2010 ACS JUDGING & COMPETITION AWARDS
### A. FRESH UNRIPENED CHEESES
Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata, Quark, Fromage Blanc

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<td>AM: MASCARPONE - MADE FROM COW’S MILK</td>
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<td>Arthur Schuman, Inc., WI</td>
<td>Cello Traditional Italian Style Mascarpone Rich and Creamy</td>
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<td>Whole Milk Ricotta (Milk Based)</td>
<td>Hand Dipped Ricotta</td>
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<td>AQ: FROMAGE BLANC, FROMAGE FRAIS AND QUARK - MADE FROM COW’S MILK</td>
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<td>Vermont Butter &amp; Cheese Creamery, VT</td>
<td>Marin French Cheese Company, CA</td>
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AF: CREAM CHEESE WITH FLAVOR ADDED - SPICES, HERBS, SEASONING, FRUITS, ECT. - ALL MILKS

1st Rising Sun Farms, OR
Sweet Pepper Chipotle Cheese Torta

2nd Rising Sun Farms, OR
Marionberry Cheese Torta

3rd Rising Sun Farms, OR
Artichoke Lemon Cheese Torta

B. SOFT RIPENED CHEESES
White surface mold ripened cheeses - Brie, Camembert, Coulommiers, etc.

BA: OPEN CATEGORY MADE FROM COW’S MILK

1st Mt. Townsend Creamery, WA
Seastack

2nd Brazos Valley Cheese, TX
Brazos Select

2nd Shy Brothers Farm, LLC, MA
Hannahbells Classic French

3rd Cowgirl Creamery, CA
Inverness

3rd Sweet Grass Dairy, GA
Green Hill

BB: BRIE CHEESE MADE FROM COW’S MILK

1st Lactalis American Group, Inc. (Belmont, WI), WI
1 kg Brie

2nd Marin French Cheese Company, CA
Rouge et Noir Classic 1 Pound Brie

3rd Brazos Valley Cheese, TX
Eden

BC: CAMEMBERT CHEESE MADE FROM COW’S MILK

1st Cellars at Jasper Hill, VT
Cellars at Jasper Hill Ploughgate Creamery Hartwell

2nd Lactalis American Group, Inc. (Belmont, WI), WI
8 oz Camembert

3rd Marin French Cheese Company, CA
Rouge et Noir Original Camembert 8oz.

BG: OPEN CATEGORY MADE FROM GOAT’S MILK

1st Marin French Cheese Company, CA
Marin French Chevre

2nd Carlisle Farmstead Cheese, MA
Ada’s Honor

3rd Cypress Grove Chevre, CA
Humboldt Fog Mini

BS: OPEN CATEGORY MADE FROM SHEEP’S OR MIXED MILKS

1st Fromagerie Fritz Kaiser, QC, Canada
Soeur Angele

2nd Green Dirt Farm, LLC, MO
Woolly Rind

3rd Old Chatham Shepherding Company, NY
Nancy’s Camembert

BF: FLAVOR ADDED - SPICES, HERBS, SEASONING, FRUITS, ECT.

1st Appleton Creamery, ME
Camella

2nd Cypress Grove Chevre, CA
Truffle Tremor

3rd Rivers Edge Chevre, OR
Sunset Bay

BT: TRIPLE CRÈME - SOFT RIPENED / CREAM ADDED - ALL

1st Nettle Meadow, NY
Kunik

2nd Damafro, Inc., QC, Canada
Brie Le Trappeur Triple Crème

3rd Marin French Cheese Company, CA
La Petite Crème

C. AMERICAN ORIGINALS
Cheeses recognized by the ACS as uniquely American in their original forms (Monterey Jack, Dry Jack, Brick Cheese, Brick Muenster, Colby, Teleme, Liederkranz, and Oka) or unique in their recipe and formulation and which do not strictly conform to the guidelines of other acknowledged recipes or cheese types.

CB: BRICK CHEESE

1st Klondike Cheese Co., WI
Brick

2nd Chalet Cheese Coop, WI
Braun Swiss Kase Golden Brick

3rd Widmer’s Cheese Cellars, WI
Mild Brick

CD: DRY JACK

1st Rumiano Cheese Company, CA
Dry Monterey Jack

CJ: MONTEREY JACK - MADE FROM COW’S MILK

1st Rumiano Cheese Company, CA
Monterey Jack

2nd Mt. Townsend Creamery, WA
New Moon

3rd Fagundes Old World Cheese, CA
Hanford Jack

3rd Neighborly Farms of Vermont, VT
Organic Monterey Jack

CK: OKA

1st Saxon Homestead Creamery, WI
Green Fields

2nd Fromagerie Fritz Kaiser, QC, Canada
Douanier

3rd Eco Delices, QC, Canada
Mamirolle

CL: LIEDERKRANZ

1st Marin French Cheese Company, CA
Schloßkranz

2nd Marin French Cheese Company, CA
Schloßkranz – Herz

3rd DCI Cheese Company, WI
Liederkranz
CM: BRICK MÜENSTER

2nd Klondike Cheese Co., WI
Münster

3rd Edelweiss Creamery, WI
Münster

CY: COLBY - MADE FROM COW’S MILK

1st Widmer’s Cheese Cellars, WI
Traditional Colby

2nd Arena Cheese Inc., WI
Traditionally Made Colby

3rd Carr Valley Cheese, WI
Colby

CC: ORIGINAL RECIPE / OPEN CATEGORY MADE FROM COW’S MILK

1st Meadow Creek Dairy, VA
Appalachian

2nd Cowgirl Creamery, CA
MT Tam

2nd Vella Cheese Co of CA, CA
Oro Secco

3rd Fiscalini Cheese CO, CA
San Joaquin Gold

3rd Willamette Valley Cheese, OR
Brindisi

CG: ORIGINAL RECIPE / OPEN CATEGORY MADE FROM GOAT’S MILK

1st Rivers Edge Chevre, OR
MAYOR of NYE BEACH

2nd Carr Valley Cheese, WI
Cave Aged Cardona

2nd Vermont Butter & Cheese Creamery, VT
Coupole

3rd Carlisle Farmstead Cheese, MA
Ellie’s Cloudy Down

3rd Carr Valley Cheese, WI
Cocoa Cardona

CS: ORIGINAL RECIPE / OPEN CATEGORY MADE FROM SHEEP’S MILK OR MIXED MILKS

1st Willamette Valley Cheese, OR
Perrydale

2nd Central Coast Creamery, CA
Seascape

3rd Beecher’s Handmade Cheese, WA
Flagsheep

D. AMERICAN MADE / INTERNATIONAL STYLE
Cheeses modeled after or based on recipes for established European or other international types or styles - Beaufort, Abondance, Gruyère, Juustoleipa, Caerphilly, English Territorials, Leyden, Butterkäse, Monastery styles, etc.

DD: DUTCH STYLE, ALL MILKS (GOUDA, EDAM, ETC.)

1st Edelweiss Creamery, WI
Cellar Aged Grass Based Gouda

2nd Holland’s Family Cheese LLC, WI
Mariëke Gouda Onion Garlic

3rd Central Coast Creamery, CA
Goat Gouda

3rd Willamette Valley Cheese, OR
Farmstead Gouda

DF: FLAVOR ADDED - DUTCH STYLE - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

1st Holland’s Family Cheese LLC, WI
Mariëke Gouda Onion Garlic

2nd Tumalo Farms, OR
Fenacho

3rd Oakvale Farmstead Cheese, OH
Habanero Heifer Gouda

DC: OPEN CATEGORY MADE FROM COW’S MILK

1st Sartori Foods, WI
Sartori Reserve BellaVitano Gold

2nd Fromagerie Fritz Kaiser, QC, Canada
Raclette Nature

3rd Cedar Grove Cheese Inc., WI
Heide

DE: EMMENTAL STYLE MADE FROM COW’S MILK WITH EYE FORMATION (SWISS, BABY SWISS, BLOCKS AND WHEELS, ETC.)

1st Edelweiss Creamery, WI
Grass Based Emmentaler

2nd Fromagerie Abbaye St-Benoit, QC, Canada
Frere Jacques

3rd La Fromagerie 1860 DuVillage Inc., QC, Canada
Mont-Gleason

DG: OPEN CATEGORY MADE FROM GOAT’S MILK

1st Firefly Farms, MD
Bella Vita

2nd Redwood Hill Farm & Creamery, CA
California Crottin

3rd Haystack Mountain Goat Dairy, CO
Haystack Mountain Goat Dairy Queso De Mano

DS: OPEN CATEGORY MADE FROM SHEEP’S MILK OR MIXED MILKS

1st Sartori Foods, WI
Sartori Reserve Pastorale Blend

2nd Wisconsin Sheep Dairy Co-op, WI
Mona

3rd Carr Valley Cheese, WI
Menage

E. CHEDDARS
All Cheddars, all milk sources

EA: AGED Cheddar, All MILKS (AGED BETWEEN 12 AND 24 MONTHS)

1st Great Lakes Cheese Co., Inc., NY
Adams Reserve New York Extra Sharp Cheddar

2nd Cabot Creamery Cooperative, VT
Cabot Extra Sharp Vermont Cheddar Block

3rd Tillamook County Creamery Association, OR
Yellow Extra Sharp Cheddar
**EF: CHEDDAR WITH SWEET FLAVORINGS, FRUITS, SEASONINGS, HERBS, SPICES, ALCOHOL/SPIRITS**

1st  Rogue Creamery, OR  
Rogue Morimoto SobaAle Cheddar

2nd  Cabot Creamery Cooperative, VT  
Cabot Tiki Masala Cheddar

2nd  Cabot Creamery Cooperative, VT  
Cabot Tuscan Cheddar

3rd  September Farm Cheese, PA  
Apple Cinnamon Cheddar

**EP: CHEDDAR FLAVORED WITH SWEET, SAVORY, JALAPENO, CHIPOTLE, RED, GREEN PEPPERS; BLACK, WHITE, GREEN PEPPERCORNS, GARLIC, ONIONS**

1st  Ballard Cheese LLC, ID  
Truffle & Salt Cheddar

2nd  Beecher's Handmade Cheese, WA  
Marco Polo Reserve

3rd  Ballard Cheese LLC, ID  
Idaho Pepper Cheddar

3rd  Cabot Creamery Cooperative, VT  
Cabot Chili-Lime Cheddar

3rd  Tillamook County Creamery Association, OR  
Garlic Chili Pepper Cheddar

**EC: CHEDDAR FROM COW’S MILK, AGED LESS THAN 12 MONTHS**

1st  Cabot Creamery Cooperative, VT  
Cabot Sharp Vermont Cheddar

2nd  Tillamook County Creamery Association, OR  
Yellow Sharp Cheddar

3rd  Tillamook County Creamery Association, OR  
White Medium Cheddar

**EG: CHEDDAR FROM GOAT’S MILK, AGED LESS THAN 12 MONTHS**

2nd  Damafro, Inc., QC, Canada  
Le Chevre Noir Tournevent

3rd  Mt. Sterling Co-op Creamery, WI  
Raw Goat Milk Mild Cheddar

3rd  Redwood Hill Farm & Creamery, CA  
Goatmilk Cheddar

**EX: MATURE CHEDDAR AGED BETWEEN 25 AND 48 MONTHS**

1st  Beecher's Handmade Cheese, WA  
Four Year Flagship

2nd  Carr Valley Cheese, WI  
4 year Cheddar

3rd  Cabot Creamery Cooperative, VT  
Cabot 3 Year Old Vermont Cheddar

3rd  Widmer's Cheese Cellars, WI  
4 Year Cheddar

**EE: MATURE CHEDDAR AGED LONGER THAN 48 MONTHS**

1st  Widmer's Cheese Cellars, WI  
8 Year Cheddar

2nd  Carr Valley Cheese, WI  
8 year Cheddar

3rd  Cabot Creamery Cooperative, VT  
Cabot Old School Vermont Cheddar

**EW: CHEDDAR WRAPPED IN CLOTH, LINEN, AGED UP TO 12 MONTHS**

1st  Bravo Farms, CA  
Silver Mountain

2nd  Bleu Mont Dairy, WI  
Bandaged Cheddar Aged up to 12 months

2nd  Neighbory Farms of Vermont, VT  
Organic Clothbound Cheddar

3rd  Meister Cheese Company, WI  
Eagle Cave Reserve

**EB: CHEDDAR WRAPPED IN CLOTH, LINEN AGED OVER 12 MONTHS**

1st  Cellars at Jasper Hill, VT  
Cellars at Jasper Hill Cabot Clothbound Cheddar

2nd  Saxon Homestead Creamery, WI  
Pastures

3rd  Beecher's Handmade Cheese, WA  
Flagship Reserve

**F. BLUE MOLD CHEESES**

All cheeses ripened with Roqueforti or Glaucum Penicillium  
(Excluded: Colorless Mycelia)

**FC: RINDLESS BLUE-VEINED MADE FROM COW’S MILK**

1st  Arthur Schuman, Inc., WI  
Montforte Gorgonzola Cheese

2nd  Saputo Cheese USA Inc., WI  
Rindless Blue

3rd  Hook’s Cheese Company, Inc., WI  
Gorgonzola Dolce

**FG: RINDLESS BLUE-VEINED MADE FROM GOAT’S MILK**

1st  Montchevre-Betin, Inc., WI  
Chevre in Blue - Goat Milk Blue Cheese

2nd  Carr Valley Cheese, WI  
Billy Blue

**FS: RINDLESS BLUE-VEINED MADE FROM SHEEP’S MILK OR MIXED MILKS**

1st  Rogue Creamery, OR  
Echo Mountain Blue

2nd  Old Chatham Sheepherding Company, NY  
Shaker Blue

3rd  Hook’s Cheese Company, Inc., WI  
Little Boy Blue-Sheep

**FK: BLUE-VEINED MADE FROM COW’S MILK WITH A RIND OR EXTERNAL COATING**

1st  Bravo Farms, CA  
Bravo B’lu

2nd  Rogue Creamery, OR  
Rogue River Blue

3rd  Aria Foods, Muskegon Dairy, MI  
Blue Brie

3rd  BelGioioso Cheese Inc., WI  
Creamy Gorg

3rd  Fromagerie Abbaye St-Benoit, QC, Canada  
Benedictin

(cont’d next page)
FL: BLUE-VEINED MADE FROM GOAT’S MILK WITH A RIND OR EXTERNAL COATING
1st Firefly Farms, MD
   Black & Blue
2nd Firefly Farms, MD
   Mountain Top Bleu
2nd Pure Luck Dairy, TX
   Hopelessly Bleu
3rd Marin French Cheese Company, CA
   Marin Chevre Blue

FM: BLUE-VEINED MADE FROM SHEEP’S MILK OR MIXED MILK WITH A RIND OR EXTERNAL COATING
1st La Moutonnier Inc., QC, Canada
   Bleu de La Moutonnière
2nd Willapa Hills Cheese, WA
   Two Faced Blue
3rd Marin French Cheese Company, CA
   Melange Blue

FE: EXTERNAL BLUE MOLDED CHEESES - ALL MILKS
1st Westfield Farm, MA
   Classic Blue Log
2nd Westfield Farm, MA
   Hubbardston Blue Goat
3rd Goatsbeard Farm, MO
   Prairie Bloom
3rd Westfield Farm, MA
   Bluebonnet

G. HISPANIC & PORTUGUESE STYLE CHEESES
Cheeses based on the recipes of the Azorean, Brazilian, Central American, Colombian, Cuban, Guatemalan, Hispanic, Latino, Mexican and Portuguese communities

GA: RIPENED CATEGORY - COTIJA, FLAMINGO BOLLA, FREIR, QUESO PRATO, QUESO ANÉJO, CHIHUAHUA, ETC. - ALL MILKS
1st Emmi-Roth Käse USA, WI
   GranQueso
2nd Fagundes Old World Cheese, CA
   Queijo St. Jorge
3rd Grupo Industrial y Comercial Navarro SA de CV, JA, Mexico
   Adobera Navarro fresca

GC: FRESH UNRIPENED CATEGORY - QUESO BLANCO (INCLUDING QUESO DE PUNA AND CAMPESINO), QUEJIO BLANCO, AÇOREANO, QUESADILLA, QUESO CREMA, QUESO ANDINO - ALL MILKS
1st Karoun Dairies Inc., CA
   Queso Crema
2nd Ochoa Cheese Factory, OR
   Don Froylan Queso Oaxaca
3rd Mozzarella Company, TX
   Queso Oaxaca

GF: FLAVOR ADDED (SPICES, HERBS, SEASONING, FRUITS) - QUESO ENCHILADO, QUESO DE APOYA, QUESO D’AUTIN - ALL MILKS
1st Mozzarella Company, TX
   Queso Blanco with Chiles
2nd Moo Cheeses, L.P., TX
   Tex-Mex Cheese
3rd Jumpin’ Good Goat Dairy, CO
   Queso Fiesta

H. ITALIAN TYPE CHEESES
Excluded: Mascarpone and Ricotta

HP: PASTA FILATA TYPES - PROVOLONE, CACIOCAVALLO - ALL MILKS
1st BelGioioso Cheese Inc., WI
   Sharp Provolone Mandarino
2nd BelGioioso Cheese Inc., WI
   12 lb Salami Mild Provolone
3rd FenceLine LLC, WI
   Harvest

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 Sartori Foods, WI
   Sartori Asiago
2nd BelGioioso Cheese Inc., WI
   American Grana
3rd BelGioioso Cheese Inc., WI
   Asiago
3rd Sartori Foods, WI
   Sartori Reserve Natural Rind Parmesan

HM: MOZARELLA TYPES - BRICK, SCAMORZA, STRING CHEESE - ALL MILKS
1st Cesar’s Cheese, WI
   Oaxaca String Cheese
2nd Crave Brothers Farmstead Cheese, LLC, WI
   Farmers Rope String Cheese
2nd Sorrento Lactalis Buffalo, NY
   Low Moisture Part Skim Mozzarella - Prima Cucina
2nd Sorrento Lactalis Buffalo, NY
   Whole Milk Low Moisture Mozzarella - Prima Cucina
3rd Sorrento Lactalis Buffalo, NY
   Low Moisture Part Skim Mozzarella - Bulk

HY: FRESH MOZZARELLA - 8 OZ. OR MORE (BALLS OR SHAPES) - ALL MILKS
1st Sorrento Lactalis, ID
   Fresh Mozzarella with Homogenized Cream
2nd Crave Brothers Farmstead Cheese, LLC, WI
   Fresh Mozzarella - 1# ball
3rd Antonio Mozzarella Factory, NJ
   Fresh Mozzarella

HZ: FRESH MOZZARELLA - UNDER 8 OZ. (OVALINI, BOCCONCINI, CILIEGINE SIZES) - ALL MILKS
1st Lactalis American Group - Mozzarella Fresca, CA
   Fresh Mozzarella 1/3oz Ciliegini, H2O pack
2nd Calabro Cheese Corporation, CT
   Ovalini Fior di Latte
3rd Crave Brothers Farmstead Cheese, LLC, WI
   Fresh Mozzarella - Ciliegine
3rd Lactalis American Group - Mozzarella Fresca, CA
   Fresh Mozzarella Medallion, H2O pack

(cont’d next page)
HB: BURRATA - FRESH MOZZARELLA ENCASING A DISTINCTLY SEPARATE, SOFTER CURD AND CREAM, OR OTHER SOFT CHEESE, CORE - ALL MILKS

1st Di Stefano Cheese, CA
   Burrata Allia Panna

2nd BelGioioso Cheese Inc., WI
   Burrata

3rd Antonio Mozzarella Factory, NJ
   Burrata

I. FETA CHEESES

IC: FETA MADE FROM COW’S MILK

2nd Lactalis American Group, Inc. (Belmont, WI), WI
   2 lb Feta Plain Slab

3rd Pineland Farms Creamery, ME
   Feta

IG: FETA MADE FROM GOAT’S MILK

1st Pure Luck Dairy, TX
   Feta

2nd Karoun Dairies Inc., CA
   Goat Feta

2nd North Valley Farms Chevre, Inc., CA
   Feta

3rd Vermont Butter & Cheese Creamery, VT
   Vermont Feta

IS: FETA MADE FROM SHEEP’S MILK OR MIXED MILKS

1st Appleton Creamery, ME
   Sophia Feta

2nd La Moutonniere Inc., QC, Canada
   Feta Naturel

3rd Carr Valley Cheese, WI
   Sheep Feta

IF: FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

1st Karoun Dairies Inc., CA
   Feta - Green Olives and Thyme

2nd Reichert’s Dairy Air, IA
   Basil Feta

3rd Lactalis American Group, Inc. (Belmont, WI), WI
   Mediterranean Herb Feta

3rd Lactalis American Group, Inc. (Belmont, WI), WI
   Tomato/Basil Feta

J. LOW FAT / LOW SALT CHEESES

JL: FAT FREE AND LOW FAT CHEESES

2nd Cabot Creamery Cooperative, VT
   Cabot 75% Reduced Fat Cheddar

3rd Sorrento Lactalis Buffalo, NY
   Low Fat Ricotta

JR: LIGHT/LITE AND REDUCED FAT CHEESES

1st Klondike Cheese Co., WI
   Reduced Fat Feta

2nd Saputo Cheese USA Inc., WI
   Reduced Fat Blue Cheese

3rd Coach Farm, NY
   Coach Farm Reduced Fat Traditional Chevre Spread

JF: FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

1st Coach Farm, NY
   Coach Farm Reduced Fat Fresh Goat Cheese Stick with Pepper

2nd Coach Farm, NY
   Coach Farm Reduced Fat Fresh Goat Cheese Stick with Dill

3rd Cabot Creamery Cooperative, VT
   Cabot Jalapeno 50% Reduced Fat Cheddar

K. FLAVORED CHEESES

Entries are limited to cheeses not included in categories with “Flavor Added” subcategories

KC: CHEESES FLAVORED WITH ALL PEPPERS
   (CHIPOTLE, JALAPENO, CHILES, ETC.) - ALL MILKS

1st Sierra Nevada Cheese Company, CA
   Bella Capra Jalapeno Semi-soft goat cheese

2nd Estrella Family Creamery, WA
   Jalapeno Buttery

3rd Cowgirl Creamery, CA
   Devil’s Gulch

KF: CHEESES FLAVORED WITH HERBS, FRUITS, VEGETABLES, FLOWERS, SYRUPS - ALL MILKS

1st North Hendren Cooperative Dairy, WI
   Black River Caraway Blue

2nd Tumalo Farms, OR
   Remembrance

3rd Tumalo Farms, OR
   Antigo

KP: CHEESES FLAVORED WITH CRUSHED OR WHOLE PEPPERCORNS OR SAVORY SPICES - ALL MILKS

1st Tumalo Farms, OR
   Capricorns

2nd Carr Valley Cheese, WI
   Garlic Bread Cheese

3rd Rumiano Cheese Company, CA
   Peppato

KH: FLAVOR ADDED HAVARTI - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

1st Willamette Valley Cheese, OR
   Horseradish Havarti

2nd Arla Foods, WI
   Havarti w/Dill

3rd Arla Foods, WI
   Havarti w/Jalapeno

KJ: FLAVOR ADDED MONTEREY JACK - MADE FROM COW’S MILK

1st Rumiano Cheese Company, CA
   Mediterranean Jack

2nd Meister Cheese Company, WI
   Morel and Leek Jack

3rd McCadam Cheese, NY
   McCadam Empire Jack

3rd Pineland Farms Creamery, ME
   Salsa Jack

3rd Willamette Valley Cheese, OR
   Smoked Peppered & Chive Jack
L. SMOKED CHEESES

LC: OPEN CATEGORY MADE FROM COW’S MILK
1st Holland’s Family Cheese LLC, WI
   Marieke Gouda Smoked Cumin
2nd Holland’s Family Cheese LLC, WI
   Marieke Gouda Smoked Cumin
3rd DCI Cheese Company, WI
   Salemville Smokehaus Blue Cheese

LG: OPEN CATEGORY MADE FROM GOAT’S MILK, SHEEP’S MILK, OR MIXED MILKS
1st Carr Valley Cheese, WI
   Smoked Billy Blue
2nd Westfield Farm, MA
   Smoked Capri
3rd Carr Valley Cheese, WI
   Airco

LM: SMOKED ITALIAN STYLES, (MOZZARELLA, SCAMORZA, BOCCONCINI, OVALINI, ETC.)
1st Estrella Family Creamery, WA
   Weebles
2nd Karoun Dairies Inc., CA
   Smoked Mozzarella Ball
3rd Calabro Cheese Corporation, CT
   Smoked Cacciocavallo
3rd Lactalis American Group - Mozzarella Fresca, CA
   Smoked Fresh Mozzarella 8oz Ball, Cryovac

LD: SMOKED CHEDDARS
1st Grafton Village Cheese, VT
   Maple Smoked Cheddar
2nd Beecher’s Handmade Cheese, WA
   Smoked Flagship
2nd Gold Creek Ranch, UT
   Smoked Cheddar
3rd Shelburne Farms, VT
   Shelburne Farms Smoked Farmhouse Cheese

M. FARMSTEAD CHEESES
Limited to cheeses and fermented milk products made with milk from herds on the farm where the cheese is produced

MA: OPEN CATEGORY FOR ALL MILKS AGED UP TO 60 DAYS
1st Coach Farm, NY
   Coach Farm Aged Wheel
2nd Samish Bay Cheese, WA
   Aged Ladysmith
3rd Capriole, Inc., IN
   Piper’s Pyramide
3rd Crave Brothers Farmstead Cheese, LLC, WI
   Les Freres Reserve

MC: OPEN CATEGORY COW’S MILK CHEESES – SEMISOFT (AGED OVER 60 DAYS – OVER 39% MOISTURE)
1st Farms For City Kids Foundation, VT
   Spring Brook Farm Tarentaise
2nd Holland’s Family Cheese LLC, WI
   Marieke Gouda Aged
2nd Thistle Hill Farm, VT
   Tarentaise
3rd Cato Corner Farm LLC, CT
   Dairiere
3rd Meadow Creek Dairy, VA
   Grayson

ME: OPEN CATEGORY COW’S MILK CHEESES - HARD (AGED OVER 60 DAYS - 39% AND LOWER MOISTURE)
1st Uplands Cheese Co., WI
   Extra Aged Pleasant Ridge Reserve
2nd Kootenay Alpine Cheese Co., BC, Canada
   Alpindon
2nd Kootenay Alpine Cheese Co., BC, Canada
   Nostrala
3rd West River Creamery, VT
   Equinox

MG: OPEN CATEGORY GOAT’S MILK CHEESES AGED OVER 60 DAYS
1st Silver Springs Creamery, WA
   Silver Springs Creamery Big “D”
2nd DreamFarm, LLC, WI
   Arthur
3rd Tumalo Farms, OR
   Classico

MS: OPEN CATEGORY SHEEP’S MILK AND MIXED MILK CHEESES AGED OVER 60 DAYS
1st Black Sheep Creamery, WA
   Queso de Oveja
2nd Green Dirt Farm, LLC, MO
   Dirt Lover
2nd La Moutonniere Inc., QC, Canada
   Fleur des Monts
3rd Everona Dairy, VA
   Piedmont
3rd Woodcock Farm Cheese Company, VT
   Weston Wheel

MF: OPEN CATEGORY FOR ALL CHEESES WITH FLAVORINGS ADDED - ALL MILKS
1st Cherry Glen Farm, MD
   Monocacy Chipotle
2nd Harley Farms Goat Dairy, CA
   Monet
3rd Samish Bay Cheese, WA
   Ladysmith with Chives

(cont’d next page)
N. FRESH GOAT’S MILK CHEESES

NO: FRESH GOAT RINDLESS (BLACK ASH COATING PERMITTED)
EXTRUDED OR IN CONTAINERS, CUPS, TUBS, CRYOVAC BAGS

1st Cypress Grove Chevre, CA
Chevre Log

2nd Cypress Grove Chevre, CA
Fresh Chevre, Natural

3rd Asgaard Dairy, NY
Fresh Chevre

NS: FRESH GOAT CHEESE - HAND SHAPED, FORMED, OR MOLDED

1st Rainbeau Ridge, NY
Meridian

2nd Rainbeau Ridge, NY
Chevre Lait

3rd Pure Luck Dairy, TX
Basket Chevre

NF: CHEESES FLAVORED - FLORAL

1st Baetje Farms LLC, MO
Coeur de la Crème Bavarian lemon Crème

2nd Fromagerie Belle Chevre, AL
Greek Kiss

3rd Mountain View Dairy LLC / MV Cheesery, AL
Breakfast Medley Chevre

NH: CHEESES FLAVORED - HERBAL

1st DreamFarm, LLC, WI
Fresh Goat Cheese with Pesto

2nd Mozzarella Company, TX
Hoja Santa Goat Cheese

3rd Laura Chenel’s Chevre, CA
Laura Chenel’s Blossom/ Basil

3rd North Valley Farms Chevre, Inc., CA
Herbs de Provence Chevre

NP: CHEESES FLAVORED - PEPPERS / SPICE

1st Mystery Bay Farm, WA
Chevre with Thyme and White Pepper

2nd Baetje Farms LLC, MO
Coeur de la Crème Three Pepper

3rd Baetje Farms LLC, MO
Coeur de la Crème garlic and chive

3rd Coach Farm, NY
Coach Farm Fresh Goat Cheese Log with Pepper

3rd Westfield Farm, MA
Herb Garlic Capri

O. FRESH SHEEP’S MILK CHEESES

Open to all shapes and styles of rindless, unaged, fresh sheep’s milk cheeses

OO: OPEN CATEGORY

1st Carr Valley Cheese, WI
Fresh Marisa

2nd Cedar Grove Cheese Inc., WI
Lamb

3rd La Moutonniere Inc., QC, Canada
Cabanon

P. MARINATED CHEESES

Entries include cheeses marinated in oil, vinegar, wine, etc.

OF: FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS

1st Hidden Springs Creamery LLC, WI
Driftless Honey Lavender

2nd Hidden Springs Creamery LLC, WI
Driftless Cranberry Cinnamon

3rd Hidden Springs Creamery LLC, WI
Driftless Maple

P. MARINATED CHEESES

Entries include cheeses marinated in oil, vinegar, wine, etc.

PC: OPEN CATEGORY MADE FROM COW’S MILK

1st Fiscalini Cheese CO, CA
Purple Moon

2nd Grafton Village Cheese, VT
Quercus Vitis Humulus Cheddar

3rd Grafton Village Cheese, VT
Vermont Ice Cider Cheddar

PG: OPEN CATEGORY MADE FROM GOAT’S MILK

1st Yellow Springs Farm LLC, PA
Nutcracker

2nd Capriole, Inc., IN
O’Banon

2nd Yellow Springs Farm LLC, PA
Red Leaf

3rd Fagundes Old World Cheese, CA
Sierra - Cabernet

PS: OPEN CATEGORY MADE FROM SHEEP’S MILK OR MIXED MILKS

2nd Carr Valley Cheese, WI
Canaria

PF: FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS
- ALL MILKS

1st Sartori Foods, WI
Sartori Reserve Balsamic BellaVitano

2nd Sartori Foods, WI
Cognac BellaVitano

3rd Goatsbeard Farm, MO
Marinated Round

Q. CULTURED MILK PRODUCTS

Limited to Yogurt, Crème Fraiche, Kefir, Labne, etc.

QC: CULTURED PRODUCTS MADE FROM COW’S MILK

1st Karoun Dairies Inc., CA
Labne Kefir Cheese

2nd Shy Brothers Farm, LLC, MA
Cloumage Artisanal Curd

3rd Franklin Foods, VT
Hahn’s Cultured Cream Cheese

3rd Moo Cheeses, L.P., TX
Yogurt Cheese

3rd Samish Bay Cheese, WA
Yogurt Cheese (Labneh)

(cont’d next page)
### QG: CULTURED PRODUCTS MADE FROM GOAT’S MILK

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Redwood Hill Farm &amp; Creamery, CA</td>
<td>Traditional Kefir</td>
</tr>
<tr>
<td>2nd</td>
<td>Redwood Hill Farm &amp; Creamery, CA</td>
<td>Mango Orange Pineapple Kefir</td>
</tr>
<tr>
<td>3rd</td>
<td>Franklin Foods, VT</td>
<td>Green Mountain Farms Tzatiki Savory Yogurt Dip - Cucumber Garlic</td>
</tr>
</tbody>
</table>

### QA: CULTURED PRODUCTS / FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
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</thead>
<tbody>
<tr>
<td>1st</td>
<td>Redwood Hill Farm &amp; Creamery, CA</td>
<td>Traditional Kefir</td>
</tr>
<tr>
<td>2nd</td>
<td>Redwood Hill Farm &amp; Creamery, CA</td>
<td>Blueberry Pomegranate Acai Kefir</td>
</tr>
<tr>
<td>3rd</td>
<td>Franklin Foods, VT</td>
<td>Green Mountain Farms Tzatiki Savory Yogurt Dip - Cucumber Garlic</td>
</tr>
</tbody>
</table>

### RF: FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Product</th>
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<tbody>
<tr>
<td>2nd</td>
<td>Jumpin’ Good Goat Dairy, CO</td>
<td>Green Chile Goat Butter</td>
</tr>
<tr>
<td>3rd</td>
<td>Jumpin’ Good Goat Dairy, CO</td>
<td>Fiesta Goat Butter</td>
</tr>
</tbody>
</table>

### S. CHEESE SPREADS

Spreads produced by grinding and mixing, without the aid of heat and/or emulsifying salts, one or more natural cheeses

| SC: OPEN CATEGORY MADE FROM COW’S MILK
<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Pine River Pre-Pack, Inc., WI</td>
<td>Extra Sharp Cheddar Cold Pack Cheese Food</td>
</tr>
<tr>
<td>2nd</td>
<td>Carr Valley Cheese, WI</td>
<td>Sharp Cheddar Spread</td>
</tr>
<tr>
<td>3rd</td>
<td>Brunkow Cheese of Wisconsin, WI</td>
<td>Sharp Cheddar Spread</td>
</tr>
<tr>
<td>3rd</td>
<td>Widmer’s Cheese Cellars, WI</td>
<td>Washed Rind Brick Cold Pack</td>
</tr>
</tbody>
</table>

### SG: OPEN CATEGORY MADE FROM GOAT’S MILK, SHEEP’S OR MIXED MILKS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Shepherds Dairy Products, UT</td>
<td>Bravo Heights Whisper</td>
</tr>
</tbody>
</table>

### SF: COLD PACK CHEESE FOOD AND CHEESE SPREADS WITH FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Mozzarella Company, TX</td>
<td>Pecan Praline Mascarpone</td>
</tr>
<tr>
<td>2nd</td>
<td>Pineland Farms Creamery, ME</td>
<td>Spreadable Salsa Jack Cheese</td>
</tr>
<tr>
<td>3rd</td>
<td>Pine River Pre-Pack, Inc., WI</td>
<td>Chardonnay &amp; Extra Sharp Cheddar Cold Pack Cheese Food</td>
</tr>
</tbody>
</table>

### T. AGED SHEEP’S MILK CHEESES

Caciotta, Romano, Manchego, Table Cheeses, etc.

| TO: OPEN CATEGORY
<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Carr Valley Cheese, WI</td>
<td>Native Sheep</td>
</tr>
<tr>
<td>2nd</td>
<td>Carr Valley Cheese, WI</td>
<td>Aged Marisa</td>
</tr>
<tr>
<td>3rd</td>
<td>Carr Valley Cheese, WI</td>
<td>Virgin Pine Native Sheep</td>
</tr>
<tr>
<td>3rd</td>
<td>Garden Variety Cheese, CA</td>
<td>Hollyhock</td>
</tr>
</tbody>
</table>

### U. AGED GOAT’S MILK CHEESES

Taupinière, Rinded Log and Pyramid Types, etc.

| UG: OPEN CATEGORY
<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Vermont Butter &amp; Cheese Creamery, VT</td>
<td>Bonne Bouche</td>
</tr>
<tr>
<td>2nd</td>
<td>Capriole, Inc., IN</td>
<td>Sofia</td>
</tr>
<tr>
<td>3rd</td>
<td>Hendricks Farms &amp; Dairy, LLC, PA</td>
<td>Soudertoma</td>
</tr>
</tbody>
</table>
V. WASHED RIND CHEESES
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 - Limburger, Pont l’Evêque, Chimay, Raclette, Swiss Appenzeller or Vignerons-style, etc.

VC: OPEN CATEGORY MADE FROM COW’S MILK
1st Bleu Mont Dairy, WI
   Lil Wils BIG Cheese
2nd Fromagerie Le Détour, QC, Canada
   Magie de Madawaska
3rd Domaine Feodal, QC, Canada
   Guillaume Tell
3rd La Fromagerie 1860 DuVillage Inc., QC, Canada
   Cantonnier

VG: OPEN CATEGORY MADE FROM GOAT’S MILK
1st Baetje Farms LLC, MO
   Cherbourg
2nd Baetje Farms LLC, MO
   Fleur de la Vallee
3rd Haystack Mountain Goat Dairy, CO
   Haystack Mountain Goat Dairy Red Cloud

VS: OPEN CATEGORY MADE FROM SHEEP’S MILK OR MIXED MILKS
1st Estrella Family Creamery, WA
   Caldwell Crik Chevrette
2nd Carr Valley Cheese, WI
   Benedictine
2nd Hidden Springs Creamery LLC, WI
   Ocooch Mountain Reserve
3rd Fifth Town Artisan Cheese, ON, Canada
   Bonnie and Floyd

VA: CHEESES AGED MORE THAN 90 DAYS WITH UP TO 44% MOISTURE - ALL MILKS
1st Uplands Cheese Co., WI
   Pleasant Ridge Reserve
2nd Consider Bardwell Farm, VT
   Rupert
3rd Emmi-Roth Käse USA, WI
   Grand Cru Gruyere Surchoix
KATE ARDING
Kate Arding is an independent dairy consultant specializing in small-scale cheese production. She is also a co-founder of the acclaimed first national consumer cheese magazine launched in December 2008. A native of Britain, Kate has worked in the farmhouse cheese industry for 18 years. First as a wholesale manager for Neal’s Yard Dairy in London, where she developed extensive knowledge – and love – of the farmhouse cheese industry, followed in 1997 by Kate’s move to California to help establish Cowgirl Creamery and Tomales Bay Foods. Since 2003, Kate has worked as an independent consultant focusing on affinage, sales and marketing, and helping small-scale cheesemakers adapt to changing market demands. Kate lives in rural, upstate New York.

MARC BATES
Marc Bates, Senior Consultant has over 40 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; Coach and trainer of the WSU Collegiate Dairy Products Evaluation team from 1979-96; Official Judge for the United States and World Cheese Championships, the American Cheese Society, and the American Dairy Goat Association; and memberships in the International Association of Food Protection; Washington Assn for Food Protection (Past President); Oregon Dairy Industries (Board Member) and the American Cheese Society. Marc specializes in training, product development, quality, and food safety, and has extensive experience in research within the dairy industry. Marc obtained his B.S. in Animal Science, Dairy Manufacturing and his B.A. 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 B.S. 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 Dept. of Food Science and Technology where he completed his M.S. 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 also 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 Bodyfelt’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 U.S. 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 Thuber, Ann Arbor, Michigan.

DR. CHRISTINE M. BRUHN
Dr. Bruhn has expertise in consumer behavior, food science, and consumer economics. She studies consumer attitudes toward food safety and quality and guides educational programs that inform consumers about new products and new technologies. She is past chair of the Food Science Communicators and the Nutrition Division of the Institute of Food Technologists, served as a Distinguished Scientific Lecturer for the Institute, from 1992-97 and 2002-2003, and was a member of the Executive Committee from 2003-2006. She is a fellow of IFT and the IFST in the UK. Dr. Bruhn serves on the FDA Risk Communication Advisory Committee (2008-Present). Research conducted by the Center for Consumer Research generates knowledge that lays the basis for effective decision making by consumers at a personal level and for effective policy and actions by public and private organizations. Dr. Bruhn has authored over one hundred forty professional papers on consumer attitudes toward food. She receives numerous national and international requests to address consumer issues.
DR. JOHN C. BRUHN

John C. Bruhn PhD was a Dairy Foods Processing Specialist with Cooperative Extension in the Department of Food Science and Technology at U C Davis from February 2, 1969. From 1995 to 2002, he was founding Director of the campus Dairy Research and Information Center, an administrative program to aid in the funding of dairy foods research and to be a focal point for those seeking information on U C Davis’ dairy programs. As a Cooperative Extension Specialist, he was responsible for developing applied research and educational programs for the California dairy foods processing industry. His research and educational programs emphasized factors affecting the quality and safety of raw milk and processed milk and dairy foods, including cheeses. In his retirement, Dr. Bruhn continues his activities in California, national and international food and dairy food organizations. In these associations, and others, he has served on committees and in elective offices, including Board of Directors and as president of the American Dairy Science Association.

Some noteworthy recognitions of his applied research and outreach educational programs include: Educator’s Award, Citation Award, and most recently, the Honorary Membership Award from the International Association for Food Protection; Sanitarians Award, from the California Association of Dairy and Milk Sanitarians; Honorary Member, California Dairy Industries Association; Outstanding Alumnus Award from Michigan State University and in 2009, the Award of Distinction from U C Davis; the Extension Educators Award from the American Dairy Science Association, and from the Merced County Fair, the Golden Cow Award which recognized his lifelong contributions to improve the quality of California raw milk. The California Cheese and Butter Association in 2009 recognized John with a Lifetime Achievement Award. He was elected Fellow in four of his professional associations, including the Institute of Food Technologists, the Institute of Food Science and Technology (United Kingdom), International Association for Food Protection and mostly recently, the American Dairy Science Association. He was also very pleased when two California dairy associations established an endowed scholarship in his name (John C. Bruhn Scholarship in Dairy Food Science) in the Department of Food Science and Technology. John and his wife, Christine who is also a Cooperative Extension Specialist continue to live in Davis.

DR. STEPHANIE CLARK

Stephanie Clark grew up on a small farm in Massachusetts and dairy goats were her main project in 4-H. She earned her B.S. in Animal Science from Cornell University (Ithaca, NY) in 1990, and continued on for a M.S. in Food Science, which she earned in 1993. Stephanie earned her Ph.D. in Food Science from Cornell University in 1997, and joined the faculty at Washington State University (WSU) in January 1998. She earned tenure and was promoted to Associate Professor in 2004. Dr. Clark joined the faculty of Iowa State University (ISU) in August 2009 and serves as the Associate Director of the ISU Midwest Dairy Foods Research Center. One of Dr. Clark’s research goals is to bridge gaps among important food quality and human health issues associated with dairy foods, specifically sensory quality, shelf life, consumer acceptability, probiotic bacteria, lactose maldigestion, and gut health. Her research has been presented in over 40 peer-reviewed publications and over 50 posters and presentations. Stephanie also interacts with the dairy industry throughout the world by conducting training in cheesemaking, sensory evaluation and food safety.

In 1998, Stephanie founded the WSU Food Product Development Team at WSU. The team developed over 25 products with Stephanie’s guidance, 14 of which earned national awards. She currently advises the ISU Food Product Development Team, which was one of six finalists in the 2010 Institute of Food Technologists Student Association Food Product Development Competition. She coached the WSU Dairy Products Evaluation Team, which earned a dozen national awards at Collegiate Dairy Products Evaluation Competitions, and now coaches the ISU Dairy Products Evaluation Team, which had been inactive for nearly 30 years before her arrival.

The team earned 4th place in the nation in 2009. Stephanie is an active member of the Institute of Food Technologists (IFT) and ADSA, where she has served in many service and leadership roles, including Chair of the Dairy Foods Division of IFT for two years, and Section Editor of ADSA’s Journal of Dairy Science. Dr. Clark was honored with the ADSA Foundation Scholar Award for outstanding research and teaching in dairy foods in 2007, the WSU College of Agricultural, Human and Natural Resource Sciences Individual Integrated Award for excellence in teaching, research and extension at WSU in 2009, and the Kraft Foods Award for Teaching of Dairy Foods in 2010.

EDOUARD DAMEZ

Born in Brittany, France, in a small village, I grew up eating almost exclusively food from our own garden or from my grandparents’ farm. I started baking at 15 and studied the trade for 3 years finishing Best Apprentice des Côtes d’Armor (French Province). After my military service in Germany, I worked in Marseilles, in the South of France, for a French milling company that also operated many retail outlets. That company transferred me to Las Vegas, Nevada in December 1985 to run their bakery Production plant. In 1988, I moved to Houston where I met my wife and opened the bakery department for a French retail grocery store, Auchan Hypermarket (9th largest food retailer in the world). In 1991, I became responsible for the Deli & Cheese department, in addition to the bakery. This is when I really got my first experience as a cheese buyer. In 1993, I was recruited by H-E-B Central Market to run the bakery department for their first store in Austin. Since 2006, I have been responsible for the Bakery Deli & Cheese category management for the 8-store chain which has received acclaim worldwide for being some of the best stores in the U.S. Central Market carries, on average, over 650 cheeses from all over the world in a self service setting and will top over 800 during the Holidays. For the last 10 years, I have assessed hundreds of cheeses yearly from around the world as they are evaluated to become part of the extensive Central Market product mix.

GORDON EDGAR

Gordon Edgar has been the cheese buyer for Rainbow Grocery Cooperative in San Francisco, since 1994. Rainbow (www.rainbow.coop) is San Francisco’s biggest independent grocery store and the country’s largest retail worker cooperative. He has been a panelist at numerous cheese events, has been elected to the Board of Directors of the California Artisan Cheese Guild, and has eaten way too much cheese as an aesthetic judge at more than one cheese competition.

Gordon’s cheese memoir, Cheesemonger: A Life on the Wedge, was published by Chelsea Green in early 2010.

DR. NANA FARKYE

Dr. Farkye graduated from the University of Ghana in 1980 with a Bachelor’s degree (with honors) in Biochemistry and Nutrition. Then, he received his M.S. and Ph.D. in Food Sciences and Nutrition from Utah State University in 1985 and 1986, respectively. Dr. Farkye is currently a Professor of Dairy Science at California Polytechnic State University where he has been since 1990. Prior to joining Cal Poly, he worked at the University College Cork, in Ireland. Dr. Farkye’s research interests are in dairy chemistry and cheese technology. He has several published articles and book chapters on various aspects of cheese and dairy foods and holds U.S. and international patents on no-melt cheese technologies. He teaches courses in dairy chemistry and cheese and fermented milk foods. Dr. Farkye has been a judge in several cheese contests, including ACS in 2002; U.S. Championship Cheese Contest, 2007 & 2009; and World Championship Cheese Contest in 2008 & 2010.

DR. LISBETH GODDIK

Lisbeth Goddik, Ph.D., grew up on a farm in Denmark but immigrated to the US when her parents bought a farm in the Willamette Valley. Professional work experience includes production work at 3 different Danish dairy plants and 3 years at Yoplait’s International Research Center in Paris, France. In addition, she has worked in New Zealand, Canada, and Norway. She received her graduate degrees in food science from Cornell University and Oregon State University. She has worked at OSU since 1999 as OSU’s dairy processing extension specialist and associate professor in food science. Her job responsibilities include teaching, research, and outreach in the field of dairy processing. She is the current holder of the ODI-Bodyfelt Professorship in dairy science. She and her family recently returned from a 1 year sabbatical in France where she studied artisan production of raw milk cheeses.
DEBBIE HARRIS

Although Debbie was born in Los Angeles, she considers herself as a native Oregonian having lived here for all but 3 years of her life. For the last 10 years, Debbie has worked for New Seasons Market in Portland, OR – a locally – owned grocery chain that takes pride in its personal relationships with local farmers, ranchers, fishers, brewers, vintners, and cheesemakers. She helped open New Seasons Market’s first store, in a 1 person cheese department where exactly 4 local cheesemakers were represented. Debbie’s position with the company has evolved to the Cheese Merchandiser and Buyer for the 9-store company. She has been directly involved with the growth of the cheese department to the current inventory which exceeds 300 cheese varieties, a large percentage of which are American artisan cheeses and include dozens of cheeses from local cheesemakers.

JOHN JAEGGI

John is a third generation licensed Wisconsin cheesemaker who began his career over 30 years ago with the family business in Green County, WI. Hired at the Wisconsin Center for Dairy Research in 1991 as the Center’s cheesemaker, he has been the coordinator of the Cheese Industry and Applications Program for the past several years. This CDR program area is actively involved with natural and processed cheesemakers in product development, technology transfer, manufacturing protocols, regulatory issues, cheese functionality, cheese sensory, and troubleshooting. The Cheese Industry and Applications program works with cheese manufacturers of all sizes in addition to ingredient and culture suppliers, equipment companies, food service, converters, wholesalers, retailers, chefs, and quick serve restaurants.

John is directly involved with many cheese related CDR short courses including the Wisconsin Cheese Tech Short Course, Wisconsin Processed Cheese Short Course, Cheese Grading, The World of Cheese, in addition to the yearly Master Cheesemaker Artisan series courses. He is also involved in many company specific training short courses. John has been a technical judge in many contests including the World Championship Cheese Contest, United States Championship Cheese Contest, and the American Cheese Society Annual Judging and Competition.

MARK JOHNSON

Mark Johnson graduated from South Dakota State University with a degree in dairy manufacturing and from North Carolina State University with a degree in food science. In 1980, he became the program coordinator for the Wisconsin Center for Dairy Research at the University of Wisconsin and now serves as senior scientist at the Center. Mark’s main areas of interest are developing manufacturing and ripening protocols for unique cheeses and the study of cheese defects. He has served as a technical judge for the American Cheese Society, as well as the U.S. and World Championship Cheese Contests. He loves to talk cheese with cheesemakers and share their experiences, insights, and cheeses.

STEVE JONES

Steve Jones, the owner of Cheese Bar, has a long background in cheese, driven by his passion to support small producers by sourcing and sharing exceptional artisan products. His cheese adventures include directing the cheese department for Provista Specialty Foods Inc., one of the nation’s most admired wholesale purveyors of fine cheeses and specialty products; brokering for a group of Oregon artisan cheesemakers; and interning in affinage and marketing with Neal’s Yard Dairy in London. Steve has been active with many local and national cheese organizations. He is a founding member of The Wedge, the biannual Portland cheese festival, and in 2009 was half of the winning team in the American Cheese Society’s (ACS) first annual Cheese Mongering competition. Steve has served as a judge for the ACS annual competitions and has volunteered as a panel member and presenter for ACS and other organizations on numerous occasions.

TOM KOOIMAN

Tom Kooiman carries the roll of cheese specialist for Provista Specialty Foods in Portland Oregon, an importer and distributor of fine ingredients for retailers and foodservice. He has been with Provista for fifteen of its seventeen years. Growing up on a farm in the Midwest and working in the food industry throughout his life has connected him with the source of foods from the land to the table. Along with being part of the selection process of cheeses and other ingredients at Provista, Tom carries the unusual job of driving the Cheese Truck, a mobile miniature warehouse of cheeses. With the Cheese Truck, Tom tastes, educates, and sells cheese and their accompaniments to retailers and fine restaurants all around the Pacific Northwest.

EMILIANO LEE

These days, Emiliano “Emi” Lee finds himself a pioneer in one of the last food frontiers, educating palates and promoting authentic full-flavored food at Liberty Heights Fresh in Salt Lake City, Utah. Emi works closely with purveyors near and afar, and his lifelong passion translates into arguably the best cheese counter in the state. You’ll find a vast selection of farmstead and artisanal treasures from the finest craftsfolk the caseosphere has to offer. From stealing brie from his father’s desk as a child to judging cheese for the American Cheese Society, this child at heart is living a dream and honored to share in that with others of his ilk at ACS and beyond.

DAVID LOCKWOOD

David Lockwood began selling cheese at Zingerman’s Deli in 1986. Since 1991, he has primarily worked with Neal’s Yard Dairy: managing the shops, opening up the US market, taking care of the cheese, buying cheese and overseeing finances. Currently, he is the managing director of the business.

SARAH MASONI

Sarah Masoni is the Product and Process Development Manager for Oregon State University’s Food Innovation Center located in Portland, Oregon. Sarah Masoni has worked more than 20 years in the food industry in Quality Assurance, Manufacturing, and Product Development.

While attending Oregon State University, she trained under Floyd Bodyfelt and competed in the 1985 International Dairy Product’s Judging Competition in Atlanta. Sarah was the number 3 judge over-all competing with 28 different Universities. Sarah worked in a cheese shop in the 1980’s that had over 200 cheeses, she also made semi-soft surface ripened cheeses while working at a small cheese factory in Tillamook, Oregon. Sarah has been an executive board member for the Oregon Dairy Industries, and continues to participate in the ODI. Sarah Masoni traveled with her father and family through Europe in 1974 visiting farmstead cheese facilities and learning a great deal from her dad, Edmund A. Zottola, Professor Emeritus, U of MN, who started the Minnesota Farmstead Cheese Program in 1975. Sarah Masoni graduated from Oregon State University with a Bachelor of Science Degree.

MAX MCCALMAN

Max McCalman is a highly visible advocate for artisanal cheese production and a dedicated scholar of cheese, where he acts as consultant to the trade, judges at cheese competitions and is a frequent guest lecturer. He authored three books, “The Cheese Plate,” “Cheese: A Connoisseur’s Guide to the World’s Best,” and, most recently, “Mastering Cheese: Lessons For Connoisseurship from a Maître Fromager.” Max has been awarded the exclusive title of Garde et Jure by France’s Guide des Fromagers, and he was the first in-house Maître Fromager for an American restaurant. Max retains this title at Artisanal Premium Cheese Center, where he is Dean of Curriculum and Director of Affinage. Max developed the widely lauded cheese program at Terrance Brennan’s Pickolne restaurant more than 15 years ago, and later established the critically acclaimed cheese programs at Brennan’s Artisanal Fromagerie & Bistro and at Artisanal Premium Cheese (APC) center (www.artisanalcheese.com), all in NYC. For further information on Max, visit his website: www.maxmccalman.com.

GINA MODE

Gina Mode was raised on a fifth generation family dairy farm and has been making cheese as a licensed Wisconsin cheesemaker for over a decade. She has a Bachelor of Science Degree in Food Science and a Master of Business Administration Degree. Gina has been working with cheese since an internship with the Wisconsin Center and the Babcock Hall Dairy Plant at the University of Wisconsin – Madison before returning to the CDR in 2005. As a member of the Cheese Industry and Applications Group, Gina works with cheese brokers, ingredient suppliers, and manufacturers – from farmstead to commercial. She has served as a technical judge for the American Cheese Society.

KATE SANDER

Kate Sander is editorial director of CHEESE MARKET NEWS, a national weekly newspaper based in Middleton, Wis., that covers all aspects of the cheese and dairy/ deli industry. She has been with the publication since 1995; as editorial director she guides the overall direction of news coverage as well as writes special features. Raised on a dairy farm in Oregon, Kate brings to CHEESE MARKET NEWS a lifelong interest in all aspects of the cheese and dairy industry. She enjoyed her first stint as an ACS contest judge in Milwaukee in 2004. Kate currently resides in Ellensburg, Wash., with her husband and two sons.
FRANK SCHUCK
Frank Schuck has been involved in the world of cheese, beer and wine for 20 years. He cut his teeth at the NYC temples of cheese and now is the Pacific Northwest’s Specialty Coordinator for Whole Foods Market. His passions are fermentation, American terroir and his family. He has served as an Aesthetic Judge for the ACS in 2004 and also this year. He calls Seattle, WA home.

ERIK SILDEN
Erik is co-owner of Dovre, a cheese importer and specialty food distributor in Vancouver, British Columbia. Born in Norway, Erik’s passion for food began, and remains, with simpler flavours (yes, there is a ‘u’ in ‘flavour’ when you spell it in Canadian!) and artisan producers. Through his work with cheesemakers in the UK and closer to home, his appreciation for clothbound cheddars and their pairings continues to grow, almost daily. As the lead cheese buyer at Dovre, Erik has worked with producers across Canada, in Europe, and has managed to navigate the importing challenges of bringing a few American artisan cheeses to select Canadian retailers as well.

LEE SMITH
Ms. Lee Smith is the senior vice president of Phoenix Media Network and publisher/editorial director for Deli Business and Cheese Connoisseur magazines. She began her career with Kings Super Markets in New Jersey over 30 years ago. Her love of specialty cheeses began with her promotion to deli supervisor and assistant cheese buyer. Her career includes over 20 years in the retail industry as a cheese buyer, deli director, senior marketing/purchasing director, and consultant. Ms. Smith is also an avid traveler and award-winning writer, having written the acclaimed Specialty Cheese Guide, an annual feature in both magazines.

MARIANNE SMUKOWSKI
Marianne’s current position is Dairy Safety/Quality Applications Coordinator for the Wisconsin Center for Dairy Research. In this position, she assists dairy manufacturers in the following areas: safety/quality audits, third party audits, recall issues, GMP reviews, and developing HACCP plans. She has judged dairy products for numerous contests throughout her career including the American Cheese Society. She coordinates the WI Master Cheesemaker program and provides technical support in regulatory matters.

CATHY STRANGE
Cathy Strange is the Global Cheese Buyer at Whole Foods Market. She began her career with Whole Foods Market as a part-time Team Member in the wine department at the Wellspring Grocery in North Carolina nineteen years ago. Since that time, Cathy has worked in three different regions for Whole Foods Market, holding Store Buyer, Team Leader, and Coordinator positions. Cathy’s passion for food created with fresh ingredients began during her experiences as manager/chef of a cutting edge Northern Italian restaurant. She is a tireless champion of artisan, organic and/or sustainably-produced food products. During her tenure as the Global Cheese Buyer for WFM, she orchestrated the first dedicated organic cheese shipments from Europe to the United States and represents Whole Foods Market in the Cheese Importers Association of America. Cathy is a current Board Member of the Raw Milk Cheesemaker’s Association and is a past president of the American Cheese Society, a position she held for two years and participated as a member of the board for 7 years. She has judged cheese competitions internationally and is a current member of the Cheese of Choice Coalition working with the Cheese Importers Association and Oldways Preservation and Trust to advocate for maintenance of raw milk products legislation. Cathy is a member of Slow Food, Les Dames d’Escoffier, Oldways Preservation and Trust, and has been published in several periodicals. She has been a presenter at conferences including Cheese Art, the International Food Safety and Technology Conference, IACP Conference and the Wisconsin Cheese Technology Conference. Cathy has been honored internationally with membership in La Guilde des Fromagers de Saint-Uguzon, the most celebrated association of cheesemongers and specialists in France.

COURTENAY TYLER
Courtenay Tyler began her “cheese journey” working at The Gourmet Shop in Columbia, South Carolina in high school, cutting cheese, and pairing cheese for their weekly wine tastings. After several years of job soul searching, working in different restaurants, and attending culinary school at the Cooking and Hospitality Institute of Chicago, Courtenay returned to her first love, cheese. She began working with Binny’s Beverage Depot in Chicago, Illinois opening several Gourmet Grocery departments for the fine wine and liquor retailer. Intrigued by a wave of small farm producers in nearby Wisconsin, a love of working with Artisan American cheese began. Courtenay is currently the Specialty Director for Earth Fare, the healthy supermarket; overseeing their specialty cheese, wine, beer and coffee. She has been with Earth Fare, a growing supermarket chain since 2003, bringing artisan cheeses to Southern marketplaces.

JULIANA URUBURU
Juliana Uruburu directs the cheese selection, merchandising, education, and promotions for The Pasta Shop, a Northern California specialty food store with two locations, in Oakland’s bustling Rockridge district and in Berkeley’s avant-garde Fourth Street neighborhood. A Bay Area institution for over two decades, The Pasta Shop is known as a store for those passionate and knowledgeable about food and cooking. The Cheese Counters reflect Juliana’s expertise, passion and direction. The large selection of cheeses focuses on superb cheeses from around the world, appealing to a wide variety of tastes. Combined with knowledgeable and friendly service, the Cheese Counters have distinguished The Pasta Shop as a food-shopping destination. In 2005, Saveur named The Pasta Shop as one of the twenty 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, including Tante Marie’s, Purcell Murray, Sur la Table, and the Cheese School of San Francisco, Juliana teaches private cheese classes and orchestrates cheese parties around the Bay Area. Working with cheese for over 23 years, she is a frequent panelist and cheese judge at industry conferences, such as the American Cheese Society and the California State Expo. Recognized as an individual dedicated to promoting quality cheese, Juliana was recently inducted into the Guilde des Fromagers and became a Chevalier du Taste Fromage, dedicating her life’s work to promoting the consumption of excellent cheese.

DR. STEVE ZENG
Dr. Steve Zeng is an Associate Professor/Dairy Product Specialist at Langston University, Oklahoma. His expertise is in dairy product processing, particularly in goat milk and cheese. His research interest has been in sub-clinical mastitis and its effect on composition of goat milk, sensory quality and yield of cheese. With his industrial and academic experiences, he has conducted more than 40 cheesemaking workshops in many states in the US as well as in China, Argentina, Armenia, and the Republic of Georgia. He has judged the United States Cheese Championship Contest and the World Cheese Championship Contest in the last three years.
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### Agropur Fine Cheese
Pierre-Edouard Chomette  
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### Alemar Cheese Company
Keith Adams  
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Mankato, MN 56001  
507.385.1004

### Amazing Acres Goat Dairy, LLC
Debra Mikulak  
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### AMLTR Products
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### Ancient Heritage Dairy
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### Antonio Mozzarella Factory
Thomas Pugliese  
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### Appleton Creamery
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### Arena Cheese, Inc.
Bill Hanson  
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### Aria Foods, Muskegon Dairy
Torben Siggaard  
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### Arthur Schuman, Inc.
Marissa DeMaio  
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### Asgaard Dairy
Rhonda Butler  
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### Baetje Farms, LLC
Veronica Baetje  
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### Ballard Cheese, LLC
Steve Ballard  
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208.934.4972

### Barinaga Ranch, Inc.
Marcia Barinaga  
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415.663.8638

### Beecher’s Handmade Cheese
Jena Paxton  
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206.322.1644 x21

### Beehive Cheese Company, LLC
Timothy Welsh  
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Uintah, UT 84405  
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### BelGioioso Cheese, Inc.
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920.863.2123

### Belle Ecorce Farms
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### Bellwether Farms
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### Berkshire Cheese, LLC
Ira Grable  
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Dalton, MA 01227  
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### Birchwood Farms
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215.598.8633

### Black Sheep Creamery
Brad Gregory  
345 Bunker Creek Road  
Chehalis, WA 98532  
360.520.3397

### Blackberry Farm
Adam Spannaus  
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Walland, TN 37886  
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### Bleu Mont Dairy
Willi Lehner  
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Blue Mounds, WI 53517  
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### Blue Jacket Dairy
Angel King  
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### Blythedale Farm, Inc.
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### Brunkow Cheese of Wisconsin
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Darlington, WI 53530  
608.776.3716

### Cabot Creamery Cooperative
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Montpelier, VT 05602  
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### Calabro Cheese Corporation
Lloyd Lirio  
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East Haven, CT 06512  
203.469.1111 x115

### Cantare Foods, Inc.
Christophe Megevand  
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San Diego, CA 92154  
619.690.7550 x304

### Carlisle Farmstead Cheese
Tricia Smith  
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Hardwick, MA 01037  
978.287.5005

### Carr Valley Cheese
Sid Cook  
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### Catocorner Farm, LLC
Bob Wills  
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### Cedar Grove Cheese
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### Cedar Grove Cheese, Inc.
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Haystack Mountain Goat Dairy
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Hook's Cheese Company, Inc.
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Jumpin’ Good Goat Dairy
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Karoun Dairies, Inc.
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Kaurina’s DBA Three Happy Cows
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Klondike Cheese Co.
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Kootenay Alpine Cheese Co.
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