

*Cheese & Fromage:
Common Cultures*

MONTREAL
AUGUST 3-6, 2011

**2011 ACS
JUDGING &
COMPETITION
AWARDS**





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2011 ACS JUDGING & COMPETITION RESULTS

**MONTREAL, QUÉBEC,
CANADA—AUGUST 5, 2011**

The American Cheese Society (ACS) is a not-for-profit trade organization founded in 1983 to support the North American artisan and specialty cheese industry. ACS provides the cheese community with educational resources and networking opportunities, while encouraging the highest standards of cheesemaking focused on safety and sustainability.

The cheesemakers listed on the following pages represent all entrants for the 2011 ACS Judging & Competition: 258 companies and 1,676 products. Winners in each category are listed separately. Unlike other cheese competitions, where cheeses are graded down for technical defects, ACS's goal is to give positive recognition to those cheeses that are of the highest quality in their aesthetic evaluation (i.e. flavor, aroma, and texture) and their technical evaluation. As a result, the highest quality cheeses are those that ACS feels deserve the recognition of an award, based on a minimum number of points awarded (totaling 100 points possible) for first, second, or third place. In categories, or sub-categories, where the minimum number of points is not earned, no award is given.

We applaud all the cheesemakers who work daily to bring the traditions of North American cheese to life, to market, and to the largest ACS Judging & Competition to date. In this regard, you are all winners.



A message From the 2011 Competition and Judging Co-Chair David Grotenstein

The journey to Montréal has been a great and rewarding adventure, our first ever international conference. Scores of people were involved in mapping it out. Almost every bend in the trail was anticipated. The surprising, sometimes treacherous turns were navigated. And, in the end, the mighty St. Lawrence was crossed.

We don't have to remind our US cheesemaker members how much we asked of them this year in order to make this year's shipment of entries work. We needed a consolidation effort for the first time, had a specific shipping date and cut off time, required production dates and other information for Canadian customs, and more.

Ultimately, all goods that shipped on time arrived on time in Plattsburgh, New York last Thursday morning. And, when we concluded our drive north for the final leg of our trip, we found our trailer full of cheese parked at the Palais des Congrès awaiting our arrival.

As has become your custom, all records were shattered with this year's entries. 258 producers from the United States, Canada, and Mexico submitted 1,676 cheeses and cultured dairy products, over 200 more than last year's record in Seattle. ACS Montréal is the largest judging of cheese in North American history.

As you know, it takes dozens and dozens of people to pull Judging & Competition together. There are many more to thank than we can account for, but we'd like to acknowledge some of the key players:

We're again grateful to our returning sponsor, Atlanta Foods International, for their continuing, historic belief and support of the ACS Judging process and the work of the American cheesemaker.

The ACS Management Team continues to work miracles as you sit here now, and have been phenomenal in every way. Michelle Lee, in particular, who is part of the committee and joins us on every weekly call, our director, Nora Weiser, and Stacey Remer, Rebecca Orozco, Stephanie Minior, and Jane Bauer.

Our conference chairs John Eggena, Joan Kimball, and Louis Aird for all the months of legwork and thought that contributed to the smooth sailing of your entries.

Gerry Albright of Albright Trade Corporation, our Canadian importer, our champion. Gerry orchestrated the consolidation effort: connecting with UPS in Plattsburgh, creating the single customs document that skated our trailer-load of cheese across the border, did hours of paperwork, personally delivered delayed shipments in his SUV, helped unpack and schlep boxes. He sweated the big stuff, he sweated the little stuff, he sweated. His work has contributed in a major way to the success of the entire conference.

Big thanks to Carmine Della Serra, our UPS Account Manager and everyone at UPS Plattburgh, NY who also worked those months planning for your shipment and saw to their routing and tracking from everywhere in the US right into the back of our truck.

Camille Cimino of The Laurel Group, our event planner, and her staff for coordinating so much for Judging & Competition, from personnel to walkie-talkies to hot coffee and croissants.

The members of the Judging & Competition Committee have been working together for a long, long time. We learn lessons every year, some of them hard, some of them hilarious, all of them taken seriously. We've already begun talking about Raleigh in 2012.

Two of the most important members this committee has ever known are stepping away this year. Michele Haram and Debra Dickerson created the systems that have received, secured and dispensed your entries into judging for the past several years, and for all the years to come. They're sleeves-up hard work and leadership have provided you all with the most efficient organization for safeguarding your cheeses the ACS has ever had. There's no way to thank you both enough.

Taking over the machine will be Tom Kooiman and John Antonelli, who transitioned into those roles during the year heading into this conference. Again, you're all in mighty good hands.

Much thanks, too, to Dr. Bill Wendorff of University of Wisconsin-Madison who steps away from the committee this year. He's been our resident dairy scientist and has been instrumental in redesigning our scoring system and defining

categories not just during this particular stretch, but throughout the ACS's existence. He will be missed by us all (but don't be a stranger, Bill)! Dr. Stephanie Clark of the University of Iowa has been working with us all year, and will take the reins from Bill. Thanks to you both.

Our team included several dedicated returning players. Kelly Sheehan and Jeanne Rodier, who have been your official conference cheesemongers, worked receiving and "triage" this year, as well. Our back of the house heroes also included Frederick Hull, Patrick Moore, Rachel Perez, Lora Mazzonna, Rich Rogers, Dmitri Saad, and Heather Thelwell.

Richard and Karen Silverston handed off the immense database they've been collecting in our behalf to the Denver office this year. The information they've gathered and sorted this year was instrumental in creating the customs documents that facilitated our easy crossing into Canada. All the work they've done over the past number of years has left the ACS with an unprecedented wealth of information. Also returning this year to help things run smoothly in the judging room were Diane Stemple, Sawyer Kelly, and Cecile Delannes.

John Greeley was unable to join us for this year's historic conference. It's the first conference he's ever missed, meaning since Conference #1. Even in absentia, he organized the judging teams, assigned their workloads, and worked all year long on helping redefine the categories and updating the scoresheets. He remains the judging guru for us all, we missed him terribly this year, and truly look forward to having him back with us in Raleigh.

At the close of this conference, Todd Druhot, Judging & Competition vice chair will take full charge of the committee. Todd is has been a judge several times, both aesthetic and technical, knows intimately about all we do here, and what you do as cheesemakers. He is a terrific person, a good friend, and an excellent leader. Congratulations and thanks to Todd for all he's done and is about to do.

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

Finally, I will continue to work with this wonderful committee in the years to come, but I step down as judging chair at the end of this conference. It has been the most rewarding experience of my career to be with ACS and witness this astonishing growth, both in numbers and stature, of the American cheesemaker. I thank you all for this privilege and opportunity.

Best to all,

David G

David Grotenstein
Chairman, Judging & Competition

2011 ACS JUDGING & COMPETITION OFFICIAL JUDGES ROSTER

TECHNICAL JUDGES:

MONTERRAT ALMENA-ALISTE
GINA MODE
CATHERINE DONNELLY
CHRISTINE CHENARD
STEPHANIE CLARK
ART HILL
JOHN JAEGGI
MARK JOHNSON
KATE ARDING
DAVID LOCKWOOD
BOB BRADLEY
GEORGE PATOCKA
MARIANNE SMUKOWSKI
STEVE ZENG
LAURE DUBOULOZ
MARYANNE DRAKE
CATHY STRANGE

AESTHETIC JUDGES:

YANNICK ACHIM
LEE SMITH
TOM BROCK
CATHERINE GAFFNEY
MATT BONANO
JOHN DAVID HARMON
SANAE HISADA
EMILIANO LEE
MAX MCCALMAN
DENIS PAQUIN
VERONIQUE PERREAULT
IAN PICARD
GURTH PRETTY
MARY QUICKE
EVERETT PRESLEY
CESAR OLIVARES
ERIK SILDEN



BEST OF SHOW

**ROGUE CREAMERY,
OREGON**

Rogue River Blue

———— **2ND PLACE** ————

**FINICA FOOD SPECIALTIES
LIMITED, ONTARIO**

Lindsay Bandaged Cheddar

————

**CARR VALLEY CHEESE CO,
WISCONSIN**

Cave Aged Marisa

———— **3RD PLACE** ————

**FROMAGERIE DU PRESBYTÈRE,
QUÈBEC**

Louis d'Or

A. FRESH UNRIPENED CHEESES

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

AC: OPEN CATEGORY MADE FROM COW'S MILK

- 1st No Award Given
- 2nd Fiore di Nonno, MA
Stracciatella
- 3rd Franklin Foods, Inc., VT
Hahn's Neufchatel

AG: OPEN CATEGORY MADE FROM GOAT'S MILK

- 1st Mozzarella Company, TX
Goat Ricotta
- 2nd Vermont Butter & Cheese Creamery, VT
Vermont Creamy Goat Cheese Classic
- 3rd Meyenberg Goat Milk Products, CA
Meyenberg Crème de Chevre

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

- 1st Fruition Farms Dairy & Creamery, CO
Fruition Farms Whole Sheep's Milk Ricotta
- 2nd Old Chatham Shepherding Company, NY
Ricotta
- 3rd Bellwether Farms, CA
Ricotta - Sheep Milk

AM: MASCARPONE – MADE FROM COW'S MILK

- 1st Crave Brothers Farmstead Cheese, LLC, WI
Mascarpone
- 2nd Miceli Dairy Products, OH
Mascarpone
- 3rd Vermont Butter & Cheese Creamery, VT
Vermont Mascarpone

AR: RICOTTA – MADE FROM COW'S MILK

- 1st Calabro Cheese, CT
Hand Dipped Ricotta
- 2nd Sorrento Lactalis, Inc., NY
Whole Milk Whey Based Ricotta
- 3rd Sorrento Lactalis, Inc., NY
Part Skim Milk Ricotta
- 3rd Sorrento Lactalis, Inc., NY
Whole Milk Ricotta

AQ: FROMAGE BLANC, FROMAGE FRAIS & QUARK – MADE FROM COW’S MILK

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

B. SOFT RIPENED CHEESES

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

BA: OPEN CATEGORY MADE FROM COW’S MILK

- 1st Agropur Fine Cheese, QC
Rondoux Double Crème
- 2nd Domaine Feodal, QC
Inspire
- 3rd Domaine Feodal, QC
Cendre des Priés

BB: BRIE – MADE FROM COW’S MILK

- 1st Brazos Valley Cheese, TX
Eden
- 2nd Brazos Valley Cheese, TX
Brie
- 3rd La Maison Alexis de Portneuf Inc., QC
Brie de Portneuf Double Crème

BC: CAMEMBERT – MADE FROM COW’S MILK

- 1st No Award Given
- 2nd Old Europe Cheese, Inc., MI
Camembert Fermier
- 3rd Alemar Cheese Company, MN
Bent River Camembert - Style Cheese
- 3rd Upper Canada Cheese Company, ON
Comfort Cream

BG: OPEN CATEGORY MADE FROM GOAT’S MILK

- 1st Fromagerie Le Détour, QC
Grey Owl
- 2nd Damafro Inc., QC
La Bûchette
- 3rd Haystack Mountain Goat Dairy, CO
Haystack Mountain Goat Dairy Camembert

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

- 1st Fromagerie Fritz Kaiser, QC
Le Soeur Angele
- 2nd Les Bergeries du Fjord, QC
Le Blanche du Fjord
- 2nd Old Chatham Shepherding Company, NY
Hudson Valley Camembert Square
- 3rd Marin French Cheese Co, CA
Melange Brie

BF: FLAVOR ADDED – SPICES, HERBS, SEASONING, FRUITS, ETC.

- 1st Marin French Cheese Co, CA
Peppercorn Brie - Garlic
- 2nd Agropur Fine Cheese, QC
Chevalier Fines Herbs
- 3rd Old Europe Cheese, Inc., MI
Brie with Herbs

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

- 1st Agropur Fine Cheese, QC
Rondoux Triple Crème
- 2nd Old Europe Cheese, Inc., MI
Brie Triple Crème
- 3rd Agropur Fine Cheese, QC
Chevalier Triple Crème

C. AMERICAN ORIGINALS

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

CB: BRICK CHEESE

- 1st Klondike Cheese Co., WI
Brick
- 2nd Widmers Cheese Cellars, WI
Mild Brick
- 3rd No Award Given

CD: DRY JACK

- 1st Petaluma Creamery/ Spring Hill Jersey Cheese, CA
Dry Jack
- 2nd Rumiano Cheese Company, CA
Dry Monterey Jack
- 3rd No Award Given

CJ: MONTEREY JACK – MADE FROM COW’S MILK

- 1st Burnett Dairy Co-Op, WI
Monterey Jack
- 2nd Carr Valley Cheese Co, Inc., WI
Monterey Jack
- 3rd Amalgamated Dairies Limited, PE
ADL Monterey Jack
- 3rd Tillamook County Creamery Association, OR
Tillamook Monterey Jack

CM: BRICK MUENSTER

- 1st McCadam Cheese, NY
McCadam Muenster
- 2nd Edelweiss Creamery, WI
Muenster
- 3rd Klondike Cheese Co., WI
Muenster

CY: COLBY – MADE FROM COW’S MILK

- 1st Tillamook County Creamery Association, OR
Tillamook Colby
- 2nd Cedar Grove Cheese Inc., WI
Marbled Colby
- 3rd Hook’s Cheese Company, Inc., WI
Colby

CT: TELEME

No Entries

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

- 1st Point Reyes Farmstead Cheese Company, CA
Point Reyes Toma
- 2nd Cowgirl Creamery, CA
Mt. Tam
- 3rd Les Fromages de l’île d’Orléans Inc., QC
Le Paillasson de l’île d’Orléans

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

- 1st Carr Valley Cheese Co, Inc., WI
Cocoa Cardona
- 2nd Carr Valley Cheese Co, Inc., WI
Cave Aged Cardona
- 2nd Vermont Butter & Cheese Creamery, VT
Coupole
- 3rd Cypress Grove Chevre, CA
Humboldt Fog Grande

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

- 1st Carr Valley Cheese Co, Inc., WI
Cave Aged Mellage
- 2nd Vermont Butter & Cheese Creamery, VT
Cremont
- 3rd Beecher’s Handmade Cheese, WA
Flagsheep

D. AMERICAN MADE / INTERNATIONAL STYLE

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

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

- 1st Glengarry Fine Cheese Division of Glengarry
Cheesemaking Inc., ON
Lankaaster Aged
- 2nd Oakdale Cheese & Specialties, CA
Gouda
- 3rd Edelweiss Creamery, WI
Gouda Cellar Aged Grass Based
- 3rd Old Europe Cheese, Inc., MI
Edam Ball

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

- 1st Holland’s Family Cheese, WI
Marieke Gouda Cumin
- 2nd Holland’s Family Cheese, WI
Marieke Gouda Black Mustard
- 3rd Holland’s Family Cheese, WI
Marieke Gouda Mustard Melange

DC: OPEN CATEGORY MADE FROM COW’S MILK

- 1st Eagle Mountain Farmhouse Cheese Co., TX
Birdville Reserve
- 2nd Monforte Dairy, ON
Abondance
- 3rd Hahn’s End, ME
Petit Poulet
- 3rd Sartori Company, WI
Sartori Reserve BellaVitano Gold

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

- 1st No Award Given
- 2nd Agropur Fine Cheese, QC
OKA L'Artisan
- 3rd Farmers Cooperative Dairy Ltd., NL
Farmers Swiss

DG: OPEN CATEGORY MADE FROM GOAT'S MILK

- 1st Fromagerie Fritz Kaiser, QC
Tomme Haut Richelieu
- 2nd Baetje Farms LLC., MO
Sainte Genevieve
- 2nd Consider Bardwell Farm, VT
Manchester
- 3rd Haystack Mountain Goat Dairy, CO
Haystack Mountain Goat Dairy Queso De Mano

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

- 1st Carr Valley Cheese Co, Inc., WI
Caso Bolo Mellaage
- 2nd Fifth Town Artisan Cheese Co., ON
Fellowship
- 2nd Tumalo Farms, OR
Rimrocker
- 3rd Sartori Company, WI
Sartori Limited Edition Pastorale Blend

E. CHEDDARS

All Cheddars – all milks

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

- 1st Milton Creamery LLC, IA
Prairie Breeze
- 2nd Fifth Town Artisan Cheese Co., ON
Premium Goat Cheddar, 12 to 24 months
- 3rd Kraft Foods, WI
Aged Extra Sharp Cheddar

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

- 1st Beehive Cheese Company LLC, UT
Barely Buzzed
- 2nd Cabot Creamery Cooperative, VT
Cabot Tuscan Cheddar
- 3rd Beehive Cheese Company LLC, UT
Seahive
- 3rd Burnett Dairy Co-Op, WI
Cheddar with Spice Blend
- 3rd Rogue Creamery, OR
Chocolate Stout Cheddar

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

- 1st Beecher's Handmade Cheese, WA
Marco Polo Reserve
- 2nd Grafton Village Cheese, VT
Grafton Duet
- 3rd Beehive Cheese Company LLC, UT
Big John's Cajun Rub
- 3rd September Farm Cheese, PA
Muffaletta Cheddar
- 3rd Widmers Cheese Cellars, WI
Cheddar/Jalapenos

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

- 1st Beehive Cheese Company LLC, UT
Promontory
- 2nd Kraft Foods, WI
Limited Edition Extra Sharp Cheddar
- 3rd Kraft Foods, WI
EX Sharp Cheddar

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

- 1st Central Coast Creamery, CA
Goat Cheddar
- 2nd Meyenberg Goat Milk Products, CA
Meyenberg Valley Goat Cheddar
- 3rd Fifth Town Artisan Cheese Co., ON
Premium Goat Cheddar, <12 months
- 3rd Mt. Sterling Co-Op Creamery, WI
Sterling Reserve / Raw Goat Milk Cave Aged Cheddar

EX: MATURE CHEDDAR – AGED BETWEEN 25 AND 48 MONTHS

- 1st Agropur, Cheese & Functional Products Division, QC
Agropur Grand Cheddar aged 3 years
- 2nd Beecher's Handmade Cheese, WA
Four Year Flagship
- 3rd Cabot Creamery Cooperative, VT
Cabot Vintage Choice Cheddar
- 3rd Tillamook County Creamery Association, OR
Tillamook Vintage White Extra Sharp Cheddar

EE: MATURE CHEDDAR – AGED LONGER THAN 48 MONTHS

- 1st Agropur, Cheese and Functional Products Division, QC
Agropur Grand Cheddar aged 5 years
- 2nd DCI Cheese Company, WI
Black Diamond 5 Year Cheddar
- 3rd Fromagerie Perron, QC
Doyen

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

- 1st **Cows Creamery, PE**
Avonlea Clothbound Cheddar Aged Up To 12 Months
- 2nd **Bleu Mont Dairy, WI**
Bandaged Cheddar - Wrapped & Aged up to 12 Months
- 3rd **Avalanche Cheese Co., CO**
Hand Bandaged Goat Cheddar
- 3rd **Brazos Valley Cheese, TX**
Cheddar

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

- 1st **Finica Food Specialties Limited, ON**
Lindsay Bandaged Cheddar
- 2nd **Bleu Mont Dairy, WI**
Bandaged Cheddar - Wrapped & Aged Over 12 Months
- 3rd **Beecher's Handmade Cheese, WA**
Flagship Reserve

F. BLUE MOLD CHEESES

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

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

- 1st **Saputo Cheese USA, Inc., IL**
Blue Cheese
- 2nd **DCI Cheese Company, WI**
Salemville Blue Cheese
- 3rd **DCI Cheese Company, WI**
Black River Gorgonzola

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

- 1st **No Award Given**
- 2nd **Finica Food Specialties Limited, WI**
Celebrity International Blue Goat Sliced
- 3rd **Carr Valley Cheese Co, Inc., WI**
Billy Blue
- 3rd **Montchevre-Betin, INC., WI**
Chevre in Blue - Goat Milk Blue

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

- 1st **Hook's Cheese Company, Inc., WI**
Little Boy Blue
- 2nd **Shepherd's Way Farms, MN**
Big Woods Blue
- 3rd **Rogue Creamery, OR**
Echo Mountain Blue

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

- 1st **Rogue Creamery, OR**
Rogue River Blue
- 2nd **Spring Day Creamery, ME**
Spring Day Blues
- 3rd **Glengarry Fine Cheese division of Glengarry Cheesemaking Inc., ON**
Celtic Blue

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

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

FM: BLUE – VEINED MADE FROM SHEEP OR MIXED MILKS WITH A RIND OR EXTERNAL COATING

- 1st **La Maison d'affinage Maurice Dufour, QC**
Le Bleu de Brebis de Charlevoix
- 2nd **La Moutonnière, QC**
Bleu La Moutonnière
- 3rd **Valley Shepherd Creamery, NJ**
Crema De Blue

FE: EXTERNAL BLUE MOLDED CHEESES – ALL MILKS

- 1st **Westfield Farm, MA**
Classic Blue Log
- 2nd **Westfield Farm, MA**
Bluebonnets
- 3rd **Carr Valley Cheese Co, Inc., WI**
Virgin Pine Native Blue

G. HISPANIC & PORTUGUESE STYLE CHEESES

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

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

- 1st **Emmi Roth USA Inc., WI**
Gran Queso Reserve
- 2nd **Emmi Roth USA Inc., WI**
Gran Queso
- 3rd **Karoun Dairies Inc., CA**
Cotija

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

- 1st No Award Given
- 2nd Karoun Dairies Inc., CA
Queso Blanco
- 3rd Karoun Dairies Inc., CA
Panela

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

- 1st No Award Given
- 2nd Samish Bay Cheese, WA
Queso Jalapeno
- 3rd Mozzarella Company, TX
Queso Blanco with Chiles

H. ITALIAN TYPE CHEESES

Excluded: Mascarpone and Ricotta

HP: Pasta Filata types – Provolone, Caciocavallo – all milks

- 1st Saputo Dairy Products Canada G.P., QC
Provolone
- 2nd Sorrento Lactalis, ID
Whole Milk Low Moisture Pasta Filata
- 3rd BelGioioso Cheese Inc., WI
Sharp Provolone Mandarino

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

- 1st Sartori Company, WI
Sartori Parmesan
- 2nd Park Cheese Co Inc., WI
Vegetarian Parmesan
- 3rd Arthur Schuman Inc., CA
Cello Riserva Copper Kettle Parmesan

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

- 1st Fiscalini Cheese Co., CA
Scamorza
- 2nd Liuzzi Angeloni Cheese, CT
Scamorza
- 3rd Calabro Cheese, CT
Whole Milk Low Moisture Mozzarella
- 3rd Sorrento Lactalis, Inc., NY
Whole Milk High Moisture Mozzarella - Retail

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

- 1st BelGioioso Cheese Inc., WI
Fresh Mozzarella Thermoform
- 2nd Calabro Cheese, CT
Fior Di Latte
- 2nd Point Reyes Farmstead Cheese Company, CA
Fresh Mozzarella
- 3rd International Cheese Co. Ltd, ON
Santa Lucia Buffalo Mozzarella

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

- 1st No Award Given
- 2nd BelGioioso Cheese Inc., WI
Fresh Mozzarella Water
- 3rd Liuzzi Angeloni Cheese, CT
Fresh Mozzarella - Ovoline

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

- 1st BelGioioso Cheese Inc., WI
Burrata
- 2nd Liuzzi Angeloni Cheese, CT
Burrata
- 3rd Belfiore Cheese Company, CA
Burrata
- 3rd Maplebrook Fine Cheese, VT
Burrata

I. FETA CHEESES

IC: FETA MADE FROM COW'S MILK

- 1st No Award Given
- 2nd Karoun Dairies Inc., CA
Basket Feta
- 3rd Parmalat Canada Inc, ON
Black Diamond Feta

IG: FETA MADE FROM GOAT'S MILK

- 1st Karoun Dairies Inc., CA
Basket Goat Feta
- 2nd Shepherds Dairy Products, UT
Fine Feta-Plain
- 3rd Goat's Pride Dairy at McLennan Creek, BC
Feta
- 3rd Vermont Butter & Cheese Creamery, VT
Vermont Feta
- 3rd Willow Moon Farm, VT
Feta

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

- 1st **Hidden Springs Creamery, WI**
Farmstead Feta
- 2nd **La Moutonnière, QC**
Feta
- 3rd **Meadowood Farms, NY**
Meadowood Farms Sheep's Milk Feta

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

- 1st **Klondike Cheese Co., WI**
Tomato & Basil Feta
- 2nd **Neighborly Farms of Vermont, VT**
Organic Pepper Feta
- 3rd **Goat's Pride Dairy at McLennan Creek, BC**
Cranberry Caprabella
- 3rd **La Moutonnière, QC**
Feta with Herbs

J. LOW FAT / LOW SALT CHEESES**JC: OPEN TO GOAT, SHEEP, AND WATER BUFFALO MILK CHEESES**

No Entries

JL: FAT FREE AND LOW FAT CHEESES

- 1st **No Award Given**
- 2nd **Fromagerie Le Détour, QC**
La Dame du Lac
- 3rd **Fromagerie Bergeron, QC**
6% Pourcent

JR: LIGHT/LITE AND REDUCED FAT CHEESES

- 1st **Fromagerie Fritz Kaiser, QC**
Empereur Light
- 2nd **Cabot Creamery Cooperative, VT**
Cabot 50% Reduced Fat Cheddar
- 3rd **Tillamook County Creamery Association, OR**
Tillamook Reduced Fat Monterey Jack

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

- 1st **Coach Farm, NY**
Coach Farm Reduced Fat Honey and Lemon Spread
- 2nd **Coach Farm, NY**
Coach Farm Reduced Fat Fresh Goat Cheese Stick with Pepper
- 3rd **Alouette Cheese USA LLC, PA**
Alouette Light Spinach Artichoke

K. FLAVORED CHEESES

Entries are limited to cheeses NOT included in Categories with "Flavor Added" Subcategories

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

- 1st **No Award Given**
- 2nd **Damafro Inc., QC**
Les Bouchées Saveur Mexicaine
- 3rd **Brunkow Cheese of Wisconsin, WI**
Brun-uusto with Jalapeno

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

- 1st **LaClare Farms Specialties LLC, WI**
Evalon with Fenugreek
- 2nd **Shepherds Dairy Products, UT**
Funshine-Hickory Garlic
- 3rd **Sartori Company, WI**
Sartori Reserve Espresso BellaVitano

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

- 1st **Sartori Company, WI**
Sartori Reserve Black Pepper BellaVitano
- 2nd **Fromagerie Bergeron, QC**
Coureur des Bois
- 3rd **Formaggio Italian Cheese Specialties, LLC, NY**
Prosciutto Roll

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

- 1st **No Award Given**
- 2nd **Klondike Cheese Co., WI**
Dill Havarti
- 3rd **Agropur Fine Cheese, QC**
Havarti Jalapeno
- 3rd **Edelweiss Creamery, WI**
Onion Havarti

KJ: FLAVOR ADDED MONTEREY JACK – ALL MILKS

- 1st **Haystack Mountain Goat Dairy, CO**
Haystack Mountain Goat Dairy Green Chile Jack
- 2nd **Rumiano Cheese Company, CA**
Pepper Jack
- 3rd **Saputo Cheese USA, Inc., IL**
Pepper Jack

L. SMOKED CHEESES

LC: OPEN CATEGORY MADE FROM COW'S MILK

- 1st **Holland's Family Cheese, WI**
Marieke Gouda Smoked Cumin
- 2nd **Mt. Townsend Creamery, WA**
Campfire
- 3rd **Emmi Roth USA Inc., WI**
Rofumo

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

- 1st **Westfield Farm, MA**
Hickory Smoked Capri
- 2nd **Rivers Edge Chevre, OR**
Up in Smoke
- 3rd **Carr Valley Cheese Co, Inc., WI**
Smoked Marisa

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

- 1st **Belfiore Cheese Company, CA**
Naturally Smoked Mozzarella
- 2nd **Gold Creek Farms, UT**
Smoked Parmesan
- 3rd **Burnett Dairy Co-Op, WI**
Smoke Mozzarella String

LD: SMOKED CHEDDARS

- 1st **Parmalat Canada Inc, ON**
Balderson Double Smoked Cheddar
- 2nd **Gold Creek Farms, UT**
Smoked Cheddar
- 3rd **Beecher's Handmade Cheese, WA**
Smoked Flagship

M. FARMSTEAD CHEESES

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

MA: OPEN CATEGORY FOR ALL MILKS – SOFT AGED UP TO 60 DAYS – OVER 50% MOISTURE

- 1st **Doe Run Dairy, PA**
Hummingbird
- 2nd **Fromagerie Au Gré Des Champs, QC**
Le Pont-Blanc
- 3rd **Crave Brothers Farmstead Cheese, LLC, WI**
Petit Frere Reserve

MC: OPEN CATEGORY COW'S MILK CHEESES – SEMISOFT AGED OVER 60 DAYS – BETWEEN 39 AND 50% MOISTURE

- 1st **Cricket Creek Farm, MA**
Maggies Round
- 2nd **Holland's Family Cheese, WI**
Marieke Gouda Belegen (4-6 month aged)
- 2nd **Mt. Mansfield Creamery, LLC, VT**
Inspiration
- 3rd **Cato Corner Farm LLC, CT**
Dairyere
- 3rd **Thistle Hill Farm, VT**
Tarentaise

ME: OPEN CATEGORY COW'S MILK CHEESES – HARD AGED OVER 60 DAYS – LESS THAN 39% MOISTURE

- 1st **Fromagerie Du Presbytère, QC**
Louis d'Or
- 2nd **Farms For City Kids Foundation, VT**
Tarentaise
- 3rd **Shatto Milk Company, MO**
Gouda

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

- 1st **Tumalo Farms, OR**
Classico
- 2nd **Chèvrerie Fruit d'une Passion, QC**
Tomme des Joyeux Fromagers
- 2nd **Yellow Springs Farm LLC, PA**
Fieldstone
- 3rd **Capriole, IN**
Mont St. Francis

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

- 1st **Lark's Meadow Farms, ID**
Dulcinea
- 2nd **Bonnieview Farm, VT**
Ben Nevis
- 2nd **Valley Shepherd Creamery, NJ**
Tewksbury
- 3rd **Everona Dairy, VA**
Stony Man

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

- 1st **Ruggles Hill Creamery, MA**
Lea's Great Meadow
- 2nd **Valley Shepherd Creamery, NJ**
Pepato Shepherd
- 3rd **Coach Farm, NY**
Coach Farm Fresh Goat Cheese Log with Dill
- 3rd **Fromagerie La Station Inc., QC**
Raclette de Compton au Poivre

N. FRESH GOAT'S MILK CHEESES

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

- 1st Laura Chenel's Chevre, CA
Laura Chenel's
- 2nd Montchevre-Betin, INC., WI
Crumbled Goat Cheese
- 3rd Finica Food Specialties Limited, ON
Celebrity International Goat Cheese Original
- 3rd Woolwich Dairy, ON
Woolwich Dairy Chevrai Original

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

- 1st Baetje Farms LLC., MO
Coeur de la Crème Plain
- 2nd Pure Luck Farm and Dairy, TX
Basket Molded Chevre
- 3rd Vermont Butter & Cheese Creamery, VT
Vermont Fresh Crottin

NF: FLAVOR ADDED – FLORAL

- 1st Briar Rose Creamery, OR
Briar Rose Creamery Chocolate-Goat Cheese Truffles
- 2nd Latte Da Dairy, TX
Latte Da Goat Cheese Truffles
- 3rd Mackenzie Creamery, OH
Apricot Ginger
- 3rd Mackenzie Creamery, OH
Cognac Fig

NH: FLAVOR ADDED – HERBAL

- 1st Mozzarella Company, TX
Hoja Santa Goat Cheese
- 2nd Stone Hollow Creamery, AL
Chive Blossom Log
- 2nd Westfield Farm, MA
Herb Garlic Capri
- 3rd Cypress Grove Chevre, CA
Purple Haze

NP: FLAVOR ADDED – PEPPERS / SPICE

- 1st Baetje Farms LLC., MO
Coeur de la Crème Three Pepper
- 2nd Finica Food Specialties Limited, ON
Celebrity International Chevre Pesto
- 3rd Baetje Farms LLC., MO
Coeur de la Crème Garlic and Chives

O. FRESH SHEEP'S MILK CHEESES

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

OO: OPEN CATEGORY

- 1st Les Fromages du Verger, QC
Le Louché
- 2nd La Moutonnaire, QC
Cabanon
- 3rd Shepherd's Way Farms, MN
Shepherd's Hope Original

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

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

P. MARINATED CHEESES

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

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

- 1st Formaggio Italian Cheese Specialties, LLC, NY
Grilled Vegetable w/ Ciliegine
- 2nd Karoun Dairies Inc., CA
Marinated hand braided string cheese
- 3rd Sartori Company, WI
Sartori Reserve Merlot BellaVitano

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

- 1st Laura Chenel's Chevre, CA
Laura Chenel's Cabecou
- 2nd Happy Days Dairies LTD., BC
Goat Cheese Balls in Herb and Oil 100g
- 3rd Carr Valley Cheese Co, Inc., WI
Sweet Vanilla Cardona

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

- 1st No Award Given
- 2nd Carr Valley Cheese Co, Inc., WI
Canaria
- 3rd Meadowood Farms, NY
Meadowood Farms - Curds of Endearment

Q. CULTURED MILK PRODUCTS

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

QC: CULTURED PRODUCTS MADE FROM COW'S MILK

- 1st Karoun Dairies Inc., CA
Labne
- 2nd Traders Point Creamery, IN
Cottage Cheese
- 3rd Cowgirl Creamery, CA
Cottage Cheese
- 3rd Redwood Hill Farm & Creamery, Inc., CA
Lactose Free Lowfat Plain Kefir

QG: CULTURED PRODUCTS MADE FROM GOAT'S MILK

- 1st No Award Given
- 2nd Redwood Hill Farm & Creamery, Inc., CA
Traditional Plain Kefir
- 3rd Happy Days Dairies LTD., BC
Goat Milk Kefir 500ML

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

No Entries

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

- 1st No Award Given
- 2nd Karoun Dairies Inc., CA
Creamy Ranch Labne
- 3rd Karoun Dairies Inc., CA
Spicy Garden Vegetable Labne

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

- 1st Vermont Butter & Cheese Creamery, VT
Vermont Crème Fraiche
- 2nd Bellwether Farms, CA
Crème Fraiche
- 3rd Cabot Creamery Cooperative, VT
Cabot Crème Fraiche

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

- 1st No Award Given
- 2nd Redwood Hill Farm & Creamery, Inc., CA
Lactose Free Lowfat Plain Yogurt
- 3rd Beurrerie du Patrimoine, QC
Plain Cow Yogurt

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

- 1st Sierra Nevada Cheese CO., CA
Capretta Goat Yogurt Rich & Creamy, Plain
- 2nd Redwood Hill Farm & Creamery, Inc., CA
Plain Yogurt
- 3rd Beurrerie du Patrimoine, QC
Plain Goat Yogurt
- 3rd Coach Farm, NY
Coach Farm Goat Milk Yogurt, Plain

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

- 1st Best Baa Dairy, ON
Sheepmilk Yogourt
- 2nd La Moutonnière, QC
Royogourt
- 3rd Appleton Creamery, ME
Yogurt
- 3rd Valley Shepherd Creamery, NJ
Ewegurt

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

- 1st Old Chatham Shepherding Company, NY
Sheep's Milk Yogurt - Ginger
- 2nd Bellwether Farms, CA
Blackberry Sheep Milk Yogurt
- 3rd Three Happy Cows LLC., TX
Three Happy Cows Blueberry Drinkable Yogurt
- 3rd Three Happy Cows LLC., TX
Three Happy Cows Plain Drinkable Yogurt

R. BUTTERS

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

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

- 1st Fromagerie L'Ancêtre inc., QC
L'Ancêtre Organic Salted Butter
- 2nd Parmalat Canada Inc, ON
Lactantia Salted Butter
- 3rd Vermont Butter & Cheese Creamery, VT
Vermont Cultured Butter - lightly salted

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

- 1st No Award Given
- 2nd CROPP Cooperative/ Organic Valley, WI
Organic European Style Cultured Butter

2nd **Parmalat Canada Inc, ON**
Lactantia Unsalted Butter

3rd **Cabot Creamery Cooperative, MA**
Cabot Unsalted Butter

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

1st **Meyenberg Goat Milk Products, CA**
Meyenberg European Style Goat Butter

2nd **No Award Given**

3rd **No Award Given**

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

1st **No Award Given**

2nd **No Award Given**

3rd **Formaggio Italian Cheese Specialties, LLC, NY**
Betta Butter Peanut Butter Chip

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 MADE FROM COW'S MILK

1st **No Award Given**

2nd **Kraft Foods, NY**
Temp Tee

3rd **Brunkow Cheese of Wisconsin, WI**
Blue Cheese Spread

SG: OPEN CATEGORY COLD PACK STYLE MADE FROM GOAT'S MILK, SHEEP'S OR MIXED MILK

1st **No Award Given**

2nd **No Award Given**

3rd **Shepherds Dairy Products, UT**
Bravo Heights Whisper

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

1st **Mozzarella Company, TX**
Pecan Praline Mascarpone

2nd **Brunkow Cheese of Wisconsin, WI**
Raw Milk Cheddar Spread with Hatch Chile

3rd **Redwood Hill Farm & Creamery, Inc., CA**
Three Peppercorn Chevre

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

1st **Kraft Foods, NY**
Garden Vegetable Spread

2nd **Kraft Foods, NY**
Spinach Artichoke Spread

3rd **Happy Days Dairies LTD., BC**
Probiotic Goat Cheese Spread 280G

T. AGED SHEEP'S MILK CHEESES

Caciotta, Romano, Manchego, Table Cheeses, etc.

TO: OPEN CATEGORY

1st **Carr Valley Cheese Co, Inc., WI**
Cave Aged Marisa

2nd **Fromagerie Nouvelle France, QC**
Zacharie Cloutier

2nd **Hidden Springs Creamery, WI**
Ocooch Reserve

3rd **Lark's Meadow Farms, ID**
Dulcinea Extra Reserve

U. AGED GOAT'S MILK CHEESES

Taupiniere, Rinded Logs & Pyramid Types, etc.

UG: OPEN CATEGORY

1st **LaClare Farms Specialties LLC, WI**
Evalon

2nd **Chèvrerie du Buckland, QC**
Tomme du Maréchal

3rd **Appleton Creamery, ME**
Chevre Wrapped in Brandied Grape Leaf

V. WASHED RIND CHEESES

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

VC: OPEN CATEGORY MADE FROM COW'S MILK

1st **La fromagerie 1860 DuVillage Inc., QC**
La Tentation de Laurier

2nd **Agropur Fine Cheese, QC**
Champfleury

3rd **Fifth Town Artisan Cheese Co., ON**
Rose Haus

3rd **Upper Canada Cheese Company, ON**
Niagara Gold

VG: OPEN CATEGORY MADE FROM GOAT'S MILK

- 1st** Baetje Farms LLC., MO
Fleur de la Vallee

- 2nd** Carr Valley Cheese Co, Inc., WI
River Bend Goat

- 3rd** Fifth Town Artisan Cheese Co., ON
Cape Vessey

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

- 1st** La Maison d'affinage Maurice Dufour, QC
La Tomme d'Elles

- 2nd** Best Baa Dairy, ON
Mouton Rouge

- 2nd** Hidden Springs Creamery, WI
Ocooch

- 3rd** Hidden Springs Creamery, WI
Meadow Melody

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

- 1st** Uplands Cheese, WI
Pleasant Ridge Reserve

- 2nd** Consider Bardwell Farm, VT
Rupert

- 3rd** Widmers Cheese Cellars, WI
Washed Rind Traditional Brick

- NOTES -

-2011- JUDGES & PARTICIPATING CHEESE COMPANIES

*C'est Cheese
Say Fromage*



DAVID GROTENSTEIN

Union Market

Co-Chair, ACS Judging & Competition Committee

David Grotenstein is the Merchandising Manager for Union Market in Brooklyn, NY. Prior to that, he was a consultant in the specialty food industry under the banner Food and Image, working in management and staff training, merchandising, store design, layout and budgeting, publications and sign making for new and developing retailers, as well as product development for manufacturers and wholesalers. His clients include Fallon & Byrne Food Hall in Dublin, Ireland, Fox & Obel Food Market in Chicago, IL, Cheese Culture in Ft. Lauderdale, FL, Liberty Heights Fresh in Salt Lake City, UT, Sickles' Farm Market of Little Silver, NJ, feast.com, Wild Edibles Seafood, and Oppenheimer Prime Meats -- the last three all in New York -- as well as the national chains, Whole Foods Market, Wild Oats, and Fuddruckers.

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

JOHN GREELEY

Sheila Marie Imports, Ltd.

Co-Chair, ACS Judging & Competition Committee

John Greeley was born on the Isle of Jersey (home of the Jersey cow breed) and came to America when very young. He was educated at the University of Massachusetts-Amherst and says that his career choice of professional radio announcer slowly ended when he first tasted real, hand-made cheese. For ten years, he operated the Cheese Division of John Dewar Meat Company, and in 1990 became the founder and president of Sheila Marie Imports, Ltd.

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

John co-chaired the ACS Annual conference in 1996 and 1999 with Ruth Flore. He was a Master Judge of the New Zealand's National Cuisine Champion of Cheese Competition from 2003 - 2007, developed their categories and rules, and trained the judges. In 2010, John was the recipient of the American Cheese Society's Lifetime Achievement Award. He resides in Reading, MA with his wife and twin sons.

TODD DRUHOT

Atlanta Foods International

Vice Chair, ACS Judging & Competition Committee

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

With his background in foodservice, including a degree in Hotel and Restaurant Management, Todd has felt compelled to continuously seek out new and interesting American and European artisanal cheeses. Todd's quest has taken him around the world every year, attending multiple shows and competitions both as an exhibitor and ardent student. Todd attended a short course for cheese grading and evaluation at the University of Wisconsin. Todd has been a member of the American Cheese Society and Cheese Importers Association since 1999.

Todd is the Vice Chair of the American Cheese Society's Judging & Competition. In October 2010, he was inducted into the *Guilde Internationale Des Fromagers*. He currently lives in Marietta, GA with his wife Ferrell and two children Kalya and Max, who both love cheese!

YANNICK ACHIM

Yannick Achim had just graduated from university in the field of economic science when he had the opportunity to acquire a small business under the name of *Fromagerie du Marché in Saint-Jérôme*. His interest in cheese was already there, so he made a leap for it. His passion brought him to travel around Europe, going from France, Belgium, England, Italy and Switzerland in a quest for the most refined products and artisan cheesemakers. He brought back with him their passion and their dedication and *savoir faire*. He also travelled throughout Québec in search of the best local product. Throughout the years, Yannick has proven his entrepreneurial skills and leadership with 6 fromageries under his supervision, located in the Laurentians, Montréal and Québec City. His involvement in the cheese world includes participating as a judge for numerous events such as *Sélection Caseus des Fromages Fins du Québec*; *International des Fromages de Chèvre de France*; *Concours Général Agricole, Paris*; *Caseus Montanus, France*; *Sélection Caseus Award, Belgium*; *International Caseus Award, Lyon, France*; and as a member of the *World Championship Cheese Contest international jury in Madison, Wisconsin* -- and let's not forget the *American Cheese Society in Burlington, Vermont*. Being a *fromager marchand* is a specialization in which Yannick believes, but it is also a passion that has led him to meet and exchange with the best cheesemaker artisans.

DR. MONTSERRAT ALMENA-ALISTE

Dr. Montserrat Almena-Aliste (aka "Montse") is a dairy specialist and expert on food sensory evaluation with more than twenty years of experience in the field. She received her Veterinary Degree (DVM equivalent) and M.S. in Analytical Chemistry from the University of Santiago de Compostela, Spain; and her Ph.D. in Food Science from the same University in collaboration with the French National Institute for Agronomic Research (INRA). Her research in Europe focused on the evaluation of mechanisms that determine the quality of traditional cheeses with the Protected Denomination of Origin label. She is the co-author of a book in Spanish about sensory evaluation and cheese quality. Montse is also the author of multiple publications and scientific manuscripts addressing the quality of cheese, yogurt and other agricultural products like coffee and maple syrup. Her technical and sensory expertise covers both academic and industrial backgrounds. She has served as a judge at the American Cheese Society's Annual Competition on multiple occasions, and has managed sensory panels for research, product development and quality control purposes in cheese and other foods. Montse is part of the technical team of the Vermont Institute for Artisan Cheese (VIAC), the nation's first and only comprehensive center devoted to artisan cheese, where she provides cheesemaking education and technical support, and works closely with international experts around the world to transfer traditional cheesemaking practices to VIAC students. Her current scholarly interests include sensory characterization of artisanal and raw milk cheeses. She lives in Shelburne, Vermont, with her two sons and her husband.

KATE ARDING

Kate Arding is an independent dairy consultant specializing in small-scale cheese production. She is also a co-founder of *Culture*, the acclaimed first national consumer cheese magazine launched in December 2008. A native of Britain, Kate has worked in the farmhouse cheese industry for 18 years, firstly, as wholesale manager for Neal's Yard Dairy in London, where she developed extensive knowledge -- and love -- of the farmhouse cheese industry. In 1997, Kate moved to California to help establish Cowgirl Creamery and Tomales Bay Foods, a business modeled after Neal's Yard Dairy but focusing on American artisanal and farmstead cheeses. Since 2003, Kate has worked extensively both in the United States and overseas as an independent consultant, specializing in affinage, sales and marketing, and helping small-scale cheesemakers adapt to changing market demands. She has regularly been a judge for the American Cheese Society Judging & Competition, as well as for the British Cheese Awards and the World Cheese Competition in Madison, WI. Kate is intrinsically involved with the day-to-day running of *Culture* magazine. Kate lives in rural New York.

MATT BONANO

Matt Bonano has been possessed by the power of cheese. His passion for cheese has led him from opening the cheese counter at Alon's in Atlanta to managing the caves at Artisanal Premium Cheese in NYC. As a great supporter of cheesemakers and cheesemongers, he carefully nurtures and ensures the quality and integrity of each of the cheeses that he receives. He has started the cheese counters for several small retailers and has worked in some of Manhattan's busiest food stores, including *Gourmet Garage* and *Fairway Market*. Eating 35 yogurts on the first morning of his first judging experience a few years ago only intensified his passion. Watching cheeses grow up inside the caves is a pleasure and a privilege, as well as the weekly talks he has with the cheesemakers. Working alongside some of the stars in the cheese biz, such as Raymond Hook, David Grotenstein and Max McCalman, has only strengthened his cheese world and life in general. He created his own TV show called 'OOO! fOODs' and featured cheese in most of the episodes. An avid gardener, he lives with his wife and dogs in Brooklyn, NY.

ROBERT L. BRADLEY, JR.

Professor Bradley was on the faculty of the University of Wisconsin for thirty-seven years. He was responsible for teaching Department of Food Science courses titled *Analytical Methods of Food Analysis*, *Market Milk and Cultured Products*, and *Frozen Dessert Manufacture*. He was also the coach of the Dairy Products Evaluation team. He has over 100 technical publications from his research with dairy products. His recent research has focused on cleaning and sanitizing ultrafiltration systems, manufacture of fat mimetics, centrifugal fractionation of milk fat, extension of fluid milk shelf-life, and cleanability of stainless steel. His outreach or extension programs involve numerous short courses taught during each year where trainees come from the dairy and food industries to participate. These include *Pasteurization and Process Control*, *Ice Cream Making*, *Cheesemaking*, *Applied Dairy Chemistry*, and *Cheese Grading*.

TOM BROCK, JR.

Tom Brock is a food and beverage enthusiast. From music to coffee to cheese and proteins, he is trying to explore new sounds, tastes and flavors as much as possible. Growing up in the San Francisco Bay area, he was exposed to many different cultures, ethnic groups, foods, and music. Living only about 50 miles away from some of the most famous vineyards in America and the world reinforced that Tom would be involved in food and beverage as a career someday. Traveling to Europe on more than a few occasions solidified the notion that he would be in the food industry. He loved how passionate people were about food and drink and how they planned their day based on what was for dinner; He enjoyed that aspect of European life. By being part of the Meat House team, he helps folks plan, enjoy, and share great meals at home with their loved ones. He is the Director of Wine, Cheese and Beer. This means that he selects, tastes, prices, and evaluates all products in their respective categories before they go on the shelves. He will taste about 3-4,000 wines, 4-600 beers, and 200 cheeses per year to get the quality of selection that is required for the Meat House wine, cheese and beer programs. Tom also trains staff to increase their wine, cheese and beer knowledge and enjoyment of the products. He conducts in-store wine tasting from time to time and reserves after-hour wine classes. He learned about food pairings through trial and error. He likes to resort to the classics for inspiration. Tom believes that food pairings are a lot like music: you must be able to play the fundamentals before you can play solo. There is skill associated with this task, but the majority of it is art and experience.

CHRISTINE CHÉNARD, M.SC.

Christine Chénard is Vice-President at Cintech Agroalimentaire for the Consumer Research Division; she has been with Cintech since its beginning, seventeen years ago. Her years as a researcher using taste tests to better understand consumer needs and preferences have complemented her academic training in sensory evaluation with a sense of pragmatism guaranteeing quality research in the real world. She is an affiliated member of ASTM International and is asked regularly to review a number of their norms. She also gives courses on food tasting as well as conducting training sessions on different types of food for the food industry (R&D - Marketing and Sales). Christine has worked closely with the cheese industry more than seven years, first as a judge with Caseus Competition in Québec,

Canada, but also by training panelists to the sensory evaluation of cheese with La Société des Fromages du Québec.

DR. STEPHANIE CLARK

Stephanie Clark grew up on a small farm in Massachusetts and dairy goats were her main project in 4-H. She earned her B.S. in Animal Science from Cornell University (Ithaca, NY) in 1990, and continued on for a M.S. in Food Science, which she earned in 1993. Stephanie earned her Ph.D. in Food Science from Cornell University in 1997, and joined the faculty at Washington State University (WSU) in January, 1998. She earned tenure and was promoted to Associate Professor in 2004. Dr. Clark joined the faculty of Iowa State University (ISU) in August, 2009 and serves as the Associate Director of the ISU Midwest Dairy Foods Research Center, where she oversees the ISU-associated dairy research component of this three-institution center. Her research has been presented in over 40 publications and over 50 posters and presentations. Stephanie has taught courses in dairy products, dairy products evaluation, current issues and controversies in dairy products, oral communication, written communication, and sensory evaluation of foods. She has been academic advisor for at least 45 undergraduates and research advisor of four Ph.D., fifteen M.S., and over twenty undergraduate students. Dr. Clark advised the successful Food Product Development and Dairy Products Evaluation Teams at WSU and now advises the Food Product Development and Dairy Products Evaluation Teams at ISU. She is an active member of the Institute of Food Technologists and the American Dairy Science Association. Dr. Clark has also shared her expertise in Armenia and China.

DR. CATHERINE W. DONNELLY

Dr. Catherine W. Donnelly is a Professor of Nutrition and Food Science at the University of Vermont. She currently serves as the Associate Director for the Vermont Institute for Artisan Cheese and previously served as the Associate Director for the Northeast Center for Food Entrepreneurship, a research consortium between Cornell University and the University of Vermont. Dr. Donnelly served as the Associate Dean for Research and the Interim Dean of the College of Agriculture and Life Sciences at UVM from 1988-1999. Dr. Donnelly has been recognized by her colleagues for her many contributions to improving Listeria detection. Widely regarded as an international expert on this bacterial pathogen, Dr. Donnelly has published numerous articles and authoritative texts, and delivered hundreds of presentations, on the topic of Listeria. Dr. Donnelly and her research colleagues pioneered the development of methods to detect Listeria in foods. Current scholarly interests include investigation of the microbiological safety of raw milk cheeses aged for 60 days. In 1999, the U.S. Secretaries for Agriculture and Health and Human Services appointed Dr. Donnelly to the National Advisory Committee on the Microbiological Criteria for Foods. Dr. Donnelly was appointed by the FDA Commissioner to serve on the Science Advisory Board of the FDA's National Center for Toxicological Research. In 2000, Dr. Donnelly and her colleagues received in conjunction with Cornell University a \$3.8M award from the USDA Fund for Rural America to establish the Northeast Center for Food Entrepreneurship. Dr. Donnelly served as Chair of the Program Committee for the 2005 International Association for Food Protection Meetings in Baltimore, MD. She serves the AOAC Research Institute as a Performance Tested Methods Reviewer. She most recently served on the ILSI Research Foundation/Risk Science Institute Expert Panel on L. monocytogenes in Foods, where she chaired the Hazard Characterization Working Group. She currently serves as the Scientific Editor of the Food Microbiology and Safety Section of the Journal of Food Science.

MARYANNE DRAKE

MaryAnne Drake is a Professor at the Southeast Dairy Foods Research Center at North Carolina State University, where she has conducted research on the flavor and flavor chemistry of dairy products for more than ten years. She is credited with developing universal sensory languages to describe and document flavor and texture attributes with sensory analysis, as well as application of these languages to flavor chemistry and consumer perception. In cheese flavor research, the cheese flavor and texture lexicons she developed have been used to not only document and describe flavor and texture but have been interfaced with microbial and biochemical cheese research to understand and control flavor formation. MaryAnne organizes and teaches sensory and dairy flavor workshops locally, nationally, and internationally every year. She has also been a judge for the World

Cheese Championships and the American Cheese Society. MaryAnne is the Past President of the American Dairy Science Association and the Director of the National DMI Sensory Applications Lab.

LAURE DUBOULOZ

Laure Dubouloz comes from a family of French affineurs beginning with her grandfather who built caves in the Savoie region and was retailing cheeses at local markets in the area. Laure's father eventually took over the business and as a kid, Laure helped whenever she was not in school. After completing the lower grades, she went on to Agricultural school, where her learning about farming and animals led her into cheesemaking. She worked in the family business, learning the craft of cheese retailing. And for the last five years she has been able to use all she has learned, and learned even more, by working side by side with the master Hervé Mons.

CATHY GAFFNEY

Cathy is a 1989 graduate of Cornell University with a degree in Applied Economics and Business Management, with a concentration in Food Industry Management. Upon graduation, she worked with May Department Stores, holding roles as a buyer and department manager. In 1993, she joined Wegmans as a manager in training and then worked as a Department Manager in the Olde World Cheese Shops in several stores. In 1995, Gaffney joined the corporate office heading up the Specialty Coffee program and coffee bars, doubling the number of coffee shops at Wegmans by 1997. She then became the Prepared Foods Category Merchant working with Wegmans' corporate Executive Chef and Senior Vice President of Prepared Foods to further develop the rotisserie chicken program, packaged foods area, chef's case, and hotline categories. In 2000, she went to the flagship store in Pittsford, NY to further develop the Perishable Store Manager role, a new position for the company. She then worked in Wegmans Tastings restaurant on special assignment. In 2003, Cathy returned to the corporate office and now leads both the Specialty Cheese Department and the Deli Department at one of the country's most progressive companies. Wegmans is a family owned 78-store supermarket chain with stores in New York, Pennsylvania, New Jersey, Virginia, Maryland, and will be opening its first store this fall in Massachusetts.

JOHN DAVID HARMON

John David's earliest cheese memories were formed while melting cheese in his coffee at his grandmother's breakfast table. Later childhood found him learning to sneak cheese into the movie theatre in his pockets from his twin older brothers. Professionally, Mr. Harmon started in cheese as the cheese monger for Star Provisions in Atlanta, moving on to Whole Foods Market, where he has served as the South Region's Buyer and Coordinator for six years.

ART HILL

Art Hill, Professor and Chair, Department of Food Science, University of Guelph, received his BSc, MSc and PhD degrees from the University of Guelph, where he is now Professor and Chair of Food Science. Professor Hill has authored or co-authored one book, four book chapters, and more than 50 refereed publications. His teaching and research focuses on cheese technology, dairy chemistry, and dairy processing. Some visible applications of his work are Dairy Oh milk, a more equitable national protocol for raw milk pricing, and a milk sampling protocol that could save Ontario farmers about \$1.5 M per year. Art's teaching experience includes development and delivery of distance education courses, participative courses in technical communications to both undergraduate and graduate students, and short courses in cheese technology and food safety. In addition to Chair of Food Science, he has served as President of the University of Guelph Faculty Association and Acting Associate Dean of the Ontario Agricultural College. Other interests are philosophy of science and the relationship between science and faith. Beyond the campus, Art does consulting and trouble shooting in the dairy industry and has influenced government and industry policies on issues such as milk pricing, safety of cheese curds and raw milk cheese, import of dairy ingredients, and recently, and implementation of regulations designed to limit the amount of dried milk ingredients used in cheese making.

SANAE HISADA

Sanae Hisada is a dedicated cheese affineur and an owner of Fromagerie Hisada, a community-based cheese shop in Paris that also operates as a French cheese exporter to Japan. Fromagerie Hisada opened its second Paris shop in December 2010, near l'Opéra. Sanae is Vice-President of, and cheese consultant for the Hisada Co. Ltd., a Japan-based retailer and wholesaler of imported natural cheese. Sanae started selling imported cheese in 1987 when she did not have enough knowledge about cheese. Eleven years later, at the age of 49, she decided to fly to France alone to learn the art of "affinage" from Master Fromager Philippe Olivier. From there, she took an avid interest in how to ripen a cheese to its best condition and deliver the products to Japan. France's *Guilde Internationale des Fromagers Confrérie de Saint-Uguzon* awarded Sanae the title *Garde et Juré* (guard and judge) in 2000, and the title of *Prud'homme* (educator) in 2003, and in 2008 Sanae became the first Japanese woman to receive the *Guilde's Maître Fromager* designation. In 2002, she received the title *Fromager Affineuse* in Austria. In 2009 she was inducted into the *Confrérie des Compagnons du Brie de Meaux*, the *Commanderie du Fromage du Sainte Maure de Touraine*, and *Chevalier de l'Ordre des Grands Affineurs de Roquefort*. The *Confrérie des Chevaliers du Taste Fromage de France au Japon* awarded the titles *Chevalier*, *Officier*, and *Grande Officier* to Sanae. Currently, Sanae lives in Paris and serves as a board director, providing new information from the *European Cheese World*, as well as running two cheese shops and ripening cheese to satisfy both French and Japanese customers.

JOHN JAEGGI

John is a third generation licensed Wisconsin cheese maker who began his career over 30 years ago with the family business in Green County, WI. Hired at the Wisconsin Center for Dairy Research in 1991 as the Center's cheesemaker, he has been the coordinator of the Cheese Industry and Applications Program for the past several years. This CDR program area is actively involved with natural and processed cheese makers in product development, technology transfer, manufacturing protocols, regulatory issues, cheese functionality, cheese sensory, and troubleshooting. The Cheese Industry and Applications program works with cheese manufacturers of all sizes in addition to ingredient and culture suppliers, equipment companies, food service, converters, wholesalers, retailers, chefs, and quick-serve restaurants. John is directly involved with many cheese related CDR short courses including the Wisconsin Cheese Tech Short Course, Wisconsin Processed Cheese Short Course, Cheese Grading, and The World of Cheese, in addition to the yearly Master Cheesemaker Artisan series courses. He is also involved in many company-specific training short courses. John has been a technical judge in many contests including the World Championship Cheese Contest, United States Championship Cheese Contest, and the American Cheese Society's Annual Judging & Competition.

MARK E. JOHNSON

Mark E. Johnson graduated from South Dakota State University with a degree in Dairy Manufacturing, and from North Carolina State University with a degree in Food Science. He became Program Coordinator, in 1980, for the Walter Price Cheese Research Institute (now the Wisconsin Center for Dairy Research) at the University of Wisconsin. He is a Senior Scientist at the Center. Mark's main areas of interest are developing manufacturing and ripening protocols for unique cheeses, and the study of cheese characteristics that sometimes consumers may not always appreciate (cheese defects). He loves to talk cheese with cheesemakers who love to share their experiences, insights, and their cheeses.

EMILIANO LEE

Emiliano "Emi" Lee is a pioneer in one of the last food frontiers—educating palates and promoting authentic full-flavored food at Liberty Heights Fresh in Salt Lake City, Utah. Emi works with purveyors near and far, domestic and abroad, working particularly closely with cheesemakers in Utah and Idaho helping to develop and promote regional flavors. His lifelong passion translates into one of the finest cheese counters in the state and beyond with a focus on smaller producers. You'll find a vast selection of farmstead and artisanal treasures from the finest craftsfolk the caseosphere has to offer. Aside from tackling the challenges of caring for myriad cheeses on the counter, Emi is also involved in

education. From pairings in the backyard, partnering with local brewers and wine experts, to teaching guest classes at the Art Institute of SLC's cooking school, sharing his knowledge and passion with others knows no bounds. No stranger to media either, Emi has been quoted or featured in the Salt Lake Tribune, Culture, Specialty Food Magazine, Utah Style & Design, and was a guest with Utah chefs, producers, and Slow Food pioneers on Fresh Take's "Slow Food Feast" episode on BYUtv airing Aug 4. From stealing brie from his father's desk as a child growing up in East Oakland, to spending his allowance at the Creighton's old 6th Avenue Cheese Shop in San Francisco, to judging cheese for the American Cheese Society, this child at heart is living a dream he is honored to share with others of his ilk at ACS and beyond.

DAVID LOCKWOOD

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

MAX MCCALMAN

Max McCalman is a dedicated cheese scholar and an advocate for artisanal cheese production. Max authored three books: "The Cheese Plate," which was nominated for awards by the James Beard Foundation and by the International Association of Cooking Professionals (IACP); "Cheese: A Connoisseur's Guide to the World's Best," an expansive reference on the world's finest cheeses and their wine pairings, which won a 2006 James Beard Award; and "Mastering Cheese: Lessons For Connoisseurship from a Maître Fromager," which won 2011's "Best in the World Book on Cheese" from the Gourmand World Cook Book Awards in Paris. He is a finalist in IACP's 2011 Food & Beverage Reference/Technical category. Max was awarded the title *Garde et Juré* as designated by France's *Guilde Internationale des Fromagers Confrérie de Saint-Uguzon* in 2002, and in January 2011 received an award from *Les Trophées de l'Esprit Alimentaire* (French Food Spirit Awards) for Entrepreneurship. On Founders Day 2010, Hendrix College awarded Max its Odyssey Medal for his personal and professional life achievements. In 1994, Max became the first in-house Maître Fromager for an American restaurant. He established the acclaimed cheese program at Picholine restaurant and later developed the cheese programs at Artisanal Fromagerie & Bistro and the Artisanal Cheese Center, all in New York City. He retains this title at the Artisanal Center, where he also serves as Dean of Curriculum and Director of Affinage. McCalman is a founding member of the American Cheese Society's Fromager Certification effort. He is a veteran of the food and hospitality industries, working most of his professional life as a Maître d' Hotel and Sommelier before moving into the cheese world. Max is a consultant to the trade, judges at cheese competitions, is a contributing editor to *Cheese Connoisseur* and *Culture* magazines, and is a frequent guest lecturer.

GINA L. MODE

Gina Mode was raised on a fifth generation family dairy farm outside Fort Atkinson, Wisconsin and has been making cheese as a licensed Wisconsin cheesemaker for over a decade. She has a Bachelor of Science degree in Food Science and a Master of Business Administration degree. She has been working with cheese since an internship with the Wisconsin Center for Dairy Research in 1990. She worked for the Swiss Colony in Monroe, Wisconsin and the Babcock Hall Dairy Plant at the University of Wisconsin – Madison before returning to the CDR in 2005. Gina is the Assistant Coordinator of the Cheese Industry and Applications Program at the Wisconsin Center for Dairy Research at University of Wisconsin in Madison. As a member of the Cheese Industry and Applications Group, Gina works closely with cheese brokers, ingredient suppliers, and manufacturers – from farmstead to commercial.

CESAR OLIVARES

Cesar is the Senior Buyer/Fromager at Pastoral Artisan Cheese, Bread & Wine in Chicago. Whether it's fromage, queso, formaggio or cheese, Cesar Olivares is Pastoral's resident expert on all things curds and whey. When he began working at Pastoral in 2005, Cesar's love of food, ability to speak four languages, and commitment to adventure set him on a path that would take him all over

the world in search of great artisan products -- and to the position leading Pastoral's food procurement team. Whether it's cheese, wine, honey, oil, vinegar, or chocolate, Cesar has the professional palate and knowledge to answer just about any question. A graduate of the University of California-Santa Cruz, he has also studied wine at the International Sommelier Guild, and serves as Pastoral's principal educator, sharing his expertise in classes for the public and at professional conferences including the American Cheese Society, the International Food Summit, and Chicago Gourmet.

DENIS PAQUIN

La riche carrière de M. Paquin témoigne de son intérêt pour la gastronomie. En 2002, ses pairs le consacrent Chef Cuisinier National en hommage à ses actions pour la reconnaissance des métiers de bouche et à sa ferveur à l'égard de la gastronomie québécoise. Aujourd'hui, il est, entre autre, vice-président national de la Société des Chefs, Cuisiniers et Pâtisseries du Québec et président honoraire de la Fondation Gérard-Delage, organisme voué au développement du savoir-faire de l'hospitalité québécoise. Ayant œuvré essentiellement au Québec, un séjour en Afrique marqua à tout jamais sa carrière. C'est là, pour la première fois, qu'il s'est colleté au concept de la promotion des produits régionaux. De retour ici, il poursuit cette quête, mais cette fois-ci, pour nos produits québécois. Chef exécutif à plusieurs reprises, il a aussi réalisé plusieurs projets de développement notamment sur le sous-vide. Ses nombreuses formations en cuisine et en Science et Technologie des Aliments de l'Université Laval lui ont permis d'enrichir son expertise. Aujourd'hui, bachelier en enseignement et toujours passionné de cuisine, il est chef et enseignant à l'École Hôtelière de Montréal Calixa-Lavallée. Tenu en haute estime par ses pairs, il préside fréquemment le jury des prestigieux concours Le Prix Debur – culture et tradition pour une nouvelle cuisine québécoise, Les Toqués de Natrel et Le Porc en Tête et, pour une cinquième année est juré au concours Sélection Caseus. Désireux d'assurer le Québec d'une relève de qualité, M. Paquin a poursuivi les travaux pour une reconnaissance professionnelle des métiers de bouche et valorise les jeunes professionnels par la compétition annuelle des Meilleurs Apprentis Cuisiniers et Pâtisseries du Québec. Ses activités professionnelles sont variées et témoignent abondamment de l'intérêt qu'il porte à l'industrie sous toutes ses formes. Une carrière bien remplie, fructueuse en expériences de toutes sortes permet au chef Paquin d'être sensible aux réalités de tous les professionnels du Québec, dont il est un fier défenseur.

DR. GEORGE PATOCKA

Dr. George Patocka is a Dairy Specialist in Alberta Dairy Research Unit at the Department of Agricultural, Food, and Nutritional Science, University of Alberta, Canada. He attended the Czech Technical University for his undergraduate work in Food Engineering, and earned his doctorate in Food Science at the University of Alberta. He is highly skilled in all aspects of industrial dairy processing. His research, focusing on processing and technological or physiological functionality of whey and the main whey components lactose and whey protein, has resulted in numerous publications, book chapters and conference presentations. As a professional member of the American Dairy Science Association, he served as a Chair of the Committee on Sensory Evaluation of Dairy Products. He is an incoming 2011-2012 Chair of Dairy Foods Division of the Institute of Food Technologists. His direct involvement in cheese evaluation includes his 15 years of coaching of the University of Alberta Dairy Judging Team.

VÉRONIQUE PERREault

Mrs. Perreault has a track record spanning various disciplines related to food: Food Service Management (technical college degree, Institut de Tourisme et d'Hôtellerie du Québec), Nutrition (Bachelor degree, Université de Montréal) and Food Science and Technology (Master degree and currently PhD student, Université Laval). Her professional experience in the food service sector combined with her multidisciplinary training in food and nutrition has led her to join the Centre d'Expertise et de Recherche of the Institut de Tourisme et d'Hôtellerie du Québec (ITHQ) in 2003. In her role, she participated in expanding the development of applied research while also providing scientific support for the integration of scientific knowledge in the training of various catering trades. In 2009, she co-authored a school science manual targeted to both students and professionals of the catering trades and published by the editor Chenelière Éducation (Montréal, Canada). She currently serves as the Research

Coordinator of the Centre d'Expertise et de Recherche of the Institut de Tourisme et d'Hôtellerie du Québec. As an aficionado in the field of taste, she focused on the physiochemical behavior of aromas in dairy products in her master degree thesis. Her passion also involved sensory evaluation where she draws concepts transferrable to the teaching of professional cooking. As a long-time cheese lover, she completed in 2005 a formal training in cheese sensory analysis granted by the Société des Fromages du Québec and became a member of its tasting training club in the ensuing two years. From 2008 up to now, she has served on the jury as a member, and later as a panel leader in the Selection Caseus, the official competition of fine cheese of Québec.

IAN PICARD

Ian Picard is Vice-president of La Fromagerie Hamel. Born in the magnificent Alps realm that is Switzerland, the little child Ian grew up in his father's cheese shop in Montréal. Over the years, the Picards' first offspring learned how to take great care of all kinds of fine cheeses, therefore developing a huge interest in refining; a burning passion was henceforth lit. From dictionaries to specialized books, documentaries and foodie magazines, the teenager memorized everything, in order to satisfy his intellectual appetite. It was not enough. The day he was mature enough to leave the family nest, he then decided to fly over to Europe to become an apprentice with renowned fromagers. On the ancient continent, he knew he could learn the secrets of the great cheese masters of Alsace, Dijon and Paris. Far away from his legacy, Ian studied hard, got his diploma at École d'Industrie Laitière de Poligny and, cherry on top, was knighted many times by professional cheese guilds. Back in the French province, the young man had cellars built in Repentigny, so he could finally experiment on his own and create his personal array of refined fine cheeses, perfumed by his beloved Québec terroir. His selection is known as La Gamme "Le Pic." As per his extended cheese knowledge, accumulated after decades of learning, smelling and tasting, Ian Picard is now often requested as judge for international dairy competitions. Since the beginning of the century, he has participated in the appraisal of thousands of cheeses at Concours Général Agricole de Paris, Sélection Caseus, and Grand Prix des Fromages Canadiens. And, furthermore, many fromagers from Québec come to him to get his point of view on their creation; they all know he will help them. Ian Picard is recognized as a devoted passionate; he is simply in love with cheeses.

EVERETT PRESLEY

Everett is Director of Specialty Foods for Gourmet Library in Springfield, NJ. Before Gourmet Library, Everett grew up across the South before moving to Brazil, where he stayed until finishing high school. Everett attended Mississippi University for Women, where he graduated with a B.S. in Culinary Arts. Everett moved to New York for graduate school at N.Y.U. for Food Studies after working in restaurants in Nantucket. It was during this time that he met Rob Kaufelt while assisting a cheese tasting class, and the seed was planted that would eventually lead him to the cheese world. But before he would make his way to behind the counter at Murray's, Everett taught as an adjunct professor at a Kingsborough Community College in Brooklyn. Working at the "old" Murray's, he worked his way up into management and eventually was the Affineur, before that was even an official title at Murray's. After his years at Murray's, Everett spent time with Whole Foods Market and The Fresh Market before moving to a position at Bittersweet Plantation Dairy in Louisiana. After Bittersweet, Everett made his way back north and found a great home at Gourmet Library, where he has been since 2007.

GURTH PRETTY

Gurth Pretty is a big mouse! He loves cheese and making others hungry for some. His involvement in the Canadian cheese industry includes being founder of CheeseofCanada.ca — a wholesaler, distributor, and retailer of Canadian artisanal and fine cheese, jury member and official spokesman for the 2009 and 2011 Canadian Cheese Grand Prix, and Chairman of the Ontario Cheese Society (2009 to 2011). Gurth is the Canadian contributor to the World Cheese Book (DK Books 2009), co-author of The Definitive Canadian Wine and Cheese Cookbook (Whitecap Books 2007), and World Gourmand Cookbook Award winning author of The Definitive Guide to Canadian Artisanal and Fine Cheese (Whitecap Books 2006). He is a member of the American Cheese Society and La Société des Fromages du Québec.

MARY QUICKE, MBE

Mary Quicke runs J. G. Quicke & Partners, and Quicques Traditional Ltd. in Newton St. Cyres, Exeter, Devon, England. She is the 17th generation on the farm, now operating an integrated cheesemaking and farming (cows and crops) business. The aim of the business is to produce world class traditional cheese. Quicke's Traditional Cheddar Cheese is the largest British traditional cheddar maker, selling to wholesalers and the independent market, and to export, mainly in the U.S. and Australia. The 1500 acre farm has 500 cows grazing outside for 10-11 months a year, and grows crops to feed the cows, to sell, and to support wildlife in extensive environmental schemes. Mary has various interests across the food, farming and wildlife sectors. She has served as President Elect Devon County Show 2011, Past chairman 300 Cow Club, Longest serving Director of Devon Grain, Committee member Slow Food Devon Convivium, and Founder Vice Chairman Maize Growers Association. Mary's current policy interests center on how food and farming get the scientific and technical knowledge needed to run sustainable and profitable businesses.

ERIK SILDEN

Erik is co-owner of Dovre, a cheese and specialty food importer/distributor in Vancouver, British Columbia. As the lead cheese buyer at Dovre, Erik has worked with producers from Québec, Ontario, Alberta, and British Columbia, as well as the US, France, and the UK to help bring amazing artisanal cheeses to retailers across the Canadian west. 2011 marks Erik's second ACS judging gig, an honour that he is both excited and humbled by.

LEE SMITH

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

MARIANNE SMUKOWSKI

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

CATHY STRANGE

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

IACP Conference, and the Wisconsin Cheese Technology Conference. Cathy has been honored internationally with membership in La Guilde Internationale des Fromagers Confrérie de Saint-Uguzon, the most celebrated association of cheesemongers and specialists in France.

DR. STEVE ZENG

Dr. Steve Zeng is a Dairy Product Specialist and Chair of Department of Agriculture & Natural Resources at Langston University, Oklahoma. His expertise is in dairy product processing, particularly in goat milk and cheese. His research interest has been in sub-clinical mastitis and its effect on composition of goat milk, sensory quality and yield of cheese. With his industrial and academic experiences, he has conducted more than fifty cheesemaking workshops/schools in many states in the U.S. as well as in China, Argentina, Armenia, and the Republic of Georgia. He has judged the ACS Cheese Competition, the United States Championship Cheese Contest, and the World Championship Cheese Contest in the last five years.

PARTICIPATING COMPANIES

3-Corner Field Farm

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Abbaye St. Benoit

Père Duguay / Daniel Allard
St. Benoit du Lac
St. Benoit du Lac, QC J0B 2M0
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Acoustic Farms

Mark Armstrong
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Agropur Fine Cheese

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Mankato, MN 56001
507-385-1004
www.alemarcheese.com

Alouette Cheese USA LLC

Louise Marie Newswanger
400 South Custer Avenue
New Holland, PA 17557
717-355-8760
www.alouettecheese.com

Amalgamated Dairies Ltd.

Chad Mann
79 Water St.
Summerside, PE C1N 1A6
Canada
902-888-5053
www.adl.ca

Antonio Mozzarella Factory

Sheila Spinoso
631 Frelinghuysen Ave.
Newark, NJ 07114
973-353-9411
www.antoniozzarella.com

Appleton Creamery

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

Arena Cheese Inc.

Bill Hanson
P.O. Box 136
Arena, WI 53503
608-753-2501
www.arenacheese.com

Arethusa Farm Dairy LLC

Erin Hubbard
P.O. Box 218
Litchfield, CT 06759
860-361-6600
www.arethusafarmdairy.com

Arla Foods Inc.

Kenia Delgado
645 Martinsville Road
Basking Ridge, NJ 07920
908-346-0284
www.arlafoodsusa.com

Arla Foods, Muskegon

Torben Siggaard
6366 Norton Center Dr.
Muskegon, MI 49441
231-798-4371
www.arlafoods.com

Arthur Schuman Inc.

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

Asgaard Dairy Inc.

Rhonda Butler
74 Asgaard Way
P.O. Box 605
Au Sable Forks, NY 12912
518-647-5754
www.asgaardfarm.com

Avalanche Cheese Co.

Wendy Mitchell
216 Cody Ln.
Basalt, CO 81621
970-927-6850
www.avalanchecheese.com

Baetje Farms LLC.

Veronica Baetje
8932 Jackson School Rd.
Bloomsdale, MO 63627
573-483-9021
www.baetjefarms.com

Barinaga Ranch

Marcia Barinaga
P.O. Box 803
Marshall, CA 94940
415-663-8870
www.barinagaranch.com

Beecher's Handmade Cheese

Jena Paxton
104 Pike St.
Suite 200
Seattle, WA 98101
206-322-1644 x 121
www.beecherscheese.com

Beehive Cheese Company LLC

Tim Welsh
2440 E. 6600 S.
Suite 8
Uintah, UT 84405
801-476-0900
www.beehivecheese.com

Belfiore Cheese Company

William Loucks
2031A 2nd Street
Berkeley, CA 94710
510-540-5500 x100
www.belfiorecheese.com

BelGioioso Cheese Inc.

Jamie Wichlacz
4200 Main Street
Green Bay, WI 54311
920-863-2123
www.belgioioso.com

Bellwether Farms

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

Berkshire Cheese LLC

Ira Grable
P.O. Box 35
Dalton, MA 01227
413-842-5128
www.berkshirecheese.com

Best Baa Dairy

Elisabeth Bzikot
8256 Line 10, RR1
Conn, ON NOG 1N0
Canada
519-848-5694
www.ewenity.com

Beurrerie du Patrimoine

Diane Groleau
225 Cochrane
Compton, QC J0B 1L0
Canada
819-835-9373
www.fermegroleau.com

Birchrun Hills Farm

Susan Miller
2573 Horseshoe Tr.
Chester Springs, PA 19425
610-827-1603
www.birchrunhillsfarm.com

Bleating Heart

Seana Doughty
2807 Pleasant Hill Rd.
Sebastopol, CA 95472
858-245-1682
www.bleatingheart.com

Bleu Mont Dairy

Willi Lehner
3480 Co Hwy F
Blue Mounds, WI 53517
608-767-2875

Blythedale Farm, Inc.

Becky Loftus
1471 Cookeville Road
Corinth, VT 05039
802-439-6575
www.vtcheese.com

Bonnieview Farm

Neil Urie
2228 South Albany Road
Craftsbury Common, VT 05827
802-755-6878

Boston Post Dairy, LLC.

Susan Blouin or Anne Doe
2061 Sampsonville Rd.
Enosburg Falls, VT 05450
802-933-2749
www.bostonpostdairy.com

Branched Oak Farm

Krista Dittman
17015 NW 70th St.
Raymond, NE 68428
402-432-8199 (Cell)
www.branchedoakfarm.com

Brazos Valley Cheese

Marc Kuehl
7781 Gholson Rd.
Waco, TX 76705
254-230-2535
www.brazosvalleycheese.com

Briar Rose Creamery

Sarah Marcus
P.O. Box 34
Dundee, OR 97115
503-538-4848
www.BriarRoseCreamery.com

Brunkow Cheese of Wisconsin

Joe Burns
17975 County Hwy F
Darlington, WI 53565
608-630-1355
www.brunkowcheese.com

Burnett Dairy Co-Op

Tasha Olson
11631 St. Rd. 70
Grantsburg, WI 54840
715-431-0579
www.burnettdairy.com

Cabot Creamery Co-op

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

Calabro Cheese

Lloyd Lirio
580 Coe Ave.
East Haven, CT 06512
203-469-1311 x115
www.calabrocheese.com

Canal Junction Farmstead Cheese

Brian Schlatter
18637 Rd 168
Defiance, OH 43512
419-399-2350
www.canaljunctioncheese.com

Caprino Royale

Eric Tippit
3757 Ross Rd.
Waco, TX 76705
254-723-2663
www.caprinoroyale.com

Capriole

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

Carr Valley Cheese Co, Inc.

Patty Koenig
S3797 County G
LaValle, WI 53941
608-986-2781
www.carrvalleycheese.com

Castle Rock Organic Dairy

Nathan Berg
S13240 Young Rd.
Osseo, WI 54758
715-597-0085
www.castlerockfarms.net

Catapano Dairy Farm

Karen Catapano
33705 North Road
Peconic, NY 11958
631-765-8042
www.catapanodairyfarm.com

Cato Corner Farm LLC

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

Cedar Grove Cheese Inc.

Robert Wills
E 5904 Mill Road
P.O. Box 185
Plain, WI 53577
608-546-5284
www.cedargrovecheese.com

Cellars at Jasper Hill

Vince Razionale
884 Garvin Hill Rd.
PO Box 272
Greensboro, VT 05841
802-533-2566 x231
www.cellarsatjasperhill.com

Central Coast Creamery

Reggie Jones
179 Niblick Road, Suite 193
Paso Robles, CA 93446
605-624-1968
www.centralcoastcreamery.com

Cesar's Cheese

Cesar Luis
625 Western Ave.
Random Lake, WI 53075
414-520-5266

Champlain Valley Creamery

Carleton Yoder
11 Main Street
Vergennes, VT 05491
802-877-2950
www.cvccream.com

Cheese Louise Creamery

Keith Ellis
2807 Oak St.
Eugene, OR 97405
541-520-2553
www.cheeselouise.net

Cherry Glen Goat Cheese Co.

Diane Kirsch
16120 Barnesville Rd.
Boys, MD 20841
1-888-414-4628
www.cherryglengoatcheese.com

Chèvrerie du Buckland

Marc Bruneau
4416 rue Principale
Buckland, QC G0R 1G0
Canada
418-789-2760

Chèvrerie Fruit d'une Passion

Isabelle Couturier
673 rang 7
St-Ludger, QC G0M 1W0
Canada
819-548-5705
www.joyeuxfromagers.wordpress.com

Coach Farm

Tara Kirch
105 Mill Hill Road
Pine Plains, NY 12567
914-241-2300
www.coachfarm.com

Consider Bardwell Farm

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

Cooperstown Cheese Company, LLC.

Sharon Tomaselli
107 Oxbow Road
Milford, NY 13807
978-257-4635
www.cooperstowncheesecompany.com

Cowgirl Creamery

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

Cows Creamery

Armand Bernard
397 Capital Dr.
Charlottetown, PE C1E 2E2
Canada
902-370-3153
www.cows.ca

Crave Brothers Farmstead Cheese

Beth Crave
W11555 Torpy Road
Waterloo, WI 53594
920-478-4887 x221
www.cravecheese.com

Cricket Creek Farm

Suzy Konecky
1255 Oblong Rd.
Williamstown, MA 01267
413-458-5888
www.cricketcreekfarm.com

CROPP Cooperative/ Organic Valley

Wendy Allen
One Organic Way
LaFarge, WI 54639
608-625-3519
www.organicvalley.coop

Crowley Cheese

Jill Jones
14 Crowley Lane
Healdville, VT 05758
802-259-2340
www.crowleycheese.com

Cypress Grove Chevre

Janne Rasmussen
1330 Q Street
Arcata, CA 95521
707-825-1100
www.cypressgrovechevre.com

Damafro Inc.

Sara Roussel
54, rue Principale
Saint-Damase, QC J0H 1J0
Canada
450-797-3301 x291
www.damafro.ca

DCI Cheese Company

Brittany Rautenberg
3018 Helsan Drive
Richfield, WI 53076
262-677-6951
www.dcicheseco.com

Doe Run Dairy

Kristian Holbrook
324 Hicks Road
Coatesville, PA 19320
610-384-1900

Domaine Feodal

Gut Dessureault/Daniel Allard
1303, Bayonne Sud
Berthier, QC J0K 1K0
Canada
450-836-7979/514-648-7997
www.fromagescda.com

Eagle Mountain Farmhouse Cheese Co.

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

Edelweiss Creamery

Bruce G. Workman
W6117 County Hwy C
Monticello, WI 53570
608-938-4094
www.edelweisscreamery.com

Emmi Roth USA Inc.

Kevin Davis
657 2nd St.
Monroe, WI 53566
608-426-4134
www.emmirothusa.com

Everona Dairy

Pat Elliott
23246 Clarks Mtn. Rd.
Rapidan, VA 22733
540-354-4159
www.everonadairy.com

Farm Fromage

Howard M. Field
461 Longmeadow Rd.
Lancaster, PA 17601
717-314-1373
www.farmfromage.com

Farmers Cooperative Dairy Ltd.

Brad Quaile
PO Box 8118
Halifax, Nova Scotia B3K 5Y6
Canada
902-835-4005
www.farmersdairy.ca

Farms For City Kids Fdn.

Jeremy Stephenson
706 Caper Hill Rd.
Reading, VT 05062
802-484-1226
www.sbfcheese.org

Farmstead First

Krista Dittman
17015 NW 70th St.
Raymond, NE 68428
402-432-8199 (Cell)
www.branchedoakfarm.com

FenceLine LLC

Brian Nelson
22950 County Road Y
Grantsburg, WI 54840
612-423-0271
FenceLineCheese.com

Ferns' Edge Dairy

Sharilyn Reyna
39456 Highway 58
Lowell, OR 97452
541-937-2093
FernsEdgeDairy.com

Fifth Town Artisan Cheese Co.

Stephanie Diamant
4309 County Rd #8
RR# 4
Picton, ON K0K 2T0
Canada
613-476-5755 ext 504
www.fifthtown.ca

Finica Food Specialties Ltd.

Shelley Myers
5942 Ambler Drive
Mississauga, ON L4W 2N3
Canada
905-629-3030
www.finica.com

Fiore di Nonno
Lourdes Smith
561 Windsor Street
B305
Somerville, MA 02143
617-764-1231
www.fioredinonno.com

Firefly Farms
Andrea Cedro
P.O. Box 257
Accident, MD 21520
301-245-4630
www.fireflyfarms.com

Fiscalini Cheese Co.
John Fiscalini
7206 Kiernan Ave.
Modesto, CA 95358
209-545-5495
www.fiscalinicheese.com

Flat Creek Lodge
Keith O Blok
367 Bishop Chapel Church Rd.
Swainsboro, GA 30401
478-268-0146
www.flatcreeklodge.com

Formaggio Italian Cheese Specialties, LLC
Ricky Pagan
PO Box 320 / 250 Hilldale Rd
Hurleyville, NY 12747
845-436-4200 x129
www.formaggiocheese.com

Franklin Foods, Inc.
Rocco Cardinale or Todd Paridee
68 East Street
Enosburg Falls, VT 05450
802-338-0717
www.franklinfoods.com

Fromagerie Au Gré Des Champs
Stephan Massad
400, Rang St-Édouard
St-Jean-Sur-Richelieu, QC J2X 5T9
Canada
450-346-8732
www.augredeschamps.com

Fromagerie Bergeron
Sylvain Bergeron
3837, Route Marie-Victorin
Saint-Antoine-de-Tilly, QC G0S 2C0
Canada
418-886-2234
www.fromagesbergeron.com

Fromagerie Blackburn
Marie-Josée Blackburn
4353 Chemin St-Benoit
Jonquiére, QC G7X 7V5
Canada
418-547-4153
www.fromagerieblackburn.com

Fromagerie Du Presbytère
Jean Morin
222 rue Principale
Ste-Elizabeth-de-Warwick, QC J0A 1M0
Canada
819-358-6555
www.fromageriedupresbytere.com

Fromagerie Eco Delices Inc.
Alain Dubois/ Daniel Allard
766 Rang 9 Est
Plessisville, QC G6L 2Y2
Canada
819-362-7472/514-648-7997
www.fromagescda.com

Fromagerie Fritz Kaiser
Fritz Kaiser/ Daniel Allard
459 4E Concession
Noyan, QC J0J 1B0
Canada
450-294-2207/514-648-7997
www.fromagescda.com

Fromagerie FX Pichet
Marie-Claude Harvey/ Daniel Allard
400, boul Lanandière
Ste-Anne de la Perade, QC G0X 2J0
Canada
418-325-3536/514-952-0564
www.fromagescda.com

Fromagerie La Station Inc.
Simon-Pierre Bolduc
440 Chemin Hatley
Compton, QC J0B 1L0
Canada
819-574-3547
www.fromagerielastation.com

Fromagerie L'Anctre inc.
Sophie Labarre
400-17600 rue Béliveau
Bécancour, QC G9H 1H3
Canada
819-233-9157 x227
www.fromagerieancetre.com

Fromagerie Le Détour
Ginette Bégin
100, route Transcanadienne
Notre-Dame-du-Lac, QC GOL 1X0
Canada
418-899-7000
www.fromagerieledetour.com

Fromagerie Le Mouton Blanc
Pascal André Bisson
176 Rte 230 Ouest
La Pocatière, QC GOR 1Z0
Canada
418-856-5231

Fromagerie Lehmann
Marie Lehmann
291 Rang St-Isidore
Hébertville, QC G8N 1L6
Canada
418-344-1414

Fromagerie Lemaire Ltee
Daniel Charest
2095 Route 122
St-Cyrille de Wendover, QC J1Z 1B9
Canada
819-478-0601
www.fromagerie-lemaire.ca

Fromagerie Nouvelle France
Marie-Chantal Houde
305 rue Principale
Racine, QC J0E 1Y0
Canada
819-578-7234
www.fromageduquebec.qc.ca

Fromagerie Perron
Natacha Tremblay
156, Albert-Perron Avenue
St-Prime, QC G8J 1L4
Canada
418-251-3164 ext 235
www.fromagerieperron.com

Fromagiers de la Table Ronde
Ronald Alary
317 boul. Ste-Sophie
Sainte-Sophie, QC J5J 2V1
Canada
450-530-2436
www.fromagiersdelatableronde.com

Fruition Farms Dairy & Creamery
Jimmy Warren
14347 E. Cherry Creek Road
Larkspur, CO 80118
303-847-7113

Glengarry Fine Cheese div of Glengarry Cheesemaking Inc.
Margaret Peters-Morris
5926 County Rd. 34
PO Box 190
Lancaster, ON K0C 1N0
Canada
613-347-1161
www.glengarryfinecheese.com

Goat's Pride Dairy at McLennan Creek
Jason Dykstra
30854 Olund Road
Abbotsford, BC V4X 1Z9
Canada
604-854-6261
www.goatspride.com

Goatsbeard Farm
Ken Muno
11351 Callahan Creek Rd.
Harrisburg, MO 65256
573-875-0706
www.goatsbeardfarm.com

Gold Creek Farms
Brent Whitaker
6297 Bench Creek Rd.
Woodland, UT 84036
435-783-5815
www.goldcreekfarms.com

Grafton Village Cheese
Dane Huebner
P.O. Box 87
Grafton, VT 05416
802-246-2221 x122
www.graftonvillagecheese.com

Great Hill Dairy, Inc.
Timothy Stone
160 Delano Road
Marion, MA 02738
508-748-2208
www.greathillblue.com

Great Lakes Cheese Co., Inc
Erin Shirkey
17825 Great Lakes Parkway
P.O. Box 1806
Hiram, OH 44234-1806
440-834-7289
www.greatlakescheese.com

Green Dirt Farm, LLC
Sarah Hoffmann
P.O. Box 74
Weston, MO 64098
816-210-4362
www.greendirtfarm.com

Grupo Industrial y Comercial Navarro S.A DE C.V.
Gerardo Navarro
Porfirio Diaz #190
Centro
Tepatitlán, JALISCO 47600
Mexico
52-378-78-20102
www.quesosnavarro.com

Hahn's End
Debra Hahn
62 Captain Perry Drive
Phippsburg, ME 04562
207-442-0051

Happy Days Dairies LTD.
Donat Koller
691 Salmon River Rd.
Salmon Arm, BC V1E 3E9
Canada
250-832-0209
www.goatcheese.ca

Hawthorne Valley Farm
Peter Kindel
327 Rt 21C
Ghent, NY 10275
518-672-7500 x243
www.hawthornevalleyfarm.org

Haystack Mountain Goat Dairy
Maureen Reagan
1121 Colorado Ave.
Longmont, CO 80501
720-494-8714
haystackgoatcheese.com

Hidden Springs Creamery
Brenda Jensen
S1597 Hanson Rd.
Westby, WI 54667
608-634-2521
www.hiddenspringscreamery.com

Holland's Family Cheese
Marieke Penterman
N13851 Gorman Ave.
Thorp, WI 54771
715-669-5230
www.hollandfamilycheese.com

Hook's Cheese Company, Inc.
Anthony Hook
320 Commerce Street
Mineral Point, WI 53565
608-987-3259
www.hookscheese.com

Imperia Foods, Inc. (Subsidiary of Arthur Schuman)
Mike Berg
303 E. Hwy 18
Montfort, WI 53569
608-943-6753

Integration Acres

Chris Chmiel
9794 Chase Rd.
Albany, OH 45710
740-698-6060
www.integrationacres.com

International Cheese Co. Ltd

Mario Pelosi
67 Mulock Avenue
Toronto, ON M6N 3C5
Canada
416-769-3547
www.internationalcheese.ca

Jacobs Creamery

Lisa Jacobs
233 Macomber Road
Chehalis, WA 98532
503-621-7910
www.jacobscreamery.com

K S & A Orchards

Kimberly-Ann McGarr
P.O. Box 234
Comanche, OK 73529
580-439-2751
www.ksaorchards.com

Karoun Dairies Inc.

Rostom Baghdassarian
9027 Glenoaks Blvd.
Sun Valley, CA 91352
818-767-7000
www.karouncheese.com

Kennebec Cheesery

Jean Koons
795 Pond Road
Sidney, ME 04330
207-547-4171
kennebeccheesery.com

Klondike Cheese Co.

Adam Buholzer
W7839 Hwy 81
Monroe, WI 53566
608-325-3021
www.klondikecheese.com

Kootenay Alpine Cheese Co.

Nadine Harris
3071 16th St.
Creston, BC V0B 1G2
Canada
250-428-9655
www.kootenayalpinecheese.com

Kraft Foods

Aaron Handrick
801 Waukegan Road
Glenview, IL 60025
847-646-2559
www.kraftfoodscompany.com

La fromagerie 1860 DuVillage Inc.

Louis-Sebastien Letourneau
80 Hotel de Ville Street
Warwick, QC J0A 1M0
Canada
514-747-0303
www.duvillage1860.com

La Fromagerie Champêtre

Luc Livernoche
415 rue Des Industries
Le Gardeur, QC J5Z 4Y8
Canada
450-654-1308
www.fromageriechampetre.com

La Maison Alexis de Portneuf Inc.

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

La Maison d'affinage Maurice Dufour

Maurice Dufour
1339 Boul. Mgr de Laval
Baie St-Paul, QC G3Z 2X6
Canada
418 435 5692 #223
www.famillemigneron.com

La Moutonniere

Al Mackenzie
3456 Principale
Ste Helene De Chester, QC G0P 1H0
Canada
819-382-2300
www.lamoutonniere.com

La Vache a Maillotte

Jacquelin Sevigny
604 2e Rue Est
La Sarre, QC J9Z 2S5
Canada
819-333-1121
vacheamaillotte.com

LaClare Farms Specialties LLC

Katie Hedrich
N3425 Harlow Rd.
Chilton, WI 53014
920-418-2302
www.laclarefarm.com

Laiterie Chalifoux Inc.

Valérie Rousseau
493, Boulevard Fiset
Sorel-Tracy, QC J3P 6J9
Canada
450-743-4439
www.laiteriechalifoux.com

Laiterie Charlevoix Inc.

Jean Labbé
1167 Boul. Mgr De Laval
Baie St. Paul, QC G3Z 2W7
Canada
418-435-2184
www.fromagescharlevoix.com

Larkhaven Farmstead Cheeses

M Clare Paris
63 Yarnell Road
Tonasket, WA 98855
509-486-1199
www.larkhavenfarm.com

Lark's Meadow Farms

Kendall Russell
4617 N 495 W.
Rexburg, ID 83440
804-405-0933
www.larksmeadowfarms.com

Latte Da Dairy

Anne Jones
1304 Bridle Bit Rd.
Flower Mound, TX 75022
817-490-5004
www.lattedadairy.com

Laura Chenel's Chevre

Jacquelyn Buchanan
22085 Careros Vineyard Way
Sonoma, CA 95476
707-996-4477
www.laurachenel.com

Le Fromage Au Village

Hélène Lessard
45, Notre-Dame Ouest
CP 309
Lorrainville, QC J0Z 2R0
Canada
819-625-2255

Leelanau Cheese Co.

Anne Hoyt
10844 Revold Road
Suttons Bay, MI 49682
231-271-2600
www.leelanaucheese.com - click creamery

Les Bergeries du Fjord

Martin Gilbert
2992, Chemin du Plateau
La Baie, QC G7B 0G9
Canada
418-543-9860

Les Fromages De La Ferme Duçrêt

Rudy Ducreux
851 Rang Sainte-Angelique
St. Basile-De-Portneuf, QC G0A 3G0
Canada
418-329-3080

Les Fromages de l'île d'Orléans Inc.

Jocelyn Labbé
4696, chemin Royal
Sainte-Famille, île d'Orléans, QC G0A 3P0
Canada
418-829-0177
www.fromagesdelisledorleans.com

Les Fromages du Verger

Brigitte Maillette
430 rue de la Pommeraie
St-Joseph-du-lac, QC J0N 1M0
Canada
450-974-4424
www.lesfromagesduverger.com

Litehouse, Inc.

Elaine Simon
1109 N. Ella Ave.
Sandpoint, ID 83864
208-263-7569
www.litehousefoods.com

Liuzzi Angeloni Cheese

Frank Angeloni
86 Rossotto Dr.
Hamden, CT 06514
203-287-8477

Locust Grove Farm

Adam Spannaus
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Knoxville, TN 37932
347-385-1851
www.locustgrovefarm.net

Longfellow's Creamery, LLC

Kathleen Haigh-Trodden
PO Box 431
Phillips, ME 04966
207-639-2074
www.longfellowscreamery.com

Looking Glass Creamery LLC

Jennifer Perkins
57 Noble Rd.
Fairview, NC 28730
828-458-0088
www.ashevillecheese.com

Mackenzie Creamery

Jean Mackenzie
6722 Pioneer Trail
Hiram, OH 44234
440-226-0772
www.mackenziecreamery.com

Maple Dale Cheese

Wayne Lain
R.R. #1
2864 Hwy 37N
Plainfield, ON K0K 2V0
Canada
613-477-2454

Maple Leaf Cheese Coop

Roger Larson
N890 Twin Grove Rd.
Monroe, WI 53566
608-934-5713
www.wisconsincheese.com

Maplebrook Fine Cheese

Meri Spicer
PO Box 966
453 East Road
Bennington, VT 05201
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Maxx Sherman
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www.marinfrenchcheese.com

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39 McCadam Lane
Chateaugay, NY 12920
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www.Tillamook.com

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www.traderspointcreamery.com

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Bend, OR 97701
541-350-3718
www.tumalofarms.com

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West Cornwall, VT 05778
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www.twigfarm.com

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Fremont, WI 54940
920-836-2804
www.unionstarcheese.com

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Andy Hatch
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Dodgeville, WI 53533
608-935-5558
www.uplandscheese.com

Upper Canada Cheese Company

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Jordan Station, ON LOS 1J0
Canada
905-562-9730
www.uppercanadacheese.com

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802-824-6135
www.vtcheese.com

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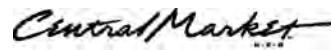
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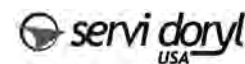
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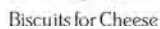
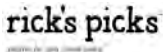
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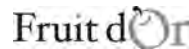
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After the Awards Ceremony, Marquee Sponsor Dairy Farmers of Canada invites ACS members to the rooftop of the Palais des congrès. Enjoy beautiful city views, light hors d'oeuvres, and a celebration of ACS 2011 winning cheesemakers.

In honor of this year's theme "Cheese & Fromage: Common Cultures," Dairy Farmers of Canada has arranged for you to sample winning cheeses from Canada's own prestigious cheese competition – the biannual Canadian Cheese Grand Prix.

FESTIVAL OF CHEESE

SATURDAY, AUGUST 6

6:00 PM – 9:30 PM

ROOM 710AB

Sample 1,676 cheeses from the 2011 ACS Judging & Competition, along with an array of specialty foods and drinks at this annual extravaganza!

In lieu of a cheese sale this year, please make a donation to the American Cheese Education Foundation in exchange for a cheese grab bag. Bags will be available at the Festival of Cheese for \$10 or \$25 donations.

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