Two additional Competition winners announced…

The Competition Committee is both happy and sad to report an error in the posting of the awards for the 2003 ACS Judging Competition. Due to an error in score calculations, two additional ties are reported in the Fresh Unripened Hispanic and Portuguese Style Cheese category:

- An additional Second Place award is presented to Rizo-Lopez Foods Inc. of Riverbank, CA, for its *Queso Fresco Cheese*.
- An additional Third Place award is presented to the Portuguese Cheese Co. of Toronto, Canada, for its *St. John’s Fresh Cheese*.

The Competition Committee sincerely apologizes for its oversight and regrets the omission, particularly in the winners’ list and at the Awards Ceremony, in San Francisco. This was a very competitive category, entered by cheesemakers of excellence, with the point range between First, Second and Third places being only one (1) point for each!
The AMERICAN CHEESE SOCIETY

2003 JUDGING RESULTS

The Ferry Terminal, San Francisco

The American Cheese Society is an active, not for profit organization that encourages the understanding, appreciation and promotion of America’s farmstead and natural specialty cheese.

By providing an educational forum for cheesemakers and cheese enthusiasts, the society fills an important gap in today’s specialty food world.

The Cheesemakers listed on the following pages represent all entrants for the 2003 competition. Winners in each category are listed separately.

Unlike other competitions, where cheeses are judged on their technical merit only, the American Cheese Society’s goal is to give positive recognition to those cheeses which are of the highest quality in all aspects - flavor, aroma and texture, as well as technical evaluation. The highest quality cheeses are those that the Society feels deserve the recognition of an American Cheese Society ribbon. The goal of the American Cheese Society judging is to give recognition to the best American-made cheeses submitted for the annual judging.

A MESSAGE FROM JOHN GREELEY

2003 JUDGING CHAIR

Welcome to the American Cheese Society Awards Ceremony 2003

This year marks our 20th Conference and 19th Cheese Competition. The first Conference was in 1983 at Cornell University, the academic home of our founder Frank Kosikowski. The next Conference was in Bird-In-Hand, Pennsylvania. The first Competition I can remember was in Rome, New York in 1985.

In the beginning the Categories were very general: semi soft, semi firm, goat, cow, Cheddar, Swiss. Sheep’s milk cheeses were judged with goat’s milk entries, reduced fat cheeses were frowned upon — Gouda, Hispanic and Italian Type Cheeses were often judged against one other. There were 30 - 60 cheeses until we broke 100 entries in 1991. This year we have 615 cheeses, 22 main categories and 70 sub-categories. The increasing complexity, expansion and maturity of American Specialty Cheese-making demands that the Judging Committee create new rules, new categories, spend more time and have more volunteers and judges. We have met these demands as well as creating new fee structures, more streamline definitions, new minimum standards for earning awards and new scoresheets with more differences between Aesthetic and Technical criteria.

Last year the competition moved from a one to a two-day event. The Awards Ceremony required almost two hours. The ACS Cheese Competition is all new again because American Cheeses are running in new directions toward a new adventure. Up until ten years ago the majority of cheeses entered into the competition were based on European Styles of cheeses. Not anymore. During the past ten years and especially during the past five the American Cheesemaker has created and entered more cheeses of their own invention than any other style. Americans are making new cheeses, developing new rinds, new flavor profiles and new aging methods.

The vision and dream of our founder, Frank Kosikowski is realized. Americans are making specialty cheeses perfectly time after time, vat after vat. They earn awards, they are exported, they are sold in stores and restaurants coast to coast, and they have their own identities, their own histories. Americans now have their own Cheese Traditions firmly in place. Twenty years of ACS Judging Competitions, Conferences and Festivals of Cheeses have nurtured those traditions while giving them a voice to be heard and a place to be seen.

I think Frank would be very proud of us.

John
B E S T O F S H O W

Red Hawk
Cowgirl Creamery

A. F R E S H U N R I P E N E D C H E E S E

Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata
Exempt: Fresh Goat Cheese, Queso Blanco Types, Cottage Cheeses

AC: Cow’s Milk
1st Place Cream Cheese
   Zingerman’s Creamery
2nd Place Ricotta
   Calabro Cheese Corp
2nd Place Mascarpone
   Crave Brothers Farmstead Cheese
3rd Place Breakfast Cheese
   Marin French Cheese Co

AG: Goat’s Milk
1st Place Chevre Log
   Cypress Grove Chevre
2nd Place Fromage Blanc
   Cypress Grove Chevre
3rd Place Fresh Goat Cheese
   Capriole
3rd Place Goat Ricotta
   Mozzarella Company

AS: Sheep’s Milk
1st Place No Award
2nd Place Neige de Brebis
   La Moutonnier Inc
3rd Place No Award
### B. Soft Ripened Cheese

White Surface Mold Ripened Cheeses — Brie, Camembert, Coulommiers, etc.

<table>
<thead>
<tr>
<th>BS: Sheep’s Milk and/or Mixed Milks</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BC: Cow’s Milk</strong></td>
<td></td>
</tr>
<tr>
<td>1st Place</td>
<td>Triple Cream Brie</td>
</tr>
<tr>
<td></td>
<td>MARIN FRENCH CHEESE CO</td>
</tr>
<tr>
<td>2nd Place</td>
<td>Triple Crème</td>
</tr>
<tr>
<td></td>
<td>FROMAGE COTE</td>
</tr>
<tr>
<td>3rd Place</td>
<td>Velvet Rose</td>
</tr>
<tr>
<td></td>
<td>SWEET GRASS DAIRY</td>
</tr>
<tr>
<td><strong>BG: Goat’s Milk</strong></td>
<td></td>
</tr>
<tr>
<td>1st Place</td>
<td>No Award</td>
</tr>
<tr>
<td>2nd Place</td>
<td>Pipers Pyramid</td>
</tr>
<tr>
<td></td>
<td>CAPRIOLE</td>
</tr>
<tr>
<td>3rd Place</td>
<td>Camellia</td>
</tr>
<tr>
<td></td>
<td>REDWOOD HILL FARM GOAT DAIRY</td>
</tr>
<tr>
<td><strong>BS: Sheep’s Milk and/or Mixed Milks</strong></td>
<td></td>
</tr>
<tr>
<td>1st Place</td>
<td>Vermont Brebis</td>
</tr>
<tr>
<td></td>
<td>WILLOW HILL FARM</td>
</tr>
<tr>
<td>2nd Place</td>
<td>Hudson Valley Camambert</td>
</tr>
<tr>
<td></td>
<td>OLD CHATHAM SHEEPHERDING COMPANY</td>
</tr>
<tr>
<td>3rd Place</td>
<td>Cobble Hill</td>
</tr>
<tr>
<td></td>
<td>WILLOW HILL FARM</td>
</tr>
</tbody>
</table>

### C. American Originals

Cheese recognized by the Judging Rules and Awards Committee as uniquely American in their original forms. Monterey Jack, Brick Muenster, Colby, Brick Cheese, Teleme, Liederkranz, Oka, etc.

**Exempt:** Brick Mozzarella, flavored Monterey Jack

<table>
<thead>
<tr>
<th>CJ: Monterey Jack — All Milks</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Place</td>
<td>No Award</td>
</tr>
<tr>
<td>2nd Place</td>
<td>No Award</td>
</tr>
<tr>
<td>3rd Place</td>
<td>Jack Style</td>
</tr>
<tr>
<td></td>
<td>ORGANIC VALLEY WISCONSIN RAW MILK CHEESE</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CC: Open Category, Cow’s milk</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Place</td>
<td>Virgin Pine Native Blue</td>
</tr>
<tr>
<td></td>
<td>CARR VALLEY CHEESE</td>
</tr>
<tr>
<td>2nd Place</td>
<td>Brick</td>
</tr>
<tr>
<td></td>
<td>WIDMER’S CHEESE CELLARS</td>
</tr>
<tr>
<td>3rd Place</td>
<td>St. Pat</td>
</tr>
<tr>
<td></td>
<td>COWGIRL CREAMERY</td>
</tr>
<tr>
<td>3rd Place</td>
<td>Cantonnier</td>
</tr>
<tr>
<td></td>
<td>FROMAGE COTE</td>
</tr>
</tbody>
</table>

### D. American-Made International Style

**Exempt:** All Cheddars, all Italian type cheeses

<table>
<thead>
<tr>
<th>DD: Dutch Style, All Milks (Gouda, Edam, etc)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Place</td>
<td>Super Aged Gouda</td>
</tr>
<tr>
<td></td>
<td>WINCHESTER CHEESE COMPANY</td>
</tr>
<tr>
<td>2nd Place</td>
<td>Sharp Gouda</td>
</tr>
<tr>
<td></td>
<td>WINCHESTER CHEESE COMPANY</td>
</tr>
<tr>
<td>3rd Place</td>
<td>Gouda</td>
</tr>
<tr>
<td></td>
<td>LACTALIS USA TURLOCK</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DC: Open Category, Cow’s Milk</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Place</td>
<td>Dry Jack</td>
</tr>
<tr>
<td></td>
<td>SPRING HILL JERSEY CHEESE</td>
</tr>
<tr>
<td>2nd Place</td>
<td>Putney Tomme</td>
</tr>
<tr>
<td></td>
<td>VERMONT SHEPHERD</td>
</tr>
<tr>
<td>3rd Place</td>
<td>Aged Raclette</td>
</tr>
<tr>
<td></td>
<td>LEELANAU CHEESE COMPANY</td>
</tr>
<tr>
<td>3rd Place</td>
<td>Mezzo Secco</td>
</tr>
<tr>
<td></td>
<td>VELLA CHEESE COMPANY</td>
</tr>
</tbody>
</table>

### E. Cheddars

All Cheddars, all milk sources

<table>
<thead>
<tr>
<th>EA: Aged Cheddars (aged between 12 and 24 months)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Place</td>
<td>No Award</td>
</tr>
<tr>
<td>2nd Place</td>
<td>Cheddar</td>
</tr>
<tr>
<td></td>
<td>WIDMERS CHEESE CELLARS</td>
</tr>
<tr>
<td>3rd Place</td>
<td>Cabot Private Stock Cheddar</td>
</tr>
<tr>
<td></td>
<td>CABOT CREAMERY COOPERATIVE</td>
</tr>
<tr>
<td>3rd Place</td>
<td>Classic Reserve Cheddar</td>
</tr>
<tr>
<td></td>
<td>GRAFTON VILLAGE CHEESE CO, LLC</td>
</tr>
<tr>
<td>3rd Place</td>
<td>Cheddar</td>
</tr>
<tr>
<td></td>
<td>FISCALINI CHEESE COMPANY</td>
</tr>
</tbody>
</table>
### F. Blue Mold Cheese

All Cheeses ripened with Roqueforti or Glaucum Penicilliums
Exempt: Colorless Mycelia

<table>
<thead>
<tr>
<th>Category</th>
<th>1st Place</th>
<th>2nd Place</th>
<th>3rd Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>EC: Cow’s Milk (aged less than 12 months)</td>
<td>Clay Burne, Sweet Grass Dairy</td>
<td>Premium Cheddar, Grafton Village Cheese Company, LLC</td>
<td>Raw Sharp Cheese, Organic Valley</td>
</tr>
<tr>
<td>EG: Goat’s Milk (aged less than 12 months)</td>
<td>No Award</td>
<td>Botana, Sweet Grass Dairy</td>
<td>Cheddar, Cypress Grove Chevre</td>
</tr>
<tr>
<td>EM: Mature Cheddars (aged over 25 months)</td>
<td>8 Year Cheddar, Carr Valley Cheese</td>
<td>Cheddar - 2 years, Fromagerie Perron</td>
<td>TN Aged Reserve Cheddar, Sweet Water Valley Farm</td>
</tr>
</tbody>
</table>

### G. Hispanic & Portuguese Style Cheese

**GA:** Ripened category: Cotija, Flamingo Bolla, St. Jorge types, etc. — All Milks

<table>
<thead>
<tr>
<th>1st Place</th>
<th>2nd Place</th>
<th>3rd Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cotija</td>
<td>Gran Queso</td>
<td>Cotija</td>
</tr>
<tr>
<td>Rizo-Lopez Foods, Inc.</td>
<td>Roth Kase USA, Ltd.</td>
<td>Karon Dairies</td>
</tr>
</tbody>
</table>

**HC:** Grating Types, Reggianito, Sardo, domestic Parmesan, All Milks, Romano Made from Cow’s and Goat’s Milk Only

<table>
<thead>
<tr>
<th>1st Place</th>
<th>2nd Place</th>
<th>3rd Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parveggiano</td>
<td>Belpio</td>
<td>Shepherds Blends</td>
</tr>
<tr>
<td>BelGioioso</td>
<td>Karon Dairies</td>
<td>Carr Valley Cheese</td>
</tr>
</tbody>
</table>

### H. Italian Type Cheese

**HP:** Pasta Filata Types, Provolone, Caciocavallo — All Milks

<table>
<thead>
<tr>
<th>1st Place</th>
<th>2nd Place</th>
<th>3rd Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>No Award</td>
<td>No Award</td>
<td>No Award</td>
</tr>
</tbody>
</table>

**HA:** Grating Types, Reggianito, Sardo, domestic Parmesan, All Milks, Romano Made from Cow’s and Goat’s Milk Only

<table>
<thead>
<tr>
<th>1st Place</th>
<th>2nd Place</th>
<th>3rd Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>No Award</td>
<td>No Award</td>
<td>No Award</td>
</tr>
</tbody>
</table>

**HM:** Mozzarella Types, Brick and Scamorza — All Milks

<table>
<thead>
<tr>
<th>1st Place</th>
<th>2nd Place</th>
<th>3rd Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farmers Rope</td>
<td>Part Skim Scamorza</td>
<td>Whole Milk Mozzarella</td>
</tr>
<tr>
<td>Crave Brothers Farmstead Cheese</td>
<td>F Cappiello Dairy Products, Inc.</td>
<td>F Cappiello Dairy Products, Inc.</td>
</tr>
</tbody>
</table>
K. Flavored Cheeses

Entries are limited to cheeses NOT listed in categories B-E-G-I-J-N-O-P-R-S. Cheeses in this category include but are not limited to: Flavored Monterey Jack, Cream Cheese, Cottage Cheese, Cheeses with edible flowers, Cultured Cheese Products.

KC: Open Category, Cow's Milk
1st Place Tiramisu Mascarpone
BELGIOIOSO CHEESE, INC.
2nd Place Scamorza with Butter
SIERRA CHEESE COMPANY
2nd Place Garlic Gouda
TAYLOR FARM
3rd Place Sublimity Herb de Provence
OREGON GOURMET CHEESE
3rd Place McCadam Pepper Jack
MCCADAM CHEESE CO

KG: Open Category, Goat's Milk
1st Place Herb Chevre
CYPRESS GROVE CHEVRE
2nd Place Veloutin SW Red Pepper
FROMAGERIE TOURNEVENT
3rd Place Monet
HARLEY FARMS, INC.

KS: Open Category, Sheep's Milk
1st Place No Award
2nd Place No Award
3rd Place Herb
EVERONA DAIRY

L. Smoked Cheeses

LC: Open Category, Cow's Milk
1st Place Smoked Braid Mozzarella
F CAPRIELLO DAIRY PRODUCTS
2nd Place Applewood Cheddar
CARR VALLEY CHEESE
2nd Place Smoked Mozzarella
BELFIORE CHEESE COMPANY
3rd Place Maple Smoked Gouda
TAYLOR FARM

LG: Open Category, Goat's Milk
1st Place Smoked Capri
WESTFIELD FARM, INC.
2nd Place Smoked Chevre
HAYSTACK MOUNTAIN GOAT DAIRY

LS: Open Category, Sheep's Milk
1st Place No Award
2nd Place Auriche
CARR VALLEY CHEESE
**M. Farmstead Cheeses**

Limited to cheeses made 100% of milk from a cheesemaker's own herd or flock.

**MC: Open Category, Cow's Milk**
- 1st Place Bandage Wrap Cheddar
  Fiscalini Cheese
- 2nd Place Tarentaise
  Thistle Hill Cheese
- 3rd Place Pleasant Ridge Reserve
  Uplands Cheese, Inc.

**MG: Open Category, Goat's Milk**
- 1st Place Harvest Cheese
  Hillman Farm
- 2nd Place Lumiere
  Sweet Grass Diary
- 3rd Place Basket Molded Chevre
  Pure Luck Dairy

**MS: Open Category, Sheep's Milk**
- 1st Place Weston Wheel
  Woodcock Farm
- 2nd Place Old Wick Shepherd
  Farmersville Cheeses, LLC
- 3rd Place San Andreas
  Bellwether Farms

**N. Fresh Goat’s Milk Cheeses**

**NO: Open Category**
- 1st Place Chevre
  Redwood Hill Farm Goat Dairy
- 1st Place Fresh Chevre
  Sweet Grass Dairy
- 2nd Place Chevre
  Stickney Hill Dairy
- 2nd Place Big Island Goat Cheese
  Hawaii Island Goat Dairy
- 3rd Place Pure Luck’s Fresh Chevre
  Pure Luck Dairy

**NF: Flavor added — spices, herbs, seasonings, fruits**
- 1st Place Chocolate Capri
  Westfield Farms, Inc.
- 2nd Place Purple Haze
  Cypress grove Chevre
- 3rd Place Fresh Chive Chevre
  Pure Luck Dairy
- 3rd Place Chipotle Chevre
  Pure Luck Dairy

**O. Fresh Sheep’s Milk Cheeses**

**OO: Open Category**
- 1st Place No Award
- 2nd Place Marisa
  Carr Valley Cheese
- 3rd Place Artesian Spring
  Lovetree Farmstead Cheese

**OF: Flavor added — spices, herbs, seasonings, fruits**
- No Entries

**P. Marinated Cheeses**

**PC: Open Category — Cow’s Milk**
- 1st Place Cappiello Marinated Braided Mozzarella
  F Cappiello Diary Products, Inc.
- 2nd Place Tomato/Basil Braided Mozzarella
  F Cappiello Diary Products, Inc.
- 3rd Place Mediterranean Salad
  Cantare Foods

**PG: Goat’s Milk**
- 1st Place Basil Chevre and Oil
  Appleton Creamery
- 2nd Place Banon
  Capriole

**PS: Sheep’s Milk**
- 1st Place Gran Canaria
  Carr Valley Cheese

**PF: Flavor added — spices, herbs, seasonings, fruits — All Milks**
- 1st Place No Award
- 2nd Place Chevre De Provence
  Fromagerie Belle Chevre

**Q. Cultured Cheese Products**

Limited to Plain Yogurt, Crème Fraiche, Fromage Blanc, Quark, Kefir, Labne.
All cultured products with flavorings belonging in Category "K". Cultured products made with added oil belonging in Category "P".

**QC: Cultured Cow’s Milk**
- 1st Place Crème Fraiche
  Bellwether Farms
- 2nd Place Crème Fraiche
  Mozzarella Company
- 3rd Place Crème Fraiche
  Spring Hill Jersey Cheese

**QG: Cultured Goat’s Milk**
- 1st Place Fromage Blanc
  Harley Farms, Inc.
- 2nd Place Yogurt
  Redwood Hill Farm Goat Dairy
- 3rd Place Fromage Blanc
  Fromagerie Belle Chevre

**QS: Cultured Sheep’s Milk**
- 1st Place No Award
- 2nd Place Organic Sheep Yogurt
  Willow Hill Farm
- 3rd Place Sheep’s Milk Yogurt
  Old Chatham Shepherding Company
U. Aged Goat’s Milk Cheeses

Taupineres, Rinded Logs and Pyramid Types, etc.

UG: Open Category
1st Place  Hilltown Wheel
           HILLMAN FARM
2nd Place  River Bend Goat
           CARR VALLEY CHEESE
3rd Place  Mt. McKinley
           CYPRESS GROVE CHEVRE

V. Washed Rind Cheeses

Liederkranz, Limberger, Brick Types and Styles, etc. Cheeses with a rind or crust
washed in salted brine, whey, beer, wine or other alcohol, grape lees that exhibit
an obvious smeared or sticky rind and/or crust.

Exempt: All washed curd cheeses.

VC: Cow’s Milk
1st Place  Red Hawk
           COWGIRL CREAMERY
2nd Place  Livewater Tuma
           WESTMINSTER DAIRY AT LIVEWATER FARM
3rd Place  Brother Laurent
           GREEN MOUNTAIN BLUE CHEESE

VG: Goat’s Milk
1st Place  No Awards

VS: Sheep’s Milk
1st Place  River Bend Sheep
           CARR VALLEY CHEESE

S. Cheese Spreads

Cold pack, Cheddar based, Cream Cheese and Yogurt based spreads and dips.

SC: Cow’s Milk
1st Place  Gina Marie
           SIERRA NEVADA CHEESE CO.
2nd Place  Oregon Blue Veined Spread
           ROGUE CREAMERY
3rd Place  Brie and Blue Spread
           ROTH KASE USA, LTD.

SG: Goat’s Milk
1st Place  No Award
2nd Place  Garlic Fromage
           CYPRESS GROVE CHEVRE

SS: Sheep’s Milk
No Entries

SF: Flavor added — spices, herbs, seasonings,
fruits — All Milks
1st Place  No Award
2nd Place  Pesto Dried Tomato Cheese Torta
           RISING SUN FARMS
3rd Place  Key Lime Cheese Torta
           RISING SUN FARMS

T. Aged Sheep’s Milk Cheeses

Caciotta, Romano, Manchego, Table Cheeses, etc.

TO: Open Category
1st Place  No Award
2nd Place  Vermont Shepherd
           VERMONT SHEPHERD
3rd Place  Big Holmes
           LOVETREE FARMSTEAD CHEESE
**Meet the Judges**

**Judging Chair**

John Creeley was born on the Isle of Jersey (home of the Jersey Cow breed) and came to America when very young. He was educated at UMass Amherst, Massachusetts 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 Drew Meat Company, and in 1990 became founder and president of Sheila Marie Imports Ltd. John has degrees in cheese grading from University of Wisconsin at Madison and in cheesemaking from Washington State University at Pullman. He has been an ACS board member for 12 years, chairman of the Judging Committee for 8 years, and is currently chair the Judging Practices and Procedures Committee. He co-chaired the ACS Annual Conferences in 1996 and 1999. He resides in Boston with my wife and twin boys.

**Judges**

Judy Creighton is a longtime cheese aficionado and educator. For 25 years she was the proprietor of one of San Francisco’s oldest specialty cheese shops which also included a bakery, café and wine shop. With her experiences in cheese buying, extensive travel and teaching, she brings a wide perspective to the enjoyment of fine cheese. Currently she offers consumer cheese classes and tasting events for retail, corporate and private events through her new business endeavor JUDY CREIGHTON TASTINGS.

William Briwa has been a chef instructor at the Culinary Institute of America since 1996 and has developed a number of successful programs on the subject of cheese. From 1997-98 Chef Briwa served as executive chef of the Wine Spectator Greystone. He has also been an instructor for the Napa Valley Community College since 1991 where he helped develop the curriculum for the Culinary Arts Certificate Program. He currently serves on the advisory committee for this program. A 1980 graduate of The Culinary Institute of America, Chef Briwa has worked in a variety of culinary positions in Northern California, including Domaine Chandon and Thomas Keller’s French Laundry, both in Yountville. He operated his own Napa Valley restaurant from 1982 through 1987. Briwa has served on the board of the local farmers for three years and continues to write a weekly article in support of the market. Chef Briwa hails originally from the East coast but has been a full time resident of the Napa Valley since 1980.

George F. W. Haenlein, D. Sc., Ph.D. is Professor Emeritus in the Department of Animal & Food Sciences at the University of Delaware, Newark, DE. He is a recognized expert in goat and sheep milk cheeses. His practical dairy education began with making Emmental cheese in Switzerland in 1950 and continued with goat cheese making from his own Saanen dairy goat herd in the USA from 1975 – 1990. He grew up on a small dairy farm in Germany, earned a D.Sc. degree in Animal Nutrition from the University of Hohenheim-Stuttgart, Germany; emigrated to the USA in 1953; worked as herdsman on a large Guernsey farm for 3 years; was naturalized and joined the University of Delaware faculty in 1957. In 1966 he went to the University of Wisconsin temporarily and earned a Ph.D. degree in Dairy Science with a minor in Biochemistry. In addition to teaching dairy science courses and doing research at the University of Delaware for 42 years, he also was responsible for the University of Delaware dairy herd and for the Delaware Dairy Extension program including supervising the Delaware DHIA, training FFA and 4-H dairy judging teams and presenting cheese seminars. He has judged the national cheese contest in France in 2000, in Romania from 1996-98, and at the American Cheese Society Annual Meetings since 1985, besides the United States Championship Cheese Contest in 2007. He has authored more than 115 research publications and several hundred popular papers in trade magazines. He also authored the Extension Goat Handbook, published by USDA, and the Nutrient Requirements of Goats, published by the National Research Council. He is a member of many professional organizations including board member of the International Goat Association, American Dairy Goat Association Research Foundation, American Cheese Society, Dairy Council, the International Journal of Animal Science, honorary editor-in-chief of the Small Ruminant Research journal, fellow of the American Association for the Advancement of Science, life member of the American Dairy Shrine, the American Guernsey Association and charter member of the Smithsonian Associates. He also has worked in several foreign developing countries on dairy improvement projects.

Laura Werlin is passionate about American cheese, having written two books on the subject. Her first, The New American Cheese, won a prestigious IACP cookbook award for best American cookbook. Her recently published The All American Cheese and Wine Book (Stewart, Taboni & Chang) is the first book of its kind to focus entirely on pairing American cheese with American wine. In addition, the book features 50 cheesemaker and winemaker profiles, 50 recipes for entertaining with cheese, and comprehensive information about cheese and about wine. Werlin has appeared on Martha Stewart Living Television, Cooking Livel and Sara’s Secrets, with Sara Moulton on the Television Food Network, San Francisco KRON-TV’s “Bay Café,” and numerous local television and radio segments from coast to coast. She also writes for national magazines, including Cooking Light, Fine Cooking, Saveur, Cooking Pleasures, Country Living, Self Magazine, and San Francisco Magazine. She also writes a syndicated bi-weekly cheese column for the Contra Costa Times newspaper in the San Francisco Bay Area. Prior to foodwriting, Werlin spent sixteen years working in television news in the nation’s fourth largest television market, San Francisco. Werlin is on the board of the American Cheese Society and is an active member of the International Association of Culinary Professionals, Women Chefs & Restaurateurs, the James Beard Foundation, the San Francisco Professional Food Society, and the American Institute of Wine and Food.

Mary Booth was born in New York City and worked in several foreign developing countries on dairy improvement projects. Following years of studying in France, her interest in wine and cheese merged with her professional life. She was involved with a major wine distribution company in the Southeast United States for several years before joining Whole Foods Market. She has over 6 years as a regional leader with the company. Currently she is the Northwest Regional Coordinator responsible for the cheese, wine, coffee and charcuterie programs.
**Entering Cheese Companies**

**Agropur, Fine Cheese Division**
6500 Henri-Bourassa, Est
Montreal, QC H3G 1W5 Canada
Ph: 514-327-6100 Fax: 514-327-7696
E-mail: anne.fournier@agropur.ca
Cheesemaker: Jacques Loranger

**Appleton Creamery**
780 Gurney Town Road
Appleton, ME 04827
Ph: 207-785-4431
E-mail: caitlin@appletoncreamery.com
Cheesemaker: Caitlin Hunter

**Belfiore Cheese Company**
2031-A Second Street
Fort Collins, CO 80524
Ph: 970-232-1200
E-mail: jdavis@cabotcheese.com
Cheesemaker: Kirt Primo, James Purcell

**Bellwether Farms**
9999 Valley Road
Petulauma, CA 94952
Ph: 707-763-9093 Fax: 707-763-2443
E-mail: bfcheese@pacbell.net
Cheesemaker: Mauro Rozzi, Gianni Toffolon

**Bingham Hill Cheese Company**
1716 Heath Parkway
Fort Collins, CO 80524
Ph: 970-472-0702 Fax: 970-472-0622
E-mail: tom@binghamhill.com
Cheesemaker: Tom Johnson

**Cabot Creamery Cooperative**
One Home Farm Way
Montpelier, VT 05602
Ph: 802-271-1260 Fax: 802-311-1200
E-mail: jdavis@cabotcheese.com
Cheesemakers: Carrie Fischer, Carl Smith, Rocio Clark, Ken Hall, Fred Hart, Marcel Grav, Scott Bollo, Jerry Cooberth, Len Diaw, Nicholas Gravel, Chris Pearl and Oscar Woods

**Calabro Cheese Corp.**
580 Coe Avenue
East Haven, CT 06512
Ph: 203-469-1131 Fax: 203-469-6299
E-mail: frank@calabrocheese.com
Cheesemaker: Frank Angeloni

**Cantare Foods**
5027 Heintz Street
Baldwin Park, CA 91706
Ph: 626-337-8154 Fax: 626-337-9534
E-mail: tuttolate@mindspring.com
Cheesemaker: Mimmo Bruno

**Capricious Cheese**
7333 Humboldt Hill Road
Eureka, CA 95503
Ph: 707-442-3209 Fax: 707-442-3209
E-mail: mytime@northcoast.com
Cheesemaker: Ginger Olsen

**Capriole**
10325 New Cut Road
Greenville, IN 47124
Ph: 812-945-9408 Fax: 812-923-3901
E-mail: judygoat@aol.com
Cheesemaker: Kate Schad

**Carr Valley Cheese**
S 3757 County Hwy. G
La Valle, WI 53941
Ph: 608-986-2781 Fax: 608-986-2906
E-mail: sid@carrvalleycheese.com
Cheesemaker: Sid Cook

**Cato Corner Farm**
17B Cato Corner Road
Colchester, VT 05446
Ph: 860-537-3884 Fax: 860-537-9470
E-mail: catorcornerfarm@mindspring.com
Cheesemaker: Mark Gillman

**CC’s Jersey Crème**
N7082 330th St.
Spring Valley, WI 54767
Ph: 715-778-5044 Fax: 715-778-5032
E-mail: cccjersey@svtel.net
Cheesemaker: Leroy Clark

**Chase Hill Farm**
74 Chase Hill Road
Warwick, MA 01588
Ph: 978-544-6327 Fax: 978-544-6326
E-mail: chasehillfarm@yahoo.com
Cheesemaker: Jeanette Fellows

**Chef John Fose’s Bittersweet**
2157 S. Philippe Avenue
Attn: Michaela Gonzales, LA 70737
Ph: 250-644-6000 Fax: 250-644-1295
E-mail: false@fose.com
Cheesemaker: Chef John Fose

**Coach Dairy Goat Farm**
105 Mill Hill Road
Pine Plains, NY 12567
Ph: 518-398-5325 Fax: 518-398-5329
E-mail: coachfarms@taconic.net
Cheesemaker: Rose Parsons

**Cowgirl Creamery**
178 Cato Corner Road
Cato Corner Farm
Ph: 608-986-2906 Fax: 608-986-2781
E-mail: judygoat@aol.com
Cheesemaker: Mary Keehn

**Crave Brothers Farmstead**
W1155 Torpy Road
Waterloo, WI 53594
Ph: 920-478-4867 Fax: 920-478-4868
E-mail: debbie@cravecheese.com
Cheesemakers: Kurt Prema, James Purcell

**Cypress Grove Chevre**
4608 Dows Prairie Road
McKinleyville, CA 95519
Ph: 707-839-3168 Fax: 707-839-3122
E-mail: cypressgrove@aol.com
Cheesemaker: Mary Keehn

**DCI Cheese Co. — Balderson, Black Diamond, Black River, Great Midwest and Salemville**
P.O. Box 106
Mayville, WI 53050
Ph: 920-387-5740 Fax: 920-387-2194
E-mail: bbkoch@dcicheese.com
Cheesemakers: Rajean Galipeau, Gary Humboldt and L-mer Miller

**Deutsch Kase Haus**
11275 W. 250 N.
Middlebury, IN 46540
Ph: 574-825-9511 Fax: 574-825-1102
E-mail: dougweydi@kasehaus.com
Cheesemakers: Ryan Wely, Larry Roberts

**Everalo Dairy**
23426 Clark Mountain Road
Rapidan, VA 22733
Ph: 540-854-4119 Fax: 540-854-6443
E-mail: pelliottrns.gemlinlk.net
Cheesemakers: Pat Elliott, Val Waldenburger

**F. Cappiello Dairy Products, Inc.**
115 Van Gysling Avenue
Schenectady, NY 12305
Ph: 518-374-5064 Fax: 518-374-5065
E-mail: cappiello@mybizz.net
Cheesemakers: Pat Elliott, Larry Roberts

**Fromagerie Belle Chevre**
26190 Bethel Road
Huntsville, AL 35801
Ph: 256-243-2238 Fax: 256-243-2238
Cheesemaker: Liz Parnell

**Fromagerie Perron**
156 Avenue Albert Perron
St.-Prime, Quebec G8S 1L4 Canada
Ph: 418-251-3164 Fax: 418-251-3181
E-mail: sylvie.beaudoin@fromagerieperron.com
Cheesemaker: Patrice Croteau

**Fromagerie Tournevent**
7004 Hince
Cheterville, Quebec G0J 1T0 Canada
Ph: 819-382-2208 Fax: 819-382-2072
E-mail: jaggema@interlinx.qc.ca
Cheesemaker: Louise Lefebvre

**Grafton Village Cheese Co., LLC**
P.O. Box 87
Grafton, VT 05156
Ph: 802-843-2221 Fax: 802-843-2210
E-mail: cheese@sover.net
Cheesemaker: Mike Koch

**Green Mountain Blue Cheese**
1363 Brennenman Road
Bittinger, MD 21522
Ph: 301-245-4630 Fax: 586-283-6202
E-mail: miker@fireryfarms.com
Cheesemakers: Mike Koch, Pablo Solanet

**Fiscalini Cheese Co.**
7206 Kiemen Avenue
Modesto, CA 95358
Ph: 209-545-6844 Fax: 209-545-6888
E-mail: john@fiscalinifarms.com
Cheesemakers: Mariano Gonzalez, Tom Putler

**Fromage Cote**
26190 Bethel Road
Huntsville, AL 35801
Ph: 256-243-2238 Fax: 256-243-2238
Cheesemaker: Liz Parnell

**Fromage Belle Chevre**
26190 Bethel Road
Huntsville, AL 35801
Ph: 256-243-2238 Fax: 256-243-2238
Cheesemaker: Liz Parnell

**Fromagerie Perron**
156 Avenue Albert Perron
St.-Prime, Quebec G8S 1L4 Canada
Ph: 418-251-3164 Fax: 418-251-3181
E-mail: sylvie.beaudoin@fromagerieperron.com
Cheesemaker: Patrice Croteau

**Fromagerie Tournevent**
7004 Hince
Cheterville, Quebec G0J 1T0 Canada
Ph: 819-382-2208 Fax: 819-382-2072
E-mail: jaggema@interlinx.qc.ca
Cheesemaker: Louise Lefebvre

**Grafton Village Cheese Co., LLC**
P.O. Box 87
Grafton, VT 05156
Ph: 802-843-2221 Fax: 802-843-2210
E-mail: cheese@sover.net
Cheesemaker: Mike Koch

**Green Mountain Blue Cheese**
2183 Gore Road
Highgate Center, VT 05459
Ph: 802-868-4193 Fax: 802-868-5941
E-mail: bchrfarm@together.net
Cheesemaker: Dawn Morn-Boucher
Harley Farms, Inc.  
P.O. Box 173  
Pescadero, CA 94060  
Ph: 650-879-0480  
Fx: 650-879-9161  
E-mail: harleyfarms@earthlink.net  
Cheesemaker: Dee Harley  

Hawaii Island Goat Dairy  
P.O. Box 1315  
Honokaa, HI 96727  
Ph: 808-776-9787  
Fx: 808-776-9787  
E-mail: higoat@verizon.net  
Cheesemakers: Dick & Heather Threlfall  

Haystack Mountain Goat Dairy  
5339 Niwot Road  
Niwot, CO 80503  
Ph: 303-581-9948  
Fx: 303-516-1041  
Cheesemaker: Jim Schott  

Hillman Farm  
305 Wilson Hill Road  
Colrain, MA 01340  
Ph: 919-624-3673  
Fx: 919-624-3673  
E-mail: ayothill@mdata.com  
Cheesemaker: John Hoyt, Dave Schroeder  

Leelanau Cheese Co.  
1084 E. Revold Road  
Suttons Bay, MI 49682  
Ph: 231-271-2600  
Fx: 231-271-2601  
Cheesemakers: John Hoyt, Dave Schroeder  

Lil’hoo Blue Cheese  
125 S. 2nd Avenue  
Sandpoint, ID 83860  
Ph: 208-263-5051  
Fx: 208-263-1249  
E-mail: rtsuart@lilhoocheese.com  
Cheesemaker: Ralph Sturtz  

Loveteer Farmstead Cheese  
12413 Country Road Z  
Grantsburg, WI 54840  
Ph: 715-688-3957  
Fx: 715-688-3957  
E-mail: mary@loveteerfarm.com  
Cheesemaker: Robert E. Laffranchi  

Maple Leaf Cheese Company Co-Op  
N840 Twin Grove Road  
Monroe, WI 53566  
Ph: 608-934-1234  
Fx: 608-934-1235  
E-mail: mapleleaf@tds.net  
Cheesemakers: Jeff Wideman, Shawn Thorp Paul, Reigle and Roger Larson  

Marin French Cheese Co.  
7500 Red Hill Road  
Petaluma, CA 94952  
Ph: 707-762-0430  
E-mail: jim@marinfrenchcheese.com  
Cheesemaker: Team - MFC  

Marshall Farms Natural Cheese  
P.O. Box 11  
Unionville, VA 22567  
Ph: 540-854-6800  
Fx: 540-854-7666  
Cheesemaker: Mike Everhart  

McCadam Cheese Co., P.O. Box 900  
Chateaugay, NY 12920  
Ph: 802-371-1260  
E-mail: jdavis@mcadamcheese.com  
Cheesemakers: Tony Ignaczak, Ron Davis  

MouCo Cheese Company  
1401 Duff Drive, #300  
Fort Collins, CO 80524  
Ph: 970-498-0107  
E-mail: moucoweb@mouco.com  
Cheesemaker: Robert R. Poland  

Mozzarella Company  
2944 Elm Street  
Dallas, TX 75226  
Ph: 214-741-4072  
Fx: 214-741-4076  
E-mail: paula@momozz.com  
Cheesemaker: Paula Lambert  

Mozzarella Fresca  
400 E. Alondra Blvd.  
Gardena, CA 90248  
Ph: 310-515-4181  
Fx: 310-515-1094  
Cheesemaker: Inocencio Vasquez  

Oak Springs Farms, LLC  
8370 Oak Spring Road  
Upperville, VA 20184  
Ph: 540-592-3359  
Fx: 540-592-2897  
E-mail: cheesemanual@aol.com  
Cheesemaker: Allen Bassler  

Oakdale Cheese and Specialties  
10040 Highway 120  
Oakdale, CA 95361  
Ph: 209-848-3139  
Fx: 209-848-1162  
Cheesemaker: Walter Bulk  

Old Chatham Sheepherding Company  
155 Shaker Museum Road  
Old Chatham, NY 12136  
Ph: 518-794-7735  
Fx: 518-794-7641  
E-mail: cheese@blacksheepcheese.com  
Cheesemaker: Benoit Mallol  

Oregon Gourmet Cheeses  
815, First Avenue East  
Albany, OR 97321  
Ph: 541-928-8888  
Fx: 541-917-3333  
E-mail: oregongourmet@aol.com  
Cheesemaker: Connie Collins  

Organic Valley  
507 West Main Street  
La Farge, WI 54639  
Ph: 608-625-2666  
Fx: 608-625-2606  
E-mail: andrewwright@organicvalley.com  
Cheesemakers: Phil Van Tatenhoeve, Jerome Zibrowski and Tom Pollackson  

Park Cheese Co., Inc.  
P.O. Box 1499  
Fond Du Lac, WI 54936  
Ph: 920-923-8484  
Fx: 920-923-8485  
E-mail: ericl@parkcheese.com  
Cheesemaker: Steve Hurd  

Pedrozo Dairy & Cheese Co.  
7713 Road 24  
Orland, CA 95963  
Ph: 530-865-9548  
Fx: 530-865-9548  
E-mail: jpcheese2000@yahoo.com  
Cheesemaker: Jill Pedrozo  

Point Reyes Farmstead Cheese Company  
P.O. Box 9  
Pt. Reyes, CA 94956  
Ph: 415-663-6881  
E-mail: info@pointreyescreamery.com  
Cheesemaker: Monte McIntyre  

Portuguese Cheese Company  
2 Buckingham Street  
Toronto, Ontario M8Y 2W1 Canada  
Ph: 416-219-4399  
Fx: 416-244-8559  
E-mail: adamelo@portuguesescheese.com  
Cheesemaker: George Demelo  

Pure Luck  
101 Twin Oaks Trail  
Dripping Springs, TX 78620  
Ph: 512-858-1041  
Fx: 512-858-2021  
E-mail: pureluck@mindspring.com  
Cheesemakers: Sara Bolton and Amelia Swehardt  

Redwood Hill Farm Goat Dairy  
5480 Thomas Road  
Sebastopol, CA 95477  
Ph: 707-823-4790  
Fx: 707-823-6976  
E-mail: nwdhill@sonic.net  
Cheesemakers: Atanas Draganski, Jennifer Bice  

Rising Sun Farms  
5126 South Pacific Highway  
Phoenix, OR 97535  
Ph: 541-535-8331  
Fx: 541-535-8530  
E-mail: jenn@risingsunfarms.com  
Cheesemakers: Rising Sun Farms Team  

Rizo-Lopez Foods, Inc.  
P.O. Box 307  
Riverbank, CA 95367  
Ph: 209-869-5323  
Fx: 209-869-5324  
Cheesemakers: Edwin Rizo, Sam Ram  

Roth Kase USA, Ltd.  
672 2nd Street  
Monroe, WI 53566  
Ph: 608-329-7666  
Fx: 608-329-7677  
Cheesemaker: Bruce Workman  

Saputo Cheese, USA, Inc.  
25 Tri-State International Office Centre Suite 250  
Lincolnshire, IL 60069  
Ph: 847-267-1100  
E-mail: lwaters@saputo.com  
Cheesemakers: Saputo Cheese, Inc.  

Sierra Cheese Manufacturing Co., Inc.  
916 So. Santa Fe Avenue  
Compton, CA 90221  
Ph: 310-635-1216  
Fx: 310-639-1096  
E-mail: sierracheese@aol.com  
Cheesemakers: Vince Inga, Clemente Russo  

Sierra Nevada Cheese Co.  
6505 County Road 39  
Willows, CA 95988  
Ph: 530-934-8660  
Fx: 530-934-8760  
E-mail: pureluck@netstep.net  
Cheesemaker: Jill Pedrozo  

Spring Hill Jersey Cheese  
4235 Spring Hill Road  
Petaluma, CA 94952  
Ph: 707-762-3446  
E-mail: springhilljerrycheese@yahoo.com  
Cheesemaker: Alex Perez  

Sprout Creek Farm Creamery  
34 Lauer Road  
Poughkeepsie, NY 12603  
Ph: 845-485-9885  
Fx: 845-454-6158  
E-mail: sproutmilk@netstep.net  
Cheesemaker: Allison Lakin