American Cheese Society

CHEESE RALLY
IN RALEIGH
OWNING OUR FUTURE
AUGUST 1-4, 2012

2012 ACS JUDGING & COMPETITION AWARDS GUIDE
The American Cheese Society (ACS) is a not-for-profit trade organization founded in 1983 to support the North American artisan and specialty cheese industry. ACS provides advocacy, education, business development, and networking opportunities for members of the cheese industry, while striving to continually raise the quality and availability of cheese in North America.

The cheesemakers listed on the following pages represent all of the entrants in the 2012 ACS Judging & Competition: our largest ever, with 254 companies submitting 1,711 different products. Winners in each category are listed separately. Unlike other cheese competitions, where cheeses are only graded down for technical defects, ACS’s goal is to give positive recognition to those cheeses that are of the highest quality in their aesthetic and technical evaluation. As a result, the highest quality cheeses are those that ACS feels deserve the recognition of an award, based on a minimum number of points awarded (totaling 100 points possible) for first, second, or third place. In categories or sub-categories where the minimum number of points is not earned, no award is given.

Our congratulations go out to all of the dedicated, passionate, creative producers who work daily to bring the traditions of North American cheese to life, to market, and to the largest ACS Judging & Competition to date. As a part of this strong community, you are all winners.
A MESSAGE FROM THE 2012 JUDGING & COMPETITION CHAIR TODD DRUHOT

The south has long been known for its hospitality. Now, it will also be known for its cheese. I’m honored to be a part of helping to bring cheese to the forefront here in Raleigh, NC for this 28th Annual Awards Ceremony. It has been a great honor to be the Chair of the 2012 Judging & Competition (J&C) Committee.

It’s no secret the J&C Committee members are a hard-working crew. This year is no different. We started our weekly calls in January and have been keeping a record pace to make sure this year’s competition went off without a hitch.

While many things about this year have remained the same, we’ve also seen a tremendous growth in what the J&C Committee and ACS staff have been able to attain together. For the first time in ACS history, most of the entering cheesemakers were able to log on to the ACS website to enter their cheeses via our new online entry database. Of the 254 companies entered, only 15 sent in paper entries. This new database is designed to allow cheesemakers easy access to their entries when they enter the Judging & Competition again next year.

Two weeks ago, we met virtually with judges from all over the country and around the world to prepare them for the experience they would have during the two days of judging at ACS. Via our first-ever judges’ training webinars, we were able to welcome judges and prepare them for their role as an aesthetic or technical judge, which helped save time on-site. This year, rather than going straight from breakfast into the “classroom,” the judges enjoyed breakfast at the Raleigh Marriott and went immediately into a tutorial judging where they were instructed with their first taste of cheese. It was a great way to start a day where over 800 cheeses were expertly evaluated.

These webinars started out as a mere thought on one of our regular calls, and then, through the work of Jane Bauer and Michelle Lee at the ACS office, this thought became a reality. We are looking forward to improving the process for next year, and we appreciate the judges’ participation in this revolutionary approach to training.

Also this year, Tom Kooiman, ACS J&C Committee Vice Chair, and Sasha Davies worked to develop an educational video to help cheesemakers with proper shipping and handling techniques. This video, along with another member-produced video, will be posted on the ACS web site throughout the year, and we believe these videos were a major reason why we saw fewer cheeses in triage this year. Despite the hot weather, only a handful of entries required evaluation upon arrival.

For the first time in its history, ACS has made it possible for cheesemaker members to volunteer during the Judging & Competition. The J&C Committee worked to develop a proposal for the Board, which outlined the roles cheesemakers could fill. We appreciate the Board’s open and thoughtful consideration of our proposal, and we look forward to having more cheesemakers involved in the receiving and back-of-house roles next year in Madison.

I can’t stress enough how much I enjoy working with this committee and watching it grow. Without the help of the dedicated volunteers I’ll mention individually below, this event would not be possible. I thank each of them for their dedication to and passion for the Judging & Competition.

Recent additions to the committee include Patrick Bleck, Matt Bonano, and Max McCalman. Patrick returned after a one-year hiatus to help assist as the Quality Assurance Auditor in the judging room. He has done a fantastic job of ensuring all records for each entry are accurate and complete. Max has participated on numerous calls and served as a technical judge in this year’s competition. We look forward to their continued participation next year as an active part of the J&C Committee.

Matt served as our cooler captain and was responsible for inventorying and cataloging all of the entries in our three refrigerated coolers, plus an additional cooler to store all of the smoked cheeses. Sue Husch, from The Laurel Group, assisted Matt in the coolers to organize and deliver the cheeses to the judges and to ensure they could be located throughout their journey through the judging process.

Aside from being our go-to guy on-site for all last minute needs, like paper and masking tape, Tom Kooiman was responsible for orchestrating what we call the Back of House. This area is where all of the cheeses are staged for tempering. It was his responsibility to make sure all cheeses that were judged were returned to the coolers so they can be at the Festival of Cheese.

Our Front of House was run by John Antonelli. His complex tempering schedule was used to ensure that cheeses were delivered to the judges at the optimal temperature. He managed the volunteers and the flow of the cheeses to make sure the entries were delivered in a timely fashion. John also helped set the tone in the room, making sure everyone was calm and happy.

Leading the charge for all of the data entry was ACS’ newest staff member, Steve Zeng. He, along with the assistance of Marisa Crider from The Laurel Group, entered scores for all the entries that came through the judging room doors. They did an incredible job of keeping up with the pace and working with the volunteers to ensure that data entry was completed accurately.

A special thanks to my dear friend and mentor, John Greeley. It is great to have John back in the judging room after missing last year’s conference, the first one in almost 30 years. He has helped me prepare for this opportunity for the past 11 years by taking the time to teach me about the American Cheese Society and Judging & Competition from our first meeting about “The Great Cheeses of New England.”

During my first year as Chair, David Grotenstein has been a tremendous support and has been there for the many questions that arose during the year. His commitment to the ACS Judging & Competition shows his love for all American cheese and cheesemakers.

Michelle Lee exemplifies the dedication and commitment given by the ACS staff to this event. Her support in all areas of Judging & Competition while keeping the committee on task is a huge feat and a great accomplishment. I value the friendship that has grown out of this working relationship.

My expression of gratitude would not be complete without recognizing the tremendous amount of work that Richard and Karen Silverston dedicate each year to managing the integrity of the data for Judging & Competition. Without what we fondly refer to as the “Silverston Judging & Competition Database,” on-site data collection would be nearly impossible to manage — particularly with the number of entries we received this year. This system helps keep all of the Judging & Competition information orderly, readily accessible, and stored securely. While they were not able to be here this year, they worked via phone and email to help keep things on track and were available anytime we needed help with a pressing issue.

And, of course, thanks to our judges, who evaluated more cheese than ever. Their patience, dedication to detail, and admiration for your work grows along with your number of entries. We ask more and more of them every year, and they get it done every time. We ask you to please take time to read all about them on the pages that follow.

It has been an eye-opening experience to work on this committee, beginning with my time as an aesthetic judge, then a technical judge, to the Back of House, to Vice Chair, and now, to serving as Chair. I am honored the ACS Board and staff, as well as the members, have confidence in my taking on this great challenge. It has been my sincere pleasure to work with these great people and to help bring their ideas to fruition. I am looking forward to another stellar year in 2013.

Todd Druhott
Chair, ACS Judging & Competition Committee

| 2012 ACS JUDGING & COMPETITION OFFICIAL JUDGES ROSTER |
| TECHNICAL JUDGES: |
| Robert Bradley |
| Mike Comotto |
| MaryAnne Drake |
| Nana Farkye |
| Lisbeth Goddik |
| Walter Hartman |
| Luis Jimenez-Maroto |
| Mark Johnson |
| Kerry Kaylegian |
| David Lockwood |
| Sarah Masoni |
| Max McCalman |
| Gina Mode |
| Lee Smith |
| Marianne Smukowski |
| Charles White |
| Steve Zeng |

| AESTHETIC JUDGES: |
| Sara Adducci |
| Kurt Cuccaro |
| Edouard Damez |
| Gordon Edgar |
| Tim Gaddis |
| Kate Harbin |
| Caroline Hostetller |
| Emiliano Lee |
| Tripp Nichols |
| Mary Quicke |
| Brian Ralph |
| Matthew Rubiner |
| Lindsey Schecter |
| Lassa Skinner |
| Carlos Souffront |
| Richard Sutton |
| Courtenay Tyler |
### A. FRESH UNRIPENED CHEESES
Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata, Quark, Fromage Blanc, Cottage Cheeses

<table>
<thead>
<tr>
<th>Category</th>
<th>1st</th>
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<th>3rd</th>
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</thead>
<tbody>
<tr>
<td>AC: OPEN CATEGORY - MADE FROM COW’S MILK</td>
<td>Franklin Foods, VT Green Mountain Farms Cultured Cream Cheese</td>
<td>Swiss Valley Farms, IA Cream Cheese</td>
<td>Franklin Foods, VT Hahn’s Cultured Cream Cheese</td>
</tr>
<tr>
<td>AG: OPEN CATEGORY - MADE FROM GOAT’S MILK</td>
<td>Umbuzi Farm, FL Cream Cheese</td>
<td>Vermont Butter &amp; Cheese Creamery, VT Creamy Goat Cheese Classic</td>
<td>Montchevré-Betín, Inc., WI Montchevré Fromage Blanc</td>
</tr>
<tr>
<td>AS: OPEN CATEGORY - MADE FROM SHEEP’S MILK OR MIXED MILKS</td>
<td>Quality Cheese Inc., ON Buffalo Ricotta</td>
<td>La Fromagerie Alexis de Portneuf, QC Chèvre des Neiges</td>
<td>La Moutonniere Inc., QC Neige De Brebis</td>
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<td></td>
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<td></td>
<td>Fruition Farms Dairy &amp; Creamery, CO Whole Sheep’s Milk Ricotta</td>
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<td>Mozzarella Company, TX Grassias</td>
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<th>Category</th>
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<tbody>
<tr>
<td>AM: MASCARPONE - MADE FROM COW’S MILK</td>
<td>Miceli Dairy Products, OH Mascarpone</td>
<td>Vermont Butter &amp; Cheese Creamery, VT Mascarpone</td>
<td>Sorrento Lactalis, ID Mascarpone</td>
</tr>
<tr>
<td>AR: RICOTTA- MADE FROM COW’S MILK</td>
<td>LIUZZIANGELONI CHEESE, CT Hand Dipped Ricotta</td>
<td>BELGIOIOSO CHEESE INC., WI BelGioioso Ricotta con Latte Whole Milk</td>
<td>MAPLEBROOK FARM, VT Ricotta Hand-Dipped</td>
</tr>
</tbody>
</table>
AQ: FROMAGE BLANC, FROMAGE FRAIS AND QUARK - MADE FROM COW’S MILK
1st Vermont Butter & Cheese Creamery, VT
   Fromage Blanc, Fromage Frais And Quark - Made From Cow’s Milk
2nd Nicasio Valley Cheese Co., CA
   Foggy Morning
3rd Vermont Butter & Cheese Creamery, VT
   Fromage Blanc

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

BA: OPEN CATEGORY - MADE FROM COW’S MILK
1st MouCo Cheese Company, CO
   MouCo Ashley
2nd Cellars at Jasper Hill, VT
   Harbison
3rd Sweet Grass Dairy, GA
   Green Hill

BB: BRIE - MADE FROM COW’S MILK
1st Brazos Valley Cheese, TX
   Eden
2nd Brazos Valley Cheese, TX
   Brie
3rd Agropur Fine Cheese, QC
   Brie Normandie
3rd Marin French Cheese Company, CA
   Rouge et Noir Original Brie

BC: CAMEMBERT - MADE FROM COW’S MILK
1st Belmont - Lactalis American Group Inc, WI
   Camembert 8 oz - President
2nd Marin French Cheese Company, CA
   Rouge et Noir Original Camembert
3rd Agropur Fine Cheese, QC
   Grand Camembert L’Extra

BG: OPEN CATEGORY - MADE FROM GOAT’S MILK
1st Laura Chenel’s Chevre, CA
   Laura Chenel’s Chevre Melodie
2nd Looking Glass Creamery, LLC, NC
   Ellington
2nd Quality Cheese Inc., ON
   Ash Goat
3rd Fromagerie Le Détour, QC
   Grey Owl
3rd Haystack Mountain Goat Dairy, CO
   Haystack Mountain Camembert

BS: OPEN CATEGORY - MADE FROM SHEEP’S OR MIXED MILK
1st Prairie Fruits Farm & Creamery, IL
   Black Sheep
2nd Fromages CDA Inc, QC
   Le Soeur Angèle
3rd Nettle Meadow, NY
   Three Sisters

BF: FLAVOR ADDED - SPICES, HERBS, SEASONING, FRUITS - ALL MILKS
1st Cypress Grove Chevre, CA
   Truffle Tremor
2nd Alouette Cheese USA LLC, IL
   Alouette Brie with Truffles
2nd La Fromagerie 1860 DuVillage inc., QC
   Lady Laurier d’Arthabaska
3rd Turner Farm Creamery, ME
   Whitecap
3rd Zingerman’s Creamery, MI
   Detroit St. Brick

BT: TRIPLE CRÈME - SOFT RIPENED/CREAM ADDED - ALL MILKS
1st Agropur Fine Cheese, QC
   Rondoux Triple Crème
2nd Agropur Fine Cheese, QC
   Chevalier Triple Crème
2nd Marin French Cheese Company, CA
   Rouge et Noir Triple Crème Brie
3rd La Fromagerie Alexis de Portneuf, QC
   Chèvre des Neiges Brie Triple 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) or unique in their recipe and formulation and which do not strictly conform to the guidelines of other acknowledged recipes for cheese types.

CB: BRICK CHEESE - MADE FROM COW’S MILK
1st No award given
2nd Pasture Pride Cheese, WI
   Brick
3rd Klondike Cheese Co., WI
   Brick

CD: DRY JACK - MADE FROM COW’S MILK
1st No award given
2nd Vella Cheese Company of California, CA
   Special Select Dry Monterey Jack
3rd Rumiano Cheese Company, CA
   Dry Monterey Jack
CJ: MONTEREY JACK - MADE FROM COW'S MILK
1st  Mt. Townsend Creamery, WA
     New Moon

2nd  Carr Valley Cheese Co., Inc., WI
     Monterey Jack

3rd  Sierra Nevada Cheese Company, CA
     Raw Organic Creamy Jack

CM: BRICK MUENSTER - MADE FROM COW'S MILK
1st  McCadam Cheese, NY
     McCadam Muenster

2nd  Edelweiss Creamery, WI
     Muenster

3rd  Morning Star Farm, MN
     Muenster

CT: TELEME
No Entries

CY: COLBY - MADE FROM COW'S MILK
1st  Tillamook County Creamery Association, OR
     Tillamook Colby

2nd  Cedar Grove Cheese, WI
     Marble Colby

3rd  DCI Cheese Company, WI
     Black Creek Colby

3rd  Widmers Cheese Cellars, WI
     Traditional Colby

CC: ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM COW'S MILK
1st  Spring Day Creamery, ME
     La Vie en Rose

2nd  Plymouth Artisan Cheese, VT
     Original Plymouth

2nd  Point Reyes Farmstead Cheese Co., CA
     Point Reyes Toma

3rd  Cowgirl Creamery, CA
     Wagon Wheel

CG: ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM GOAT'S MILK
1st  Vermont Butter & Cheese Creamery, VT
     Coupole

2nd  Ruggles Hill Creamery, MA
     Brothers’ Walk

3rd  Rivers Edge Chevre, OR
     Rivers Edge Chevre Beltane

CS: ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM SHEEP'S MILK OR MIXED MILKS
1st  Beecher's Handmade Cheese, WA
     Flagsheep

2nd  Vermont Butter & Cheese Creamery, VT
     Cremont

3rd  La Moutonniere Inc., QC
     Sein D'Hélène

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 (GOUDA, EDAM ETC.) - ALL MILKS
1st  Old Europe Cheese, Inc., MI
     4 lb Edam Ball

2nd  Ely Farm Products, PA
     Washington Crossing

2nd  Holland’s Family Cheese, WI
     Marieke Gouda Aged (9-12 month)

3rd  Willamette Valley Cheese, OR
     Farmstead Gouda

DF: DUTCH STYLE - FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS, ETC. - ALL MILKS
1st  Vintage Cheese of Montana, MT
     Mountina-Mocha

2nd  Oakdale Cheese & Specialties, CA
     Cumin Gouda

3rd  Fromagerie Bergeron Inc., QC
     Le Coureur des bois

3rd  Holland’s Family Cheese, WI
     Marieke Gouda Cumin

DC: OPEN CATEGORY - MADE FROM COW'S MILK
1st  Emmi Roth USA, WI
     Roth Grand Cru Surchoix

2nd  Leelanau Cheese Co., MI
     Aged Raclette

3rd  Emmi Roth USA, WI
     Roth Grand Cru Original
### De: Emmental Style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels) - Made from Cow’s Milk

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<thead>
<tr>
<th>Place</th>
<th>Company/Producers</th>
<th>Product</th>
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<tbody>
<tr>
<td>1st</td>
<td>No award given</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>DCI Cheese Company, WI</td>
<td>Stella Swiss</td>
</tr>
<tr>
<td>2nd</td>
<td>Swiss Valley Farms, IA</td>
<td>Baby Swiss Wheel</td>
</tr>
<tr>
<td>3rd</td>
<td>Central Coast Creamery, CA</td>
<td>Holey Cow</td>
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<tr>
<td>3rd</td>
<td>Swiss Valley Farms, IA</td>
<td>Baby Swiss Block</td>
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<tr>
<td>3rd</td>
<td>Swiss Valley Farms, IA</td>
<td>Swiss Block</td>
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### DG: Open Category - Made from Goat’s Milk

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<tr>
<th>Place</th>
<th>Company/Producers</th>
<th>Product</th>
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<tbody>
<tr>
<td>1st</td>
<td>Laura Chenel’s Chevre, CA</td>
<td>Laura Chenel’s Chevre Crottin</td>
</tr>
<tr>
<td>2nd</td>
<td>Redwood Hill Farm, CA</td>
<td>California Crottin</td>
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<tr>
<td>3rd</td>
<td>Vermont Butter &amp; Cheese Creamery, VT</td>
<td>Bijou</td>
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### E: Cheddars - All Milks

#### EA: Aged Cheddar - Aged Over 12 and Up to 24 Months - All Milks

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<tr>
<th>Place</th>
<th>Company/Producers</th>
<th>Product</th>
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<tbody>
<tr>
<td>1st</td>
<td>DCI Cheese Company, ON</td>
<td>Black Diamond 2 Year Aged Cheddar</td>
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<tr>
<td>2nd</td>
<td>Mt. Sterling Cheese Co-op, WI</td>
<td>Raw Goat Milk Sharp Cheddar</td>
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<tr>
<td>3rd</td>
<td>Vermont Farmstead Cheese Company, VT</td>
<td>Governor’s Cheddar</td>
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#### EF: Cheddar with Sweet Flavorings, Fruits, Seasonings, Herbs, Spices, Alcohol/Spirits - All Milk

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<tr>
<th>Place</th>
<th>Company/Producers</th>
<th>Product</th>
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<tbody>
<tr>
<td>1st</td>
<td>Beehive Cheese Company LLC, UT</td>
<td>TeaHive</td>
</tr>
<tr>
<td>2nd</td>
<td>Beecher’s Handmade Cheese, WA</td>
<td>Yule Käse</td>
</tr>
<tr>
<td>3rd</td>
<td>Beehive Cheese Company LLC, UT</td>
<td>Barely Buzzed</td>
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#### EP: Cheddar Flavored with Sweet, Savory, Chipotle, Red, Green Peppers; Black, White, Green Peppercorns; Garlic, Onions - All Milks

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<tr>
<th>Place</th>
<th>Company/Producers</th>
<th>Product</th>
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<tbody>
<tr>
<td>1st</td>
<td>Beecher’s Handmade Cheese, WA</td>
<td>Marco Polo Reserve</td>
</tr>
<tr>
<td>2nd</td>
<td>Springside Cheese Corp, WI</td>
<td>Olive White Cheddar</td>
</tr>
<tr>
<td>3rd</td>
<td>Beehive Cheese Company LLC, UT</td>
<td>Big John’s Cajun Rubbed</td>
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### EC: Cheddar - Aged up to 12 Months - Made from Cow’s Milk

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<thead>
<tr>
<th>Place</th>
<th>Company/Producers</th>
<th>Product</th>
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<tbody>
<tr>
<td>1st</td>
<td>Kraft Foods, WI</td>
<td>Sharp Cheddar</td>
</tr>
<tr>
<td>2nd</td>
<td>The Artisan Cheese Exchange, WI</td>
<td>Deer Creek “The Fawn”</td>
</tr>
<tr>
<td>3rd</td>
<td>Kraft Foods, WI</td>
<td>Limited Edition Extra Sharp Cheddar</td>
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### DG: Open Category - Made from Goat’s Milk

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<th>Place</th>
<th>Company/Producers</th>
<th>Product</th>
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</thead>
<tbody>
<tr>
<td>1st</td>
<td>Sartori Company, WI</td>
<td>Sartori Limited Edition Pastorale Blend</td>
</tr>
<tr>
<td>2nd</td>
<td>Valley Shepherd Creamery, NJ</td>
<td>Oktoberkaas</td>
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<tr>
<td>3rd</td>
<td>Fromagerie du Presbytère, QC</td>
<td>Pionnier</td>
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### EC: Cheddar - Aged up to 12 Months - Made from Goat’s Milk

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<th>Place</th>
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<th>Product</th>
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<tbody>
<tr>
<td>1st</td>
<td>Kraft Foods, WI</td>
<td>Cheddar Goat</td>
</tr>
<tr>
<td>2nd</td>
<td>Sierra Nevada Cheese Company, CA</td>
<td>Caprae Raw Aged Goat Cheddar</td>
</tr>
<tr>
<td>3rd</td>
<td>Central Coast Creamery, CA</td>
<td>Goat Cheddar</td>
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### EG: Cheddar - Aged up to 12 Months - Made from Goat’s Milk

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<th>Place</th>
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<th>Product</th>
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<tbody>
<tr>
<td>1st</td>
<td>Heartland Creamery, MO</td>
<td>Cheddar Goat</td>
</tr>
<tr>
<td>2nd</td>
<td>The Artisan Cheese Exchange, WI</td>
<td>Deer Creek Vat 17</td>
</tr>
<tr>
<td>3rd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>4 Year Cheddar</td>
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</tbody>
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### Ex: Mature Cheddar - Aged Over 24 and Up to 48 Months - All Milks

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<th>Place</th>
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<td>The Artisan Cheese Exchange, WI</td>
<td>Deer Creek Reserve</td>
</tr>
<tr>
<td>2nd</td>
<td>Cabot Creamery Cooperative, VT</td>
<td>Cabot Vintage Choice Cheddar</td>
</tr>
<tr>
<td>2nd</td>
<td>The Artisan Cheese Exchange, WI</td>
<td>Deer Creek Vat 17</td>
</tr>
<tr>
<td>3rd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>4 Year Cheddar</td>
</tr>
<tr>
<td>3rd</td>
<td>Tillamook County Creamery Association, OR</td>
<td>Tillamook Special Reserve Extra Sharp Cheddar</td>
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### EE: Mature Cheddar - Aged Over 48 Months - All Milks

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<tr>
<td>1st</td>
<td>Parmalat Canada, ON</td>
<td>Balderson Heritage Cheddar 5 Year</td>
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<tr>
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<td>No Award Given</td>
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<tr>
<td>3rd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>6 Year Cheddar</td>
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### EW: CHEDDAR WRAPPED IN CLOTH, LINEN - AGED UP TO 12 MONTHS - ALL MILKS

<table>
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<th>Position</th>
<th>Company</th>
<th>Notes</th>
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<tr>
<td>1st</td>
<td>Avalanche Cheese Company, CO</td>
<td>Hand Bandaged Goat Cheddar</td>
</tr>
<tr>
<td>2nd</td>
<td>Saxon Cheese, LLC, WI</td>
<td>Pastures</td>
</tr>
<tr>
<td>3rd</td>
<td>Brazos Valley Cheese, TX</td>
<td></td>
</tr>
</tbody>
</table>

### EB: CHEDDAR WRAPPED IN CLOTH, LINEN - AGED OVER 12 MONTHS - ALL MILKS

<table>
<thead>
<tr>
<th>Position</th>
<th>Company</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Fiscalini Cheese Co., CA</td>
<td>Bandage Wrap Cheddar Vintage</td>
</tr>
<tr>
<td>2nd</td>
<td>Cows Creamery, PE</td>
<td>Avonlea Clothbound Cheddar (aged over 12 months)</td>
</tr>
<tr>
<td>3rd</td>
<td>Avalanche Cheese Company, CO</td>
<td>Hand Bandaged Goat Cheddar Reserve</td>
</tr>
</tbody>
</table>

### F. BLUE MOLD CHEESES

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

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

<table>
<thead>
<tr>
<th>Position</th>
<th>Company</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Rogue Creamery, OR</td>
<td>Oregon Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>Hook’s Cheese Company, Inc., WI</td>
<td>Blue Paradise</td>
</tr>
<tr>
<td>3rd</td>
<td>CROPP Cooperative/Organic Valley, WI</td>
<td>Organic Pasteurized Blue Cheese</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Position</th>
<th>Company</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>Billy Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>Montchevré-Betin, Inc., WI</td>
<td>Chevre in Blue</td>
</tr>
<tr>
<td>3rd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>Baraboo Blue</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Position</th>
<th>Company</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>BelGioioso Cheese Inc., WI</td>
<td>BelGioioso Gorgonzola with Sheeps Milk</td>
</tr>
<tr>
<td>2nd</td>
<td>Hook’s Cheese Company, Inc., WI</td>
<td>Little Boy Blue</td>
</tr>
<tr>
<td>3rd</td>
<td>Old Chatham Shepherding Company, NY</td>
<td>Ewe’s Blue</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Position</th>
<th>Company</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Willapa Hills Cheese, WA</td>
<td>Big Boy Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>Rogue Creamery, OR</td>
<td>Flora Nelle</td>
</tr>
<tr>
<td>3rd</td>
<td>Point Reyes Farmstead Cheese Co., CA</td>
<td>Point Reyes New Blue</td>
</tr>
</tbody>
</table>

### FL: BLUE-VEINED WITH A RIND OR EXTERNAL COATING - MADE FROM GOAT’S MILK

<table>
<thead>
<tr>
<th>Position</th>
<th>Company</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Pure Luck Farm and Dairy, TX</td>
<td>Hopelessly Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>Avalanche Cheese Company, CO</td>
<td>Avalanche Cheese Company Midnight Blue</td>
</tr>
<tr>
<td>3rd</td>
<td>FireFly Farms, MD</td>
<td>Mountain Top Bleu</td>
</tr>
</tbody>
</table>

### FM: BLUE-VEINED WITH A RIND OR EXTERNAL COATING - MADE FROM SHEEP’S OR MIXED MILK

<table>
<thead>
<tr>
<th>Position</th>
<th>Company</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Valley Shepherd Creamery, NJ</td>
<td>Crema De Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>La Moutonnière Inc., QC</td>
<td>Blue De La Moutonnière</td>
</tr>
<tr>
<td>3rd</td>
<td>Snowy Mountain Sheep Creamery, UT</td>
<td>Timpanogos Peak</td>
</tr>
</tbody>
</table>

### FE: EXTERNAL BLUE MOLDED CHEESES - ALL MILKS

<table>
<thead>
<tr>
<th>Position</th>
<th>Company</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Westfield Farm, MA</td>
<td>Classic Blue Log</td>
</tr>
<tr>
<td>2nd</td>
<td>Westfield Farm, MA</td>
<td>Bluebonnet</td>
</tr>
<tr>
<td>3rd</td>
<td>Westfield Farm, MA</td>
<td>Hubbardston Blue (Cow)</td>
</tr>
</tbody>
</table>

### 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 - ALL MILKS

<table>
<thead>
<tr>
<th>Position</th>
<th>Company</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Emmi Roth USA, WI</td>
<td>Roth GranQueso Reserve</td>
</tr>
<tr>
<td>2nd</td>
<td>Emmi Roth USA, WI</td>
<td>Roth GranQueso</td>
</tr>
<tr>
<td>3rd</td>
<td>Nuestro Queso, LLC, IL</td>
<td>Cotija</td>
</tr>
</tbody>
</table>
GC: FRESH UNRIPENED CATEGORY - ALL MILKS
1st  Karoun Dairies Inc., CA  Queso Del Valle Queso Fresco
2nd  Karoun Dairies Inc., CA  Queso Del Valle Panela
3rd  Mozzarella Company, TX  Queso Oaxaca
3rd  Nuestro Queso, LLC, IL  Panela
3rd  Ochoa’s Queseria, OR  Don Froylan Queso Oaxaca

GF: FLAVOR ADDED - SPICES, HERBS, SEASONING, FRUITS - ALL MILKS
1st  No Award Given
2nd  No Award Given
3rd  Mozzarella Company, TX  Queso Blanco with Chiles

H. ITALIAN TYPE CHEESES
Excluded: Mascarpone and Ricotta

HP: PASTA FILATA TYPES (PROVOLONE, CACIOCAVALLO) - ALL MILKS
1st  BelGioioso Cheese Inc., WI  BelGioioso Sharp Provolone Mandarino
2nd  Loveras Market, OK  Caciocavera
3rd  BelGioioso Cheese Inc., WI  BelGioioso Mild Provolone

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  BelGioioso Cheese Inc., WI  BelGioioso Asiago
2nd  BelGioioso Cheese Inc., WI  BelGioioso Parmesan
3rd  Sartori Company, WI  Sartori Reserve SarVecchio Parmesan

HM: MOZZARELLA TYPES (BRICK, SCAMORZA, STRING CHEESE) - ALL MILKS
1st  Formaggio Italian Cheese, NY  Armenian String Cheese
2nd  Burnett Dairy Co-op, WI  Mozzarella String Cheese
3rd  Crave Brothers Farmstead Cheese, LLC, WI  Farmers Rope String Cheese
3rd  Lactalis American Group, NY  Whole Milk Low Moisture Mozzarella

HY: FRESH MOZZARELLA - 8 OZ. OR MORE (BALLS OR SHAPES) - ALL MILKS
1st  Quality Cheese Inc., ON  Buffalo Mozzarella
2nd  BelGioioso Cheese Inc., WI  BelGioioso Fresh Mozzarella Thermoform
3rd  Lactalis American Group-Tipton, CA  Galbani 8oz Ball

HZ: FRESH MOZZARELLA - UNDER 8 OZ. (OVALINI, BOCCONCINI, CILIEGINE SIZES) - ALL MILKS
1st  LiuzziAngeloni Cheese, CT  Fresh Mozzarella
2nd  Saputo Dairy Products Canada G.P., QC  Mozzarella di Bufala
3rd  Lactalis American Group-Tipton, CA  Galbani 4oz Ball

HB: BURRATA - FRESH MOZZARELLA ENCASING A DISTINCTLY SEPARATE, SOFTER CURD AND CREAM, OR OTHER SOFT CHEESE, CORE - ALL MILKS
1st  No Award Given
2nd  Miceli Dairy Products, OH  Burrata
3rd  Belfiore Cheese Company, CA  Belfiore Burrata 8 Ounce

I. FETA CHEESES

IC: FETA - MADE FROM COW’S MILK
1st  Maplebrook Farm, VT  Whole Milk Block Feta
2nd  Belfiore Cheese Company, CA  Belfiore Mediterranean Style Feta in Brine 12 Ounce
3rd  Klondike Cheese Co., WI  Feta in Brine

IG: FETA - MADE FROM GOAT’S MILK
1st  Vermont Butter & Cheese Creamery, VT  Feta
2nd  Haystack Mountain Goat Dairy, CO  Haystack Mountain Feta
3rd  Umbuzi Farm, FL  Feta

IS: FETA - MADE FROM SHEEP’S MILK OR MIXED MILKS
1st  La Moutonnière Inc., QC  Feta
2nd  Carr Valley Cheese Co., Inc., WI  Sheep
3rd  Best Baa Dairy Ltd., ON  Best Baa Dairy Sheep Milk Feta
3rd  Garden Variety Cheese, CA  Cosmos
IF: FLAVOR ADDED - SPICES, HERBS, SEASONING, FRUITS - ALL MILKS

1st  Klondike Cheese Co., WI
     Peppercorn Feta

2nd  La Moutonnière Inc., QC
     Feta in Oil with Herbs

3rd  Chapel's Country Creamery, MD
     Marinated Feta

J. LOW FAT / LOW SALT CHEESES

JL: FAT FREE AND LOW FAT CHEESES

1st  Agropur Fine Cheese, QC
     Allegro probio 7%

2nd  Lactalis American Group, NY
     Low Fat Ricotta

3rd  Klondike Cheese Co., WI
     Low Fat Feta

JR: LIGHT/LITE AND REDUCED FAT CHEESES

1st  Fromages CDA inc, QC
     L'Empereur Léger

2nd  Kraft Foods, SD
     Reduced Fat Extra Sharp Cheddar

3rd  Sorrento Lactalis, ID
     Reduced Fat String

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

1st  Cabot Creamery Cooperative, VT
     Cabot Jalapeno 50% Reduced Fat Cheddar

2nd  Lactalis U.S.A., Inc., WI
     Rondele Garlic & Herbs Light Spreadable Cheese

3rd  Coach Farm, NY
     Coach Farm Reduced Fat Fresh Goat Cheese with Pepper

3rd  Franklin Foods, VT
     Hahn’s Yogurt & Cream Cheese Strawberries N’ Cream

K. FLAVORED CHEESES

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

KC: CHEESES FLavored WITH ALL PEPPERS (CHIPOTLE, JALAPENO, CHILI, ETC.) - ALL MILKS

1st  Widmers Cheese Cellars, WI
     Colby with Jalapenos

2nd  Carr Valley Cheese Co., Inc., WI
     Jalapeno Bread Cheese

3rd  Brunkow Cheese, WI
     Brun-uusto with Jalapeño
L. SMOKED CHEESES

LC: OPEN CATEGORY - MADE FROM COW’S MILK
1st  No Award Given
2nd  Fromagerie Bergeron Inc, QC
     Le Calumet
3rd  Holland’s Family Cheese, WI
     Marieke Gouda Smoked
3rd  Karoun Dairies Inc, CA
     Karoun Smoked Braided String Cheese

LG: OPEN CATEGORY - MADE FROM GOAT’S MILK, SHEEP’S MILK OR MIXED MILKS
1st  Goat Lady Dairy, NC
     Smoked Round
2nd  Carr Valley Cheese Co., Inc., WI
     Smoked Ba Ba Blue
3rd  Haystack Mountain Goat Dairy, CO
     Haystack Mountain Smoked Chevre

LM: SMOKED ITALIAN STYLES (MOZZARELLA, SCAMORZA, BOCCONCINI, OVALINI, ETC.) - ALL MILKS
1st  Formaggio Italian Cheese, NY
     TWICE Smoked String Cheese
2nd  Gold Creek Farms, UT
     Smoked Parmesan
3rd  Saputo Dairy Products Canada G.P., QC
     Smoked Caciocavallo

LD: SMOKED CHEDDARS - ALL MILKS
1st  Gold Creek Farms, UT
     Smoked Cheddar
2nd  Carr Valley Cheese Co., Inc., WI
     Apple Smoked Cheddar
3rd  Fiscalini Cheese Co., CA
     Smoked Cheddar

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 - SOFT - ALL MILKS; AGED UP TO 60 DAYS - OVER 50% MOISTURE
1st  Sequatchie Cove Creamery, TN
     Dancing Fern
2nd  Cellars at Jasper Hill, VT
     Weybridge from Scholten Family Farm
3rd  Coach Farm, NY
     Coach Farm Fresh Goat Cheese
3rd  Rivers Edge Chevre, OR
     Rivers Edge Chevre Siltcoos

MC: OPEN CATEGORY - SEMISOFT - MADE FROM COW’S MILK; AGED OVER 60 DAYS - BETWEEN 39 AND 50%
1st  Fromages CDA Inc, QC
     Le Baluchon
2nd  Fromages CDA Inc, QC
     Le St-Anne
3rd  Thistle Hill Farm, VT
     Tarentaise

ME: OPEN CATEGORY - HARD - MADE FROM COW’S MILK; AGED OVER 60 DAYS - LESS THAN 39% MOISTURE
1st  Cricket Creek Farm, MA
     Maggie’s Reserve
2nd  Flat Creek Lodge, GA
     Natural Rind Cheddar
2nd  Fromagerie du Presbytère, QC
     Louis D’Or
2nd  Fromagerie La Station, QC
     Alfred Le Fermier
2nd  Fromagerie La Station, QC
     Chemin Hatley
2nd  Robinson Farm, MA
     A Barndance
2nd  Sprout Creek Farm, NY
     Toussaint
3rd  Nature’s Harmony Farm, GA
     Fortsonia
3rd  Sprout Creek Farm, NY
     Toussaint
3rd  Uplands Cheese, WI
     Extra-Aged Pleasant Ridge Reserve

MG: OPEN CATEGORY - AGED OVER 60 DAYS - MADE FROM GOAT’S MILK
1st  Ruggles Hill Creamery, MA
     Greta’s Fair Haven
2nd  Sprout Creek Farm, NY
     Madeleine
3rd  Boston Post Dairy, LLC, VT
     Tres Bonne
3rd  Latte Da Dairy, TX
     Latte Da Caerphilly

MS: OPEN CATEGORY - AGED OVER 60 DAYS - MADE FROM SHEEP’S MILK OR MIXED MILKS
1st  Black Sheep Creamery, WA
     St. Helens
2nd  Willamette Valley Cheese, OR
     Perrydale
3rd  Everona Dairy, VA
     Stony Man
3rd  Kokoborrego Cheese Company, OH
     Owl Creek Tomme
MF: OPEN CATEGORY FOR ALL CHEESES WITH FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - ALL MILKS

1st Holland’s Family Cheese, WI
   Marieke Gouda Foenegreek

2nd Ruggles Hill Creamery, MA
   Lea’s Great Meadow

3rd Nicasio Valley Cheese Co., CA
   Foggy Morning with Garlic and Basil

N. FRESH GOAT’S MILK CHEESES

NO: FRESH GOAT RINDLESS (BLACK ASH COATING PERMITTED) - EXTRUDED SHAPE, LOGS, CYLINDERS, BUCHE STYLE OR IN CONTAINERS, CUPS, TUBS, CRYOVAC

1st Sierra Nevada Cheese Company, CA
   Bella Capra Chevre

2nd Coach Farm, NY
   Coach Farm Fresh Curd

2nd Three Graces Dairy, LLC, NC
   Plain Jane

3rd Woolwich Dairy, WI
   Woolwich Dairy Original Chevrai

NS: FRESH GOAT CHEESE - HAND SHAPED, FORMED OR MOLDED INTO PYRAMID, DISC, DRUM, CROTTIN, BASKET OR OTHER SHAPE

1st Baetje Farms LLC, MO
   Coeur de la Crème – Plain

2nd Mystery Bay Farm, WA
   Fresh Chevre

3rd Umbuzi Farm, FL
   Chevre

NF: FLAVOR ADDED - FLORAL, FRUITS, LIQUORS, CITRUS, BERRIES, CACAO

1st Montchevre-Betin, Inc., WI
   Wellspring (by Montchevre) Cranberry Orange

2nd Latte Da Dairy, TX
   Latte Da Chocolate Goat Cheese Truffles

3rd Briar Rose Creamery, OR
   Chocolate Chevre Truffles

3rd Finica Food Specialties, ON
   Celebrity International Cranberry & Cinnamon Goat Cheese

3rd Three Graces Dairy, LLC, NC
   Turkish Delight

NP: FLAVOR ADDED - PEPPERS (SWEET OR SAVORY, JALAPenos, CHIPOTLES, ETC.), MUSTARDS, OLIVES, WASABI, ONION, GARLIC, SPICES

1st Cypress Grove Chevre, CA
   Sgt. Pepper

2nd Laura Chenel’s Chevre, CA
   Laura Chenel’s Four Pepper Chabis

3rd Finica Food Specialties, ON
   Celebrity International Mediterranean Goat Cheese

3rd Montchevré-Betin, Inc., WI
   Montchevre Crottin with 4-Peppers

O. FRESH SHEEP’S MILK CHEESES
Open to all shapes and styles of rindless, unaged, fresh sheep’s milk cheeses

OO: OPEN CATEGORY

1st Hidden Springs Creamery, WI
   Drifless - Natural

2nd La Moutonnière Inc., QC
   Cabanon

3rd Shepherd’s Way Farms, MN
   Shepherd’s Hope

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

1st Green Dirt Farm, LLC, MO
   Fresh Nettle

2nd Green Dirt Farm, LLC, MO
   Fresh Rosemary

3rd Hidden Springs Creamery, WI
   Drifless - Cranberry Cinnamon

P. MARINATED CHEESES
Entries include cheeses marinated in oil, vinegar, wine, spirits and liqueur, etc.

PC: OPEN CATEGORY MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM COW’S MILK

1st Formaggio Italian Cheese, NY
   Marinated Ciliegine

2nd Sartori Company, WI
   Sartori Reserve Merlot BellaVitano

3rd Calabro Cheese Corporation, CT
   Ciliegine Salad

3rd Formaggio Italian Cheese, NY
   Grilled Vegetable w/ Ciliegine

1st No Award Given

2nd Finica Food Specialties, ON
   Celebrity International Goat Cheese Dill

3rd Finica Food Specialties, ON
   Celebrity International Goat Cheese Honey
PG: OPEN CATEGORY MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM GOAT’S MILK

1st  No Award Given
2nd  Laura Chenel’s Chevre, CA
     Laura Chenel’s Chevre Cabecou
3rd  Haystack Mountain Goat Dairy, CO
     Haystack Mountain Chevre in Marinade

PS: OPEN CATEGORY MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM SHEEP’S MILK OR MIXED

1st  Carr Valley Cheese Co., Inc., WI
     Canaria
2nd  Grafton Village Cheese, VT
     Ewewden, Apple Pie
3rd  No Award Given

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
     Karoun Labne Kefir Cheese
2nd  Redwood Hill Farm, CA
     Lactose Free Sour Cream
3rd  Straus Family Creamery, CA
     Sour Cream

QG: CULTURED PRODUCTS - MADE FROM GOAT’S MILK

1st  No Award Given
2nd  Redwood Hill Farm, CA
     Plain Kefir
3rd  No Award Given

QS: CULTURED PRODUCTS - MADE FROM SHEEP’S MILK OR MIXED MILK

No Entries

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

1st  Redwood Hill Farm, CA
     Lactose Free Strawberry Pomegranate Acai Kefir
2nd  No Award Given
3rd  No Award Given

QF: LIMITED TO CRÈME FRAICHE PRODUCTS - MADE FROM COW’S MILK

1st  Vermont Butter & Cheese Creamery, VT
     Crème Fraiche
2nd  Mozzarella Company, TX
     Creme Fraiche

QY: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS - MADE FROM COW’S MILK

1st  Cabot Creamery Cooperative, VT
     Cabot Greek Style Yogurt, Plain
2nd  Straus Family Creamery, CA
     Greek Yogurt
3rd  Sierra Nevada Cheese Company, CA
     Capretta Greek Yogurt

QD: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS - MADE FROM GOAT’S MILK

1st  Montchevre-Betin, Inc., WI
     Montchevre Goat Milk Yogurt Plain
2nd  Redwood Hill Farm, CA
     Plain Yogurt
3rd  La Moutonnière Inc., QC
     Royogurt

QQ: YOGURTS - FLAVOR ADDED - INCLUDES SUGAR, SYRUP, HONEY, AGAVE, SWEETENERS, VANILLA, FRUIT, ETC. - ALL MILKS

1st  Three Happy Cows LLC, TX
     Three Happy Cows Honey Greek Yogurt
2nd  Redwood Hill Farm, CA
     Peach Yogurt
3rd  Three Happy Cows LLC, TX
     Three Happy Cows Blueberry Drinkable Yogurt
3rd  Three Happy Cows LLC, TX
     Three Happy Cows Strawberry Drinkable Yogurt
### R. BUTTERS
Whey Butter, Salted Butter, Sweet Butter, Cultured Butter, etc.

<table>
<thead>
<tr>
<th>Rank</th>
<th>Co-op/Region</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Cabot Creamery Cooperative, MA</td>
<td>Cabot Old Fashioned Solids</td>
</tr>
<tr>
<td>1st</td>
<td>CROPP Cooperative/Organic Valley, WI</td>
<td>Organic Pasture (Salted &amp; Cultured) Butter</td>
</tr>
<tr>
<td>1st</td>
<td>CROPP Cooperative/Organic Valley, WI</td>
<td>Organic Salted Butter</td>
</tr>
<tr>
<td>3rd</td>
<td>Vermont Butter &amp; Cheese Creamery, VT</td>
<td>Cultured Butter Lightly Salted</td>
</tr>
</tbody>
</table>

### RC: SALTED BUTTER WITH OR WITHOUT CULTURES - MADE FROM COW'S MILK

<table>
<thead>
<tr>
<th>Rank</th>
<th>Co-op/Region</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Cabot Creamery Cooperative, MA</td>
<td>Cabot Old Fashioned Solids</td>
</tr>
<tr>
<td>2nd</td>
<td>CROPP Cooperative/Organic Valley, WI</td>
<td>Organic Pasture (Salted &amp; Cultured) Butter</td>
</tr>
<tr>
<td>2nd</td>
<td>CROPP Cooperative/Organic Valley, WI</td>
<td>Organic Salted Butter</td>
</tr>
<tr>
<td>3rd</td>
<td>Vermont Butter &amp; Cheese Creamery, VT</td>
<td>Cultured Butter Lightly Salted</td>
</tr>
</tbody>
</table>

### RO: UNSALTED BUTTER WITH OR WITHOUT CULTURES - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Rank</th>
<th>Co-op/Region</th>
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</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Cabot Creamery Cooperative, MA</td>
<td>Cabot Old Fashioned Solids</td>
</tr>
<tr>
<td>2nd</td>
<td>Tillamook County Creamery Association, OR</td>
<td>Tillamook Unsalted Sweet Cream Butter</td>
</tr>
<tr>
<td>2nd</td>
<td>Vermont Butter &amp; Cheese Creamery, VT</td>
<td>Cultured Butter Lightly Salted</td>
</tr>
<tr>
<td>3rd</td>
<td>CROPP Cooperative/Organic Valley, WI</td>
<td>Organic European Style (Cultured) Butter</td>
</tr>
</tbody>
</table>

### RM: BUTTER WITH OR WITHOUT CULTURES - MADE FROM GOAT’S, SHEEP’S OR MIXED MILKS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Co-op/Region</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Nordic Creamery, WI</td>
<td>Goat Butter</td>
</tr>
<tr>
<td>2nd</td>
<td>La Moutonnière Inc., QC</td>
<td>Ewe's Butter</td>
</tr>
<tr>
<td>3rd</td>
<td>Mt. Sterling Cheese Co-op, WI</td>
<td>Salted Whey Cream Butter</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Co-op/Region</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Formaggio Italian Cheese, NY</td>
<td>Betta Butter Honey Walnut</td>
</tr>
<tr>
<td>2nd</td>
<td>Nordic Creamery, WI</td>
<td>Maple Syrup Butter</td>
</tr>
<tr>
<td>3rd</td>
<td>Formaggio Italian Cheese, NY</td>
<td>Betta Butter Chocolate Chip &amp; Coconut</td>
</tr>
<tr>
<td>3rd</td>
<td>Gold Creek Farms, UT</td>
<td>Truffle Butter</td>
</tr>
<tr>
<td>3rd</td>
<td>Shatto Milk Company, MO</td>
<td>Garlic 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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Co-op/Region</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>Sharp Cheddar Spread</td>
</tr>
<tr>
<td>2nd</td>
<td>Lactalis U.S.A., Inc., WI</td>
<td>Rondele Feta Spreadable Cheese</td>
</tr>
<tr>
<td>2nd</td>
<td>Scott’s of Wisconsin, WI</td>
<td>Sharp Cheddar Cold Pack Cheese Food</td>
</tr>
<tr>
<td>3rd</td>
<td>Pine River Pre-Pack, Inc, WI</td>
<td>Aged Asiago Cold Pack Cheese Food</td>
</tr>
</tbody>
</table>

### SF: COLD PACK CHEESE FOOD AND CHEESE SPREADS - FLAVOR ADDED - SPICES, HERBS, SEASONINGS, FRUITS - MAXIMUM MOISTURE 44% - ALL MILKS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Co-op/Region</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>Horseradish Spread</td>
</tr>
<tr>
<td>2nd</td>
<td>Pine River Pre-Pack, Inc, WI</td>
<td>Swiss &amp; Almond Cold Pack Cheese Food</td>
</tr>
<tr>
<td>3rd</td>
<td>Family Fresh Pack, WI</td>
<td>Sugar Brook Capital Amber Cold Pack</td>
</tr>
</tbody>
</table>

### SA: OPEN CATEGORY SPREADS WITH FLAVORS USING A BASE WITH MOISTURE HIGHER THAN 44% - ALL MILKS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Co-op/Region</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Rising Sun Farms, OR</td>
<td>Curry Cheese Torta</td>
</tr>
<tr>
<td>2nd</td>
<td>Rising Sun Farms, OR</td>
<td>Mediterranean Cheese Torta</td>
</tr>
<tr>
<td>3rd</td>
<td>Emmi Roth USA, WI</td>
<td>Serafina Garlic &amp; Herb Spread</td>
</tr>
<tr>
<td>3rd</td>
<td>Mozzarella Company, TX</td>
<td>Pecan Praline Mascarpone</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Co-op/Region</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Grafton Village Cheese, VT</td>
<td>Bismark</td>
</tr>
<tr>
<td>2nd</td>
<td>Finica Food Specialties, ON</td>
<td>Sheep Cheese</td>
</tr>
<tr>
<td>3rd</td>
<td>Fromagerie Nouvelle France, QC</td>
<td>Zacharie Cloutier</td>
</tr>
</tbody>
</table>
U. AGED GOAT’S MILK CHEESES
Taupinière, Rinded Log and Pyramid Types, etc.

UG: OPEN CATEGORY
1st  Baetje Farms LLC, MO
Bloomdsdale

2nd  Carr Valley Cheese Co., Inc., WI
Cave Aged Cardona

3rd  Sartori Company, WI
Sartori Limited Edition Extra Aged Goat

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’Évêque, Chimay, Schloss, Raclette, Swiss Appenzeller or Vignerons-style, etc.

VC: OPEN CATEGORY - MADE FROM COW’S MILK
1st  La Fromagerie 1860 DuVillage inc., QC
La Tentation de Laurier

2nd  Agropur Fine Cheese, QC
OKA Raclette

2nd  Cowgirl Creamery, CA
Red Hawk

3rd  Agropur Fine Cheese, QC
Champfleury

VG: OPEN CATEGORY - MADE FROM GOAT’S MILK
1st  FireFly Farms, MD
Cabra La Mancha

2nd  Consider Bardwell Farm, VT
Manchester

3rd  Haystack Mountain Goat Dairy, CO
Haystack Mountain Red Cloud

VS: OPEN CATEGORY - MADE FROM SHEEP’S MILK OR MIXED MILKS
1st  Fromagerie Le Détour, QC
Le Clandestin

2nd  Hidden Springs Creamery, WI
Meadow Melody Reserve

3rd  Grafton Village Cheese, VT
Bear Hill

VA: CHEESES AGED MORE THAN 90 DAYS WITH UP TO 44% MOISTURE - ALL MILKS
1st  Uplands Cheese, WI
Pleasant Ridge Reserve

2nd  Consider Bardwell Farm, VT
Rupert

3rd  Emmi Roth USA, WI
Raclette
TODD DRUHOT  
Chair, ACS Judging & Competition Committee  
As the Gourmet Cheese Specialist and Director of the Cheese Importing Program for Atlanta Foods International, Todd Druhot has been driving his vision for specialty cheese since 1999. During the past 12 years, he has dramatically increased the selection of American Artisanal cheeses available to Atlanta Foods International’s customers. He continues to train and educate sales reps and customers on new American artisanal cheeses.

With his background in foodservice, including a degree in Hotel and Restaurant Management, Todd has felt compelled to continuously seek out new and interesting American and European artisanal cheeses. Todd’s quest has taken him around the world every year, attending multiple shows and competitions both as an exhibitor and ardent student. Todd attended a short course for cheese grading and evaluation at the University of Wisconsin. Todd has been a member of the American Cheese Society and Cheese Importers Association since 1999. In October 2010, he was inducted into the Guilde Internationale des Fromagers. He currently lives in Marietta, GA with his wife Ferrell and two children Kalyn and Max, who both love cheese!

TOM KOOIMAN  
Vice Chair, ACS Judging & Competition Committee  
Tom Kooiman was born and raised in Southwest Wisconsin on a dairy farm. Tom explains, “My father was a livestock auctioneer for thirty years. I worked at the auction market during my summer months moving and tending all sorts of animals and taking in the wisdom of the farmers that would come to auction. My father and mother along with the rest of us kids took care of our 500-acre farm. The combination of these two jobs sustained our family during the last great recession in the early 1980s.” Tom has always had a connection to the world of food, be it farming or working in fine restaurants and catering. He also took on the role of specialty cheese expert for one of the Pacific Northwest’s top distributors. Now living in Portland, Oregon, Tom currently acts as a consultant for retailers and restaurants alike, and he is committed to supporting the greater cheesemaking community and the American Cheese Society.

SARA ADDUCI  
Sara Adduci is the head cheesemonger at Feast! in Charlottesville, Virginia. She got her start in the world of cheese by way of a 26-year career in the restaurant world and a fortuitous gig as a wedding photographer for a woman who owned a small wine and gourmet foods shop called River City Cellars, in Richmond, Virginia. After discovering a love for a three-year aged Gouda sold at the shop, Sara offered herself up as a holiday staffer to help to support her addiction, and she was hooked. She never looked back. It wasn’t long before she was knee-deep in cheese: learning, buying, selling, enjoying, exploring and immersing herself in all things curd. Her desire to experience the entire process of cheesemaking, from the farm to the plate, led her to an internship at Caromont Farm, where she not only developed a serious appreciation for what it takes to make an American artisanal cheese, but she also discovered a true affection for goats.

Before moving to Charlottesville, she ran the cheese department at River City Cellars for eight years, leading monthly cheese classes and establishing the cheese program for its sister restaurant, Secco Wine Bar. She is thrilled and honored to be a part of the ACS competition this year. Sara still photographs weddings, goats, and cheese in her spare time.

DR. ROBERT L. BRADLEY  
Dr. Bradley is Professor Emeritus in the Department of Food Science at the University of Wisconsin, Madison. During his 37 years on the faculty, he held appointments in teaching, research, and extension. His focus in research was in the general area of mostly dairy technology with an emphasis on product development, ultrafiltration and reverse osmosis, frozen desserts, analytical methods of food analysis, and sensory analysis. He participated in and set up several short courses to train industry employees.
MIKE COMOTTO
Mike is a graduate of the University of Missouri, Columbia, with a BS in Food Science and Nutrition. He began his career in 1977 with Schreiber Foods, Inc. as a Cheese Production Specialist focused on supply cheese manufacturers quality, process development, and compliance. He gained his Wisconsin Cheese Makers and Cheese Graders License in 1979. Mike left Schreiber Foods in 1984 to become Technical Sales Manager for Nordica International, marketing dairy cultures to the cheese industry. He received US Patents for certain culture applications for cheese manufacture, and held several positions in Marketing, Technical Service, and Sales through several company acquisitions from 1989-2006. Mike became an industry consultant from 2006 until August of 2010, taking a position in Product Development with DairiConcepts in Springfield, MO.

Mike has served on Boards for several Dairy Societies in Wisconsin. His grading experiences include two times as US Cheese Contest Judge, three times as World Cheese Contest Judge, four times as Technical Judge for the American Cheese Society’s Judging & Competition, seven years as Judge for the Illinois and Missouri State Fair’s Dairy Products competition, and fourteen years as an Official Judge for Cheddar Cheese for the Collegiate Dairy Contest. Mike was instrumental in setting up the Idaho Milk Processors’ Cheese Contest in 1996 and served as Lead Judge until 2006.

KURT CUCCARO
Kurt Cuccaro is the owner of Mazzaro’s Italian Market in St. Petersburg, FL. Mazzaro’s is a full service gourmet market with an extensive cheese department. Kurt started his culinary career at the age of 17 and opened his first seafood restaurant in Florida two years later. He then opened a chain of bagel shops in the southeast. After being bought out by a national company, he started working with his family in the gourmet market and coffee roasting business. His commitment to artisanal cheeses and quality food products has made his market a destination for food lovers all over the state of Florida.

EDOUARD DAMEZ
Born in Brittany, France, in a small village, Edouard grew up eating almost exclusively food from his family’s garden or from his grandparents’ farm. He started baking at fifteen and studied the trade for three years, finishing as Best Apprentice des Côtes d’ Armor (French Province). After his military service in Germany, Edouard worked in Marseilles, South of France for a French Milling company; that company transferred him to Las Vegas, Nevada in December 1985 to run their Bakery Production plant. In 1988, he moved to Houston where he met his wife and opened the Bakery department for a French retail Grocery store “Auchan Hypermarket” (9th largest food retailer in the world). In 1991, he took over the responsibility of the cheese department and increased the selection to over 400SKU’s with a cut-to-order counter. In 1993, Edouard was recruited by H-E-B Central Market to run the Bakery department for their first store in Austin. From 2000 until late 2010, he was responsible for the Deli & Cheese category management, evaluating hundreds of cheeses for the nine-store chain that has received acclaim worldwide for operating some of the best stores in the U.S. Edouard is privileged and honored to judge this year, as well as to have been an ACS aesthetic judge in 2009 and 2010.

DR. MARYANNE DRAKE
Dr. Drake is a William Neal Reynolds Professor in the Department of Food, Bioprocessing and Nutrition Sciences at the Southeast Dairy Foods Research Center at North Carolina State University, where she conducts research on the flavor and flavor chemistry of dairy products. Her research is focused on integrating sensory science with flavor chemistry to understand flavors and flavor sources in dairy products. Dr. Drake has published more than 180 peer-reviewed manuscripts, given over 170 professional presentations, and 100 invited industry presentations. She has judged the World Cheese Championships and the American Cheese Society Judging & Competition. Dr. Drake is the Past President of the American Dairy Science Association, the Director of the National Dairy Research Institute Sensory Applications Lab, and the Director of the North Carolina State University Sensory Services Center. She is a Co-Chair of the 2012 ACS Conference in Raleigh, North Carolina.

GORDON EDGAR
Gordon Edgar loves cheese and worker-owned cooperatives, and has been combining both of these infatuations as a cheesemonger at Rainbow Grocery Cooperative in San Francisco since 1994. Edgar has been a judge at national cheese competitions, a board member for the California Artisan Cheese Guild, and, since 2002, blogged at www.gordonzola.net. His cheese memoir, Cheesemonger: A Life on the Wedge was published in 2010 by Chelsea Green.

DR. NANA Y. 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 previous cheese contests, including the ACS Judging & Competition, the U.S. Championship Cheese Contest, and the World Championship Cheese Contest. Dr. Farkye has also offered his expertise as a consultant to dairy products manufacturers in the U.S. and abroad.

TIM GADDIS
Tim “The Cheese Man” Gaddis is Atlanta’s Cheesemonger. Since graduating from the French Culinary Institute in New York City in 2003, Tim has been at the helm of the Star Provisions cheese shop. At Star Provisions, he works directly with chef-owner Anne Quatrano to create cheese plates for Bacchanalia, Quinones at Bacchanalia, Floataway Café and Abattoir, as well as buying the cheeses for the upscale provider’s cheese shop. Though he worked with some of the nation’s most celebrated chefs while in New York, it was his stint as a Cheesemonger at Murray’s Cheese in Manhattan where he discovered his calling. Tim says “I look for things that are made by traditional farming methods, where the animals are eating fresh grass or straw, where the cheese maker has control of the milk in one form or another from the time that it comes out of the animal.” Tim also pays attention to seasonality and locality when making his cheese selections. Tim regularly writes and speaks about cheese and often appears in national publications and at media events where he discusses the value of fresh, local dairies and pairing artisanal cheeses with wines and other fresh foods.

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 Oregon. Her professional work experience includes production work at three different Danish dairy plants and three 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 (OSU). 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 and directs the Arbuthnot Dairy Center.

KATE HARBIN
Kate Harbin is currently the Specialty Coordinator for Whole Foods Market Mid-Atlantic Region, representing over 40 Stores in the world of Specialty Foods. Originally from Texas, her love of cheese, ironically, developed out of a mild liquid milk allergy in her youth. Almost 20 years later, a change in career with Whole Foods Market brought her back to her original passion. Kate worked with an amazing mentor in a small Dallas store whom she fondly calls the “Cheese Whisperer” – someone who planted a passion and appreciation in her for the tradition and respect of the product.
Over the past five to seven years, Kate has been lucky enough to study cheese and travel to farms in Texas, Louisiana, Arkansas, Wisconsin, Maryland, and across the pond to England and Switzerland. Along the way, she has encountered some amazing mentors and cheese makers. During the American Cheese Society’s 2009 Austin conference, Kate was lucky enough to host and organize the Festival of Cheese. Getting to merchandise, taste and interact with such a large cheese network was a monger’s dream! Kate currently lives in the greater Washington D.C. metro area and loves the East Coast food scene, including all of the small D.C. farmers’ markets.

WALTER HARTMAN
Walter Hartman has been the dairy plant manager at the Virginia Tech Food Science Department since 1988. He has been the assistant coach of the Virginia Tech Dairy Judging team for fourteen years and coach for five years. Walter has taught collegiate labs on making dairy products since 1988. A native of Virginia, Walter completed the Wisconsin Cheese Technology course in 1993. He works with the Virginia Department of Agriculture to test cheese for safety and quality along with other dairy products from the farm to the customer. He started judging Cheese with the American Cheese Society in 2005 and has been a judge at the 2006 World Championship Cheese Contest, 2007 and 2009 United States Championship Cheese Contests, as well as a coach judge at the Collegiate Dairy Evaluation Contests. Walter has never met a cheese he didn’t like, if it was made well.

CAROLINE HOSTETTLER
Ever since she helped make it as a young girl in the Bernese alps, cheese was Caroline’s passion. And when the food journalist moved from Switzerland to Florida in 1996, it was the cheeses she had been surrounded by and loved so much that she missed the most. After joking over the phone one day and telling her friend - Affineur Rolf Beeler with whom she had been working back home - that she might have no other option than to start importing his products, the idea got stuck in her head. So in 1998, equipped with two rollable coolers and 100 lbs of fine cheeses, Caroline set out on a two-week long trip during which she met with only the very best chefs. Quality Cheese was born. The first customers included Picholine and Daniel in NY, Charlie Trotter’s in Chicago, IL, and The French Laundry in Yountville, CA. The rest is history.

Quality Cheese brings in hand-crafted cheeses that reflect their origin and tradition and tell their story and history through their flavors, aromas, textures, and uniqueness. Caroline works closely with both producers and Affineurs (and whenever possible with herds) and is an educator and ambassador for precious cheeses that deserve to be understood and appreciated. She lives in Fort Myers, FL with her husband and four sons.

LUIS A. JIMENEZ-MAROTO
Luis is a Food Engineer from the Monterrey Institute of Technology in Mexico, where his work as an intern in the Dairy Processing Lab seeded his fascination for cheese. He followed this fascination to the University of Wisconsin—Madison, where he obtained a Master’s degree in Food Science working on the composition, functionality, and sensory profiles of Hispanic cheeses. Luis then worked as a Sensory Scientist for PepsiCo International Mexico, while at the same time teaching at the Monterey Institute of Technology as an Adjunct Professor. But the allure of cheese is hard to ignore, and when the opportunity to come back to work in America’s Dairyland presented itself, he seized it. Nowadays, Luis is the Sensory Coordinator for both the Wisconsin Center for Dairy Research, and the Food Science Department of the University of Wisconsin—Madison, where he works in both academic and industry-based research related to sensory science, and is involved in several short courses, including the Wisconsin Cheese Tech Short Course, Cheese Grading, The World of Cheese, and Milk Pasteurization. Luis has previously judged at the World Championship Cheese Contest in 2008 and 2012.

MARK E. JOHNSON
Mark E. 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. He became Program Coordinator, in 1980, for the Walter Price Cheese Research Institute (now the Wisconsin Center for Dairy Research) at the University of Wisconsin. He is a 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 characteristics that sometimes consumers may not always appreciate (cheese defects). He loves to talk cheese with cheesemakers to share their experiences, insights, and their cheeses.

DR. KERRY E. KAYLEGIAN
Dr. Kerry Kaylegian a Dairy Foods Research & Extension Associate at the Pennsylvania State University Department of Food Science. Kerry provides technical support to the dairy industry to improve the safety and quality of dairy processes and products. To support the entrepreneurs and small to medium-size processors in the raw milk legal state of Pennsylvania, Kerry developed the Dairy Basics for Farmstead and Artisan Processors Workshop and the Science and Art of Cheese Making Short Course. Kerry directs the Pasteurizer Operator’s Workshop and the Dairy HACCP Workshop, and develops custom educational programs for the dairy industry. Kerry’s current research focuses on improving the functional and nutritional properties of milk fat as an ingredient. Kerry has worked in academia for over twenty years and has experience with butter, milk, yogurt, ice cream, and cheese.

Kerry is a judge for regional, national, and international dairy and cheese competitions. Kerry teaches sensory evaluation of dairy products and is looking forward to starting a team for the annual Collegiate Dairy Products Evaluation Contest. She has a B.S. and M.S. in Food Science from the University of Wisconsin, and a Ph.D. in Food Science from Cornell University. Her graduate research focused on dairy processing and chemistry on butter and milk. Her post-doctoral project at Cornell was to develop a website to provide factual information on raw and pasteurized milk for consumers (www.milkfacts.info).

EMILIANO LEE
Coming from a long line of grocers, Emiliano Lee’s passion for cheese dates back to his childhood in Oakland, where he could be found stealing bites of Brie from the wheel in his father’s desk drawer and spending his allowance at the Creighton’s old 6th Avenue Cheese Shop in San Francisco. Though he first worked the counter in the late 1990’s in Oakland, it wasn’t until 2007 at the age of 32 when Emiliano relocated to Salt Lake City, Utah that he established himself as a cheese monger first at Harmon’s Brickyard, and later as Cheese and Charcuterie Manager at Liberty Heights Fresh. During this time, Emiliano made certain to constantly hone his craft – from consulting with cheese makers in Utah and Idaho, to assisting in cheese making at local creameries, as well as a brief immersion working the arches and counter at Neal’s Yard Dairy in London. While at Liberty Heights Fresh, Emiliano focused on small, sustainable, mostly farmstead producers, allowing him to forge close relationships with cheese makers throughout the United States and beyond.

Since 2009, Emiliano has served as a judge for ACS, affording him the opportunity to taste thousands of cheeses from hundreds of North American producers, and provide them with valuable feedback. Additionally, he participated in the inaugural 2010 Cheese Monger Invitational, served as a panelist at the 2011 Sonoma Valley Cheese Conference, and moderated a panel at the 2011 ACS Conference in Montréal. As Artisan Market Manager at Farmshop in Santa Monica’s Brentwood Country Mart, Emiliano has now built a focused cheese program around the vast bounty of artisan cheeses being produced in California and beyond (with a strong West Coast lean, and all but one domestic offering).

DAVID LOCKWOOD
David Lockwood began selling cheese at Zingerman’s Deli in 1986. Since 1991 he has worked with Neal’s Yard Dairy: managing the shops, opening up the U.S. market, selecting, buying, maturing and allocating cheese. Currently he is the managing director of Neal’s Yard Dairy and a partner in the business.
Sarah Masoni is the Product and Process Development Manager for Oregon State University Food Innovation Center located in Portland, Oregon. Sarah has worked more than twenty years in the food industry in Quality Assurance, Manufacturing, and Product Development. While attending Oregon State University, Sarah trained under Floyd Bodyfelt and competed in the 1985 International Dairy Products Judging Competition in Atlanta, placing 1st in Butter and Ice Cream and 2nd in Cottage Cheese. 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 also worked as a USDA inspector for the Cheese program. Sarah has been an executive board member for the Oregon Dairy Industries, and continues to participate in the ODI. She 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, University of MN, who started the Minnesota Farmstead Cheese Program in 1975. Sarah graduated from Oregon State University with a Bachelor of Science Degree.

MAX MCCALMAN
Max McCalman is America’s first restaurant-based Maître Fromager, and Garde et Jure as designated by France’s Guide des Fromagers. McCalman, a veteran of the food and hospitality industries, spent most of his professional life as a Maître d’ Hotel and Sommelier. He joined New York City-based restaurant Picholine in 1994 where, as Maître d’Hotel, he became a dedicated scholar of cheese and created that restaurant’s fabled cheese program with Chef-Proprietor Terrance Brennan. McCalman later established the critically acclaimed cheese programs at Artisanal Brasserie & Fromagerie restaurant and the Artisanal Cheese Center, both in New York City. Picholine, Artisanal Brasserie, and the Artisanal Premium Cheese Center created on-site “caves” to nurture cheeses to their peak stages of ripeness.

McCalman authored The Cheese Plate with David Gibbons (Clarkson Potter Publishers, 2002) which was nominated for awards by the James Beard Foundation and by the International Association of Cooking Professionals. His second book, Cheese: A Connoisseur’s Guide to the World’s Best (Clarkson Potter, 2005), won a 2006 James Beard Award. Max’s next book, Mastering Cheese: Lessons for Connoisseurship from a Maître Fromager (Clarkson Potter, 2009) won “Best in the World” books on cheese by Gourmand World Cook Book Awards. McCalman is a contributor to leading cheese publications, and he is a frequent lecturer. He has also made appearances on numerous television and radio programs. He is a frequent judge in cheese competitions in the U.S. and Europe. He is a founding member of the ACS Certification Committee.

GINA L. MODE
Gina 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 for Dairy Research in 1990. She worked for the Swiss Colony in Monroe, Wisconsin 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 closely with cheese brokers, ingredient suppliers, and manufacturers – from farmstead to commercial. She is involved with everything from cheese trials and troubleshooting to short courses and outreach efforts. Gina particularly enjoys working with cheesemakers to develop new specialty cheeses. She has served as a technical judge for the American Cheese Society, North American Jersey Cheese Awards, and World Dairy Expo Championship Dairy Product Contest.

TRIPP NICHOLS
Tripp Nichols grew up in Harvard, MA and crossed the country to attend the University of Montana where he graduated with a degree in Business. Returning to New England after college, Tripp’s passion for food (particularly cheese) and his curiosity to learn more about food production brought him to Formaggio Kitchen. In the five years he has worked at Formaggio Kitchen, Tripp has worn many hats – representing the store at a local farmers’ market in Cambridge and teaching classes, both in-house and at Boston University. When not at work, Tripp frequently spends his free time visiting with domestic cheesemakers – sometimes helping to make a few wheels of cheese and always enjoying learning more about the extraordinary artisan cheeses being made in the United States today. On these farm visits, made about every three weeks, Tripp often picks up cheese for the shop – this is one of his favorite things about working at Formaggio Kitchen: the relationship the store has with domestic producers.

Recently, Tripp returned from France where he was traveling in the Pyrenees, visiting farms and tasting with cheesemakers and affineurs. Currently, he is a cheesemonger and classroom instructor at Formaggio Kitchen Cambridge. He is in charge of the domestic cheese program and serves as Domestic Cheese Buyer. In addition to his fondness for domestic cheese, Tripp enjoys cooking, eating, pickling things, and reading about food!

MARY QUICKE
Mary Quicke farms and makes cheese in Devon, England, producing Quickes Traditional Cheeses. Her family has been on the farm for fourteen generations, producing cheese over that time. Her 500 grass-fed cross-bred dairy cows produce the milk used to make the farm’s traditional, cloth-wrapped cheddars, using traditional wet pint starters, with a distinctive complex, balanced flavor and a long finish, which are sold across the world. She has judged in the Great Taste Awards, the World Cheese Awards, at the Royal Bath and West and at ACS. She was awarded the MBE in 2006 for services to farming and cheesemaking.

BRIAN RALPH
Brian is the Caves Master at Murray’s Cheese in New York City, home to five maturing caves beneath the flagship shop in Greenwich Village. He oversees the proper storage, maturation, and flavor profiling of more than 300 different styles of cheese. Acting as the liaison between buying and sales representatives, Brian updates departments on the development and quality of all cheeses ripening in the subterranean aging facilities. Recently he has developed new unique cheeses through Murray’s CaveMaster Reserve program that are unique and exclusive to New York retail, online, and wholesale clients. Currently Brian is collaborating with many restaurants including Tria, City Winery, Rye House, and Osteria Morini to create exclusive Cave Aged cheese plates.

MATTHEW RUBINER
Matthew Rubiner is the owner of Rubiner’s Cheesemongers & Grocers and rubi’s café in Great Barrington, Massachusetts. He became a cheesemonger in 1994 after a career in military policy analysis at MIT and in the service of defense contractors and government agencies, including SAIC, the Central Intelligence Agency and the Department of Defense. His writings on cheese have appeared in Culture Magazine and The American. He has served on the American Cheese Society Board of Directors, appeared on numerous ACS panels, and served as a Judge at several ACS national competitions. In 2010 he won the inaugural National Cheesemongers Invitational.

LINDSEY SCHECHTER
Cheese entrepreneur Lindsey Schechter is the owner of Houston Dairymaids, a retail and distribution company specializing in handmade Texas cheeses. Originally from Miami, Florida, Lindsey graduated from Rice University in Houston, and has been a chef and food writer in New York City and co-owner of an acclaimed restaurant in Maine. After realizing that cheese was her true passion, Lindsey spent five weeks as a “monger” at Neal’s Yard Dairy in London. The experience was the inspiration for the Houston Dairymaids, an endeavor to introduce the world to the growing ranks of fine cheesemakers in Texas and throughout the United States.
Richard Sutton’s interest in cheese began as a child when he first visited Europe with his parents. However, on the way to becoming New Orleans’ premier cheesemonger, he was waylaid into banking, a career which inspired no passion whatsoever. On a whim, and with a fresh visa in hand, Richard and his wife Danielle moved to London in 2002 to see what adventures would find them. What found them was Paxton & Whitfield, the 200-year-old cheese shop in the St. James neighborhood, and supplier of cheese to the royal household. And so began Richard’s transition from bored banker to passionate cheesemonger. Living in London and working at Paxton’s allowed Richard access to the great cheese makers and affineurs of Europe, and a wealth of knowledge and training about cheese. In 2006, Richard and Danielle decided to move back to the US and open their own cheese business. Having met in New Orleans while in college and having enormous fondness for the city, they decided that this was where they would open the St. James Cheese Company. Despite the challenges of opening a business in post-Katrina New Orleans, St. James Cheese has been welcomed with open arms by the city and has grown a loyal and steady following in the five years since opening.

COURTENAY TYLER

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 marketplaces in 27 stores in seven States.

Courtenay began her ‘cheese journey” working at The Gourmet Shop in Columbia, South Carolina in high school job, cutting and wrapping 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: working with cheese. She has worked with cheese makers and suppliers full time for over thirteen years, which has led to eating way more than the FDA Daily Recommended Allowance of Cheese.

DR. CHARLES H. WHITE

Dr. White holds a Ph.D. in Food Microbiology from the University of Missouri, a MS in Dairy Microbiology, and a BS in Dairy Technology from Mississippi State University. Dr. White is a Professor Emeritus in the Department of Food Science and Technology at Mississippi State University. He coached the students of Mississippi State University for twenty years, and they placed #1 in 7 of those years. In 2006 and 2007 he was a coach for the students at Middle Tennessee State University and they were National Champions—both years.

Dr. White has also served as an official judge at the World Cheese Contest, the U.S. Cheese Contest, and the National Milk Producers Federation Annual Meeting. In addition to theses honors, he has received several awards including: Milk Industry Foundation Teaching Award, Pfizer Award in Cheese and Cultured Products Research, and the Nordica International Research Award for Research in Cultured Dairy Products. Dr. White has authored and/or co-authored over 50 articles that have been published in refereed journals and many articles in trade journals.

DR. STEVE ZENG

Dr. Steve Zeng is a Dairy Product Specialist and Chairman of Department of Agriculture & Natural Resources at Langston University, Oklahoma. His expertise is in dairy product processing, particularly in goat milk and cheese. With his industrial and academic experiences, he has conducted many cheesemaking workshops/schools in the U.S. as well as in Argentina, Armenia, China and the Republic of Georgia, and judged the ACS Cheese Contest, the United States Cheese Championship and the World Cheese Championship since 2007.
Agropur Fine Cheese
4700 Armand Frappier Street
Saint-Hubert, Quebec J3Z 1G5
Canada
(450) 443-5626
www.agropur.com

Arla Foods Production LLC
622 North Riverfront Drive
Mankato, Minnesota 56001
(507) 385-1004
www.arlamilk.com

Arla Foods USA, LLC
400 South Custer Avenue
New Holland, Pennsylvania 17557
(717) 355-8760
www.arlaucheese.com

Arla Foods Muskegon
631 Frelinghuysen Avenue
Newark, New Jersey 07114
(973) 765-8042
www.arlamuskegon.com

Arla Foods Production LLC
489 Holland Court
Kaukauna, Wisconsin 54130
(920) 766-5765
www.arlafoods.com

Arthur Schuman, Inc.
40 New Dutch Lane
Fairfield, New Jersey 07004
(973) 787-8811
www.arthurschuman.com

Avalanche Cheese Company
216 Cady Lane
Basalt, Colorado 81621
(970) 927-6850
www.avalanchecheese.com

Baelje Farms LLC
8932 Jackson School Road
Bloomdale, Missouri 63627
(573) 483-9021
www.baelfje farms.com

Balfour Farm
461 Webb Road
Pittsfield, Maine 04967
(207) 213-3159
www.balfourfarmdairy.com

Beecher’s Handmade Cheese
104 Pike Street, Suite 200
Seattle, Washington 98101
(206) 971-4121
www.beecherscheese.com

Beehive Cheese Company LLC
2440 East 6600 South
Suite 8
Salt Lake, Utah 84405
(801) 476-0900
www.beehivecheese.com

BelGioioso Cheese Inc.
4200 Main Street
Green Bay, Wisconsin 54311
(920) 863-2123
www.belgioioso.com

Belle Chevre
26910 Bethel Road
Elkmont, Alabama 35620
(256) 423-2238
www.bellechevre.com

Bellwether Farms
9999 Valley Ford Road
Petaluma, California 94952
(707) 763-0993
www.bellwetherfarms.com

Belmont - Lactalis American Group Inc.
218 South Park Street
Belmont, Wisconsin 53510
(608) 762-5173 x3102
www.belmontcheese.com

Berkshire Cheese LLC
P.O. Box 35
Dalton, Massachusetts 1227
(413) 842-5128
www.berkshireblue.com

Best Baa Dairy Ltd.
RR 1 8256 Line 10
Conn, Ontario NOG 1N0
Canada
(519) 787-0707
www.bestbaa.com

Beurre du Patrimoine
225 Cochrane Street
Compton, Quebec JOB 1L0
Canada
(819) 835-9373
www.fermeagroleau.com

Black Sheep Creamery
345 Bunker Creek Road
Chehalis, Washington 98532
(360) 520-3397
www.blacksheepcreamery.com

Blackberry Farm
1471 West Millers Cove Road
Walland, Tennessee 37886
(865) 380-2115
www.blackberryfarm.com

Bonnie Blue Farm
257 Dry Creek Road
Waynesboro, Tennessee 38485
(931) 722-4628
www.bonniebluefarm.com

Boone Creek Creamery
2462 Palumbo Drive
Lexington, Kentucky 40509
(859) 255-2398
www.boonecreekcreamery.com

Boston Post Dairy, LLC
2061 Sampsonville Road
Ensorburg Falls, Vermont 05450
(802) 933-2749
www.bostonpostdairy.com

Brazos Valley Cheese
7781 Gholson Road
Waco, Texas 76705
(254) 230-2535
www.brazosvalleycheese.com

Briar Rose Creamery
P.O. Box 34
Dundee, Oregon 97115
(503) 538-4848
www.briarrosecreamery.com

Brunkow Cheese
17975 County Highway F
Darlington, Wisconsin 53530
(608) 776-3716
www.brunkowcheese.com

Burr Ridge Dairy Co-op
11631 Street Road 70
Grantsburg, Wisconsin 54840
(715) 689-2468
www.burrittedairy.com

Burr Ridge Dairy Co-op
5502 Indiana 18637 Road
Defiance, Ohio 43512
(419) 399-2350
www.burrittedairy.com

Canned Cheese Co., Inc.
32574 County Road R
LaSalle, Wisconsin 53941
(608) 986-2781
www.cannedcheese.com

Canto Dairy Farm
237 Old North Road
Shrewsbury, Massachusetts 01545
(978) 283-2342
www.cantodairyfarm.com

Capriole
9261 Old Green Mountain Road
Esmont, Virginia 22937
(434) 831-1393
www.capriolecheese.com

Carr Valley Cheese Co., Inc.
5379 County Road G
LaVille, Wisconsin 53941
(608) 986-2781
www.carrvalleycheese.com

Catapano Dairy Farm
33705 North Road
Pecoic, New York 11958
(631) 765-8042
www.catapandairyfarm.com

Cato Corner Farm, LLC
178 Cato Corner Road
Colchester, Connecticut 06415
(860) 537-3884
www.catoconnerfarm.com

Caves of Faribault
222 3rd Street NE
Faribault, Minnesota 55021
(507) 334-5260
www.cavesoffaribault.com

Cedar Grove Cheese
1832 Old River Road
Plain, Wisconsin 53577
(608) 546-5284
www.cedar grove cheese.com

Cellars at Jasper Hill
P.O. Box 272
884 Garvin Hill Road
Greensboro, Vermont 05841
(802) 533-2566
www.cellarsatjasperhill.com

Central Coast Creamery
3850 Ramada Drive
Suite C-3
Paso Robles, California 93446
(805) 624-1968
www.centralcoastcreamery.com
<table>
<thead>
<tr>
<th>Company Name</th>
<th>Address</th>
<th>Phone Number</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rumiano Cheese Company</td>
<td>1629 County Road East Willow, California 95988</td>
<td>(530) 934-5438</td>
<td><a href="http://www.rumianochaese.com">www.rumianochaese.com</a></td>
</tr>
<tr>
<td>Samish Bay Cheese</td>
<td>Po. Box 202, Bow, Washington 98232</td>
<td>(360) 766-6707</td>
<td><a href="http://www.samishbaycheese.com">www.samishbaycheese.com</a></td>
</tr>
<tr>
<td>Saputo Dairy Products Canada G.P.</td>
<td>101 Stinson St-Laurent, Quebec H4N 2E7 Canada</td>
<td>(541) 747-0223</td>
<td><a href="http://www.saputo.ca">www.saputo.ca</a></td>
</tr>
<tr>
<td>Sartori Company</td>
<td>107 North Pleasant View Road Plymouth, Wisconsin 53073</td>
<td>(920) 449-7953</td>
<td><a href="http://www.sartoricheese.com">www.sartoricheese.com</a></td>
</tr>
<tr>
<td>Saxon Cheese, LLC</td>
<td>855 Hickory Street P.O. Box 206 Cleveland, Wisconsin 53015</td>
<td>(920) 693-8500</td>
<td><a href="http://www.saxoncreamy.com">www.saxoncreamy.com</a></td>
</tr>
<tr>
<td>Scott’s of Wisconsin</td>
<td>301 Broadway Drive P.O. Box 837 Sun Prairie, Wisconsin 53590</td>
<td>(608) 837-8020</td>
<td><a href="http://www.scottsofwi.com">www.scottsofwi.com</a></td>
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<tr>
<td>Seal Cove Farm</td>
<td>17 Milky Way Lamoine, Maine 04605</td>
<td>(207) 667-7127</td>
<td><a href="http://www.mainegoatcheese.com">www.mainegoatcheese.com</a></td>
</tr>
<tr>
<td>September Farm Cheese</td>
<td>460 Mill Road Honey Brook, Pennsylvania 19344</td>
<td>(610) 273-3552</td>
<td><a href="http://www.septemberfarmcheese.com">www.septemberfarmcheese.com</a></td>
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<tr>
<td>Sequatchie Cove Creamery</td>
<td>P.O. Box 624 Sequatchie, Tennessee 37374</td>
<td>(423) 619-5867</td>
<td><a href="http://www.sequatchiecovefarm.com">www.sequatchiecovefarm.com</a></td>
</tr>
<tr>
<td>Shadow Brook Farm's - Dutch Girl Creamery</td>
<td>2201 West Denton Road Lincoln, Nebraska 68523</td>
<td>(402) 499-7584</td>
<td><a href="http://www.shadowbrk.com">www.shadowbrk.com</a></td>
</tr>
<tr>
<td>Shatto Milk Company</td>
<td>9406 North Highway 33 Osborn, Missouri 64474</td>
<td>(816) 930-3862</td>
<td><a href="http://www.shattomilk.com">www.shattomilk.com</a></td>
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<tr>
<td>Shelburne Farms</td>
<td>1611 Harbor Road Shelburne, Vermont 05482</td>
<td>(802) 985-0340</td>
<td><a href="http://www.shelburnefarms.org">www.shelburnefarms.org</a></td>
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<tr>
<td>Shepherd’s Way Farms</td>
<td>8626 160th Street NE Nesternd, Minnesota 55053</td>
<td>(507) 663-9040</td>
<td><a href="http://www.shepherdswayfarms.com">www.shepherdswayfarms.com</a></td>
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<tr>
<td>Shy Brothers Farm LLC</td>
<td>P. O. Box 422 2001 Main Road Westport Point, Massachusetts 02791-0422</td>
<td>(508) 332-2626</td>
<td><a href="http://www.shybrothersfarm.com">www.shybrothersfarm.com</a></td>
</tr>
<tr>
<td>Sierra Nevada Cheese Company</td>
<td>6505 County Road 39 Willows, California 95988</td>
<td>(530) 934-8660</td>
<td><a href="http://www.sierranevadoraacheese.com">www.sierranevadoraacheese.com</a></td>
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<tr>
<td>Silvery Moon Creamery</td>
<td>Smiling Hill Farm 781 County Road Westbrook, Maine 04092</td>
<td>(207) 775-4818</td>
<td><a href="http://www.silverymooncreamery.com">www.silverymooncreamery.com</a></td>
</tr>
<tr>
<td>Snowy Mountain Sheep Creamery</td>
<td>2420 Nordic Valley Drive P.O. Box 930 Eden, Utah 84310</td>
<td>(801) 745-0388</td>
<td><a href="http://www.snowymountainsheepcreamery.com">www.snowymountainsheepcreamery.com</a></td>
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<tr>
<td>Sorento Lactalis</td>
<td>4912 Franklin Road Nampa, Idaho 83687</td>
<td>(208) 463-6629</td>
<td><a href="http://www.preciouscheese.com">www.preciouscheese.com</a></td>
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<tr>
<td>Spring Day Creamery</td>
<td>42 Day Road Durham, Maine 04222</td>
<td>(207) 831-5440</td>
<td><a href="http://www.springdaycreamery.com">www.springdaycreamery.com</a></td>
</tr>
<tr>
<td>Springside Cheese Corp</td>
<td>7989 Arndt Road Oconto Falls, Wisconsin 54154</td>
<td>(920) 829-6395</td>
<td><a href="http://www.springsidecheese.com">www.springsidecheese.com</a></td>
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<tr>
<td>Sprout Creek Farm</td>
<td>34 Lauer Road Poughkeepsie, New York 12603</td>
<td>(845) 233-6259</td>
<td><a href="http://www.sproutcreekfarm.org">www.sproutcreekfarm.org</a></td>
</tr>
<tr>
<td>State of Maine Cheese Co.</td>
<td>461 Commercial Street Rockport, Maine 04856</td>
<td>(207) 236-8895</td>
<td><a href="http://www.cheese-me.com">www.cheese-me.com</a></td>
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<tr>
<td>Stone Hollow Creamery</td>
<td>2006 Dead Hollow Road N Harpersville, Alabama 35078</td>
<td>(800) 285-9850</td>
<td><a href="http://www.stonehollowfarmstead.com">www.stonehollowfarmstead.com</a></td>
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<tr>
<td>Straus Family Creamery</td>
<td>1105 Industrial Avenue, Suite 200 Petaluma, California 94952</td>
<td>(707) 776-2887</td>
<td><a href="http://www.strausfamilycreamery.com">www.strausfamilycreamery.com</a></td>
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<tr>
<td>Sunset Acres Farm</td>
<td>769 Bagaduce Road Brooksville, Maine 04617</td>
<td>(207) 326-4741</td>
<td><a href="http://www.sunsetacresfarm.com">www.sunsetacresfarm.com</a></td>
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<tr>
<td>Sweet Grass Dairy</td>
<td>19365 US Highway 19 North Thomasville, Georgia 31792</td>
<td>(229) 227-0752</td>
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<tr>
<td>Swiss Valley Farms</td>
<td>11744 Edgewood Avenue Monona, Wisconsin 52159</td>
<td>(563) 539-7277</td>
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<tr>
<td>Talk of the Town Farm</td>
<td>1610 Van Buren Road Connor Township, Maine 04736</td>
<td>(207) 493-1364</td>
<td><a href="http://www.talkofthetownfarm.com">www.talkofthetownfarm.com</a></td>
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<td>Teton Valley Creamery</td>
<td>80 North Main Street Driggs, Idaho 83422</td>
<td>(208) 354-2814</td>
<td><a href="http://www.tetonvalleycreamery.com">www.tetonvalleycreamery.com</a></td>
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<tr>
<td>The Artisan Cheese Exchange</td>
<td>703 North 8th Street Suite 300 Sheboygan, Wisconsin 53081</td>
<td>(920) 803-8100</td>
<td><a href="http://www.cheese-exchange.com">www.cheese-exchange.com</a></td>
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<tr>
<td>The Stone Creek Farmstead</td>
<td>4145 Omer Road Divide, Colorado 80184</td>
<td>(719) 686-8529</td>
<td><a href="http://www.stonecreekfarmstead.com">www.stonecreekfarmstead.com</a></td>
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<td>Thistle Hill Farm</td>
<td>107 Clifford Road North Pomfret, Vermont 05053</td>
<td>(802) 457-9349</td>
<td><a href="http://www.thistlehillfarm.com">www.thistlehillfarm.com</a></td>
</tr>
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<td>Three Happy Cows LLC</td>
<td>2750 Northaven Road Suite 309 Dallas, Texas 75229</td>
<td>(972) 247-1385</td>
<td><a href="http://www.threehapycows.com">www.threehapycows.com</a></td>
</tr>
<tr>
<td>Tillamook County Creamery Assoc.</td>
<td>4185 Highway 101 North Tillamook, Oregon 97141</td>
<td>(503) 812-9327</td>
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<tr>
<td>Traders Point Creamery</td>
<td>9101 Moore Road Zionsville, Indiana 46077</td>
<td>(317) 733-1700</td>
<td><a href="http://www.traderspointcreamery.com">www.traderspointcreamery.com</a></td>
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<tr>
<td>Trickling Springs Creamery</td>
<td>2330 Molly Pitcher Highway Chambersburg, Pennsylvania 17202</td>
<td>(717) 709-0711</td>
<td><a href="http://www.tricklingspringscreamery.com">www.tricklingspringscreamery.com</a></td>
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<tr>
<td>Tumalo Farms</td>
<td>64515 Mock Road Bend, Oregon 97701</td>
<td>(541) 350-3719</td>
<td><a href="http://www.tumalofarms.com">www.tumalofarms.com</a></td>
</tr>
<tr>
<td>Turner Farm Creamery</td>
<td>73 Turner Farm Road North Haven, Maine 04853</td>
<td>(207) 867-4962</td>
<td><a href="http://www.turner-farm.com">www.turner-farm.com</a></td>
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<tr>
<td>Umbozu Farm</td>
<td>13800 Britann Oaks Drive Fort Myers, Florida 33905</td>
<td>(239) 284-2357</td>
<td><a href="http://www.umbozufarm.com">www.umbozufarm.com</a></td>
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<tr>
<td>Union Star Cheese</td>
<td>7742 County Road II Fremont, Wisconsin 54940</td>
<td>(920) 716-2542</td>
<td><a href="http://www.unionstarcheese.com">www.unionstarcheese.com</a></td>
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<td>Uplands Cheese</td>
<td>5023 State Road 23 Dodgeville, Wisconsin 53533</td>
<td>(608) 935-5558</td>
<td><a href="http://www.uplandscheese.com">www.uplandscheese.com</a></td>
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<tr>
<td>Upper Canada Cheese Company</td>
<td>4159 Jordan Road Jordan, Ontario LOR 150 Canada</td>
<td>(905) 562-9730</td>
<td><a href="http://www.uppercanadacheese.com">www.uppercanadacheese.com</a></td>
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<tr>
<td>Valley Shepherd Creamery</td>
<td>50 Farmount Road Long Valley, New Jersey 07853</td>
<td>(908) 876-3200</td>
<td><a href="http://www.njcheese.com">www.njcheese.com</a></td>
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<tr>
<td>Vella Cheese Company of California</td>
<td>P.O. Box 191 315 2nd Street East Sonoma, California 95476</td>
<td>(800) 848-0505</td>
<td><a href="http://www.vellacheese.com">www.vellacheese.com</a></td>
</tr>
<tr>
<td>Vermont Butter &amp; Cheese Creamery</td>
<td>P.O. Box 95 Westerville, Vermont 05678</td>
<td>(802) 479-9371</td>
<td><a href="http://www.vermontcreamery.com">www.vermontcreamery.com</a></td>
</tr>
<tr>
<td>Vermont Farmstead Cheese Co.</td>
<td>P.O. Box 6 South Woodstock, Vermont 05071</td>
<td>(802) 457-9992</td>
<td><a href="http://www.vermontfarmstead.com">www.vermontfarmstead.com</a></td>
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</tbody>
</table>
Vintage Cheese
P.O. Box 219
Traver, California  93673
(559) 897-4634

Vintage Cheese of Montana
3300 Graf Street, #58
Bozeman, Montana 59715
(406) 579-5125
www.mountina.com

Washington State University Creamery
101 Food Quality Building
Pullman, Washington  99164
(509) 335-7524
www.wsu.edu/creamery/

Westfield Farm
28 Worcester Road
Hubbardston, Massachusetts 01452
(978) 928-5110
www.chevre.com

Widmers Cheese Cellars
P.O. Box 127
214 West Henni Street
Theresa, Wisconsin  53091
(920) 488-2503
www.widmerscheese.com

Willamette Valley Cheese
8105 Wallace Road NW
Salem, Oregon  97304
(503) 399-9806
www.wvcheeseco.com

Willapa Hills Cheese
P.O. Box 274
Doty, Washington 98539
(206) 412-2713
www.willapahillscheese.com

Willow Moon Farm
1495 Coburn Road
Plainfield, Vermont 05667
(802) 454-0191
www.willowmoonfarm.com

Windsor Dairy
6427 WCR 68.5
Windsor, Colorado  80550
(970) 481-1536
www.windsordairy.com

Wisconsin Sheep Dairy Cooperative
642 Swedish Mission Road
River Falls, Wisconsin  54022
(715) 441-2362
www.sheepmilk.biz

Woolwich Dairy
425 Richardson Road
Orangeville, Ontario  L0N 1S2
Canada
(519) 943-1440
www.woolwichdairy.com

Yellow Springs Farm LLC
1165 Yellow Springs Road
Chester Springs, Pennsylvania  19425
(610) 827-2014
www.yellowspringsfarm.com

Zingerman’s Creamery
3723 Plaza Drive
Ann Arbor, Michigan  48108
(734) 929-0500
www.zingermanscreamery.com
SATURDAY, AUGUST 4TH, RALEIGH CONVENTION CENTER

*************

BREAKFAST OF CHAMPIONS
8:00 am – 8:45 am
Come sample yogurts, cultured products, butters, and fresh unripened cheeses from the 2012 Judging & Competition. Winners will be highlighted, and you’ll have a chance to enjoy these delicious products with a variety of breads and condiments. This is a continental breakfast with a nod to ACS’s 2012 winners!

SPONSORED BY: Central Market

*************

FESTIVAL OF CHEESE
SATURDAY, AUGUST 4

6:30 PM – 7:00 PM, MEMBERS-ONLY ADMISSION
7:00 PM – 9:30 PM, GENERAL ADMISSION
Sample the incredible North American cheeses entered into the 2012 Judging & Competition, including this year’s winners. You’ll enjoy the best that ACS members have to offer, along with samples of craft beer and specialty foods. Take away a commemorative wine glass, and come with cash so you can pick up a cheese “grab bag” on your way home! This annual cheese extravaganza is not to be missed.

Admission is included for Full Conference Registration holders and Saturday Day Pass holders. Additional tickets are available for $55 for guests of ACS members and the general public.