ACS 2018 Judging & Competition Awards
Listed in order of presentation at the ACS Awards Ceremony on Friday, July 28, 2018

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

RC: Salted Butter with or without cultures - made from cow’s milk

3rd Cultured Butter
COWS CREAMERY, Prince Edward Island
COWS CREAMERY

2nd Gray Salt Butter
Cherry Valley Dairy, Washington
Blain Hages

1st Lightly Salted Cultured Butter
Vermont Creamery, Vermont
Vermont Creamery Butter Team

RO: Unsalted Butter with or without cultures - made from cow’s milk

3rd Brethren Butter Amish Style Handrolled Unsalted Butter
Graf Creamery Inc., Wisconsin
Roy M. Philippi

2nd Lactantia Premium Cultured salted butter
Parmalat Canada, Ontario
Winchester Butter Team

1st Unsalted Cultured Butter
Cherry Valley Dairy, Washington
Blain Hages

RM: Butter with or without cultures - made from goat’s milk

2nd Celebrity Goat’s Milk Butter
Atalanta Corporation/Mariposa Dairy, Ontario
Pieter vanOudenaren

Q. CULTURED MILK AND CREAM PRODUCTS
Limited to Buttermilk, Yogurt, Sour Cream, Crème Fraiche, Kefir, Labneh, etc.

QF: Crème Fraiche and Sour Cream Products - made from cow’s milk
3rd  Crème Fraîche
Bellwether Farms, California
Liam Callahan

2nd  Cabot Sour Cream
Cabot Creamery Cooperative, Vermont
Team Cabot Creamery

1st  Alouette Crème Fraiche
Savencia Cheese USA, Pennsylvania
Team New Holland

QK:  Kefir, Drinkable Yogurt, Buttermilk, and Other
Drinkable Cultured Products - all milks

3rd  Karoun Whole Milk Kefir Drink
Karoun Dairies Inc, California
Jaime Graca

1st  Fresa Drinkable Yogurt
Marquez Brothers International, Inc., California
Fresa Drinkable Yogurt

QL:  Labneh, Greek Style Yogurt, and Other Strained
Cultured Products - all milks

3rd  Karoun Labneh
Karoun Dairies Inc, California
Jaime Graca

2nd  Odyssey Greek Yogurt Traditional
Klondike Cheese Co., Wisconsin
Adam Buholzer

1st  Cultured Classics Creme (labne) Kefir
Sierra Nevada Cheese Company, California
Ben Gregersen

QY:  Yogurts - Plain with No Additional Ingredients -
made from cow’s milk

3rd  Organic Original Yogurt
Laura Chenel's Chevre, California
Saint Benoit Creamery

2nd  Whole Milk Plain Yogurt
Arethusa Farm Dairy, Connecticut
Chris Casiello

QD:  Yogurts - Plain with No Additional Ingredients -
made from goat’s milk
3rd  Capretta Rich & Creamy Goat Yogurt  
Sierra Nevada Cheese Company, California  
Ben Gregersen

2nd  Plain Goat milk yogurt  
Yellow Springs Farm LLC, Pennsylvania  
Al and Catherine Renzi

QS: Yogurts - Plain with No Additional Ingredients - made from sheep's milk

3rd  Sheepskyr  
Fruition Farms Creamery, Colorado  
Jimmy Warren

2nd  Sheep’s Milk Yogurt – Plain  
Old Chatham Creamery, New York  
Laura Distefano

1st  Plain Sheep Yogurt  
Bellwether Farms, California  
Liam Callahan

QX: Yogurts - Plain with No Additional Ingredients - made from mixed, or other milks

3rd  Water Buffalo Yogurt – Plain  
Annabella, Antioquia  
Tim Imbriaco

E. CHEDDARS
All Cheddars - all milks (based on age at time of Judging & Competition)

EA: Aged Cheddar - aged 13 months through 23 months - all milks

3rd  Extra Old Cheddar  
COWS CREAMERY, Prince Edward Island  
COWS CREAMERY

3rd  Tillamook Sharp Cheddar  
Tillamook County Creamery Association, Oregon  
Tillamook Team 1

3rd  Governors Cheddar  
Vermont Farmstead Cheese Company, Vermont  
Rick Woods & Team
2nd 2 Year Old Cheddar
COWS CREAMERY, Prince Edward Island
COWS CREAMERY

2nd Tillamook Cape Meares Cheddar
Tillamook County Creamery Association, Oregon
Tillamook Team 1

1st English Hollow Cheddar
Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team

EC: Cheddar - aged through 12 months - made from
cow’s milk

3rd Bothwell Non-GMO Cheddar – Medium
Bothwell Cheese, Manitoba
Bothwell Cheese

2nd Deer Creek The Fawn
The Artisan Cheese Exchange, Wisconsin
Kerry Henning

1st Shelburne Farms’ 6 Month Cheddar
Shelburne Farms, Vermont
Team Slice

EG: Cheddar - aged through 12 months - made from
goat’s, sheep’s, buffalo’s, mixed, or other milk

3rd Goat Milk Cheddar
Montchevre-Betin, Inc., Wisconsin
Jean Rossard

2nd Caprae Raw Milk Goat Cheddar
Sierra Nevada Cheese Company, California
Ben Gregersen

1st Goat Cheddar
Central Coast Creamery, California
Lindsey Mendes

EX: Mature Cheddar - aged 24 months through 47
months - all milks

3rd 40# BLACK DIAMOND WHITE CHEDDAR 3Y BLOCK
Lactalis American Group, Ontario
PARMALAT CANADA INC

2nd 3 Year Old Cheddar
COWS CREAMERY, Prince Edward Island
COWS CREAMERY
1st Tillamook 3 Year Vintage Extra Sharp White Cheddar
Tillamook County Creamery Association, Oregon
Tillamook Team 1

EE: Mature Cheddar - aged 48 or more months - all milks

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

3rd 4 Year Aged Cheddar
WIDMER'S CHEESE CELLARS, Inc., Wisconsin
Widmer's Cheese Cellars Team

2nd Deer Creek 5 Year Private Reserve Specialty Cheddar
The Artisan Cheese Exchange, Wisconsin
Kevin Schwartz

EW: Cheddar wrapped in cloth, linen - aged through 12 months - all milks

3rd Top Hat English Truckle Cheddar
Door Artisan Cheese Company, LLC, Wisconsin
Mike Brennenstuhl

3rd Bandage Wrapped Cheddar
Fiscalini Cheese Co., California
Mariano Gonzalez

2nd Bandaged Goat
Crown Finish Caves, Wisconsin
Montchevre

1st Clothbound Cheddar
Face Rock Creamery, Oregon
Brad Sinko

EB: Cheddar wrapped in cloth, linen - aged 13 or more months - all milks

3rd Extra Mature Bandage Wrapped Cheddar
Fiscalini Cheese Co., California
Mariano Gonzalez

2nd Flagship Reserve
Beecher's Handmade Cheese, Washington
Beecher's Cheesemakers
2nd  Cloth Bound Windsordale  
    Vermont Farmstead Cheese Company, Vermont  
    Rick Woods  

1st  Avonlea Clothbound Cheddar  
    COWS CREAMERY, Prince Edward Island  
    COWS CREAMERY  

F.  BLUE MOLD CHEESES  
All cheeses ripened with Penicillium roqueforti or glaucum  

FC:  Rindless Blue-veined - made from cow’s milk  

3rd  California Coastal Blue  
    Point Reyes Farmstead Cheese Company, California  
    Kuba Hemmerling  

2nd  Gorgonzola Cheese  
    Saputo Specialty Cheese, Wisconsin  
    Saputo Cheese USA Inc.  

2nd  Reserve Blue Cheese  
    Saputo Specialty Cheese, Wisconsin  
    Saputo Cheese USA Inc.  

1st  AmaGorg Gorgonzola  
    Prairie Farms-Caves of Faribault, Minnesota  
    Caves of Faribault Team  

FS:  Rindless Blue-veined - made from sheep’s milk  

3rd  Little Boy Blue  
    Hook’s Cheese Company, Inc., Wisconsin  
    Anthony Hook  

1st  Ewe’s Blue  
    Old Chatham Creamery, New York  
    Eric Anderson & Greg Backes  

FX:  Rindless Blue-veined - made from mixed, or other milks  

3rd  BelGioioso Gorgonzola with Sheeps Milk  
    BelGioioso Cheese Inc., Wisconsin  
    Mark Ruttner  

3rd  Echo Mountain Blue Cheese  
    Rogue Creamery, Oregon  
    RC Blue Production Team
1st  **EWE CALF to be KiDding Blue**  
Hook's Cheese Company, Inc., Wisconsin  
Anthony Hook  

**FK:**  Blue-veined with a rind or external coating - made from cow's milk  

3rd  **Big Boy Blue**  
Willapa Hills Cheese, Washington  
Amy Turnbull & Team Willapa Hills  

2nd  **Organic Caveman Blue Cheese**  
Rogue Creamery, Oregon  
RC Blue Production Team  

1st  **Bayley Hazen Blue**  
Cellars at Jasper Hill, Vermont  
Mateo Kehler  

**FL:**  Blue-veined with a rind or external coating - made from goat's milk  

3rd  **Cayuga Blue**  
Lively Run Dairy, New York  
Pete Messmer  

2nd  **Blue Velvet tm**  
Yellow Springs Farm LLC, Pennsylvania  
Al and Catherine Renzi  

**FZ:**  Blue-veined with a rind or external coating - made from mixed, or other milks  

3rd  **Boonter's Blue**  
Pennyroyal Farm, California  
Erika McKenzie-Chapter  

**FE:**  External Blue-molded cheeses - all milks  

3rd  **Blue Barns**  
Hook's Cheese Company, Inc., Wisconsin  
Anthony Hook  

2nd  **Classic Blue Log**  
Westfield Farm, Massachusetts  
Kim Hayes  

1st  **Bluebonnet**  
Westfield Farm, Massachusetts  
Kim Hayes
### A. FRESH UNRIPENED CHEESES

Cheese Curds, Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Mascarpone, Quark, Ricotta

<table>
<thead>
<tr>
<th>Position</th>
<th>Product Name</th>
<th>Company</th>
<th>Contact Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>AH: 3rd</td>
<td>Cheese Curds - all milks</td>
<td>Arena Cheese Inc., Wisconsin</td>
<td>William Hanson</td>
</tr>
<tr>
<td>2nd</td>
<td>Flagship Curds</td>
<td>Beecher's Handmade Cheese, Washington</td>
<td>Beecher's Cheesemakers</td>
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<tr>
<td>2nd</td>
<td>Cheddar Cheese Curds</td>
<td>Face Rock Creamery, Oregon</td>
<td>Brad Sinko</td>
</tr>
<tr>
<td>1st</td>
<td>Cheddar Curds</td>
<td>Springside Cheese Corp, Wisconsin</td>
<td>Wayne Hintz</td>
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<tr>
<td>AM: 3rd</td>
<td>Mascarpone and Cream Cheese - made from cow's milk</td>
<td>Schuman Cheese, Wisconsin</td>
<td>Team Lake Country Dairy</td>
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<tr>
<td>2nd</td>
<td>Cream Cheese 3# Loaf</td>
<td>Prairie Farms Dairy Cheese Division, Iowa</td>
<td>Luana Team</td>
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<tr>
<td>1st</td>
<td>BelGioioso Crema di Mascarpone</td>
<td>BelGioioso Cheese Inc., Wisconsin</td>
<td>Tom Pintar</td>
</tr>
<tr>
<td>AR: 3rd</td>
<td>Ricotta - made from cow's milk</td>
<td>Calabro Cheese Corporation, Connecticut</td>
<td>CALABRO CHEESE CORPORATION</td>
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<tr>
<td>2nd</td>
<td>Hand Dipped Ricotta</td>
<td>Calabro Cheese Corporation, Connecticut</td>
<td>CALABRO CHEESE CORPORATION</td>
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<tr>
<td>1st</td>
<td>Caputo Ricotta Cheese</td>
<td>Caputo Cheese, Illinois</td>
<td>Greg Perkins</td>
</tr>
</tbody>
</table>
AQ:  Fromage Blanc, Fromage Frais, and Quark - made from cow’s milk

3rd  Quark
     Vermont Creamery, Vermont
     Vermont Creamery Cheesemakers Team

2nd  Fromage Blanc
     Vermont Creamery, Vermont
     Vermont Creamery Cheesemakers Team

AG:  Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais, Mascarpone, Quark, and Ricotta - made from goat’s milk

3rd  Fromage Blanc
     Montchevre-Betin, Inc., Wisconsin
     Jean Rossard

3rd  Goats Milk Ricotta
     Mozzarella Company, Texas
     Paula Lambert

2nd  Ricotta
     Idyll Farms llc, Michigan
     Team Idyll

1st  Organic Whole Milk Ricotta
     Amaltheia Organic Dairy, Montana
     Amaltheia Organic Dairy

1st  Fromage Blanc
     Cypress Grove, California
     Cypress Grove

AS:  Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais, Mascarpone, Quark, and Ricotta - made from sheep’s milk

3rd  Sheep’s Milk Ricotta
     Fruition Farms Creamery, Colorado
     Jimmy Warren

2nd  Ricotta
     Tucker Family Farm, Montana
     Stig Hansen

AX:  Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais, Mascarpone, Quark, and Ricotta - made from mixed, or other milks
3rd BUF Ricotta
BUF CREAMERY LLC, Cundinamarca
Adan Rojas

2nd Ricotta
Old Chatham Creamery, New York
Brian Schlatter

1st Ricotta di Bufala
Calabro Cheese Corporation, Connecticut
CALABRO CHEESE CORPORATION

AC: Open Category - Fresh Unripened Cheeses - made from cow's milk

3rd LIL MOO
Sweet Grass Dairy, Georgia
Jeremy Little

2nd Crescenza/Stracchino
Narragansett Creamery, Rhode Island
Mark Federico

1st Dairyland Farmers
Chapel Hill Creamery, North Carolina
Brian Goodale

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

BB: Brie - made from cow's milk

3rd Double Crème Brie
Saputo Specialty Cheese, Michigan
Old Europe Cheese

2nd Ballyhoo
Plymouth Artisan Cheese, Vermont
Jesse Werner

1st Noble Road
Calkins Creamery, Pennsylvania
Emily Montgomery

1st Delice de France 17.6 oz
Savencia Cheese USA, Illinois
Team Lena

BC: Camembert - made from cow's milk
3rd
Camembert 8oz Wheels
Old Europe Cheese, Inc., Michigan
Israel Gil

2nd
Cirrus
Mt Townsend Creamery, Washington
Mt. Townsend Creamery

2nd
Camembert
Saputo Specialty Cheese, Michigan
Old Europe Cheese

BT: Triple Crème - soft ripened/cream added - all milks

3rd
Triple Crème Brie 1 lb
Marin French Cheese Company, California
Marin French Cheese

3rd
Ragged Point
Stepladder Creamery, California
Jack Rudolph

2nd
Triple Crème Brie
Marin French Cheese Company, California
Marin French Cheese

1st
trillium
Tulip Tree Creamery, Indiana
Fons Smits

BA: Open Category - Soft-Ripened Cheeses - made from cow's milk

3rd
Dorothy Comeback Cow
Savencia Cheese USA, Illinois
Gilbert Bourgoin

2nd
MouCo Ashley
MouCo Cheese Company, Inc, Colorado
MouCo Cheese Company

1st
Harbison
Cellars at Jasper Hill, Vermont
Mateo Kehler

BG: Open Category - Soft-Ripened Cheeses - made from goat's milk

3rd
Ada's Honor
Ruggles Hill Creamery, Massachusetts
Tricia Smith
2nd  Idyll Gris 1 pound
      Idyll Farms llc, Michigan
      Team Idyll

1st  Bonne Bouche
      Vermont Creamery, Vermont
      Vermont Creamery Aged Cheese Team

BS:  Open Category - Soft-Ripened Cheeses - made from sheep’s milk

3rd  Woolly Rind
      Green Dirt Farm, Missouri
      Cheese Kitchen Team

1st  Hawkins Haze
      Blackberry Farm, Tennessee
      Chris Osborne

BX:  Open Category - Soft-Ripened Cheeses - made from mixed, or other milks

3rd  COTTONSEED
      Boxcarr Handmade Cheese, North Carolina
      Samantha Genke and Alessandra Trompeo

2nd  Hudson Valley Camembert Square
      Old Chatham Creamery, New York
      Brian Schlatter

1st  Professor’s brie
      Wegmans Food Markets, New York
      Old Chatham Sheepherding Creamery, LLC

G.  HISPANIC & PORTUGUESE STYLE CHEESES

Cheeses based on the recipes of the Central and South American, Cuban, Hispanic, Latino, Mexican, and Portuguese communities

GA:  Ripened, Aged over 90 days - all milks

3rd  Cotija
      Rizo-Lopez Foods, Inc., California
      Sam Ram

2nd  Roth GranQueso Original Wheel
      Emmi Roth, Wisconsin
      Team Emmi Roth

1st  Gold Hill
      Haystack Mountain Creamery, Colorado
      Jackie Chang
GC: Fresh, Unripened - all milks

3rd Oaxaca
Crave Brothers Farmstead Cheese, LLC, Wisconsin
Crave Cheese Team

2nd Don Froylan Queso Panela
Ochoa's Queseria, Oregon
Francisco Ochoa

GM: Cooking Hispanic - Cheeses intended to be consumed heated or melted - all milks

3rd Para Freir
Karoun Dairies Inc, California
Jaime Graca

2nd RBCC Oaxaca
Rizo-Lopez Foods, Inc., California
Sam Ram

1st Menonita
Marquez Brothers International, Inc., California
Queso Menonita

1st Manchego Mexicano Navarro
Quesos Navarro, Jalisco
Quesos Navarro

H. ITALIAN TYPE CHEESES
Excluded: Crescenza, Mascarpone, Ricotta, Blue Cheese, Smoked Cheese, Washed Rind Cheese

HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggianito, Sardo; Romano made only from cow’s or goat’s milk) - all milks

3rd Cello Hand Crafted Asiago Cheese
Schuman Cheese, Wisconsin
Team Lake Country Dairy

3rd Cello Traditional Romano Cheese
Schuman Cheese, Wisconsin
Team Lake Country Dairy

2nd BelGioioso American Grana
BelGioioso Cheese Inc., Wisconsin
Steve Bierhals
1st BelGioioso Parmesan
BelGioioso Cheese Inc., Wisconsin
Tim Dudek

HD: Traditional Regional Italian Cheeses - all milks

3rd Tomina Vecchia
Loveras Market, Oklahoma
Shawn Duffy and Matteo Lovera

2nd Vermont Herdsman
Parish Hill Creamery, Vermont
Peter Dixon & Rachel Fritz Schaal

1st Reverie
Parish Hill Creamery, Vermont
Peter Dixon & Rachel Fritz Schaal

HP: Pasta Filata types (Provolone, Caciocavallo) - all milks

3rd Aged Caciocavera
Loveras Market, Oklahoma
Lovera's Cheese Co.

2nd Mild Provolone
Lactalis American Group, New York
Mozzarella Team

HM: Mozzarella types (Brick, Scamorza, String Cheese) - all milks

3rd Scamorza
Ferndale farmstead creamery, Washington
Ferndale Farmstead Team

2nd Ponderosa Farmstead String Cheese
Ponderosa Dairy Products, Wisconsin
Ben Shibler

1st Ponderosa Farmstead Cheese Whips
Ponderosa Dairy Products, Wisconsin
Ben Shibler

HY: Fresh Mozzarella - 8 oz. or More (Balls or Shapes) - all milks

3rd Point Reyes Fresh Mozzarella
Point Reyes Farmstead Cheese Company, California
Kuba Hemmerling
2nd BelGioioso Fresh Mozzarella 8 oz. Ball Thermoform
BelGioioso Cheese Inc., Wisconsin
Jared Ruechel

1st BUF Mezza Libra
BUF CREAMERY LLC, Cundinamarca
Adan Rojas

HZ: Fresh Mozzarella - Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) - all milks

3rd Narragansett Creamery Fresh Mozzarella – Ovolini
Narragansett Creamery, Rhode Island
Mark Federico

2nd BelGioioso Fresh Mozzarella Snacking Cheese Thermoform
BelGioioso Cheese Inc., Wisconsin
Joel McGratt

1st Caputo Nodini
Caputo Cheese, Illinois
Jorge Aguas

HB: Burrata - Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese - all milks

3rd Lioni Burrata Con Panna
Lioni Latticini, Inc., New Jersey
Lioni Latticini, Inc.

2nd Caputo Burratini
Caputo Cheese, Illinois
Jorge Aguas

1st Caputo Burrata
Caputo Cheese, Illinois
Jorge Aguas

I. FETA CHEESES

IC: Feta - made from cow’s milk

3rd Whole Milk Block Feta
Maplebrook Farm, Vermont
Chris Gallant

3rd feta
Winter Hill Farm, Maine
Sarah Wiederkehr
2nd  **Feta Cheese in Brine**  
  Belfiore Cheese Company, California  
  Lino Esposito

1st  **Odyssey Feta in Brine**  
  Klondike Cheese Co., Wisconsin  
  Adam Buholzer

IG:  **Feta - made from goat's milk**

3rd  **Celebrity Feta**  
  Atalanta Corporation/Mariposa Dairy, Ontario  
  Pieter vanOudenaren

3rd  **Goat Milk Feta**  
  Briar Rose Creamery, Oregon  
  Sarah Marcus

2nd  **Bella Capra Goat Feta**  
  Sierra Nevada Cheese Company, California  
  Ben Gregersen

2nd  **Goat Feta**  
  Stone Hollow Farmstead, Alabama  
  Deborah Stone

1st  **Greek Style Feta**  
  Boston Post Dairy, LLC, Vermont  
  Anne Doe

IS:  **Feta - made from sheep's milk**

3rd  **Feta**  
  Tucker Family Farm, Montana  
  Stig Hansen

2nd  **Sheep's Milk Feta**  
  Fruition Farms Creamery, Colorado  
  Jimmy Warren

2nd  **Farmstead Feta Reserve**  
  Hidden Springs Creamery, Wisconsin  
  Brenda Jensen

1st  **Farmstead Feta**  
  Hidden Springs Creamery, Wisconsin  
  Brenda Jensen
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, Butterkäse, Monastery, Port Salut styles, etc.)

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

3rd  Sir Farmer
     Farmer Rudolph's, Pennsylvania
     Rudy Yoder

3rd  Jeffs’ Select Gouda
     Prairie Farms-Caves of Faribault, Minnesota
     Maple Leaf Cheese and Caves of Faribault Team

2nd  Mild Gouda
     Oakdale Cheese & Specialties, California
     John Bulk

1st  2 year aged Gouda
     Edelweiss Creamery, Wisconsin
     Ben Workman

DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels) - made from cow's milk

3rd  Swiss Cheese
     Pearl Valley Cheese, Ohio
     Pearl Valley Cheese

DC: Open Category - American Made/International Style - made from cow’s milk

3rd  Grand Cru Reserve Block
     Emmi Roth, Wisconsin
     Team Emmi Roth

2nd  Grand Cru Original Block
     Emmi Roth, Wisconsin
     Team Emmi Roth

2nd  Everton Premium Reserve
     Jacobs and Brichford Farmstead Cheese, Indiana
     Matthew Brichford

1st  Tarentaise Reserve
     Farms For City Kids Foundation/Spring Brook Farm, Vermont
     Spring Brook Farm Team
1st **Aged Raclette**  
Leelanau cheese, Michigan  
John Hoyt

DG: **Open Category - American Made/International Style - made from goat's milk**

3rd **Goat's Beard tm**  
Yellow Springs Farm LLC, Pennsylvania  
Al and Catherine Renzi

2nd **Bijou**  
Vermont Creamery, Vermont  
Vermont Creamery Aged Cheese Team

1st **Pickering tm**  
Yellow Springs Farm LLC, Pennsylvania  
Al and Catherine Renzi

DS: **Open Category - American Made/International Style - made from sheep's milk**

3rd **Wild Mountain Tomme**  
Cate Hill Orchard, Vermont  
Maria Schumann

2nd **Pecora Nocciola**  
Landmark Creamery, Wisconsin  
Landmark Creamery

1st **Wischago Reserve**  
Hidden Springs Creamery, Wisconsin  
Brenda Jensen

DX: **Open Category - American Made/International Style - made from mixed, or other milks**

3rd **Shepsog**  
Grafton Village Cheese, Vermont  
Grafton Village Cheesemakers

2nd **Sartori Limited Edition Pastorale Blend**  
Sartori Company, Wisconsin  
Mike Matucheski

1st **Goatlet**  
Crown Finish Caves, Vermont  
Consider Bardwell Farm
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

3rd Brick
Klondike Cheese Co., Wisconsin
Ron Buholzer

2nd Brick
Edelweiss Creamery, Wisconsin
Ben Workman

1st Traditional Washed Rind Brick Cheese
WIDMER'S CHEESE CELLARS, Inc., Wisconsin
Widmer's Cheese Cellars Team

CD: Dry Jack - made from cow’s milk

3rd Uncoated Dry Jack rBST Free
Rumiano Cheese Company, California
Rumiano Cheese Company

2nd Peppercorn Dry Jack rBST Free
Rumiano Cheese Company, California
Rumiano Cheese Company

1st Aquasco Jack Reserve
P A Bowen Farmstead, Maryland
Sally Fallon Morell

CJ: Monterey Jack - made from cow’s milk

3rd Hanford Jack
Fagundes Old-World Cheese, California
John Fagundes

2nd Tillamook Monterey Jack
Tillamook County Creamery Association, Oregon
Tillamook Team 2

CM: Brick Muenster - made from cow’s milk

3rd Red Rind Muenster
Ellsworth Cooperative Creamery, Comstock Division, Wisconsin
Team Comstock
2nd **Muenster**  
Edelweiss Creamery, Wisconsin  
Ben Workman

2nd **Muenster**  
Fair Oaks Farms, Wisconsin  
Bruce Workman

1st **Muenster**  
Klondike Cheese Co., Wisconsin  
Dave Buholzer

**CY:**  **Colby - made from cow's milk**

3rd **Deer Creek The Robin**  
The Artisan Cheese Exchange, Wisconsin  
Kerry Henning

2nd **Colby**  
Pearl Valley Cheese, Ohio  
Pearl Valley Cheese

1st **Colby**  
Arena Cheese Inc., Wisconsin  
William Hanson

**CT:**  **Teleme - made from cow's milk**

2nd **Teleme Cheese**  
Peluso cheese, California  
Joseph Reynoso

**CC:**  **American Originals Original Recipe / Open Category - made from cow's milk**

3rd **Roth Prairie Sunset Wheel**  
Emmi Roth, Wisconsin  
Team Emmi Roth

2nd **Pawlet**  
Consider Bardwell Farm, Vermont  
Leslie Goff

2nd **Petite Breakfast**  
Marin French Cheese Company, California  
Marin French Cheese

2nd **Point Reyes Toma**  
Point Reyes Farmstead Cheese Company, California  
Kuba Hemmerling
1st **Bishops Peak**  
Central Coast Creamery, California  
Reggie Jones

1st **Marieke Golden**  
Marieke Gouda, Wisconsin  
Marieke Gouda Cheese Team

**CG:**  
American Originals Original Recipe / Open Category - made from goat's milk

3rd **Coupole**  
Vermont Creamery, Vermont  
Vermont Creamery Aged Cheese Team

2nd **Humboldt Fog Grande**  
Cypress Grove, California  
Cypress Grove

1st **Providence**  
Goat Lady Dairy, North Carolina  
Bobby Bradds

**CS:**  
American Originals Original Recipe / Open Category - made from sheep's milk

3rd **Ovella**  
Cedar Grove Cheese, Wisconsin  
Cedar Grove Cheese team

3rd **Bossa**  
Green Dirt Farm, Missouri  
Cheese Kitchen Team

1st **Ewereka**  
Central Coast Creamery, California  
Reggie Jones

**CX:**  
American Originals Original Recipe / Open Category - made from mixed or other milks

3rd **Flagsheep**  
Beecher's Handmade Cheese, Washington  
Beecher's Cheesemakers

2nd **Briar Summit**  
Nettle Meadow, New York  
Team Nettle Meadow

1st **Sein D'Helene**  
La Moutonniere Inc., Québec  
Lucille Giroux
J. LOW FAT / LOW SALT CHEESES

JL: Fat Free and Low Fat cheeses - all milks

3rd Low Fat Cheddar
Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team

JR: Light/Lite and Reduced Fat cheeses - all milks

3rd Mabel
Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team

2nd Zurigo
Fromages CDA Inc, Québec
FRITZ KAISER

2nd Reduced Fat Gouda
Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team

1st Odyssey Reduced Fat Feta
Klondike Cheese Co., Wisconsin
Steve Webster

K. FLAVORED CHEESES
Cheeses, butters, and cultured dairy products with flavor added

KA: Fresh Unripened Cheese with Flavor Added - all milks

3rd Apricot Honey Fromage Blanc
Face Rock Creamery, Oregon
Brad Sinko

2nd Truffle Adelisca
Couet Farm & Fromagerie LLC, Massachusetts
Marie-Laure Couet

1st Fran de Maquis
Couet Farm & Fromagerie LLC, Massachusetts
Marie-Laure Couet

KL: Cheese Curds with Flavor Added - all milks

3rd Pizza Curds
Cedar Grove Cheese, Wisconsin
Cedar Grove Cheese Team
3rd  In Your Face Spicy 3 Pepper Curds  
Face Rock Creamery, Oregon  
Brad Sinko

2nd  Garlic Dill Cheese Curds  
Hemme Brothers Creamery, Missouri  
Nathan P. Hemme

1st  Buffalo Wing Cheese Curd  
Arena Cheese Inc., Wisconsin  
William Hanson

KB:  Soft-Ripened with Flavor Added - all milks

3rd  Lady Laurier d’Arthabaska  
Saputo dairy Products Canada G.P., Québec  
Fromagerie Alexis De Portneuf

2nd  Sappy Ewe  
Nettle Meadow, New York  
Sheila Flanagan, Sal Speights

1st  Alouette Black Truffle Petite Brie  
Savencia Cheese USA, Illinois  
Team Lena

KD:  International-Style with Flavor Added - all milks

3rd  Dill Havarti  
Klondike Cheese Co., Wisconsin  
Ron Bechtolt

3rd  Black Truffle Casiago  
Nicolau Farms, Inc., California  
Walter Nicoalu, III

2nd  Twin Sisters Farmhouse with Whole Peppercorns  
Twin Sisters Creamery, Washington  
Lindsay and Jeff Slevin

2nd  Pepito tm  
Yellow Springs Farm LLC, Pennsylvania  
Al and Catherine Renzi

1st  Cumin Gouda  
Oakdale Cheese & Specialties, California  
John Bulk

1st  Kidders  
Tumino Cheese Company, New York  
Tumino Cheese Company
KE: Cheddar with Flavor Added - all milks

3rd Marco Polo Reserve
Beecher’s Handmade Cheese, Washington
Beecher’s Cheesemakers

2nd Peppercorn Cheddar
High Country Creamery, Maryland
Brandon Kling, Courtney Covell

1st Sparky’s Fury
High Country Creamery, Maryland
Brandon Kling, Courtney Covell

KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) - all milks

3rd Foggy Morning with Garlic and Basil
Nicasio Valley Cheese Co., California
Aaron Langdon

2nd Hopscotch
Fiscalini Cheese Co., California
Mariano Gonzalez

1st Claire’s Mandell Hill
Ruggles Hill Creamery, Massachusetts
Tricia Smith

KG: Hispanic-Style with Flavor Added - all milks

3rd Don Froylan Queso Botanero Cilantro y Jalapeno
Ochoa’s Queseria, Oregon
Francisco Ochoa

3rd Chipotle Queso Blanco
University of Connecticut Department of Animal Science Creamery, Connecticut
UConn Creamery Team

3rd Green Chile Queso Blanco
University of Connecticut Department of Animal Science Creamery, Connecticut
UConn Creamery Team

2nd Para freir with Jalapeno
Karoun Dairies Inc, California
Jaime Graca

2nd Queso Chihuahua with Jalapeno Peppers
V&V Supremo Foods, Wisconsin
Team Chula Vista
1st  Menonina Jalapeño
     Mozzarella Company, Texas
     Mauricio Travesi

KI:  Feta with Flavor Added - all milks

3rd  Odyssey Mediterranean Feta
     Klondike Cheese Co., Wisconsin
     Luke Buholzer

2nd  Odyssey Peppercorn Feta
     Klondike Cheese Co., Wisconsin
     Steve Buholzer

1st  Odyssey Tomato & Basil Feta
     Klondike Cheese Co., Wisconsin
     Steve Webster

KJ:  Reduced Fat Cheese with Flavor Added - all milks

3rd  Pesto Farmers Cheese
     Renard's Rosewood Dairy, Inc., Wisconsin
     Chris Renard

2nd  Coach Farm Reduced Fat Fresh Goat Cheese with Pepper
     Coach Farm, New York
     Team Coach Farm

1st  Odyssey Reduced Fat Peppercorn Feta
     Klondike Cheese Co., Wisconsin
     Luke Buholzer

1st  Odyssey Reduced Fat Tomato & Basil Feta
     Klondike Cheese Co., Wisconsin
     Steve Buholzer

KK:  Rubbed-Rind Cheese with added flavor ingredients
     rubbed or applied on the exterior surface of the cheese only - all milks

3rd  cowboy coffee
     Goat Rodeo Farm & Dairy, Pennsylvania
     kelly harding & mat rychorcewicz

2nd  Promontory with Kendall Jackson Stature Cabernet Sauvignon Must
     Beehive Cheese Company LLC, Utah
     Warren Buchanan
1st **Calderwood**  
Cellars at Jasper Hill, Vermont  
Mateo Kehler

1st **Cella**  
Mozzarella Company, Texas  
Mozzarella Company

**KM:** Monterey Jack with Flavor Added - all milks

3rd **Ghost Pepper Jack**  
Ellsworth Cooperative Creamery, Comstock Division, Wisconsin  
Team Comstock

2nd **Bothwell Jalapeño Monterey Jack**  
Bothwell Cheese, Manitoba  
Bothwell Cheese

1st **Jack the Reaper**  
Maple Leaf Cheesemakers, Inc., Wisconsin  
Maple Leaf Cheesemaking Team

**KN:** Fresh Goat Cheese with Flavor Added - 100% goat's milk

3rd **PsycheDillic**  
Cypress Grove, California  
Cypress Grove

3rd **Idyll Pastures with garlic and herbs**  
Idyll Farms llc, Michigan  
Team Idyll

3rd **Fresh Goat Cheese Honey**  
Montchevre-Betin, Inc., Wisconsin  
Aurelien Jolly

2nd **Fresh Goat Cheese Peppadew**  
Montchevre-Betin, Inc., Wisconsin  
Aurelien Jolly

1st **Chevre with Basil Pesto**  
Goats and Gourmets, New York  
Regina Bryant

**KO:** Sheep Cheese with Flavor Added - 100% sheep's milk

3rd **Fresh Rosemary**  
Green Dirt Farm, Missouri  
Cheese Kitchen Team
2nd **Fresh Garlic Peppercorn**  
Green Dirt Farm, Missouri  
Cheese Kitchen Team

1st **Pepato**  
Bellwether Farms, California  
Liam

**KQ:** Yogurt and Cultured Products with Flavor Added  
(Set yogurts, Greek-style, dips, etc.) - all milks

3rd **Water Buffalo Yogurt – Blackberry**  
Annabella, Antioquia  
Tim Imbriaco

2nd **Water Buffalo Yogurt – Strawberry**  
Annabella, Antioquia  
Tim Imbriaco

1st **Odyssey Pomegranate Acai Greek Yogurt**  
Klondike Cheese Co., Wisconsin  
Justin Lowery

**KV:** Yogurt and Cultured Products with Flavor Added  
(Drinkable, pourable, smoothie, etc.) - all milks

3rd **Pina Colada Drinkable Yogurt**  
Marquez Brothers International, Inc., California  
Pina Colada Drinkable Yogurt

2nd **Peach Drinkable Yogurt**  
Marquez Brothers International, Inc., California  
Peach Drinkable Yogurt

1st **Yo-Goat, Mango Peach**  
Coach Farm, New York  
Team Coach Farm

**KR:** Butter with Flavor Added - all milks

3rd **Garlic Butter**  
Shatto Milk Company, Missouri  
Debra La Fleur

2nd **Maplewood Smoked Amish Roll Butter**  
Minerva Dairy, Ohio  
Minerva Butter Team

1st **Herbed Rose Butter**  
Cherry Valley Dairy, Washington  
Blain Hages
KS: Cold Pack Cheese and Spreads with Flavor Added - with a maximum moisture of 42% - all milks

3rd The Fork Pimento Cheese
Point Reyes Farmstead Cheese Company, California
Kuba Hemmerling

2nd Three Cheese Sun Dried Tomato Spread
Key Ingredient Market, Wisconsin
Matthew and Christine

1st White Truffle Cheddar Spread
Key Ingredient Market, Wisconsin
Matthew and Christine

KC: Open Category - Cheeses with Flavor Added - all milks and mixed milks

3rd Blackstone
Bellwether Farms, California
Liam Callahan

2nd BelGioioso Black Truffle Burrata
BelGioioso Cheese Inc., Wisconsin
Bryan Springborn

1st Hops
Tulip Tree Creamery, Indiana
Fons Smits

L. SMOKED CHEESES

LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) - all milks

3rd Smoked Scamorza
Ferndale Farmstead creamery, Washington
Ferndale Farmstead Team

2nd Double Oven Smoked Mozzarella
Global Foods International Inc, Illinois
Global Foods International Inc

1st Smoked Mozzarella rBST Free
Rumiano Cheese Company, California
Dairy Farmers of America

LD: Smoked Cheddars - all milks
3rd  Appletree Smoked Cheddar  
COWS CREAMERY, Prince Edward Island  
COWS CREAMERY

2nd  Smokey Cheddar  
Face Rock Creamery, Oregon  
Brad Sinko

1st  Smoked Aged Cheddar  
Maple Leaf Cheesemakers, Inc., Wisconsin  
Maple Leaf Cheesemaking Team

LC: Open Category - Smoked Cheeses - made from cow's milk

3rd  Marieke Gouda Smoked  
Marieke Gouda, Wisconsin  
Marieke Gouda Cheese Team

3rd  Organic Smokey Blue Cheese  
Rogue Creamery, Oregon  
RC Blue Production Team

2nd  Smoked AmaBlu Blue Cheese  
Prairie Farms-Caves of Faribault, Minnesota  
Caves of Faribault Team

LG: Open Category - Smoked Cheeses - made from goat's milk

3rd  Smokey Mountain Round  
Goat Lady Dairy, North Carolina  
Carrie & Bobby Bradds

2nd  Applewood Smoke Chevre  
Haystack Mountain Creamery, Colorado  
Jackie Chang

LX: Open Category - Smoked Cheeses - made from mixed, or other milks

3rd  Smoked Faarko  
Cedar Grove Cheese, Wisconsin  
Cedar Grove Cheese Team

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 Name</th>
<th>Manufacturer</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>3rd</td>
<td>Plain Capri</td>
<td>Westfield Farm, Massachusetts</td>
<td>Russell Hannula</td>
</tr>
<tr>
<td>2nd</td>
<td>Woolwich Dairy Goat Milk Mozzarella</td>
<td>Saputo dairy Products Canada G.P., Ontario</td>
<td>Woolwich Dairy</td>
</tr>
<tr>
<td>1st</td>
<td>Chevre</td>
<td>Pure Luck Farm and Dairy, Texas</td>
<td>Amelia Sweethardt</td>
</tr>
<tr>
<td></td>
<td><strong>NS:</strong> Fresh Goat's Milk Cheese Aged 0 to 30 days (hand-shaped, formed or molded into pyramid, disc, drum, crottin, basket or other shape)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>Sofia</td>
<td>Capriole, Indiana</td>
<td>Capriole Team</td>
</tr>
<tr>
<td>3rd</td>
<td>Idyll Gris 3 pound</td>
<td>Idyll Farms LLC, Michigan</td>
<td>Team Idyll</td>
</tr>
<tr>
<td>2nd</td>
<td>Ellie's Cloudy Down</td>
<td>Ruggles Hill Creamery, Massachusetts</td>
<td>Tricia Smith</td>
</tr>
<tr>
<td>1st</td>
<td>1916</td>
<td>Wegmans Food Markets, Vermont</td>
<td>Vermont Creamery</td>
</tr>
<tr>
<td></td>
<td><strong>NT:</strong> Goat's Milk Cheese Aged 31 to 60 days</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>Brothers' Walk</td>
<td>Ruggles Hill Creamery, Massachusetts</td>
<td>Tricia Smith</td>
</tr>
<tr>
<td>2nd</td>
<td>Bloomsdale</td>
<td>Baetje Farms LLC, Missouri</td>
<td>The Baetje Farms Team</td>
</tr>
<tr>
<td>1st</td>
<td>Le Cendrillon</td>
<td>Saputo dairy Products Canada G.P., Québec</td>
<td>Fromagerie Alexis De Portneuf</td>
</tr>
<tr>
<td></td>
<td><strong>NU:</strong> Goat's Milk Cheese Aged Over 60 days</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
2nd **Ode to Joy**  
Ruggles Hill Creamery, Massachusetts  
Tricia Smith

1st **Merry Goat Round Spruce Reserve**  
FireFly Farms, Maryland  
Dan Porter

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

3rd **Fresh Plain**  
Green Dirt Farm, Missouri  
Cheese Kitchen Team

2nd **Brebis**  
Blackberry Farm, Tennessee  
Chris Osborne

1st **Petit Nuage**  
Landmark Creamery, Wisconsin  
Landmark Creamery

**OT:** Sheep's Milk Cheese Aged 31 to 60 days

3rd **L’Allegretto**  
Fromages CDA Inc, Québec  
Fromagerie La vache à Maillotte

2nd **Dirt Lover**  
Green Dirt Farm, Missouri  
Cheese Kitchen Team

2nd **Shepherds Manor Dottie Tomme**  
Shepherds Manor Creamery, Maryland  
Colleen Histon

1st **Magnolia**  
Blackberry Farm, Tennessee  
Chris Osborne

**OU:** Sheep's Milk Cheese Aged Over 60 days

3rd **Sheep Sheep**  
Beecher's Handmade Cheese, Washington  
Beecher's Cheesemakers
3rd  San Andreas  
Bellwether Farms, California  
Liam Callahan

2nd  Harbinger  
Tucker Family Farm, Montana  
Stig Hansen

1st  Ewenique  
Central Coast Creamery, California  
Reggie Jones

P.  **MARINATED CHEESES**  
Cheeses marinated in oil, vinegar, wine, spirits and liqueur, etc.,  
including additional ingredients

PC:  **Cheeses Marinated in Liquids and Ingredients - made from cow's milk**

3rd  La Bottega di BelGioioso Artigiano Aged Balsamic & Cipolline Onion  
BelGioioso Cheese Inc., Wisconsin  
Davide Toffolon

3rd  Summertime Blues – Blues and Brews Series  
Prairie Farms-Caves of Faribault, Minnesota  
Caves of Faribault Team

2nd  Marinated Fresh Mozzarella  
Crave Brothers Farmstead Cheese, LLC, Wisconsin  
Crave Cheese Team

1st  Marinated Labneh  
Brush Creek Creamery, Idaho  
Brian & Rebeccah Salmeri

1st  Roasted Garlic Labneh  
Brush Creek Creamery, Idaho  
Brian and Rebecca Salmeri

PG:  **Cheeses Marinated in Liquids and Ingredients - made from goat's milk**

3rd  CHEVOO: Tupelo Honey & Lime  
CHEVOO, California  
Gerard Tuck

2nd  Herb Cabecou 3.5 lbs  
Laura Chenel’s Chevre, California  
Laura Chenel’s
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 - with a maximum moisture of 42% - all milks

3rd Oh-La-La! Fresh Spreadable Goat Cheese
Montchevre-Betin, Inc., Wisconsin
Jean Rossard

3rd Chunky Bleu Cold Pack Cheese Food
Pine River Pre-Pack, Inc, Wisconsin
Phil Lindemann

2nd Black Diamond Extra Sharp Cheddar Spreadable Cheese
Lactalis American Group, Wisconsin
Dave Zielazowski

1st Traditional Washed Rind Brick Cheese Spread (Cold Pack)
WIDMER’S CHEESE CELLARS, Inc., Wisconsin
Widmer’s Cheese Cellars Team

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 - Alsatian Munster, Chimay, Epoisses, Italico, Langres, Limburger, Pont L’Eveque, Robiola, St. Nectaire, Taleggio, Vacherin Mont d’Or, Raclette, Appenzeller, Vigneron-style, Alpine-style, or Monastery-style

TB: Soft-Ripened Washed Rind - high moisture over 42% - all milks

3rd Willoughby
Cellars at Jasper Hill, Vermont
Mateo Kehler

2nd Bon Secret
Atalanta Corporation/Quality Cheese Inc., Ontario
Dan Patel

1st La Sauvagine
Saputo dairy Products Canada G.P., Québec
Fromagerie Alexis De Portneuf

TR: Raclette-style - Aged over 45 days - all milks
3rd  **Cantonnier Cheese**  
Saputo dairy Products Canada G.P., Québec  
Fromagerie Alexis De Portneuf

2nd  **Snowmass Raclette**  
Haystack Mountain Creamery, Colorado  
Jackie Chang

1st  **Reading**  
Farms For City Kids Foundation/Spring Brook Farm, Vermont  
Spring Brook Farm Team

1st  **LaClare Farms Grevalon**  
LaClare Family Creamery, Wisconsin  
Affinuer David Rogers, Cheesemaker Jennifer Kutz and Team LaClare

**TC:**  Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - cow's milk

3rd  **Roth Organic Grand Cru Reserve Wheel**  
Emmi Roth, Wisconsin  
Team Emmi Roth

2nd  **Ashbrook**  
Farms For City Kids Foundation/Spring Brook Farm, Vermont  
Spring Brook Farm Team

2nd  **Pleasant Ridge Reserve**  
Uplands Cheese, Wisconsin  
Uplands Cheese

1st  **Roth Cellars Pavino Cheese Wheel**  
Emmi Roth, Wisconsin  
Team Emmi Roth

**TG:**  Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - goat's milk

3rd  **Cabra LaMancha**  
FireFly Farms, Maryland  
Dan Porter

2nd  **Bamboozle**  
Goat Rodeo Farm & Dairy, Pennsylvania  
kelly harding & mat rychorcewicz

1st  **Slyboro**  
Consider Bardwell Farm, Vermont  
Leslie Goff
TS: Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - made from sheep's milk

3rd Timber Coulee Reserve
Hidden Springs Creamery, Wisconsin
Brenda Jensen

2nd Bear Hill
Grafton Village Cheese, Vermont
Grafton Village Cheesemakers

TX: Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - made from mixed, or other milks

3rd Lenberg Farms Classic Reserve by Celebrity, Zoey
Atalanta Corporation/Mariposa Dairy, Ontario
Pieter vanOudenaren

2nd Meadow Melody Reserve
Hidden Springs Creamery, Wisconsin
Brenda Jensen

2nd Atika
Tomales Farmstead Creamery, California
Ashley Coffey

1st Aux Arcs
Green Dirt Farm, Missouri
Cheese Kitchen Team

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

MA: Farmstead Category Aged less than 60 days - all milks

3rd Karlie's Gratitude
Arethusa Farm Dairy, Connecticut
Matt Benham

2nd Camembert
Arethusa Farm Dairy, Connecticut
Matt Benham

MC: Farmstead Category Aged 60 days or more - 39% or higher moisture - made from cow's milk
3rd  Hickory Grove  
Chapel Hill Creamery, North Carolina  
Alexander Kast  

3rd  dancing fern  
Sequatchie Cove Creamery, Tennessee  
sequatchie cove  

2nd  Womanchego  
Cato Corner Farm, LLC, Connecticut  
Mark Gillman  

2nd  Rarebird  
Cherry Grove Farm, New Jersey  
Sean Fitzgerald  

1st  Lille Coulommiers Bebe  
Vermont Farmstead Cheese Company, Vermont  
Rick Woods & Team  

ME: Farmstead Category Aged 60 days or more - less than 39% moisture - made from cow’s milk  

3rd  St. Malachi  
The Farm at Doe Run, Pennsylvania  
Samuel Kennedy and Matt Hettlinger  

2nd  Maggie’s Reserve  
Cricket Creek Farm, Massachusetts  
Cricket Creek Farm  

2nd  Everton  
Jacobs and Brichford Farmstead Cheese, Indiana  
Matthew Brichford  

1st  Tarentaise  
Farms For City Kids Foundation/Spring Brook Farm, Vermont  
Spring Brook Farm Team  

MG: Farmstead Category Aged 60 days or more - made from goat’s milk  

3rd  Très Bonne Reserve  
Boston Post Dairy, LLC, Vermont  
Anne Doe  

2nd  Manchester  
Consider Bardwell Farm, Vermont  
Leslie Goff
1st  **Rosa Maria**  
Dutch Girl Creamery, Nebraska  
Charuth Van Beuzekom

**MS:** Farmstead Category Aged 60 days or more - made from sheep's milk

3rd  **Montana Alto**  
Lark's Meadow Farms, LC, Idaho  
Kendall Russell/Hannah Walker

2nd  **Ocooch**  
Hidden Springs Creamery, Wisconsin  
Brenda Jensen

1st  **Shepherd's Delight**  
Revittle, Pennsylvania  
Otterbein Acres Farm

**MX:** Farmstead Category Aged 60 days or more - made from mixed, or other milks

3rd  **Shepherd's Alpine**  
Revittle, Pennsylvania  
Otterbein Acres Farm

2nd  **Boont Corners 2Month**  
Pennyroyal Farm, California  
Erika McKenzie-Chapter

1st  **The Creamery Collection Batch #13**  
The Farm at Doe Run, Pennsylvania  
Samuel Kennedy and Matthew Hettlinger