Cheese & Fromage: Common Cultures
MONTREAL
AUGUST 3-6, 2011

2011 ACS JUDGING & COMPETITION AWARDS

ANNUAL CONFERENCE & COMPETITION

I ❤️ CHEESE
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 Plattsburgh, 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:

Montserrat 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 Macalmon
Denis Paquin
Veronique Perreault
Ian Picard
Gurth Pretty
Mary Quicke
Everett Presley
Cesar Olivares
Erik Sildenafil
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 Büchette
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 MUIENSTER
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.)

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company / Dairy</th>
<th>Location</th>
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<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
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<tr>
<td>2nd</td>
<td>Agropur Fine Cheese, QC</td>
<td>OKA L’Artisan</td>
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<tr>
<td>3rd</td>
<td>Farmers Cooperative Dairy Ltd., NL</td>
<td>Farmers Swiss</td>
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</tbody>
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### DG: OPEN CATEGORY MADE FROM GOAT’S MILK

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company / Dairy</th>
<th>Location</th>
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<tbody>
<tr>
<td>1st</td>
<td>Fromagerie Fritz Kaiser, QC</td>
<td>Tomme Haut Richelieu</td>
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<tr>
<td>2nd</td>
<td>Baetje Farms LLC., MO</td>
<td>Sainte Genevieve</td>
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<tr>
<td>3rd</td>
<td>Consider Bardwell Farm, VT</td>
<td>Manchester</td>
</tr>
<tr>
<td>3rd</td>
<td>Haystack Mountain Goat Dairy, CO</td>
<td>Haystack Mountain Goat Dairy Queso De Mano</td>
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</tbody>
</table>

### DS: OPEN CATEGORY MADE FROM SHEEP’S MILK OR MIXED MILK

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company / Dairy</th>
<th>Location</th>
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<tbody>
<tr>
<td>1st</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>Caso Bolo Mellage</td>
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<tr>
<td>2nd</td>
<td>Fifth Town Artisan Cheese Co., ON</td>
<td>Fellowship</td>
</tr>
<tr>
<td>2nd</td>
<td>Tumalo Farms, OR</td>
<td>Rimrocker</td>
</tr>
<tr>
<td>3rd</td>
<td>Sartori Company, WI</td>
<td>Sartori Limited Edition Pastorale Blend</td>
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</tbody>
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### E. CHEDDARS

All Cheddars – all milks

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company / Dairy</th>
<th>Location</th>
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<tbody>
<tr>
<td>1st</td>
<td>Milton Creamery LLC, IA</td>
<td>Prairie Breeze</td>
</tr>
<tr>
<td>2nd</td>
<td>Fifth Town Artisan Cheese Co., ON</td>
<td>Premium Goat Cheddar, 12 to 24 months</td>
</tr>
<tr>
<td>3rd</td>
<td>Kraft Foods, WI</td>
<td>Aged Extra Sharp Cheddar</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company / Dairy</th>
<th>Location</th>
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<tbody>
<tr>
<td>1st</td>
<td>Beehive Cheese Company LLC, UT</td>
<td>Barely Buzzed</td>
</tr>
<tr>
<td>2nd</td>
<td>Cabot Creamery Cooperative, VT</td>
<td>Cabot Tuscan Cheddar</td>
</tr>
<tr>
<td>3rd</td>
<td>Beehive Cheese Company LLC, UT</td>
<td>Seahive</td>
</tr>
<tr>
<td>3rd</td>
<td>Burnett Dairy Co-Op, WI</td>
<td>Cheddar with Spice Blend</td>
</tr>
<tr>
<td>3rd</td>
<td>Rogue Creamery, OR</td>
<td>Chocolate Stout Cheddar</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company / Dairy</th>
<th>Location</th>
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<tbody>
<tr>
<td>1st</td>
<td>Beecher’s Handmade Cheese, WA</td>
<td>Marco Polo Reserve</td>
</tr>
<tr>
<td>2nd</td>
<td>Grafton Village Cheese, VT</td>
<td>Grafton Duet</td>
</tr>
<tr>
<td>3rd</td>
<td>Beehive Cheese Company LLC, UT</td>
<td>Big John’s Cajun Rub</td>
</tr>
<tr>
<td>3rd</td>
<td>September Farm Cheese, PA</td>
<td>Muffaletta Cheddar</td>
</tr>
<tr>
<td>3rd</td>
<td>Widmers Cheese Cellars, WI</td>
<td>Cheddar/Jalapenos</td>
</tr>
</tbody>
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### EC: CHEDDAR FROM COW’S MILK, AGED LESS THAN 12 MONTHS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company / Dairy</th>
<th>Location</th>
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<tbody>
<tr>
<td>1st</td>
<td>Beehive Cheese Company LLC, UT</td>
<td>Promontory</td>
</tr>
<tr>
<td>2nd</td>
<td>Kraft Foods, WI</td>
<td>Limited Edition Extra Sharp Cheddar</td>
</tr>
<tr>
<td>3rd</td>
<td>Kraft Foods, WI</td>
<td>EX Sharp Cheddar</td>
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### EG: CHEDDAR FROM GOAT’S MILK, AGED LESS THAN 12 MONTHS

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<tr>
<th>Rank</th>
<th>Company / Dairy</th>
<th>Location</th>
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<tbody>
<tr>
<td>1st</td>
<td>Central Coast Creamery, CA</td>
<td>Goat Cheddar</td>
</tr>
<tr>
<td>2nd</td>
<td>Meyenberg Goat Milk Products, CA</td>
<td>Meyenberg Valley Goat Cheddar</td>
</tr>
<tr>
<td>3rd</td>
<td>Fifth Town Artisan Cheese Co., ON</td>
<td>Premium Goat Cheddar, &lt;12 months</td>
</tr>
<tr>
<td>3rd</td>
<td>Mt. Sterling Co-Op Creamery, WI</td>
<td>Sterling Reserve / Raw Goat Milk Cave Aged Cheddar</td>
</tr>
</tbody>
</table>

### EX: MATURE CHEDDAR – AGED BETWEEN 25 AND 48 MONTHS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company / Dairy</th>
<th>Location</th>
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<tbody>
<tr>
<td>1st</td>
<td>Agropur, Cheese &amp; Functional Products Division, QC</td>
<td>Agropur Grand Cheddar aged 3 years</td>
</tr>
<tr>
<td>2nd</td>
<td>Beecher’s Handmade Cheese, WA</td>
<td>Four Year Flagship</td>
</tr>
<tr>
<td>3rd</td>
<td>Cabot Creamery Cooperative, VT</td>
<td>Cabot Vintage Choice Cheddar</td>
</tr>
<tr>
<td>3rd</td>
<td>Tillamook County Creamery Association, OR</td>
<td>Tillamook Vintage White Extra Sharp Cheddar</td>
</tr>
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### EE: MATURE CHEDDAR – AGED LONGER THAN 48 MONTHS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company / Dairy</th>
<th>Location</th>
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<tbody>
<tr>
<td>1st</td>
<td>Agropur, Cheese and Functional Products Division, QC</td>
<td>Agropur Grand Cheddar aged 5 years</td>
</tr>
<tr>
<td>2nd</td>
<td>DCI Cheese Company, WI</td>
<td>Black Diamond 5 Year Cheddar</td>
</tr>
<tr>
<td>3rd</td>
<td>Fromagerie Perron, QC</td>
<td>Doyen</td>
</tr>
</tbody>
</table>
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), QueJO 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 EnchilAd, 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, DoMes tic ParrMesAn – all mIlks (RomAno mAd e 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 – unter 8 oz. (oValini, BorconcinI, 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 Brunckow 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
Coureurs 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
    Dairiere
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  Chevrerie 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  Bonniewview 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  Woolrich 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 Moutonnière, 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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>State</th>
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<tbody>
<tr>
<td>1st</td>
<td>Karoun Dairies Inc., CA</td>
<td>CA</td>
</tr>
<tr>
<td>2nd</td>
<td>Traders Point Creamery, IN</td>
<td>IN</td>
</tr>
<tr>
<td>3rd</td>
<td>Cowgirl Creamery, CA</td>
<td>CA</td>
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<tr>
<td></td>
<td>Redwood Hill Farm &amp; Creamery, Inc., CA</td>
<td>CA</td>
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</tbody>
</table>

#### QC: CULTURED PRODUCTS MADE FROM GOAT’S MILK

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
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<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Redwood Hill Farm &amp; Creamery, Inc., CA</td>
<td>CA</td>
</tr>
<tr>
<td>3rd</td>
<td>Happy Days Dairies LTD., BC</td>
<td>BC</td>
</tr>
</tbody>
</table>

#### QC: CULTURED PRODUCTS MADE FROM SHEEP’S MILK OR MIXED MILK

No Entries

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>State</th>
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<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
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<tr>
<td>2nd</td>
<td>Karoun Dairies Inc., CA</td>
<td>CA</td>
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<tr>
<td>3rd</td>
<td>Karoun Dairies Inc., CA</td>
<td>CA</td>
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</tbody>
</table>

#### QF: LIMITED TO Crème Fraiche PRODUCTS MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>State</th>
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</thead>
<tbody>
<tr>
<td>1st</td>
<td>Vermont Butter &amp; Cheese Creamery, VT</td>
<td>VT</td>
</tr>
<tr>
<td></td>
<td>Vermont Crème Fraîche</td>
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<tr>
<td>2nd</td>
<td>Bellwether Farms, CA</td>
<td>CA</td>
</tr>
<tr>
<td>3rd</td>
<td>Cabot Creamery Cooperative, VT</td>
<td>VT</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>State</th>
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<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
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</tr>
<tr>
<td>2nd</td>
<td>Redwood Hill Farm &amp; Creamery, Inc., CA</td>
<td>CA</td>
</tr>
<tr>
<td>3rd</td>
<td>Beurrerie du Patrimoine, QC</td>
<td>QC</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>State</th>
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<tbody>
<tr>
<td>1st</td>
<td>Sierra Nevada Cheese CO., CA</td>
<td>CA</td>
</tr>
<tr>
<td></td>
<td>Capretta Goat Yogurt Rich &amp; Creamy, Plain</td>
<td></td>
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<tr>
<td>2nd</td>
<td>Redwood Hill Farm &amp; Creamery, Inc., CA</td>
<td>CA</td>
</tr>
<tr>
<td></td>
<td>Plain Yogurt</td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>Beurrerie du Patrimoine, QC</td>
<td>QC</td>
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<tr>
<td></td>
<td>Plain Goat Yogurt</td>
<td></td>
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<tr>
<td>3rd</td>
<td>Coach Farm, NY</td>
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<tr>
<td></td>
<td>Coach Farm Goat Milk Yogurt, Plain</td>
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</table>

#### QG: CULTURED PRODUCTS MADE FROM GOAT’S MILK

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<tr>
<th>Rank</th>
<th>Company</th>
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<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
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</tr>
<tr>
<td>2nd</td>
<td>Redwood Hill Farm &amp; Creamery, Inc., CA</td>
<td>CA</td>
</tr>
<tr>
<td>3rd</td>
<td>Happy Days Dairies LTD., BC</td>
<td>BC</td>
</tr>
</tbody>
</table>

#### Q: CULTURED MILK PRODUCTS

No Entries

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
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<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
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</tr>
<tr>
<td>2nd</td>
<td>Karoun Dairies Inc., CA</td>
<td>CA</td>
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<tr>
<td>3rd</td>
<td>Karoun Dairies Inc., CA</td>
<td>CA</td>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>State</th>
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<tbody>
<tr>
<td>1st</td>
<td>Old Chatham Sheepherding Company, NY</td>
<td>NY</td>
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<tr>
<td></td>
<td>Sheep’s Milk Yogurt - Ginger</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Bellwether Farms, CA</td>
<td>CA</td>
</tr>
<tr>
<td></td>
<td>Blackberry Sheep Milk Yogurt</td>
<td></td>
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<tr>
<td>3rd</td>
<td>Three Happy Cows LLC., TX</td>
<td>TX</td>
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<tr>
<td></td>
<td>Three Happy Cows Blueberry Drinkable Yogurt</td>
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<tr>
<td>3rd</td>
<td>Three Happy Cows LLC., TX</td>
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<tr>
<td></td>
<td>Three Happy Cows Plain Drinkable Yogurt</td>
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</table>

### R. BUTTERS
Whey Butter, Salted Butter, Sweet Butter, Cultured Butter, etc.

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>State</th>
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<tbody>
<tr>
<td>1st</td>
<td>Fromagerie L’Ancêtre inc., QC</td>
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<tr>
<td></td>
<td>L’Ancêtre Organic Salted Butter</td>
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<tr>
<td>2nd</td>
<td>Parmalat Canada Inc, ON</td>
<td>ON</td>
</tr>
<tr>
<td></td>
<td>Lactantia Salted Butter</td>
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<tr>
<td>3rd</td>
<td>Vermont Butter &amp; Cheese Creamery, VT</td>
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</tr>
<tr>
<td></td>
<td>Vermont Cultured Butter - lightly salted</td>
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#### RO: UNSALTED BUTTER MADE FROM COW’S MILK WITH OR WITHOUT CULTURES

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>State</th>
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<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
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</tr>
<tr>
<td>2nd</td>
<td>CROPP Cooperative/ Organic Valley, WI</td>
<td>WI</td>
</tr>
<tr>
<td></td>
<td>Organic European Style Cultured Butter</td>
<td></td>
</tr>
</tbody>
</table>
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 Vigneron-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  Baejte 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
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 Guilde 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 Formagers. He currently lives in Marietta, GA with his wife Ferrell and two children Kalyn 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 Grotenden and Max McCallman, has only strengthened his cheese world and life in general. He created his own TV show called ‘cOOl 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.S.C.
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.
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 an 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 Journal 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 Fromagiers Confrérie de Saint-Uzgoz 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 Confrerie des Compagnons du Brie de Meaux, the Commanderie du Fromage du Sainte Maure de Touraine, and Chevalier de l’Ordre des Grands Affineurs of Roquefort. The Confrerie 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, Speciality 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 brine 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 Cookbook 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 Fromagiers Confrérie de Saint-Uzgoz 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, quesos, 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
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.

Veronique 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 (ITHTQ) 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.

Denis Paquin

Ian Picard
Ian Picard is Vice-president of La Fromagerie Hamel. Born in the magnificent Alp 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 Quickes 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 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.
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Jordan Station, ON L0S 1J0
Canada
905-562-9730
www.uppercanadacheese.com
Valley Shepherd Creamery
Eran Wajswol
50 Fairmount Road
Long Valley, NJ 07853
908-876-3200
www.valleyshepherd.com

Vermont Butter & Cheese Creamery
Adeline Druart
P.O. Box 95 40 Pitman Road
Websterville, VT 05678
802-479-9371
www.vermontcreamery.com

Vintage Cheese of Montana LLC.
Dwayne Heap
3300 Graf Street # 58
Bozeman, MT 59715
406-580-7641
www.Mountina.com

Wake Robin Farm
Meg Schader
125 Brutus Rd. (Mailing)
177 Brutus Rd. (Physical Location)
Jordan, NY 13080
315-689-0034
www.wakerobinfarm.org

Washington State University
Russ Salvadalena
101 Food Quality Building
Pullman, WA 99164
509-335-7074
www.wsu.edu/creamery

Westfield Farm
Bob Stetson
28 Worcester Rd.
Hubbardston, MA 01452
978-928-5110
www.chevre.com

Widmers Cheese Cellars
Joe Widmer
PO Box 127 214
W. Henri St.
Theresa, WI 53091
920-488-2503 x127
www.widmerscheese.com

Willamette Valley Cheese
Rod Volbeda
8105 Wallace Rd. NW
Salem, OR 97304
503-399-9806
www.wvcheeseco.com

Willow Moon Farm
Kimberly Ingraham
1495 Coburn Road
Plainfield, VT 05667
802-454-0191
www.willowmoonfarm.com

Windsor Dairy
Dr. Meg Cattell
6427 WCR 68 1/2
Windsor, CO 80550
970-481-1536
www.windsordairy.com

Wisconsin Sheep Dairy Co-op
Paul Haskins
642 Swedish Mission Road
River Falls, WI 54022
715-441-2362
www.sheepmilk.biz

Woodcock Farm Cheese Comp.
Mark Fischer
PO Box 21
Weston, VT 05161
802-824-6135
www.vtcheese.com

Woolwich Dairy
Lindsay Gregory
425 Richardson Road
Orangeville, ON L9W 4Z4
Canada
519-841-9206 x536
www.woolwichdairy.com

Yellow Springs Farm LLC
Al and Catherine Renzi
1165 Yellow Springs Rd.
Chester Springs, PA 19425
610-827-2014
www.yellowspringsfarm.com

Zingerman’s Creamery
Aubrey Thomason
3723 Plaza Drive
Ann Arbor, MI 48108
734-929-0500
www.zingermanscreamery.com
Sponsored by:

Dairy Farmers of Canada

Les Producteurs laitiers du Canada

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.

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.

The 2011 Festival of Cheese is sponsored by:

FESTIVAL OF CHEESE
SATURDAY, AUGUST 6
6:00 PM – 9:30 PM
ROOM 710AB