Winners of the 2001 American Cheese Society's Annual Cheese Competition

Best of Show awarded to
Pleasant Ridge Reserve
Uplands Cheese Inc.
Michael Gingrich
http://www.uplandscheese.com/

U - Aged Goat's Milk Cheese
UO - Open Category
1st Vermont Bonne-Bouche Vermont Butter & Cheese
2nd Crottin Doeling Dairy
3rd Old Kentucky Tomme Capriole, Inc.

D - American-Made International Style
DC - Open Category, Cow's Milk
1st Mezzo Secco Vella Cheese Company
2nd Knight's Vail Roth Kase USA, Ltd.
3rd Raclette Roth Kase USA, Ltd.

DD - Dutch Style Combined: Cow's, Goat's, or Sheep Milk (Gouda, Edam, etc.)
1st Gouda Oakdale Cheese & Specialties
1st Gouda Calpoly Creamery

DG/DS - Open Category, Goat's, Sheep's, or Mixed Milks
1st Summertomme Willow Hill Farm
2nd Capriati Crottin Fromagerie Tournevent

C - American Originals
CC - Open Category: Cow's Milk
1st O/R Muenster McCadam Cheese Company, Inc.
2nd Schloss Marin French Cheese
3rd San Joaquin Gold Fiscalini Farms

CG - Open Category: Goat's Milk
1st Mt St Francis Capriole Inc.
2nd Marble Mountain Cypress Grove Chevre
2nd Teleme Redwood Hill Farm
2nd Shepherd's Cheese Yerba Santa Dairy

CJ - Monterey Jack: All Milks
1st Monterey Jack Tillamook County Creamery Association
1st Hanford Jack Fagundes Old-World Cheese

F - Blue Mold Cheese
FC - Blue-Veined Cow's Milk
1st Great Hill Blue Great Hill Dairy, Inc.
2nd Berkshire Blue South Mountain Products
3rd Gorgonzola Belgiosso Cheese, Inc.

FG - Blue-Veined Goat's Milk
1st Classic Blue Log Westfield Farm

R - Butters
RC/RG - Cow's or Goat's Milk
1st Goat Milk Butter Mt. Sterling Cheese
2nd Vermont Cultured Butter Vermont Butter & Cheese

E - Cheddars
Cheese Competition Winners

1st Grafton Gold Grafton Village Cheese Company
2nd Sharp Cheddar Tillamook County Creamery Association
3rd Sharp Tillamook County Creamery Association

EY - Aged Less Than 9 Months, Cow's Milk
1st VT Cheddar Cabot Creamery
2nd Cheddar McCadam Cheese Company, Inc.
3rd Daisy Vella Cheese Company

EF - Flavor Added: Any Age
1st Flavored Cheddar-Five Peppercorn Cabot Creamery
2nd Cheddar Spring Hill Jersey Cheese
3rd Flavored Cheddar-Garlic & Herb Cabot Creamery

EG - Aged Less Than 9 Months: Goat's Milk
1st Cheddar Cypress Grove Chevre
1st Raw Goats Milk Cheddar Stickney Hill Dairy

S - Cheese Spreads
SC/SG/SS - Open Category: Cow's, Goat's or Sheep's Milk
1st Torta Old Chatham Sheepherding Company
2nd Garlic Herbs Harley Farms/Sea Stars Goat Cheese
3rd Cheese Spread Spring Hill Jersey Cheese

Q - Cultured Cheese Products
QC - Cow's Milk
1st Labne Karoun Dairies, Inc.
2nd Crème Fraiche Kendall Farms
2nd Crème Fraiche Bellwether Farms

QG/QS - Combined: Goat's or Sheep's Milk
1st Yogurt Redwood Hill Farm
2nd Fromage Blanc Fromagerie Belle Chevre
2nd Sheep's Milk Yogurt Old Chatham Sheepherding Company

M - Farmhouse Cheese
MC - Open Category: Cow's Milk
1st Pleasant Ridge Reserve Uplands Cheese Inc.
2nd Orb Weaver VT Cave Aged Orb Weaver Farm
3rd Sareenah Three Sisters Farmstead Cheeses

MG - Open Category: Goat's Milk
1st Basket Molded Chevre Pure Luck Grade A Goat Dairy
2nd Harvest Cheese Hillman Farm
3rd Botana Sweet Grass Dairy

MS - Open Category: Sheep's Milk
1st Trade lake Cedar Love Tree Farmstead Cheese
2nd San Andreas Bellwether Farms

IC - Feta Cheese
IC - Cow's Milk
1st Feta Karoun Dairies, Inc.

IG - Goat's Milk
1st Raw Milk Feta Doeling Dairy
2nd Feta Pure Luck Grade A Goat Dairy
3rd Vermont Goat's Milk Feta Vermont Butter & Cheese

KC - Flavored Cheese
KC - Open Category: Cow's Milk
1st Cream Cheese Jalapeno Sierra Nevada Cheese Company
2nd String Cheese Karoun Dairies, Inc.
3rd Queso Blanco w/Chiles The Mozzarella Company

KS - Open Category: Sheep's Milk
1st Peppered Cheese Everona Dairy

KG - Open Category: Goat's Milk
1st Monet Harley Farms/Sea Stars Goat Cheese
2nd Pepper Chevre Cypress Grove Chevre

N - Fresh Goat's Milk Cheese
NO - Open Category
1st Plain Capri Westfield Farm
2nd Chevre Redwood Hill Farm
2nd Iron Bridge Fresh Chevre Iron Bridge Farm
3rd Biquet Fromagerie Tournevant
Cheese Competition Winners

O - Fresh Sheep's Milk Cheese
   NO - Open Category
   1st Little Holmes Love Tree Farmstead Cheese

A - Fresh Unripened Cheese
   AC - Cow’s Milk
   1st Cottage Cheese Cowgirl Creamery/Tomales Bay Foods
   2nd Ricotta/Hand-Dipped Calabro Cheese Corp.
   3rd Crescenza The Mozzarella Company
   AG/AS - Combined: Goat's, Sheep's or Mixed Milk
   1st Chevre Cypress Grove Chevre
   2nd Fresh Ricotta Old Chatham Sheepherding Company

G - Hispanic & Portuguese Style Cheese
   GO - Open Category: All Milks
   1st St. John Fagundes Old-World Cheese
   2nd Portuguese Spring Hill Jersey Cheese
   2nd St. John Sante Fe Fagundes Old-World Cheese

H - Italian Type Cheese
   HY - Fresh Mozzarella Types: Ovalini, Bocconcini, Ciliegieni Sizes-All Milks
   1st Fresh Mozzarella The Mozzarella Company
   2nd Mozzarella Fresca/Fresh Mozzarella Mozzarella Fresca
   HM - Mozzarella Types: Brick, Scamorza-All Milks
   1st Mozzarella/Part Skim Saputo Cheese USA, Inc.
   HA - Grating Types: Reggianito, Sardo, Parmesan-All Milks / Romano: Cow's and Goat's Milk only
   1st Asiago Lactalis USA Inc.-Turlock

J - Low Fat/Low Salt Cheeses
   JO - Open Category: All Milks
   1st Light Cheddar Cheese Cabot Creamery
   1st Lacy Swiss Roth Kase USA Ltd.
   2nd Muenster/50% Reduced Fat McCadam Cheese Company, Inc.

P - Marinated Cheese
   PG - Open Category: Goat’s Milk
   1st Banon Capriole Inc.
   PC - Open Category: Cow’s Milk
   1st Wine Cheese Marin French Cheese

L - Smoked Cheeses
   LC - Open Category: Cow’s Milk
   1st Smoked Scamorza Gemelli, Inc.
   2nd Smoked Tillamook County Creamery Association
   3rd Maple Smoked Gouda Taylor Farm
   LG - Open Category: Goat's Milk
   1st Smoked Capri Westfield Farm

B - Soft Ripened Cheese
   BC - Cow’s Milk
   1st La Petite Crème Marin French Cheese
   2nd Vacherin Chaput Les Fromages Chaput
   3rd Sir Laurier Kingsley Cheese
   BG - Goat’s Milk
   1st Briquette Chaput Les Fromages Chaput
   2nd Ste. Maure Pure Luck Grade A Goat Dairy
   2nd Cabrie Montchevre-Betin, Inc.
   3rd Bouleau Chaput Les Fromages Chaput
   3rd Cabri Les Fromages Chaput

BS - Sheep or Mixed Milk
   1st Alderbrook Willow Hill Farm
   BF - Flavor Added
   1st Brie/Jalapeno Marin French Cheese
   2nd Brie/Garlic Marin French Cheese