The American Cheese Society is an active, non-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 2006 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. Where the minimum number of points was not earned, no award was given for that category or sub-category.

The cheeses submitted for the 2006 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’s 2006 Awards Ceremony. On behalf of our committee, our staff and volunteers and, most importantly, our cheesemaker members I thank you for joining us.

I’ve had the good fortune to spend some extra time here in this beautiful city, a cultural and culinary hotbed of the Pacific Northwest and have been thrilled by the anticipation and reception Portland has given this year’s conference. We’ve seen record, sell-out crowds for 2006 and this increased awareness of American cheesemaking is reflected in an unprecedented number of entries for our annual Judging and Competition.

157 producers from 28 states (and two provinces) entered an astounding 941 cheeses, almost 200 more than last year’s record 749. We were fortunate to have made some adjustments this year in the receiving and processing of cheeses and increasing the number of judges. The judging itself went very smoothly, your cheeses received the greatest of hands-on care throughout, and there are many to thank for that.

My personal thanks go out to John Greeley, Debra Dickerson, Tom Kooiman, Marci Wilson, Tony Butler and especially to Richard and Karen Silverston, whose thoughtfulness and hard work have brought the judging process from the pen-and-pencil era into the 21st century.

As the conference and all its elements grow, so does the need for volunteers. I share the gratitude all our committee chairs feel for those who helped this year. Everyone on our receiving team, who came in a week before the conference to unpack, check, categorize and stow your cheeses and all those on the competition team who dispatched cheeses to and from the judges’ chambers, did so with a focus and enthusiasm that was unfaltering. Thank you for your incredible contributions.

Our deep, deep thanks to those who judged this year. There was a lot to taste, many decisions to make and much commentary to write. Our judges worked with vigor, excitement, professionalism and most importantly, good cheer. All our cheesemaker members, and we on the committee, thank you for your diligent and heart-felt work.

The Annual Conference remains one of the most unique events of its kind in the United States. Rarely does such a large group gather for the purpose of sharing ideas and techniques that help shape and drive the industry. Even with 22 categories and 91 subcategories, there are only a potential 273 ribbons to be handed out (plus Best of Show). That means the vast majority of entries will not receive awards.

Certainly our cheesemakers realize this going in, yet they continue to create and enter more and more cheese each year. It would seem that the idea of community far outweighs that of rivalry. People are striving not just for recognition but also for quality and inclusion amongst their peers. From the smallest farmstead operations to the largest dairy-producing cooperatives, everyone’s game keeps improving within this friendliest of competitions.

We are proud to be a part of it. Congratulations to all of the entrants who placed in this year’s Judging and Competition, and the same to those who did not, but who contributed equally to this remarkable event.

David Grotenstein
Chairman, ACS Competition Committee, July 21, 2006
2006 ACS Cheese Competition

OFFICIAL JUDGES’ ROSTER

Technical Judges
Marc Bates
Floyd Bodyfelt
Stephanie Clark
Michael Costello
Lisbeth Goddik
Sarah Masoni
Neville McNaughton
Margaret Morris
Michael Qian
Scott Rankin
Bill Wendorff
Les Wood

Aesthetic Judges
Ray Bair
Judy Creighton
Martha Holmberg
Christine Hyatt
Justin Jackson
Steve Jones
David Lockwood
Andrea London
Tami Parr
Eric Rose
Lee Smith
Juliana Uruburu
BEST OF SHOW

Cabot Clothbound Cheddar

Cabot Creamery Cooperative
Marcel Gravel and Team
Montpelier, Vermont
A. FRESH UNRIPENED CHEESES
Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata, Quark. **Exempt:** Fresh Goat Cheese, Queso Blanco types, and cottage cheeses

AC: Cheeses Made from Cow’s Milk

1st Place  Agropur
          Delicreme Plain

2nd Place  Marin French Cheese Company
          Petit Dejeuner

3rd Place  BelGioioso Cheese Company
          Ricotta

3rd Place  Zingerman’s Creamery
          Original Cream Cheese

AG: Cheeses Made from Goat’s Milk

1st Place  M. Larivee International Inc.
          Chevre Du Nord, Plain with Vine Leaf (100 G)

2nd Place  Marin French Cheese Company
          Petit Chevre Dejeuner

3rd Place  Marin French Cheese Company
          Chevre Quark

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

1st Place  Marin French Cheese Company
          Melange Dejeuner

2nd Place  La Moutonniere Inc.
          Neige de Brebis

3rd Place  Marin French Cheese Company
          Melange Quark

AM: Mascarpone – Made from Cow’s Milk

1st Place  Vermont Butter & Cheese Company
          Vermont Mascarpone

2nd Place  Crave Brothers Farmstead Cheese, LLC
          Mascarpone

3rd Place  Cantare Foods
          Mascarpone

AR: Ricotta – Made from Cow’s Milk

1st Place  No Award Given

2nd Place  Agropur
          Presigio Ricotta

3rd Place  Calabro Cheese Corporation
          Hand Packed w/m Ricotta
**B. SOFT RIPENED CHEESES**
White surface mold ripened cheeses - Brie, Camembert, Coulommiers, etc.

### BA: Open Class for All Cheeses Made from Cow’s Milk

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Cowgirl Creamery</td>
<td>Pierce Point</td>
</tr>
<tr>
<td>2nd</td>
<td>Sweet Grass Dairy</td>
<td>Green Hill</td>
</tr>
<tr>
<td>3rd</td>
<td>Jasper Hill Farm</td>
<td>Constant Bliss</td>
</tr>
</tbody>
</table>

### BB: Brie Cheese Made from Cow’s Milk

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Marin French Cheese Company</td>
<td>Triple Crème Brie</td>
</tr>
<tr>
<td>2nd</td>
<td>La Maison Alexis de Portneuf</td>
<td>Brie Bonaparte</td>
</tr>
<tr>
<td>3rd</td>
<td>Lactalis USA - Turlock</td>
<td>Brie 7oz Foil Plain 60%</td>
</tr>
</tbody>
</table>

### BC: Camembert Cheese Made from Cow’s Milk

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Marin French Cheese Company</td>
<td>Rouge Et Noir Camembert</td>
</tr>
<tr>
<td>2nd</td>
<td>La Maison Alexis de Portneuf</td>
<td>Camembert de Portneuf</td>
</tr>
<tr>
<td>3rd</td>
<td>MouCo Cheese Company, Inc.</td>
<td>MouCo Camembert</td>
</tr>
</tbody>
</table>

### BG: Cheeses Made from Goat’s Milk

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Blue Ledge Farm</td>
<td>Crottina</td>
</tr>
<tr>
<td>2nd</td>
<td>Blue Ledge Farm</td>
<td>Lakes Edge</td>
</tr>
<tr>
<td>2nd</td>
<td>Cypress Grove Chevre</td>
<td>Pee Wee River Roll</td>
</tr>
<tr>
<td>2nd</td>
<td>Montchevre Betin Inc.</td>
<td>Montchevre Camembert - La Chevirote</td>
</tr>
<tr>
<td>3rd</td>
<td>Bittersweet Plantation Dairy</td>
<td>Gabriel</td>
</tr>
<tr>
<td>3rd</td>
<td>Pure Luck Grade A Goat Dairy</td>
<td>Del Cielo</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Appleton Creamery</td>
<td>Bre Brie</td>
</tr>
<tr>
<td>2nd</td>
<td>Old Chatham Sheepherding Company, Inc.</td>
<td>Nancy’s Hudson Valley Camembert</td>
</tr>
<tr>
<td>3rd</td>
<td>Marin French Cheese Company</td>
<td>Melange Brie</td>
</tr>
</tbody>
</table>
BF: Flavor Added: Spices, Herbs, Seasoning, Fruits, etc.

1st Place Marin French Cheese Company
Garlic Brie

2nd Place Marin French Cheese Company
Peppercorn Brie

3rd Place Marin French Cheese Company
Jalapeno Brie

3rd Place Marin French Cheese Company
Pesto Brie

BT: Triple Crème Soft Ripened (cream added / blue cheeses exempt) All Milks

1st Place Coach Farm, Inc.
Triple Cream Wheel

2nd Place Bittersweet Plantation Dairy
Fleur de Teche

3rd Place Cowgirl Creamery
Mt. Tam

3rd Place Old Chatham Sheepherding Company, Inc.
Hudson Valley Camembert Square

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

CC: Open Category Made from Cow’s Milk

1st Place Klondike Cheese Company
Brick

2nd Place Agropur
Oka Regular

3rd Place Fence Line, LLC at Burnett Dairy Cooperative
Fence Line Winter Sun

CG: Open Category Made from Goat’s Milk

1st Place Carlisle Farmstead Cheese
Kay’s Eclipse

2nd Place Natural Valley Cheese, LLC
Twin Bluff Select

3rd Place Natural Valley Cheese, LLC
Lundina

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

1st Place Old Chatham Sheepherding Company, Inc.
Mutton Button

2nd Place Carr Valley Cheese Co.
Canaria

3rd Place Willamette Valley Cheese
Perrydale
AMERICAN ORIGINALS continued

CJ: Monterey Jack - Cow’s Milk

1st Place  McCadam Cheese
           McCadam Monterey Jack

2nd Place  Sierra Nevada Cheese Company
           Sierra Nevada Organic Monterey

3rd Place  Neighborly Farms
           Organic Monterey Jack

CP: Monterey Jack with Flavors - Cow’s Milk

1st Place  Meister Cheese Company
           Great Midwest Ranch

2nd Place  Sugar River Cheese Co.
           Monterey Jack with Roasted Garlic & Basil

3rd Place  Fagundes Old World Cheese
           Hanford Jack Jalapeno

3rd Place  Meister Cheese Company
           Great Midwest Roasted Red Pepper

CY: Colby – Made from Cow’s Milk

1st Place  Carr Valley Cheese Co.
           Colby

2nd Place  Organic Valley Family of Farms
           Organic Pasteurized Colby

3rd Place  Next Generation
           Next Generation Raw Milk Colby

D. AMERICAN MADE / INTERNATIONAL STYLE

Exempt: all Cheddars, all Italian type cheeses

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

1st Place  Hendricks Farms & Dairy
           Bavarian Swiss

2nd Place  Willamette Valley Cheese
           Farmstead Gouda

3rd Place  Old Europe Cheese, Inc.
           Edam

DC: Open Category Made from Cow’s Milk

1st Place  Leelanau Cheese Company
           Raclette

2nd Place  Fair Oaks Dairy Products
           Sweet Swiss

3rd Place  Roth Kase USA, Ltd.
           Raclette
DG: Open Category Made from Goat’s Milk

1st Place Fromagerie Bergeron
    Patte Blanche

2nd Place Twig Farm
    Goat’s Milk Tomme

3rd Place Pure Luck Grade A Goat Dairy
    Ste Maure

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

1st Place Carr Valley Cheese Co.
    Cave Aged Mellage

2nd Place Carr Valley Cheese Co.
    Benedictine

2nd Place Carr Valley Cheese Co.
    Bessies Blend

3rd Place Willow Hill Farm
    Summer Tomme

E. CHEDDARS
All Cheddars, all milk sources

EF: Flavor Added: Spices, Herbs, Seasonings, Fruits, etc. - Any Age

1st Place Ballard Family Dairy & Cheese
    Idaho Pepper Cheddar

2nd Place Rogue Creamery
    Chipotle Cheddar

3rd Place Fiscalini Farms/Fiscalini Cheese Co.
    Cheddar with Caraway

3rd Place Fiscalini Farms/Fiscalini Cheese Co.
    Cheddar with Garlic

3rd Place Neighborly Farms
    Organic Green Onion Cheddar

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

1st Place Bleu Mont Dairy
    Lil Wils Bandaged Cheddar

2nd Place Carr Valley Cheese Co.
    Mammoth Cheddar

3rd Place Beecher’s Handmade Cheese
    Flagship Reserve

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

1st Place Mount Sterling Cheese
    Raw Goat Milk Mild Cheddar

2nd Place Carr Valley Cheese Co.
    Goat Cheddar

3rd Place Cypress Grove Chevre
    Goat Milk Cheddar
### EA: Aged Cheddars, All Milks (Aged Between 12 and 24 Months)

1st Place  Cabot Creamery Cooperative  
Cabot Clothbound Cheddar

2nd Place  M. Larivee International Inc.  
M. Larivee International Cheddar Aged 2-years old (1x2.27 KG)

3rd Place  Green Valley Dairy  
White Noble

### EM: Mature Cheddars: Aged Between 25 and 35 Months

1st Place  Fiscalini Farms/Fiscalini Cheese Co.  
Bandage Wrap Cheddar Mature

2nd Place  Beecher's Handmade Cheese  
Flagship (Aged 2-years)

3rd Place  Hoch Enterprises  
Braun Suisse Kase Cheddar Mature

3rd Place  Shelburne Farms  
Shelburne Farms 24 Month Cheddar

### EX: Mature Cheddars: Aged Between 36 and 48 Months

1st Place  No Award Given

2nd Place  Agropur  
Britannia Cheddar - 3 Years

3rd Place  Parmalat  
Balderson

### EE: Mature Cheddars: Aged Longer Than 49 Months

1st Place  Hook’s Cheese Co., Inc.  
10 year Sharp Cheddar

2nd Place  Cabot Creamery Cooperative  
Cabot Vermont Cheddar

2nd Place  Parmalat  
Balderson

3rd Place  Carr Valley Cheese Co.  
10-yr. Cheddar

3rd Place  Cedar Grove Cheese, Inc.  
Prairie Premium Cheddar Five Years

3rd Place  Widmer Cheese Cellars, Inc.  
6-Year Aged 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  WI Farmers Union Speciality Cheese Co.  
Blue
2nd Place  Faribault Dairy Company, Inc.  
            Amablu Gorgonzola
2nd Place  Jasper Hill Farm  
            Bayley Hazen Blue
2nd Place  Marin French Cheese Company  
            Petit Bleu
3rd Place  WI Farmers Union Speciality Cheese Co.  
            Gorgonzola

FG:  Blue-Veined Made from Goat’s Milk
1st Place  Pure Luck Grade A Goat Dairy  
            Hopelessly Bleu
2nd Place  Firefly Farms  
            Mountain Top Bleu
3rd Place  Carr Valley Cheese Co.  
            Billy Blue

FS:  Blue-Veined Made from Sheep’s or Mixed Milks
1st Place  Shepherd’s Way Farms  
            Big Woods Blue
2nd Place  Carr Valley Cheese Co.  
            Baba Blue
3rd Place  Marin French Cheese Company  
            Melange Bleu

FE:  External Blue Molded Cheeses - All Milks
1st Place  Westfield Farm  
            Bluebonnet
2nd Place  Westfield Farm  
            Hubbardston Blue
3rd Place  Westfield Farm  
            Classic Blue Low

G.  HISPANIC & PORTUGUESE STYLE CHEESES
GA:  Ripened Category: Cotija, Flamingo Bolla, St. Jorge Types, etc. - All Milks
1st Place  Roth Kase USA, Ltd.  
            GranQueso
2nd Place  Fagundes Old World Cheese  
            St. Jorge
3rd Place  No Award Given

GC:  Fresh Unripened Category: Queso Blanco, Queijo Fresco, etc. - All Milks
1st Place  Willamette Valley Cheese  
            Queso Fresco
2nd Place  Fagundes Old World Cheese  
            Queijo Fresco
3rd Place  Fagundes Old World Cheese  
            Queso Fresco
GF: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks

1st Place  No Award Given

2nd Place  Mozzarella Company
            Queso Blanco with Chiles

3rd Place  Moo Cheeses LP Lucky Layla Farms
            Tex-Mex

HISPANIC & PORTUGUESE STYLE CHEESES continued

H. ITALIAN TYPE CHEESES

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

1st Place  Fence Line, LLC at Burnett Dairy Cooperative
            Fence Line Lightly Aged Provolone

2nd Place  Roth Kase USA, Ltd.
            Mezzaluna Fontina

3rd Place  Mozzarella Company
            Caciocavallo

HA: Grating Types - Reggianito, Sardo, Domestic Parmesan, All Milks - Romano Made Only From Cow or Goat Milks and Not from Sheep Milk

1st Place  Belgoioso Cheese, Inc.
            Parmesan

2nd Place  Saputo Cheese USA
            Fortinetta (Stello 10#)

3rd Place  The Antigo Cheese Company
            Premium Asiago

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

1st Place  Cantare Foods
            Gourmet Mozzarella

2nd Place  Saputo Cheese
            Saputo Mozzarellaissima

3rd Place  Crave Brothers Farmstead Cheese, LLC
            Farmer’s Rope String

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

1st Place  Mozzarella Company
            Fresh Mozzarella

2nd Place  Mozzarella Fresca, Inc.
            Fresh Mozzarella, Acid Set

3rd Place  Belgoioso Cheese, Inc.
            Fresh Mozzarella

3rd Place  Blue Ridge Dairy Company
            Fresh Mozzarella, Ciliegine
I. FETA CHEESES

IC: Feta Made from Cow’s Milk

1st Place Klondike Cheese Company
   Feta

2nd Place Carr Valley Cheese Co.
   Cow Feta

3rd Place Agropur
   Danesborg Feta

IG: Feta Made from Goat’s Milk

1st Place Fraga Farm Goat Cheese
   Aged Raw Feta

2nd Place Pure Luck Grade A Goat Dairy
   Feta

3rd Place Natural Valley Cheese, LLC
   Feta

IS: Feta Made from Sheep’s Milk

1st Place No Award Given

2nd Place Black Sheep Creamery
   Feta

2nd Place La Moutonniere Inc.
   Feta

3rd Place Carr Valley Cheese Co.
   Sheep Feta

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

1st Place Klondike Cheese Company
   Peppercorn Feta

2nd Place Lactalis USA - Belmont
   President Feta with Mediterranean Herbs

3rd Place Lactalis USA - Belmont
   President Feta with Tomato and Basil

J. LOW FAT / LOW SALT CHEESES

JC: Open to Goat, Sheep and Water Buffalo Milk Cheeses
   No Entries

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

1st Place Fromagerie Tournevent
   Deli-Chevre - Plain Low Fat

2nd Place Roth Kase USA, Ltd.
   St. Otho’s

3rd Place Fromagerie Bergeron
   Le Six Pourcent
LOW FAT / LOW SALT CHEESES continued

**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 come from fat)

1st Place  No Award Given
2nd Place  Cedar Grove Cheese, Inc.
           Farmer’s Cheese
3rd Place  Coach Farm, Inc.
           Reduced Fat Stick

**JF:** Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks

1st Place  No Award Given
2nd Place  Washington State University Creamery
           Fire!
3rd Place  Marin French Cheese Company
           Strawberry Quark

**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  ARLA Foods
           Smoke Peppercorn Gouda
2nd Place  Beecher’s Handmade Cheese
           No Woman
2nd Place  Widmer Cheese Cellars, Inc.
           Cheddar with Jalapeno
3rd Place  Cypress Grove Chevre
           Pepper Chevre
3rd Place  Sweetwater Valley Farm
           Fiery Fiesta
3rd Place  Winchester Cheese Co.
           Jalapeno Gouda

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

1st Place  Harley Farms Goat Dairy
           Van Goat
2nd Place  Ballard Family Dairy & Cheese
           Idaho Garlic Herb Cheese Curds
2nd Place  Bittersweet Plantation Dairy
           Bulgarian Style Raisin & Pecan Yogurt
3rd Place  Edelweiss Town Hall Cheese Co.
           Havarti Pepper
**KP: Cheeses Flavored with Crushed or Whole Peppercorns or Savory Spices**

1st Place  Tumalo Farms  
Peppercorn

2nd Place  Haystack Mountain Goat Dairy  
Cracked Pepper Chevre

3rd Place  Zingerman’s Creamery  
Detroit Street Brick

**KG: Open Category Made from Goat’s Milk**

1st Place  Tumalo Farms  
Pond Hopper

2nd Place  Carr Valley Cheese Co.  
Cocoa Cardona

2nd Place  Cypress Grove Chevre  
Purple Haze

3rd Place  Harley Farms Goat Dairy  
Cranberry Walnut

**KS: Open Category Made from Sheep’s Milk**

1st Place  No Award Given

2nd Place  La Moutonniere Inc.  
Petit Patadon

3rd Place  Carr Valley Cheese Co.  
Black Sheep Truffle

**L. SMOKED CHEESES**

**LC: Open Category Made from Cow’s Milk**

1st Place  Taylor Farm  
Maple Smoked Gouda

2nd Place  Chalet Cheese Coop.  
Natural Smoked 20#. Swiss Wheel

2nd Place  Fair Oaks Dairy Products  
Smoked Sweet Swiss

3rd Place  Carr Valley Cheese Co.  
Smoked Fontina

**LG: Open Category Made from Goat’s Milk**

1st Place  Meyenberg Goat Milk Products  
Meyenberg Smoked Jack Goat Cheese (liquid)

2nd Place  Westfield Farm  
Smoked Capri

3rd Place  Haystack Mountain Goat Dairy  
Applewood Smoked Chevre

**LS: Open Category made from sheep’s milk**

No Entries
**SMOKED CHEESES continued**

**LM:** Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovolini, etc.)

1st Place  Mozzarella Company  Smoked Scamorza
2nd Place  Saputo Cheese  Saputo Smoked Caciocavallo
3rd Place  Blue Ridge Dairy Company  Applewood Smoked Mozzarella

**LD: Smoked Cheddars**

1st Place  Fiscalini Farms/Fiscalini Cheese Co.  Smoked Cheddar
2nd Place  Grafton Village Cheese Company  Smoked Cheddar
2nd Place  Shelburne Farms  Shelburne Farms Smoked Cheddar
3rd Place  Carr Valley Cheese Co.  Applewood Smoked Cheddar
3rd Place  Cedar Grove Cheese, Inc.  Smoked Cheddar
3rd Place  Sweetwater Valley Farm  Hickory Smoked Mountain White

**M. FARMSTEAD CHEESES**

Limited to cheeses and fermented milk products made with milk from herds on the farm where the cheeses are produced

**MA: Open Category for Cheeses Aged Longer Than 90 days – All Milks**

1st Place  Thistle Hill Farm  Tarentaise
2nd Place  Uplands Cheese, Inc.  Pleasant Ridge Reserve
3rd Place  Cobb Hill Cheese  Ascutney Mountain

**MC: Open Category Made from Cow’s Milk**

1st Place  Fiscalini Farms/Fiscalini Cheese Co.  Bandage Wrap Cheddar
2nd Place  Crave Brothers Farmstead Cheese, LLC  Les Freres
2nd Place  Estrella Family Creamery  Bea Truffled
3rd Place  Meadow Creek Dairy  Appalachian

**MG: Open Category Made from Goat’s Milk**

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1st Place  Estrella Family Creamery  Caldwell Creek Chevrette
2nd Place  Coach Farm, Inc.  Green Peppercorn Brick
2nd Place  Fantome Farm  Fleurie Noir
3rd Place  Haystack Mountain Goat Dairy  Queso de Mano

MS: Open Category Made from Sheep’s Milk

1st Place  Rinconada Dairy  La Panza (2 - 2 1/4 lb.)
2nd Place  Bellwether Farms  Bellwether Farms- Pepato
3rd Place  La Moutonniere Inc.  Fleur des Monts

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

1st Place  Willamette Valley Cheese  Cumin Gouda
2nd Place  Oakvale Farm Cheese  Oakvale Farmstead Jalapeno Gouda
3rd Place  CC’s Jersey Crème  Blueberry Crème

N. FRESH GOAT’S MILK CHEESES
Open to all shapes and styles of rindless, unaged, fresh goat

NO: Open Category

1st Place  Damafro, Inc.  Chevre des Alpes Nature
2nd Place  Cypress Grove Chevre  Fresh Chevre
2nd Place  Silver Falls Creamery  Chevre
2nd Place  Vermont Butter & Cheese Company  Vermont Creamy Goat Cheese “Classic”
3rd Place  Sweet Grass Dairy  Fresh Chevre
3rd Place  Westfield Farm  Fresh Capri

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

1st Place  Rollingstone Chevre  Brandywine (banon style)
2nd Place  Westfield Farm  Herb Garlic Capri
3rd Place  Westfield Farm  Chocolate Capri
O. **FRESH SHEEP’S MILK CHEESES**
Open to all shapes and styles of rindless, unaged, fresh sheep cheeses

**OO:** Open category
No Entries

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

1st Place  No Award Given
2nd Place  No Award Given
3rd Place  Old Chatham Sheepherding Company, Inc.
Fresh Sheep’s Milk Cheese w/Garlic & Herbs

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  Mozzarella Fresca, Inc.
Marinated Mozzarella
2nd Place  Willamette Valley Cheese
Wine Pomace Gouda
3rd Place  Marin French Cheese Company
Wine Cheese

**PG:** Open Category Made from Goat’s Milk

1st Place  Appleton Creamery
Chevre in Olive Oil
2nd Place  Harley Farms Goat Dairy
Chevre in Oil
2nd Place  Surfing Goat Dairy
Ping Pong Balls
3rd Place  Fromagerie Tournevent
Feta Tradition - in Seasoned Oils

**PS:** Open Category Made from Sheep’s Milk

1st Place  La Moutonniere Inc.
Cabanon
2nd Place  Carr Valley Cheese Co.
Black Sheep Truffle Infused
3rd Place  No Award Given

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

1st Place  No Award Given
2nd Place  Fromagerie Belle Chevre
Tuscan Chevre with Extra Virgin Olive Oil & Herbs
3rd Place  Moo Cheeses LP Lucky Layla Farms
Sundried Tomato Mozzarella
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  Blue Ridge Dairy Company
Plain Yogurt

2nd Place  No Award Given

3rd Place  Belfiore Cheese Company
Farmers Cheese

QG Cultured Products Made from Goat’s Milk

1st Place  Harley Farms Goat Dairy
Fromage Blanc

2nd Place  Redwood Hill Farm & Creamery
Redwood Hill Farm Plain Yogurt

3rd Place  Cheesemakers.com
Lone Star Goat Milk Yogurt - Sugar Free

3rd Place  Cypress Grove Chevre
Fromage Blanc

QS: Cultured Products Made from Sheep’s Milk

1st Place  No Award Given

2nd Place  Willow Hill Farm
Sheep Yogurt

3rd Place  Old Chatham Sheepherding Company, Inc.
Plain Sheep’s Milk Yogurt

QF: Limited to Crème Fraiche Products Made from Cow’s Milk

1st Place  Cabot Creamery Cooperative
Cabot Crème Fraiche

2nd Place  Bellwether Farms
Bellwether Farms- Crème Fraiche

2nd Place  Blue Ridge Dairy Company
Crème Fraiche

2nd Place  Vermont Butter & Cheese Company
Vermont Crème Fraiche

3rd Place  Moo Cheeses LP Lucky Layla Farms
Crème Fraiche doree

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

1st Place  No Award Given

2nd Place  Goat Rising LLC, The Farmstead at Mine Brook
Jerseymaid Farmstead Ricotta

3rd Place  Traders Point Creamery
Fromage Blanc
CULTURED MILK PRODUCTS continued

QY: Yogurts Made from All Milks

1st Place  Traders Point Creamery
           Whole Milk Yogurt

2nd Place  Bittersweet Plantation Dairy
           Bulgarian Style Plain Yogurt

3rd Place  CC’s Jersey Crème
           Simply Crème

3rd Place  Painted Pepper Farm
           Dairy Delights Goat’s Milk Yogurt- Plain

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  Cabot Creamery Cooperative
           Cabot Salted Butter

2nd Place  Cabot Creamery Cooperative
           Cabot Whey Cream Butter

3rd Place  PastureLand
           Butter, Salted

RO: Unsalted Butter Made from Cow’s Milk with or without Cultures

1st Place  Cabot Creamery Cooperative
           Cabot Unsalted Butter

2nd Place  Organic Valley Family of Farms
           Organic European-Style Cultured Butter

3rd Place  Vermont Butter & Cheese Company
           Vermont Cultured Butter “Unsalted”

RG: Butter Made from Goat’s Milk

1st Place  Meyenberg Goat Milk Products
           Meyenberg European Style Goat Milk Butter

2nd Place  Mount Sterling Cheese
           Pure Goat Milk Butter

RS: Butter made from Sheep’s Milk
No Entries

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

1st Place  Bittersweet Plantation Dairy
           White Chocolate Praline Butter

2nd Place  No Award Given

3rd Place  No Award Given
S. CHEESE SPREADS
Cold Pack, Cheddar-based, Cream Cheese and Yogurt-based Spreads

SC: Open Category Made from Cow’s Milk

1st Place  Mozzarella Fresca, Inc.
Dolce; Caramel Flavored mascarpone

2nd Place  Fiscalini Farms/Fiscalini Cheese Co.
Horsefeathers (Cheddar with Horseradish)

3rd Place  Pine River Pre Pack, Inc.
Black Diamond Merlot Cold Pack

SG: Open Category Made from Goat’s Milk

1st Place  Redwood Hill Farm & Creamery
Redwood Hill Farm Garlic-Chive Chevre

2nd Place  Goat Rising LLC, The Farmstead at Mine Brook
Goat Rising Garlic & Herb Chevre Spread

3rd Place  Surfing Goat Dairy
Oyster

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

1st Place  Pine River Pre Pack, Inc.
Pine River Horseradish Cold Pack

2nd Place  Brunkow Cheese of Wisconsin, Inc.
Horseradish Raw Milk Cheddar Spread

3rd Place  Mozzarella Company
Pecan Praline Mascarpone

SS: Open category made from sheep’s milk
No Entries

T. AGED SHEEP’S MILK CHEESES
Caciotta, Romano, Manchego, Table Cheeses, etc.

TO: Open Category

1st Place  No Award Given

2nd Place  Wisconsin Sheep Dairy Cooperative
Dante

3rd Place  Everona Dairy
Stony Man
U. AGED GOAT’S MILK CHEESES
Taupinieres, rinded Logs, Pyramid Types, etc.

UG: Open Category

1st Place  Estrella Family Creamery
           Grisdale Goat

2nd Place  Cypress Grove Chevre
           Mt. McKinley

2nd Place  Vermont Butter & Cheese Company
           Bonne Bouche

3rd Place  Firefly Farms
           Buche Noire

3rd Place  Haystack Mountain Goat Dairy
           Haystack Peak

3rd Place  La Maison Alexis de Portneuf
           Paillot de Chevre

3rd Place  Montchevre Betin Inc.
           Montchevre Bucheron

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, that 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  Leelanau Cheese Company
           Aged Raclette

2nd Place  Fromagerie Bergeron
           Le Fin Renard

3rd Place  Cowgirl Creamery
           Red Hawk

3rd Place  Damafro, Inc.
           Brie Saint-Damase

VG: Open Category Made from Goat’s Milk

1st Place  Carr Valley Cheese Co.
           Riverbend Goat

2nd Place  Natural Valley Cheese, LLC
           Redstone Robust

2nd Place  Twig Farm
           Twig Wheel

3rd Place  Jumpin’ Goat Dairy
           Pacific Porcini

VS: Open Category Made from Sheep’s Milk

1st Place  No Award Given

2nd Place  Carr Valley Cheese Co.
           Riverbend Sheep

3rd Place  No Award Given
2006 Judges and Sponsors
Meet the Judging Team

David Grotenstein, Fairway Market
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 has been in the food business for almost 26 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 worked with Murray’s Cheese Shop, Wild Edibles Seafood, Oppenheimer Prime Meats in New York and recently completed work on the Fallon & Byrne Food Hall in Dublin, Ireland. In 2001 he helped open Fox & Obel Food Market in Chicago and Tuller Premium Foods in Brooklyn 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, New Jersey, The Flying Pig Restaurant and Market of Mt. Kisco, New York 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 chair the Competition and Judging Committee. A native New Yorker, he lives in Manhattan with his wife, Trudi and two children, Alec and Laura.

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 he was very young. He was 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 10 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 served on The ACS Board of Directors for 12 years, chairman of The Cheese Competition Committee for eight years and is currently co-chair. John co-chaired The ACS Annual Conference in 1996 and 1999. He resides in Reading, Massachusetts with his wife and twin sons.

Ray Bair

Ray Bair is the owner of Cheese Plus, a cheese and specialty food market located in San Francisco, California. Ray’s love for food began in his childhood as he foraged for fresh foods on his great-grandmother’s farm learning to make fresh pasta, preserves and pastry for the family. Those formative years on the farm and in the kitchen made a marked impression upon his palate and imagination, fueling his quest for traditional foods and classic flavors. A 25 year veteran of the restaurant and specialty grocery industry, Ray has traveled extensively throughout the United States and Europe visiting retail shops, wineries, dairies and food manufacturing facilities to expand his knowledge and appreciation of our collective culinary heritage.
Marc Bates
Marc Bates, senior consultant has over 35 years experience in the food industry. His achievements include food inspection specialist for the United States Army, creamery operator and manager for the Washington State University Creamery for 27 years, official judge for the United States and World Cheese Championships, The American Cheese Society and the American Dairy Goat Association. Marc holds a membership in the International Association of Food Protection and Washington Association for Food Protection, of which he was president, the American Dairy Science Association, The American Cheese Society and the Institute of Food Technology. He specializes in training, product development and quality and food safety. Marc also has extensive experience in research within the dairy industry. He obtained his BS in animal science, dairy manufacturing and his BA in business administration at Washington State University.

Floyd Bodyfelt
Floyd Bodyfelt was raised on a dairy farm in Tillamook County, Oregon and worked in his local Tillamook County Creamery Association cheese factory before he could legally drive. Two Jersey cows put him through Oregon State University, where he received the last issued BS degree in dairy technology. He was a student contestant in the Collegiate Dairy Products Evaluation Contest in 1957, where he placed 3rd in the competition for cheddar cheese. After a three-year stint in the U.S. Army as a medical technologist, Floyd returned to OSU's Department of Food Science and Technology where he completed his MS thesis on the “fruity flavor defect of cheddar cheese”. Simultaneously, Floyd was appointed as the OSU extension dairy processing specialist and taught the laboratory portion of a dairy processing course. Within a year, he became the manager for the OSU Creamery. During this time, he was also the superintendent of the Oregon Dairy Industries Association annual dairy products quality contest and recalls judging a class of 46 samples of medium aged cheddar, just before evaluating a set of 38 aged cheese contenders. Floyd’s 35-year career at Oregon State University involved serving as the extension dairy processing specialist for the states of Oregon and Washington and teaching two courses for 30+ years (Dairy Processing and Dairy Products Sensory Evaluation). Floyd’s OSU teams competed in the International Collegiate Dairy Products Evaluation Contest from 1967 through 1996; his teams placed first in 1984 and 1985. He has served as a cheese judge in the US and World Cheese Championship contests on six occasions and as the instructor for sensory evaluation of cheese at short courses in the states of Oregon, Washington, Utah, California, New York and Minnesota. Floyd, since his OSU retirement in 1997, has undertaken technical consultation in dairy technology and/or food safety in North Yemen, Sri Lanka, Thailand, Ukraine, Chile, Japan and China, while serving as a senior consultant/auditor for NSF, Cook and Thurber in Ann Arbor, Michigan.
Stephanie Clark, Ph.D.
Associate professor, Dr. Stephanie Clark joined the Department of Food Science and Human Nutrition at Washington State University in January 1998, after receiving her Ph.D. in food science from Cornell University (1997). She also received her MS in food science (1993) and BS in animal science (1990) from Cornell University. Dr. Clark’s research team focuses on microbiology, chemistry and processing of dairy products, but also works in the area of produce development and sensory evaluation of a variety of foods and beverages. She teaches three classes entirely focused on dairy products, scientific writing and scientific oral presentations. Dr. Clark finds particular satisfaction in helping students apply their scientific knowledge and creativity to food. She is the advisor for the WSU Food Science Club, national award-winning WSU Food Product Development Team and WSU Dairy Products Evaluation Team. Dr. Clark was honored with the College of Agricultural, Human and National Resource Sciences’ Excellence in Advising Award in 2004 and has been part of two teams recognized.

Michael Costello
Born in Tombstone, Arizona, Michael Costello grew up in the heart of California’s Central Valley, where agriculture was the axis around which the local economy turned. As a child, he worked alongside Asian immigrants, bracero guest workers from Mexico and the homeless, hand-picking tomatoes for 21 cents per box. After experimenting briefly with a career as a merchant seaman, he eventually found his way to the University of California where he earned a bachelor’s degree in animal sciences and a master’s degree in nutrition. In 2003, he helped establish the Washington State University Sensory Analysis Service Center, which conducts sensory analysis on food products from around the Northwest. They conduct trained and untrained consumer panels. Since its establishment, the Sensory Lab has evaluated cheese, coffee, eggs, wine, strawberries, apples, ice cream, chocolate and fruit juices. For the past three years he has served as co-coach of the Washington State University Dairy Products Evaluation Team, which teaches students to critically evaluate cheddar cheese, yogurt, butter, cottage cheese, ice cream and fluid milk.

Judy Creighton
Judy Creighton is a cheese educator and former owner of cheese and wine shops in San Francisco for 25 years, as well as a consultant for importers and distributors. She served as a judge in the 2003 American Cheese Society competition in San Francisco. Judy teaches cheese classes at Cheese Plus in San Francisco, presents cheese and wine seminars for wineries, boutique hotels and non-profit events and is a guest lecturer at the City College of San Francisco Hotel and Restaurant Program. She also writes cheese columns for the Calaveras Enterprise and Central Sierra Seasons magazine. Judy now resides in Murphys, California.

Lisbeth Goddik, Ph.D.
Lisbeth Goddik grew up on a farm in Denmark. She immigrated to the U.S. prior to completing a degree in dairy engineering at Copenhagen’s Royal Agricultural University. She received an MS in food science from Cornell University and a Ph.D. from Oregon State University. Lisbeth has worked for four different dairy companies in Europe, including three years at Yoplait’s International Research Center in Paris. In her current position as Oregon State University’s dairy processing extension specialist, she works with the local dairy processors. This work includes troubleshooting, training of plant employees and technology transfer. In addition, Lisbeth teaches the dairy processing courses at OSU; her research

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program is focused on raw milk and finished product quality. At the end of July, she will leave for a 12-month sabbatical in France. Lisbeth will be working at a large dairy school, which trains artisan cheesemakers. Furthermore, she will be working on the safety of French raw milk cheeses at the French Cheese Institute.

Martha Holmberg
Martha Holmberg is the new food editor of The Oregonian newspaper. Martha started her cooking career in Denver. Before moving to Portland in 2005, she was the publisher and founding editor of Fine Cooking magazine. In the early 90s, Martha worked in Paris and London as a cookbook editor. She was also the administrative director of La Varenne cooking school, both at The Greenbrier and in France. She received the Grand Diplome from La Varenne in 1988, after which she worked as a private chef for a diplomat in Paris.

Christine Hyatt
Christine Hyatt began her cheese adventures in 1998 at the original Central Market in Austin, Texas. There she was tasting, cutting, merchandising and selling hundreds of the world’s finest cheeses and teaching classes in the CM Cooking School. In 2001, she took a position with Anco Fine Cheese as a cheese specialist focusing on merchandising and training for the HEB retail chain. After relocating to Portland in 2003, Christine joined DPI Northwest working in cheese marketing and education. It was here that she began to shepherd compelling product lines to market, develop creative marketing pieces and educate salespeople, retail and foodservice clients about cheese. In 2005, Christine launched “Cheese Chick” (Cheese-Chick.com) to promote her relaxed, fun and informative cheese tastings. She regularly contributes feature articles and cheese-centric recipes for regional and trade publications. Christine holds an english degree from Dickinson College.

Justin Jackson
Justin Jackson started working in retail at age 10 in a local Boston market. At 17, he began his “specialty” retail life in Cambridge, Massachusetts at Barsamians, working in prepared foods and cutting cheese to order. At age 19, he became prepared foods manager and at 20 took on corporate catering along with a shopping from home delivery program. In 1995, he joined Whole Foods in Wellesley, Massachusetts as team leader in the specialty department transforming it into a high-performing cheese destination over the next six months where he caught the attention of his future wife Rebecca. In 1996 he was promoted to the specialty coordinator position for Whole Foods Northeast where he oversaw the incorporation of both the Nature’s Heartland and Fresh Fields New York, Connecticut and New Jersey stores into the Whole Foods family. He was responsible for coordinating the opening of specialty departments in several new stores including: Columbus Circle, Chelsea, White Plains and River St. (Cambridge). As coordinator, he also developed the chocolate, fresh olive, coffee and wine/beer departments into specialty departments of their own. In 2004, Justin accepted the specialty coordinator’s (Cheese/Wine) position in the Whole Foods Northern Pacific region and in late 2005 moved into his current role as the grocery coordinator for the North Pacific Region. He resides with Rebecca and their three children in the East Bay city of El Cerrito.
Steve Jones
Steve Jones is the owner of Steve’s Cheese, a retail cheese shop located in Portland, Oregon. Steve has worked in many aspects of the cheese buying/selling realm. Retail sales have been his primary focus, with time also spent working in importing and distribution, brokering and marketing. In 2001, Steve interned with Neal’s Yard Dairy in London, focusing on affinage and marketing. Working with small producers has always been a central part of Steve’s mission. His retail space highlights small producers from around the world.

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.

Andrea London
Andrea London has been in the specialty cheese world for over 20 years, as a shop owner, sales representative for two importer/distributors, director of cheese for Draeger’s Markets, owner of an internet retailer and for three years, cheese buyer for The Cheese Shop in Carmel, California. She is a past judge at ACS and the solo judge for 18 years for a county fair’s dairy goat products. She has been a member of ACS for 19 years and is a past board member. She is also a founding member of the California Artisan Cheese Guild and a member of Le Guilde de Fromagers since 1994.

Sarah Masoni
Sarah Zottola Masoni comes from a long line of cheese people. Her paternal grandmother’s last name was Caso and her father’s family-owned and operated a creamery in Northern California called Zottola’s Creamery. Sarah’s father left the family business in Grants Pass, Oregon to study dairy science at Oregon State University, later becoming a professor of food science at the University of Minnesota. Because of this legacy, Sarah’s daily life growing up was often based upon dairy related activities. Sarah has participated regularly with the Oregon Dairy Industries product evaluations, has been an official judge for the annual international competition in the past and is always fine-tuning her taste buds with new and interesting dairy products. Sarah is an executive member of the Oregon Dairy Industries Board of Directors. Sarah has over 20 years experience as a project manager, product developer, technical sales representative and quality assurance manager. She has been product development manager at the FIC since December 2000.

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 and 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, technical services and training, engineering guidance on construction and materials and designs specialized aging facilities for artisan and traditional cheesemakers. Based in Davisville, Missouri Neville is a cheese enthusiast and enjoys judging contests. He has 34 years experience
in the cheese industry, has traveled and made cheese in many parts of the world and remains grateful for the fact that he grew up in a relatively backward part of New Zealand. Neville was able to observe the manufacture of rinded cheddar in 80 pound wheels that was exported to the United Kingdom; his father was a director of the local cheese factory. He has not gone too far from his roots and appreciates the challenges faced by existing and new entries into the dairy business. Looking forward, Neville continues to see rewarding opportunities for added-value to milk across the spectrum of dairy products.

Margaret Morris
Margaret Morris is the managing director of Glengarry Cheesemaking & Dairy Supply. The company has been in operation for 11 years as a supplier of ingredients, packaging materials, small scale processing equipment, imported cheese moulds and technical support services to hobbyist and commercial specialty cheesemakers in North America. Along with a staff of four, the company services clientele to develop and enhance fine cheese. In the coming year, the company is expanding into commercial production to supply an anxious market in Canada for washed rind variety cheese. Margaret has been involved in judging specialty cheese at the Warwick Cheese Competition in Quebec in 2005, 2006 and has also judged in local competitions at provincial agricultural fairs.

Michael Qian, Ph.D.
Dr. Michael Qian received his BS degree in chemistry in 1982 from Wuhan University in China, MS degree from the University of Illinois and Ph.D. from the University of Minnesota. His expertise is flavor chemistry. He worked for Land O’ Lakes, Inc. for 10 years as a senior flavor chemist. He is currently working at Oregon State University, and his research interests are focused on flavor chemistry of cheese, small fruits and wine. Dr. Qian published 26 peer-reviewed original research papers and book chapters in the field of flavor chemistry and 12 of them are related to cheese or other dairy products. In addition, he gave numerous seminars and workshops nationally and internationally on cheese, whey protein and other products.

Tami Parr
Tami Parr authors the Web site for Pacific Northwest Cheese Project, which focuses on Pacific Northwest artisan cheeses and cheesemakers, as well as educating consumers about the wide variety of local cheeses available to them. She also writes about food and cheese for a number of Web-based and print publications. She lives in Portland, Oregon.

Scott Rankin, Ph.D.
Originally from La Habra, California, Scott Rankin earned degrees in food science from Brigham Young University (BS in 1991, MS in 1992) and Oregon State University (Ph.D. in 1996). He is an assistant professor at the University of Wisconsin-Madison, where he administers extension programs in dairy foods, such as the Milk Processing Control School, Cheese Grading Short Course, and Dairy Chemistry Course and conducts research focusing on the flavor and color of dairy foods. Dr. Rankin is a member of the American Dairy Science Association, the Institute of Food Technologists and the American Chemical Society. He is married, has five children and lives in Cross Plains, Wisconsin.
Eric Rose
Eric has been passionate about good food his whole life. After earning a masters degree in anthropology with a focus on food and nutrition, he found himself in the food and beverage industry where he has been cooking, serving, selling, managing and creating for nearly 20 years. He is very involved in supporting local growers and food suppliers and makes this a priority in his menu choices, in the foods prepared and served, as well as in the cheeses sold at New Seasons Market. Eric has been in charge of the food service and specialty cheese program at New Seasons Market since the company’s beginning.

Lee Smith
Lee Smith is the vice president of Phoenix Media Network, Boca Raton, Florida and the publisher and editorial director of Deli Business, a national trade magazine directed to senior executives who have responsibility for the deli, prepared foods and specialty cheese departments. She has written and published many articles and editorials about specialty cheese in all facets. Well traveled, Lee has toured the country tasting specialty cheeses and meeting with cheesemakers. Her 30-year career began with Kings Super Markets in New Jersey as the assistant deli director and specialty cheese buyer. In the 1980s and early ’90s, Lee was a senior executive with Gristede’s, Cardinal Food Gallery and AJ’s Fine Foods, where one of her responsibilities was developing specialty cheese programs. More recently, she was on the staff of Rutgers University working with dairy farmers in northern New Jersey and the New Jersey Department of Agriculture to develop value-added dairy products thereby reducing dairy farmers’ reliance on revenues from commodity milk sales.

Juliana Uruburu
Juliana Uruburu directs the cheese selection, merchandising, education and promotions for The Pasta Shop, a Northern California specialty food store. A bay area institution for two decades, The Pasta Shop is known as a store for those passionate and knowledgeable about food and cooking. The cheese counters reflect a large selection of over 200 cheeses from around the world, appealing to a wide variety of tastes. In 2005, Saveur named The Pasta Shop as one of the 20 best places to buy cheese in the U.S. Juliana directs staff cheese training, customer classes, including The Pasta Shop’s annual series of wine and cheese pairing classes. Juliana merges her food experience with her interior architecture degree to create dynamic displays and merchandising plans. Much in demand at local cooking schools, Juliana teaches private cheese classes and orchestrates cheese parties around the bay area. Working with cheese for over 18 years, she is a frequent panelist and cheese judge at industry conferences. Recognized as an individual dedicated to promoting quality cheese and consumption, Juliana was recently inducted into the Guilde des Fromagers.
W.L. “Bill” Wendorff, Ph.D.
Dr. Bill Wendorff graduated from the University of Wisconsin-Madison with a BS in dairy industry, an MS 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. Dr. Wendorff is the coordinator for 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 serves as chair of the food science department at UW-Madison. Dr. Wendorff’s research activities center on quality and environmental concerns of the dairy industry and development of sheep milk cheeses. He is a member of ADSA, IAFP, IFT and The American Cheese Society.

Les Wood
As a teenager, Les Wood worked for two different dairymen, milking and caring for up to 60 cows. During the summer months, he also baled and hauled many loads of alfalfa hay and during the fall helped with the corn silage harvest. During his college years, Les’ family purchased two different dairy farms, which they had for about eight years. It was during this time that he started to gain an appreciation for good quality cheddar cheese. After graduating with a degree in food science, Les took a job as quality assurance supervisor for Mid American Dairyman in Nebraska that allowed him to grade product with the USDA and address quality issues as they arose. He also spent time in Missouri where he worked in research and development. During the last 20 years, Les has served at the California Department of Food and Agriculture, Milk and Dairy Foods Safety Branch as a state dairy inspector. He has also served as a cheese judge during the 2001 and 2005 United States Championship Cheese Contest in Evanston, Illinois and Milwaukee, Wisconsin.
### Participating Cheese Companies

<table>
<thead>
<tr>
<th>Company</th>
<th>Contact Name</th>
<th>Address</th>
<th>Phone</th>
<th>Email/Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Agropur</td>
<td>Anne Fourier</td>
<td>6500 Henri-Bourassa</td>
<td>514-321-6100</td>
<td><a href="mailto:anne.fournier@agropur.com">anne.fournier@agropur.com</a></td>
</tr>
<tr>
<td>Alto Dairy Cooperative</td>
<td>Rachel Bradley</td>
<td>N3545 County EE</td>
<td>920-346-2215</td>
<td><a href="mailto:rachel.bradley@altodairy.com">rachel.bradley@altodairy.com</a></td>
</tr>
<tr>
<td>Amaltheia Dairy, LLC</td>
<td>Melvyn Brown</td>
<td>3380 Penwell Bridge Road</td>
<td></td>
<td>amaltheiadairy.com</td>
</tr>
<tr>
<td>Appleton Creamery</td>
<td>Caitlin Hunter</td>
<td>780 Gurney Town Road</td>
<td>207-765-4431</td>
<td>appletoncreamery.com</td>
</tr>
<tr>
<td>ARLA Foods</td>
<td>Tom Roberts</td>
<td>645 Martinsville Road</td>
<td></td>
<td>arlasausa.com</td>
</tr>
<tr>
<td>Ballard Family Dairy &amp; Cheese</td>
<td>Steve Ballard</td>
<td>1764 South 2100 East</td>
<td>208-420-1573</td>
<td><a href="mailto:ballardcheese@msn.com">ballardcheese@msn.com</a></td>
</tr>
<tr>
<td>Beecher’s Handmade Cheese</td>
<td>Julie Gardiner</td>
<td>104 Pike Street</td>
<td></td>
<td>beecherscheese.com</td>
</tr>
<tr>
<td>Beehive Cheese Company</td>
<td>Tim Welsh</td>
<td>2440 E. 6600 S. #8</td>
<td>801-476-0900</td>
<td>beehivecheese.com</td>
</tr>
<tr>
<td>Belfiore Cheese Company</td>
<td>Farr Hariri</td>
<td>2031-A 2nd Street</td>
<td></td>
<td>belfiorescheese.com</td>
</tr>
<tr>
<td>Belgioioso Cheese, Inc.</td>
<td>Errico Auricchio</td>
<td>5810 County Road NN</td>
<td>920-863-2123</td>
<td>belgioioso.com</td>
</tr>
<tr>
<td>Bellwether Farms</td>
<td>Liam Callahan</td>
<td>9999 Valley Ford Road</td>
<td>707-763-0893</td>
<td>bellwetherfarms.com</td>
</tr>
<tr>
<td>Bittersweet Plantation Dairy</td>
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<td>225-644-6000</td>
<td><a href="mailto:folse@jfolse.com">folse@jfolse.com</a></td>
</tr>
<tr>
<td>Black Sheep Creamery</td>
<td>Brad Gregory</td>
<td>345 Bunker Creek Road</td>
<td>360-520-3397</td>
<td>blacksheepcreamery.com</td>
</tr>
<tr>
<td>Bleu Mont Dairy</td>
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<td>707-767-2875</td>
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</tr>
<tr>
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</tr>
<tr>
<td>Blue Ridge Dairy Company</td>
<td>Paul Stephan</td>
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<td>blueledgefarm.com</td>
</tr>
<tr>
<td>Blythedale Farm</td>
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<td>703-727-4028</td>
<td>blythedalefarm.com</td>
</tr>
<tr>
<td>Borrelli Latticini</td>
<td>Pino Borrelli</td>
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<td>559-226-6200</td>
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</tr>
<tr>
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</tr>
</tbody>
</table>

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McCadam Cheese
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 Taylor Farm  
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825 Route 11  
Londonderry, VT 05148  
Phone: 802-824-5690  
taylorfarm@adelphia.net  
www.taylorfarmvermont.com

 The Antigo Cheese Company  
Primary Contact: Larry Steckbauer  
201 Morse Street  
Antigo, WI 54409-0503  
Phone: 715-623-2301 (Ext. 334)  
larry.steckbauer@antigocheese.com  
www.antigocheese.com

 Thistle Hill Farm  
Primary Contact: John Putnam  
107 Clifford Road  
N. Pomfret, VT 05053  
Phone: 802-457-9349  
info@thistlehilfarm.com  
www.thistlehilfarm.com

 Three Sisters Farmstead Cheese  
Primary Contact: Marisa Simeos  
24163 Road 186  
Lindsay, CA 93247  
Phone: 559-562-2132  
marisa@threesisterscheese.com

 Traders Point Creamery  
Primary Contact: Fons Smits  
3101 Moore Road  
Zionsville, IN 46077  
Phone: 317-733-1700  
creamery@tporganics.com  
www.tporganics.com
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