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 2005 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 2005 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 applaud their efforts!
Welcome to the American Cheese Society Awards Ceremony for 2005. And welcome to Louisville, Kentucky, home of the Kentucky Derby, Kentucky Bourbon, Muhammad Ali, the Louisville Slugger … and The American Cheese Society! If Louisville is a city of icons, perhaps we can flatter ourselves a little in thinking that we’re not only in good company but the great work being done by our cheesemakers and other members has elevated the ACS into their ranks.

This annual conference remains one of the most unique events of its kind on the planet. Rarely does such a large group gather for the purpose of sharing ideas and techniques, helping and supporting each other, both for themselves and for the greater good. The bounty of our cheesemakers continues to grow and diversify every year.

Our annual Judging and Competition is the cheesemakers’ version of The Oscars (although we can guarantee there is more art being created in your dairies than in Hollywood.) This year, sadly, it became necessary to raise entry fees, including eliminating the discount for multiple entries from the same producer. We were afraid that the hardship this might cause some of the smaller cheesemakers would make it difficult, if not impossible, to submit cheeses.

As it turns out, entries were up, to 749, from last year. Many repeats, many new cheesemakers. It would be easy to see this as showing great faith in the ACS (which it is) for the work we’ve all done and goals yet to be attained. But it also shows a great faith in yourselves, as cheesemakers in an increasingly more accessible national and world market, where a greater awareness of the excellent work you’re doing inspires you to create more, to improve, and … frankly… to show off.

If American Artisanal and Farmstead Cheese is not the hottest category in specialty foods right now, we’d like to know what is. Supermarkets and larger stores are expanding their lines, carrying cheese that would have been deemed esoteric and unmarketable just a few short years ago. Specialty food stores have had to search harder to find new cheeses worthy of their highly trained and sophisticated clientele… and you’re all providing it.

Our judges work as hard as anyone at the conference. They deserve our thanks, and praise. Each of our 10 teams sampled about 70 cheeses over 2 days. Their objectivity, sensitivity and admiration for your work was unfaltering. We are fortunate to be located where the region provided an outstanding talent pool of academics who performed as Technical Judges. Our Aesthetic Judges were top buyers, retailers, distributors and importers from here and points east… even across the pond!

So, as we all look forward to the Festival of Cheeses, we give our congratulations to those who placed highest amongst the hundreds, and to those who may not have won, but whose contribution is equal, and have helped move the ACS into the winner’s circle.

Many thanks,
John Greeley

David Grotenstein

John Greeley and David Grotenstein
Co-Chairmen, ACS Competition Committee, July 23, 2005
2005 ACS Cheese Competition

OFFICIAL JUDGES’ ROSTER

Technical Judges
Montserrat Almena
Robert Aschebrock
Mike Comotto
George Haenlein, F.W.
Walter Hartman, Jr.
Robert Lindsay
Neville McNaughton
Douglas Peterson
William Schlinsog
Bill Wendorff

Aesthetic Judges
Diana Bole
Terri Coleman
Kathi Demarest
Todd Druhot
Catherine Gaffney
Steven Jenkins
David Lockwood
Helder dos Santos
Daniel Sirko
Diane Stemple
Cathy Strange
A. FRESH UNRIPENED CHEESES
Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata, Quark
Exempt: Fresh Goat Cheese, Queso Blanco types, and cottage cheeses

AC: Cow’s Milk
1st Place  No Award Given
2nd Place  Sierra Nevada Cheese Company
           Sierra Nevada Cheese Cream Cheese
3rd Place  Belfiore Cheese Company
           Farmers

AG: Goat’s Milk
1st Place  Catapano Dairy Farm
           Chevre
2nd Place  Cypress Grove Chevre
           Chevre Log
3rd Place  Cypress Grove Chevre
           Fromage Blanc

AM: Mascarpone – Made from Cow’s Milk
1st Place  Cantare Foods
           Mascarpone
2nd Place  Crave Brothers Farmstead Cheese
           Mascarpone
3rd Place  Blue Ridge Dairy Company
           Mascarpone

AS: Sheep’s Milk and/or Mixed Milks
1st Place  No Award Given
2nd Place  La Moutonnierie Inc.
           Neige de Brebis
3rd Place  Shepherd’s Way Farms
           Shepherd’s Ricotta

AR: Ricotta – Made from Cow’s Milk
1st Place  Calabro Cheese Corp.
           Whole Milk Ricotta
2nd Place  Mozzarella Fresca
           Whole Milk Ricotta
3rd Place  Damafro, Inc.
           Ricotta 15% M.F. 500g
### B. SOFT-RIPENED CHEESES

White surface mold ripened cheeses – Brie, Camembert, Coulommiers, etc.

<table>
<thead>
<tr>
<th>Category</th>
<th>1st Place</th>
<th>2nd Place</th>
<th>3rd Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>BA: Open Class for All Cheeses Made from Cow’s Milk</td>
<td>Jasper Hill Farm Constant Bliss</td>
<td>Sweet Grass Dairy Green Hill</td>
<td>Bingham Hill Cheese Company Poudre Puff</td>
</tr>
<tr>
<td>BB: Brie Cheeses Made from Cow’s Milk</td>
<td>Lactalis USA - Belmont 3 kg President 60% Brie</td>
<td>Lactalis USA - Turlock 8 oz. Brie Plain</td>
<td>Damafro, Inc. Brie Double Crème Le Trappeur 3kg</td>
</tr>
<tr>
<td>BC: Camembert Cheeses Made from Cow’s Milk</td>
<td>No Award Given</td>
<td>Old Europe Cheese, Inc. Camembert Fermier</td>
<td>Marin French Cheese Co. Yellow Buck Camembert</td>
</tr>
<tr>
<td>BF: Flavor Added: Spices, Herbs, Seasoning, Fruits, etc.</td>
<td>Bingham Hill Cheese Company Tumbleweed</td>
<td>Lactalis USA - Belmont 8 oz. President Brie with Herbs</td>
<td>Lactalis USA - Belmont 3 kg President Pepper Brie</td>
</tr>
<tr>
<td>BG: Cheeses Made from Goat’s Milk</td>
<td>Bittersweet Plantation Dairy Evangeline</td>
<td>Fromartharie, Inc. Woolwich Dairy Goat Brie</td>
<td>Pure Luck Del Cielo</td>
</tr>
</tbody>
</table>
SOFT- RIPENED CHEESES continued

BS: Cheeses Made from Sheep’s and/or Mixed Milks

1st Place  Old Chatham Shepherding Company
Nancy’s Camembert

2nd Place  Marin French Cheese Co.
2M-Brie

3rd Place  Willow Hill Farm
Alderbrook

BT: Triple Crème Soft Ripened (cream added / blue cheeses exempt) all milks

1st Place  No Award Given

2nd Place  Agropur, Fine Cheese Division
Brie Chevalier T.C.

3rd Place  Bittersweet Plantation Dairy
Fleur-de-Teche

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, Telem, Liederkranz, Oka, etc.

Exempt: Brick Mozzarella

CC: Open Category Made from Cow’s Milk

1st Place  Three Sisters Farmstead Cheese
Bella Sorella

2nd Place  Rumiano Cheese Co.
Dry Jack

3rd Place  Fiscalini Cheese Co.
San Joaquin Gold

CG: Open Category Made from Goat’s Milk

1st Place  Cypress Grove Chevre
Humboldt Fog Mini

2nd Place  Carr Valley Cheese
Aged Cardona

3rd Place  Cypress Grove Chevre
Humboldt Fog Grande

CS: Open Category Made from Sheep’s Milk and/or Mixed Milks.

1st Place  Carr Valley Cheese
Menage

2nd Place  Carr Valley Cheese
Mobay

3rd Place  Carr Valley Cheese
Shepherds Blend
## CJ: Monterey Jack Made from Cow’s Milk

1st Place  
Maple Leaf Cheese Company Co-Op  
Monterey Jack

2nd Place  
Neighborly Farms of Vermont  
Monterey Jack

3rd Place  
Fagundes Old World Cheese  
Hanford Jack

## CP: Monterey Jack with Flavors, Made from Cow’s Milk

1st Place  
Willamette Valley Cheese  
Jalapeno Jack

2nd Place  
McCadam Cheese Co.  
McCadam Pepper Jack

3rd Place  
DCI/Carter Meister LLC  
Roasted Red Pepper Jack

## CY: Colby – Made from Cow’s Milk

1st Place  
Crowley Cheese, Inc.  
Medium Sharp Colby

2nd Place  
Carr Valley Cheese  
Colby

3rd Place  
Widmer’s Cheese Cellars  
Colby

## D. AMERICAN MADE / INTERNATIONAL STYLE

**Exempt:** all Cheddars, all Italian-Type Cheeses

### DC: Open Category Made from Cow’s Milk

1st Place  
Fair Oaks Dairy Products  
Sweet Swiss

2nd Place  
Fair Oaks Dairy Products  
Emmentaler

2nd Place  
Leelanau Cheese Co.  
Raclette (Swiss Style)

3rd Place  
Cedar Grove Cheese, Inc.  
Havarti

3rd Place  
Roth Kase USA, Ltd.  
Butterkase

### DD: Dutch style, all Milks (Gouda, Edam, etc.)

1st Place  
Fair Oaks Dairy Products  
Aged Gouda

2nd Place  
Willamette Valley Cheese  
Farmstead Gouda

3rd Place  
Carr Valley Cheese  
Gouda
DG: Open Category Made from Goat’s Milk

1st Place  Goat Lady Dairy  
      Gouda

2nd Place  Zingerman’s Creamery  
      Little Napoleon

3rd Place  Cypress Grove Chevre  
      Bermuda Triangle

DS: Open Category Made from Sheep’s or Mixed Milks

1st Place  Carr Valley Cheese  
      Cave Aged Mellage

2nd Place  Carr Valley Cheese  
      Benedictine

3rd Place  Willow Hill Farm  
      Summertomme

E. CHEDDARS

All Cheddars, All Milk Sources.

EA: Aged Cheddars, all Milks (Aged Between 12 and 24 Months)

1st Place  Fiscalini Cheese Co.  
      Cheddar

2nd Place  Carr Valley Cheese  
      Cave Aged Cheddar

3rd Place  McCadam Cheese Co.,  
      McCadam New York Cheddar

EC:  Cheddar from Cow’s Milk, Aged Less Than 12 Months

1st Place  Carr Valley Cheese  
      Mammoth Cheddar

2nd Place  Organic Valley  
      Organic Raw Milk Sharp Cheddar

3rd Place  Shelburne Farms  
      6 Mo. Cheddar

EE: Mature Cheddars: Aged Longer Than 49 Months

1st Place  Widmer’s Cheese Cellars  
      Cheddar - 6 Yr.

2nd Place  Carr Valley Cheese  
      10 Year Cheddar

3rd Place  Grafton Village Cheese Co., LLC  
      Stone House 6-Year Cheddar
**EF: Flavor Added: Spices, Herbs, Seasonings, Fruits, etc. - Any Age**

- **1st Place**: Cabot Creamery Cooperative  
  Cabot Five Peppercorn Cheddar
- **2nd Place**: Neighborly Farms of Vermont  
  Green Onion Cheddar
- **3rd Place**: Ballard Family Dairy & Cheese  
  Ballard’s Idaho Pepper Cheddar

**EG: Cheddar from Goat’s Milk, Aged Less Than 12 Months**

- **1st Place**: No Award Given
- **2nd Place**: Cypress Grove Chevre  
  Goat Milk Cheddar
- **3rd Place**: Fromagerie Tournevent  
  Chevre Noir

**EM: Mature Cheddars: Aged Longer Than 25 Months**

- **1st Place**: Cedar Grove Cheese, Inc.  
  Sharp Cheddar
- **2nd Place**: Fiscalini Cheese Co.  
  Cheddar Premium Reserve
- **3rd Place**: Shelburne Farms  
  2 Year Cheddar

**EX: Mature Cheddars: Aged Longer Than 35 Months**

- **1st Place**: Agropur, Fine Cheese Division  
  Britannia Cheddar 3-Years
- **2nd Place**: Cabot Creamery Cooperative  
  Cabot Vermont Cheddar
- **3rd Place**: Parmalat  
  Balderson 5 Yr. Cheddar

**F. BLUE MOLD CHEESES**

All Cheeses Ripened with Roqueforti or Glaucum Penicillium  

**Exempt**: Colorless Mycelia

**FC: Blue-Veined Made from Cow’s Milk**

- **1st Place**: Green Mountain Blue Cheese  
  Gore-Dawn-Zola
- **2nd Place**: Linden Cheese Company  
  Blue Cheese
- **3rd Place**: Belgioioso Cheese Inc.  
  CreamyGorg

**FE: External Blue Molded Cheeses - All Milks**

- **1st Place**: No Award Given
- **2nd Place**: Westfield Farm, Inc.  
  Classic Blue Log
- **3rd Place**: Carr Valley Cheese  
  Virgin Pine Native Sheep Blue
BLUE MOLD CHEESES continued

FG: Blue-Veined Made from Goat’s Milk

1st Place  No Award Given
2nd Place  Marin French Cheese Co.  
           Marin Chevre Bleu
3rd Place  FireFly Farms  
           Mountain Top Bleu

FS: Blue-Veined Made from Sheep’s or Mixed Milks

1st Place  No Award Given
2nd Place  Old Chatham Sheepherding Company  
           Ewe’s Blue
3rd Place  Marin French Cheese Co.  
           2M-Blue

G. HISPANIC & PORTUGUESE STYLE CHEESES

GA: Ripened Category: Cotija, Flamingo Bolla, St. Jorge Types, etc. - All Milks

1st Place  Roth Kase USA, Ltd.  
           Panina
2nd Place  Andes Foods US  
           Andes (Panquehue) Cheese - Traditional
3rd Place  Rizo-Lopez Foods, Inc.  
           Cotija

GC: Fresh Unripened Category: Queso Blanco, Queijo Fresco, etc. - All Milks

1st Place  Roth Kase USA, Ltd.  
           Gran Queso
2nd Place  Rizo-Lopez Foods, Inc.  
           Fresco
3rd Place  Fagundes Old-World Cheese  
           Maria’s Queso Panela

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

1st Place  No Award Given
2nd Place  Andes Foods US  
           Andes Cheese Mild Red - Pepper
3rd Place  Andes Foods US  
           Andes Cheese – Chive
H. ITALIAN-TYPE CHEESES

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  The Antigo Cheese Co.  Stravecchio Parmesan

2nd Place  Belgioioso Cheese Inc.  American Grana

3rd Place  The Antigo Cheese Co.  Parmesan

HM: Mozzarella types - Brick, Scamorza, String Cheese - All Milks

1st Place  Crave Brothers Farmstead Cheese  Farmer’s Rope String

2nd Place  Mozzarella Company  Queso Oaxaca

3rd Place  Calabro Cheese Corp.  Scamorza

HP: Pasta Filata Types - Provolone, Cacciocavallo, and All Milks

1st Place  No Award Given

2nd Place  Mozzarella Company  Caciocavallo

3rd Place  Belgioioso Cheese Inc.  Sharp Provolone

HY: Fresh Mozzarella Types - Ovolini, Bocconcini, Ciliegini Sizes - All Milks

1st Place  Belfiore Cheese Company  Fresh Mozzarella

2nd Place  Belgioioso Cheese Inc.  Fresh Mozzarella

3rd Place  The Woodstock Water Buffalo Co.  Mozzarella – Ovalini

I. FETA CHEESES

IC: Feta Made from Cow’s Milk

1st Place  No Award Given

2nd Place  Lactalis USA - Belmont  8 oz President Plain Feta

3rd Place  Carr Valley Cheese  Feta
FETA CHEESES continued

IF: Flavor Added (Spices, Herbs, Seasoning, Fruits - All Milks)

<table>
<thead>
<tr>
<th>Place</th>
<th>Company</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>La Moutonniere Inc.</td>
<td>Feta dans l'huile aux herbes</td>
</tr>
<tr>
<td>2nd</td>
<td>Lactalis USA - Belmont</td>
<td>8 oz. President Mediterranean Herb Feta</td>
</tr>
<tr>
<td>3rd</td>
<td>Lactalis USA - Belmont</td>
<td>8 oz. President Tomato &amp; Basil Feta</td>
</tr>
</tbody>
</table>

IG: Feta Made from Goat’s Milk

<table>
<thead>
<tr>
<th>Place</th>
<th>Company</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Vermont Butter &amp; Cheese Company</td>
<td>Vermont Goat's Milk Feta</td>
</tr>
<tr>
<td>3rd</td>
<td>Carr Valley Cheese</td>
<td>Goat Feta</td>
</tr>
</tbody>
</table>

IS: Feta Made from Sheep’s Milk

<table>
<thead>
<tr>
<th>Place</th>
<th>Company</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>La Moutonniere Inc.</td>
<td>Feta</td>
</tr>
<tr>
<td>2nd</td>
<td>No Award Given</td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>No Award Given</td>
<td></td>
</tr>
</tbody>
</table>

J. LOW FAT / LOW SALT CHEESES

JC: Open to Goat’s, Sheep’s and Water Buffalo Milk Cheeses

No Award Given

JF: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks - Cheeses in this category include, but are not limited to, Cream Cheese, Cottage Cheese, cheeses with edible flowers and cultured cheese products

<table>
<thead>
<tr>
<th>Place</th>
<th>Company</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Marin French Cheese Co.</td>
<td>Jalapeno Quark</td>
</tr>
<tr>
<td>3rd</td>
<td>Marin French Cheese Co.</td>
<td>Sweet Red Pepper Quark</td>
</tr>
</tbody>
</table>

JL: Fat Free and Low Fat Cheeses (Limited to cheeses with 3 grams or less total fat per serving size)

<table>
<thead>
<tr>
<th>Place</th>
<th>Company</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Roth Kase USA, Ltd.</td>
<td>Lace Kase</td>
</tr>
<tr>
<td>3rd</td>
<td>Vermont Butter &amp; Cheese Company</td>
<td>Vermont Fromage Blanc</td>
</tr>
</tbody>
</table>
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 Cabot Creamery Cooperative
   Cabot Light Cheddar
3rd Place Fromagerie Bergeron
   Seigneur de Tilly

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

KC: Cheeses Flavored with All Peppers (Chipotle, Jalapeno, Chiles, etc.) - All Milks

1st Place Sierra Nevada Cheese Company
   Sierra Nevada Cheese Jalapeno Cream Cheese
2nd Place Yancey’s Fancy
   Peppadew Cheddar
3rd Place Cypress Grove Chevre
   Pepper Chevre

KF: Cheeses Flavored with Herbs, Fruits, Vegetables, Flowers,

1st Place Luna Mercato, Inc.
   Jezebel Spread
2nd Place Bittersweet Plantation Dairy
   Bulgarian Style Black and Blue Drained Yogurt
3rd Place Mozzarella Fresca
   Dolce!

KG: Open Category Made from Goat’s Milk

1st Place Cypress Grove Chevre
   Purple Haze
2nd Place Cypress Grove Chevre
   Chive Chevre
3rd Place Carr Valley Cheese
   Cocoa Cardona

KP: Cheeses Flavored with Crushed or Whole Peppercorns or Savory Spices

1st Place Willamette Valley Cheese
   Cumin Gouda
2nd Place Maple Leaf Cheese Company Co-Op
   Peppercorn Yogurt
3rd Place Bingham Hill Cheese Company
   Peppercorn & Sea Salt

KS: Open Category Made from Sheep’s Milk

1st Place No Award Given
2nd Place Everona Dairy
   Muffaletta
3rd Place No Award Given
L. SMOKED CHEESES

LC: Open Category Made from Cow’s Milk
1st Place Taylor Farm
Maple Smoked Gouda

2nd Place Fagundes Old-World Cheese
Hanford Jack - Smoked

3rd Place Roth Kase USA, Ltd.
Rofumo

LD: Smoked Cheddars
1st Place Carr Valley Cheese
Applewood Smoked Cheddar

2nd Place Cabot Creamery Cooperative
Cabot Smoked Cheddar

3rd Place Grafton Village Cheese Co., LLC
Vermont Maple Smoked Cheddar

LG: Open Category Made from Goat’s Milk
1st Place No Award Given

2nd Place Haystack Mountain Goat Dairy
Applewood Smoked Chevre

3rd Place Westfield Farm, Inc.
Smoked Capri

LM: Smoked Italian Styles (i.e. Mozzarella, Scamorza, Bocconcini, Ovolini, etc.)
1st Place No Award Given

2nd Place Blue Ridge Dairy Company
Applewood Smoked Mozzarella

3rd Place Borelli Latticini
Caciocavallo Amuficato

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 Uplands Cheese, Inc.
Pleasant Ridge Reserve

2nd Place Hendricks Farms and Dairy
Telford Reserve

3rd Place Fiscalini Cheese Co.
“Reserve” San Joaquin Gold

MC: Open Category Made from Cow’s Milk
1st Place Cobb Hill Cheese
Ascutney Mountain

2nd Place Hendricks Farms and Dairy
Telford Tomme

2nd Place Jasper Hill Farm
Bayley Hazen Blue
2nd Place  Oakvale Farm Cheese  
Oakvale Farmstead Gouda

3rd Place  Fiscalini Cheese Co.  
Bandage Wrap Cheddar

MF: Open to All Cheeses with Flavor Added – All Milks

1st Place  Fiscalini Cheese Co.  
Cheddar with Sage

2nd Place  Fiscalini Cheese Co.  
Cheddar with Tarragon

3rd Place  Oakvale Farm Cheese  
Oakvale Farmstead Caraway

MG: Open Category Made from Goat’s Milk

1st Place  Sweet Grass Dairy  
Lumière

2nd Place  Deborah’s Ft. Worth Farmstead  
McNaughton Pastures Fresh

3rd Place  Donnay Dairy  
Organic Chevre

MS: Open Category Made from Sheep’s Milk

1st Place  Everona Dairy  
Piedmont

2nd Place  Bellwether Farms  
San Andreas

3rd Place  Willow Hill Farm  
Vermont Brebis

N. FRESH GOATS MILK CHEESES
Open to All Shapes and Styles of Rindless, Un-aged and/or Fresh Goat’s Milk Cheeses

NF: Flavor Added: Spices, Herbs, Seasonings, Fruits

1st Place  Cypress Grove Chevre  
Herb Chevre

2nd Place  Westfield Farm, Inc.  
Chocolate Capri

3rd Place  Cypress Grove Chevre  
Dill Chevre

NO: Open Category

1st Place  Fromagerie Tournevent  
Biquet

2nd Place  Damafro, Inc.  
Chevre des Alpes Nature 150g

3rd Place  Vermont Butter & Cheese Company  
Vermont Creamy Goat Cheese “Classic”
0. FRESH SHEEP’S MILK CHEESES
Open to All Shapes and Styles of Rindless, Unaged, and/or Fresh Sheep’s Milk Cheeses

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

1st Place Old Chatham Shepherding Company
Garlic & Herb Spread

2nd Place Shepherd’s Way Farms
Queso Fresco de Oveja - Herb/Garlic

3rd Place No Award Given

OO: Open Category

1st Place No Award Given

2nd Place Carr Valley Cheese
Marisa

3rd Place Shepherd’s Way Farms
Queso Fresco de Oveja - Original

P. MARINATED CHEESES
*Entries Include Cheeses Marinated in Olive Oil, Saf flower Oil, Vinegar, Wine, etc.

PC: Open Category Made from Cow’s Milk

1st Place Mozzarella Fresca
Marinated Mozzarella (Olive/Canola Oil)

2nd Place Fiscalini Cheese Co.
Purple Moon (Cabernet Soaked Cheddar)

3rd Place Marin French Cheese Co.
Wine Cheese

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

1st Place Fromagerie Belle Chevre
Chevre w/ Sun Dried Tomatoes

2nd Place Beecher’s Handmade Cheese
Fresh Curds, Market Herb

3rd Place Beecher’s Handmade Cheese
Fresh Curds, Chipotle

PG: Open Category Made from Goat’s Milk

1st Place Haystack Mountain Goat Dairy
Chevre in Marinade

2nd Place Capriole
Banon

3rd Place Harley Farms, Inc.
Chevre-In-Oil

PS: Open Category Made from Sheep’s Milk

1st Place La Moutonnier Inc.
Cabanon

2nd Place No Award Given

3rd Place No Award Given
**Q. CULTURED MILK PRODUCTS**
Limited to Plain Yogurt, Crème Fraiche, Fromage Blanc, Kefir, Labne, etc.

| QC: Cultured Products Made from Cow’s Milk | 1st Place | Cowgirl Creamery | Cottage Cheese |
| 2nd Place | Bittersweet Plantation Dairy | Creole Cream Cheese |
| 3rd Place | Bingham Hill Cheese Company | Original Fresh |

| QF: Crème Fraiche Products Made from Cow’s Milk | 1st Place | Bongrain Cheese U.S.A. | Alouette Crème Fraiche |
| 2nd Place | Bellwether Farms | Crème Fraiche |
| 3rd Place | Cowgirl Creamery | Crème Fraiche |

| QG: Cultured Products Made from Goat’s Milk | 1st Place | Fromagerie Belle Chevre | Fromage Blanc |
| 2nd Place | Harley Farms, Inc. | Plain Chevre Log |
| 3rd Place | No Award Given |

| QQ: Fromage Blanc and Quark Cheese Made from Cow’s Milk | 1st Place | No Award Given |
| 2nd Place | Cowgirl Creamery | Fromage Blanc |
| 3rd Place | No Award Given |

| QS: Cultured Products Made from Sheep’s Milk | 1st Place | Bingham Hill Cheese Company | Mixed Milk Fresh |
| 2nd Place | Appleton Creamery | Yogurt |
| 3rd Place | La Moutonniere Inc. | Crème Extreme |

| QY: Yogurts Made from Cow’s Milk | 1st Place | Traders Point Creamery | Whole Milk Yogurt |
| 2nd Place | CC’s Jersey Crème | Simply Crème |
| 3rd Place | Blue Ridge Dairy Company | Plain 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, Salted

2nd Place  Organic Valley
Organic Lightly Salted Butter

3rd Place  Cabot Creamery Cooperative
Cabot Salted Butter

RF: Flavor-Added: Spices, Herbs, Seasonings, Fruits - All Milks
1st Place  Bittersweet Plantation Dairy
Chocolate Pecan Butter

2nd Place  South Mountain Creamery
Dill and Garlic Butter

3rd Place  No Award Given

RG: Butter Made from Goat’s Milk
1st Place  Meyenberg Goat Milk Products
Meyenberg Goat Milk Butter - European Style

2nd Place  No Award Given

3rd Place  No Award Given

RO: Unsalted Butter Made from Cow’s Milk with, or without, Cultures
1st Place  Cabot Creamery Cooperative
Cabot Unsalted Butter

2nd Place  Vermont Butter & Cheese Company
Vermont Cultured Butter “Unsalted”

3rd Place  PastureLand
Butter, Unsalted

S. CHEESE SPREADS
Cold Pack, Cheddar-Based, Cream Cheese and Yogurt-Based Spreads and Dips

SC: Open Category Made from Cow’s Milk
1st Place  No Award Given

2nd Place  Family Fresh Pack
Asiago Gourmet Cheese Spread

3rd Place  Family Fresh Pack
Cheddablu Gourmet Cheese Spread
SF: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks

1st Place  Shelburne Farms
           Herb Spread

2nd Place  Shelburne Farms
           Green Olive Spread

3rd Place  Family Fresh Pack
           Mourvedre Cheddar Cold Pack Cheese Food

SG: Open Category Made from Goat's Milk

1st Place  Surfing Goat Dairy
           O Sole Mio

2nd Place  Surfing Goat Dairy
           Rolling Green

3rd Place  Luna Mercato, Inc.
           Mediterranean Goat Cheese Spread

T. AGED SHEEP’S MILK CHEESES
Cacciota-, Romano-, Manchego-Styles, Table Cheeses, etc.

TO: Open Category Taupinieres-Styles, Rinded Logs, Pyramid Types, etc.

1st Place  Carr Valley Cheese
           Cave Aged Marisa

2nd Place  Bingham Hill Cheese Company
           Mesa Grande

3rd Place  Shepherd’s Way Farms
           Friesago

U. AGED GOAT’S MILK CHEESES
Taupinieres-Styles, Rinded Logs, Pyramid Types, etc.

UG: Open Category

1st Place  Cypress Grove Chevre
           Mt. McKinley

2nd Place  Zingerman’s Creamery
           Lincoln Log

3rd Place  Hendricks Farms and Dairy
           Cabriejo
V. WASHED RIND CHEESES
Liederkranz, Limburger, Brick Types and Styles, etc. Cheeses with a rind or crust washed in salted brine, whey, beer, wine, other alcohol or grape lees, which exhibit an obvious, smeared or sticky rind and/or crust Exempt: All Washed Curd Cheeses

VC: Open Category Made from Cow’s Milk
1st Place Fromagerie Bergeron
   Fin Renard
2nd Place Old Europe Cheese, Inc.
   Carre St. Joseph
3rd Place Leelanau Cheese Co.
   Aged Raclette

VG: Open Category Made from Goat’s Milk
1st Place No Award Given
2nd Place Capriole
   Mont St. Francis
3rd Place Carr Valley Cheese
   Riverbend Goat

VS: Open Category Made from Sheep’s Milk
1st Place No Award Given
2nd Place Bingham Hill Cheese Company
   Angel Feat
3rd Place Carr Valley Cheese
   Riverbend Sheep
2005 Judges and Sponsors
Meet the Judging Team

John Greeley, Sheila Marie Imports, Ltd., Co-Chair Competition and Judging Committee
John Greeley was born on the Isle of Jersey (home of the Jersey cow breed) and came to America when very young. He is 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. John holds degrees in cheese grading from the University of Wisconsin – Madison and in cheesemaking, from Washington State University, at Pullman. He has been an ACS Board of Directors member for 12 years, chairman of the Cheese Competition Committee for eight years, and is currently Chair of the Judging Practices and Procedures Committee. John co-chaired the ACS Annual Conference in 1996 and 1999. He resides in Reading, MA with his wife and twin sons.

David Grotenstein, Food & Image, Co-Chair Competition and Judging Committee
David Grotenstein has been a consultant in the specialty food industry since January 1997, 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. He’s been in the food business for almost 25 years, having been a manager at Pasta & Cheese, DDL Foodshow and Mangia, a general manager and buyer for Fairway Market and Gourmet Garage, and co-owner of Murray’s Chelsea. He has recently worked with Murray’s Cheese Shop, Wild Edibles Seafood, Oppenheimer Prime Meats in New York, and just began work on the Fallon & Byrne Food Hall in Dublin, Ireland, scheduled to open in November 2005. In 2001 he helped open Fox & Obel Food Market in Chicago and Tuller Premium Foods in Brooklyn, NY, and other clients have included national chains such as Wild Oats, Whole Foods Market and Fuddruckers, as well as independent markets like Liberty Heights Fresh in Salt Lake City, Sickles’ Farm Market of Little Silver, NJ, The Flying Pig Restaurant and Market of Mt. Kisco, NY and Kitchens of New York. In 2002, he co-founded with Mario Batali Molto Sugo LLC, who produce specialty food products under Batali’s label. Products were launched at Trader Joe’s nationwide and are currently sold exclusively at Whole Foods Northeast. In 2004 he rejoined the Board of The American Cheese Society, and co-chairs the Competition and Judging Committee. A native New Yorker, he lives in Manhattan with his wife, Trudi, and two children, Alec and Laura.

Dr. Montserrat Almena
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 through a joint research project between the French Institute INRA and the University of Santiago de Compostela. Her research in Europe focused on the evaluation of mechanisms that determine the quality of specific varieties of traditional cheeses with Designation of Origin. In 1999 she joined the University of Vermont as a postdoctoral Research Associate in the Department of Nutrition and Food Sciences. Dr. Almena is the author of scientific publications in relation with quality of dairy products, co-author of a sensory book in Spanish, and is responsible for the development of the first series of water buffalo yogurt in the American market. Her sensory and technical expertise covers both academic and industrial backgrounds. 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 Aschebrock
Robert Aschebrock 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 44 years.

Diana Bole
Diana’s love and passion for cheese began 19 years ago when she joined the cheesemongers at West Point Market, located in Akron, Ohio. Over the years she has developed her skills, educated herself and became buyer/Director in 1996. Her work involves purchasing, marketing, promotion, new product development and customer and associate education. Diana has traveled to Europe to learn cheese production the small farmhouse dairies of England, Wales and Italy. Over the past 10 years, Diana has watched entrepreneurial American dairy farmers produce unique, exciting and high-quality cheeses and has embraced these innovative American artisan cheese producers, proudly placing them next to European classics and adding them to the store’s collection of over 350 types, styles and classifications of cheeses. Diana continues to work with her sources, adding to the offering of unique, limited edition, hard to find cheeses that have dazzled and excited her store’s customers over the past 67 years in business.

Mike Comotto
Mike Comotto is a 1977 Graduate of the University of Missouri, with a Bachelors of Science in Food Science and Nutrition. He participated in the 1976 Collegiate Dairy Products Evaluation Contest for the University of Missouri in Atlantic City, New Jersey and was employed by Schreiber Foods, Inc. as a Technical Service Representative in 1977. In 1978, Mike received a Wisconsin Cheese Makers and Cheese Graders License. He left Schreiber Foods, Inc., in 1984, to take a position in technical sales for Nordica International, in the dairy ingredients market where was awarded two patents. Through various acquisitions Mike has held positions in technical sales, marketing and technical service with Rhone-Poulenc, Rhodia and now with Danisco USA Inc. In 1989, he became an Official Collegiate Cheddar Cheese Judge, where he still offers his expertise. Mike has served as an instructor for the cheese grading session at the Wisconsin Cheese Makers Short Course and has also been an instructor for a cheesemaking short course on two occasions at the University of Manitoba, in Canada. In 1995, he was asked to organize the Idaho Milk Processors Annual Cheese Contest and continues to coordinate these annual activities. Mike has served as an official judge for the US Cheese Championships, World Cheese Championships, as well as a technical judge for the American Cheese Society on several occasions.

Kathi Demarest
While attending California Culinary Academy, Kathi started her career in cheese retailing at Whole Foods Market San Francisco as a part time clerk. With an extensive retail buying background and a passion for all things culinary, she quickly became the primary cheese/specialty foods buyer for the store. Ultimately, Kathi moved through the ranks of leadership in the San Francisco store over the course of seven years. For the past year, she has been a member of the WFM Northern California and Pacific Northwest Specialty Regional Purchasing team. As Assistant Coordinator, Kathi’s role is to guide team members in the purchasing, handling and retailing of fine quality cheese and wine.

Catherine 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. She is a Director for the Alumni Association. Upon graduation, she worked with May Department Stores, holding roles as 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, Cathy 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, Cathy went to our 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 the Specialty Cheese Shops at one of the country’s most progressive companies. Wegmans is a family-owned 68-store supermarket chain with stores in New York, Pennsylvania, New Jersey and Virginia. Fortune Magazine has named Wegmans to the list of the “100 Best Companies to Work For” eight consecutive years. In 2005 Wegmans was ranked #1.

George F. W. Haenlein
George Haenlein, is professor emeritus of the University of Delaware, Department of Animal and Food Sciences, Newark, DE. He has a Ph.D. in dairy science from the University of Wisconsin-Madison and a D.Sc. degree in animal nutrition from the University Hohenheim, Germany, where he also did his undergraduate studies. George emigrated to the U.S. in 1953, became a naturalized citizen, and joined the University of Delaware in 1957. He taught courses in dairy production, behavior of domesticated animals, dairy products judging, genetics of farm animals and dairy cattle selection. He did research in dairy cattle and dairy goat nutrition, polymorphism in milk of Guernsey and Holstein cows, factors affecting milk composition, and chaired the Sub-Committee of the National Science Foundation on Nutrient Requirements of Goats. He published the Goat Extension Handbook besides more than 125 research and several hundred extension papers, including topics on dairy products. Haenlein was also Dairy Extension Specialist in charge of Delaware Dairy Herd Improvement (DHIA) programs and worked with many Delaware FFA and 4-H dairy products judging teams. He has judged the cheese contests of the ACS for the past 20 years, except for 2004. He has been active in international dairy improvement programs in 15 foreign countries, especially focusing on small ruminants. The recipient of many awards, Haenlein is founder and honorary editor of the international Small Ruminant Research journal, member of many professional and honorary societies including the American Dairy Science Foundation, the American Dairy Goat Research Foundation, the British Sheep Dairying Association, the American Cheese Society, charter member of the International Goat Association, the Smithsonian Associates, and honorary fellow of the American Association for the Advancement of Science. He is presently working on a book about milk and dairy products of domestic species besides cows.

Walter Hartman
Walter Hartman has been with Virginia Tech, as Dairy Pilot Plant Manager and Extension Specialist for Dairy and Cheese processors, since 1988. He is a member of International Food Technology, Carolina Virginia Dairy Processors Association and Virginia Dairy Technology Society. He teaches a Dairy Processing Course, on production and testing of dairy products. Hartman is also a coach for the Dairy Judging team at Virginia Tech, sponsored by the International Association of Food Industry Suppliers and International Dairy Foods Association. Hartman completed the Master Cheese Makers Course at the University of Wisconsin, the Pasteurizer Operators Course at North Carolina State, and the Milk Pasteurization Controls and Tests Course with the Food and Drug Administration.
Robert C. Lindsay
Bob Lindsay is Professor in the Food Science Department at the University of Wisconsin – Madison, where one of his research and teaching specialty areas is cheese and dairy flavors. As part of his responsibilities, he also oversees the Sensory Evaluation Laboratory at the UW, which conducts flavor evaluations for research projects related to the dairy and food industries. His research has probed many quality-related facets of dairy flavors, including basic understandings of the microbiological and chemical bases of specialty cheese flavors and how grass feeds provide unique flavors to cheeses. He has extensive experience in product innovations, troubleshooting off-flavors in foods, formal judging of cheese and dairy products, and has regularly contributed to ACS technical programs.

David Lockwood
David Lockwood has worked in the cheese industry since 1985. He worked at Zingerman’s Delicatessen until moving to London to work with Neal’s Yard Dairy, in 1991. David has worked in all aspects of the business, from retail to cheese care to trade sales. Currently he is financial director of Neal’s Yard Dairy and makes as much time as possible to taste and care for cheese.

Neville McNaughton
Neville Mcnaughton learned cheesemaking in New Zealand and graduated, in 1975, with a Diploma in Dairy Technology from Massey University. He has worked in open vat cheese plants, specialty cheese plants prior to opening Kapiti Cheeses Ltd. in New Zealand with a partner in 1983. This business was sold in 2003 having become New Zealand’s premier cheese brand and most awarded Cheese Company. Neville has lived in the USA since late 1986 and worked for New Zealand Milk Products, Marin French Cheese, and Imperial Biotechnologies. In 2003 Neville began doing business as CheezSorce, his consulting business provides basic planning services for dairy plant operators, both new and existing, technical services and training, engineering guidance on construction and choice of materials, designs specialized aging facilities for artisan and traditional Cheesemakers. Based in Davisville, Missouri Neville is a cheese enthusiast, enjoys judging contests. He has 34 years experience in the cheese industry, has traveled and made cheese in many parts of the world, he remains grateful for the fact that he grew up in a relatively backward part of New Zealand and was able to observe the manufacture of rinded cheddar in 80# wheels that was exported to the United Kingdom. (His father was a director of the local cheese factory). He has never got to far from his roots and appreciates the challenges faced by existing and new entries into the dairy business. Looking forward he continues to see rewarding opportunities for added value to milk across the spectrum of dairy products.

Helder dos Santos
Helder dos Santos was born in Portugal and immigrated to the U.S. as a child. He has worked in restaurants and for one other small specialty food distributor. For the last 15 years, Helder has been selling cheese and specialty foods for C.E. Zuercher & Co. He has eaten a lot of cheese and plans to eat a lot more!

William (Bill) Schlinsog
Bill Schlinsog is a Cheese Specialist and Dairy consultant. He served as a Wisconsin cheese maker 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. Bill was employed by the Wisconsin Department of Agriculture for 37 years, during which time he worked as a Food Inspector, Cheese Grading Specialist and Dairy Product Marketing Specialist. Bill is a certified judge of state and county cheese contests. He has served as a judge for the American Cheese Society and is Chief Judge for the Wisconsin State Fair. Bill served as Chief Judge for 21 years for both the United States Cheese Contest and the World Championship Cheese Contest, sponsored annually by the Wisconsin Cheese Makers Association, and currently serves as Chief Judge Emeritus. Bill has also judged cheese internationally, at contests in Germany, Switzerland and Italy.
Daniel Sirko
With over 20 years experience in the food service industry, Daniel Sirko has launched and operated some of Chicago’s premier specialty retailers, including Pastoral Artisan Cheese, Bread & Wine; Fox & Obel; and Foodstuffs, Inc. He is a graduate of the School of Hospitality Management at Michigan State University. As the Gourmet Manager of Pastoral Artisan Cheese, Bread & Wine, Daniel oversees product selection and handling, and teaches classes on cheese and cheese/wine pairing. He is grateful to be a part of the burgeoning cheese movement in the U.S. and is eager to share his knowledge with his staff, customers and associates.

Diane Stemple
Diane Stemple has been working as a cheesemonger at Murray’s Cheese, New York City, since October of 2002. Recently featured in the New York Times Food Section article “By Cheese Possessed,” she is described as a cheese fanatic. Her past cheese mentors include Peter Kindel and Max McCalman of Artisanal, where Diane created an informal cheese internship from May 2001 through October 2002. Diane teaches cheese courses, such as Old World vs. New World Cheese at Hofstra University, Northwinds Coffee and Tea Company, local continuing education programs and most recently Murray’s Cheese Shop. Diane has traveled extensively to further her cheese knowledge. Visiting Scotland, in 2002, she enjoyed assisting cheesemakers Jeff and Chris Reade on the Isle of Mull and then, a year later, was able to sell the particular wheels she bandaged, from behind the counter at Murray’s. Dr. Diane Stemple is also a clinical psychologist and has a private practice in Port Washington, New York.

Cathy Strange
With 23 years experience in the food industry, Cathy Strange has worked the past 13 years with Whole Foods Market as a specialty team leader, regional coordinator and in her current position as National Cheese Buyer. She has been involved with the American Cheese Society for over 12 years, acting as the president for two terms. Cathy is passionate about supporting regional and artisanal producers and is excited about featuring fine North American cheeses in the Whole Foods Market Stores. Cathy has served as a judge in Great Britain and is excited to build on her judging skills by serving as a judge for the ACS Competition.

W.L. “Bill” Wendorff
Dr. 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 milk cheeses. Dr. Wendorff is a member of ADSA, IAFP, IFT and American Cheese Society.
PARTICIPATING CHEESE COMPANIES

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Agropur, Fine Cheese Division
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Appleton Creamery
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Blue Ridge Dairy Company
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Calabro Cheese Corp.  
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Capriole  
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Carr Valley Cheese  
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Catapano Dairy Farm  
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CC’s Jersey Crème  
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Cedar Grove Cheese, Inc.  
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Chateaux Cheese Coop  
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Champlain Valley Creamery  
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Cobb Hill Cheese  
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Cowgirl Creamery  
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Crave Brothers Farmstead Cheese  
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Crowley Cheese, Inc.  
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Cypress Grove Chevre  
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Damafro, Inc.  
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Deborah’s Ft. Worth Farmstead  
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Donnay Dairy  
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Everona Dairy  
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Fagundes Old World Cheese  
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