The American Cheese Society is an active, not for profit trade organization that encourages the understanding, appreciation, and promotion of farmstead and natural specialty cheeses produced in the Americas and Canada.

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 2004 Annual Cheese Competition. Winners in each category are listed separately.

Unlike other cheese competitions, where cheeses are judged only on their technical merits, the American Cheese Society’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), as well as their technical evaluation. As a result, the highest quality cheeses are those that the Society feels deserve the recognition of an American Cheese Society award, based on a minimum number of points awarded (totaling 100 points possible) for First, Second, or Third Place in each category or sub-category. In categories, or sub-categories, where the minimum number of points was not earned, no award was given for that category or sub-category.

All-in-all, though, the cheeses submitted for the 2004 Competition & Judging are exemplary of the cheesemakers’ craft, a culinary art form that has taken the specialty food world by storm, and we at the American Cheese Society applauds their efforts!
Welcome to the American Cheese Society Awards Ceremony for 2004!
This year, we are in America’s Heartland, and that comfortable feeling of “going home” comes over me when the ACS returns to Wisconsin. A welcome mat of lush green pastures anchored in limestone, a familiar neighborhood of old red barns and towering silos, a dewy summer fragrance of pasture and dairy animals gives rise to fond memories from this land of cheese. I remember fondly that my cheese grading courses were here.
The ACS first ran a conference in a classroom format, in Madison; I operated my first ACS Cheese Competition at the University’s School for Dairy Research; WMMB was the first five-figure sponsor to invest annually in our Conference; the first Festival of Cheeses was held outside, and the conference site was on Lake Michigan; the first ACS Competition was housed in a cheese warehouse, in Green Bay.

But most of all, I remember the people who made us feel welcome, people who love animals and cheese and Dairy Science, and dairy farming. Dairy Scientists join our competition as Technical Judges; and the cheese lovers fill the Aesthetic Judges’ ranks. The people who love animals and dairy farming... well some are here at the conference and some are here in Wisconsin. But some are not with us today. And I worry about that.

There are 63 Farmstead cheese entries this year from 32 producers. This is an increase from last year. It seems that this category is growing again, as more dairy farmers keep making cheese exclusively from the milk of their herds and flocks. But that is too simple a definition. The only competition category that has its own committee on the ACS Board of Directors is the Farmstead Category, because it is so much more than a style of cheese. The Farmstead cheesemakers are, like Wisconsin, my longest memories of the people who cared about and are long in the history of our Society.

The Farmstead Cheesemaker preserves the land, primarily uses hand production, limits her herd size and concentrates on the care of her animals, cheese production, milk-quality and pasturing on one farm. Their cheeses undergo natural maturing methods. Last year, in this letter I heralded the American cheesemaker for crafting their own cheeses complete with original American traditions and customs. The Farmstead cheesemaker is the guardian of these traditions and customs through practice and perseverance. The ACS Competition Committee needs to bring these cheesemakers to a better place in this competition by rigidly defining the limits of this category to respect those people who live the farmstead cheese life. We need to separate Artisan Cheese from Farmstead Cheese, while honoring both. It’s time for some new memories here in the Land of Cheese.

John Greeley
Chairman, ACS Competition Committee, July 24, 2004
**Best of Show**

Gran Canaria  
**Carr Valley Cheese**  
La Valle, Wisconsin

### A. Fresh Unripened Cheese

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

**AC: Cow's Milk**
- **1st Place** Cantare Foods  
  **Burrata**  
- **2nd Place** Champlain Valley Creamery  
  **Old Fashion Organic Cream Cheese**  
- **3rd Place** Sierra Nevada Cheese Company  
  **Cream Cheese**

**AG: Goat's Milk**
- **1st Place** No Award Given  
- **2nd Place** Cypress Grove Chevre  
  **Chevre Log**  
- **3rd Place** Redwood Hill Farm Goat Dairy  
  **Chevre**  
- **3rd Place** Harley Farms, Inc.  
  **Ricotta**

**AS: Sheep's Milk**
- **1st Place** No Award Given  
- **2nd Place** Shepherd's Way Farms  
  **Shepherd's Ricotta**  
- **3rd Place** Old Chatham Shepherding Company  
  **Ricotta**

**AM: Mascarpone – Made from Cow's Milk**
- **1st Place** No Award Given  
- **2nd Place** Crave Brothers Farmstead Cheese  
  **Mascarpone**  
- **3rd Place** Mozzarella Company  
  **Mascarpone**

### B. Soft Ripened Cheese

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

**BA: Open Class for All Cheeses Made from Cow's Milk**
- **1st Place** Cowgirl Creamery  
  **Mt. Tam**  
- **2nd Place** Bittersweet Plantation Dairy  
  **Fleur-de-Teche Fromage Triple Cream with Ash**  
- **2nd Place** Sweet Grass Dairy  
  **Green Hill**  
- **3rd Place** Bittersweet Plantation Dairy  
  **Fleur-de-Lis Fromage Triple Cream**

**BB: Brie Cheeses Made from Cow's Milk**
- **1st Place** No Award Given  
- **2nd Place** Marin French Cheese Company  
  **Triple Cream Brie**  
- **3rd Place** Marin French Cheese Company  
  **Brie**

**BC: Camembert Cheeses Made from Cow's Milk**
- **1st Place** Marin French Cheese Company  
  **Camembert**  
- **2nd Place** Groupe Fromage Cote  
  **Triple Crème DVDW**  
- **3rd Place** Lactalis USA-Belmont  
  **Camembert**

**BG: Cheeses Made from Goat's Milk**
- **1st Place** No Award Given  
- **2nd Place** Haystack Mountain Goat Dairy  
  **Haystack Peak**  
- **3rd Place** Cypress Grove Chevre  
  **Pee Wee Pyramid**

**BF: Flavor Added: Spices, Herbs, Seasoning, Fruits, etc.**
- **1st Place** Lactalis USA – Belmont  
  **Brie with Pepper**  
- **2nd Place** Lactalis USA – Belmont  
  **Brie with Herbs**  
- **3rd Place** Marin French Cheese Company  
  **Peppercorn Brie**  
- **3rd Place** Bingham Hill Cheese Company  
  **Queso del Sueno**

**BS: Cheeses Made from Sheep's or Mixed Milks**
- **No Award Given**
C. American Originals

Includes Cheeses recognized by the ACS Competition Committee as uniquely American in their original forms (i.e. Monterey Jack, Brick Muenster, Colby, Brick Cheese, Teleme, Liederkranz, Oka, etc. Exempt: Brick Mozzarella

CC: Open Category Made from Cow’s Milk
1st Place Carr Valley Cheese
   Cave Aged Cheddar
2nd Place Groupe Fromage Cote
   Cantonnier DVDW
2nd Place Cowgirl Creamery
   Pierce Point
3rd Place McCadam Cheese Co.
   Muenster, Eastern Style

CG: Open Category Made from Goat’s Milk
1st Place Carr Valley Cheese
   Cocoa Cardona
2nd Place Carr Valley Cheese
   Bandaged Billy
3rd Place Fromagerie Bergeron
   Patte Blanche

CS: Open Category Made from Sheep’s Milk and/or Mixed Milks.
1st Place Carr Valley Cheese
   Virgin Pine Native Sheep
2nd Place Carr Valley Cheese
   Mobay
3rd Place Bass Lake Cheese Factory
   Canasta Pardo

CJ: Monterey Jack Made from Cow’s Milk
1st Place Cabot Creamery Cooperative
   Monterey Jack
2nd Place McCadam Cheese Co.
   Monterey Jack
3rd Place Organic Valley
   WI Raw Milk, Jack Style

CP: Monterey Jack with Flavors, Made from Cow’s Milk
1st Place Fagundes Old-World Cheese
   Hanford Jack - Jalapeno
2nd Place Sierra Nevada Cheese Company
   Sierra Jack Garlic and Chive
3rd Place Fagundes Old-World Cheese
   Hanford Jack-San Joaquin

CY: Colby – Made from Cow’s Milk
1st Place No Award Given
2nd Place Widmer’s Cheese Cellars
   Colby
3rd Place Sweetwater Valley Farm
   Colby

D. American-Made International Style

Exempt: All Cheddars, all Italian type cheeses

DD: Dutch Style, All Milks (Gouda, Edam, etc)
1st Place Meadow Creek Dairy
   Galax Gouda
2nd Place Fromagerie Bergeron
   Classic Gouda
3rd Place Willamette Valley Cheese
   Farmstead Gouda

DC: Open Category, Cow’s Milk
1st Place No Award Given
2nd Place BelGioioso Cheese, Inc.
   American Grana
3rd Place Fair Oaks Dairy Products
   Sweet Swiss

DG: Open Category, Goat’s Milk
1st Place Capriole
   Pipers Pyramid
2nd Place Fromagerie Tournevent
   Chevre Noir
3rd Place Cypress Grove Chevre
   Amour
3rd Place Cypress Grove Chevre
   Bermuda Triangle

DS: Open Category, Sheep or Mixed Milk
1st Place Carr Valley Cheese
   Caso Bolo Mellage
2nd Place Willow Hill Farm
   Summertomme
3rd Place Carr Valley Cheese
   Cave Aged Mellage

E. Cheddars

All Cheddars, all milk sources

EA: Aged Cheddars, all Milks (Aged Between 12 and 24 Months)
1st Place No Award Given
2nd Place Cabot Creamery Cooperative
   Private Stock Cheddar
3rd Place Hoch Enterprises, Inc.
   Braun Suisse Kase Aged Cheddar
3rd Place Fiscalini Cheese Co.
   San Joaquin Cheddar

EF: Flavor added: Spices, Herbs, Seasonings, Fruits, etc.- Any Age
1st Place Cabot Creamery Cooperative
   Five Peppercorn Cheddar
2nd Place Maple Leaf Cheese Company Co-op
   Horseradish Cheddar
2nd Place The Rogue Creamery
   Kalamata olive Cheddar
2nd Place The Rogue Creamery
   Pesto Cheddar
2nd Place Spring Hill Jersey Cheese
   Sage Cheddar
3rd Place Sweetwater Valley Farm
   Cheddar-Flavored
3rd Place The Rogue Creamery
   Rosemary Cheddar
FE: External Blue Molded Cheeses - All Milks
1st Place The Rogue Creamery
   Rogue River Bleu
2nd Place Westfield Farm, Inc.
   Hubbardston Blue
3rd Place Westfield Farm, Inc.
   Hubbardston Blue - Cow

G. Hispanic & Portuguese Style Cheese

GA: Ripened Category: Cotija, Flamingo Bolla, St. Jorge Types, etc. - All Milks
1st Place Roth Kase USA, Ltd.
   Gran Queso
2nd Place Crave Brothers Farmstead Cheese
   Oaxaca
3rd Place Rizo-Lopez Foods, Inc.
   Oaxaca

HC: Fresh Unripened Category: Queso Blanco, Queso Fresco, etc. - All Milks
1st Place Fagundes Old-World Cheese
   Maria’s Panela
2nd Place Fagundes Old-World Cheese
   Maria’s Queso Fresco
3rd Place Rizo-Lopez Foods, Inc.
   Queso Fresco

F. Blue Mold Cheese

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

FC: Blue-Veined Made from Cow’s Milk
1st Place The Rogue Creamery
   Crater Lake Bleu
1st Place Golden Ridge Cheese Co-Operative
   Natural Rind Blue
2nd Place DCI Cheese Company
   Black River Gorgonzola
3rd Place DCI Cheese Company
   Salemville Gorgonzola Cheese
3rd Place The Rogue Creamery
   Oregon Blue

FG: Blue-Veined Made from Goat’s Milk
1st Place No Award Given
2nd Place No Award Given
3rd Place FireFly Farms
   Mountain Top Blue

FS: Blue-Veined Made from Sheep’s or Mixed Milks
1st Place No Award Given
2nd Place No Award Given
3rd Place Shepherd’s Way Farms
   Big Woods Blue

H. Italian Type Cheese

HP: Pasta Filata Types - Provolone, Caciocavallo, and All Milks
1st Place No Award Given
2nd Place Roth Kase USA, Ltd.
   Fontina
3rd Place Mozzarella Company
   Caciocavallo

HA: Grating types - Reggianito, Sardo, Domestic Parmesan, All Milks - Romano Made Only From Cow’s or Goat’s Milk and Not from Sheep’s Milk
1st Place BelGioioso Cheese, Inc.
   Romano
2nd Place Fiscalini Cheese Co.
   Anunciata
3rd Place Carr Valley Cheese
   Canaria

HM: Mozzarella types - Brick, Scarmorza, String Cheese - All Milks
1st Place Crave Brothers Farmstead Cheese
   String Cheese
2nd Place Valley Gold, LLC
   Part Skim Mozzarella
3rd Place Karoun Dairies, Inc.
   Mozzarella String Cheese
**K. Flavored Cheeses**

Cheeses in this category include, but are not limited to, Cream Cheese, Cottage Cheese, cheeses with edible flowers, cultured cheese products

**KC: Cheeses Flavored with All Peppers (Chipotle, Jalapeno, Chiles, etc.) - All Milks**
1st Place: Karoun Dairies, Inc.
   Soft Yogurt Cheese/Jalapeño
2nd Place: Spring Hill Jersey Cheese
   Mike’s Firehouse Cheddar
3rd Place: Winchester Cheese Co.
   Jalapeño Gouda
3rd Place: Amaltheia Dairy, LLC
   Spiced Peppers Chevre

**KF: Flowers, Syrups**
1st Place: CC’s Jersey Crème
   Black Cherry Crème Yogurt
1st Place: Bingham Hill Cheese Co.
   Wasabi Fresh Farm Cheese
2nd Place: Silvery Moon Creamery
   Rosemary’s Waltz
3rd Place: Maple Leaf Cheese Company Co-op
   Veggi Jack
3rd Place: PastureLand
   Herb Gouda

**KP: Cheeses Flavored with Crushed or Whole Peppercorns or Savory Spices**
1st Place: No Award Given
2nd Place: BelGioioso Cheese, Inc.
   Pepato
2nd Place: Silvery Moon Creamery
   Tally Ho with Peppercorn
2nd Place: Fromagerie Bergeron
   Coureur des Bois
3rd Place: Maple Leaf Cheese Company Co-op
   Tomato Basil Yogurt

**KG: Open Category Made from Goat’s Milk**
1st Place: Cypress Grove Chevre
   Herb Chevre
1st Place: Cypress Grove Chevre
   Fromage A Trois
2nd Place: Surfing Goat Dairy
   Tahitian Lime Quark
3rd Place: Amaltheia Dairy, LLC
   Roasted Garlic & Chive Chevre
3rd Place: Coach Dairy Goat Farm
   Green Peppercorn Pyramid

**KS: Open Category Made from Sheep’s Milk**
1st Place: No Award Given
2nd Place: Everona Dairy
   Pepper
3rd Place: Bingham Hill Cheese Company
   Blue Cheese Spread

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**I. Feta Cheese**

**IC: Feta Made from Cow’s Milk**
1st Place: Klondike Cheese Company
   Feta
2nd Place: Karoun Dairies, Inc.
   Feta
3rd Place: Sierra Cheese Manufacturing Co., Inc.
   Feta
3rd Place: Carr Valley Cheese
   Cow Feta

**IG: Feta Made from Goat’s Milk**
1st Place: Vermont Butter & Cheese Company
   Vermont Goats’ Milk Feta
2nd Place: Haystack Mountain Goat Dairy
   Haystack Feta
3rd Place: Harley Farms, Inc.
   Feta

**IS: Feta Made from Sheep’s Milk**
1st Place: No Award Given
2nd Place: No Award Given
3rd Place: Old Chatham Shepherding Company
   Feta

**IF: Flavor-Added: Spices, Herbs, Seasoning, Fruits - All Milks**
1st Place: No Award Given
2nd Place: Lactalis USA-Belmont
   Feta with Herbs
3rd Place: No Award Given

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**J. Low Fat/Low Salt Cheese**

**JF: Flavor-added: Spices, Herbs, Seasonings, Fruits - All Milks**
   No Awards Given

**JL: Fat Free and Low Fat Cheeses**
   (Limited to cheeses with 3 grams or less total fat per serving size)
1st Place: No Award Given
2nd Place: Coach Dairy Goat Farm
   Low Fat Log-Dill
3rd Place: Hendricks Farms and Dairy
   Cowvarti

**JR: Light/Lite and Reduced Fat Cheeses**
   (Limited to cheeses with 25 – 50% reduction of fat per serving size when 50% of calories in the serving size comes from fat)
1st Place: No Award Given
2nd Place: No Award Given
3rd Place: Roth Kase USA, Ltd.
   Reduced Fat Havarti
L. Smoked Cheeses

LC: Open Category Made from Cow's Milk
1st Place No Award Given
2nd Place Roth Kase USA, Ltd.
   St. Bernards
2nd Place Roth Kase USA, Ltd.
   Rofumo
2nd Place Bass Lake Cheese Factory
   Smoked Gouda with Peppercorn
3rd Place Fagundes Old-World Cheese
   Hanford Jack-Smoke

LG: Open Category Made from Goat's Milk
1st Place Westfield Farms, Inc.
   Smoked Capri
2nd Place No Award Given
3rd Place No Award Given

LS: Open Category Made from Sheep's Milk
1st Place No Award Given
2nd Place No Award Given
3rd Place Carr Valley Cheese
   Auricho

LM: Smoked Italian Styles (i.e. Mozzarella, Scarmorza, Bocconcini, Ovolini, etc.)
1st Place No Award Given
2nd Place Mozzarella Fresca
   Smoked Mozzarella
3rd Place Valley Gold, LLC
   Smoked Provolone

LD: Smoked Cheddars
1st Place Shelburne Farms
   Smoked Cheddar
2nd Place Fiscalini Cheese Co.
   Smoked Cheddar
3rd Place Sweetwater Valley Farm
   Smoked Cheese

M. Farmstead Cheeses

*Limited to cheeses and fermented milk products made with milk from the cheesemaker's own herd or flock on the farm where the source of the milk is produced

MA: Open Category for Cheeses Aged Longer Than 90 days – All Milks
1st Place Thistle Hill Farm
   Tarentaise
2nd Place Mecox Bay Dairy, LLC
   Mecox Sunrise
3rd Place Oakvale Farm Cheese
   Farmstead Gouda Aged

MC: Open Category Made from Cow's Milk
1st Place No Award Given
2nd Place Fiscalini Cheese Co.
   Premium Reserve
3rd Place Sweet Grass Dairy
   Velvet Rose

MG: Open Category Made from Goat's Milk
1st Place Sweet Grass Dairy
   Lumiere
2nd Place Oro Blanco Cheese
   Asadero
3rd Place Haystack Mountain Goat Dairy
   Queso de Mano
3rd Place Harley Farms, Inc.
   Monet
3rd Place Pure Luck
   Basket Molded Chevre

MS: Open Category Made from Sheep's Milk
1st Place Bellwether Farms
   Pepato
2nd Place Old Chatham Sheepherding Company
   Mutton Button
3rd Place Everona Dairy
   Piedmont

MF: Open to All Cheeses with Flavor added – All Milks
1st Place No Award Given
2nd Place Oakvale Farm Cheese
   Jalapeño Gouda
3rd Place Oak Spring Dairy
   Sun Dried Tomato, French Herb Derby
3rd Place Fiscalini Cheese Co.
   Cheddar with Dill

N. Fresh Goat's Milk Cheeses

Open to All Shapes and Styles of Rind-less, Un-aged, and/or Fresh Goat's Milk Cheeses

NO: Open Category
1st Place Fromagerie Tournevent
   Biquet
2nd Place Amaltheia Dairy, LLC
   Plain Chevre
3rd Place Sweet Grass Dairy
   Fresh Chevre

NF: Flavor-Added - Spices, Herbs, Seasonings, Fruits
1st Place Capriole
   Fromage A Trois, Bourbon Chocolate Torte
2nd Place Vermont Butter & Cheese Company
   Vermont Chevre Herb
2nd Place Westfield Farm, Inc.
   Herb-Garlic Capri
3rd Place Mozzarella Company
   Hoja Santa Goat Cheese Bundle
Q. FRESH SHEEP’S MILK CHEESES

Open to All Shapes and Styles of Rind-less, Un-aged, and/or Fresh Goat’s Milk Cheeses

OO: Open Category

1st Place Carr Valley Cheese
Marisa

2nd Place Bass Lake Cheese Factory
Queso De Oreja

3rd Place No Award Given

OF: Flavor-Added: Spices, Herbs, Seasonings, Fruits

1st Place Harley Farms, Inc.
Chive Log

2nd Place Old Chatham Shepherding Company
Garlic Herb Spread

3rd Place No Award Given

P. MARINATED CHEESES

Entries Include Cheeses Marinated in Olive Oil, Safflower Oil, Vinegar, Wine, etc.

PC: Open Category Made from Cow’s Milk

1st Place Karoun Dairies, Inc.
Marinated String Cheese, Olive Oil/Herbs

2nd Place Fiscalini Cheese Co.
Purple Moon

3rd Place No Award Given

PG: Open Category Made from Goat’s Milk

1st Place Capriole
O’Banon

2nd Place Harley Farms, Inc.
Chevre in Oil

3rd Place No Award Given

PS: Open Category Made from Sheep’s Milk

1st Place Carr Valley Cheese
Gran Canaria

2nd Place La Moutonnier, Inc.
Cabanon (Alcohol Marinated Maple Leaves)

3rd Place No Award Given

PF: Flavor-Added: Spices, Herbs, Seasonings, Fruits - All Milks

1st Place Surfing Goat Dairy
Napa Wrap (Olive Oil)

2nd Place Silvery Moon Creamery
French Herbed Curd

3rd Place Fromagerie Belle Chevre
Chevre de Provence

Q. CULTURED CHEESE PRODUCTS

Limited to Plain Yogurt, Crème Fraiche, Fromage Blanc, Quark, Kefir, Labne, etc.

QC: Cultured Products Made from Cow’s Milk

1st Place Karoun Dairies, Inc.
Soft Yogurt Cheese/Plain

2nd Place Sierra Nevada Cheese Company
Crème Fraiche

3rd Place Cowgirl Creamery
Cottage Cheese

QG: Cultured Products Made from Goat’s Milk

1st Place No Award Given

2nd Place Cypress Grove Chevre
Fromage Blanc

3rd Place Fromagerie Tournevent
Chevre Blanc

QS: Cultured Products Made from Sheep’s Milk

1st Place Bingham Hill Cheese Company
Sheep’s Milk Fresh Cheese

2nd Place Willow Hill Farm
Organic Sheep Yogurt

3rd Place Bingham Hill Cheese Company
Mixed Milk Fresh Cheese

QF: Crème Fraiche Products Made from Cow’s Milk

1st Place Bellwether Farms
Crème Fraiche

2nd Place Cowgirl Creamery
Crème Fraiche

3rd Place Vermont Butter & Cheese Company
Vermont Crème Fraiche

QQ: Fromage Blanc and Quark Cheese Made from Cow’s Milk

1st Place No Award Given

2nd Place Cowgirl Creamery
Fromage Blanc

3rd Place Vermont Butter & Cheese Company
Vermont Quark

QY: Yogurts Made from Cow’s Milk

1st Place Straus Family Creamery
Organic Whole Milk Plain Yogurt

2nd Place CC’s Jersey Crème
Simply Crème Yogurt

3rd Place Blue Ridge Dairy Company
Yogurt

R. BUTTERS

Whey Butter, Salted Butter, Sweet Butter, Cultured Butter, etc.

RC: Salted Butter Made from Cow’s Milk with, or without, Cultures

1st Place PastureLand
Butter

2nd Place Keller’s Creamery
Plugra Salted

3rd Place Keller’s Creamery
Keller’s Salted

3rd Place Cabot Creamery Cooperative
Whey Cream Butter
U. Aged Goat’s Milk Cheeses

Taupinières-Styles, Rinded Logs, Pyramid Types, etc.

U.G: Open Category
1st Place Cypress Grove Chevre
   Mt. McKinley
2nd Place Appleton Creamery
   Chevre in Grape Leaf
3rd Place Carr Valley Cheese
   Cave Aged Cardona
3rd Place Redwood Hill Farm Goat Dairy
   Bucheret

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.

V.C: Open Category Made from Cow’s Milk
1st Place MouCo Cheese Company
   Cold Rouge
2nd Place Leelanau Cheese Co.
   Aged Raclette
3rd Place Uplands Cheese, Inc.
   Pleasant Ridge Reserve

V.G: Open Category Made from Goat’s Milk
1st Place No Award Given
2nd Place No Award Given
3rd Place Carr Valley Cheese
   Riverbend Goat

V.S: Open Category Made from Sheep’s Milk
1st Place No Award Given
2nd Place No Award Given
3rd Place No Award Given

S. Cheese Spreads

Cold Pack, Cheddar-Based, Cream Cheese and Yogurt-Based Spreads and Dips

S.C: Open Category Made from Cow’s Milk
1st Place No Award Given
2nd Place Carr Valley Cheese
   Hickory Smoke
3rd Place Shelburne Farms
   Roasted Red Pepper Cheddar

S.G: Open Category Made from Goat’s Milk
1st Place No Award Given
2nd Place Surfing Goat Dairy
   Mandalay
3rd Place Harley Farms, Inc.
   Garlic and Herb

S.S: Open Category Made from Sheep’s Milk
1st Place No Award Given
2nd Place No Award Given
3rd Place Everona Dairy
   Rapidan

S.F: Flavor-Added: Spices, Herbs, Seasonings, Fruits - All Milks
1st Place Family Fresh Pack
   Crab Creole
2nd Place Fiscalini Cheese Co.
   Pesto
3rd Place Surfing Goat Dairy
   Ole!
3rd Place Mozzarella Company
   Pecan Praline Mascarpone

T. Aged Sheep’s Milk Cheeses

Cacciota-, Romano-, Manchego-Styles, Table Cheeses, etc.

T.O: Open Category
1st Place No Award Given
2nd Place No Award Given
3rd Place Carr Valley Cheese
   Cave Aged Marisa
Dr. Montserrat Almena received her Veterinary Degree (DVM equivalent) and her M.S. in Analytical Chemistry from the University of Santiago de Compostela, Spain. In 1998 she obtained her Ph.D in Food Science. Dr. Almena’s thesis was a collaborative research project between the French Institute INRA, and the University of Santiago de Compostela. In 1999 she joined the University of Vermont as a postdoctoral Research Associate at the Department of Nutrition and Food Sciences. Dr. Almena is the author of several scientific publications and a co-author of a book, in Spanish, in Introduction to Sensory Evaluation. Currently, Dr. Almena teaches Sensory Evaluation at the University of Vermont and she is part of the technical team of the Vermont Institute for Artisan Cheese to support artisan cheesemaking.

Robert Ashebrock is a cheese and butter quality consultant whose work includes conducting cheese and butter grading clinics for the industry and the University of Wisconsin, as well as training individuals and groups who want to obtain the Wisconsin cheese and butter license. He also conducts dairy plant and dairy equipment audits for the industry. Robert’s experience started in a small, central Wisconsin cheese plant, operated by his father and mother. For seven years, he worked after school as a licensed cheesemaker in the plant. He then joined the USDA and worked as a cheese and butter grader and supervisor for 30 years. His base of operation was out of the Chicago and Washington, DC, offices and included work in 39 states and some foreign countries. Robert has supervised contest for the National Milk Producers, the Wisconsin Cheese Makers, and the Wisconsin Dairy Products Association. He currently holds a Wisconsin cheese and butter grader’s license, and he specializes in cheddar, Colby, Monterey Jack, blue-veined, Swiss, processed cheeses, goat’s milk cheese, Brie, Limburger, smear ripened and Gouda. He lives in Stratford, Wisconsin, with his wife of 43 years.

Todd Druhot is the gourmet cheese buyer and Director of the Cheese Importing Program for Atlanta Foods International, where he has been driving his vision for specialty cheeses since 1999. During the past five years, he has dramatically increased the selection of American artisanal cheeses and has introduced air programs for delicate cheeses from Italy and France to Atlanta Foods International customers. With his background in foodservice, including a degree in Hotel and Restaurant Management, Todd has felt compelled to continuously look for new and interesting European and American artisanal cheese to offer his customers. This drive has taken him to multiple conferences and expos, including SIAL, IDDBA, Fancy Food Shows and ACS conferences as an attendee and an exhibitor. Todd has been a member of the American Cheese Society and Cheese Importers Association since 1999. He currently lives in Marietta, GA with his wife Ferrell and two children Kaly and Max, who both love cheese!

Steve Elhers has been involved as owner/manager of Larry’s Market for the past 20 years, which has been his family’s business for the past 34 years. Larry’s was the first store to bring imported cheeses to Wisconsin, in the early 1970’s, and the first to carry American artisanal cheeses in Milwaukee. Steve has hosted numerous cheese-tasting events over the years, and has also held a class on cheesemaking for the University of Wisconsin Extension. Steve has been a member of the ACS for 11 years, Friends of Oldways and Slow Food. A veteran of specialty food shows, Steve and his store are featured on the local weekly television show A Taste of Milwaukee.

Kathleen Shannon Finn is the Specialty Cheese Category Manager for Columbus Distributing in Hayward, California, with Sales, Marketing and Educational responsibilities. She served on the Board of Directors for the Northern California Deli Council for five years and currently sits on the Board of Directors of the American Cheese Society as past President. She has judged Aesthetics for the American Cheese Society and the British Cheese Awards. In addition to her sales responsibilities, Kathleen regularly conducts cheese education classes for retailers, and she has been a guest lecturer at the California Culinary Academy in San Francisco. Cheese is her passion. She travels extensively, exploring regional cheese specialties within the United States and abroad.

Bernard Horton holds a degree in Chemical Engineering from Cornell University in New York. As president of Horton International, in Cambridge, MA, he travels and consults throughout the year. Horton has done extensive work with Membrane Technology, Dairy Equipment and ultra filtration in France and New Zealand. Bernie joined the ACS at the first conference, in Paradise, PA and has remained active as a Competition Judge. His favorite judging categories are goat and sheep milk styles of cheeses.

Robert Lindsay is Professor in the Food Science Department at the University of Wisconsin – Madison, where his specialty is research and teaching in the areas of flavor chemistry and technology. Additionally, he oversees the formal sensory evaluation laboratory at the University, which provides flavor evaluations to research projects on campus, as well as to the overall food industry. Bob’s research has included many quality-related aspects of dairy flavors, including understanding the microbiological and chemical basis of specialty cheese flavors and how grass feeds provide unique flavors to these cheeses. Bob has extensive experience in troubleshooting off-flavors in foods, formal judging of cheeses and dairy products, and has regularly contributed to ACS technical programs.

Jim Path grew up in a Wisconsin family cheese factory, where he learned to make cheese at an early age, from his father and mother. After three years of service in the U.S. military, he returned to college and graduated from the University of Wisconsin-Madison. Jim then returned to the family cheese factory to eventually become General Manager. In 1985, Jim’s family sold the business to Swiss Valley Farms, where Jim continued as General Manager of the operation. In 1987, Jim moved to Cal-Poly State University, at San Luis Obispo, California, where he worked as Principal Research Associate. In 1991, Jim moved back to Wisconsin and the Center for Dairy Research to work as the Cheese Outreach Specialist. Since 1991, he has coordinated the Specialty Cheese Program, World Cheese Exchange (Web-based) Database and the Wisconsin Master Cheese Maker Program. Jim has traveled to most of the major dairy producing countries to gather information regarding specialty cheese manufacture. In June of 2000, he was inducted as a Commanderie de Fromages De Sainte-Maure de Touraine, at ceremonies held in the village of Sainte-Maure, in France.
Dave Potter has 21 years experience in dairy products ingredient, technical service, and sales, with a primary focus on cottage cheese. He began his career with Nordica International, Inc, in Sioux Falls after obtaining a BS in Dairy Manufacturing from South Dakota State University, in 1982, where Dave was a member of the National Dairy Products Judging Team. Dave was responsible for providing technical support and service for the Nordica brand cultured dairy products, which are manufactured throughout the United States. In 1989, Nordica International was acquired by Rhodia Inc. (Rhône-Poulenc) and later relocated to Madison, WI, where Dave held positions as Senior Technical Service Rep, Customer Service Manager, Sales and Marketing Manager and Business Director. In January 2004, he left Rhodia Inc. and acquired the trademark and licensing rights for Nordica cultured dairy products, for form the new company Nordica Licensing Inc., located in Madison.

Steven Rosenberg is the “Chief Eating Officer” at Liberty Heights Fresh, a retailer of flavorful specialty foods in Salt Lake City, Utah. In their eleventh season, and with a staff of 20 “foodies,” Rosenberg has undertaken a mission of educating the community about flavorful food and tempting guests with hand-selected items from traditional producers around the world. Prior to opening Liberty Heights Fresh, Rosenberg worked on a family orchard in Southwestern Michigan as a fruit grower, picker, packer and peddler, as a wholesale produce merchant, flower importer and filmmaker. He has a BS in Food Marketing and Agricultural Economics from Michigan State University. Rosenberg is active in the community, co-founding the Salt Lake Vest Pocket Business Coalition, a small business advocacy group, and also serves on the board of Utahns Against Hunger, the Central Regional Council for Workforce Services of Utah, and the Buyers Circle Board of the National Association for the Specialty Food Trade (NASFT).

Kate Sander is the editorial director of Cheese Market News, a national weekly newspaper for the cheese, dairy and deli industry. She joined the Madison, Wisconsin-headquartered Cheese Market News in 1995 and has been responsible for overseeing the paper’s news and editorial coverage since 1997. She has been a guest speaker at industry events and also has assisted with the ACS Newsletter for the past several years. Kate, a graduate of the University of Alaska Fairbanks, with a degree in journalism, started in the dairy industry at a young age, feeding, milking and showing registered Holsteins on her family’s small dairy farm near Hillsboro, Oregon.

William (Bill) Schlinsog is a Cheese Specialist and Dairy consultant. He served as a Wisconsin cheesemaker and dairy plant manager for several companies, beginning with Schlinsog Dairy, a company his father established in 1943. Bill completed the University of Wisconsin Dairy Course in 1947. Prior to his retirement from the Wisconsin Department of Agriculture, Bill worked as a Food Inspector, then for 15 years a Cheese Grading Specialist, and eight years as a Dairy Product Marketing Specialist. Bill is a certified judge of state and county cheese contests, and he has served as a judge for the American Cheese Society and is Chief Judge for the Wisconsin State Fair. Bill is also Chief Judge for both the United States Cheese Contest and the World Championship Cheese Contest, sponsored annually by the Wisconsin Cheese Makers Association. Bill has also judged cheese internationally, in Germany, Switzerland and Italy.

Frank Schuck began his cheese career in 1993 with the Gourmet Garage, in SoHo, New York. After becoming acquainted with the trials and tribulations of retail cheese purchasing, he oversaw the distribution of cheeses to their locations in Manhattan. After spending several years in SoHo, he took his knowledge and skill to a small shop called Balducci’s, where he honed his already razor sharp skills and repertoire. Having seen enough of Manhattan, he set his eyes westward and Seattle’s famous Pike Place Market is where he landed. Frank worked for one of the oldest family-run businesses in Seattle, Delaurenti’s, and he was quickly becoming a monger to be reckoned with. After two illustrious years in the rough and tumble West, he headed back home to the Big Apple where he quickly found a position at one of America’s finest cheese shops, Murray’s. He spent many a happy day basking in the glorious cheeses and refining his rapier wit. He then assisted in the opening of Murray’s Grand Central location. In the Winter of 2003, Mr. Schuck opened the Bedford Cheese Shop in Williamsburg, Brooklyn, where he can be found cutting cheese and singing perverse show tunes daily.

Juliana Uruburu directs the cheese selection, merchandising and promotions for the Pasta Shop, a Northern California specialty food store with two locations, in Oakland’s bustling Rockridge district and in Berkeley’s avant-garde Fourth Street neighborhood. A Bay Area institution for nearly 20 years, The Pasta Shop is know as a store for those passionate, serious and knowledgeable about food, cooking and cheese. The cheese department focuses on representing superb cheeses from different countries and which appeal to a wide variety of tastes. Juliana’s passion for her product and commitment to her work distinguishes her cheese departments. Working with cheese for 14 years, Juliana has explored many venues for education. She teaches cheese courses at local cooking schools, including Tante Marie’s, Napa Valley Cooking School, and Sur la Table. She combines her food experience with her Interior Architecture degree to create dynamic merchandising plans, which incorporate point of sales, perishability issues, special promotions and beauty in her cases and sales areas.

Dr. W.L. “Bill” Wendorff graduated from the Univ. of Wisconsin-Madison with a B.S. in Dairy Industry, a M.S. in Dairy & Food Industries and a Ph.D. in Food Science. After serving 20 years as a technical director in the food industry, he joined the Department of Food Science at the University of Wisconsin-Madison as the Extension Dairy Manufacturing Specialist and works primarily with the cheese and whey industries. He is the coordinator for the various dairy manufacturing short courses at the University of Wisconsin-Madison and has served as a judge in various national and state cheese contests. Since July 2001, he is serving as Chair of the Food Science Department at UW-Madison. His research activities center on quality and environmental concerns of the dairy industry and development of sheep’s milk cheeses. Dr. Wendorff is a member of ADSA, IAFP, IFT and American Cheese Society.
**Entering Cheese Companies**

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**Agropur, Fine Cheese Division**
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**Appleton Creamery**
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**Bass Lake Cheese Factory**
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**BelGioioso Cheese Inc.**
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**Berkshire Cheese Makers**
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**Bingham Hill Cheese Company**
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**Bittersweet Plantation Dairy**
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**Chalet Cheese Coop**
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**Cowgirl Creamery**
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**Crave Brothers Farmstead Cheese**
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**Cypress Grove Chevre**
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**Fagundes Old World Cheese**
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**Family Fresh Pack**
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**Faribault Dairy**
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