

American Cheese Society Annual Judging & Competition 2024 Winners

Best of Show

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
1st place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Raclette de Compton au poivre	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
2nd place	TB: Soft-Ripened Washed Rind	Le Cousin	Fromagerie Médard	Rose-Alice Boivin Côté	Quebec
3rd place	EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks	Flagship Reserve	Beecher's Handmade Cheese	Beecher's Handmade Cheese	Washington

Category R: Butters

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	RC: Salted Butter with or without cultures – made from cow's milk	Cultured Butter with Sea salt	Tulip Tree Creamery LLC	Fons Smits	Indiana
2nd place	RC: Salted Butter with or without cultures – made from cow's milk	Sea Salt Cultured Butter	Vermont Creamery	Vermont Creamery	Vermont
1st place	RC: Salted Butter with or without cultures – made from cow's milk	Cabot Salted Butter	Cabot Creamery Cooperative	Team West Springfield	Vermont
3rd place	RO: Unsalted Butter with or without cultures – made from cow's milk	Organic Unsalted Butter	Sierra Nevada Cheese Company	John Dundon	California
3rd place	RO: Unsalted Butter with or without cultures – made from cow's milk	Cabot Unsalted Butter	Cabot Creamery Cooperative	Team West Springfield	Vermont
2nd place	RO: Unsalted Butter with or without cultures – made from cow's milk	Unsalted Cultured Butter	Vermont Creamery	Vermont Creamery	Vermont
1st place	RO: Unsalted Butter with or without cultures – made from cow's milk	Unsalted Butter	Cherry Valley Dairy	Blain Hages	Washington
1st place	RX: Butter with or without cultures – made from mixed, or other milks	Bella Capra Goat Butter	Sierra Nevada Cheese Company	John Dundon	California
3rd place	RE: Ghee – all milks	Rumiano Raised to Matter Organic Original Ghee	Rumiano Cheese Company	Kate Walker	California

Category Q: Plain Cultured Milk and Cream Products

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Crème Fraîche	Vermont Creamery	Vermont Creamery	Vermont
2nd place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Mexican Style Cultured Sour Cream	V&V Supremo Foods	V&V Supremo - Team Chicago	Illinois
1st place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Bellwether Farms Creme Fraiche	Bellwether Farms	Liam Callahan	California
3rd place	QK: Drinkable Cultured Products, Kefir, Drinkable Yogurt, Lassi, Buttermilk, or other drinkable cultured products – all milks	Whole Milk Buttermilk	Argyle Cheese Factory LLC (dba Argyle Cheese Farmer)	Marjorie Randles	New York
3rd place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Odyssey 0% Greek Yogurt	Klondike Cheese Co.	Adam Buholzer	Wisconsin
2nd place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Labne	Lactalis American Group (Central Valley Cheese)	Team 1	California
1st place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Odyssey Labneh	Klondike Cheese Co.	Matt Martin	Wisconsin
2nd place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	A2 Whole Milk Yogurt - Plain	Old Chatham Creamery	Old Chatham Team	New York
2nd place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	Yogurt - CWM Yogurt Thirumala	Lactalis American Group (Central Valley Cheese)	Team 2	California
1st place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	Whole Milk Yogurt	Arethusa Farm Dairy	Arethusa Farm Dairy Team	Connecticut
2nd place	QD: Yogurts – Plain with NO Additional Ingredients – made from goat’s milk	Capretta Non Fat Goat Yogurt	Sierra Nevada Cheese Company	John Dundon	California
1st place	QD: Yogurts – Plain with NO Additional Ingredients – made from goat’s milk	Capretta Rich & Creamy Goat Yogurt	Sierra Nevada Cheese Company	John Dundon	California

3rd place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks	Sheep Milk Yogurt - Plain	Old Chatham Creamery	Old Chatham Team	New York
2nd place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks	A2 Buffalo Yogurt - Plain	ANNABELLA	Asdrual Tavares	Colorado
1st place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks	Yogourt de brebis Nature	Fromagerie Nouvelle France	Marie-Chantal Houde	Quebec
3rd place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow's milk	Graziers Plain Yogurt	Sierra Nevada Cheese Company	John Dundon	California
2nd place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow's milk	Whole Milk Yogurt - Karoun	Lactalis American Group (Central Valley Cheese)	Team 1	California

Category A: Fresh Unripened Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	AH: Cheese Curds – all milks	Cheese Curds	Renard's Cheese / Rosewood Dairy	Chris Renard	Wisconsin
2nd place	AH: Cheese Curds – all milks	Plain Cheese Curds	Beecher's Handmade Cheese	Beecher's Handmade Cheese	Washington
2nd place	AH: Cheese Curds – all milks	Plain Cheddar Curds	Face Rock Creamery	Brad Sinko	Oregon
1st place	AH: Cheese Curds – all milks	Cheddar Cheese Curds	Pleasant Lane Farms Creamery LLC	Team Pleasant Lane	Pennsylvania
3rd place	AM: Mascarpone and Cream Cheese – all milks	BelGioioso Crema di Mascarpone	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
2nd place	AM: Mascarpone and Cream Cheese – all milks	Cello Mascarpone	Schuman Cheese	Lake Country Dairy	Wisconsin
1st place	AM: Mascarpone and Cream Cheese – all milks	BelGioioso Mascarpone	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
3rd place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow's milk	Quark	Urban Stead Cheese	Scott Robbins	Ohio
2nd place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow's milk	Quark Cheese	Shtayburne Farm Creamery	Lance Hostetler	New York

1st place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow’s milk	Quark Cheese	Pleasant Lane Farms Creamery LLC	Team Pleasant Lane	Pennsylvania
3rd place	AR: Ricotta – made from cow’s milks	Ricotta Alta	Maplebrook Farm	Michael Scheps	Vermont
3rd place	AR: Ricotta – made from cow’s milks	Bella Casara Ricotta 300g	Quality Cheese Inc.	Team Quality	Ontario
2nd place	AR: Ricotta – made from cow’s milks	Galbani Double Cream Ricotta	Lactalis American Group, Inc.	Ricotta	New York
1st place	AR: Ricotta – made from cow’s milks	Galbani Whole Milk Ricotta	Lactalis American Group, Inc.	Ricotta	New York
3rd place	AT: Ricotta - made from mixed or other milks	BUF RICOTTA DIBUFALA	BUF CREAMERY	Fabio Nosciosa	Virginia
2nd place	AT: Ricotta - made from mixed or other milks	Ricotta	Idyll farms	Team Idyll	Michigan
1st place	AT: Ricotta - made from mixed or other milks	Ricotta Di Bufala	Calabro Cheese	Calabro Cheese	Connecticut
3rd place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Quark	Cedar Grove Cheese	Cedar Grove Cheese Team	Wisconsin
2nd place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Georgic	Calkins Creamery	Emily Montgomery	Pennsylvania
1st place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Fromage Blanc	Cypress Grove	Cypress Grove	California
3rd place	AY: Crescenza and Stracchino style cheeses- all milks	Crescenza	Lira Rossa Artisan Cheese	Andrea Cudin	Texas
2nd place	AY: Crescenza and Stracchino style cheeses- all milks	BelGioioso Crescenza-Stracchino	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
1st place	AY: Crescenza and Stracchino style cheeses- all milks	Crescendo - Stracchino di Crescenza	Narragansett Creamery	Mark Federico, Ronald Pozo	Rhode Island
3rd place	AC: Open Category - made from cow’s milk	Farmers Cheese	Belfiore Cheese Company	Arcangelo Esposito	California

3rd place	AC: Open Category - made from cow's milk	Ukrainian Farmers Cheese	Prairie Ag Concepts dba Prairie Fruits Farm & Creamery	Kato Lindholm	Illinois
2nd place	AC: Open Category - made from cow's milk	The Real Philly Schmear	Perrystead Dairy	Yoav Perry	Pennsylvania
1st place	AC: Open Category - made from cow's milk	Gina Marie Farmer Cheese	Sierra Nevada Cheese Company	John Dundon	California

Category E: Cheddars

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Tapping Reeve	Arethusa Farm Dairy	Chris Casiello, Breanna Brousseau, and Krystina Huculak	Connecticut
3rd place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Sharpsburg Cheddar, 22 months	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
2nd place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Aged Cheddar Midget, 17 months	Henning's Cheese	Joshua Henning	Wisconsin
1st place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Aged Cheddar Midget, 23 months	Henning's Cheese	Joshua Henning	Wisconsin
1st place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Sharpsburg Cheddar, 13 months	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
3rd place	EC: Cheddar – aged through 12 months – made from cow's milk	Sharp Farmstead Cheddar	Pleasant Lane Farms Creamery LLC	Team Pleasant Lane	Pennsylvania
2nd place	EC: Cheddar – aged through 12 months – made from cow's milk	Old Style Cheddar Cheese	Milton Creamery	Milton Creamery Team	Iowa
2nd place	EC: Cheddar – aged through 12 months – made from cow's milk	McCadam New York Sharp Cheddar	Cabot Creamery Cooperative	Team Chateaugay	Vermont
1st place	EC: Cheddar – aged through 12 months – made from cow's milk	Cabot Extra Sharp Cheddar	Cabot Creamery Cooperative	Team Cabot	Vermont
3rd place	EG: Cheddar – aged through 12 months – made from goat's, sheep's, buffalo's, mixed, or other milk	Goat Cheddar	Central Coast Creamery	Reggie Jones	California

2nd place	EG: Cheddar – aged through 12 months – made from goat’s, sheep’s, buffalo’s, mixed, or other milk	Capra Bianca Aged Goat Cheddar	Sierra Nevada Cheese Company	John Dundon	California
1st place	EG: Cheddar – aged through 12 months – made from goat’s, sheep’s, buffalo’s, mixed, or other milk	Shepsog	Grafton Village Cheese Company	Mariano Gonzalez	Vermont
3rd place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	Great Lakes Cheese - NY Mature Cheddar	Great Lakes Cheese	Great Lakes Cheese	New York
2nd place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	Tillamook Maker’s Extra Sharp White Cheddar 2021	Tillamook	Tillamook	Oregon
1st place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	Sharpsburg	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
3rd place	EE: Mature Cheddar – aged 48 or more months – all milks	Tillamook Maker’s Extra Sharp White Cheddar 2014	Tillamook	Tillamook	Oregon
2nd place	EE: Mature Cheddar – aged 48 or more months – all milks	Sharpsburg	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
1st place	EE: Mature Cheddar – aged 48 or more months – all milks	Extra Aged (4 year) Flagship	Beecher’s Handmade Cheese	Beecher’s Handmade Cheese	Washington
3rd place	EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks	Flory’s Truckle	Fox River Dairy	Jennifer Flory	Missouri
2nd place	EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks	Old World Cheddar	Fiscalini Farmstead	Alex Borgo	California
1st place	EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks	Stockinghall	Murray’s Cheese	Old Chatham Creamery	New York
1st place	EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks	Street Ched, Aged Clothbound Cheddar	Urban Stead Cheese	Scott Robbins	Ohio

3rd place	EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks	Black Label Cabot Clothbound	Cellars at Jasper Hill	Cabot Cooperative Creamery	Vermont
2nd place	EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks	Extra Aged Stockinghall	Murray's Cheese	Old Chatham Creamery	New York
1st place	EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks	Flagship Reserve	Beecher's Handmade Cheese	Beecher's Handmade Cheese	Washington
3rd place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Braddocks Crossing	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
2nd place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Prairie Breeze	Milton Creamery	Milton Creamery Team	Iowa
2nd place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Cabot Alpine Cheddar	Cabot Creamery Cooperative	Team Cabot	Vermont
2nd place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Great Lakes Cheese - NY Sweet Cheddar	Great Lakes Cheese	Great Lakes Cheese	New York
1st place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Cabot White Oak Cheddar	Cabot Creamery Cooperative	Team Cabot	Vermont
Category F: Blue Mold Cheeses					
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	FC: Rindless Blue-veined – made from cow's milk	Gorgonzola	Kingston Cheese Cooperative	Team Kingston Creamery	Wisconsin
2nd place	FC: Rindless Blue-veined – made from cow's milk	AmaBlu	Prairie Farms	Caves of Faribault Team	Minnesota
1st place	FC: Rindless Blue-veined – made from cow's milk	Blue Moo	COWS Creamery	COWS Creamery	Prince Edward Island

3rd place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	The Indigo Bunting	The Artisan Cheese Exchange	Carr Valley Cheese	Wisconsin
2nd place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Breezy Blue	Kingston Cheese Cooperative	Team Kingston Creamery	Wisconsin
1st place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	BelGioioso Cow & Sheeps Milk Gorgonzola	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
3rd place	FK: Blue-veined with a rind or external coating – made from cow’s milk	Point Reyes Bay Blue	Point Reyes Farmstead Cheese Company	Kuba Hemmerling & Team	California
2nd place	FK: Blue-veined with a rind or external coating – made from cow’s milk	Boucher Blue	Green Mountain Blue Cheese	Dawn Morin-Boucher	Vermont
2nd place	FK: Blue-veined with a rind or external coating – made from cow’s milk	ASHER BLUE	Sweet Grass Dairy	Jeremy Little	Georgia
3rd place	FZ: Blue-veined with a rind or external coating – made from goat, sheep, mixed, or other milks	Boonter’s Blue	Pennyroyal Farm	Erika McKenzie-Chapter	California
2nd place	FZ: Blue-veined with a rind or external coating – made from goat, sheep, mixed, or other milks	Lively Run Dairy Cayuga Blue	Lively Run Dairy	Pete Messmer and Ryan Dougherty	New York
3rd place	FE: External Blue-molded/rinded cheeses – all milks	Deep Ellum Blue	Mozzarella Company	Paula Lambert	Texas
Category B: Soft-Ripened Cheeses					
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	BB: Soft Ripened– made from cow’s milk 8 oz. and under	Camembrie	Blue Ledge Farm	Greg Bernhardt and Hannah Sessions	Vermont
2nd place	BB: Soft Ripened– made from cow’s milk 8 oz. and under	Camembert	Marin French Cheese Co.	Marin French Cheese Co.	California
1st place	BB: Soft Ripened– made from cow’s milk 8 oz. and under	Karlie’s Gratitude	Arethusa Farm Dairy	Chris Casiello, Breanna Brousseau, and Krystina Huculak	Connecticut
1st place	BB: Soft Ripened– made from cow’s milk 8 oz. and under	Hummingbird	The Farm at Doe Run	The Farm at Doe Run	Pennsylvania

3rd place	BC: Soft Ripened– made from cow’s milk over 8 oz	Halleck Creek	Nicasio Valley Cheese Co.	Team Nicasio	California
2nd place	BC: Soft Ripened– made from cow’s milk over 8 oz	Moses Sleeper	Jasper Hill Farm	Jasper Hill Creamery Team	Vermont
3rd place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	St. Stephen	Four Fat Fowl	Will Bridgham	New York
2nd place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	3KG Double Cream Wheel	OLD EUROPE CHEESE, INC.	Old Europe Cheese	Michigan
2nd place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	Cremont	Vermont Creamery	Vermont Creamery	Vermont
3rd place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	MouCo Ashley	MouCo Cheese Company	MouCo Cheese Company	Colorado
2nd place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	Butterbloom	Briar Rose Creamery	Team Briar Rose Creamery	Oregon
1st place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	Victoria	McGrath Cheese Company	Colin McGrath, Melissa Boscarino	New York
3rd place	BG: Open Category – Soft-Ripened Cheeses – made from goat’s milk	Linedeline	Blakesville Creamery	Veronica Pedraza & Dennis Belen	Wisconsin
3rd place	BG: Open Category – Soft-Ripened Cheeses – made from goat’s milk	Marn Vom Berge Kase	Goot Essa LLC	John Esh	Pennsylvania
3rd place	BG: Open Category – Soft-Ripened Cheeses – made from goat’s milk	La Voisine	Fromagerie Médard	Rose-Alice Boivin Côté	Quebec
2nd place	BG: Open Category – Soft-Ripened Cheeses – made from goat’s milk	Crane Mountain	Nettle Meadow	Team Nettle Meadow	New York
1st place	BG: Open Category – Soft-Ripened Cheeses – made from goat’s milk	Coupole	Vermont Creamery	Vermont Creamery	Vermont
3rd place	BS: Open Category – Soft-Ripened Cheeses – made from sheep’s milk	Llanes	Blakesville Creamery	Veronica Pedraza	Wisconsin
2nd place	BS: Open Category – Soft-Ripened Cheeses – made from sheep’s milk	Woolly Rind	Green Dirt Farm	Green Dirt Farm	Missouri
1st place	BS: Open Category – Soft-Ripened Cheeses – made from sheep’s milk	Leo	Shooting Star Creamery	Avery Jones	California

3rd place	BX: Open Category - Soft-Ripened Cheeses – made from mixed, or other milks	Snow Camp	Goat Lady Dairy	Bobby Bradds	North Carolina
2nd place	BX: Open Category - Soft-Ripened Cheeses – made from mixed, or other milks	Willow	The Farm at Doe Run	The Farm at Doe Run	Pennsylvania
1st place	BX: Open Category - Soft-Ripened Cheeses – made from mixed, or other milks	Little Bloom on the Prairie	Prairie Ag Concepts dba Prairie Fruits Farm & Creamery	Kato Lindholm	Illinois

Category G: Hispanic & Portugueses Style Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Cotija Cheese	V&V Supremo Foods	V&V Supremo - Team Chicago	Illinois
2nd place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Mexican Manchego	Familia del Norte	Familia de Norte Queseros	Washington
1st place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Eldo	Haro Cheese Company	Joel Haro	Texas
3rd place	GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks	Queso Fresco	V&V Supremo Foods	V&V Supremo - Team Chicago	Illinois
2nd place	GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks	Minas Frescal	Unique Brazilian Dairy	Fabiola Della Pria - Unique Brazilian Dairy	Manitoba
1st place	GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks	Don Froylan Queso Panela	Don Froylan Creamery	Francisco Ochoa	Oregon

3rd place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.	Chihuahua	Oakfield Artisanal	Molly Moffett	New York
2nd place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.	Don Froylan Queso Oaxaca	Don Froylan Creamery	Francisco Ochoa	Oregon
1st place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.	Chihuahua Cheese - Mexican Style Quesadilla Cheese for Melting	V&V Supremo Foods - Browntown Plant	V&V Supremo - Team Browntown	Wisconsin
1st place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.	Chihuahua Cheese - Mexican Style Quesadilla Cheese for Melting	V&V Supremo Foods - Arena Plant	V&V Supremo - Team Arena	Wisconsin

Category H: Italian Type Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	Fresh Mozzarella	Crave Brothers Farmstead Cheese	Kurt Premo	Wisconsin
2nd place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	Fresh Mozzarella	Maplebrook Farm	Michael Scheps	Vermont
2nd place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	BelGioioso Fresh Mozzarella 8 oz Thermoform	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
1st place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	BelGioioso Fresh Mozzarella 16 oz. Log Thermoform	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
3rd place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Ovolini	Caputo Cheese	Team Caputo	Illinois

2nd place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Mini Nodini	Caputo Cheese	Team Caputo	Illinois
1st place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Nodini	Caputo Cheese	Team Caputo	Illinois
3rd place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	Bella Casara Burrata 250g	Quality Cheese Inc.	Team Quality	Ontario
3rd place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	Burrata con Toppo	ACK Gioia LLC	Narragansett	Massachusetts
2nd place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	Burrata	Lactalis American Group Nampa	Marlex Landoy	Idaho
1st place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	Burrata di Bufala	Calabro Cheese	Calabro Cheese	Connecticut
3rd place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese) – all milks	String Cheese Part Skim Low Moisture	Lactalis American Group Nampa	Alper Akdeniz	Idaho
2nd place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese) – all milks	Pennland Pure Mozzarella	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
1st place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese) – all milks	Don Froylan Liliana’s String Cheese	Don Froylan Creamery	Francisco Ochoa	Oregon
3rd place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	BelGioioso Caciocavallo Provolone	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin

2nd place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Low Sodium Provolone	Lactalis American Group, Inc.	Provolone	New York
1st place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Pennland Pure Provolone	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
3rd place	HD: Traditional Regional Italian Cheeses (including but not limited to: Mezzo Secco, Asiago Piccante and Fresca, Piave, Montasio, Caciotta, Bra, Ragusano, Fontina, Fontal, Toma, Robiola Natural Rind, etc.) – all milks	Rosie’s Choice Young Alpine	Muranda Cheese	Elisa Van Amburgh	New York
3rd place	HD: Traditional Regional Italian Cheeses (including but not limited to: Mezzo Secco, Asiago Piccante and Fresca, Piave, Montasio, Caciotta, Bra, Ragusano, Fontina, Fontal, Toma, Robiola Natural Rind, etc.) – all milks	Fontina	Ferndale Farmstead	Daniel Wavrin	Washington
2nd place	HD: Traditional Regional Italian Cheeses (including but not limited to: Mezzo Secco, Asiago Piccante and Fresca, Piave, Montasio, Caciotta, Bra, Ragusano, Fontina, Fontal, Toma, Robiola Natural Rind, etc.) – all milks	Cello Fontal	Schuman Cheese	Lake Country Dairy	Wisconsin
1st place	HD: Traditional Regional Italian Cheeses (including but not limited to: Mezzo Secco, Asiago Piccante and Fresca, Piave, Montasio, Caciotta, Bra, Ragusano, Fontina, Fontal, Toma, Robiola Natural Rind, etc.) – all milks	BelGioioso Fontina	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
3rd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	BelGioioso American Grana	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin

2nd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	Cello Asiago	Schuman Cheese	Lake Country Dairy	Wisconsin
2nd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	Cello Romano	Schuman Cheese	Lake Country Dairy	Wisconsin
1st place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	Cello Extra Aged Copper Kettle Parmesan	Schuman Cheese	Lake Country Dairy	Wisconsin
1st place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	BelGioioso Parmesan	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
3rd place	HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks	BelGioioso Stracciatella Burrata Filling	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
2nd place	HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks	BUF STRACCIATELLA DIBUFALA	BUF CREAMERY	Fabio Noscuosa	Virginia
1st place	HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks	Stracciatella	ACK Gioia LLC	Narragansett	Massachusetts

Category I: Feta Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	IC: Feta – made from cow’s milk	Whole Milk Feta	Maplebrook Farm	Michael Scheps	Vermont
2nd place	IC: Feta – made from cow’s milk	Philomont Feta	Village Cheeseworks	Kelly Harding	Virginia
1st place	IC: Feta – made from cow’s milk	Fata Morgana	Briar Rose Creamery	Team Briar Rose Creamery	Oregon
3rd place	IG: Feta – made from goat’s milk	Lively Run Dairy Feta	Lively Run Dairy	Pete Messmer and Ryan Dougherty	New York
2nd place	IG: Feta – made from goat’s milk	Knapsack Feta	Mountain Lodge Farm	Gorby Just & Geoffrey Hartman	Washington
1st place	IG: Feta – made from goat’s milk	Feta	Pure Luck Dairy	Amelia Sweethardt	Texas
3rd place	IX: Feta – made from sheep, mixed, or other milks	Feta	Green Dirt Farm	Green Dirt Farm	Missouri

2nd place	IX: Feta – made from sheep, mixed, or other milks	Farmstead Feta	Hidden Springs Creamery LLC	Amy Forgues	Wisconsin
1st place	IX: Feta – made from sheep, mixed, or other milks	Feta in Whey Brine	Prairie Ag Concepts dba Prairie Fruits Farm & Creamery	Kato Lindholm	Illinois
Category D: American Made/International Style					
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	DB: Cheeses wrapped in bark, leaves or grass	Harbison Mini	Jasper Hill Farm	Jasper Hill Creamery Team	Vermont
2nd place	DB: Cheeses wrapped in bark, leaves or grass	Greensward	Murray's Cheese	Jasper Hill Farm	New York
2nd place	DB: Cheeses wrapped in bark, leaves or grass	Maple banon	Sage Farm Goat Dairy	Molly Pindell	Vermont
1st place	DB: Cheeses wrapped in bark, leaves or grass	Calderwood	Jasper Hill Farm	Anne Saxelby & Mateo Kehler	Vermont
3rd place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Hootenanny	Goat Rodeo Farm & Dairy	Goat Rodeo Team	Pennsylvania
2nd place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Marieke Gouda Mature 6-9 months	Marieke Gouda	Marieke Penterman; Martha Herrera; Natali Herrera	Wisconsin
1st place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Seven Sisters	The Farm at Doe Run	The Farm at Doe Run	Pennsylvania
3rd place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Aged Gouda	Urban Stead Cheese	Scott Robbins	Ohio
2nd place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Marieke Gouda Aged 9-12 months	Marieke Gouda	Marieke Penterman; Martha Herrera; Natali Herrera	Wisconsin
1st place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Aged Seven Sisters	The Farm at Doe Run	The Farm at Doe Run	Pennsylvania
3rd place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk	Swiss Cheese Wheel	Guggisberg Cheese	Richard Guggisberg	Ohio

2nd place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow’s milk	Swiss Cheese	Prairie Farms Dairy, Inc.	Prairie Farms Luana Plant	Iowa
2nd place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow’s milk	Swiss	Chalet Cheese Coop	Team Chalet Cheese	Wisconsin
2nd place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow’s milk	Ziller	Guggisberg Cheese	Richard Guggisberg	Ohio
3rd place	DC: Open Category – American Made/International Style – made from cow’s milk	Alina	Hill Valley Dairy	Ron Henningfeld	Wisconsin
3rd place	DC: Open Category – American Made/International Style – made from cow’s milk	Leelanau Reserve	Leelanau Cheese Company	Josh Hall and Leelanau Cheese Team	Michigan
2nd place	DC: Open Category – American Made/International Style – made from cow’s milk	Plateau	Fantello Farmstead Creamery LLC	Patricia Ciatto	Washington
1st place	DC: Open Category – American Made/International Style – made from cow’s milk	Alpha Tolman	Jasper Hill Farm	Jasper Hill Creamery Team	Vermont
1st place	DC: Open Category – American Made/International Style – made from cow’s milk	The Gray	The Mystic Cheese Company	Herman Melville	Connecticut
3rd place	DG: Open Category – American Made/International Style – made from goat’s milk	Mont Idyll	Idyll farms	Team Idyll	Michigan
2nd place	DG: Open Category – American Made/International Style – made from goat’s milk	Natalie in Gray	Shadow Brook Farm and Dutch Girl Creamery	Charuth van Beuzekom	Nebraska
1st place	DG: Open Category – American Made/International Style – made from goat’s milk	Lumberjack Bucheron	Old Chatham Creamery	Old Chatham Team	New York

3rd place	DS: Open Category – American Made/International Style – made from sheep’s milk	Felsa Yehr	Goot Essa LLC	John Esh	Pennsylvania
2nd place	DS: Open Category – American Made/International Style – made from sheep’s milk	Storyteller	Grafton Village Cheese Company	Mariano Gonzalez	Vermont
3rd place	DX: Open Category – American Made/International Style – made from mixed, or other milks	Sagittarius	Shooting Star Creamery	Avery Jones	California
2nd place	DX: Open Category – American Made/International Style – made from mixed, or other milks	Montague	Cedar Grove Cheese	Cedar Grove Cheese Team	Wisconsin

Category J: Low Fat/Low Salt Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	JL: Fat Free and Low Fat cheeses	Le Six Pourcent	Fromagerie Bergeron	Fromagerie Bergeron	Québec
2nd place	JL: Fat Free and Low Fat cheeses	Odyssey Low Fat Feta in Brine	Klondike Cheese Co.	Steve Buholzer	Wisconsin
1st place	JL: Fat Free and Low Fat cheeses	Odyssey Fat Free Feta in Brine	Klondike Cheese Co.	Amanda Gutzmer	Wisconsin
3 rd place	JR: Light/Lite and Reduced Fat cheeses	Le Seigneur de Tilly 18 mois	Fromagerie Bergeron	Fromagerie Bergeron	Quebec
2nd place	JR: Light/Lite and Reduced Fat cheeses	Odyssey Reduced Fat Feta in Brine	Klondike Cheese Co.	Dave Buholzer	Wisconsin
1st place	JR: Light/Lite and Reduced Fat cheeses	Neufchatel	Prairie Farms Dairy, Inc.	Prairie Farms Luana Plant	Iowa

Category L: Smoked Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Mozzamini Pearls, Wood Smoked	Cheese Bits	Yummy Industries, LLC.	California
2nd place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Naturally Oven-Smoked Mozzarella	Global Foods International Inc.	Global Foods International, Inc.	Illinois

2nd place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Smoky Scamorza	Ferndale Farmstead	Daniel Wavrin	Washington
1st place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Smoked Burrata	Calabro Cheese	Calabro Cheese	Connecticut
3rd place	LD: Smoked Cheddars – all milks	Tillamook Hickory Smoked Extra Sharp White Cheddar	Tillamook	Tillamook	Oregon
2nd place	LD: Smoked Cheddars – all milks	Smokey Cheddar	Face Rock Creamery	Brad Sinko	Oregon
1st place	LD: Smoked Cheddars – all milks	Apple Walnut Smoked	Beehive Cheese Company, BLLC	Nathan Stevenson	Utah
3rd place	LC: Open Category – Smoked Cheeses – made from cow's milk	Naturally Oven-Smoked Feta	Global Foods International Inc.	Global Foods International, Inc.	Illinois
2nd place	LC: Open Category – Smoked Cheeses – made from cow's milk	Apple Wood Naturally Smoked Swiss Cheese	Guggisberg Cheese	Richard Guggisberg	Ohio
1st place	LC: Open Category – Smoked Cheeses – made from cow's milk	String Cheese Smoked	Lactalis American Group (Central Valley Cheese)	Team 1	California
3rd place	LG: Gouda – Smoked Cheeses – made from all milks	Buholzer Brothers Smoked Gouda	Klondike Cheese Co.	Matt Erdley	Wisconsin
3rd place	LG: Gouda – Smoked Cheeses – made from all milks	Naturally Oven-Smoked Gouda	Global Foods International Inc.	Global Foods International, Inc.	Illinois
2nd place	LG: Gouda – Smoked Cheeses – made from all milks	Marieke Gouda Smoked Cumin	Marieke Gouda	Marieke Penterman; Martha Herrera; Natali Herrera	Wisconsin
1st place	LG: Gouda – Smoked Cheeses – made from all milks	Marieke Gouda Smoked	Marieke Gouda	Marieke Penterman; Martha Herrera; Natali Herrera	Wisconsin
3rd place	LX: Open Category – Smoked Cheeses – made from mixed, or other milks	Smokey Shepherd	valley shepherd Creamery	katie heuss & eran wajswol	New Jersey
1st place	LX: Open Category – Smoked Cheeses – made from mixed, or other milks	Smokey Mountain Round	Goat Lady Dairy	Bobby Bradds	North Carolina

Category N: Goat's Milk Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days	Creamy Original Spreadable Goat Cheese	Laura Chenel	Laura Chenel	California
2nd place	NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days	Original Fresh Goat Cheese Log	Laura Chenel	Laura Chenel	California
1st place	NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days	Original Fresh Goat Cheese	Laura Chenel	Laura Chenel	California
3rd place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	Bijou	Vermont Creamery	Vermont Creamery	Vermont
2nd place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	Lake's Edge	Blue Ledge Farm	Greg Bernhardt & Hannah Sessions	Vermont
1st place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	1916	Wegmans Food Market	Vermont Creamery	New York
2nd place	NT: Goat's Milk Cheese Aged 31 to 60 Days	Shabby Shoe	Blakesville Creamery	Veronica Pedraza	Wisconsin
1st place	NT: Goat's Milk Cheese Aged 31 to 60 Days	Nosey Goat	Upper Canada Cheese Company	Clyde Pereira	Ontario
3rd place	NU:Goat's Milk Cheese Aged Over 60 Days	St Germain	Blakesville Creamery	Veronica Pedraza	Wisconsin
3rd place	NU:Goat's Milk Cheese Aged Over 60 Days	Hook's Barneveld Blue	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
2nd place	NU:Goat's Milk Cheese Aged Over 60 Days	Carpenter's Wheel	Murray's Cheese	FireFly Farms	New York
1st place	NU:Goat's Milk Cheese Aged Over 60 Days	Wonderland	Mountain Lodge Farm	Gorby Just & Geoffrey Hartman	Washington
Category O: Sheep's Milk Cheeses					
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days	Driftless-Natural	Hidden Springs Creamery LLC	Amy Forgues	Wisconsin
3rd place	OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days	Original Sheep Cheese	Mariposa Dairy	Mariposa Dairy	Ontario

2nd place	OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days	Bellwether Farms Sheep Cheese - Original	Bellwether Farms	Liam Callahan	California
1st place	OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days	Natural Brebis	Landmark Creamery, LLC	Anna Landmark	Wisconsin
2nd place	OT: Sheep's Milk Cheese Aged 31 to 60 Days	Sogn	Shepherd's Way Farms	Jodi Ohlsen Read	Minnesota
1st place	OT: Sheep's Milk Cheese Aged 31 to 60 Days	Buttermilk Basque	Murray's Cheese	Old Chatham Creamery	New York
3rd place	OU: Sheep's Milk Cheese Aged Over 60 Days	Ocooch Mountain	Hidden Springs Creamery LLC	Amy Forgues	Wisconsin
2nd place	OU: Sheep's Milk Cheese Aged Over 60 Days	Sweet Annie	Landmark Creamery, LLC	Anna Landmark	Wisconsin
1st place	OU: Sheep's Milk Cheese Aged Over 60 Days	Mariana	Blakesville Creamery	Veronica Pedraza	Wisconsin

Category K: Flavored Cheeses, Butter, and Cultured Dairy Products

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
2nd place	KR: Butter with Flavor Added – all milks	Coffee Butter	Cherry Valley Dairy	Blain Hages	Washington
1st place	KR: Butter with Flavor Added – all milks	Herbed Rose Butter	Cherry Valley Dairy	Blain Hages	Washington
3rd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Odyssey Greek Yogurt Tzatziki Dip	Klondike Cheese Co.	Adam Buholzer	Wisconsin
2nd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Whole Milk Yogurt Vanilla	Arethusa Farm Dairy	Arethusa Farm Dairy Team	Connecticut
1st place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Honey Yogurt	Lactalis American Group (Central Valley Cheese)	Team 2	California
3rd place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Strawberry Banana Drinkable Yogurt	Marquez Brothers International	Marquez Brothers International, Inc.	California

3rd place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Piña Colada Drinkable Yogurt	Marquez Brothers International	Marquez Brothers International, Inc.	California
2nd place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Strawberry Drinkable Yogurt	Marquez Brothers International	Marquez Brothers International, Inc.	California
1st place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Mango Drinkable Yogurt	Marquez Brothers International	Marquez Brothers International, Inc.	California
1st place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Guava Drinkable Yogurt	Marquez Brothers International	Marquez Brothers International, Inc.	California
3rd place	KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks	A2 Buffalo Yogurt - Blackberry	ANNABELLA	Asdrual Tavares	Colorado
2nd place	KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks	Sheep Milk Yogurt - Ginger	Old Chatham Creamery	Old Chatham Team	New York
3rd place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Marco Polo Reserve	Beecher's Handmade Cheese	Beecher's Handmade Cheese	Washington
2nd place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Truffle Cheddar	Fiscalini Farmstead	Alex Borgo	California
1st place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Peppercorn Harvest Clothbound Cheddar	Face Rock Creamery	Brad Sinko	Oregon
3rd place	KH: Cheddar with hot pepper (capsaicin) /spicy flavor added (intended hot)– all milks	Chipotle Cheddar Daisie	Henning Cheese	Joshua Henning	Wisconsin

2nd place	KH: Cheddar with hot pepper (capsaicin) /spicy flavor added (intended hot)– all milks	Grim Reaper Cheddar	CannonBelles Cheese	CannonBelles Cheese	Minnesota
1st place	KH: Cheddar with hot pepper (capsaicin) /spicy flavor added (intended hot)– all milks	Red Butte Hatch Chile	Beehive Cheese Company, BLLC	Dustin Stoddard	Utah
3rd place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	BelGioioso Black Truffle Burrata	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
2nd place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Garlic & Herb Cream Cheese	Zingerman’s Creamery	Jerald Alcenius	Michigan
1st place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Fresh Rosemary	Green Dirt Farm	Green Dirt Farm	Missouri
3rd place	KL: Cheese Curds with Flavor Added – all milks	Ellsworth Dill Pickle Cheddar Cheese Curds	Ellsworth Cooperative Creamery	Team Ellsworth	Wisconsin
2nd place	KL: Cheese Curds with Flavor Added – all milks	Roasted Garlic Cheese Curds	Pleasant Lane Farms Creamery LLC	Team Pleasant Lane	Pennsylvania
1st place	KL: Cheese Curds with Flavor Added – all milks	Garlic and Dill Cheese Curd	Nasonville Dairy, Inc.	Ken Heiman	Wisconsin
3rd place	KB: Soft-Ripened with Flavor Added – all milks	We Be Chivin	Wegmans Food Market	Vermont Creamery	New York
3rd place	KB: Soft-Ripened with Flavor Added – all milks	Petite Truffle	Marin French Cheese Co.	Marin French Cheese Co.	California
2nd place	KB: Soft-Ripened with Flavor Added – all milks	MouCo Truffello	MouCo Cheese Company	MouCo Cheese Company	Colorado
2nd place	KB: Soft-Ripened with Flavor Added – all milks	Point Reyes Truffle Brie	Point Reyes Farmstead Cheese Company	Kuba Hemmerling & Team	California

1st place	KB: Soft-Ripened with Flavor Added – all milks	Truffle Shuffle	Wegmans Food Market	Vermont Creamery	New York
3rd place	KG: Hispanic-Style with Flavor Added – all milks	Panela Chili Garlic	Mozzarella Company	Mauricio Travesi	Texas
2nd place	KG: Hispanic-Style with Flavor Added – all milks	Menonina Jalapeño	Mozzarella Company	Mauricio Travesi	Texas
1st place	KG: Hispanic-Style with Flavor Added – all milks	Queso Blanco with Chiles & Epazote	Mozzarella Company	Paula Lambert	Texas
3rd place	KI: Feta with Flavor Added – all milks	Odyssey Peppercorn Feta in Brine	Klondike Cheese Co.	Steve Buholzer	Wisconsin
2nd place	KI: Feta with Flavor Added – all milks	Odyssey Mediterranean Feta in Brine	Klondike Cheese Co.	Kristi Wuthrich	Wisconsin
1st place	KI: Feta with Flavor Added – all milks	Odyssey Tomato & Basil Feta in Brine	Klondike Cheese Co.	Steve Webster	Wisconsin
3rd place	KD: International-Style with Flavor Added – all milks	Mustard Seed Butter Cheese	Bell & Goose Cheese Co.	Anna Hayward Cantelmo, Brandi DeMaria	New Hampshire
2nd place	KD: International-Style with Flavor Added – all milks	Marieke Gouda Foenegreek	Marieke Gouda	Marieke Penterman; Martha Herrera; Natali Herrera	Wisconsin
1st place	KD: International-Style with Flavor Added – all milks	Marieke Gouda Hatch Pepper	Marieke Gouda	Marieke Penterman; Martha Herrera; Natali Herrera	Wisconsin
3rd place	KJ: Reduced Fat Cheese with Flavor Added – all milks refer to category J for fat content requirements	Odyssey Reduced Fat Tomato & Basil Feta in Brine	Klondike Cheese Co.	Ron Buholzer	Wisconsin
2nd place	KJ: Reduced Fat Cheese with Flavor Added – all milks refer to category J for fat content requirements	Odyssey Reduced Fat Peppercorn Feta in Brine	Klondike Cheese Co.	Luke Buholzer	Wisconsin
2nd place	KJ: Reduced Fat Cheese with Flavor Added – all milks refer to category J for fat content requirements	Odyssey Reduced Fat Mediterranean Feta in Brine	Klondike Cheese Co.	Matt Erdley	Wisconsin

1st place	KJ: Reduced Fat Cheese with Flavor Added – all milks refer to category J for fat content requirements	Farmers with Pesto	Renard's Cheese / Rosewood Dairy	Chris Renard	Wisconsin
3rd place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat's milk	Coeur de la Creme Bavarian Lemon Curd	Baetje Farms	Melody Poindexter and Mitchell Huffstetter	Missouri
2nd place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat's milk	Fig and Honey Chevre	Goat Lady Dairy	Bobby Bradds	North Carolina
1st place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat's milk	Mango Habanero Fresh Goat Cheese	Laura Chenel	Laura Chenel	California
3rd place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat's milk	PsycheDillic	Cypress Grove	Cypress Grove	California
2nd place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat's milk	Pipers Pyramide	Capriole	Capriole Team	Indiana
2nd place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat's milk	Basil and Garlic Chevre	Goat Lady Dairy	Bobby Bradds	North Carolina
1st place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat's milk	Chevre with Everything Bagel Seasoning	Prairie Ag Concepts dba Prairie Fruits Farm & Creamery	Kato Lindholm	Illinois
3rd place	KO: Sheep Cheese with Flavor Added – 100% sheep's milk	Orange Yuzu Sheep Cheese	Mariposa Dairy	Mariposa Dairy	Ontario
2nd place	KO: Sheep Cheese with Flavor Added – 100% sheep's milk	Honey Lavender Sheep Cheese	Mariposa Dairy	Mariposa Dairy	Ontario
1st place	KO: Sheep Cheese with Flavor Added – 100% sheep's milk	Pepato Shepherd	Valley Shepherd Creamery	katie heuss & eran wajswol	New Jersey
3rd place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	BlackJack	Pleasant Lane Farms Creamery LLC	Team Pleasant Lane	Pennsylvania

2nd place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Spicy Filomena	Fantello Farmstead Creamery LLC	Patricia Ciatto	Washington
1st place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Raclette de Compton au poivre	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
3rd place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only	Barely Buzzed	Beehive Cheese Company, BLLC	Eulogio Martinon	Utah
3rd place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only	Pumpkin Spice BellaVitano	Sartori Company	Team Sartori	Wisconsin
2nd place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only	Cowboy Coffee	Goat Rodeo Farm & Dairy	Goat Rodeo Team	Pennsylvania
1st place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only	Garlic and Herb BellaVitano	Sartori Company	Team Sartori	Wisconsin
3rd place	KM: American Originals with Flavor Added – all milks	Atlantis	Perrystead Dairy	Yoav Perry	Pennsylvania
2nd place	KM: American Originals with Flavor Added – all milks	Tillamook Spicy Habanero Jack	Tillamook	Tillamook	Oregon
1st place	KM: American Originals with Flavor Added – all milks	Point Reyes TomaTruffle	Point Reyes Farmstead Cheese Company	Kuba Hemmerling & Team	California
1st place	KM: American Originals with Flavor Added – all milks	Truffle Kunik	Nettle Meadow	Team Nettle Meadow	New York
3rd place	KS: Cold-Pack and Club Cheeses with Flavor Added	Pepper Jack Cold Pack Cheese Spread	Pine River Pre-Pack	Team Pine River	Wisconsin
3rd place	KS: Cold-Pack and Club Cheeses with Flavor Added	Chunky Bleu Cold Pack Cheese Spread	Pine River Pre-Pack	Team Pine River	Wisconsin

2nd place	KS: Cold-Pack and Club Cheeses with Flavor Added	Raspberry Chipotle Cold Pack Cheese Spread	Pine River Pre-Pack	Team Pine River	Wisconsin
2nd place	KS: Cold-Pack and Club Cheeses with Flavor Added	Italian Truffle Cold Pack Cheese Spread	Pine River Pre-Pack	Team Pine River	Wisconsin
1st place	KS: Cold-Pack and Club Cheeses with Flavor Added	Marieke Gouda Honey Clover Cheese Spread	Marieke Gouda & Pine River	Marieke Penterman; Martha Herrera; Natali Herrera	Wisconsin
3rd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Le Bergeron Classique Cumin	Fromagerie Bergeron	Fromagerie Bergeron	Québec
3rd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Point Reyes Fennel Blue	Point Reyes Farmstead Cheese Company	Kuba Hemmerling & Team	California
2nd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	BelGioioso Artigiano Blood Orange	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
1st place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Darkside of the Moo	Gunn's Hill Artisan Cheese	Gunn's Hill Team	Ontario

Category P: Marinated Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	String Cheese Marinated	Lactalis American Group (Central Valley Cheese)	Team 1	California
3rd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Marinated Fresh Mozzarella	Crave Brothers Farmstead Cheese	Kurt Premo	Wisconsin
2nd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Original Fresh Mozzarella Marinade	Lactalis American Group Nampa	Edoardo La Torre	Idaho
1st place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	BelGioioso Fresh Mozzarella Fresh Basil & Garlic Marinade	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Wisconsin
3rd place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	Jalapeño Chili Marinated Goat Cheese	Laura Chenel	Laura Chenel	California

2nd place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	Thyme & Rosemary Marinated Goat Cheese	Laura Chenel	Laura Chenel	California
1st place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	Black Truffle Marinated Goat Cheese	Laura Chenel	Laura Chenel	California

Category S: Cold-Pack and Club Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	SC: Open Category – Cold-Pack and Club Cheeses – all milks	Marieke Gouda Original Cheese Spread	Marieke Gouda & Pine River	Marieke Penterman; Martha Herrera; Natali Herrera	Wisconsin
1st place	SC: Open Category – Cold-Pack and Club Cheeses – all milks	Aged Asiago Cold Pack Cheese Spread	Pine River Pre-Pack	Team Pine River	Wisconsin

Category T: Washed Rind Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	TB: Soft-Ripened Washed Rind	80.10.10	Murray's Cheese	Old Chatham Creamery	New York
2nd place	TB: Soft-Ripened Washed Rind	Willoughby	Jasper Hill Farm	Jasper Hill Creamery Team	Vermont
1st place	TB: Soft-Ripened Washed Rind	Le Cousin	Fromagerie Médard	Rose-Alice Boivin Côté	Quebec
3rd place	TR: Raclette-style – Aged over 45 days	Whitney	Jasper Hill Farm	Jasper Hill Creamery Team	Vermont
2nd place	TR: Raclette-style – Aged over 45 days	Wagon Wheel	Cowgirl Creamery	Cowgirl Creamery	California
2nd place	TR: Raclette-style – Aged over 45 days	Raclette de Compton	Fromagerie la Station	Simon-Pierre Bolduc	Québec
1st place	TR: Raclette-style – Aged over 45 days	Reading	Spring Brook Farm Cheese	Spring Brook Farm Cheese	Vermont
3rd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Roth Organic Grand Cru Reserve	Emmi Roth	Emmi Roth Monroe	Wisconsin
2nd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Gunn's Hill 5 Brothers	Gunn's Hill Artisan Cheese	Gunn's Hill Team	Ontario
2nd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Siegfried's Pride	High Lawn Farm	High Lawn Farm Team	Massachusetts
1st place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Pleasant Ridge Reserve	Uplands Cheese	Andy Hatch	Wisconsin

3rd place	TG: Open Category – Washed Rind Cheeses – made from goat’s milk	Dream Weaver	Central Coast Creamery	Reggie Jones	California
2nd place	TG: Open Category – Washed Rind Cheeses – made from goat’s milk	Mont St. Francis	Capriole	Capriole Team	Indiana
3rd place	TS: Open Category – Washed Rind Cheeses – made from sheep’s milk	Anabasque	Landmark Creamery, LLC	Anna Landmark	Wisconsin
2nd place	TS: Open Category – Washed Rind Cheeses – made from sheep’s milk	Scorpio	Shooting Star Creamery	Avery Jones	California
1st place	TS: Open Category – Washed Rind Cheeses – made from sheep’s milk	Fruitiere Des Bergers	Fromagerie Nouvelle France	Marie-Chantal Houde	Quebec
2nd place	TX: Open Category – Washed Rind Cheeses – made from mixed, or other milks	Bamboozle	Goat Rodeo Farm & Dairy	Goat Rodeo Team	Pennsylvania
1st place	TX: Open Category – Washed Rind Cheeses – made from mixed, or other milks	Double Doe	Murray’s Cheese	The Farm at Doe Run	New York

Category M: Farmstead Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	MA: Farmstead Category – Aged less than 60 days – all milks	Bevre	BALFOUR FARM LLC	Balfour Farm: Olivia Field	Maine
2nd place	MA: Farmstead Category – Aged less than 60 days – all milks	Basket Molded Chevre	Pure Luck Dairy	Amelia Sweethardt	Texas
3rd place	MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow’s milk	Grayson	Meadow Creek Dairy	Helen Feete / Ana Arguello	Virginia
3rd place	MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow’s milk	Reserve	Daniel’s Artisan	Daniel Wavrin	Washington
2nd place	MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow’s milk	Chemin Hatley	Fromagerie la Station	Simon-Pierre Bolduc	Quebec

1st place	MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow’s milk	Chemin Hatley Grand Cru	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
3rd place	ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk	1976 Reserve Farmstead Gouda	Pleasant Lane Farms Creamery LLC	Team Pleasant Lane	Pennsylvania
2nd place	ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk	Alfred le Fermier Grand Cru	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
1st place	ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk	Pleasant Ridge Reserve	Uplands Cheese	Andy Hatch	Wisconsin
1st place	ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk	Alfred le Fermier	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
3rd place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	Rocketeer’s Robiola	Boxcarr Handmade Cheese	Austin and Samantha Genke	North Carolina
2nd place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	Morse Camembert	Sage Farm Goat Dairy	Molly Pindell	Vermont
1st place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	Rosa Maria	Shadow Brook Farm and Dutch Girl Creamery	Charuth van Beuzekom	Nebraska
1st place	MS: Farmstead Category – Aged 60 days or more – made from sheep’s milk	Burr Oak	Shepherd’s Way Farms	Jodi Ohlsen Read	Minnesota
3rd place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	Runnymede	The Farm at Doe Run	The Farm at Doe Run	Pennsylvania
2nd place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	2 Month Boont Corners	Pennyroyal Farm	Erika McKenzie-Chapter	California
1st place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	Creamery Collection Batch #17	The Farm at Doe Run	The Farm at Doe Run	Pennsylvania

Category C: American Originals

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	CB: Brick Cheese – made from cow’s milk	Mild Brick Cheese	Widmer’s Cheese Cellars, Inc.	Widmer’s Cheese Cellars Team	Wisconsin
2nd place	CB: Brick Cheese – made from cow’s milk	Traditional Washed Rind Aged Brick Cheese	Widmer’s Cheese Cellars, Inc.	Widmer’s Cheese Cellars Team	Wisconsin
1st place	CB: Brick Cheese – made from cow’s milk	Buholzer Brothers Brick	Klondike Cheese Co.	Tom Schultz	Wisconsin
3rd place	CD: Dry Jack – made from cow’s milk	BTX! Jack	Haro Cheese Company	Joel Haro	Texas
2nd place	CD: Dry Jack – made from cow’s milk	Rumiano Dry Jack	Rumiano Cheese Company	Ernesto Romero	California
1st place	CD: Dry Jack – made from cow’s milk	Cocoa Rubbed Dry Jack	Walla Walla Cheese Company	Jeff Adams, Diane Horst	Oregon
3rd place	CJ: Monterey Jack – made from cow’s milk	Tillamook Monterey Jack	Tillamook	Tillamook	Oregon
2nd place	CJ: Monterey Jack – made from cow’s milk	Original Recipe Colby Jack Deli	Arena Cheese	Team Arena	Wisconsin
1st place	CJ: Monterey Jack – made from cow’s milk	1881 Reserve	University of Connecticut	UConn Creamery Team	Connecticut
1st place	CJ: Monterey Jack – made from cow’s milk	Cabot Monterey Jack	Cabot Creamery Cooperative	Team Cabot	Vermont
1st place	CJ: Monterey Jack – made from cow’s milk	Monterey Jack Cheese	Joseph Farms Cheese	Joseph Gallo Farms, Maker of Joseph Farms Cheese	California
3rd place	CM: Brick Muenster – made from cow’s milk	Organic Muenster Cheese	ORGANIC VALLEY	Decatur Dairy	Wisconsin
2nd place	CM: Brick Muenster – made from cow’s milk	Buholzer Brothers Muenster	Klondike Cheese Co.	Steve Buholzer	Wisconsin
1st place	CM: Brick Muenster – made from cow’s milk	Ellsworth Red Rind Muenster	Ellsworth Cooperative Creamery	Team Menomonie	Wisconsin
3rd place	CY: Colby – made from cow’s milk	Original Recipe Colby	Arena Cheese	Team Arena	Wisconsin
2nd place	CY: Colby – made from cow’s milk	Deer Creek The Robin	The Artisan Cheese Exchange	Henning’s Cheese	Wisconsin

1st place	CY: Colby – made from cow’s milk	Colby Midget	Henning’s Cheese	Joshua Henning	Wisconsin
3rd place	CC: Open Category - made from cow’s milk	Vault 5	Cellars at Jasper Hill Farm	Cabot Cooperative Creamery	Vermont
2nd place	CC: Open Category - made from cow’s milk	Petite Breakfast	Marin French Cheese Co.	Marin French Cheese Co.	California
1st place	CC: Open Category - made from cow’s milk	Intergalactic	Perrystead Dairy	Yoav Perry	Pennsylvania
3rd place	CG: Open Category - made from goat’s milk	Sweet 16	Wegmans Food Market	Vermont Creamery	New York
3rd place	CG: Open Category - made from goat’s milk	Humboldt Fog	Cypress Grove	Cypress Grove	California
2nd place	CG: Open Category - made from goat’s milk	Bonne Bouche	Vermont Creamery	Vermont Creamery	Vermont
1st place	CG: Open Category - made from goat’s milk	Idyll Gris	Idyll farms	Team Idyll	Michigan
3rd place	CS: Open Category - made from sheep’s milk	Piedras	Blakesville Creamery	Veronica Pedraza	Wisconsin
1st place	CS: Open Category - made from sheep’s milk	Dirt Lover	Green Dirt Farm	Green Dirt Farm	Missouri
3rd place	CX: Open Category - made from mixed or other milks	Cave Aged Chandoka	LaClare Creamery	Robert Garves	Wisconsin
2nd place	CX: Open Category - made from mixed or other milks	Kunik	Nettle Meadow	Team Nettle Meadow	New York
1st place	CX: Open Category - made from mixed or other milks	Riley’s 2x4	Blue Ledge Farm	Greg Bernhardt	Vermont