Purveyors Of Fine American Cheese

Atlanta Foods International
255 Spring Street, SW
Atlanta, GA 30303
(404) 688-1315

Gourmet Foods International
11001 E 53rd Avenue
Denver, CO 80239
(720) 274-2888

Gourmet Foods International
1100 NW 33rd Street
Pompano Beach, FL 33064
(954) 969-1120

Gourmet Foods International
33 Fairfield Place
West Caldwell, NJ 07006
(973) 487-3980

Gourmet Foods International
8000 State Road 33 N
Lakeland, FL 33809
(850) 984-5656

www.atlantafoods.com
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 2013 ACS Judging & Competition: the largest in our history, with 257 companies submitting 1,794 different products. Winners in each category are listed separately. Unlike other cheese competitions, where cheeses are 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.
Wisconsin, America’s Dairyland, has welcomed us with open arms for the 2013 ACS Judging & Competition. Since we’ve been in Madison, I’ve been asked on more than one occasion to explain what sets the ACS Judging & Competition (J&C) apart from other competitions. The answer is simple, “It takes two to tango.” Our competition incorporates the use of aesthetic judges whose sole job is to evaluate the beauty and desirable qualities of each entry. Their partner is an experienced technical judge whose keen palate and sensory skills help cheesemakers identify some of the “off” characteristics of a cheese. Together, they offer entrants an unbiased assessment of their cheeses which, over the years, has been noted to have elevated the cheese industry as a whole. I’ve been honored to be at the helm for the last two years of this growth.

I know you’ve heard it many times, but I want to stress again, the Judging & Competition Committee’s dedication is beyond words. Once again, we experienced a record number of entries, 1794 to be exact, from 257 companies. With this outstanding number comes more responsibility and a renewed need to reassess our processes. We continue to work year-round to refine every aspect of the Judging & Competition.

This year, along with a few firsts, we’ve made many strides in fine-tuning our categories, judging process, and online entry system. For the first time ever, we have incorporated a cheese curd judging which was held on Saturday. The growing number of entries required us to implement a “norming” process to allow two teams of judges to assess the entries in a single category. And, we have created an online database that allows cheesemakers to print their shipping materials when it’s convenient for them.

Without the hard work and dedication of the following people, the Judging & Competition would cease to grow. I’d like to take this opportunity to thank each person who has played a significant role in helping to make the 2013 J&C a huge success.

Matt Bonano and Sue Husch reprised their roles as the 2013 Cooler Captains whose main responsibility was to inventory all of the entries. This important role required all cheeses to be checked in and out of the coolers during the judging process to ensure that all cheeses that are judged make it to the Breakfast of Champions and Festival of Cheese. They battled the cold temperatures of the coolers for 4 days in order to maintain the organization that is critical to the flow of the competition.

Rachel Perez, one of last year’s trusted Official Conference Cheesemongers, wore many hats this year. During the receiving process, she was in charge of triage. She would catalog all the cheeses that were damaged in transit or were received at a higher than normal temperature. Her experience as a Cooler Captain proved helpful as she assisted in organizing the trucks during receiving. Last, but not least, during the judging she was responsible for the Back of the House, ensuring the judges received all the cheeses, and that all cheeses were returned to the trucks after judging.

David Grotenstein, Judging Chair Emeritus, serves in an advisory role assisting judges who have questions throughout the judging process. He has always been there for me during the past two years as judging chair. His advice has been a consistent reminder of his love for American cheese and ACS cheesemakers.

Tom Kooiman, the ACS J&C Committee Vice Chair, has become a great friend, and I could not ask for a better Vice Chair during the past two years. I have had a lot of fun getting to know Tom and working with him on all of the challenges that have come up. I am confident he is going to make a great Chair. His love and passion for American cheese and his honest, fun nature make him a true joy to work with.

John Antonelli, J&C Committee Member and Board Liaison, never ceases to amaze me. For the last few years, he has created a complex spreadsheet for tempering cheese based on the size and approximate time of judging to ensure that cheese is delivered to the judges at optimal temperature. His skills as cheese shop owner shine as he manages the volunteers, the inventory, and the flow of cheese. John is so involved in numerous aspects of the Judging & Competition that it is impossible to name everything he has accomplished over the years. His positive attitude is infectious to all who are around him.

Richard and Karen Silverston, while not with us in person this year, were with us in spirit as they supported us by phone, email, and FaceTime. Their dedication throughout the year is valued by the ACS staff and J&C Committee. They assisted with all of the behind the scenes judging logistics, including the development of the judging database and the review of cheese entry categories. This year, they worked double-time over the 4th of July holiday, assisting staff with the conversion of data from the online entry system to the onsite judging database.

Stephanie Clark had some pretty big shoes to fill as Bill Wendorff’s replacement. She’s stepped in seamlessly to offer the committee sound advice on all of our technical questions. Her guidance proves tremendously helpful in the judging room as judges are presented with challenging technical questions. She assists with identifying and inviting many of our technical judges, and is always ready to assist anyone on the committee and in the judging room with a smile.
Patrick Bleck, our fearless auditor, oversees the verification of all entries throughout the judging. He reviews every change, score, and placement to ensure accuracy across all areas of data entry. He steps in during crunch time to assist with reading scores so the data entry teams are not back-logged. He's been a fantastic addition to the committee and I have enjoyed working with him over the last three years.

Steve Binns and Marisa Crider work together as the dynamic duo in the Front of House. Steve oversees the data entry administration, and Marisa serves as his backup. Together, they work to enter the scores for each cheese and deliver the communication of first place entries. This was Steve's second ACS J&C and his confidence and willingness to go the extra mile definitely was noticed and impressive. He is a true asset, and I hope he remains involved with the J&C Committee.

Amy Masoni returned this year to assist as our trusted “Librarian.” Her methodical approach and attention to detail are critical to ensuring the committee knows exactly where every category folder is throughout all of the steps in the competition.

This year, Rich Rogers was a man on the go as he worked to receive the 1st place communications and ensure that 1st place cheeses were sequestered in a safe place for the Best of Show round. He was a great addition in this critical role.

John Greeley: what can I say, he “is still fine.” John was one of the first to introduce me to the world of cheese. He has always been there for me as a friend, colleague, and now a coworker. He exemplifies the industry by his love and passion for all cheese. I continue to learn from John on a daily basis.

Michelle Lee...I am not sure where to start or end. She works to keep us all on task and reminds us of our deadlines, but most of all she has made the J&C Committee her family. The change that I have seen in the past four years in the J&C has been due to Michelle taking this and making it her own. Though she has many other responsibilities as the Programs & Operations Director for ACS, I can tell that this is her true passion. Michelle and I have worked closely over the past three years together and have developed a friendship that I will always cherish, and I am sure I will continue to grow over the years. So I just want to say THANK YOU, Michelle, for all of your help and support.

Each year, we have dozens of volunteers, too many to name here, whose passion for cheese is evident in their dedication to the J&C. Without them, the J&C could not function. I appreciate all of their hard work and thank them for their service.

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 my sincere pleasure and a great honor to be a part of the development and growth of the J&C for more than 9 years. My years as a technical and aesthetic judge, Back of House coordinator, and Vice Chair have culminated in two great years serving as the ACS J&C Chair. I will cherish the friendships that have grown out of this experience and look forward to seeing where this committee will go in the next two years.

Todd Druhot
Chair, ACS Judging & Competition Committee

2013 ACS JUDGING & COMPETITION OFFICIAL JUDGES ROSTER

TECHNICAL JUDGES:  
Montse Almena-Aliste  
Bob Bradley  
Carol Chen  
Bénédicte Coudé  
MaryAnne Drake  
Nana Farkye  
John Jaeggi  
Luís Jiminez-Maroto  
David Lockwood  
Sara Masoni  
Max McCalman  
Gina Mode  
George Potocka  
Scott Rankin  
Lee Smith  
Russell Smith  
Marianne Smukowski  
Bill Wendorf  
Steve Zeng

AESTHETIC JUDGES:  
Jeff Babcock  
Ray Bair  
Lydia Burns  
Helder dos Santos  
Gordon Edgar  
Janet Fletcher  
Catherine Gaffney  
Debbie Harris  
Kirsten Hindes, CCP  
Laura Jacobs-Welch  
Steve Jones  
Emiliano Lee  
Shelli Morton  
Patty Peterson  
Mary Quicke  
Jeanne Rodier  
Matt Rubiner  
Brandon Schilling
1st Place

Cellars at Jasper Hill, VT

Winnimere

2nd Place

Grafton Village Cheese, VT

Bear Hill

3rd Place

Bleu Mont Dairy, WI

Bandaged Cheddar

Bleu Mont Dairy, WI

Big Sky Grana
## A. FRESH UNRIPENED CHEESES
Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata, Quark, Fromage Blanc, Cottage Cheeses

### AH: CHEESE CURDS - ALL MILKS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Location</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Springside Cheese Corp, WI</td>
<td>WI</td>
<td>Cheddar Cheese Curds</td>
</tr>
<tr>
<td>2nd</td>
<td>Arena Cheese Inc., WI</td>
<td>WI</td>
<td>Cheese Curd</td>
</tr>
<tr>
<td>2nd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>WI</td>
<td>Colored Curd</td>
</tr>
<tr>
<td>3rd</td>
<td>Jisa Farmstead Cheese, NE</td>
<td>NE</td>
<td>New York Cheddar Curds</td>
</tr>
</tbody>
</table>

### AM: MASCARPONE - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Location</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Arthur Schuman, Inc., WI</td>
<td>WI</td>
<td>Cello Thick &amp; Smooth Mascarpone B (Sweeter)</td>
</tr>
<tr>
<td>3rd</td>
<td>BelGioioso Cheese Inc., WI</td>
<td>WI</td>
<td>BelGioioso Mascarpone</td>
</tr>
<tr>
<td>3rd</td>
<td>Vermont Butter &amp; Cheese Creamery, VT</td>
<td>VT</td>
<td>Mascarpone</td>
</tr>
</tbody>
</table>

### AR: RICOTTA - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Location</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Liuzzi Angeloni Cheese, CT</td>
<td>CT</td>
<td>Hand Dipped Ricotta</td>
</tr>
<tr>
<td>2nd</td>
<td>BelGioioso Cheese Inc., WI</td>
<td>WI</td>
<td>BelGioioso Ricotta con Latte Whole Milk</td>
</tr>
<tr>
<td>2nd</td>
<td>Calabro Cheese Corporation, CT</td>
<td>CT</td>
<td>Hand Dipped Ricotta</td>
</tr>
<tr>
<td>3rd</td>
<td>Crooked Face Creamery, ME</td>
<td>ME</td>
<td>Whole Milk Ricotta</td>
</tr>
</tbody>
</table>

### AQ: FROMAGE BLANC, FROMAGE FRAIS, AND QUARK - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Location</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Calkins Creamery, PA</td>
<td>PA</td>
<td>Georgic</td>
</tr>
<tr>
<td>2nd</td>
<td>Bellwether Farms, CA</td>
<td>CA</td>
<td>Fromage Blanc</td>
</tr>
<tr>
<td>3rd</td>
<td>Alemar Cheese Company, MN</td>
<td>MN</td>
<td>Fromage Blanc</td>
</tr>
</tbody>
</table>

### AC: OPEN CATEGORY - FRESH UNRIPENED CHEESES - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Rank</th>
<th>Company</th>
<th>Location</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Sierra Nevada Cheese Company, CA</td>
<td>CA</td>
<td>Gina Marie Cream Cheese</td>
</tr>
<tr>
<td>2nd</td>
<td>Karoun Dairies Inc, CA</td>
<td>CA</td>
<td>Fresh Basket Cheese</td>
</tr>
<tr>
<td>3rd</td>
<td>Cowgirl Creamery, CA</td>
<td>CA</td>
<td>Creme Fraiche</td>
</tr>
</tbody>
</table>
### AG: OPEN CATEGORY - FRESH UNRIPENED CHEESES - MADE FROM GOAT’S MILK

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Mackenzie Creamery, OH</td>
<td>OH</td>
</tr>
<tr>
<td></td>
<td>Goat Milk Ricotta</td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>Montchevre-Betin, Inc., WI</td>
<td>WI</td>
</tr>
<tr>
<td></td>
<td>Fromage Frais</td>
<td></td>
</tr>
</tbody>
</table>

### AS: OPEN CATEGORY - FRESH UNRIPENED CHEESES - MADE FROM SHEEP’S MILK OR MIXED MILKS

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Quality Cheese Inc., ON</td>
<td>ON</td>
</tr>
<tr>
<td></td>
<td>Buffalo Ricotta Bella Casara</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Catapano Dairy Farm, NY</td>
<td>NY</td>
</tr>
<tr>
<td></td>
<td>Creamy Sheep</td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>La Maison Alexis de Portneuf Inc, QC</td>
<td>QC</td>
</tr>
<tr>
<td></td>
<td>Chèvre des Neiges plain</td>
<td></td>
</tr>
</tbody>
</table>

### B. SOFT RIPENED CHEESES

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

#### BB: BRIE - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Cherry Grove Farm, NJ</td>
<td>NJ</td>
</tr>
<tr>
<td></td>
<td>Buttercup Brie</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Agropur Fine Cheeses, QC</td>
<td>QC</td>
</tr>
<tr>
<td></td>
<td>Brie Normandie</td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>Alouette Cheese USA llc, IL</td>
<td>IL</td>
</tr>
<tr>
<td></td>
<td>Alouette Baby Brie 13.2 oz</td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>Marin French Cheese Company, CA</td>
<td>CA</td>
</tr>
<tr>
<td></td>
<td>Traditional Brie</td>
<td></td>
</tr>
</tbody>
</table>

#### BC: CAMEMBERT - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Agropur Fine Cheeses, QC</td>
<td>QC</td>
</tr>
<tr>
<td></td>
<td>Camembert l’Extra</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Agropur Fine Cheeses, QC</td>
<td>QC</td>
</tr>
<tr>
<td></td>
<td>Camembert Vaudreuil</td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>Kurtwood Farms, WA</td>
<td>WA</td>
</tr>
<tr>
<td></td>
<td>Dinah’s Cheese</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Old Europe Cheese, Inc., MI</td>
<td>MI</td>
</tr>
<tr>
<td></td>
<td>3 Kg Triple Cream Brie</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Agropur Fine Cheeses, QC</td>
<td>QC</td>
</tr>
<tr>
<td></td>
<td>Chevalier Triple Creme</td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>La Maison Alexis de Portneuf Inc, QC</td>
<td>QC</td>
</tr>
<tr>
<td></td>
<td>Saint-Honoré</td>
<td></td>
</tr>
</tbody>
</table>
BA: OPEN CATEGORY - SOFT-RIPENED CHEESES - MADE FROM COW’S MILK

1st MouCo Cheese Company, CO
   MouCo Ashley

2nd Agropur Fine Cheeses, QC
   Rondoux Double Crème

3rd Cellars at Jasper Hill, VT
   Harbison

3rd Sweet Grass Dairy, GA
   Green Hill

BG: OPEN CATEGORY - SOFT-RIPENED CHEESES - MADE FROM GOAT’S MILK

1st Cypress Grove Chevre, CA
   Bermuda Triangle

2nd Vermont Butter & Cheese Creamery, VT
   Coupole

3rd Upper Canada Cheese Company, ON
   NANNY NOIRE

BS: OPEN CATEGORY - SOFT-RIPENED CHEESES - MADE FROM SHEEP’S OR MIXED MILKS

1st Ancient Heritage Dairy, OR
   Valentine

2nd Baetje Farms LLC, MO
   Coeur du Clos

3rd Idyll Farms llc, MI
   Rind aged chevrotin

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 Klondike Cheese Co., WI
   Brick

2nd WIDMERS CHEESE CELLARS, WI
   Washed Rind Brick Cheese

3rd Comstock Creamery, WI
   Wisconsin Brick

CD: DRY JACK - MADE FROM COW’S MILK

1st No Award Given

2nd No Award Given

3rd Rumiano Cheese Company, CA
   Dry Monterey Jack
### CJ: MONTEREY JACK - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Place</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Cherry Grove Farm, NJ</td>
<td>Lawrenceville Jack Reserve</td>
</tr>
<tr>
<td>2nd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>Monterey Jack</td>
</tr>
<tr>
<td>3rd</td>
<td>Cabot Creamery Cooperative, VT</td>
<td>Cabot Monterey Jack</td>
</tr>
</tbody>
</table>

### CM: BRICK MUENSTER - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Place</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>McCadam Cheese, NY</td>
<td>McCadam Muenster</td>
</tr>
<tr>
<td>3rd</td>
<td>Edelweiss Creamery, WI</td>
<td>Muenster</td>
</tr>
</tbody>
</table>

### CY: COLBY - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Place</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Cedar Grove Cheese, WI</td>
<td>Marble Colby</td>
</tr>
<tr>
<td>2nd</td>
<td>Tillamook County Creamery Association, OR</td>
<td>Tillamook Colby</td>
</tr>
<tr>
<td>3rd</td>
<td>Arena Cheese Inc., WI</td>
<td>Colby</td>
</tr>
<tr>
<td>3rd</td>
<td>Saputo Specialty Cheese, WI</td>
<td>Black Creek Colby</td>
</tr>
</tbody>
</table>

### CT: TELEMÉ

No Entries

### CC: AMERICAN ORIGINALS ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Place</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Bleu Mont Dairy, WI</td>
<td>Alpine Renegade</td>
</tr>
<tr>
<td>2nd</td>
<td>Meadow Creek Dairy, VA</td>
<td>Appalachian</td>
</tr>
<tr>
<td>3rd</td>
<td>Cooperstown Cheese Company, NY</td>
<td>Jersey Girl</td>
</tr>
</tbody>
</table>

### CG: AMERICAN ORIGINALS ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM GOAT’S MILK

<table>
<thead>
<tr>
<th>Place</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Vermont Butter &amp; Cheese Creamery, VT</td>
<td>Bonne Bouche</td>
</tr>
<tr>
<td>2nd</td>
<td>Cypress Grove Chevre, CA</td>
<td>Humboldt Fog Grande</td>
</tr>
<tr>
<td>3rd</td>
<td>Haystack Mountain Goat Dairy, CO</td>
<td>A Cheese Named Sue</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Place</th>
<th>Company</th>
<th>Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Central Coast Creamery, CA</td>
<td>Seascape</td>
</tr>
<tr>
<td>2nd</td>
<td>Beecher’s Handmade Cheese, WA</td>
<td>Flagsheep</td>
</tr>
<tr>
<td>3rd</td>
<td>La Moutonniere Inc., QC</td>
<td>Sein D’Helene</td>
</tr>
</tbody>
</table>
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

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>State</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Holland’s Family Cheese, WI</td>
<td>WI</td>
<td>Mature 6-9 month</td>
</tr>
<tr>
<td>2nd</td>
<td>Holland’s Family Cheese, WI</td>
<td>WI</td>
<td>Premium (12-18 months)</td>
</tr>
<tr>
<td>3rd</td>
<td>Oakdale Cheese &amp; Specialties, CA</td>
<td>CA</td>
<td>Aged Gouda</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>State</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Agropur Fine Cheeses, QC</td>
<td>QC</td>
<td>Oka l’Artisan</td>
</tr>
<tr>
<td>2nd</td>
<td>Emmi Roth USA, WI</td>
<td>WI</td>
<td>Roth Petite Swiss</td>
</tr>
<tr>
<td>3rd</td>
<td>Fromages CDA Inc, QC</td>
<td>QC</td>
<td>Le Frère Jacques</td>
</tr>
</tbody>
</table>

### DC: OPEN CATEGORY - AMERICAN MADE/INTERNATIONAL STYLE - MADE FROM COW’S MILK

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>State</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Emmi Roth USA, WI</td>
<td>WI</td>
<td>Roth Grand Cru Reserve</td>
</tr>
<tr>
<td>2nd</td>
<td>Cedar Grove Cheese, WI</td>
<td>WI</td>
<td>Willi</td>
</tr>
<tr>
<td>3rd</td>
<td>Roelli Cheese Company, WI</td>
<td>WI</td>
<td>Little Mountain</td>
</tr>
</tbody>
</table>

### DG: OPEN CATEGORY - AMERICAN MADE/INTERNATIONAL STYLE - MADE FROM GOAT’S MILK

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>State</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>WI</td>
<td>Bandaged Billy</td>
</tr>
<tr>
<td>2nd</td>
<td>Caromont Farm, VA</td>
<td>VA</td>
<td>Esmontonian</td>
</tr>
<tr>
<td>2nd</td>
<td>Ruggles Hill Creamery, MA</td>
<td>MA</td>
<td>Aly’s Eclipse</td>
</tr>
<tr>
<td>3rd</td>
<td>Fromagerie Bergeron Inc, QC</td>
<td>QC</td>
<td>Patte Blanche</td>
</tr>
</tbody>
</table>

### DS: OPEN CATEGORY - AMERICAN MADE/INTERNATIONAL STYLE - MADE FROM SHEEP’S MILK OR MIXED MILKS

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>State</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Ancient Heritage Dairy, OR</td>
<td>OR</td>
<td>Hannah</td>
</tr>
<tr>
<td>3rd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>WI</td>
<td>Cave Aged Mellage</td>
</tr>
</tbody>
</table>
E. CHEDDARS
All Cheddars - all milks (Based on age at time of Judging & Competition.)

EA: AGED CHEDDAR - AGED OVER 12 AND UP TO 24 MONTHS - ALL MILKS

1st The Artisan Cheese Exchange, WI
   Deer Creek The Stag

2nd Kraft Foods, WI
   Cracker Barrel – Aged Reserve Cheddar

3rd Maple Leaf Cheese Coop., WI
   English Hollow Cheddar

EC: CHEDDAR - AGED UP TO 12 MONTHS - MADE FROM COW’S MILK

1st The Artisan Cheese Exchange, WI
   Deer Creek “The Fawn”

2nd Heber Valley Artisan Cheese, UT
   Cascade Raw

3rd Kraft Foods, WI
   Cracker Barrel – Sharp Cheddar

3rd Tillamook County Creamery Association, OR
   Tillamook Medium Cheddar

EG: CHEDDAR - AGED UP TO 12 MONTHS - MADE FROM GOAT’S, SHEEP’S, BUFFALO’S, OR MIXED MILK

1st Central Coast Creamery, CA
   Goat Cheddar

2nd Sierra Nevada Cheese Company, CA
   Caprae Raw Aged Goat Cheddar

3rd Carr Valley Cheese Co., Inc., WI
   Goat Cheddar

EX: MATURE CHEDDAR - AGED OVER 24 AND UP TO 48 MONTHS - ALL MILKS

1st Tillamook County Creamery Association, OR
   Tillamook Vintage White Extra Sharp 3 Year Reserve Cheddar

2nd Shelburne Farms, VT
   Farmhouse 2 Year Cheddar Extra Sharp

3rd The Artisan Cheese Exchange, WI
   Deer Creek Reserve

EE: MATURE CHEDDAR - AGED OVER 48 MONTHS - ALL MILKS

1st The Artisan Cheese Exchange, WI
   Deer Creek Proprietor’s Grand Reserve

2nd The Artisan Cheese Exchange, WI
   Deer Creek Private Reserve

2nd WIDMERS CHEESE CELLARS, WI
   8 Year Aged Cheddar

3rd Cabot Creamery Cooperative, VT
   Cabot Old School Cheddar
EW: CHEDDAR WRAPPED IN CLOTH, LINEN - AGED UP TO 12 MONTHS - ALL MILKS

1st Cellars at Jasper Hill, VT
Cabot Clothbound Cheddar

2nd Grafton Village Cheese, VT
Vermont Clothbound Cheddar

3rd Avalanche Cheese Company, CO
Avalanche Cheese Company Hand Bandaged Goat Cheddar

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

1st Bleu Mont Dairy, WI
Bandaged Cheddar

2nd Homestead Creamery, MO
Flory’s Truckle

3rd Bleu Mont Dairy, WI
“Reserve” Bandaged Cheddar 22 Month

F. BLUE MOLD CHEESES
All cheeses ripened with Roqueforti or Glaucum Penicillium
(Excluded: Colorless Mycelia)

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

1st No Award Given

2nd Arthur Schuman, Inc., WI
Montfort Gorgonzola

3rd Caves of Faribault, MN
Amablu St. Petes Select Blue Cheese

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

1st Montchevre-Betin, Inc., WI
Chèvre in Blue

2nd FireFly Farms, MD
Black & Blue

3rd Hook’s Cheese Company, Inc., WI
Barneveld Blue

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

1st Old Chatham Sheepherding Company, NY
Ewe’s Blue

2nd Hook’s Cheese Company, Inc., WI
EWE CALF to be KIDding Blue

3rd Rogue Creamery, OR
Echo Mountain Blue

3rd Shepherd’s Way Farms, MN
Big Woods Blue
FK: BLUE-VEINED WITH A RIND OR EXTERNAL COATING - MADE FROM COW’S MILK

1st Rogue Creamery, OR
   Rogue River Blue

2nd Rogue Creamery, OR
   Caveman Blue

3rd Point Reyes Farmstead Cheese Co., CA
   Point Reyes Bay Blue

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

1st Avalanche Cheese Company, CO
   Avalanche Cheese Company Midnight Blue

2nd Pure Luck Farm and Dairy, TX
   Hopelessly Bleu

3rd The Stone Creek Farmstead, CO
   Stone Creek Bloomy Bleu

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

1st Pennyroyal Farm, CA
   Boonter’s Blue

2nd Yellow House Cheese, LLC, OH
   Yellow House Blue

3rd Carr Valley Cheese Co., Inc., WI
   Virgin Pine Native Sheep Blue

FE: EXTERNAL BLUE MOLDED CHEESES - ALL MILKS

1st Westfield Farm, MA
   Bluebonnet

2nd Westfield Farm, MA
   Classic Blue Log

3rd Westfield Farm, MA
   Hubbardston Blue Cow

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: HISPANIC & PORTUGUESE STYLE - RIPENED - ALL MILKS

1st No Award Given

2nd Emmi Roth USA, WI
   Roth GranQueso Reserve

2nd Nuestro Queso, LLC, IL
   Duranguense

3rd Emmi Roth USA, WI
   Roth GranQueso

3rd Emmi Roth USA, WI
   Roth GranQueso Double Aged

3rd Nuestro Queso, LLC, IL
   Para Frier
**GC: HISPANIC & PORTUGUESE STYLE - FRESH UNRIPENED - ALL MILKS**

1st  
Nuesto Queso, LLC, IL  
Fresco

2nd  
Ochoa’s Queseria, OR  
Don Frolylan Queso Fresco

3rd  
Karoun Dairies Inc, CA  
Queso Del Valle Queso Fresco

---

**H. ITALIAN TYPE CHEESES**

Excluded: Mascarpone and Ricotta

**HP: PASTA FILATA TYPES (PROVOLONE, CACIOCAVALLO) - ALL MILKS**

1st  
No Award Given

2nd  
Silvery Moon Creamery, ME  
Provolone

3rd  
Loveras Market, OK  
Standard Market Cave-Aged Batista

**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  
Bleu Mont Dairy, WI  
Big Sky Grana

2nd  
Sartori Company, WI  
Sartori Reserve Extra-Aged Asiago

3rd  
Sartori Company, WI  
Sartori Reserve Extra-Aged Fontina

**HM: MOZZARELLA TYPES (BRICK, SCAMORZA, STRING CHEESE) - ALL MILKS**

1st  
Loveras Market, OK  
Braided Caciocavera

2nd  
Cesar’s Cheese, WI  
Oaxaca String Cheese

3rd  
Lactalis American Group, NY  
Part Skim High Moisture Mozzarella

**HY: FRESH MOZZARELLA - 8 OZ. OR MORE (BALLS OR SHAPES) - ALL MILKS**

1st  
Point Reyes Farmstead Cheese Co., CA  
Point Reyes Fresh Mozzarella

2nd  
Quality Cheese Inc., ON  
Bella Casara Fior de Latte

3rd  
Quality Cheese Inc., ON  
Fresh Mozzarella Zerto
HZ: FRESH MOZZARELLA - UNDER 8 OZ. (OVALINI, BOCCONCINI, 
CILIEGINE SIZES) - ALL MILKS

1st  Liuzzi Angeloni Cheese, CT
     Ovoline

2nd  Formaggio Italian Cheese, NY
     Fresh Mozzarella Bocconcini

3rd  Lactalis American Group, CA
     Galbani 4oz ball water pack

3rd  Miceli Dairy Products, OH
     Ovoline

HB: BURRATA - FRESH MOZZARELLA ENCASING A DISTINCTLY 
SEPARATE, SOFTER CURD AND CREAM, OR OTHER SOFT 
CHEESE, CORE - ALL MILKS

1st  No Award Given

2nd  BelGioioso Cheese Inc., WI
     BelGioioso Burrata

3rd  Liuzzi Angeloni Cheese, CT
     Burrata

3rd  MAPLEBROOK FARM, VT
     Burratini

I. FETA CHEESES

IC: FETA - MADE FROM COW'S MILK

1st  No Award Given

2nd  Belfiore Cheese Company, CA
     Belfiore Mediterranean Style Feta in Brine 12 Ounce

3rd  Nasonville Dairy, WI
     Feta

IG: FETA - MADE FROM GOAT'S MILK

1st  Pure Luck Farm and Dairy, TX
     Feta

2nd  Quail Run Creamery, OR
     Little Goat Feta

3rd  Three Graces Dairy, LLC, NC
     Goat Feta

IS: FETA - MADE FROM SHEEP'S MILK OR MIXED MILKS

1st  No Award Given

2nd  La Moutonniere Inc., QC
     Feta

3rd  Hidden Springs Creamery, WI
     Farmstead Feta
### J. LOW FAT / LOW SALT CHEESES

#### JL: FAT FREE AND LOW FAT CHEESES

<table>
<thead>
<tr>
<th>Rank</th>
<th>Brand</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Cabot Creamery Cooperative, VT</td>
<td>Cabot 75% Reduced Fat Cheddar</td>
</tr>
<tr>
<td>2nd</td>
<td>Fromagerie Le Détour, QC</td>
<td>La Dame du Lac</td>
</tr>
<tr>
<td>3rd</td>
<td>Klondike Cheese Co., WI</td>
<td>Low Fat Feta</td>
</tr>
</tbody>
</table>

#### JR: LIGHT/LITE AND REDUCED FAT CHEESES

<table>
<thead>
<tr>
<th>Rank</th>
<th>Brand</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Fromages CDA Inc, QC</td>
<td>L'Empereur Léger</td>
</tr>
<tr>
<td>2nd</td>
<td>Klondike Cheese Co., WI</td>
<td>Reduced Fat Feta</td>
</tr>
<tr>
<td>3rd</td>
<td>Emmi Roth USA, WI</td>
<td>Roth Reduced Fat Havarti</td>
</tr>
</tbody>
</table>

### K. FLAVORED CHEESES

Cheeses with flavor added

#### KA: FRESH UNRIPENED CHEESE WITH FLAVOR ADDED - ALL MILKS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Brand</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Face Rock Creamery, OR</td>
<td>Vampire Slayer Curds</td>
</tr>
<tr>
<td>2nd</td>
<td>Clock Shadow Creamery, WI</td>
<td>Cheddar Curd with Cajun Spice</td>
</tr>
<tr>
<td>2nd</td>
<td>Rising Sun Farms, UT</td>
<td>Mild Curry Cheese Torta</td>
</tr>
<tr>
<td>3rd</td>
<td>La Maison Alexis de Portneuf Inc, QC</td>
<td>Chèvre des Neiges Fig and Orange</td>
</tr>
</tbody>
</table>

#### KB: SOFT-RIPENED WITH FLAVOR ADDED - ALL MILKS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Brand</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Marin French Cheese Company, CA</td>
<td>Truffle Brie</td>
</tr>
<tr>
<td>2nd</td>
<td>Belmont - Lactalis American Group. Inc, WI</td>
<td>Brie 3 kg herb</td>
</tr>
<tr>
<td>3rd</td>
<td>Old Europe Cheese, Inc., MI</td>
<td>3 Kg Brie with Herbs</td>
</tr>
</tbody>
</table>

#### KD: INTERNATIONAL-STYLE WITH FLAVOR ADDED - ALL MILKS

<table>
<thead>
<tr>
<th>Rank</th>
<th>Brand</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Holland’s Family Cheese, WI</td>
<td>Marieke Gouda Cumin</td>
</tr>
<tr>
<td>2nd</td>
<td>Fromagerie Bergeron Inc, QC</td>
<td>Le Coureur des bois</td>
</tr>
<tr>
<td>3rd</td>
<td>Brunkow Cheese, WI</td>
<td>Fire Roasted Hatch Chile Baked Cheese</td>
</tr>
</tbody>
</table>
KE: CHEDDAR WITH FLAVOR ADDED - ALL MILKS
1st Cabot Creamery Cooperative, VT
   Cabot Tuscan Cheddar
2nd Beecher’s Handmade Cheese, WA
   Marco Polo Reserve
3rd Vermont Farmstead Cheese Company, VT
   AleHouse Cheddar

KF: FARMSTEAD CHEESE WITH FLAVOR ADDED (MUST CONFORM TO ALL GUIDELINES IN CATEGORY M) - ALL MILKS
1st Ruggles Hill Creamery, MA
   Claire’s Mandell Hill
2nd Willamette Valley Cheese, OR
   Cumin Gouda
3rd Coach Farm, NY
   Coach Farm Aged Green Peppercorn Brick

KG: HISPANIC-STYLE WITH FLAVOR ADDED - ALL MILKS
1st Ochoa’s Queseria, OR
   Don Froylan Queso Botanero Cilantro & Jalapeno
2nd Heber Valley Artisan Cheese, UT
   Queso Fresco Verde
3rd Nuestro Queso, LLC, IL
   Enchilado

KH: HAVARTI WITH FLAVOR ADDED - ALL MILKS
1st No Award Given
2nd Agropur Fine Cheeses, QC
   Havarti Jalapeno
2nd Ludwig Farmstead Creamery, IL
   Jake’s Wheel Friesian Fields
3rd Emmi Roth USA, WI
   Roth Dill Havarti

KI: FETA WITH FLAVOR ADDED - ALL MILKS
1st No Award Given
2nd Klondike Cheese Co., WI
   Mediterranean Herb Feta
3rd Klondike Cheese Co., WI
   Peppercorn Feta

KJ: REDUCED FAT CHEESE WITH FLAVOR ADDED - ALL MILKS
1st Cabot Creamery Cooperative, VT
   Cabot Jalapeno 50% Reduced Fat Cheddar
2nd Woolwich Dairy, ON
   Woolwich Dairy Fresh Chèvre - Big Kick Herb & Garlic
3rd Coach Farm, NY
   Coach Farm Reduced Fat Fresh Goat Cheese with Pepper
**KM: MONTEREY JACK WITH FLAVOR ADDED - ALL MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company, State</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Heber Valley Artisan Cheese, UT</td>
<td>Wasatch Back Jack</td>
</tr>
<tr>
<td>2nd</td>
<td>Cherry Valley Dairy, WA</td>
<td>Carrot-Nasturtium Reserve</td>
</tr>
<tr>
<td>2nd</td>
<td>Haystack Mountain Goat Dairy, CO</td>
<td>Haystack Mountain Green Chile Jack</td>
</tr>
<tr>
<td>2nd</td>
<td>Saputo Specialty Cheese, WI</td>
<td>Great Midwest Three Alarm Jack</td>
</tr>
<tr>
<td>3rd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>Hot Pepper Jack</td>
</tr>
<tr>
<td>3rd</td>
<td>Meister Cheese Company, WI</td>
<td>Morel</td>
</tr>
</tbody>
</table>

**KN: FRESH GOAT CHEESE WITH FLAVOR ADDED - 100% GOAT’S MILK**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company, State</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Baetje Farms LLC, MO</td>
<td>Coeur de la Créme – Herb de Provence</td>
</tr>
<tr>
<td>2nd</td>
<td>Cypress Grove Chevre, CA</td>
<td>Purple Haze</td>
</tr>
<tr>
<td>3rd</td>
<td>Baetje Farms LLC, MO</td>
<td>Coeur de la Créme – Garlic and Chive</td>
</tr>
<tr>
<td>3rd</td>
<td>Westfield Farm, MA</td>
<td>Wasabi Capri</td>
</tr>
</tbody>
</table>

**KO: FRESH SHEEP CHEESE WITH FLAVOR ADDED - 100% SHEEP’S MILK**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company, State</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Bellwether Farms, CA</td>
<td>Pepato</td>
</tr>
<tr>
<td>2nd</td>
<td>Green Dirt Farm, LLC, MO</td>
<td>Fresh Rosemary</td>
</tr>
<tr>
<td>3rd</td>
<td>Green Dirt Farm, LLC, MO</td>
<td>Fresh Garlic &amp; Peppercorn</td>
</tr>
</tbody>
</table>

**KQ: YOGURT AND CULTURED PRODUCTS WITH FLAVOR ADDED - ALL MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company, State</th>
<th>Yogurt Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Tillamook County Creamery Association, OR</td>
<td>Tillamook Light Fat Free Marionberry Yogurt</td>
</tr>
<tr>
<td>2nd</td>
<td>Cabot Creamery Cooperative, VT</td>
<td>Cabot Vanilla Bean Greek Style Yogurt</td>
</tr>
<tr>
<td>3rd</td>
<td>Traders Point Creamery, IN</td>
<td>Wildberry Yogurt</td>
</tr>
</tbody>
</table>

**KR: BUTTER WITH FLAVOR ADDED - ALL MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company, State</th>
<th>Butter Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Vermont Butter &amp; Cheese Creamery, VT</td>
<td>Cultured Butter blended with Sea Salt and Maple</td>
</tr>
<tr>
<td>2nd</td>
<td>Gold Creek Farms, UT</td>
<td>Salted Black Italian Truffle Butter</td>
</tr>
<tr>
<td>3rd</td>
<td>Cricket Creek Farm, MA</td>
<td>Cricket Creek Butter with Garlic</td>
</tr>
</tbody>
</table>
**KS: COLD PACK CHEESE AND SPREADS WITH FLAVOR ADDED - ALL MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company, Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Mighty Fine Food, WI</td>
</tr>
<tr>
<td>2nd</td>
<td>Mighty Fine Food, WI</td>
</tr>
<tr>
<td>3rd</td>
<td>Franklin Foods, VT</td>
</tr>
</tbody>
</table>

**KC: OPEN CATEGORY - CHEESES WITH FLAVOR ADDED - ALL MILKS AND MIXED MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company, Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Heartland Creamery, MO</td>
</tr>
<tr>
<td>2nd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
</tr>
<tr>
<td>3rd</td>
<td>Sartori Company, WI</td>
</tr>
</tbody>
</table>

**L. SMOKED CHEESES**

**LM: SMOKED ITALIAN STYLES (MOZZARELLA, SCAMORZA, BOCCONCINI, OVALINI, ETC.) - ALL MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company, Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Gold Creek Farms, UT</td>
</tr>
<tr>
<td>2nd</td>
<td>Liuzzi Angeloni Cheese, CT</td>
</tr>
<tr>
<td>3rd</td>
<td>Karoun Dairies Inc, CA</td>
</tr>
</tbody>
</table>

**LD: SMOKED CHEDDARS - ALL MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company, Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Gold Creek Farms, UT</td>
</tr>
<tr>
<td>2nd</td>
<td>COWS CREAMERY, PE</td>
</tr>
<tr>
<td>3rd</td>
<td>Pineland Farms Creamery, ME</td>
</tr>
</tbody>
</table>

**LC: OPEN CATEGORY - SMOKED CHEESES - MADE FROM COW’S MILK**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company, Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Fair Oaks Farms, WI</td>
</tr>
<tr>
<td>2nd</td>
<td>Rogue Creamery, OR</td>
</tr>
<tr>
<td>3rd</td>
<td>Fair Oaks Farms, WI</td>
</tr>
</tbody>
</table>
### LS: COLD PACK CHEESE AND SPREADS WITH FLAVOR ADDED - ALL MILKS
1st Mighty Fine Food, WI  
Martha’s Pimento Cheese

2nd Mighty Fine Food, WI  
Martha’s Pimento Cheese with Jalapeños

3rd Franklin Foods, VT  
Green Mountain Farms Garlic

### KC: OPEN CATEGORY - CHEESES WITH FLAVOR ADDED - ALL MILKS AND MIXED MILKS
1st Heartland Creamery, MO  
Fine Herb Meunster

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

3rd Sartori Company, WI  
Sartori Reserve Espresso BellaVitano

### LM: SMOKED ITALIAN STYLES (MOZZARELLA, SCAMORZA, BOCCONCINI, OVALINI, ETC.) - ALL MILKS
1st Gold Creek Farms, UT  
Smoked Parmesan

2nd Liuzzi Angeloni Cheese, CT  
Smoke Fresh Mozzarella

3rd Karoun Dairies Inc, CA  
Karoun Smoked Braided String Cheese

### LD: SMOKED CHEDDARS - ALL MILKS
1st Gold Creek Farms, UT  
Smoked Cheddar

2nd Cows Creamery, PE  
Cows Creamery Applewood Smoked Cheddar

3rd Pineland Farms Creamery, ME  
Smoked Cheddar

### LC: OPEN CATEGORY - SMOKED CHEESES - MADE FROM COW’S MILK
1st Fair Oaks Farms, WI  
Smoked Sweet Swiss

2nd Rogue Creamery, OR  
Smokey Blue

3rd Fair Oaks Farms, WI  
Smoked Goud

### LG: OPEN CATEGORY - SMOKED CHEESES - MADE FROM GOAT'S MILK, SHEEP'S MILK OR MIXED MILKS
1st No Award Given

2nd Boston Post Dairy, LLC, VT  
Smoking Goud

2nd Carr Valley Cheese Co., Inc., WI  
Airco

3rd Carr Valley Cheese Co., Inc., WI  
Smoked Ba Ba Blue

3rd Westfield Farm, MA  
Smoked Capri

### 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 Coach Farm, NY  
Coach Farm Triple Cream

2nd Arethusa Farm Dairy, CT  
Camembert

3rd Sequatchie Cove Creamery, TN  
Dancing Fern

#### MC: OPEN CATEGORY - SEMISOFT - MADE FROM COW’S MILK; AGED OVER 60 DAYS - BETWEEN 39 AND 50%
1st Cellars at Jasper Hill, VT  
Winnimere

2nd Cellars at Jasper Hill, NH  
Landaff from Landaff Creamery

2nd Nicasio Valley Cheese Co., CA  
San Geronimo

3rd Canal Junction Farmstead Cheese, OH  
Charloe

#### ME: OPEN CATEGORY - HARD - MADE FROM COW’S MILK; AGED OVER 60 DAYS - LESS THAN 39% MOISTURE
1st Farms For City Kids Foundation/Spring Brook Farm, VT  
Tarentaise

2nd P A Bowen Farmstead, MD  
Chesapeake Cheddar

3rd Robinson Farm, MA  
Prescott
**MG: OPEN CATEGORY - AGED OVER 60 DAYS - MADE FROM GOAT'S MILK**

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker/Producer, State</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Boston Post Dairy, LLC, VT</td>
<td>Trés Bonne</td>
</tr>
<tr>
<td>3rd</td>
<td>Bonnie Blue Farm, TN</td>
<td>Bonnie Blue Farm Tanasi Tomme</td>
</tr>
<tr>
<td>3rd</td>
<td>York Hill Farm, ME</td>
<td>Capriano</td>
</tr>
</tbody>
</table>

**MS: OPEN CATEGORY - AGED OVER 60 DAYS - MADE FROM SHEEP'S MILK OR MIXED MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker/Producer, State</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Meadowood Farms, NY</td>
<td>Lorenzo</td>
</tr>
<tr>
<td>3rd</td>
<td>Everona Dairy, VA</td>
<td>Williamsburg</td>
</tr>
<tr>
<td>3rd</td>
<td>North Bay Curds and Whey, CA</td>
<td>Buffalo Project #2</td>
</tr>
</tbody>
</table>

**N. GOAT’S MILK CHEESES**
Open to all shapes and styles of goat’s milk cheeses based on age at time of Judging & Competition

**NO: FRESH RINDLESS GOAT'S MILK CHEESE AGED 0 TO 30 DAYS (BLACK ASH COATING PERMITTED)**

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker/Producer, State</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Cypress Grove Chevre, CA</td>
<td>Ms. Natural</td>
</tr>
<tr>
<td>2nd</td>
<td>Westfield Farm, MA</td>
<td>Plain Capri</td>
</tr>
<tr>
<td>3rd</td>
<td>Briar Rose Creamery, OR</td>
<td>Classic Chevre</td>
</tr>
<tr>
<td>3rd</td>
<td>Finica Food Specialties, ON</td>
<td>Celebrity International Goat Cheese Original</td>
</tr>
<tr>
<td>3rd</td>
<td>Goat Lady Dairy, NC</td>
<td>Plain Spreadable Goat Cheese</td>
</tr>
</tbody>
</table>

**NS: FRESH GOAT’S MILK CHEESE AGED 0 TO 30 DAYS (HAND-SHAPED, FORMED OR MOLDED INTO PYRAMID, DISC, DRUM, CROTTIN, BASKET OR OTHER SHAPE)**

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker/Producer, State</th>
<th>Cheese Name</th>
</tr>
</thead>
<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>Baetje Farms LLC, MO</td>
<td>Bloomsdale</td>
</tr>
<tr>
<td>3rd</td>
<td>Pure Luck Farm and Dairy, TX</td>
<td>Basket-Molded Chevre</td>
</tr>
</tbody>
</table>
NT: GOAT’S MILK CHEESE AGED 31 TO 60 DAYS
1st No Award Given
2nd Rivers Edge Chevre LLC, OR
Rivers Edge Chevre Beltane
3rd Avalanche Cheese Company, CO
Avalanche Cheese Company Lamborn Bloomer
3rd Montchevre-Betin, Inc., WI
Mini Bucheron

NU: GOAT’S MILK CHEESE AGED OVER 60 DAYS
1st Haystack Mountain Goat Dairy, CO
Haystack Mountain Queso De Mano
2nd Sartori Company, WI
Sartori Limited Edition Extra-Aged Goat
3rd LaClare Farms Specialties, LLC, WI
Evalon

O. SHEEP’S MILK CHEESES
Open to all shapes and styles of sheep’s milk cheeses based on age at time of Judging & Competition

OO: FRESH RINDLESS SHEEP’S MILK CHEESE AGED 0 TO 30 DAYS
1st Green Dirt Farm, LLC, MO
Fresh Plain
2nd Many Fold Farm, GA
Brebis
3rd Hidden Springs Creamery, WI
Driftless Natural

OT: SHEEP’S MILK CHEESE AGED 31 TO 60 DAYS
1st Green Dirt Farm, LLC, MO
Dirt Lover
2nd Old Chatham Sheepherding Company, NY
Kinderhook Creek
3rd Carr Valley Cheese Co., Inc., WI
Fresh Marisa

OU: SHEEP’S MILK CHEESE AGED OVER 60 DAYS
1st Finica Food Specialties, ON
Tania
2nd Hidden Springs Creamery, WI
Ocooch Mountain Reserve
2nd Hidden Springs Creamery, WI
Timber Coulee Reserve
3rd Fromagerie Nouvelle France, QC
Zacharie Cloutier
P. MARINATED CHEESES
Entries include cheeses marinated in oil, vinegar, wine, spirits and liqueur, etc., including additional ingredients

PC: OPEN CATEGORY - CHEESES MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM COW’S MILK
1st Lactalis American Group, CA
Mozzarella Fresca marinated medallion

2nd Beecher’s Handmade Cheese, WA
Yule Kase

2nd Lactalis American Group, CA
Galbani 1/3oz marinated ball

3rd Sartori Company, WI
Sartori Limited Edition Cannella BellaVitano

PG: OPEN CATEGORY - CHEESES MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM GOAT’S MILK
1st Laura Chenel’s Chevre, CA
Laura Chenel’s Chevre Cabecou

2nd Capriole, IN
O’Banon

3rd Baetje Farms LLC, MO
Marinated Feta

PS: OPEN CATEGORY - CHEESES MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM SHEEP’S MILK OR MIXED MILK
1st Grafton Village Cheese, VT
Apple Pie Eweden

2nd Everona Dairy, VA
Pride of Bacchus

3rd Carr Valley Cheese Co., Inc., WI
Canaria

Q. CULTURED MILK PRODUCTS
Limited to Yogurt, Crème Fraiche, Kefir, Labne, etc.

QC: CULTURED PRODUCTS - MADE FROM COW’S MILK
1st Tillamook County Creamery Association, OR
Tillamook Premium Sour Cream

2nd Tillamook County Creamery Association, OR
Tillamook’s Natural Sour Cream

3rd Arethusa Farm Dairy, CT
Sour Cream

QG: CULTURED PRODUCTS - MADE FROM GOAT’S MILK
1st Redwood Hill Farm, CA
Redwood Hill Farm Plain Kefir

2nd No Award Given

3rd No Award Given
QS: CULTURED PRODUCTS - MADE FROM SHEEP’S MILK OR MIXED MILKS
No Entries

QF: CRÈME FRAICHE PRODUCTS - MADE FROM COW’S MILK
1st No Award Given
2nd Bellwether Farms, CA
Crème Fraiche
3rd Alouette Cheese USA llc, PA
Alouette Creme Fraiche

QY: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS - MADE FROM COW’S MILK
1st Karoun Dairies Inc, CA
Karoun Yogurt
2nd Sierra Nevada Cheese Company, CA
Heroes Greek Yogurt
3rd Beurrerie du Patrimoine, QC
Plain Yogourt from Cow

QD: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS - MADE FROM GOAT’S MILK
1st Montchevre-Betin, Inc., WI
Goat Milk Yogurt Plain
2nd Coach Farm, NY
Coach Farm Goat’s Milk Yogurt, Plain
2nd Sierra Nevada Cheese Company, CA
Capretta Greek Yogurt
3rd Sierra Nevada Cheese Company, CA
Capretta Rich & Creamy Goat Yogurt

QE: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS - MADE FROM SHEEP’S MILK
1st No Award Given
2nd Green Dirt Farm, LLC, MO
Grass Fed Sheep’s Milk Yogurt
3rd Old Chatham Sheepherding Company, NY
Plain Yogurt

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

RC: SALTED BUTTER WITH OR WITHOUT CULTURES - MADE FROM COW’S MILK
1st No Award Given
2nd Tillamook County Creamery Association, OR
Tillamook Salted Sweet Cream Butter
3rd CROPP Cooperative/Organic Valley, WI
Organic Salted Butter
RO: UNSALTED BUTTER WITH OR WITHOUT CULTURES - MADE FROM COW’S MILK

1st West Point Dairy Products LLC, NE
   Wuthrich European Style Unsalted Butter

2nd Cabot Creamery Cooperative, VT
   Cabot 83 Butter

3rd Rumiano Cheese Company, NJ
   Rumiano Unsalted Butter

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

1st La Moutonniere Inc., QC
   Ewes Butter

2nd Mt. Sterling Cheese Co-op, WI
   Whey Cream Butter

3rd Nordic Creamery, WI
   Goat Butter

S. CHEESE SPREADS

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

SC: OPEN CATEGORY COLD PACK STYLE - ALL MILKS

1st Pineland Farms Creamery, ME
   Cheddar Cheese spread

2nd Carr Valley Cheese Co., Inc., WI
   Sharp Cheddar Spread

3rd Pine River Pre-Pack, Inc, WI
   Bleu Cold Pack Cheese Food

T. WASHED RIND CHEESES

Cheeses with a rind or crust washed in salted brine, whey, beer, wine, other alcohol, or grape lees that exhibit an obvious, smeared or sticky rind and/or crust - Limburger, Pont l’Evêque, Chimay, Schloss, Raclette, Swiss Appenzeller or Vignerons-style, etc.

TA: WASHED RIND CHEESES AGED MORE THAN 90 DAYS WITH UP TO 44% MOISTURE - ALL MILKS

1st Boston Post Dairy, LLC, VT
   Eleven Brothers

2nd Consider Bardwell Farm, VT
   Rupert

3rd Uplands Cheese, WI
   Pleasant Ridge Reserve
TC: OPEN CATEGORY - WASHED RIND CHEESES - MADE FROM COW’S MILK

1st  Cellars at Jasper Hill, VT
     Willoughby

2nd  La Fromagerie 1860 DuVillage inc., QC
     Vacherin

3rd  La Maison Alexis de Portneuf Inc, QC
     Le Reflet de Portneuf

3rd  Meadow Creek Dairy, VA
     Grayson

TG: OPEN CATEGORY - WASHED RIND CHEESES - MADE FROM GOAT’S MILK

1st  No Award Given

2nd  Fromagerie Le Détour, QC
     Sentinelle

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

TS: OPEN CATEGORY - WASHED RIND CHEESES - MADE FROM SHEEP’S MILK OR MIXED MILKS

1st  Grafton Village Cheese, VT
     Bear Hill

2nd  Hidden Springs Creamery, WI
     Ocooch Mountain

3rd  Hidden Springs Creamery, WI
     Meadow Melody
2013 JUDGES & PARTICIPATING CHEESE COMPANIES
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 13 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 Southwestern Wisconsin. In his first 27 years, he helped to run the family farm in the Dairy State. In 1990, Tom moved to Portland, Oregon to attend culinary school and to hone his skills in some of Portland's finest Kitchens. He then joined Provista Specialty Foods in 1993. Along with being part owner of Provista, Tom served as operations manager, sales support, and eventually headed up the specialty cheese division. One of his favorite projects at Provista was the creation and operation of "The Cheese Truck," a mobile, wholesale marketplace of cheese and other specialties offered to his customers in the Pacific Northwest. In 2011, Tom moved on from Provista, but still continues his dedication to serve the world of cheese through the American Cheese Society, regional cheese events, and dispensing advice to others that he has gathered from his years of knowledge and exposure within the cheese industry. In the years 2006 and 2007, Tom served as ACS Conference Co-Chair. Tom has taken on a new endeavor in the sustainable specialty food trade working for Carmen Ranch, a 100-year old family-run ranch that raises 100% grass fed beef from the beautiful Wallowa Mountains of Eastern Oregon.

MONTSERRAT ALMENA-ALISTE, PH.D. (MONTSE)
Dr. Montserrat Almena-Aliste (Montse) has over 20 years of experience working with cheesemakers and professionals worldwide to improve the quality of artisan cheeses. Her areas of expertise include multiple aspects involved in the quality of cheese: from milk and cheesemaking technology, to composition of the green cheese, ripening and sensory profile of the finished product.

Montse works closely with the American Cheese Society and other Institutions to support high quality cheeses, and her work has contributed to promote the growth and strength of artisanal cheeses in the US. After over 10 years working at UVM, teaching over 150 cheesemaking workshops and sharing her technical expertise with hundreds of cheesemakers, Dr. Montserrat Almena-Aliste is starting her own cheese consulting company providing a broad range of services and technical expertise (from high quality cheesemaking programs and customized training, to sensory services, QC and R&D assistance).

JEFFREY A. BABCOCK

From travels through Europe and culinary school, Jeff became increasingly interested in the near perfect food: cheese. With a background in religion and mythology, Jeff was drawn in by the history and lore, the art of its simple and noble origins, but most of all the wondrous flavors; it has become a living journey. Starting out at the cheese counter at the former Sam's Wine & Spirits, Jeff soon found a home at European Imports.

At European Imports Jeff has been able to work with many cheese-makers across the nation and abroad, bringing exciting new products to chefs and cheese-mongers around the country. As European Imports expands into Sysco he hopes to replicate that experience in a new and exciting way.
RAY BAIR
Ray Bair is the owner of Cheese Plus, San Francisco’s premier cheese and specialty food store. Ray’s love for food began in his childhood as he foraged for fresh foods on his great-grandmother’s farm learning to make fresh pasta, preserves and pastry for the family. Those formative years on the farm and in the kitchen made a marked impression upon his palate and imagination, fueling his quest for traditional foods and classic flavors. A 30 year veteran of the restaurant and specialty grocery industry; Ray has traveled extensively throughout the United States and Europe visiting retail shops, wineries, dairies and food manufacturing facilities to expand his knowledge and appreciation of our collective culinary heritage.

ROBERT L. BRADLEY, PH.D.
Bob Bradley is a retired Professor Emeritus from the University of Wisconsin. 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. Bob participated in and set up several short courses to train industry employees.

LYDIA BURNS
Nine years ago Lydia Burns stumbled upon a position as a cheese monger at the Bedford cheese shop, working there while between gigs as a professional actor. Little did she know then that her budding epicurean curiosity once kindled would blossom into a career trajectory driven by an all encompassing passion for cheese and its surrounding culture. Since those initial mongering days in Brooklyn, Lydia has relocated to Chicago, where during her off time she can escape the city to play on farms and occasionally make cheese too.

In Chicago she has held a myriad of positions: Cheese and Dairy Manager at Fox & Obel, Market Buyer and Educational Director for Sam’s Wine & Spirits, and she also single handedly designed, developed, & implemented a restaurant wholesale program for the Marion Street Cheese Market. In between these ventures she also spent some time working on a Biodynamic Farm & Vineyard in New Zealand. Earlier this summer, Lydia signed on as the Senior Procurement Maven for Pastoral Artisan Cheese, Bread, & Wine, purchasing for all of their various lines of business. Lydia is very chatty and loves discussing most things, except her own self, so with her remaining words she would like to make the following dedication:

In loving memory of Daphne Zepos, my cheerleader in cheese as well as in life; no one person has encouraged, inspired or taught me more than you have. Your spirit continues to spur me on, and at every juncture I pause, and ponder: “DARling, what would Daphne do?” I am just a pebble in the sea of your influence, for you truly have roused a generation of cheese professionals in your wake. I am eternally grateful for all the time I got to share with you, but will always long for a little more…

CAROL CHEN
Carol Chen is a 25 year veteran with the Wisconsin Center for Dairy Research in Madison, Wisconsin, where she has worked on numerous facets of cheese from analytical analysis, cheesemaking and cheese functionality to sensory analysis. Carol has worked extensively on the development of methods which assess melted cheese functionality with respect to appearance, stretch, texture and using cheese texture in a predictive model for cheese shreddability. Carol coauthored the chapter “Mozzarella” in The Sensory Evaluation of Dairy Products 2nd Edition. She is the co-holder of two patents detailing manufacturing methods for reduced-fat cheddar and non-pasta filata mozzarella. Currently Carol is a member of sensory analysis team at the Wisconsin Center for Dairy Research where over 500 sensory tests or training sessions are conducted annually on cheese, milk and whey products and ice cream. She leads and trains a team of 12-15 trained student evaluators for descriptive panels. Carol has previously judged at the 2007 US Cheese Championships and the 2008 World Cheese Championships.
BÉNÉDICTE COUDÉ

Béné works with other cheese industry and application staff to execute trials, troubleshooting and educational outreach efforts. She attended school in France for several years, studying Agronomy and receiving a Master’s degree in Agricultural Sciences before transferring to the University of Wisconsin- Madison where she received a Master’s in Food Science. Her research interests include sheep and goat cheeses as well as specialty cheeses. She enjoys the team atmosphere at CDR and the constant interaction with industry. She has also completed a plethora of internal sensory evaluations, presented and led sensory sessions for short courses, and judged at Selection Caseus 2013 in Montréal, Canada.

HELDER DOS SANTOS

Helder dos Santos has been in the food business his entire life. As a child and teenager he ate many exotic foods and cheeses, first in Portugal and then in America. In his early twenties he worked at Ambria (a four star restaurant that has since closed) in Chicago, witnessed some great culinary creations and many satisfied customers enjoying them. He then worked for a small distributor, providing some of the great restaurants and caterers with many of the key ingredients, including cheese.

In 1990 he went to work for Zuercher & Co., then in Chicago and now located in Skokie, IL. As Sales Manager, he oversees distribution of great domestic and imported cheeses to many specialty food stores, upscale chains and foodservice distributors throughout the Midwest. In 2012, he was inducted into the Guilde des Fromagers. He is hopefully selling more cheese than he eats as he basically eats cheese every chance that he gets.

MARYANNE DRAKE

MaryAnne Drake is a William Neal Reynolds Professor in the Department of Food, Bioprocessing and Nutrition Sciences, Southeast Dairy Foods Research Center, 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. MaryAnne 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 competitions. MaryAnne 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.

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.

NANA Y. FARKYE, PH.D.

Dr. Nana Farkye graduated from the University of Ghana in 1980 with a Bachelor’s degree (with honors) in Biochemistry and Nutrition. Then, he received is 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 books 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 previous judge several cheese contests, including American Cheese Society cheese contest, U.S. Championship Cheese Contest and World Championship Cheese Contest. Dr. Farkye has also offered his expertise as a consultant to dairy products manufacturers in the U.S. and abroad.
CATHERINE GAFFNEY
Cathy is the Director of the Specialty Cheese, Deli, and Kosher Deli Departments at Wegmans Food Markets, headquartered in Rochester, NY. In her role, Cathy provides vision for these areas of the company and travels extensively to find new products and concepts to grow these unique businesses. Wegmans is a family owned, 81-store supermarket chain with stores in New York, Pennsylvania, New Jersey, Virginia, Maryland, and Massachusetts. In her 20 years with the progressive food store, Cathy has held numerous positions in both the Store Operations environment and at corporate. Cathy grew up on a 700-acre dairy farm in Lima, NY, showed and marketed Registered Holsteins, and was an avid 4-H member. She is a 1989 graduate of Cornell University with a degree in Applied Economics and Business Management. She resides in Rush, NY with her husband John and daughter Mary.

DEBBIE HARRIS
Debbie Harris moved to Portland from rural Oregon, where Velveeta and American cheese slices were the extent of the family cheese selection. After several years in restaurant management she happened upon the world of specialty cheese in the late 90’s at the well-loved, Portland, Oregon grocery chain Nature’s Fresh NW.

Debbie has spent the majority of her career in cheese at New Seasons Market, a string of Portland, OR-based grocery stores. New Seasons Market sells more than 700 varieties of cheese, from esoteric imports to tiny American artisan selections. New Seasons is proud to help support a vast number of local NW cheese makers, and is dedicated to nurturing the knowledge and friendliness of the cheese staff to pass on their passion to their loyal customers. Debbie began her New Seasons career in 2000, as the company’s lone cheese manager at the first location. She now runs the entire cheese program for New Seasons’ 13 stores, seeking out fine and unique cheeses for customers to learn about, taste, take home, and share.

KIRSTEN HINDES
Kirsten Hindes’ love affair with cheese began in 1983 when she began working at the still thriving Gourmet Shop in Columbia, SC. According to her mother, she went down to the shop every day after school until she was hired! After graduating from the University of Georgia, Kirsten received an AOS degree from New England Culinary Institute and spent time working in some of the top kitchens in Washington, DC. That was where she reignited her former passion for working with cheese; trading toque and sauté pan for trier and wire at a local Whole Foods Market in 2000. She quickly worked her way up, opening the flagship P Street Store for which she received All Star status. Her career with WFM led her from DC to San Francisco as a merchantiser, to the coordinator role in the South and Northeast Regions. After a brief stint in the coffee world, Kirsten seized it. Nowadays, Kirsten is the Sensory Coordinator for both the Wisconsin Cheese Guild, International Association of Culinary Professionals, World Cheese, and Milk Pasteurization. Luis has previously judged at the World Championship Cheese Contest in 2008 and 2012.

LUIS A. JIMENEZ-MAROTO
Luis is a Food Engineer from the Monterrey Institute of Technology in Mexico, 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 jumped at the chance. Luis is a Food Engineer from the Monterrey Institute of Technology in Mexico, 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 jumped at the chance.

JOHN JAEGGI
John is a third generation licensed Wisconsin cheese maker who began his career over 35 years ago with the family cheese factory in Green County, WI. After graduating from the University of Georgia, Kirsten received an AOS degree from New England Culinary Institute and spent time working in some of the top kitchens in Washington, DC. That was where she reignited her former passion for working with cheese; trading toque and sauté pan for trier and wire at a local Whole Foods Market in 2000. She quickly worked her way up, opening the flagship P Street Store for which she received All Star status. Her career with WFM led her from DC to San Francisco as a merchantiser, to the coordinator role in the South and Northeast Regions. After a brief stint in the coffee world, Kirsten seized it. Nowadays, Kirsten is the Sensory Coordinator for both the Wisconsin Cheese Guild, International Association of Culinary Professionals, World Cheese, and Milk Pasteurization. Luis has previously judged at the World Championship Cheese Contest in 2008 and 2012.

KIRK FLETCHER
Janet Fletcher is the author or co-author of more than two dozen books on food, beer, wine, including Cheese & Beer, Cheese & Wine and The Cheese Course. She writes a weekly cheese column for the San Francisco Chronicle and the “Cheese Focus” column for Specialty Food magazine. She is the recipient of three James Beard Awards and the IACP Bert Greene Award. Her writing on wine and food has appeared in numerous national magazines, including Saveur, Bon Appétit, Fine Cooking and Food & Wine. She teaches cooking and cheese-appreciation classes around the country.

CATHY HARRIS
Catherine is the Director of the Specialty Cheese, Deli, and Kosher Deli Departments at Wegmans Food Markets, headquartered in Rochester, NY. In her role, Cathy provides vision for these areas of the company and travels extensively to find new products and concepts to grow these unique businesses. Wegmans is a family owned, 81-store supermarket chain with stores in New York, Pennsylvania, New Jersey, Virginia, Maryland, and Massachusetts. In her 20 years with the progressive food store, Cathy has held numerous positions in both the Store Operations environment and at corporate. Cathy grew up on a 700-acre dairy farm in Lima, NY, showed and marketed Registered Holsteins, and was an avid 4-H member. She is a 1989 graduate of Cornell University with a degree in Applied Economics and Business Management. She resides in Rush, NY with her husband John and daughter Mary.

DEBBIE HARRIS
Debbie Harris moved to Portland from rural Oregon, where Velveeta and American cheese slices were the extent of the family cheese selection. After several years in restaurant management she happened upon the world of specialty cheese in the late 90’s at the well-loved, Portland, Oregon grocery chain Nature’s Fresh NW.

Debbie has spent the majority of her career in cheese at New Seasons Market, a string of Portland, OR-based grocery stores. New Seasons Market sells more than 700 varieties of cheese, from esoteric imports to tiny American artisan selections. New Seasons is proud to help support a vast number of local NW cheese makers, and is dedicated to nurturing the knowledge and friendliness of the cheese staff to pass on their passion to their loyal customers. Debbie began her New Seasons career in 2000, as the company’s lone cheese manager at the first location. She now runs the entire cheese program for New Seasons’ 13 stores, seeking out fine and unique cheeses for customers to learn about, taste, take home, and share.

KIRK HINDES
Kirsten Hindes’ love affair with cheese began in 1983 when she began working at the still thriving Gourmet Shop in Columbia, SC. According to her mother, she went down to the shop every day after school until she was hired! After graduating from the University of Georgia, Kirsten received an AOS degree from New England Culinary Institute and spent time working in some of the top kitchens in Washington, DC. That was where she reignited her former passion for working with cheese; trading toque and sauté pan for trier and wire at a local Whole Foods Market in 2000. She quickly worked her way up, opening the flagship P Street Store for which she received All Star status. Her career with WFM led her from DC to San Francisco as a merchantiser, to the coordinator role in the South and Northeast Regions. After a brief stint in the coffee world, Kirsten seized it. Nowadays, Kirsten is the Sensory Coordinator for both the Wisconsin Cheese Guild, International Association of Culinary Professionals, World Cheese, and Milk Pasteurization. Luis has previously judged at the World Championship Cheese Contest in 2008 and 2012.

LUIS A. JIMENEZ-MAROTO
Luis is a Food Engineer from the Monterrey Institute of Technology in Mexico, 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 jumped at the chance. Luis is a Food Engineer from the Monterrey Institute of Technology in Mexico, 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 jumped at the chance.

JOHN JAEGGI
John is a third generation licensed Wisconsin cheese maker who began his career over 35 years ago with the family cheese factory in Green County, WI. After graduating from the University of Georgia, Kirsten received an AOS degree from New England Culinary Institute and spent time working in some of the top kitchens in Washington, DC. That was where she reignited her former passion for working with cheese; trading toque and sauté pan for trier and wire at a local Whole Foods Market in 2000. She quickly worked her way up, opening the flagship P Street Store for which she received All Star status. Her career with WFM led her from DC to San Francisco as a merchantiser, to the coordinator role in the South and Northeast Regions. After a brief stint in the coffee world, Kirsten seized it. Nowadays, Kirsten is the Sensory Coordinator for both the Wisconsin Cheese Guild, International Association of Culinary Professionals, World Cheese, and Milk Pasteurization. Luis has previously judged at the World Championship Cheese Contest in 2008 and 2012.

KIRK FLETCHER
Janet Fletcher is the author or co-author of more than two dozen books on food, beer, wine, including Cheese & Beer, Cheese & Wine and The Cheese Course. She writes a weekly cheese column for the San Francisco Chronicle and the “Cheese Focus” column for Specialty Food magazine. She is the recipient of three James Beard Awards and the IACP Bert Greene Award. Her writing on wine and food has appeared in numerous national magazines, including Saveur, Bon Appétit, Fine Cooking and Food & Wine. She teaches cooking and cheese-appreciation classes around the country.

CATHY HARRIS
Catherine is the Director of the Specialty Cheese, Deli, and Kosher Deli Departments at Wegmans Food Markets, headquartered in Rochester, NY. In her role, Cathy provides vision for these areas of the company and travels extensively to find new products and concepts to grow these unique businesses. Wegmans is a family owned, 81-store supermarket chain with stores in New York, Pennsylvania, New Jersey, Virginia, Maryland, and Massachusetts. In her 20 years with the progressive food store, Cathy has held numerous positions in both the Store Operations environment and at corporate. Cathy grew up on a 700-acre dairy farm in Lima, NY, showed and marketed Registered Holsteins, and was an avid 4-H member. She is a 1989 graduate of Cornell University with a degree in Applied Economics and Business Management. She resides in Rush, NY with her husband John and daughter Mary.
Directors felt it was time for a management firm, she decided to complete her college degree (30 years delayed), finishing with a Bachelor of Science in Public Communications and Business Administration. She now works at Brick Street Market. After serving on the administrative side of ACS’ Judging & Competition; she is excited to be a judge!

JOHN JAEGGI
John is a third generation licensed Wisconsin cheese maker who began his career over 35 years ago with the family cheese factory in Green County, WI. He has worked for a number of years at the Wisconsin Center for Dairy Research where he is coordinator of the CDR Cheese Industry and Applications Program. This program is actively involved in all aspects of the cheese industry involving working with suppliers, manufacturers, converters, retailers, marketers, brokers, and end users of all cheese varieties.

John has served as a technical judge for the World Championship Cheese Contest, United States Championship Cheese Contest, Wisconsin Dairy Products Association Contest, Wisconsin State Fair, and the American Cheese Society Annual Judging and Competition.

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 Monterrey 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.

STEVE JONES
Steve Jones is a cheesemonger, educator, and cheese ambassador. Steve began his cheesemongering career nearly 20 years ago, opening several cheese counters in the Midwest. Steve has served multiple times as a judge for the ACS annual competitions, as well as the American Dairy Goat Association. He has volunteered as a panel member and presenter on many occasions for the ACS annual conference and other organizations/events, including the Oregon Cheese Guild, International Association of Culinary Professionals, World Food Travel Association’s Foodworx conference, Bon Appetit’s Feast Portland, Oregon Pinot Camp, International Pinot Noir Celebration, Foods of Oregon Symposium, and Slow Food Portland. In 2011, Steve competed with 40 cheesemongers from around the world to win the 2nd Annual Cheesemonger Invitational in Long Island, New York. Steve has appeared in local and national media outlets, including Portland’s Live Wire radio show and National Public Radio’s The Splendid Table.

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, where he was able to expand and share his knowledge of domestic and foreign cheeses, charcuterie and other accompaniments. 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.

Since 2009, Emiliano has served as a judge for the ACS. Additionally, he participated in the inaugural 2010 Cheese Monger Invitational, served as a panelist at the 2011 Sonoma Valley Cheese Conference, and filled in as a panel moderator at the 2011 ACS Conference in Montreal.

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 US 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

Sarah Masoni is the Product and Process Development Manager for Oregon State University Food Innovation Center located in Portland Oregon. Sarah Masoni has worked more than 20 years in the food industry in Quality Assurance, Manufacturing, and Product Development. While attending Oregon State University she trained under Floyd Bodyfelt and competed in the 1985 International Dairy 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. Sarah Masoni traveled with her father and family through Europe in 1974 visiting farmstead cheese facilities and learning a great deal from her dad, Edmund A. Zottola, Professor Emeritus, U of MN, who started the Minnesota Farmstead Cheese Program in 1975. Sarah Masoni graduated from Oregon State University with a Bachelor of Science Degree.

MAX MCCALMAN

Max McCalman is America’s first restaurant-based Maître Fromager, and Garde et Jure as designated by France’s Guilde 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, followed by 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 is a contributor to the leading cheese publications in the U.S.: Cheese Connoisseur and Culture magazines. He has made appearances on the Television Food Network, the CBS Evening News, the Cable News Network, and the Daily Show, and has been featured on numerous radio programs. He has been featured in many publications ranging from the New York Times to the Wine Spectator and Food & Wine magazines. He is a frequent judge in cheese competitions both in the U.S. and Europe. McCalman is a founding member of the American Cheese Society’s Certified Cheese Professional committee.

GINA L. MODE

Gina’s love of the dairy industry began when she was raised on a fifth generation family dairy farm outside Fort Atkinson, Wisconsin. She went on to earn a Bachelor of Science Degree in Food Science and a Master of Business Administration Degree in addition to Wisconsin Buttermaker and Cheesemaker Licenses. Gina became interested in cheese while completing an internship with the Wisconsin Center for Dairy Research in 1990. She worked in Quality Assurance at 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 at CDR, 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.

SHELLI MORTON
Cheese, most unexpectedly, got under Shelli’s skin 32 years ago while working a retail counter in NYC, and has guided her adult life. She has since worked in the import/distribution world for Crystal Food Import and presently for WB Cheese, discovering and selling cheeses from around the world that have transfigured the industry. Very happy work indeed!

She is thankful to have discovered ACS, a community where she can unabashedly acknowledge how much time cheese consumes her thoughts and passions. She currently resides in Boston, MA with her husband and two children.

GEORGE PATOCKA
Dr. George Patocka is a Dairy Specialist in Alberta Dairy Research Unit at the Dept. of Agricultural, Food, and Nutritional Science, University of Alberta, Canada. He attended the Czech Technical University for his undergraduate work in Food Engineering, and earned his doctorate in Food Science at the University of Alberta. He is highly skilled in all aspects of industrial dairy processing. His research focuses on processing and technological or physiological functionality of whey and the main whey components lactose and whey protein, has resulted in numerous publications, book chapters and conference presentations.

As a professional member of the American Dairy Science Association he served as a Chair of the Committee on Sensory Evaluation of Dairy Products. He is a past Chair (2012) of Dairy Foods Division of the Institute of Food Technologists. His direct involvement in cheese evaluation includes his 17 years of coaching of the University of Alberta Dairy Judging Team. Currently he is a Board member of the Collegiate Dairy Products Evaluation Contest (CDPEC).

PATTY PETERSON
Patty grew up in the specialty food business. Her father, Larry, purchased a corner store that delivered groceries to Milwaukee’s elite in 1970. Within a year, he started bringing specialty foods to Wisconsin and became a leader in selling then unknown products at the store — Larry’s Market was the first to sell brie, Perrier and croissants in the state of Wisconsin. Over the years, Larry’s has evolved from a focus on imported products to local, handmade products, specializing in Wisconsin artisan and farmstead cheeses. Today Larry’s Market is owned by Patty’s brother, Steve, and employs 25 full- and part-timers, has a retail store, cut-to-order cheese counter, deli and small cafe, catering division, and a gift department.

A dedicated member of ACS since 2003, she has attended every conference and was co-chair of six Festivals of Cheese. Patty is honored to be selected as a judge this year and particularly thrilled that it’s happening in her home state.

MARY QUICKE
Mary Quicke farms and makes cheese in Devon, England, producing Quickes Traditional Cheeses. Her family have been on the farm for 14 generations, producing cheese over that time. Her 500 cow grazed grass fed cross bred dairy herd produce the milk uses to make the farm’s traditional, cloth wrapped cheddars, using traditional wet pint starters, with a distinctive complex, balanced flavour with 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.
SCOTT RANKIN
Dr. Rankin is Professor and Chair of the Food Science Department at the University of Wisconsin-Madison. Originally from La Habra, CA, Scott A. Rankin earned degrees in Food Science from Brigham Young University (BS ’91, MS ’92) and Oregon State University (PhD, ’96). He leads numerous outreach programs in dairy foods manufacturing, covering such topics as milk pasteurization, dairy chemistry, ice cream, and cheese grading while conducting research focusing on the flavor and color of dairy foods. Dr. Rankin is the recipient of the 2004 ADSA Foundation Scholar award and the 2006 ADSA Food Specialties award. He has been a judge at the World and US Championship Cheese contests as well as at the American Cheese Society cheese competition. He is a member of the American Dairy Science Association, the Institute of Food Technologists and the American Chemical Society. He is married to Teresa Hendrickson, has six children, and lives in Cross Plains, WI.

JEANNE RODIER
A passionate gastronome and avid cheeselover, Jeanne Rodier worked as a professional chemical engineer until 2002. Looking to further her knowledge about all things related to cheese, she completed a “Certificat de Spécialisation en Fromagerie Internationale” in 2003 at the ENILBIO in Poligny France. As part of this certificate, an internship at the “Coopérative laitière d’Isigny Ste-Mère” produced a memoir about Mimollette fabrication. While working as a cheesemonger, she continued to perfect her training by attending a sensorial evaluation class offered by the “Société des fromages du Québec” in 2005 and by participating in the cheese tasting club of the SFQ. Employed at Yannick Fromagerie since 2007, Ms Rodier actively participates in developing the Quebec cheese community by working with both consumers and producers. Ms. Rodier has been a member of the jury at the Selection Caseus, Québec Fine Cheese Competition since June 2009.

MATT 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 and appeared on numerous ACS panels. This is his 6th time judging the ACS national competitions. In 2010 he won the inaugural National Cheesemongers Invitational.

BRANDON SCHILLING
Brandon Schilling has worked in the cheese industry for five years. In that time he has learned from leading cheesemakers and cheesemongers from around the country and world. He has visited artisan producers to learn first-hand about the cheese making process.

Brandon has designed and taught classes on the history of cheese, cheese & wine pairing, cheese & beer pairing, and cheese & entertaining. In 2012 Brandon was 1 of 144 people to pass the inaugural Certified Cheese Professional Exam by the American Cheese Society. The CCPE encompasses a broad range of topics including raw ingredients, the cheesemaking process, storing and handling cheese, selecting distributors, marketing and communicating about cheese, nutrition, regulations and sanitation.

LEE SMITH
An award-winning writer and extensive “cheese” traveler, Lee Smith is the Senior Vice President of Phoenix Media Network and Publisher/Editorial Director for Deli Business and Cheese Connoisseur Magazines. She began her career with Kings Super Markets in New Jersey over 30 years ago. Her love of specialty cheeses began with her promotion to Deli Supervisor and Assistant Cheese Buyer. Her career includes over 20 years in the retail industry as a cheese buyer, deli director, senior marketing/purchasing director, and consultant.
RUSSELL SMITH

For the past 20 years, Russell has been involved at the consumer end of the cheese industry. As a retailer and distributor in Canberra, he forged a reputation as an advocate for the Australian cheese industry. He is passionate about cheese and the industry.

Russell is a qualified cheese maker who consults to cheese makers in Australia and New Zealand. He has been judging dairy products in the major competitions in Australia since 1998. He is the chief judge for the Royal Sydney, Royal Queensland and Royal Perth Cheese and Dairy Shows. He is also the master judge for the New Zealand Cheese Awards.

He continues his work in cheese education for the restaurant industry with an Australia-wide program of cheese sensory workshops for chefs. In 2013, Dairy Australia will publish his training manuals for cheese and dairy judges, as well as one for chefs. In 2010, he started a school’s cheese making program for science teachers/students which was organised by the Royal Brisbane Show and has proved such a success that Dairy Australia has funded the program which will be Australia-wide in 2013. In 2012, this program was awarded the Peter Doherty Award for innovation in science education by the Queensland government.

MARIANNE SMUKOWSKI

Marianne Smukowski is a graduate of UW-Madison with a degree in Foods Science. Marianne worked for the USDA-Dairy Division for nine years. Marianne then joined Land O’ Lakes as a QC specialist for five years. Marianne’s current position is Dairy Safety/Quality Applications Coordinator for the Wisconsin Center for Dairy Research. In this position she assists dairy manufacturers in the following areas: safety/quality audits, third party audits, recall issues, GMP reviews, and developing HACCP plans. She has judged dairy products for numerous contests throughout her career. She coordinates the WI Master Cheesemaker program and provides technical support in regulatory matters.

W.L. “BILL” WENDORFF

Dr. Wendorff graduated from the University of Wisconsin-Madison with a B.S. in Dairy Industry and a Ph.D. in Food Science. After serving 20 years as a technical director in the food industry, he joined the Department of Food Science at the University of Wisconsin-Madison as the Extension Dairy Manufacturing Specialist and worked primarily with the cheese and whey industries. He was the coordinator for the various dairy manufacturing short courses at the University of Wisconsin-Madison and has served as a judge in various national and state cheese contests. He served as Chair of the Food Science Department at UW-Madison from 2001-2006. His research activities centered on quality and environmental concerns of the dairy industry and development of sheep milk cheeses. (He was a member of Amer. Dairy Sci. Assn., Int. Assn. Food Prot., Inst. Food Tech. and is still a member of the American Cheese Society.) In July 2008, he retired after 19 years at UW-Madison and was granted Emeritus Professor status. He currently serves as a consultant to the Wisconsin Center for Dairy Research where he coordinates the grading program that assesses the cheeses of the Wisconsin Master Cheesemaker candidates.

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.
PARTICIPATING COMPANIES

Agropur Fine Cheeses
4700, Armand-Frappier St
St-Hubert, QC J3Z 1G5
Canada
(450) 443-5326
www.agropurfinecheeses.com

Alemar Cheese Company
622 N Riverfront Dr
Mankato, MN 56001
(507) 385-1004
www.alemarcheese.com

Alouette Cheese USA llc
400 South Custer Avenue
New Holland, PA 17557
(717) 355-8760
www.alouettecheese.com

Ancient Heritage Dairy
2595 NW Elm Lane
Madras, OR 97741
(541) 460-5032
www.ancientheritagedairy.com

Annabella Creamery, Inc.
1804 Kristy Court
Longmont, CO 80504
(303) 510-0054
www.annabellacreamery.com

Appleton Creamery
780 Gurney Town Road
Appleton, ME 04862
(207) 785-4431
www.appletoncreamery.com

Appleton Farms
219 County Rd.
Ipswich, MA 01938
(978) 471-8399
www.thetrustees.org/dairy

Arena Cheese Inc.
PO Box 136
300 Hwy 14
Arena, WI 53503
(608) 753-2501
arenacheese.com

Arethusa Farm Dairy
822 Bantan Road
Bantan, CT 06750
(860) 361-6600
arethusafarm.com

Arla Foods Production LLC
489 Holland Ct.
Kaukauna, WI 53501
(920) 766-5765

Arthur Schuman, Inc.
40 New Dutch Lane
Fairfield, NJ 07004
(973) 787-8847
www.arthurschuman.com

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

Baetje Farms LLC
8932 Jackson School Road
Bloomdale, MO 63627
(573) 483-9021
www.baetjefarms.com

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

Beecher’s Handmade Cheese
104 Pike St
Suite 200
Seattle, WA 98101
(206) 971-4121
www.beechercheese.com

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

Belfiore Cheese Company
2031A 2nd Street
Berkeley, CA 94710
(510) 540-5500
www.belfiorecheese.com

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

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

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

Belmont - Lactalis American Group. Inc
218 South Park Street
Belmont, WI 53510
(608) 762-5173

Beurrerie du Patrimoine
225 Cochrane St.
Compton, QC J0B 1LO
Canada
819-935-9737
www.fermegroleau.com
Black Sheep Creamery
345 Bunker Creek Road
Chehalis, WA 98532
(360) 520-3397
www.blacksheepcreamery.com

Bleu Mont Dairy
3480 Co. Hwy F
Blue Mounds, WI 53517
(608) 767-2875

Blue Ledge Farm
2001 Old Jerusalem Rd.
Salisbury, VT 05769
(802) 722-4628
www.blueledgefarm.com

Bonnie Blue Farm
257 Dry Creek Road
Waynesboro, TN 38485
(931) 722-0095

Bleu Mont Dairy
3480 Co. Hwy F
Blue Mounds, WI 53517
(608) 767-2875
www.blacksheepcreamery.com

Boston Post Dairy, LLC
2061 Sampsonville Rd
Enosburg Falls, VT 05450
(802) 933-2749
www.bostonpostdairy.com

Branched Oak Farm
17015 NW 70th St.
Raymond, NE 68428
(402) 783-2124

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

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

Brookford Farm
250 West Road
Canterbury, NH 03224
(603) 742-4084

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

Brush Creek Creamery
1011 Brush Creek Rd.
Deary, ID 83823
(254) 723-4206

Bunker Hill Cheese Co.
6005 CR 77
Millsburg, OH 44654
(330) 893-2131
http://www.heinis.com

Cabot Creamery Cooperative
1 Home Farm Way
Montpeiler, VT 05602
(802) 371-1260
www.cabotcheese.coop

Calabro Cheese Corporation
580 Coe Ave
East Haven, CT 06512
(203) 469-1311 x101
www.calabrocheese.com

Calkins Creamery
288 Calkins Road
Honesdale, PA 18431
(570) 729-8103
calkinscreamery.com

CalyRoad Creamery
227 Hilderbrand Drive, NE
Sandy Springs, GA 30328
(678) 773-1629
www.calyroadcreamery.com

Canal Junction Farmstead Cheese
18637 Rd 168
Defiance, OH 43512
(419) 399-2350
www.canaljunctioncheese.com

Capriole
10329 New Cut Rd.
Greenville, WI 53517
(812) 923-9408
www.capriolegoatcheese.com

Caromont Farm
9261 Old Green Mountain Rd.
Esmont, VA 22937
(434) 831-1393
http://www.caromontfarm.com

Carr Valley Cheese Co., Inc.
S3797 County Road G
LaValle, WI 53941
(608) 986-2781
www.carrvalleycheese.com

Cascadia Creamery
PO Box 23
Trout Lake, WA 98650
(509) 399-1939
www.cascadiacreamery.com

Catapano Dairy Farm
33705 North Road
Peconic, NY 11958
(631) 765-8042
www.catapanodairyfarm.com

Cato Corner Farm, LLC
178 Cato Corner Rd.
Colchester, VT 05445
(802) 537-3884
www.catocornerfarm.com

Caves of Faribault
222 3rd St NE
Faribault, MN 55021
(507) 334-5250
www.cavesoffaribault.com

Cedar Grove Cheese
PO Box 185
Plain, WI 53577
(608) 546-5284
http://www.cedar grove cheese.com
Celebrity Dairy LLC
198 Celebrity Dairy Way
Siler City, NC 27344
(919) 742-4931
www.celebritydairy.com

Cellars at Jasper Hill
PO Box 272
884 Garvin Hill Rd.
Greensboro, VT 05841
(802) 533-2566
cellarsatjasperhill.com

Central Coast Creamery
3850 Ramada Drive
Suite C-3
Paso Robles, CA 93446
(805) 624-1968
www.centralcoastcreamery.com

Cesar’s Cheese
625 Western Ave.
Random Lake, WI 53075
(414) 520-5266

Chalet Cheese Co-op
PO Box 788 N4858 Hwy N
Monroe, WI 53566
(608) 325-4343

Chapel Hill Creamery
615 Chapel Hill Creamery Road
Chapel Hill, NC 27516
(919) 967-3757

Cherry Glen Goat Cheese Co.
16120 Barnesville Rd
Boyd, MD 20841
(888) 414-4628
www.cherryglenoatcheese.com

Cherry Grove Farm
3200 Lawrenceville Rd.
Lawrenceville, NJ 08648
(609) 219-0053
www.cherrygrovefarm.com

Cherry Valley Dairy
26900 NE Cherry Valley Road
Duvall, WA 98019
206-518-8531

Clock Shadow Creamery
PO Box 185
Plain, WI 53577
(608) 546-5284
www.clocksadowcreamery.com

Coach Farm
105 Mill Hill Road
Pine Plains, NY 12567
(914) 305-8244
coachfarm.com

Comstock Creamery
1858 Hwy 63
PO Box 36
Comstock, WI 54826
(715) 822-2437
www.ellsworthcheesecurds.com

Consider Bardwell Farm
1333 Rte 153
West Pawlet, VT 05775
(802) 645-9928
www.considerbardwellfarm.com

Cooperstown Cheese Company
107 Oxbow Road
Milford, NY 13807
(978) 257-4635
www.CooperstownCheeseCompany.com

Cowgirl Creamery
419 1st Street
Petaluma, CA 94952
(415) 717-7480
www.cowgirlcreamery.com

Cows Creamery
397 Capital Drive
Charlottetown, PE C1E 2E2
Canada
(902) 628-3517
cows.ca

Crave Brothers Farmstead Cheese, LLC
W11555 Torpy Road
Waterloo, WI 53594
(920) 478-4887
www.cravecheese.com

Creme de la Coulee Artisan Cheese
1441 Williamson Apt #2
Madison, WI 53703
(608) 452-3300
www.cremedelacoulee.com

Cricket Creek Farm
1255 Oblong Road
Williamstown, MA 01267
(413) 458-5888
www.cricketcreekfarm.com

Crooked Face Creamery
588 River Road
Norridgewock, ME 04957
(207) 858-5096
www.crookedfacecreamery.com

CROPP Cooperative/Organic Valley
One Organic Way
La Farge, WI 54639
(608) 625-2666
www.organicvalley.coop

Cypress Grove Chevre
1330 Q Street
Arcata, CA 95521
(707) 825-1100
www.CypressGroveChevre.com

Di Bruno Bros.
2514 Morris St.
Philadelphia, PA 19154
(215) 599-1363
www dibruno.com

Di Stefano Cheese
1485 East 3rd Street
Pomona, CA 91766
(909) 865-8301
www.distefanocheese.com

Duvall Farms
101 W. Main Street
Midway, UT 84049
(435) 657-2002
www.duvallfarms.com
Gold Creek Farms
PO Box 1225
85 West Center Street
Kamas, UT 84036
(435) 671-9104
http://www.goldcreekfarms.com

Grafton Village Cheese
P.O. Box 87
Grafton, VT 05146
(802) 258-8180
www.graftonvillagecheese.com

Grassfields Cheese LLC
14238 60th Avenue
Coopersville, MI 49404
(616) 997-8251
grassfieldscheese.com

Great Hill Dairy, Inc.
160 Delano Rd.
Marion, MA 02738
(508) 748-2208
www.greathillblue.com

Green Dirt Farm, LLC
PO Box 74
Weston, MO 64098
(816) 386-0170
www.greendirtfarm.com

Harmony Specialty Dairy Foods
C1956 Riviera Drive
Stratford, WI 54484
(715) 687-4236
www.harmonyofo.com

Haute Goat Creamery
1417 Rosedown St.
Longview, TX 75604
(903) 452-0854

Haystack Mountain Goat Dairy
1121 Colorado Ave
Longmont, CO 80501
(720) 494-8714
www.haystackgoatcheese.com

Heartland Creamery
RR1 Box 78A
Newark, MO 63458
(660) 284-4901
www.heartlandcreamery.com

Heber Valley Artisan Cheese
920 North River Road
Midway, UT 84049
(801) 358-5602
www.hebervalleycheese.com

Hidden Springs Creamery
5 159th Hanson Road
Westby, WI 54667
(608) 634-2521

Holland’s Family Cheese
N13851 Gorman Ave
Thor, WI 54771
(715) 669-5230
www.hollandsfamilycheese.com

Homestead Creamery
2059 Liv 506
Jamesport, MO 64648
(660) 684-6970

Hook’s Cheese Company, Inc.
320 Commerce Street
Mineral Point, WI 53565
(608) 987-3259
hooksc cheese.com

Idyll Farms ltc
10901 E Peterson Park Rd
Northport, MI 49670
(231) 432-0499
www.idyllfarms.com

Jacobs and Brichford Farmstead Cheese
3892 S. Base Rd
Connersville, IN 47331
(765) 692-0056
www.jandbcheese.com

Jacobs Creamery
233 Macomber Road
Chehalis, WA 98532
(509) 621-7910
www.jacobscreemery.com

Jisa Farmstead Cheese
2653 Q Rd
Brainard, NE 68626
(402) 545-2000
www.jisacheese.com

Karoun Dairies Inc
13023 Arroyo Street
San Fernando, CA 91340
(818) 767-7000
www.karouncheese.com

Keeley’s Cheese Co.
539 Route 34B
King Ferry, NY 13081
(315) 730-6872
www.keeleyscheeseco.com

Kelley Country Creamery
W5215 County Road B
Fond du Lac, WI 54937
(920) 923-1715
www.kelleycountrycreamery.com

Kennebec Cheesery
795 Pond Road
Sidney, ME 04330
(207) 547-4171
www.kennebeccheesery.com

Kenny’s Farmhouse Cheese
2033 Thompson Park Road
Austin, KY 42123
(270) 434-4124
www.kenny'scheese.com

Klondike Cheese Co.
W7839 State Road 81
Monroe, WI 53566
(608) 325-3021
klondikecheese.com

Kokoborrego Cheese Company
6398 State Route 19
Mount Gilead, OH 43338
(614) 657-8559
www.kokoborrego.com
Meadow Creek Dairy
6724 Meadow Creek Road
Galax, VA 24333
(276) 236-2776
meadowcreekdairy.com

Meadowood Farms
5157 Ridge Rd
Cazenovia, NY 13035
(315) 212-6498

Meister Cheese Company
P. O. Box 68
1160 Industrial Drive
Muscoka, WI 53573
(608) 739-3134
www.meistercheese.com

Miceli Dairy Products
2721 East 90th St
Cleveland, OH 44104
(444) 241-3975
www.micelidairy.com

Mighty Fine Food
4043 N Downer Ave
Milwaukee, WI 53211
(414) 671-9568
www.mightyfinefood.us

Milton Creamery LLC
202 East Hwy 2
Milton, IA 52570
(641) 656-4094
www.miltoncreamery.com

Monroe Cheese Studio
554 Dickey Hill Rd.
Monroe, ME 04951
(207) 323-2664

Montchevre-Betin, Inc.
4030 Palos Verdes Drive North, Suite 201
Rolling Hills Estates, CA 90274
(310) 541-3520
www.montchevre.com

MouCo Cheese Company
1401 Duff Drive #300
Fort Collins, CO 80524
(970) 498-0107
www.mouco.com

Mountain View Farm Products, LLC
85 Marmac Lane
Fairfield, VA 24435
(540) 460-4161
www.mountainviewfarmproducts.com

Mozzarella Company
2944 Elm St.
Dallas, TX 75226
(214) 741-4072
www.mozzaco.com

Mt Townsend Creamery
338 Sherman Street
Port Townsend, WA 98368
(360) 379-0895
www.mttownsendcreamery.com

Mt. Mansfield Creamery, LLC
730 Bliss Hill Rd.
Morrisville, VT 05661
(802) 888-7686
www.mtmansfieldcreamery.com

Mt. Sterling Cheese Co-op
505 Diagonal St.
Mt. Sterling, WI 54645
(608) 734-3151
www.buyatsterlinggoatcheese.com

Murray’s Cheese
254 Bleecker St.
New York, NY 10014
(212) 243-3289
http://www.murrayscheese.com/

Nasonville Dairy
10898 US Hwy 10
Marshall, WI 54449
(715) 676-2177
Nasonville Dairy

Nature’s Harmony Farm
1978 Bakers Ferry Rd
Elberton, GA 30635
(706) 436-1852
www.naturesharmonyfarm.com

Neighborly Farms of Vermont
1362 Curtis Rd.
Randolph Center, VT 05061
(802) 728-4700
www.neighborlyfarms.com

Nicasio Valley Cheese Co.
999 Andersen Drive, Suite #155
San Rafael, CA 94901
(415) 451-3500
www.nicasiocheese.com

Nobscot Artisan Cheese
1062 Edmands Rd
Framingham, MA 01701
508-433-0662
www.nobscotcheese.com

Nordic Creamery
S2244 Langarda Lane
Westby, WI 54667
(608) 634-3199
www.nordiccreamery.com or www.
wisconsinbutter.com

North Bay Curds and Whey
5931 Vallejo St
Emeryville, CA 94608
(415) 602-0737
www.northbaycheese.net

Nuestro Queso, LLC
752 N. Kent Road
P. O. Box 101
Kent, IL 61044
(815) 443-2100
www.nuestroqueso.com

Oakdale Cheese & Specialties
10040 State Highway 120
Oakdale, CA 95361
(209) 848-3139
www.oakdalecheese.com
Rogue Creamery
PO Box 3606
311 N Front Street
Central Point, OR 97502
(541) 665-1155
www.roguecreamery.com

Ruggles Hill Creamery
PO Box 477
670 Ridge Road
Hardwick, MA 01037
(978) 287-5005
www.ruggleshill.com

Rumiano Cheese Company
P.O. Box 863
1629 County Road E.
Willows, CA 95988
(530) 934-5438
www.rumianocheese.com

Samish Bay Cheese
PO Box 202
Bow, WA 98232
(360) 766-6707
www.samishbaycheese.com

Sand Hill Farmstead Cheese
3500 Trento Ln
Fallon, NV 89406
(775) 745-9115

Saputo Dairy Products Canada G.P.
6869 Métropolitain Est
Montreal, QC H1P 1X8
Canada
(514) 747-0303
www.saputo.ca

Saputo Specialty Cheese
3018 Helsan Drive
Richfield, WI 53076
(262) 677-6951

Sartori Company
107 N. Pleasant View Road
Plymouth, WI 53073
(920) 449-7953
www.sartoricheese.com

Saxcon Cheese, LLC
855 Hickory Street
PO Box 206
Cleveland, WI 53015
(920) 693-8500
www.saxconcreamery.com

Scott's of Wisconsin
1500 Clairsview Dr
P.O. Box 587
Sun Prairie, WI 53590
(608) 632-1602
www.scottsofwisconsin.com

Seal Cove Farm
17 Milky Way
Lamoine, ME 04605
(207) 667-7127
www.mainegoatcheese.com

September Farm Cheese
460 Mill Road
Honey Brook, PA 19344
(610) 273-3552
www.septemberfarmcheese.com

Sequatchie Cove Creamery
PO Box 624
Sequatchie, TN 37374
(423) 619-5867
www.sequatchiecovefarm.com

Shadow Brook Farm’s - Dutch Girl Creamery
2201 West Denton Rd.
Lincoln, NE 68523
(402) 499-7584
www.shadowbrk.com

Shelburne Farms
1611 Harbor Road
Shelburne, VT 05482
(802) 985-8868
www.shelburnefarms.org

Shepherd’s Way Farms
8626 160th St E
 Nerstrand, MN 55053
(507) 663-9040
www.shepherdswayfarms.com

Sierra Nevada Cheese Company
6505 County Rd. 39
Willows, CA 95988
(530) 934-8660
www.sierranevadacheese.com

Silvery Moon Creamery
Smiling Hill Farm
781 County Rd.
Westbrook, ME 04092
(207) 775-4818
www.silverymooncreamery.com

Smith’s Country Cheese
20 Otter River Road
Winchendon, MA 01475
(978) 939-5738
www.smithscountrycheese.com

Spoonwood Cabin
PO Box 395
Jacksonville, VT 05342
(802) 368-2802
spoonwoodcabin.com

Spring Day Creamery
42 Day Rd
Durham, ME 04222
(207) 831-5440
www.springdaycreamery.com

Springside Cheese Corp
7989 Arndt Rd
Oconto Falls, WI 54154
(920) 829-6395
www.springsidecheese.com

Sprout Creek Farm
34 Lauer Road
Poughkeepsie, NY 12603
(845) 485-9885
www.sproutcreekfarm.org

Stickney Hill Dairy
15371 County Road 48
Kimball, MN 55353
6122193947
www.stickneydairy.com
Sweet Grass Dairy  
19635 US Hwy 19 North  
Thomasville, GA 31792  
(229) 227-0752  
sweetgrassdairy.com

Swiss Valley Farms  
11744 Edgewood Ave.  
Monona, IA 52159  
(563) 539-7227

SwissAm  
4200 Papin St  
St Louis, MO 63110  
(800) 325-8150  
swissam.net

Terrell Creek Farm, LLC  
508 Fordland Hills Dr.  
Fordland, MO 65652  
(417) 209-0021  
http://terrellcreekfarm.com/main.html

Teton Valley Creamery  
80 N Main St  
Driggs, ID 83422  
(208) 354-2814  
www.tetonvalleycreamery.com

The Amazing Real Live Food Company  
96 Chase Rd.  
Pine Plains, NY 12567  
(518) 398-0368  
www.amazingreallive.com

The Artisan Cheese Exchange  
703 N. 8th Street  
Suite 300  
Sheboygan, WI 53081  
(920) 803-8100  
www.cheese-exchange.com

The Butterfield Farm Co  
1001 North Stone St  
West Suffield, CT 06093  
(203) 515-0113

The Cheesiry  
Box 100  
Kitscoty, AB T0B 2P0  
Canada  
(780) 522-8784  
thecheesiry.com

The Epicurean Connection  
850 Donald Street  
Sonoma, CA 95476  
707-935-7960  
Sheana Davis

The Grey Barn and Farm  
22 South Rd  
Chilmark, MA 02353  
(508) 645-4854

The Old Windmill Dairy  
52 Paso Ranch Rd  
PO Box 834  
Mcintosh, NM 87032  
(505) 384-0033  
http://theoldwindmilldairy.com/

The Stone Creek Farmstead  
4145 Omer Rd.  
Divide, CO 80814  
(719) 686-8529  
www.stonecreekfarmstead.com

Thistle Hill Farm  
107 Clifford Rd.  
North Pomfret, VT 05053  
(802) 457-9349  
www.thistlehillfarm.com

Three Graces Dairy, LLC  
335 Milky Way  
Marshall, NC 28753  
(828) 656-2195  
www.3gracesdairy.com

Tillamook County Creamery Association  
4185 Highway 101 N.  
Tillamook, OR 97141  
(503) 812-9327

Toscanina Cheese Company  
575 Winsor Drive  
Secaucus, NJ 07094  
(201) 617-1500  
www.toscaninacheese.com

Traders Point Creamery  
9101 Moore Rd  
Zionsville, IN 46077  
(317) 733-1700  
www.traderspointcreamery.com

Trickling Springs Creamery  
2330 Molly Pitcher Hwy.  
Chambersburg, PA 17202  
(717) 709-0711  
www.TricklingSpringsCreamery.com

Union Star Cheese  
7742 County Road II  
Fremont, WI 54940  
(920) 716-2542  
unionstarcheese.com

Uplands Cheese  
5023 State Rd 23  
Dodgeville, WI 53533  
(608) 935-5558  
www.uplandscheese.com

Upper Canada Cheese Company  
4159 Jordan Road  
Jordan, ON LOR 150  
Canada  
(905) 562-9730  
www.uppercanadacheese.com

Valley Ford Cheese Company  
P.O. Box 382  
Valley Ford, CA 94972  
(707) 529-0836  
www.valleymontfordcheese.com

Vermont Butter & Cheese Creamery  
P.O. Box 95  
Websterville, VT 05678  
(802) 479-9371  
www.vermonyccreamery.com
Vermont Farmstead Cheese Company
PO Box 6
South Woodstock, VT 05071
(802) 457-9992
www.vermontfarmstead.com

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

von Trapp Farmstead LLC
251 Common Rd
Waitsfield, VT 05673
(802) 310-1349

WaterOak Farm
8187 Water Oaks Lane
Bryan, TX 77808
(979) 279-2373
www.dairygoathaven.com

West Point Dairy Products LLC
PO Box 10
Greenwood, WI 54437
(715) 267-6182
www.westpointdairy.com

Westfield Farm
28 Worcester Rd.
Hubbardston, MA 01452
(978) 928-5110
chevre.com

WIDMERS CHEESE CELLARS
P.O. Box 127
214 W Henni ST
Theresa, WI 53091
(920) 488-2503
www.widmerscheese.com

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

Willapa Hills Cheese
PO Box 274
Doty, WA 98539
(206) 412-2713
www.willapahillscheese.com

Woolwich Dairy
425 Richardson Road
Orangeville, ON L9W 4Z4
Canada
(519) 943-1440
www.woolwichdairy.com

Yarmuth Farms
1100 Summit Ave East
Seattle, WA 98102
(206) 409-1374
yarmuthfarms.com

Yellow House Cheese, LLC
9733 Wooster Pike
Seville, OH 44273
(330) 769-9733
www.yellowhousecheese.com

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

York Hill Farm
257 York Hill Rd
New Sharon, ME 04955
(207) 778-9741
yorkhillfarmmaine.com

Zingerman’s Creamery
3723 Plaza Drive
Ann Arbor, MI 48108
(734) 929-0500
www.zingermanscreamery.com
Festival Marketplace

Cheese Board I
SAMPLE the 2013 JUDGING & COMPETITION ENTRIES!

SATURDAY, AUGUST 3
MONONA TERRACE COMMUNITY & CONVENTION CENTER

BREAKFAST OF CHAMPIONS
8:00 AM – 8:45 AM
Sample yogurts, cultured products, butters, and fresh unripened cheeses from the 2013 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 2013 winners!

SPONSORED BY: Central Market
REALLY INTO FOOD

FESTIVAL OF CHEESE
SATURDAY, AUGUST 3
6:00 pm – 7:00 pm, Members-Only Admission
7:00 pm – 9:30 pm, General Admission
Sample the incredible cheeses entered into the 2013 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 cocktail plate, 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 guests of ACS members and the general public. Inquire about availability at the Conference Registration Desk.