Winners of the American Cheese Society's
Annual Cheese Competition

Best of Show awarded to Vermont Shepherd Cheese, a
joint effort by Highland Sheep Dairy & Vermont
Shepherd Farms

### Aged Goat’s Milk Cheeses

<table>
<thead>
<tr>
<th>Category</th>
<th>Cheese</th>
<th>Dairy &amp; Farm</th>
<th>Maker</th>
</tr>
</thead>
<tbody>
<tr>
<td>Open Category</td>
<td>Cheddar Style Goat</td>
<td>Mt. Sterling Cheese</td>
<td>Dan Ludwig</td>
</tr>
<tr>
<td>Open Category</td>
<td>Mt. McKinley</td>
<td>Cypress Grove Chevre</td>
<td>Mary Keehn</td>
</tr>
<tr>
<td>Open Category</td>
<td>Silk Hope</td>
<td>Celebrity Dairy</td>
<td>Fleming Pfann</td>
</tr>
</tbody>
</table>

### American-Made International Style

**Combined: Havarti, All Milks, All Flavors or Open Category, Cow’s Milk**

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Dairy &amp; Farm</th>
<th>Maker</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Dofino Havarti</td>
<td>Arla Foods, Inc.</td>
<td>Kerm Jepsen</td>
</tr>
<tr>
<td>2nd Havarti</td>
<td>LeRaysville Cheese Factory</td>
<td>Jim Amory</td>
</tr>
<tr>
<td>3rd Knight’s Vail</td>
<td>Roth Kase U.S.A., Ltd.</td>
<td>Bruce Workman</td>
</tr>
</tbody>
</table>

**Dutch Style, Cow’s, Goat’s, and Sheep Milk**

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Dairy &amp; Farm</th>
<th>Maker</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Gouda</td>
<td>Cal Poly Creamery</td>
<td>Emilio Medrano</td>
</tr>
</tbody>
</table>

### American Originals

**Open Category, Cow’s Milk**

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Dairy &amp; Farm</th>
<th>Maker</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Mountain Cheese</td>
<td>Blythedale Farm</td>
<td>Karen Galayda/Tom Gilbert</td>
</tr>
<tr>
<td>2nd Mezzo Secco</td>
<td>Vella Cheese Co.</td>
<td>Charles Malkassian</td>
</tr>
<tr>
<td>3rd Monterey Jack</td>
<td>Straus Family Creamery</td>
<td>Larry Peter</td>
</tr>
</tbody>
</table>

**Open Category, Goat’s Milk**

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Dairy &amp; Farm</th>
<th>Maker</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Classic Blue Log</td>
<td>Westfield Farm, Inc.</td>
<td>Robert Stetson</td>
</tr>
<tr>
<td>2nd Shepherd’s</td>
<td>Yerba Santa Dairy</td>
<td>Jan Eckert</td>
</tr>
<tr>
<td>3rd Bluabella</td>
<td>Westfield Farm, Inc.</td>
<td>Robert Stetson</td>
</tr>
</tbody>
</table>

**Open Category, Sheep’s Milk**

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Dairy &amp; Farm</th>
<th>Maker</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Autumn Oak</td>
<td>Willow Hill Farm</td>
<td>Willow Smart</td>
</tr>
</tbody>
</table>

### Blue Mold Cheese

**Blue-Veined Cow’s Milk**

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Dairy &amp; Farm</th>
<th>Maker</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Rustic Blue</td>
<td>Bingham Hill</td>
<td>Kristi Johnson</td>
</tr>
<tr>
<td>2nd Great Hill Blue</td>
<td>Great Hill Dairy, Inc.</td>
<td>John Tobbe</td>
</tr>
<tr>
<td>3rd Jersey Blue</td>
<td>Blythedale Farm</td>
<td>Karen Galayda/Tom Gilbert</td>
</tr>
</tbody>
</table>

### Butters

**Cow’s and Goat’s Milk**

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Dairy &amp; Farm</th>
<th>Maker</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Cultured Butter</td>
<td>Vermont Butter &amp; Cheese</td>
<td>Allison Hooper</td>
</tr>
<tr>
<td>2nd Goat Milk Butter</td>
<td>Mt. Sterling Cheese</td>
<td>Dan Ludwig</td>
</tr>
</tbody>
</table>
## Cheese Competition Winners

### Open Category, Cow’s Milk

**Aged Less Than 9 Months, Cow’s Milk**

1st **Black Diamond Cheddar**
   - Maker: Widmer’s Cheese Cellars
   - Farmer: Joseph Widmer

2nd **Aged Cheddar**
   - Maker: Sheburne Farms
   - Farmer: Ross Gagnon

3rd **Raw Milk Farmhouse**
   - Maker: Rajean Galipeau

**Aged Less Than 9 Months, Cow’s Milk**

1st **Sharp Cheddar**
   - Maker: Organic Valley/CROPP Cooperative
   - Farmer: Helen Jo Gudgeon

2nd **Medium Cheddar**
   - Maker: Straus Family Creamery
   - Farmer: Bob Laflanchi

3rd **White Cheddar**
   - Maker: Spring Hill Jersey Cheese
   - Farmer: Larry Peter

**Flavor Added, Any Age**

1st **Merlot Cheddar**
   - Maker: Bass Lake Cheese Factory
   - Farmer: Scott Erickson

2nd **Green Olive Cheddar**
   - Maker: Cabot Creamery
   - Farmer: Cabot Creamery

3rd **Sage Cheddar**
   - Maker: Grafton Village Cheese
   - Farmer: Rick Woods

### Open Category, Cow’s Milk

**Cheese Spread**

1st **Cheese Spread**
   - Maker: Shelburne Farms
   - Farmer: Ross Gagnon

2nd **Fresh Herb & Garlic**
   - Maker: CIBO
   - Farmer: Deborah Nease

3rd **Cream Cheese/Vidalia Onion**
   - Maker: Rondele Specialty Foods
   - Farmer: Dave Zielazowski

**Cultured Cheese Products**

**Cow’s Milk**

1st **Quark**
   - Maker: Vermont Butter & Cheese
   - Farmer: Allison Hooper

2nd **Crème Fraîche**
   - Maker: Bellwether Farms
   - Farmer: Liam Callahan

3rd **Crème Fraîche**
   - Maker: Tamales Bay Foods/Cowgirl Creamery
   - Farmer: Fons Smits/Sue Conley

**Goat’s Milk**

1st **Yogurt**
   - Maker: Redwood Hill Farm
   - Farmer: Jennifer Bice/Nasko Draganski

2nd **Fromage Blanc**
   - Maker: Harley Farms/Sea Stars Goat Cheese
   - Farmer: Dee Harley

3rd **Plain Yogurt**
   - Maker: Skyhill Napa Valley Farms
   - Farmer: Heath Benson

**Farmhouse Cheeses**

**Open Category, Cow’s Milk**

1st **Orb Weaver Cave Aged Farmhouse**
   - Maker: Orb Weaver Farm
   - Farmer: Marion Pollack/Marjorie Susman

2nd **Raw Milk Farmhouse**
   - Maker: Sheburne Farms
   - Farmer: Ross Gagnon

3rd **Sareannah**
   - Maker: Three Sisters Farmstead Cheese
   - Farmer: Marisa Helarides

**Open Category, Goat’s Milk**

1st **California Crottin**
   - Maker: Redwood Hill Farm
   - Farmer: Jennifer Bice/Nasko Draganski

2nd **Shepherd’s Xtra Dry**
   - Maker: Yerba Santa Dairy
   - Farmer: Ian Eckert

3rd **Le Petit Tomme**
   - Maker: Lazy Lady Farm
   - Farmer: Laini Fondiller

**Open Category, Sheep’s Milk**

1st **Vermont Shepherd**
   - Maker: Major Farm
   - Farmer: Ellen & Bruce Clement

**Feta Cheeses**

**Goat’s Milk**

1st **Feta**
   - Maker: Harley Farms/Sea Stars Goat Cheese
   - Farmer: Dee Harley

2nd **Feta**
   - Maker: Skyhill Napa Valley Farms
   - Farmer: Heath Benson

3rd **Feta**
   - Maker: Vermont Butter & Cheese
   - Farmer: Allison Hooper

**Flavored Cheeses**

**Open Category, Cow’s Milk**

1st **Jalapeno Farmstead Gouda**
   - Maker: Winchester Cheese Company
   - Farmer: Valerie & David Thomas

2nd **St. John Santa Fe**
   - Maker: Fagundes Old-World Cheese
   - Farmer: John Fagundes

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[Link to cheesesociety.org archive](http://web.archive.org/web/200012100138/http://www.cheesesociety.org/...)

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# Cheese Competition Winners


<table>
<thead>
<tr>
<th>Category</th>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Goat Cheese</td>
<td>Haystack Mountain Goat Dairy Jim Schott</td>
<td>Cypress Grove Chevre Mary Keeth</td>
<td>Goat Hill Farm &amp; Dairy Steven Mueller</td>
</tr>
<tr>
<td>Open Category</td>
<td>Fresh Goat</td>
<td>Pure Luck Goat Dairy Sara and Amelia Bolton</td>
<td>Goat Hill Farm &amp; Dairy Steven Mueller</td>
</tr>
<tr>
<td>Fresh Sheep's Milk</td>
<td>Lovetree Farmstead Cheese Mary Falk</td>
<td>Lovetree Farmstead Cheese Mary Falk</td>
<td>Lovetree Farmstead Cheese Mary Falk</td>
</tr>
<tr>
<td>Fresh Unripened Cheese</td>
<td>F. Cappiello Dairy Products Ed Ida</td>
<td>Belfiore Cheese Company Richard Machado</td>
<td>Calabro Cheese Corp. Frank Angeloni</td>
</tr>
<tr>
<td>Hispanic &amp; Portuguese Style Cheese</td>
<td>Queso Blanco Calabro Cheese Corp. Frank Angeloni</td>
<td>Queso Blanco Calabro Cheese Corp. Frank Angeloni</td>
<td>Queso Blanco Calabro Cheese Corp. Frank Angeloni</td>
</tr>
<tr>
<td>Italian Type Cheese</td>
<td>Fior di Latte Belfiore Cheese Company Richard Machado</td>
<td>Fresh Mozzarella - Direct Acid Mozzarella Fresca/Italian Cheese Richard Roughton</td>
<td>D'Celli Fresh Mozzarella Woolwich Dairy Dale Long</td>
</tr>
<tr>
<td>Mozzarella Types, All Milks</td>
<td>Mozzarella Whole Milk Saputo Cheese USA, Jim Ford/Mike Harris</td>
<td>Scamorza Calabro Cheese Corp. Frank Angeloni</td>
<td>Mozzarella Part Skim Saputo Cheese USA, Jim Ford/Mike Harris</td>
</tr>
<tr>
<td>Pasta Filata Types, All Milks</td>
<td>Provolone Unsmoked Saputo Cheese USA, Jim Ford/Mike Harris</td>
<td>LMPS Mozzarella String Cheese Pollio Italian Cheese Company Lori Otto</td>
<td>Burrino w/ Gorgonzola Gemelli, Inc. Fred &amp; Vincent Ionato, Lino Esposito</td>
</tr>
<tr>
<td>Low Fat/Low Salt Cheeses</td>
<td>Dace Kase Roth Kase U.S.A., Ltd. Bruce Workman</td>
<td>Reduced-Fat Lacey Swiss Cal Poly Creamery Emilio Medrano</td>
<td>Feta Fat-Free Mediterranean Herb President Lactalis USA, Inc. Remy Colas</td>
</tr>
<tr>
<td>Marinated Cheese</td>
<td>Banon Capriole</td>
<td>Chevre en Marinade Haystack Mountain Goat Dairy Jim Schott</td>
<td>Chevre in Oil Harvy Farms/Sea Stars Goat Cheese Dee Harley</td>
</tr>
<tr>
<td>Smoked Cheeses</td>
<td>Smoked Cheddar Shelburne Farms Ross Gagnon</td>
<td>Maple Smoke Cheddar Grafton Village Cheese Rick Woods</td>
<td>Maple Smoked Gouda Taylor Farms Kate Wright</td>
</tr>
<tr>
<td>Open Category, Goat’s Milk and Flavor Added</td>
<td>Everona Aged Sheep Everona Dairy Pat Elliott</td>
<td>Everona Aged Sheep Everona Dairy Pat Elliott</td>
<td>Everona Aged Sheep Everona Dairy Pat Elliott</td>
</tr>
</tbody>
</table>
### Cheese Competition Winners

<table>
<thead>
<tr>
<th>Milk Type</th>
<th>First Place</th>
<th>Second Place</th>
<th>Third Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cow's Milk</td>
<td>1st Sir Laurier Kingsey Cheese George Cote</td>
<td>2nd Camembert Marin French Cheese</td>
<td>3rd Chevalier Lactic Camembert Woolwich Dairy</td>
</tr>
<tr>
<td>Goat’s or Sheep’s Milk</td>
<td>1st Hudson Valley Camembert Old Chatham Sheepherding Company Benoit Maillot</td>
<td>2nd Chevre Camembert Goat Lady Dairy Ginnie &amp; Steve Tate</td>
<td>3rd Pee Wee Pyramid Cypress Grove Chevre Mary Keehn</td>
</tr>
</tbody>
</table>