACE

Mt Tam

*Cowgirl Creamery, California
TEAM CADER*

1st PLACE

8oz Triple cream brie President

*Lactalis USA Belmont, Wisconsin
Lactalis Belmont*

BA

SOFT-RIPENED CHEESES

Open Category - Soft-Ripened Cheeses - made from cow's milk

3rd PLACE

Little Hosmer

*Cellars at Jasper Hill, Vermont
Jasper Hill Creamery*

3rd PLACE

Dorothy Comeback Cow

*Savencia Cheese USA, Illinois
Gilbert Bourgoin*

2nd PLACE

Meadow Bloom

*Cherry Valley Dairy, Washington
Meghan McKenna*

1st PLACE

Cashmere

*Haystack Mountain Creamery, Inc., Colorado
Jackie Chang*

BG

SOFT-RIPENED CHEESES

Open Category - Soft-Ripened Cheeses - made from goat's milk

3rd PLACE

Celebrity Ashlyn

*Atalanta Corporation/Quality Cheese Inc., Ontario
Team Quality/Mariposa Dairy*

2nd PLACE

Ada's Honor

*Ruggles Hill Creamery, Massachusetts
Tricia Smith*

1st PLACE

Humboldt Fog Mini

*Cypress Grove, California
Cypress Grove*

1st PLACE

Mont Idyll Aged

*Idyll Farms llc, Michigan
Team Idyll*

BS

SOFT-RIPENED CHEESES

Open Category - Soft-Ripened Cheeses - made from sheep's milk

2nd PLACE

Woolly Rind

*Green Dirt Farm, Missouri
Cheese Kitchen Team*

1st PLACE

Hawkins Haze

*Blackberry Farm, Tennessee
Chris Osborne*

BX

SOFT-RIPENED CHEESES

Open Category - Soft-Ripened Cheeses - made from mixed, or other milks

3rd PLACE

Ruby

*Green Dirt Farm, Missouri
Cheese Kitchen Team*

2nd PLACE

Dos Caras

*Lark's Meadow Farms, LC, Idaho
Kendall Russell*

1st PLACE

Professor's brie

*Wegmans Food Markets, New York
Old Chatham Shepherding Creamery, LLC*

GA

HISPANIC & PORTUGUESE STYLE CHEESES

Ripened, Aged over 90 days - all milks

3rd PLACE

Queso Cotija

*Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.*

2nd PLACE

Roth GranQueso Original Wheel

*Emmi Roth, Wisconsin
Team Emmi Roth - Monroe*

2nd PLACE

Cotija

*Rizo-Lopez Foods, Inc., California
Sam Ram*

1st PLACE

RBCC Queso Cotija

*Rizo-Lopez Foods, Inc., California
Sam Ram*

GC

HISPANIC & PORTUGUESE STYLE CHEESES

Fresh, Unripened - all milks

3rd PLACE

Oaxaca

*Crave Brothers Farmstead Cheese, LLC, Wisconsin
Crave Cheese Team*

2nd PLACE

Queso Fresco Casero Cheese

Marquez Brothers International, Inc., California

Marquez Brothers International, Inc.

2nd PLACE

Queso Fresco Cremoso Cheese

Marquez Brothers International, Inc., California

Marquez Brothers International, Inc.

1st PLACE

Panela Cheese

Marquez Brothers International, Inc., California

Marquez Brothers International, Inc.

GM

HISPANIC & PORTUGUESE STYLE CHEESES

Cooking Hispanic - Cheeses intended to be consumed heated or melted - all milks

3rd PLACE

Don Froylan Queso Oaxaca

Ochoa's Queseria, Oregon

Francisco Ochoa

2nd PLACE

RBCC Grilling Cheese

Rizo-Lopez Foods, Inc., California

Sam Ram

1st PLACE

RBCC Oaxaca

Rizo-Lopez Foods, Inc., California

Sam Ram

HA

ITALIAN TYPE CHEESES

Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggianito, Sardo; Romano made only from cow's or goat's milk) - all milks

3rd PLACE

Sartori Reserve Extra-Aged Asiago

Sartori Company, Wisconsin

Team Sartori

3rd PLACE

Cello Copper Kettle Cheese Reserve

Schuman Cheese, Wisconsin

Team Lake Country Dairy

3rd PLACE

Cello Organic Copper Kettle Cheese

Schuman Cheese, Wisconsin

Team Lake Country Dairy

2nd PLACE

Aged Asiago

Saputo Specialty Cheese, Wisconsin

Almena Plant

1st PLACE

RoundBale

Ferndale Farmstead, Washington

Dan Utano & Ferndale Farmstead Team

HD

ITALIAN TYPE CHEESES

Traditional Regional Italian Cheeses - all milks

3rd PLACE

Saxon Creamery Asiago Fresca

Saxon Cheese, LLC, Wisconsin

Team Saxon

2nd PLACE

Bella Vita

FireFly Farms, Maryland

FireFly Farms

1st PLACE

Reverie

Parish Hill Creamery, Vermont

Peter Dixon & Rachel Fritz Schaal

HP

ITALIAN TYPE CHEESES

Pasta Filata types (Provolone, Caciocavallo) - all milks

3rd PLACE

BelGioioso Sharp Provolone Mandarino

BelGioioso Cheese Inc., Wisconsin

Kevin Benzel

2nd PLACE

Suffolk Punch

Parish Hill Creamery, Vermont

Peter Dixon & Rachel Fritz Schaal

1st PLACE

Kashar

Parish Hill Creamery, Vermont

Peter Dixon & Rachel Fritz Schaal

HM

ITALIAN TYPE CHEESES

Mozzarella types (Brick, Scamorza, String Cheese) - all milks

3rd PLACE

Farmstead String Cheese

Ponderosa Dairy Products, Wisconsin

Ben Shibler

3rd PLACE

String Cheese

Renard's Rosewood Dairy, Inc., Wisconsin

Chris Renard

2nd PLACE

Low Moisture Buffalo Mozzarella

Annabella LLC, Antioquia

A. Tabares

1st PLACE

Low Moisture Part Skim Mozzarella

Lactalis American Group, New York

Mozzarella Team

1st PLACE

Scamorza

Mozzarella Company, Texas

Mozzarella Company

1st PLACE

Whip String Cheese

*Renard's Rosewood Dairy, Inc., Wisconsin
Chris Renard*

HY

ITALIAN TYPE CHEESES

Fresh Mozzarella - 8 oz. or More (Balls or Shapes) - all milks

3rd PLACE

8oz Fresh Mozzarella Ball

*Lactalis American Group, Idaho
Nampa Fresh Mozz Team*

3rd PLACE

Filoncino

*Liuzzi Cheese, Connecticut
Liuzzi Cheese*

2nd PLACE

OF Gourmet FDL

*Calabro Cheese Corporation, Connecticut
CALABRO CHEESE CORPORATION*

1st PLACE

Don Froylan Liliana's Cheese Ball

*Ochoa's Queseria, Oregon
Francisco Ochoa*

HZ

ITALIAN TYPE CHEESES

Fresh Mozzarella - Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) - all milks

3rd PLACE

Mozzarella di Bufala Ciliegine

*Bufalinda, Maturin
Bufalinda*

2nd PLACE

Mozzarella di Bufala Bocconcini

*Bufalinda, Maturin
Bufalinda*

2nd PLACE

Bocconcini

Calabro Cheese Corporation, Connecticut
CALABRO CHEESE CORPORATION

2nd PLACE

Nodini

Caputo Cheese, Illinois
Team Caputo

1st PLACE

Fior di Latte Ciliegine

Ferndale Farmstead, Washington
Daniel Wavrin & Ferndale Farmstead Team

HB

ITALIAN TYPE CHEESES

Burrata - Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese - all milks

3rd PLACE

Burrata di Bufala

Belfiore Cheese Company, California
Arcangelo Esposito

3rd PLACE

BelGioioso Burrata

BelGioioso Cheese Inc., Wisconsin
Bobby Wheeler

2nd PLACE

Buffalo Milk Burrata

Bufalinda, Maturin
Bufalinda

2nd PLACE

BURRATA

Liuzzi Cheese, Connecticut
LIUZZI CHEESE

2nd PLACE

Narragansett Creamery Burrata

Narragansett Creamery, Rhode Island
Mark Federico

1st PLACE

Burratini

Caputo Cheese, Illinois

Team Caputo

IC

FETA CHEESES

Feta - made from cow's milk

3rd PLACE

Feta Cheese

Euphrates, Inc., New York

Euphrates

3rd PLACE

Feta in Brine B

Nasonville Dairy, Inc., Wisconsin

Team Nasonville Dairy, Inc.

2nd PLACE

Odyssey Feta in Brine

Klondike Cheese Co., Wisconsin

Adam Buholzer

1st PLACE

Brinza Feta

Karoun Dairies LLC, California

Jaime Graca

1st PLACE

Whole Milk Feta

Maplebrook Farm, Vermont

Mike Scheps

IG

FETA CHEESES

Feta - made from goat's milk

3rd PLACE

Feta

Vermont Creamery, Vermont

Vermont Creamery

2nd PLACE

Feta

*Pure Luck Farm and Dairy, Texas
Amelia Sweethardt*

1st PLACE

Feta

*Caprini Creamery, Indiana
Caprini Creamery/Kristy Kikly*

IS

FETA CHEESES

Feta - made from sheep's milk

3rd PLACE

Farmstead Feta Reserve

*Hidden Springs Creamery, Wisconsin
Brenda Jensen*

2nd PLACE

Farmstead Feta

*Hidden Springs Creamery, Wisconsin
Brenda Jensen*

1st PLACE

Shepherds Manor Fetina

*Shepherds Manor Creamery, Maryland
Colleen Histon*

DD

AMERICAN MADE / INTERNATIONAL STYLE

Dutch-style (Gouda, Edam etc.) - all milks

3rd PLACE

Grand Gouda

*Cal Poly Creamery, California
Creamery Team*

2nd PLACE

Sir Farmer Cheese

*Farmer Rudolph's Creamery, Pennsylvania
Rudy Yoder*

2nd PLACE

Mild Gouda

*Oakdale Cheese & Specialties, California
John Dirk Bulk*

1st PLACE

Aged Gouda

*Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team*

1st PLACE

Aged Gouda

*Oakdale Cheese & Specialties, California
John Dirk Bulk*

DE

AMERICAN MADE / INTERNATIONAL STYLE

**Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels) -
made from cow's milk**

3rd PLACE

Baby Swiss Wheel

*Prairie Farms Dairy Cheese Division, Wisconsin
Shullsburg Team*

2nd PLACE

Holey Cow

*Central Coast Creamery, California
Lindsey Mendes*

1st PLACE

Guggisberg Baby Swiss Cheese

*Guggisberg Cheese, Inc., Ohio
Richard Guggisberg*

DC

AMERICAN MADE / INTERNATIONAL STYLE

Open Category - American Made/International Style - made from cow's milk

3rd PLACE

Roth Grand Cru Original Wheel

*Emmi Roth, Wisconsin
Team Emmi Roth - Monroe*

3rd PLACE

Roth Organic Grand Cru Original Wheel

Emmi Roth, Wisconsin

Team Emmi Roth - Monroe

3rd PLACE

Tom

Reverie Creamery, New York

Riko Chandra

3rd PLACE

Wanderer

Reverie Creamery, New York

Riko Chandra

2nd PLACE

Rupert Reserve

Consider Bardwell Farm, Vermont

Leslie Goff

1st PLACE

Tarentaise Reserve

Farms For City Kids Foundation/Spring Brook Farm, Vermont

Spring Brook Farm Team

1st PLACE

Fontina

Maple Leaf Cheesemakers, Inc., Wisconsin

Maple Leaf Cheesemaking Team

DG

AMERICAN MADE / INTERNATIONAL STYLE

Open Category - American Made/International Style - made from goat's milk

3rd PLACE

Camembert 10oz

Idyll Farms llc, Michigan

Team Idyll

2nd PLACE

Mont Idyll

Idyll Farms llc, Michigan

Team Idyll

2nd PLACE

Crottin

Laura Chenel, California

Team Laura Chenel - Simon Perrier

1st PLACE

Bijou

Vermont Creamery, Vermont

Vermont Creamery Aged Cheese Team

DS

AMERICAN MADE / INTERNATIONAL STYLE

Open Category - American Made/International Style - made from sheep's milk

3rd PLACE

Sheep Milk Butterkase

Hook's Cheese Company, Inc., Wisconsin

Anthony Hook

2nd PLACE

Vermanchego

Cate Hill Orchard, Vermont

Maria Schumann

2nd PLACE

Wischago Reserve

Hidden Springs Creamery, Wisconsin

Brenda Jensen

1st PLACE

Wischago

Hidden Springs Creamery, Wisconsin

Brenda Jensen

DX

AMERICAN MADE / INTERNATIONAL STYLE

Open Category - American Made/International Style - made from mixed, or other milks

3rd PLACE

Sartori Limited Edition Pastorale Blend

Sartori Company, Wisconsin

Mike Matucheski

2nd PLACE

BUF Halloumi

BUF CREAMERY LLC, Cundinamarca

Adam Rojas

1st PLACE

Goatlet

Crown Finish Caves, Vermont

Consider Bardwell Farm

1st PLACE

Shepsog

Grafton Village Cheese, Vermont

Team Grafton

1st PLACE

Well Aged Invierno

Vermont Shepherd LLC, Vermont

David Major, Daniel Grover, Alex Major

CB

AMERICAN ORIGINALS

Brick Cheese - made from cow's milk

3rd PLACE

Mild Brick Cheese

WIDMER'S CHEESE CELLARS, Inc., Wisconsin

Widmer's Cheese Cellars Team

2nd PLACE

Brick

Edelweiss Creamery, Wisconsin

Ben Workman

1st PLACE

Traditional Washed Rind Brick Cheese

WIDMER'S CHEESE CELLARS, Inc., Wisconsin

Widmer's Cheese Cellars Team

CD

AMERICAN ORIGINALS

Dry Jack - made from cow's milk

3rd PLACE

Aquasco Jack Reserve

P A Bowen Farmstead, Maryland

Sally Fallon Morell

1st PLACE

Dry Jack

Rumiano Cheese Company, California

Rumiano Cheese Company

CJ

AMERICAN ORIGINALS

Monterey Jack - made from cow's milk

3rd PLACE

Organic Traditional Jack

Sierra Nevada Cheese Company, California

Ben Gregersen

2nd PLACE

Colby Jack

Arena Cheese Inc., Wisconsin

Bill Hanson

2nd PLACE

Vona Monterey Jack

Pennland Pure, Maryland

Kylie Schriever and Thomas Queeney

1st PLACE

Tillamook Monterey Jack

Tillamook County Creamery Association, Oregon

Tillamook Team 2

CM

AMERICAN ORIGINALS

Brick Muenster - made from cow's milk

3rd PLACE

Vona Muenster

Pennland Pure, Maryland

Kylie Schriever and Thomas Queeney

2nd PLACE

McCadam Brick Muenster

*Cabot Creamery Cooperative, New York
Team Chateaugay*

2nd PLACE

Muenster

*Edelweiss Creamery, Wisconsin
Ben Workman*

1st PLACE

Muenster

*Klondike Cheese Co., Wisconsin
Dave Buholzer*

CY

AMERICAN ORIGINALS

Colby - made from cow's milk

3rd PLACE

Traditional Colby

*Hook's Cheese Company, Inc., Wisconsin
Anthony Hook*

3rd PLACE

Natural Colby Cheese

*WIDMER'S CHEESE CELLARS, Inc., Wisconsin
Widmer's Cheese Cellars Team*

2nd PLACE

marbled colby

*Cedar Grove Cheese, Wisconsin
Cedar Grove Cheese Team*

1st PLACE

Deer Creek The Robin

*The Artisan Cheese Exchange, Wisconsin
Kerry Henning*

CC

AMERICAN ORIGINALS

American Originals Original Recipe / Open Category - made from cow's milk

3rd PLACE

Point Reyes Toma

*Point Reyes Farmstead Cheese Company, California
Kuba Hemmerling and Team*

2nd PLACE

St. Anthony

*Redhead Creamery, Minnesota
Alise Sjostrom*

1st PLACE

Sigonas Moona Lisa

*Central Coast Creamery, California
Lindsey Mendes*

1st PLACE

Appalachian

*Meadow Creek Dairy, Virginia
Helen Feete*

1st PLACE

Cupola Artisan Cheese

*Red Barn Family Farms, Wisconsin
Mike Brennenstuhl*

CG

AMERICAN ORIGINALS

American Originals Original Recipe / Open Category - made from goat's milk

3rd PLACE

Sweet 16

*Wegmans Food Markets, Vermont
Vermont Creamery*

2nd PLACE

Providence

*Goat Lady Dairy, North Carolina
Bobby Bradds, Josh Angel and Jessie Laughlin*

1st PLACE

Spruce

*Sage Farm Goat Dairy, Vermont
Molly Pindell*

CS

AMERICAN ORIGINALS

American Originals Original Recipe / Open Category - made from sheep's milk

3rd PLACE

Bossa

*Green Dirt Farm, Missouri
Cheese Kitchen Team*

2nd PLACE

Ewereka

*Central Coast Creamery, California
Lindsey Mendes*

1st PLACE

Aries

*Shooting Star Creamery, California
Avery Jones*

CX

AMERICAN ORIGINALS

American Originals Original Recipe / Open Category - made from mixed or other milks

3rd PLACE

Flagsheep

*Beecher's Handmade Cheese, Washington
Beecher's Cheesemakers*

2nd PLACE

Briar Summit

*Nettle Meadow, New York
Team Nettle Meadow*

2nd PLACE

Cremont

*Vermont Creamery, Vermont
Vermont Creamery Aged Cheese Team*

1st PLACE

LaClare Family Creamery Cave Aged Chandoka

*LaClare Family Creamery, Wisconsin
Team LaClare, Affineur David Rogers*

JL
LOW FAT / LOW SALT CHEESES
Fat Free and Low Fat cheeses - all milks

3rd PLACE

Odyssey Fat Free Feta
Klondike Cheese Co., Wisconsin
Justin Lowery

2nd PLACE

Galbani Fat Free Ricotta
Lactalis American Group, New York
Ricotta Team

1st PLACE

Galbani Low Fat Ricotta
Lactalis American Group, New York
Ricotta Team

JR
LOW FAT / LOW SALT CHEESES
Light/Lite and Reduced Fat cheeses - all milks

3rd PLACE

Odyssey Reduced Fat Feta
Klondike Cheese Co., Wisconsin
Steve Webster

2nd PLACE

Reduced Fat String Cheese
Lactalis American Group, Idaho
Nampa String Team

1st PLACE

Celebrity Light
Atalanta Corporation/Mariposa Dairy, Ontario
Pieter Van Oudenaren

1st PLACE

Neufchatel 3#
Prairie Farms Dairy Cheese Division, Iowa
Luana Team

KA

FLAVORED CHEESES

Fresh Unripened Cheese with Flavor Added - all milks

3rd PLACE

Fromage Blanc with Herbs

*Cherry Valley Dairy, Washington
Meghan McKenna*

2nd PLACE

Honey & Sea Salt Fromage Blanc

*By George Farm, Oregon
Jonny steiger*

1st PLACE

Chocolate Mascarpone

*Crave Brothers Farmstead Cheese, LLC, Wisconsin
Crave Cheese Team*

KL

FLAVORED CHEESES

Cheese Curds with Flavor Added - all milks

3rd PLACE

Grilled Steak & Onion White Cheddar Cheese Curd

*WW Homestead Dairy, Iowa
WW Homestead Dairy*

2nd PLACE

Hatch Chile Curds

*Beehive Cheese Company LLC, Utah
Pat Ford*

1st PLACE

Cheese Curds with Flavor

*Arena Cheese Inc., Wisconsin
Bill Hanson*

1st PLACE

Bacon Morita White Cheddar Cheese Curds

*WW Homestead Dairy, Iowa
WW Homestead Dairy*

KB
FLAVORED CHEESES
Soft-Ripened with Flavor Added - all milks

3rd PLACE

Truffle Tremor Mini
Cypress Grove, California
Cypress Grove

3rd PLACE

3 Kg Brie With Herbs
Old Europe Cheese, Inc., Michigan
Old Europe Cheese

2nd PLACE

3 Kg Brie with Black and Green Peppercorns
Old Europe Cheese, Inc., Michigan
Old Europe Cheese

1st PLACE

We Be Chivin
Wegmans Food Markets, Vermont
Vermont Creamery

KD
FLAVORED CHEESES
International-Style with Flavor Added - all milks

3rd PLACE

Roth 3 Chile Pepper Gouda Cheese Wheel
Emmi Roth, Wisconsin
Team Emmi Roth - Monroe

3rd PLACE

Dill Havarti
Klondike Cheese Co., Wisconsin
Ron Bechtolt

2nd PLACE

Marieke Gouda Foenegreek
Marieke Gouda, Wisconsin
Marieke Gouda Cheese Team

2nd PLACE

Cumin Gouda

*Oakdale Cheese & Specialties, California
John Dirk Bulk*

1st PLACE

Marieke Gouda Bacon

*Marieke Gouda, Wisconsin
Marieke Gouda Cheese Team*

KE

FLAVORED CHEESES

Cheddar with Flavor Added - all milks

3rd PLACE

Marco Polo Reserve

*Beecher's Handmade Cheese, Washington
Beecher's Cheesemakers*

3rd PLACE

In Your Face Spicy 3 Pepper Cheddar

*Face Rock Creamery, Oregon
Brad Sinko*

2nd PLACE

Organic Rogue's Mary Cheddar

*Rogue Creamery, Oregon
Rogue Creamery Cheddar Production Team*

1st PLACE

Cabot Garlic & Herb Cheddar

*Cabot Creamery Cooperative, New York
Team Chateaugay*

1st PLACE

Peppercorn Harvest Clothbound Cheddar

*Face Rock Creamery, Oregon
Brad Sinko*

KF

FLAVORED CHEESES

Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) - all milks

3rd PLACE

Foggy Morning with Garlic and Basil

Nicasio Valley Cheese Co., California

Aaron Langdon

3rd PLACE

Field of Creams

Prodigal Farm, North Carolina

Team Prodigal

2nd PLACE

Spreadable Idyll Pastures honey and lavender

Idyll Farms llc, Michigan

Team Idyll

2nd PLACE

Claire's Mandell Hill

Ruggles Hill Creamery, Massachusetts

Tricia Smith

1st PLACE

Idyll Pastures with Fennel pollen

Idyll Farms llc, Michigan

Team Idyll

1st PLACE

Idyll Pastures with Honey and Lavender

Idyll Farms llc, Michigan

Team Idyll

KG

FLAVORED CHEESES

Hispanic-Style with Flavor Added - all milks

3rd PLACE

Menonina Pimiento

Mozzarella Company, Texas

Mauricio Travesi

3rd PLACE

Green Chile Queso Blanco

University of Connecticut Department of Animal Science Creamery, Connecticut

UConn Creamery Team

2nd PLACE

Chipotle Queso Blanco

*University of Connecticut Department of Animal Science Creamery, Connecticut
UConn Creamery Team*

1st PLACE

Chees-E-Que Brat Style

*Cedar Grove Cheese, Wisconsin
Cedar Grove Cheese team*

KI

FLAVORED CHEESES

Feta with Flavor Added - all milks

3rd PLACE

Odyssey Mediterranean Feta

*Klondike Cheese Co., Wisconsin
Luke Buholzer*

2nd PLACE

Odyssey Tomato & Basil Feta

*Klondike Cheese Co., Wisconsin
Steve Webster*

1st PLACE

Odyssey Peppercorn Feta

*Klondike Cheese Co., Wisconsin
Steve Buholzer*

KJ

FLAVORED CHEESES

Reduced Fat Cheese with Flavor Added - all milks

3rd PLACE

Odyssey Reduced Fat Tomato & Basil Feta

*Klondike Cheese Co., Wisconsin
Ron Buholzer*

2nd PLACE

Farmers with Pesto

*Renard's Rosewood Dairy, Inc., Wisconsin
Chris Renard*

1st PLACE

Reduced Fat Mediterranean Feta

Klondike Cheese Co., Wisconsin

Matt Erdley

KK

FLAVORED CHEESES

Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only - all milks

3rd PLACE

Yellow Door Creamery Creamy Dill Rubbed Fontal

Schuman Cheese, Wisconsin

Team Lake Country Dairy

2nd PLACE

PIERCE POINT

Cowgirl Creamery, California

TEAM CADER

1st PLACE

Yellow Door Creamery Mayan Cocoa Coffee Rubbed Fontal

Schuman Cheese, Wisconsin

Team Lake Country Dairy

KM

FLAVORED CHEESES

American Originals with Flavor Added - all milks

3rd PLACE

Point Reyes TomaProvence

Point Reyes Farmstead Cheese Company, California

Kuba Hemmerling and Team

3rd PLACE

Traditional Washed Rind Brick Cheese with Caraway

WIDMER'S CHEESE CELLARS, Inc., Wisconsin

Widmer's Cheese Cellars Team

2nd PLACE

Cowboy Jack

Maple Leaf Cheesemakers, Inc., Wisconsin

Maple Leaf Cheesemaking Team

1st PLACE

Natural Colby Cheese with Caraway
WIDMER'S CHEESE CELLARS, Inc., Wisconsin
Widmer's Cheese Cellars Team

KN

FLAVORED CHEESES

Fresh Goat Cheese with Flavor Added - 100% goat's milk

3rd PLACE

Fig & Honey Chevre Log
Goat Lady Dairy, North Carolina
Carrie Bradds & Bobby Bradds

3rd PLACE

Garlic & Chive 5.4oz
Laura Chenel, California
Team Laura Chenel

3rd PLACE

Clover Blossom Honey Fresh Goat Cheese
Vermont Creamery, Vermont
Vermont Creamery Fresh Cheese Team

2nd PLACE

Basil and Garlic Chevre
Goat Lady Dairy, North Carolina
Carrie Bradds

2nd PLACE

Herb Garlic Capri
Westfield Farm, Massachusetts
Kim Hayes

1st PLACE

PsycheDillic
Cypress Grove, California
Cypress Grove

KO

FLAVORED CHEESES

Sheep Cheese with Flavor Added - 100% sheep's milk

3rd PLACE

Fresh Garlic Herb

*Green Dirt Farm, Missouri
Cheese Kitchen Team*

2nd PLACE

Fresh Spicy Chili

*Green Dirt Farm, Missouri
Cheese Kitchen Team*

1st PLACE

Hudson Flower

*Murray's Cheese, New York
Old Chatham Creamery*

KQ

FLAVORED CHEESES

Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) - all milks

3rd PLACE

Guava Stir Yogurt

*Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.*

2nd PLACE

siggi's Raspberry Triple Cream Skyr

*siggi's dairy, Wisconsin
Eric Weidman*

2nd PLACE

siggi's Vanilla Triple Cream Skyr

*siggi's dairy, Wisconsin
Eric Weidman*

1st PLACE

Masala Yogurt Dip

*Karoun Dairies LLC, California
Jaime Graca*

KV

FLAVORED CHEESES

Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) - all milks

3rd PLACE

Blueberry Kefir

*Nasonville Dairy, Inc., Wisconsin
Team Weber's Farm Store*

3rd PLACE

Strawberry Kefir

*Nasonville Dairy, Inc., Wisconsin
Team Weber's Farm Store*

3rd PLACE

Vanilla Kefir

*Nasonville Dairy, Inc., Wisconsin
Team Weber's Farm Store*

2nd PLACE

Peach Drinkable Yogurt

*Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.*

2nd PLACE

Pina Colada Drinkable Yogurt

*Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.*

2nd PLACE

Strawberry Banana Cereal Smoothie

*Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.*

1st PLACE

Guava Drinkable Yogurt

*Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.*

1st PLACE

Mango Drinkable Yogurt

*Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.*

1st PLACE

Strawberry Banana Drinkable Yogurt

*Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.*

1st PLACE

Strawberry Drinkable Yogurt

*Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.*

1st PLACE

Raspberry Kefir

*Nasonville Dairy, Inc., Wisconsin
Team Weber's Farm Store*

KR

FLAVORED CHEESES

Butter with Flavor Added - all milks

2nd PLACE

Coffee Butter

*Cherry Valley Dairy, Washington
Blain Hages*

1st PLACE

Herbed Rose Butter

*Cherry Valley Dairy, Washington
Blain Hages*

KS

FLAVORED CHEESES

Cold-Pack and Club Cheeses with Flavor Added - with a maximum moisture of 42% - all milks

3rd PLACE

Sheep milk pimento

*Blackberry Farm, Tennessee
Chris Osborne*

3rd PLACE

Rondele Sea Salt & Cracked Pepper Spreadable Cheese

*Lactalis American Group, Wisconsin
Tony Gessler*

3rd PLACE

Proper Pepper Pimento Cheese – Classic Flavor

*Proper Pepper Pimento Cheese, Vermont
Deana Tanner Bibb dba Proper Pepper Pimento Cheese*

2nd PLACE

Hickory Smoked Cheddar Pimiento Cheese

Red Clay Gourmet, North Carolina

Lance & Michele Sawyer

2nd PLACE

PIMENTO CHEESE

Sweet Grass Dairy, Georgia

Jeremy Little

1st PLACE

The Fork Original Blue & Date Spread

Point Reyes Farmstead Cheese Company, California

Jennifer Luttrell and Team

1st PLACE

The Fork Pimento Cheese

Point Reyes Farmstead Cheese Company, California

Jennifer Luttrell and Team

KC

FLAVORED CHEESES

Open Category - Cheeses with Flavor Added - all milks and mixed milks

3rd PLACE

ALDI-exclusive Specially Selected Roasted Garlic with Tomato Basil Handcrafted

ALDI Inc., Wisconsin

3rd PLACE

Calderwood

Cellars at Jasper Hill, Vermont

Jasper Hill Creamery

3rd PLACE

Deer Creek The Blue Jay

The Artisan Cheese Exchange, Wisconsin

Terry Martin

2nd PLACE

BelGioioso Black Truffle Burrata

BelGioioso Cheese Inc., Wisconsin

Bryan Springborn

1st PLACE

Burrata Con Tartufo

Lioni Latticini, Inc., New Jersey

Lioni Latticini, Inc.

LM

SMOKED CHEESES

Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) - all milks

3rd PLACE

Smoked Fresh Mozzarella

Liuzzi Cheese, Connecticut

Liuzzi Cheese

2nd PLACE

Smoky Scamorza

Ferndale Farmstead, Washington

Daniel Wavrin & Ferndale Farmstead Team

2nd PLACE

Naturally Oven Smoked Mozzarella

Global Foods International, Inc., Illinois

Global Foods International Inc

1st PLACE

Burrata

Liuzzi Cheese, Connecticut

Liuzzi Cheese

LD

SMOKED CHEESES

Smoked Cheddars - all milks

3rd PLACE

Tillamook Smoked Medium Cheddar

Tillamook County Creamery Association, Oregon

Tillamook Team 3

2nd PLACE

LaClare Family Creamery Smoked Cheddar

LaClare Family Creamery, Wisconsin

Team LaClare

2nd PLACE

Hickory Smoked Cheddar Cheese

Yancey's Fancy, Inc., New York

Adam Cooper

1st PLACE

Apple Walnut Smoked Promontory

Beehive Cheese Company LLC, Utah

Warren Buchanan

LC

SMOKED CHEESES

Open Category - Smoked Cheeses - made from cow's milk

3rd PLACE

Smoked Gouda

Fair Oaks Farms, Wisconsin

Bruce Workman

3rd PLACE

Naturally Smoked Aged Gouda

Maple Leaf Cheesemakers, Inc., Wisconsin

Maple Leaf Cheesemaking Team

2nd PLACE

Organic Smokey Blue Cheese

Rogue Creamery, Oregon

Rogue Creamery Blue Production Team

2nd PLACE

Saxon Creamery Big Ed's Smokehaus

Saxon Cheese, LLC, Wisconsin

Team Saxon

1st PLACE

Smoked Grand Gouda

Cal Poly Creamery, California

Creamery Team

1st PLACE

Naturally Smoked Aged Traditional Gouda

Maple Leaf Cheesemakers, Inc., Wisconsin

Maple Leaf Cheesemaking Team

LG

SMOKED CHEESES

Open Category - Smoked Cheeses - made from goat's milk

3rd PLACE

Smoked Capri

*Westfield Farm, Massachusetts
Debby Stetson*

2nd PLACE

Smoked chevre

*Sage Farm Goat Dairy, Vermont
Molly Pindell*

1st PLACE

Smokey Mountain Round

*Goat Lady Dairy, North Carolina
Carrie & Bobby Bradds*

1st PLACE

Bella Capra Semi-Soft Smoked Goat Cheese

*Sierra Nevada Cheese Company, California
Ben Gregersen*

LS

SMOKED CHEESES

Open Category - Smoked Cheeses - made from sheep's milk

1st PLACE

Smoked Sheep Milk Gouda

*Hook's Cheese Company, Inc., Wisconsin
Anthony Hook*

LX

SMOKED CHEESES

Open Category - Smoked Cheeses - made from mixed, or other milks

3rd PLACE

Smoked Cerberus

*Cedar Grove Cheese, Wisconsin
Cedar Grove Cheese team*

NO

GOAT'S MILK CHEESES

Fresh Rindless Goat's Milk Cheese Aged 0 to 30 days (black ash coating permitted)

3rd PLACE

Creamy Classic Chevre Log

*Goat Lady Dairy, North Carolina
Carrie & Bobby Bradds*

2nd PLACE

Celebrity Original

*Atalanta Corporation/Mariposa Dairy, Ontario
Pieter Van Oudenaren*

2nd PLACE

Bella Capra Goat Chevre

*Sierra Nevada Cheese Company, California
Ben Gregersen*

1st PLACE

Original Medallion

*Laura Chenel, California
Team Laura Chenel*

NS

GOAT'S MILK CHEESES

Fresh Goat's Milk Cheese Aged 0 to 30 days (hand-shaped, formed or molded into pyramid, disc, drum, crottin, basket or other shape)

3rd PLACE

Idyll Gris 1 pound

*Idyll Farms llc, Michigan
Team Idyll*

2nd PLACE

ashed pyramid

*Country Winds Creamery, Michigan
John Windemuller*

1st PLACE

Idyll puck

*Idyll Farms llc, Michigan
Team Idyll*

NT

GOAT'S MILK CHEESES

Goat's Milk Cheese Aged 31 to 60 days

3rd PLACE

Black Diamond

*Yellow Springs Farm LLC, Pennsylvania
Al and Catherine Renzi*

2nd PLACE

Hanna's Awashed

*Ruggles Hill Creamery, Massachusetts
Tricia Smith*

1st PLACE

Malloy

*Barn First Creamery, Vermont
Rebecca Velazquez*

NU

GOAT'S MILK CHEESES

Goat's Milk Cheese Aged Over 60 days

3rd PLACE

Sweet Land Farm Goat Milk Tomme

*Sweet Land Farm, LLC, Hawaii
Emma Bello*

2nd PLACE

Eleven Brothers

*Boston Post Dairy, LLC, Vermont
Anne Doe*

1st PLACE

Latte Da Caerphilly

*Latte Da Dairy, Texas
Anne Jones*

1st PLACE

Finger Lake Gold Reserve

*Lively Run Dairy, New York
Pete Messmer*

OO

SHEEP'S MILK CHEESES

Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 days

3rd PLACE

Brebis

*Blackberry Farm, Tennessee
Chris Osborne*

2nd PLACE

Fresh Plain

*Green Dirt Farm, Missouri
Cheese Kitchen Team*

2nd PLACE

Natural Brebis

*Landmark Creamery, Wisconsin
Landmark Creamery*

1st PLACE

Meadowood Farms Strawbridge

*Old Chatham Creamery, New York
Brian Schlatter*

OT

SHEEP'S MILK CHEESES

Sheep's Milk Cheese Aged 31 to 60 days

3rd PLACE

Dirt Lover

*Green Dirt Farm, Missouri
Cheese Kitchen Team*

2nd PLACE

Mini Kinderhook Creek

*Old Chatham Creamery, New York
Brian Schlatter*

1st PLACE

Magnolia

*Blackberry Farm, Tennessee
Chris Osborne*

OU
SHEEP'S MILK CHEESES
Sheep's Milk Cheese Aged Over 60 days

3rd PLACE

San Andreas
Bellwether Farms, California
Liam Callahan

3rd PLACE

Ewenique
Central Coast Creamery, California
Reggie Jones

3rd PLACE

SUPER EWEMAZING
Eckerman Sheep Company, Wisconsin
Katie Fuhrmann

2nd PLACE

Lenberg Farms, Tania
Atalanta Corporation/Mariposa Dairy, Ontario
Pieter Van Oudenaren

1st PLACE

Donatello
Cedar Grove Cheese, Wisconsin
Cedar Grove Cheese team

PC
MARINATED CHEESES
Cheeses Marinated in Liquids and Ingredients - made from cow's milk

3rd PLACE

Sartori Reserve Tennessee Whiskey BellaVitano
Sartori Company, Wisconsin
Team Sartori

2nd PLACE

Deer Creek The Night Walker
The Artisan Cheese Exchange, Wisconsin
Kerry Henning with Katie Fuhrmann

1st PLACE

Deer Creek The MoonRabbit

The Artisan Cheese Exchange, Wisconsin

Kerry Henning with Katie Fuhrmann

PG

MARINATED CHEESES

Cheeses Marinated in Liquids and Ingredients - made from goat's milk

3rd PLACE

CHEVOO: Smoked Salt & Rosemary

CHEVOO, California

Gerard Tuck

2nd PLACE

CHEVOO: Dill Pollen & Garlic

CHEVOO, California

Gerard Tuck

1st PLACE

Herbes de Provence

Pure Luck Farm and Dairy, Texas

Amelia Sweethardt

1st PLACE

CHEVOO: Fennel Pollen & Orange

CHEVOO, California

Gerard Tuck

1st PLACE

CHEVOO: Urfa Chili & Lemon

CHEVOO, California

Gerard Tuck

PX

MARINATED CHEESES

Cheeses Marinated in Liquids and Ingredients - made from mixed, or other milks

1st PLACE

BUF Ciliegine in Infusion

BUF CREAMERY LLC, Cundinamarca

Adam Rojas

SC

Cold-Pack and Club Cheeses

Open Category - with a maximum moisture of 42% - all milks

3rd PLACE

Aged Asiago Cold Pack Cheese Food

*Pine River Pre-Pack, Inc, Wisconsin
Phil Lindemann*

2nd PLACE

Pub Cheese Sharp Cheddar Spreadable Cheese

*Lactalis American Group, Wisconsin
Lyle Gast Jr*

1st PLACE

Balderson Spreadable Cheese spread

*Parmalat Canada, Ontario
Parmalat Cheese Team*

1st PLACE

Classic Spreadable Goat Cheese

*Vermont Creamery, Vermont
Vermont Creamery Fresh Cheese Team*

TB

WASHED RIND CHEESES

Soft-Ripened Washed Rind - high moisture over 42% - all milks

3rd PLACE

Hartwell

*Cellars at Jasper Hill, Vermont
Jasper Hill Creamery*

2nd PLACE

Yellow Door Creamery Redhead

*Schuman Cheese, Wisconsin
Team Lake Country Dairy*

1st PLACE

Poco Rojo

*Lark's Meadow Farms, LLC, Idaho
Kendall Russell*

TR
WASHED RIND CHEESES
Raclette-style - Aged over 45 days - all milks

3rd PLACE

Reading
Farms For City Kids Foundation/Spring Brook Farm, Vermont
Spring Brook Farm Team

2nd PLACE

San Geronimo
Nicasio Valley Cheese Co., California
Aaron Langdon

1st PLACE

Snowmass Raclette
Haystack Mountain Creamery, Inc., Colorado
Jackie Chang

TC
WASHED RIND CHEESES
Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - cow's milk

3rd PLACE

Bon Secret
Atalanta Corporation/Quality Cheese Inc., Ontario
Dan Patel

2nd PLACE

Yellow Door Creamery Altu
Schuman Cheese, Wisconsin
Team Lake Country Dairy

1st PLACE

Alpha Tolman
Cellars at Jasper Hill, Vermont
Jasper Hill Creamery

TG
WASHED RIND CHEESES
Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - goat's milk

3rd PLACE

Cabra La Mancha

FireFly Farms, Maryland

FireFly Farms

2nd PLACE

Mont St. Francis

Capriole, Indiana

Capriole Cheese

1st PLACE

Dream Weaver

Central Coast Creamery, California

Lindsey Mendes

TS

WASHED RIND CHEESES

Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - made from sheep's milk

3rd PLACE

Bear Hill

Grafton Village Cheese, Vermont

Team Grafton

3rd PLACE

Bierstadt

Lark's Meadow Farms, LLC, Idaho

Kendall Russell

2nd PLACE

Anabasque

Landmark Creamery, Wisconsin

Landmark Creamery

1st PLACE

Ocooch Mountain Grande Reserve

Hidden Springs Creamery, Wisconsin

Brenda Jensen

TX

WASHED RIND CHEESES

Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - made from mixed, or other milks

3rd PLACE

Gisele

Boston Post Dairy, LLC, Vermont

Anne Doe

2nd PLACE

80:10:10

Murray's Cheese, New York

Old Chatham Creamery

1st PLACE

Bamboozle

Goat Rodeo Farm & Dairy, Pennsylvania

Goat Rodeo Team

MA

FARMSTEAD CHEESES

Farmstead Category Aged less than 60 days - all milks

3rd PLACE

Ste. Maure

Pure Luck Farm and Dairy, Texas

Amelia Sweethardt

2nd PLACE

Ponderosa Farmstead Mini Whips

Ponderosa Dairy Products, Wisconsin

Ben Shibler

1st PLACE

Liwa

Tomales Farmstead Creamery, California

Ashley Coffey

MC

FARMSTEAD CHEESES

Farmstead Category Aged 60 days or more - 39% or higher moisture - made from cow's milk

3rd PLACE

Dutchman's Peak

By George Farm, Oregon

Jonny steiger

3rd PLACE

Winnimere

*Cellars at Jasper Hill, Vermont
Jasper Hill Creamery*

3rd PLACE

Hickory Grove

*Chapel Hill Creamery, North Carolina
Brian Goodale, Portia McKnight, Flow Hawley and Alexander Kast*

3rd PLACE

Grayson

*Meadow Creek Dairy, Virginia
Helen Feete*

2nd PLACE

Tomme

*Revittle, Pennsylvania
Revittle*

1st PLACE

Mad River Blue

*von Trapp Farmstead, Vermont
von Trapp Farmstead*

ME

FARMSTEAD CHEESES

Farmstead Category Aged 60 days or more - less than 39% moisture - made from cow's milk

3rd PLACE

Everton

*Jacobs and Brichford Farmstead Cheese, Indiana
Matthew Brichford*

2nd PLACE

Tapping Reeve

*Arethusa Farm Dairy, Connecticut
Arethusa Farm Dairy Cheese Team*

1st PLACE

Extra-Aged Pleasant Ridge Reserve

*Uplands Cheese, Wisconsin
Uplands Cheese*

MG

FARMSTEAD CHEESES

Farmstead Category Aged 60 days or more - made from goat's milk

3rd PLACE

Latte Da Cabra Reserva

Latte Da Dairy, Texas

Anne Jones

3rd PLACE

Greta's Fair Haven

Ruggles Hill Creamery, Massachusetts

Tricia Smith

2nd PLACE

Morse Camembert

Sage Farm Goat Dairy, Vermont

Molly Pindell

MS

FARMSTEAD CHEESES

Farmstead Category Aged 60 days or more - made from sheep's milk

3rd PLACE

Friesago

Shepherd's Way Farms, Inc., Minnesota

Jodi Ohlsen Read

2nd PLACE

Nuberu

Fairy Tale Farm, Vermont

Alissa Shethar

2nd PLACE

Shepherd's Delight

Revittle, Pennsylvania

Revittle

MX

FARMSTEAD CHEESES

Farmstead Category Aged 60 days or more - made from mixed, or other milks

1st PLACE

Starr

Mt. Mansfield Creamery, LLC, Vermont

Stanley Biasini Mt. Mansfield Creamery/Molly Pindell, Sage Farm Goat Dairy