Purveyors Of Fine American Cheese

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The American Cheese Society (ACS) is the leader in supporting and promoting American cheeses. 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 the Americas.

The cheesemakers listed on the following pages represent all of the entrants in the 2014 ACS Judging & Competition: 248 companies submitting 1,685 products. Winners in each category are listed separately. Unlike other cheese competitions, where cheeses are graded down for technical defects, the goal of the ACS Judging & Competition 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.

Thank you to Gourmet Foods International, the sponsor of the 2014 Judging & Competition and Awards Ceremony. Their support helps to make this annual judging possible. Our congratulations go out to all of the dedicated, passionate creative producers who work daily to celebrate the American cheese plate by bringing great cheese to life, to market, and to the 31st Annual ACS Conference & Competition.
As we all come together in Sacramento this year, I am reminded of the many culinary wonders that the great state of California has to offer. The long list includes fabulous produce, world-class wines, craft beer, and, of course, fine artisan cheese. It is always a joy to move around to the varied regions in the Americas to experience their hospitality, culture, and great food. And what better venue to bring together and evaluate the fine cheeses of the Americas than the 2014 ACS Judging & Competition in this beautiful capital city.

This year’s selection of judges brought a wealth of experience to evaluate all of the cheeses which remain anonymous throughout the judging. The Judging & Competition Committee and I would like to extend a warm thanks to our 38 Technical and Aesthetic Judges for the intense, hard work that they do in the 48 hours of this event. Please take a moment to learn more about these judges within this booklet.

During the last several days, so many enthusiastic and hard-working volunteers have helped us take care of each of these wonderful cheeses. Without the help of these people, this Judging & Competition would simply not be possible. I would like to give a special thanks to all of you who helped us take care of this fine cheese.

This year, the Committee welcomed four new members. This opened up new opportunities to fine-tune systems and form crucial subcommittees. These added subcommittees included Category Review, Receiving & Logistics, and Judges’ Assignments, as well as an Executive Committee to work closely on critical and timely matters.

To make this a reality, we needed an all-volunteer committee that could execute these tasks expertly and professionally. In my opinion, I have landed with the best group there is to offer. I would like to express my gratitude to these hard working people and all that they have given to this event.

I have had the pleasure of volunteering with Rachel Perez for four years. From the beginning, Rachel’s expertise and electric energy have meant that any task she performs comes off without a hitch. She brings the word “organized” to a new level. She has a passion not only for American cheese, but for all cheeses.

A founder and one of the forefathers of the American Cheese Society, John Greeley brings his history, his wisdom, and his humor to this committee. I have had the proud pleasure of serving with John on the Board of Directors, and I have tried to be a sponge so that I might soak up a fraction of the cheese knowledge that John possesses.

Our technical advisor, Dr. Stephanie Clark, brings great expertise in her knowledge of cheese science and academia. She is our go-to whenever we are stumped with questions pertaining to pH, moisture levels, temperatures, and the like. Stephanie has introduced the “norming process” to the Judging & Competition, which helps the judges move through larger categories more efficiently.

When Judging Chair Emeritus, Todd Druhot, asked me to be his Vice Chair three years ago, I was honored and knew that I had accepted a tremendous amount of responsibility along with some big shoes to fill. Todd has shepherded me along these past few years and continues to lend his experience to the Committee. I rely on Todd’s advice along with his instincts.

The quiet and sure Rich Rogers has been coming back year after year to help the Committee in any way possible. Rich helped us this year by taking on some key roles, including Receiving Triage and 1st Place Liaison. Cheeses that arrive in a distressed fashion are put into triage where we care for and evaluate them to see if they can be put into competition. The 1st place liaison usheres best-in-category cheeses toward the Best of Show set-up. With Rich at the helm, we are put at ease knowing this is covered.

A decade ago, I met David Grotenstein. He was my first mentor, showing me the ropes on Judging & Competition. Like many others in David’s life, we instantaneously became friends. Throughout the year, David gives perspective and challenges us with new ways to look at how the Judging & Competition works. He keeps us on our toes as much as he keeps us smiling.

There are many threads of moving data to follow when the Judging & Competition gets underway. Patrick Bleck has the job of reviewing each subcategory - after the scores and placements have been completed - to ensure that the score sheets and placements have been recorded accurately and are correct. It is two days of Patrick’s focused concentration that keeps the data squared up.

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Committee Vice Chair and Board of Directors Liaison John Antonelli leads the training of all Judging & Competition volunteers during receiving and judging. He has helped us streamline the receiving process by organizing volunteer efforts to maximize efficiency.
with a simple rule of “no idle hands.” Due to his new system, we wrapped up receiving in record time. With his upbeat personality, he keeps us all smiling during the focused and fast-paced times of the event. He is the best Vice Chair and wingman any Chair could have.

New committee members Julia Powers, Kirsten Hindes, and Craig Gile, jumped in to be part of the Judging & Competition team. New committee members are important because they bring fresh perspectives and energy to the Committee. Kirsten, Julia, and Craig quickly joined in subcommittees and lent important input to the Judging & Competition. During receiving and judging days, they snapped into action as if they had been performing these roles for years. We are happy to welcome them to our team and look forward to many years with them.

Matt Bonano, cooler captain extraordinaire, has given us his sturdy hand in years past with the logistics and organization of all entries. While remaining on the Committee, Matt is unable to join us this year. I think it is for the happiest of reasons: Matt has fulfilled his dream of opening his own specialty cheese shop.

While not actually a volunteer, Sue Husch came to us a few years back to lend a hand with the Judging & Competition. She has taken on one of the toughest roles that we have to fill. With her great organizational skills and her quick wit along with a snappy bit of humor, she takes on a massive influx of cheese and creates a system that allows us to find a cheese in a moment’s time.

A good team needs good support throughout the year. Anna Casper, who is the newest employee of ACS, keeps track of what happens in our meetings throughout the year, and our operations when we arrive at the Conference. She keeps things moving along with her precision and quiet confidence.

When I think of three words that describe Michelle Lee and what she brings to this Judging & Competition, they would be inspiration, integrity, and loyalty. When Michelle came to work for ACS five conferences ago, she was entrusted to us to guide the Committee. It did not take long to come to realize that she cares so very much for us and the goals that we are trying to achieve each year. Michelle is the compass that always keeps us pointing in the right direction.

There is so much good to be said about Karen and Richard Silverston. At their core, they simply love cheese, this community, and all that surrounds it. They are the architects of the many modern processes we currently use to track valuable data throughout the year and in the days of Competition. It has been a great honor to call them my friends and co-volunteers for these many years. Without Richard and Karen, we simply would not be able to efficiently manage the enormous task of the Judging & Competition. Collectively, we as a group know and deeply understand the value and wealth of knowledge they bring to the Committee, to help us complete the challenging tasks of reviewing each entry for accuracy, as well as ensuring that data is in impeccable order. The Silverstons are, and have long been, one of the true keystones of this Judging & Competition, and there is no doubt in our minds that they have gone above and beyond!

Tom Kooiman
Chair, Judging & Competition Committee

2014 ACS JUDGING & COMPETITION OFFICIAL JUDGES ROSTER

TECHNICAL JUDGES:
- Marc Bates
- Bob Bradley
- Jeff Broadbent
- MaryAnne Drake
- Nana Farkye
- Charlisa Fortner
- Lisbeth Goddik
- Angelica Gutierrez
- Luis Jimenez-Marlo
- Kerry Kaylegian
- Sarah Masoni
- Max McCalman
- John Partridge
- George Patocka
- Moshe Rosenberg
- Tonga Schoenfuss
- Russell Smith
- Marianne Smukowski
- Steve Zeng

AESTHETIC JUDGES:
- Ray Bair
- Francesca di Donato
- Gordon Edgar
- Janet Fletcher
- Debbie Harris
- Kim Iannotti
- Steve Jones
- Sheri LaVigne
- Emilio Lee
- Charlie Maki
- Tripp Nichols
- Patty Peterson
- Mary Quicke
- Connie Rizzo
- Chutharat Sae Tong
- Kathleen Shannon Finn
- Carlos Souffront
- Sue Sturman
- Laura Merlín
1ST PLACE

FARMS FOR CITY KIDS FOUNDATION, VT
TARENTAISE RESERVE

2ND PLACE

POINT REYES FARMSTEAD CHEESE COMPANY, CA
POINT REYES BAY BLUE

3RD PLACE

OAKDALE CHEESE & SPECIALTIES, CA
AGED GOUDA

SPROUT CREEK FARM, NY
EDEN
### A. FRESH UNRIPENED CHEESES

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

| AH: CHEESE CURDS - ALL MILKS | 1st | Beecher’s Handmade Cheese, WA |
|                             |     | Flagship Curds               |
|                             | 2nd | Arena Cheese Inc., WI        |
|                             |     | Cheese Curd                  |
|                             | 3rd | Cedar Grove Cheese, WI       |
|                             |     | Cheese Curds – Plain         |

| AM: MASCARPONE AND CREAM CHEESE - MADE FROM COW’S MILK | 1st | BelGioioso Cheese Inc., WI |
|                                                      |     | BelGioioso Crema di Mascarpone |
|                                                      | 2nd | BelGioioso Cheese Inc., WI |
|                                                      |     | BelGioioso Mascarpone       |
|                                                      | 3rd | Arthur Schuman Inc, WI     |
|                                                      |     | Cello Thick and Smooth Mascarpone |
|                                                      | 3rd | Di Stefano Cheese, CA      |
|                                                      |     | Mascarpone                  |

| AR: RICOTTA - MADE FROM COW’S MILK | 1st | Calabro Cheese Corporation, CT |
|                                   |     | Hand Dipped Ricotta           |
|                                   | 2nd | Maplebrook Farm, VT           |
|                                   |     | Ricotta Alta                  |
|                                   | 3rd | Sierra Cheese Manufacturing Company Inc., CA |
|                                   |     | Part Skim Ricotta             |

| AQ: FROMAGE BLANC, FROMAGE FRAIS, AND QUARK - MADE FROM COW’S MILK | 1st | Clock Shadow Creamery, WI |
|                                                                 |     | Quark                      |
|                                                                 | 2nd | Nicasio Valley Cheese Co., CA |
|                                                                 |     | Foggy Morning               |
|                                                                 | 3rd | Alemar Cheese Company, MN   |
|                                                                 |     | Fromage Blanc               |

| AC: OPEN CATEGORY - FRESH UNRIPENED CHEESES - MADE FROM COW’S MILK | 1st | No Award Given              |
|                                                                  | 2nd | No Award Given              |
|                                                                  | 3rd | Traders Point Creamery, IN  |
|                                                                  |     | Handcrafted Cottage Cheese  |
AG: OPEN CATEGORY - FRESH UNRIPENED CHEESES - MADE FROM GOAT’S MILK

1st Montchevre-Betin, Inc., WI
Fromage Blanc

2nd Mozzarella Company, TX
Goat Ricotta

3rd Cypress Grove Chevre, CA
Fromage Blanc

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

1st No Award Given

2nd Atalanta Corporation/Quality Cheese Inc., ON
Buffalo Ricotta Bella Casara

3rd Mozzarella Company, TX
Cella

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

BB: BRIE - MADE FROM COW’S MILK

1st Lactalis American Group - Belmont, WI
3Kg Brie President

2nd Lactalis American Group - Belmont, WI
1Kg Brie President

3rd La Maison Alexis de Portneuf Inc, QC
Brie de Portneuf Double Crème

BC: CAMEMBERT - MADE FROM COW’S MILK

1st Lactalis American Group - Belmont, WI
1Kg Camembert President

2nd Alemar Cheese Company, MN
Bent River Camembert-style cheese

3rd Kurtwood Farms, WA
Dinah’s Cheese

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

1st La Maison Alexis de Portneuf Inc, QC
Chèvre des Neiges Brie Triple Crème

2nd Marin French Cheese Company, CA
Triple Crème Brie

3rd Lactalis American Group - Belmont, WI
3Kg Triple Creme Brie President
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  Widmers Cheese Cellars, WI  
     Washed Rind Brick Cheese

2nd  Edelweiss Creamery, WI  
     Brick Cheese

3rd  Widmers Cheese Cellars, WI  
     Mild Brick Cheese
CD: DRY JACK - MADE FROM COW'S MILK
1st  Rumiano Cheese Company, CA
     Dry Monterey Jack
2nd  No Award Given
3rd  No Award Given

CJ: MONTEREY JACK - MADE FROM COW'S MILK
1st  Cabot Creamery Cooperative, VT
     Cabot Monterey Jack
2nd  Sierra Nevada Cheese Company, CA
     Organic Raw Milk Monterey Jack
3rd  Southwest Cheese LLC, NM
     Monterey Jack

CM: BRICK MuenSTER - MADE FROM COW'S MILK
1st  Fair Oaks Farms, WI
     Muenster
2nd  Klondike Cheese Co., WI
     Muenster
3rd  Edelweiss Creamery, WI
     Muenster

CY: COlBY - MADE FROM COW'S MILK
1st  No Award Given
2nd  Southwest Cheese LLC, NM
     Colby
3rd  Meister Cheese Company, WI
     Colby

CT: TELEME
    No Entries

CC: AMERICAN ORIGINALS ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM COW'S MILK
1st  Carr Valley Cheese Co., Inc., WI
     Wildfire Blue
2nd  Roelli Cheese Company Inc., WI
     Dunbarton
3rd  Meadow Creek Dairy, VA
     Appalachian

CG: AMERICAN ORIGINALS ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM GOAT'S MILK
1st  Haystack Mountain Goat Dairy, CO
     "A Cheese Named Sue"
2nd  Vermont Creamery, VT
     Bonne Bouche
3rd  Cypress Grove Chevre, CA
     Humboldt Fog
### CS: AMERICAN ORIGINALS ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM SHEEP’S MILK

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Bleating Heart Cheese, CA</td>
<td>Fat Bottom Girl</td>
</tr>
<tr>
<td>2nd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>Big Mutton Button</td>
</tr>
<tr>
<td>3rd</td>
<td>No Award Given</td>
<td></td>
</tr>
</tbody>
</table>

### CX: AMERICAN ORIGINALS ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM MIXED OR OTHER MILKS

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Grafton Village Cheese, VT</td>
<td>Shepsog</td>
</tr>
<tr>
<td>2nd</td>
<td>Idyll Farms IIC, MI</td>
<td>Idyllweiss</td>
</tr>
<tr>
<td>3rd</td>
<td>Central Coast Creamery, CA</td>
<td>Seascape</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, Butterkäse, Monastery, Port Salut styles, etc.)

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

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Oakdale Cheese &amp; Specialties, CA</td>
<td>Aged Gouda</td>
</tr>
<tr>
<td>2nd</td>
<td>Michigan State University Dairy Store, MI</td>
<td>Gouda</td>
</tr>
<tr>
<td>3rd</td>
<td>Holland’s Family Cheese, WI</td>
<td>Marieke Belegen 4-6 month</td>
</tr>
<tr>
<td>3rd</td>
<td>Holland’s Family Cheese, WI</td>
<td>Marieke Gouda Aged (9-12 month)</td>
</tr>
<tr>
<td>3rd</td>
<td>Jacobs Creamery, WA</td>
<td>Aged Gouda</td>
</tr>
<tr>
<td>3rd</td>
<td>Saxon Cheese, LLC, WI</td>
<td>Big Eds 12 months Gouda Style</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 Name</th>
<th>Location</th>
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</thead>
<tbody>
<tr>
<td>1st</td>
<td>No Award Given</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Fair Oaks Farms, WI</td>
<td>Sweet Swiss</td>
</tr>
<tr>
<td>3rd</td>
<td>Edelweiss Creamery, WI</td>
<td>Emmentaler</td>
</tr>
</tbody>
</table>
DC: OPEN CATEGORY - AMERICAN MADE/INTERNATIONAL STYLE - MADE FROM COW’S MILK

1st  Farms For City Kids Foundation, VT  
     Tarentaise Reserve

2nd  Saxon Cheese, LLC, WI  
     Saxony Alpine Style 8months

2nd  Uplands Cheese, WI  
     Pleasant Ridge Reserve

3rd  Willapa Hills Cheese, WA  
     Lilly Pad

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

1st  Vermont Creamery, VT  
     Bijou

2nd  Avalanche Cheese Company, CO  
     Avalanche Cheese Company Cabra Blanca

3rd  Reichert’s Dairy Air, IA  
     Robiola di mia Nonna

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

1st  Sartori Company, WI  
     Sartori Limited Edition Pastorale Blend

2nd  Atalanta Corporation/Quality Cheese Inc., ON  
     Oxford Street Buffalo

3rd  Carr Valley Cheese Co., Inc., WI  
     Cave Aged Mellage

3rd  Twig Farm, VT  
     Mixed Drum

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  Cabot Creamery Cooperative, VT  
     Cabot Farmhouse Reserve Cheddar

3rd  The Artisan Cheese Exchange, WI  
     Deer Creek 1 Year Select Double A Grade Cheddar
EC: CHEDDAR - AGED UP TO 12 MONTHS - MADE FROM COW’S MILK

1st Kraft Foods, WI  
Cracker Barrel – Extra Sharp Cheddar

2nd Cabot Creamery Cooperative, VT  
Cabot Sharp Cheddar

3rd Saxon Cheese, LLC, WI  
Pastures Aged Cheddar Style 12 months

3rd Shelburne Farms, VT  
Farmhouse 6 Month Cheddar Medium

3rd Tillamook County Creamery Association, OR  
Tillamook Sharp Cheddar

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

1st Rogue Creamery, OR  
Mount Mazama

2nd Coturnix, LLC DBA Cozy Cow Dairy, CO  
Coturnix Creamery Roundabout

3rd Agropur Fine Cheeses, QC  
CHEVRE NOIR

3rd Garden Variety Cheese, CA  
Black Eyed Susan

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

1ST The Artisan Cheese Exchange, WI  
Deer Creek Vat 17 World Cheddar

2ND Agropur Fine Cheeses, QC  
Agropur Grand Cheddar 3 ans

3rd Beecher’s Handmade Cheese, WA  
Four Year Flagship

3rd Grafton Village Cheese, VT  
2 Year Cheddar

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

1st No Award Given

2nd Widmers Cheese Cellars, WI  
6 Year Aged Cheddar (White)

3rd Widmers Cheese Cellars, WI  
8 Year Aged Cheddar

EW: CHEDDAR WRAPPED IN CLOTH, LINEN - AGED UP TO 12 MONTHS - ALL MILKS

1st Avalanche Cheese Company, CO  
Avalanche Cheese Company Hand Bandaged Goat Cheddar

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

3rd COWS CREAMERY, PE  
Avonlea Clothbound Cheddar (aged less than 12 mo.)
**EB: CHEDDAR WRAPPED IN CLOTH, LINEN - AGED OVER 12 MONTHS - ALL MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Location</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Grafton Village Cheese, VT</td>
<td>VT</td>
<td>Queen of Quality Clothbound Cheddar 1 Year +</td>
</tr>
<tr>
<td>2nd</td>
<td>Homestead Creamery, MO</td>
<td>MO</td>
<td>Flory’s Truckle</td>
</tr>
<tr>
<td>3rd</td>
<td>Beecher’s Handmade Cheese, WA</td>
<td>WA</td>
<td>Flagship Reserve</td>
</tr>
</tbody>
</table>

**F. BLUE MOLD CHEESES -**

All cheeses ripened with Penicillium roqueforti or glaucum

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

<table>
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</tr>
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<tbody>
<tr>
<td>1st</td>
<td>Saputo Specialty Cheese, WI</td>
<td>WI</td>
<td>Saputo Specialty Cheese for Salemville – Reserve Blue Cheese</td>
</tr>
<tr>
<td>2nd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>WI</td>
<td>Glacier Blue</td>
</tr>
<tr>
<td>3rd</td>
<td>Caves of Faribault, MN</td>
<td>MN</td>
<td>Amablu St. Pete’s Select Blue Cheese</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Place</th>
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<th>Location</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>WI</td>
<td>Billy Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>Hook’s Cheese Company, Inc., WI</td>
<td>WI</td>
<td>Barneveld Blue</td>
</tr>
<tr>
<td>3rd</td>
<td>Montchevre-Betin, Inc., WI</td>
<td>WI</td>
<td>Chèvre in Blue</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
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<th>Place</th>
<th>Cheese Maker</th>
<th>Location</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Hook’s Cheese Company, Inc., WI</td>
<td>WI</td>
<td>Little Boy Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>Shepherd’s Way Farms, MN</td>
<td>MN</td>
<td>Big Woods Blue</td>
</tr>
<tr>
<td>3rd</td>
<td>Old Chatham Shepherding Company, NY</td>
<td>NY</td>
<td>Ewe’s Blue</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Place</th>
<th>Cheese Maker</th>
<th>Location</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Point Reyes Farmstead Cheese Co., CA</td>
<td>CA</td>
<td>Point Reyes Bay Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>Plymouth Artisan Cheese, VT</td>
<td>VT</td>
<td>Red, White &amp; Blue</td>
</tr>
<tr>
<td>3rd</td>
<td>BLEEPING HEART CHEESE, CA</td>
<td>CA</td>
<td>Moolicious Blue</td>
</tr>
<tr>
<td>3rd</td>
<td>P A Bowen Farmstead, MD</td>
<td>MD</td>
<td>Prince Georges Blue Cheese</td>
</tr>
</tbody>
</table>
**FL: BLUE-VEINED WITH A RIND OR EXTERNAL COATING - MADE FROM GOAT’S MILK**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company/Producer</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Avalanche Cheese Company, CO</td>
<td>Avalanche Cheese Company Midnight Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>Pure Luck Farm and Dairy, TX</td>
<td>Hopelessly Bleu</td>
</tr>
<tr>
<td>3rd</td>
<td>FireFly Farms, MD</td>
<td>Black &amp; Blue</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Place</th>
<th>Company/Producer</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>BLETATING HEART CHEESE, CA</td>
<td>Ewelicious Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>Carr Valley Cheese Co., Inc., WI</td>
<td>Virgin Pine Native Sheep Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>Oolite Cheese Company, UT</td>
<td>Old Yeller</td>
</tr>
<tr>
<td>3rd</td>
<td>Yellow House Cheese, LLC, OH</td>
<td>Yellow House Blue</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Place</th>
<th>Company/Producer</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Mozzarella Company, TX</td>
<td>Deep Ellum Blue</td>
</tr>
<tr>
<td>2nd</td>
<td>Westfield Farm, MA</td>
<td>Classic Blue Log</td>
</tr>
<tr>
<td>3rd</td>
<td>Westfield Farm, MA</td>
<td>Bluebonnet</td>
</tr>
</tbody>
</table>

**G. HISPANIC & PORTUGUESE STYLE CHEESES**

Cheeses based on the recipes of the Azorean, Brazilian, Central American, Colombian, Cuban, Guatemalan, Hispanic, Latino, Mexican, and Portuguese communities

**GA: RIPENED, AGED OVER 90 DAYS - ALL MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company/Producer</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Emi Roth USA, WI</td>
<td>Roth GranQueso</td>
</tr>
<tr>
<td>2nd</td>
<td>Emi Roth USA, WI</td>
<td>Roth GranQueso Reserve</td>
</tr>
<tr>
<td>3rd</td>
<td>Fagundes Old-World Cheese, CA</td>
<td>Queijo St. John</td>
</tr>
</tbody>
</table>

**GC: FRESH, UNRIPENED - ALL MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company/Producer</th>
<th>Cheese Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Ochoa’s Queseria, OR</td>
<td>Don Froylan Queso Oaxaca</td>
</tr>
<tr>
<td>2nd</td>
<td>V&amp;V Supremo Foods, IL</td>
<td>Queso Fresco</td>
</tr>
<tr>
<td>3rd</td>
<td>Sand Hill Dairy, NV</td>
<td>Sand Hill Artesano Panela</td>
</tr>
</tbody>
</table>
GM: MELTING HISPANIC - CHEESES INTENDED TO BE UNSERVED MELTED

1st  Nuestro Queso, LLC, IL
     Oaxaca

2nd  Southwest Cheese LLC, NM
     Queso Para Fundir

3rd  Southwest Cheese LLC, NM
     Queso Quesadilla

3rd  V&V Supremo Foods, WI
     Queso Quesadilla

H. ITALIAN TYPE CHEESES
Excluded: Mascarpone and Ricotta

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

1st  No Award Given

2nd  Loveras Market, OK
     Aged Caciocavera

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

3rd  Mozzarella Company, TX
     Caciocavallo

HA: GRATING TYPES (REGGIANITO, SARDO, DOMESTIC PARMESAN) - ALL MILKS; ROMANO MADE ONLY FROM COW’S OR GOAT’S MILK AND NOT FROM SHEEP’S MILK

1st  BelGioioso Cheese Inc., WI
     BelGioioso American Grana

2nd  Saputo Specialty Cheese, WI
     Stella Parmesan

3rd  BelGioioso Cheese Inc., WI
     BelGioioso Parmesan

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

1st  Oregon State Creamery, OR
     The Peak

2nd  Calabro Cheese Corporation, CT
     Scamorza

3rd  Lactalis American Group, NY
     Part Skim Low Moisture Mozzarella Bulk

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

1st  BelGioioso Cheese Inc., WI
     BelGioioso Fresh Mozzarella 16 oz. Log

2nd  Liuzzi Angeloni Cheese, CT
     8 oz Fresh Gourmet FDL

3rd  Belfiore Cheese Company, CA
     Belfiore Fior di Latte Mozzarella
HZ: FRESH MOZZARELLA - UNDER 8 OZ. (OVALINI, BOCCONCINI, CILIEGINE SIZES) - ALL MILKS

1st No Award Given

2nd Belfiore Cheese Company, CA
   Belfiore Fresh Mozzarella Ovaline

3rd Calabro Cheese Corporation, CT
   Ovoline

3rd Di Stefano Cheese, CA
   Fresh Ovoline

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

1st BelGioioso Cheese Inc., WI
   BelGioioso Burrata

2nd Di Stefano Cheese, CA
   Burrata alla Panna

3rd Liuzzi Angeloni Cheese, CT
   Burrata

I. FETA CHEESES

IC: FETA - MADE FROM COW’S MILK

1st Klondike Cheese Co., WI
   Odyssey Plain Feta

2nd Maplebrook Farm, VT
   Whole Milk Block Feta

3rd Belfiore Cheese Company, CA
   Belfiore Mediterranean Style Feta in Brine

IG: FETA - MADE FROM GOAT’S MILK

1st Vermont Creamery, VT
   Feta

2nd Goatsbeard Farm, MO
   Franklin Island Feta

3rd Montchevre-Betin, Inc., WI
   Goat Milk Feta (Bulk)

3rd Pure Luck Farm and Dairy, TX
   Feta

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

1st No Award Given

2nd Garden Variety Cheese, CA
   Cosmos

3rd Cedar Grove Cheese, WI
   Traditional Feta
J. LOW FAT / LOW SALT CHEESES

JL: FAT FREE AND LOW FAT CHEESES - ALL MILKS

1st  Coach Farm, NY
     Coach Farm Reduced Fat Fresh Goat Cheese

2nd  Agropur Fine Cheeses, QC
     E-lite Nature

3rd  Klondike Cheese Co., WI
     Odyssey Fat Free Feta

JR: LIGHT/LITE AND REDUCED FAT CHEESES - ALL MILKS

1st  Kraft Foods, SD
     Cracker Barrel – Reduced Fat Extra Sharp Cheddar

2nd  Klondike Cheese Co., WI
     Odyssey Reduced Fat Feta

3rd  Cabot Creamery Cooperative, VT
     Cabot Sharp Light Cheddar

K. FLAVORED CHEESES

Cheeses with flavor added

KA: FRESH UNRIpened CHEESE WITH FLAVOR ADDED - ALL MILKS

1st  Dairy Goddess Farmstead Cheese and Milk, CA
     “The Valley” Fromage Blanc

2nd  La Maison Alexis de Portneuf Inc, QC
     Chèvre des Neiges Fig and Orange

3rd  La Maison Alexis de Portneuf Inc, QC
     Chèvre des Neiges coconut

3rd  La Maison Alexis de Portneuf Inc, QC
     Chèvre des Neiges Herbs & Garlic

KL: CHEESE CURDS WITH FLAVOR ADDED - ALL MILKS

1st  Face Rock Creamery, OR
     In Your Face Curds

2nd  Beehive Cheese Company LLC, UT
     Squeaky Bee Cheese Curds with Cajun

3rd  Cedar Grove Cheese, WI
     Pizza Curds

KB: SOFT-RIPENED WITH FLAVOR ADDED - ALL MILKS

1st  Cypress Grove Chevre, CA
     Truffle Tremor

2nd  Lactalis American Group - Belmont, WI
     3Kg Brie Herbs President

3rd  Idyll Farms IIC, MI
     Grand Gris with Tapenade
### International-Style with Flavor Added - All Milks

**1st**  
Holland’s Family Cheese, WI  
Marieke Gouda Jalapeno

**2nd**  
Vintage Cheese of Montana, MT  
Mountina-Mocha

**3rd**  
Holland’s Family Cheese, WI  
Marieke Gouda Foenegreek

### Cheddar with Flavor Added - All Milks

**1st**  
Beecher’s Handmade Cheese, WA  
Marco Polo Reserve

**2nd**  
Vermont Farmstead Cheese Company, VT  
AleHouse Cheddar

**3rd**  
Ballard Cheese llc, ID  
Truffle salt Cheddar

### Farmstead Cheese with Flavor Added (Must Conform to All Guidelines in Category M) - All Milks

**1st**  
Coach Farm, NY  
Coach Farm Aged Green Peppercorn Brick

**2nd**  
Willamette Valley Cheese Company, OR  
Cumin Gouda

**3rd**  
Rivers Edge Chevre LLC, OR  
Rivers Edge Chevre LLC True Love

### Hispanic-Style with Flavor Added - All Milks

**1st**  
No Award Given

**2nd**  
University of Connecticut Department of Animal Science Creamery, CT  
Green Chile Queso Blanco

**3rd**  
Ochoa’s Queseria, OR  
Don Froylan Queso Botanero Cilantro & Jalapeno

### Feta with Flavor Added - All Milks

**1st**  
Klondike Cheese Co., WI  
Odyssey Tomato & Basil Feta

**2nd**  
Klondike Cheese Co., WI  
Odyssey Peppercorn Feta

**3rd**  
Klondike Cheese Co., WI  
Odyssey Mediterranean Feta

### Reduced Fat Cheese with Flavor Added - All Milks

**1st**  
Lactalis U.S.A., Inc., WI  
Rondele Garlic & Herbs Light

**2nd**  
The Artisan Cheese Exchange, WI  
Apollo’s Gift Naturally Healthy with Peppers

**3rd**  
Coach Farm, NY  
Coach Farm Reduced Fat Fresh Goat Cheese with Pepper
**KK: RUBBED-RIND CHEESE WITH ADDED FLAVOR INGREDIENTS RUBBED OR APPLIED BY HAND ONLY ON THE EXTERIOR SURFACE OF THE CHEESE - ALL MILKS**

1st  Cherry Valley Dairy, WA  
     Dairy Reserve

2nd  Murray's Cheese, NY  
     Cave Master Reserve, Hudson Flower

3rd  Brazos Valley Cheese, TX  
     Van Sormon

**KM: MONTEREY JACK WITH FLAVOR ADDED - ALL MILKS**

1st  Tillamook County Creamery Association, OR  
     Tillamook Pepper Jack

2nd  Saputo Specialty Cheese, WI  
     Great Midwest Habanero Jack

3rd  Rumiano Cheese Company, CA  
     Peppato Dry Jack

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

1st  Atalanta Corporation/Mariposa Dairy, ON  
     Celebrity International Apple & Cinnamon Goat Cheese

2nd  Atalanta Corporation/Mariposa Dairy, ON  
     Celebrity International Chocolate Cherry Goat

3rd  Mackenzie Creamery, OH  
     Cognac Fig Chevre

3rd  Montchevre-Betin, Inc., WI  
     Fresh Goat Cheese Cranberry Cinnamon

3rd  Montchevre-Betin, Inc., WI  
     Fresh Goat Cheese Honey

3rd  Westfield Farm, MA  
     Chocolate Capri

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

1st  Hidden Springs Creamery, WI  
     Driftless-Honey Lavender

2nd  Hidden Springs Creamery, WI  
     Driftless- Maple

3rd  Bellwether Farms, CA  
     Pepato

3rd  Hidden Springs Creamery, WI  
     Driftless-cranberry cinnamon
KQ: YOGURT AND CULTURED PRODUCTS WITH FLAVOR ADDED - ALL MILKS

1st Annabella Creamery, Inc., Colombia
Buffalo Yogurt, Passion Fruit

2nd Traders Point Creamery, IN
Raspberry Yogurt

3rd Green Dirt Farm, LLC, MO
Only Ewe Blueberry Rosemary Yogurt

3rd Green Dirt Farm, LLC, MO
Only Ewe Maple Yogurt

KR: BUTTER WITH FLAVOR ADDED - ALL MILKS

1st No Award Given

2nd Vermont Creamery, VT
Cultured Butter blended with Sea Salt and Maple

3rd Gold Creek Farms, UT
Truffle Butter

KS: COLD PACK CHEESE AND SPREADS WITH FLAVOR ADDED - ALL MILKS

1st Rising Sun Farms, ID
Cranberry Orange Cheese Torta

2nd Sartori Company, WI
Blue Moose of Boulder Martini Olive Ricotta Dip

3rd Mozzarella Company, TX
Pecan Praline Mascarpone Torta

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

1st BelGioioso Cheese Inc., WI
BelGioioso Black Truffle Burrata

2nd Burnett Dairy Cooperative, WI
Alpha’s Morning Sun with Herbes de Provence

3rd Carr Valley Cheese Co., Inc., WI
Black Sheep Truffle

L. SMOKED CHEESES

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

1st Loveras Market, OK
Hickory Smoked Caciocavera

2nd Di Stefano Cheese, CA
Smoked Scarmoza

3rd Saputo Dairy Products Canada G.P., QC
Smoked Caciocavallo
**LD: SMOKE CHEDDARS - ALL MILKS**

<table>
<thead>
<tr>
<th>Position</th>
<th>Cheese Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Gold Creek Farms, UT</td>
<td>Smoked Cheddar</td>
</tr>
<tr>
<td>2nd</td>
<td>Parmalat Canada, ON</td>
<td>Balderson Double Smoked Cheddar</td>
</tr>
<tr>
<td>3rd</td>
<td>COWS CREAMERY, PE</td>
<td>COWS CREAMERY Appletree Smoked Cheddar</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Position</th>
<th>Cheese Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Holland’s Family Cheese, WI</td>
<td>Marieke Gouda Smoked Cumin</td>
</tr>
<tr>
<td>2nd</td>
<td>Brazos Valley Cheese, TX</td>
<td>Smoked Gouda</td>
</tr>
<tr>
<td>3rd</td>
<td>Emmi Roth USA, WI</td>
<td>Roth Rofumo</td>
</tr>
</tbody>
</table>

**LG: OPEN CATEGORY - SMOKE CHEESES - MADE FROM GOAT’S MILK, SHEEP’S MILK OR MIXED MILKS**

<table>
<thead>
<tr>
<th>Position</th>
<th>Cheese Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Haystack Mountain Goat Dairy, CO</td>
<td>Haystack Mountain Applewood Smoked Chevre</td>
</tr>
<tr>
<td>2nd</td>
<td>Goat Lady Dairy, NC</td>
<td>Smokey Mountain Round</td>
</tr>
<tr>
<td>3rd</td>
<td>Westfield Farm, MA</td>
<td>Smoked Capri</td>
</tr>
</tbody>
</table>

**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**

<table>
<thead>
<tr>
<th>Position</th>
<th>Cheese Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Sprout Creek Farm, NY</td>
<td>Margie</td>
</tr>
<tr>
<td>2nd</td>
<td>The Farm at Doe Run, PA</td>
<td>Dragonfly</td>
</tr>
<tr>
<td>3rd</td>
<td>Meadowood Farms, NY</td>
<td>Ledyard</td>
</tr>
</tbody>
</table>

**MC: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE - 39% OR HIGHER MOISTURE - MADE FROM COW’S MILK**

<table>
<thead>
<tr>
<th>Position</th>
<th>Cheese Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Sprout Creek Farm, NY</td>
<td>Eden</td>
</tr>
<tr>
<td>2nd</td>
<td>Cato Corner Farm, LLC, CT</td>
<td>Dairyere</td>
</tr>
<tr>
<td>2nd</td>
<td>Willamette Valley Cheese Company, OR</td>
<td>Boerenkaas</td>
</tr>
<tr>
<td>3rd</td>
<td>Nicasio Valley Cheese Co., CA</td>
<td>Nicasio Square</td>
</tr>
</tbody>
</table>
**ME: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE - LESS THAN 39% MOISTURE - MADE FROM COW’S MILK**

<table>
<thead>
<tr>
<th>Place</th>
<th>Farm Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Farms For City Kids Foundation, VT</td>
<td>Tarentaise</td>
</tr>
<tr>
<td>2nd</td>
<td>Cricket Creek Farm, MA</td>
<td>Maggies Reserve</td>
</tr>
<tr>
<td>3rd</td>
<td>von Trapp Farmstead LLC, VT</td>
<td>Savage</td>
</tr>
</tbody>
</table>

**MG: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE - MADE FROM GOAT’S MILK**

<table>
<thead>
<tr>
<th>Place</th>
<th>Farm Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Boston Post Dairy, LLC, VT</td>
<td>Très Bonne</td>
</tr>
<tr>
<td>2nd</td>
<td>Coach Farm, NY</td>
<td>Coach Farm’s Rawstruck</td>
</tr>
<tr>
<td>3rd</td>
<td>Sprout Creek Farm, NY</td>
<td>Madeleine</td>
</tr>
</tbody>
</table>

**MS: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE - MADE FROM SHEEP’S OR MIXED MILKS**

<table>
<thead>
<tr>
<th>Place</th>
<th>Farm Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Hidden Springs Creamery, WI</td>
<td>Meadow Melody Grande</td>
</tr>
<tr>
<td>2nd</td>
<td>Tomales Farmstead Creamery, CA</td>
<td>Atika</td>
</tr>
<tr>
<td>3rd</td>
<td>Weirauch Farm &amp; Creamery, CA</td>
<td>Saint Rose</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>Farm Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Avalanche Cheese Company, CO</td>
<td>Avalanche Cheese Company Fresh Chevre</td>
</tr>
<tr>
<td>2nd</td>
<td>Briar Rose Creamery, OR</td>
<td>Classic Chevre</td>
</tr>
<tr>
<td>3rd</td>
<td>Pure Luck Farm and Dairy, TX</td>
<td>Chevre</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>Farm Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Capriole, IN</td>
<td>Sofia</td>
</tr>
<tr>
<td>2nd</td>
<td>Rivers Edge Chevre LLC, OR</td>
<td>Rivers Edge Chevre LLC Beltane</td>
</tr>
<tr>
<td>3rd</td>
<td>Hawaii Island Goat Dairy, HI</td>
<td>Kalehua Crottin</td>
</tr>
</tbody>
</table>
### NT: GOAT’S MILK CHEESE AGED 31 TO 60 DAYS

<table>
<thead>
<tr>
<th>Place</th>
<th>Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Yellow Springs Farm llc, PA</td>
<td>PA</td>
</tr>
<tr>
<td></td>
<td>Black Diamond</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Redwood Hill Farm &amp; Creamery, CA</td>
<td>CA</td>
</tr>
<tr>
<td></td>
<td>Redwood Hill Farm Bucheret</td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>Baetje Farms LLC, MO</td>
<td>MO</td>
</tr>
<tr>
<td></td>
<td>Bloomsdale</td>
<td></td>
</tr>
</tbody>
</table>

### NU: GOAT’S MILK CHEESE AGED OVER 60 DAYS

<table>
<thead>
<tr>
<th>Place</th>
<th>Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Mt. Sterling Cheese Co-op, WI</td>
<td>WI</td>
</tr>
<tr>
<td></td>
<td>Sterling Reserve</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>LaClare Farms Specialties, LLC, WI</td>
<td>WI</td>
</tr>
<tr>
<td></td>
<td>Evalon</td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>Big Picture Farm, VT</td>
<td>VT</td>
</tr>
<tr>
<td></td>
<td>Big Picture Farm Sonnet</td>
<td></td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th>Place</th>
<th>Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Hidden Springs Creamery, WI</td>
<td>WI</td>
</tr>
<tr>
<td></td>
<td>Driftless Natural</td>
<td></td>
</tr>
<tr>
<td>2nd</td>
<td>Coturnix, LLC DBA Cozy Cow Dairy, CO</td>
<td>CO</td>
</tr>
<tr>
<td></td>
<td>Coturnix Creamery</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Fresh Sheep’s Milk Cheese</td>
<td></td>
</tr>
<tr>
<td>3rd</td>
<td>Many Fold Farm, GA</td>
<td>GA</td>
</tr>
<tr>
<td></td>
<td>Brebis</td>
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#### OT: SHEEP’S MILK CHEESE AGED 31 TO 60 DAYS

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<tr>
<th>Place</th>
<th>Name</th>
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<tbody>
<tr>
<td>1st</td>
<td>Many Fold Farm, GA</td>
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<tr>
<td></td>
<td>Condor’s Ruin</td>
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<tr>
<td>2nd</td>
<td>Old Chatham Shepherding Company, NY</td>
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<tr>
<td></td>
<td>Mini Kinderhook Creek</td>
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<tr>
<td>3rd</td>
<td>Cedar Grove Cheese, WI</td>
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#### OU: SHEEP’S MILK CHEESE AGED OVER 60 DAYS

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<tr>
<th>Place</th>
<th>Name</th>
<th>Location</th>
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<tbody>
<tr>
<td>1st</td>
<td>Atalanta Corporation/Mariposa Dairy, ON</td>
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<tr>
<td></td>
<td>Lenberg Farms Classic Reserve by Celebrity Tania Sheep Cheese</td>
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<tr>
<td>2nd</td>
<td>Hidden Springs Creamery, WI</td>
<td>WI</td>
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<tr>
<td></td>
<td>Timber Coulee</td>
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<tr>
<td>3rd</td>
<td>Cedar Grove Cheese, WI</td>
<td>WI</td>
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<tr>
<td></td>
<td>Donatello</td>
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<tr>
<td>3rd</td>
<td>Hidden Springs Creamery, WI</td>
<td>WI</td>
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<td></td>
<td>Ocooch Mountain Reserve</td>
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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
1st No Award Given
2nd Beecher’s Handmade Cheese, WA
Yule Kase
3rd Sorrento Lactalis, ID
Marinated Fresh Mozzarella

PG: CHEESES MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM GOAT’S MILK
1st Capriole, IN
O’Banon
2nd Fiore di Capra Inc., AZ
Jalapeno-Garlic Marinated Chevre
3rd Baetje Farms LLC, MO
Marinated Feta

PS: CHEESES MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM SHEEP’S OR MIXED MILKS
1st No Award Given
2nd Carr Valley Cheese Co., Inc., WI
Canaria
3rd No Award Given

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

QF: CRÈME FRAICHE AND SOUR CREAM PRODUCTS - MADE FROM COW’S MILK
1st V&V Supremo Foods, IL
Sour Cream
2nd Karoun Dairies Inc, CA
Canadian Style Sour Cream
3rd Tillamook County Creamery Association, OR
Tillamook’s Natural Sour Cream
3rd Vermont Creamery, VT
Creme Fraiche

QK: KEFIR, DRINKABLE YOGURT, BUTTERMILK, AND OTHER DRINKABLE CULTURED PRODUCTS - ALL MILK
1st Trickling Springs Creamery, MO
Trickling Springs Organic Lowfat Plain Yogurt Smoothie
2nd Redwood Hill Farm & Creamery, CA
Redwood Hill Farm Kefir
3rd Cherry Valley Dairy, WA
Cultured Buttermilk
QL: LABNEH, GREEK STYLE YOGURT, AND OTHER STRAINED CULTURED PRODUCTS - ALL MILKS

1st  Karoun Dairies Inc, CA  
     Blue Isle Mediterranean Yogurt Spread

2nd  Cabot Creamery Cooperative, VT  
     Cabot Plain Greek Style Yogurt

3rd  Sierra Nevada Cheese Company, CA  
     Heroes Greek Yogurt

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

1st  No Award Given

2nd  Traders Point Creamery, IN  
     Whole Milk Yogurt

3rd  Snowville Creamery LLC, OH  
     Plain 2% Yogurt

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

1st  No Award Given

2nd  Coach Farm, NY  
     Yo-Goat Plain

3rd  Sierra Nevada Cheese Company, CA  
     Capretta Rich & Creamy Goat Yogurt

QE: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS - MADE FROM SHEEP’S MILK

1st  Garden Variety Cheese, CA  
     Yogurt

2nd  Old Chatham Sheepherding Company, NY  
     Sheep’s Milk Yogurt – Plain

3rd  Bellwether Farms, CA  
     Plain Sheep 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  Cabot Creamery Cooperative, MA  
     Cabot Salted Butter

3rd  CROPP Cooperative/Organic Valley, WI  
     Organic Salted Butter
RO: UNSALTED BUTTER WITH OR WITHOUT CULTURES - MADE FROM COW’S MILK

1st  Tillamook County Creamery Association, OR
     Tillamook Unsalted Sweet Cream Butter

2nd  Sierra Nevada Cheese Company, CA
     Organic European-Style Cultured Butter

3rd  Cabot Creamery Cooperative, MA
     Cabot Unsalted Butter

3rd  Rumiano Cheese Company, CA
     Organic Unsalted Butter

3rd  Vermont Creamery, VT
     Cultured Butter Unsalted

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

1st  No Award Given

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

3rd  No Award Given

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

2nd  Carr Valley Cheese Co., Inc., WI
     Chunky Blue Cheese Spread

3rd  Atalanta Corporation/Quality Cheese Inc., ON
     Eiffel Tower Brie Spread

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 Vigneron-style, etc.

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

1st  Consider Bardwell Farm, VT
     Rupert

2nd  Cellars at Jasper Hill, VT
     Alpha Tolman

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

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<thead>
<tr>
<th>Place</th>
<th>Cheese</th>
<th>Origin</th>
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<tbody>
<tr>
<td>1st</td>
<td>Agropur Fine Cheeses, QC OKA</td>
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<tr>
<td>2nd</td>
<td>Agropur Fine Cheeses, QC OKA CLASSIQUE</td>
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<tr>
<td>3rd</td>
<td>Emmi Roth USA, WI Roth’s Private Reserve</td>
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**TG: OPEN CATEGORY - WASHED RIND CHEESES - MADE FROM GOAT’S MILK**

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<thead>
<tr>
<th>Place</th>
<th>Dairy</th>
<th>Origin</th>
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<tbody>
<tr>
<td>1st</td>
<td>FireFly Farms, MD Cabra La Mancha</td>
<td>MD</td>
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<tr>
<td>2nd</td>
<td>Haystack Mountain Goat Dairy, CO</td>
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<td>Haystack Mountain Red Cloud</td>
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<tr>
<td>3rd</td>
<td>Briar Rose Creamery, OR Lorelei</td>
<td>OR</td>
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**TS: OPEN CATEGORY - WASHED RIND CHEESES - MADE FROM SHEEP’S OR MIXED MILKS**

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<tr>
<th>Place</th>
<th>Dairy</th>
<th>Origin</th>
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<tbody>
<tr>
<td>1st</td>
<td>Hidden Springs Creamery, WI Timber Coulee Reserve</td>
<td>WI</td>
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<tr>
<td>2nd</td>
<td>Grafton Village Cheese, VT Bull Hill</td>
<td>VT</td>
</tr>
<tr>
<td>2nd</td>
<td>Hidden Springs Creamery, WI Meadow Melody</td>
<td>WI</td>
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<tr>
<td>3rd</td>
<td>Grafton Village Cheese, VT Bear Hill</td>
<td>VT</td>
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2014 JUDGES & PARTICIPATING CHEESE COMPANIES

CELEBRATING
the
AMERICAN CHEESE PLAT

SACRAMENTO - ACS 2014 - CALIFORNIA
Marc Bates - Bates Consulting, Inc.

Marc Bates, of Bates Consulting LLC, is semi-retired after a 43 year career in the cheese, dairy and food industries. He managed the Washington State University Creamery for 27 years and has offered Cheesemaking Short Courses on the Pacific Coast in association with major universities in Washington, Oregon, Idaho and California for 28 years. Marc has previously served as a judge for Collegiate Dairy Products Evaluation Competition, the United States and World Cheese Championships, the American Cheese Society, and the American Dairy Goat Association. He currently resides in Cannon Beach, Oregon.

Bob Bradley - Ph.D., Retired, University of Wisconsin

During his tenure in Food Science, Dr. Bradley’s research activities focused on the general area of food products development; ultra-filtration and reverse osmosis; frozen dessert technology; analytical methods of food analysis; and sensory evaluation of dairy foods. Dr. Bradley has over 100 peer reviewed technical articles, book chapters and one book on butter manufacturing. He also holds four U.S. patents concerning dairy food processing.

Jeff Broadbent - Ph.D., Utah State University

Dr. Jeff R. Broadbent is a professor of Food Science at Utah State University, where he also holds an administrative appointment as the Associate Vice President for Research and Associate Dean of Graduate Studies. Dr. Broadbent is an expert on the physiology and genetics of lactic acid bacteria used in cheesemaking, and has an extensive record of research and teaching on the biochemistry and enzymology of cheese flavor development. He has served as a judge for the Wisconsin Cheesemakers Association at the 2013 U.S. Cheese Championship and 2014 World Cheese Championship competitions.

MaryAnne Drake - Ph.D., North Carolina State University

MaryAnne Drake is a William Neal Reynolds Distinguished 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 and given over 200 professional presentations. 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. MaryAnne teaches short courses on cheese flavor and maintains an expert sensory panel for cheese flavor. She has judged the ACS competition cheeses several times and made many presentations for ACS.

Nana Farkye - Ph.D., California Polytechnic State University

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 book chapters on various aspects of cheese and dairy foods and holds U.S. and international patents on no-melt cheese technologies. He teaches courses in dairy chemistry and cheese and fermented milk foods. Dr. Farkye has been a previous judge for several cheese contests, including the American Cheese Society Judging and Competition, 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.
Charlsia Fortner - USDA

Charlsia Fortner is a Dairy Products Marketing Specialist with the U.S. Department of Agriculture, Agricultural Marketing Service, Dairy Programs. She is currently serving on a detail assignment with the USDA National Organic Program, where she is working on communications projects. With Dairy Programs, Charlsia works with the dairy industry to prepare and maintain U.S. grade standards for domestic dairy products, which includes a number of cultured dairy products. Charlsia also represents USDA as the Superintendent of the Collegiate Dairy Products Evaluation Contest, a role she has enjoyed for 14 years. The granddaughter of a dairy farmer and daughter of a food technologist, Charlsia's early family vacations often included a dairy meeting or a food trade show. Consequently, she has always had a keen interest in dairy foods. She continued a family tradition and earned a Bachelor of Science degree in Dairy Manufacturing and a Master of Science degree in Food Science and Technology from Mississippi State University. While at MSU, she studied dairy products evaluation for two years, and competed in the Collegiate Dairy Products Evaluation Contest with the 1986 First Place All Products Team.

Lisbeth Goddik - Ph.D., Oregon State University

Lisbeth Goddik, Ph.D., grew up on a farm in Denmark but immigrated to the US when her parents bought a farm in the Willamette Valley. Professional work experience includes production work at 3 different Danish dairy plants and 3 years at Yoplait’s International Research Center in Paris, France. She also spent one year at ENILBIO in France studying safety systems utilized in raw milk cheese production. In addition, she has worked in New Zealand, Canada, and Norway. She received her graduate degrees in food science from Cornell University and Oregon State University. She has worked at OSU since 1999 as OSU’s dairy processing extension specialist and associate professor in food science. Her job responsibilities include teaching, research, and outreach in the field of dairy processing. She is the current holder of the ODl-Bodyfelt Professorship in dairy science and directs the Arbuthnot Dairy Center. Current research projects include impact of terroir on Oregon cheeses and cost of artisan cheese production. She has judged cheese at three ACS competitions (Seattle, Portland, and Raleigh), at the world cheese competition in WIS, and in France.

Angelica Gutierrez - Iowa State University

Angelica Gutierrez is a graduate student at Iowa State University. She received two Bachelor of Science degrees in Consumer Food Science and Culinary Science in 2012, and she is currently completing her Master of Science in Food Science and Technology and will be graduating in summer 2014. The main focus of her research is investigating the effects of lipid oxidation initiators and the role of antioxidants on the development of oxidized flavor in fluid milk. In 2013 she participated in the Midwest Regional Collegiate Dairy Products Evaluation Contest where she placed 1st in butter, 2nd in milk, and 3rd in yogurt judging in the graduate student category. Following the regional competition, she participated in the National Collegiate Dairy Products Evaluation Contest where she also competed in the graduate student category and placed 1st in cottage cheese, milk and yogurt, 2nd in cheddar cheese, and 3rd in butter and ice cream judging, earning her the Genevieve Christen Graduate Student All Products Award. Angelica was one of two recipients of the 2013 John Brand Scholarship offered by Land O’Lakes. While serving as the Iowa Section Institute of Food Technologists Graduate Student Representative for the 2013 term, she was also awarded the organization’s Outstanding Graduate Student Scholarship. She has participated in many dairy related research projects and activities and is an avid member of the Food Science Club, Dairy Products Evaluation Club and Minorities in Agriculture Natural Resources and Related Sciences organization.

Luis Jimenez-Maroto - Wisconsin Center for Dairy Research

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 Unit Operations and Dairy Processing Laboratories at the Monterrey Institute of Technology and Higher Education as an Adjunct Lecturer. 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 of cheese and dairy products. He is also 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 WMA World Championship Cheese Contest and the American Cheese Society Judging and Competition.

Kerry Kaylegian - Ph.D., Pennsylvania State University

Dr. Kerry E. Kaylegian is the Dairy Foods Research & Extension Associate at the Pennsylvania State University, Department of Food Science. Kerry provides technical support to the dairy industry and delivers outreach programs focused on improving the safety and quality of dairy products. Kerry received the 2013 Arthur W. Nesbitt Faculty Development Award for conducting a needs assessment to prioritize the development of outreach and training materials for the Pennsylvania dairy foods industry. Kerry directs and lectures in courses on dairy HACCP, pasteurizer operations, cheese making, dairy basics for artisan processors, and fundamentals of food science. She assists with the ice cream and cultured products short courses. Her research focuses on improving the functional and nutritional properties of milk fat as an ingredient. Kerry judges dairy products at several national competitions and is coach of the Penn State Collegiate Dairy Products Evaluation Team. Her degrees are in Food Science with an emphasis on dairy products, she has a B.S. and M.S. from the University of Wisconsin, and a Ph.D. and post-doctoral fellowship from Cornell University.

Sarah Masoni - Oregon State University

Sarah Masoni has worked more than 25 years in the food industry in Quality Assurance, Manufacturing, and Product Development. Sarah 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 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. 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. She graduated from Oregon State University with a Bachelor of Science Degree. Sarah has worked as a USDA inspector for the Cheese and Milk Re-grade program. She has previously been an executive board member for the Oregon Dairy Industries, and continues to participate in the ODI. Sarah currently is the Product and Process Development Manager for Oregon State University Food Innovation Center located in Portland, Oregon.

Max McCalman - Maître Fromager, MAXVOL, Inc.

Max McCalman is an advocate for artisanal cheese production and acts as consultant to the trade; he judges in cheese competitions in the United States and Europe, and is a frequent guest lecturer. He was America’s first restaurant-based Maître Fromager. Max is an author of books and a writer for cheese publications. Max’s first book: “The Cheese Plate” was nominated for awards by the James Beard Foundation and by the International Association of Culinary Professionals (IACP). His second book: “Cheese: A Connoisseur’s Guide to the World’s Best,” an expansive reference on the world’s finest cheeses and their wine pairings, won a 2006 James Beard Award; and his third book: “Mastering Cheese: Lessons For Connoisseurship from a Maître Fromager,” won the 2011 “World’s Best Book on Cheese” from Gourmand International World Cook Book Awards in Paris. His latest publication is McCalman’s Wine and Cheese Swatchbook and features fifty of the world’s greatest cheeses with his recommended wine partners for each.
Max has been awarded the title of Maître Fromager as designated by Le Guilde Internationale des Fromagers Confrérie de Saint-Uguzon, and in January 2011 was given an award from Les Trophées de l’Espirit Alimentaire (French Food Spirit Awards) for Entrepreneurship for 2010. Max joined New York City-based restaurant Picholine in 1994 where, as Maître d'Hotel, he created that restaurant's widely lauded cheese program with Chef-Proprietor Terrance Brennan. Soon after, he established the critically acclaimed cheese program at Artisanal Brasserie & Fromagerie, and then helped to create the Artisanal Premium Cheese Center, an on-line provider of premium cheeses that are made around the world. Picholine, Artisanal Bistro and the Artisanal Premium Cheese Center, all in New York City, are credited with being early adapters to build on-site "caves" to nurture cheeses to their peak stages of ripeness before making them available to the public. Max is a contributing editor to the leading cheese magazines: Culture and Cheese Connoisseur. McCalman is Chairman of the American Cheese Society's (ACS) Committee for Certified Cheese Professionals (CCP).

John Partridge - Ph.D., Michigan State University

John A. Partridge, Ph.D., was born in Newport, VT in 1952. During high school and college he worked at Elmwood Dairy Inc., a small fluid milk operation owned by his family. In 1975, he earned his B.S. in Dairy Technology from the University of Vermont and returned to Newport, VT, as Assistant Manager of the family operation. In 1978 he returned to the University of Vermont as a research technician where he completed his M.S. degree in Dairy Technology in 1980. John then moved to East Lansing to study for his Ph.D., which was completed in 1983, at which time he joined the faculty of the Department of Food Science and Human Nutrition (FSHN). Currently, John is jointly appointed as Associate Professor in the Departments of Food Science & Human Nutrition and Animal Science at Michigan State University. Throughout his career, he has served as the Advisor to the MSU Dairy Foods Complex, which includes a modern dairy plant, the "Dairy Store," teaching, research and extension laboratories. The MSU Dairy Plant manufactures ice cream and a variety of natural cheeses. John teaches courses in Unit Operations as well as Dairy Foods and is currently an Academic Advisor. In his role as Dairy Food Extension Specialist, John has worked with industry and regulatory leaders to provide training through the Michigan Dairy Education Partnership and direct consultation on many issues regarding milk and milk products including sensory evaluation. He has been the coach of the MSU Dairy Foods Evaluation team for 33 years and has been the Superintendent of the Michigan FFA Milk Quality Contest for 30 years. He is a co-instructor for the Annual MSU Artisanal Cheese Makers Short course and was the chief judge in the Cheese and Butter contest at the Michigan State Fair for 15 years.

George Patocka - Ph.D., University of Alberta

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, focussing 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).

Moshe Rosenberg - Ph.D., University of California, Davis

Dr. Moshe Rosenberg received his B.Sc. from the Hebrew University in Jerusalem and his M.Sc. and D.Sc. degrees (Food Engineering and Biotechnology) from the Technion, Israel Institute of Technology. Moshe has been a faculty member at the Department of Food Science and Technology at UC Davis since 1990. Dr. Rosenberg’s research program addresses topics related to: milk processing, cheesemaking, the development of quality attributes in cheese, cheese terroir
and regional origin of dairy and food products. Dr. Rosenberg's research is also focused on investigating the physico-chemical and microencapsulating properties of biopolymers and on using this knowledge in developing novel microcapsules and other devices for safe and effective delivery of nutrients through foods. Dr. Rosenberg teaches undergraduate and graduate courses in dairy chemistry & technology and in cheese chemistry, microbiology & technology. He instructs cheese making and milk processing courses to the American and International dairy industries and serves as a judge at national and international cheese contests. Dr. Rosenberg has published more than 100 scientific papers and has delivered numerous presentations at conferences and professional meetings all over the world.

Tonya Schoenfuss • Ph.D., University of Minnesota

Dr. Tonya Schoenfuss is an assistant professor at the University of Minnesota in the Department of Food Science and Nutrition. Her research focuses on cheese and dairy products, and she teaches Food Quality, Food Product Development and Dairy Product Chemistry and Technology courses. She was an industry judge for the Collegiate Dairy Product Evaluation Contest judging yogurt for 9 years. Dr. Schoenfuss currently coaches the collegiate dairy product evaluation team at the University of Minnesota. Additionally, she judges cheese and butter for the North Central Cheese Industries Association, The Upper Midwest Dairy Industries Association and the Wisconsin Cheese Makers Association.

Russell Smith • Dairy Australia

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 cheesemaker who consults to cheesemakers 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 2010, he started a school’s cheese making program for science teachers/students which was organized by the Royal Brisbane Show. In 2012, this program was awarded the Peter Doherty Award for innovation in science education by the Queensland government. The program has proved such a success that Dairy Australia has funded the program and it was taken Australia-wide in 2013. Also in 2013, Dairy Australia published his training manuals for cheese and dairy judges, as well as one for chefs.

Marianne Smukowski • Wisconsin Center for Dairy Research

Marianne is a graduate of UW-Madison with a degree in Foods Science. Marianne worked for the USDA-Dairy Division for 9 years, then joined Land O’ Lakes as a QC specialist for 5 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.

Steve Zeng • Ph.D., Langston University

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. His research interest has been in sub-clinical mastitis and its effect on composition of goat milk; the sensory quality and yield of cheese; and the quality, safety and shelf-life of goat milk products. With his industrial and academic experiences, he has conducted more than fifty cheesemaking workshops/schools in many states in the U.S. as well as in Kenya, China, Argentina, Armenia, and the Republic of Georgia. He has judged the ACS Judging and Competition, the United States Cheese Championship and the World Cheese Championship in the last six years.
Ray Bair  - Cheese Plus
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 pastries 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. As 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.

Francesca di Donato  - ACS CCP, Whole Foods
I was in school and on my way to becoming a Kindergarten school teacher when I discovered my love of cheese while working at Oakville Grocery. I promptly dropped out of college to pursue a career in the field of cheese and have never looked back. After leaving Oakville Grocery I took a position with Whole Foods Market where I have been employed for the last 11 years. This year I passed my CCP exam and was inducted into the Guilde Internationale des Fromagers. I currently hold my dream job of Regional Cheese Buyer for WFM Nor Cal. and reside in Oakland Ca. where I enjoy dancing, reading, cooking, hiking and spending time with my friends and family in my spare time.

Gordon Edgar  - Rainbow Grocery Co-Op
Gordon Edgar loves cheese and worker-owned co-ops, and has been combining both of these infatuations as the main cheese buyer for San Francisco’s Rainbow Grocery Cooperative since 1994. Gordon has been a judge at numerous national cheese competitions, a board member for the California Artisan Cheese Guild, and has had a blog since 2002. His cheese memoir, Cheesemonger: A Life on the Wedge was published in 2010 and his next book, The United States of Cheddar will be out in 2015. He enjoys mold in the right places, good cheese stink, and washing his hands upwards of 100 times a day.

Janet Fletcher  - Food Writer
Janet Fletcher is the author or co-author of more than two dozen books on food, beer and 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.

Debbie Harris  - New Seasons Market
Debbie Harris moved to Portland from rural Oregon. After several years in restaurant management she happened upon the world of specialty cheese, in the late 90’s, at the well-loved grocery chain, Nature’s Fresh NW. Debbie has spent the majority of her life in cheese at New Seasons Market, a Portland, OR based grocery chain. New Seasons Market sells over 700 varieties of cheese from esoteric importers, to tiny American artisan selections. They are proud to help support a vast number of local NW cheesemakers and support the knowledge, experience and friendliness of the cheese staff in the stores. Since 2000, Debbie has gone from the company’s lone cheese manager, at the first location, to her current role where she runs the cheese program for New Season Market’s 13 stores.

Kim Iannotti  - Peterson Company
Kim Iannotti has worked for The Peterson Company for the past 8 years. She is and always has been passionate and focused on specialty cheese, since her beginnings at Pastoral Artisan Cheese, Bread and Wine in Chicago. She’s still learning the ins and outs of importing and distribution, and every day she appreciates the wonderful opportunities she has to work closely with producers and affineurs from all over the US and the world.
Steve Jones - Cheese Bar

Steve began his cheesemongering career nearly 20 years ago, opening several cheese counters in the Midwest. In 2006 Steve launched his own retail business, Steve’s Cheese, a small cheese counter in Northwest Portland. In March 2010, the business moved to Cheese Bar, a retail cheese counter and casual restaurant that offers a rotating menu built with artisan and farmstead products. Cheese Bar allows Steve to share his love of beer and beer/wine pairings. Steve’s experience includes directing the cheese department for Provvista Specialty Foods Inc.; brokering for a group of Oregon artisan cheesemakers; and interning in affinage and marketing with Neal’s Yard Dairy in London. As a consultant and instructor with the Food by Hand’s The Craft and Business of Retailing Artisan Cheese seminar and the Cheese School of San Francisco, Steve has shared his enthusiasm for cheese and retail expertise with aspiring cheesemongers. As a consultant and instructor with the Food by Hand’s The Craft and Business of Retailing Artisan Cheese seminar and the Cheese School of San Francisco, Steve has shared his enthusiasm for cheese and retail expertise with aspiring cheesemongers. He has also designed and led numerous classes in a variety of venues on beer basics and cheese pairing. He is a founding member of The Wedge, Portland’s Firkin Fest, the biannual Portland cheese festival, and in 2009 was half of the winning team in the American Cheese Society’s (ACS) first annual Cheese Mongering competition. Steve’s long background in beer exploration and pairing includes classes and collaborations with many microbreweries. Steve has served multiple times as a judge and as a presenter for the annual ACS Conference and Competition, as well as the American Dairy Goat Association, 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 AnnualCheesemonger Invitational in Long Island, New York.

Sheri LaVigne - The Calf & Kid

Sheri LaVigne is the owner/lead cheesemonger of The Calf & Kid Artisan Cheese Shop in Seattle, WA. In just 4 years the shop has gained an impressive reputation for carrying the best and brightest cheeses available in the Pacific Northwest, served up with the highest level of customer service. Raised on a small farm in rural New Mexico, Sheri developed a deep love and appreciation for agriculture, homemade goods and Nubian goats at a very early age. The passion for cheese came later while living in New York City, frequenting the Bedford Cheese Shop in her neighborhood of Williamsburg, Brooklyn. Relocating to the Pacific Northwest brought the best of all worlds together in an urban environment that is closely tied to local, small food production. The rise of artisan cheesemaking and the lack of dedicated cheese counters in the area drove Sheri to open her modest shop in 2010. She now works closely with several Washington and Oregon based cheesemakers, curating a selection that boasts pride of the region and the stellar products available. Sheri hosts sold out educational cheese tasting courses and farm tours, and is in the process of opening a service-based cheese bar in the summer of 2014.

Emiliano Lee - Farmshop

Emiliano Lee is the Specialty Buyer, Forager & Educator for Farmshop in California and currently sits on the Board of Directors for the California Artisan Cheese Guild as Trade Vice President. Founding Farmshop’s retail program in 2011, Emiliano has built a domestic cheese program with a heavy Californian focus, expanding that program throughout the Market, capturing a philosophy of showcasing seasonality through foods crafted by regional artisans. 2014 will see that expansion into the world of ecommerce. Coming from a long line of grocers, Emiliano’s passion dates back to his childhood in Oakland stealing bites of Brie from the wheel in his father’s desk drawer and later spending his allowance at the Creighton’s old 6th Avenue Cheese Shop as a teen in San Francisco. First working with cheese in the late 1990’s in Oakland, Emiliano established himself a decade later in Salt Lake City, Utah, where he was able to expand and share his knowledge of cheese and specialty food while learning the challenges of logistics and sourcing. During this time, Emiliano made certain to constantly hone his craft consulting with regional cheesemakers, assisting at local creameries, and briefly immersing himself abroad at Neal’s Yard Dairy in London, UK. Emiliano has judged for the American Cheese Society since 2009, is a member of Culture Magazine’s Editorial Advisory Board, and in 2013 helped kick off informal monthly gatherings for cheese professionals and their peers via the Norcal & Socal Cheese
Collective facebook groups. Emiliano participated in the inaugural 2010 Cheese Monger Invitational, has been a panelist and moderator at the Sonoma Valley Cheese Conference (2011) & ACS Conference (2011, 2014), and judged the Specialty Food Association SOFI Awards (2013) and Good Food Awards (2014).

Charlie Maki - Mazzaro's Market
Charlie Maki is currently the head cheesemonger, manager and buyer at Mazzaro’s Italian Market in St. Petersburg FL. He is a single dad of 6 and 8 year old daughters who asked Santa this year for “cheese uniforms” so they could come to work with dad “to do the coolest thing ever!”. In 2003 while volunteering at, then attending, the Institute of Culinary Education in NYC, Charlie was introduced to Artisanal Bistro and Fromagerie. He spent 2 years making cheese plates at Artisanal with some of the finest professionals in the industry, and an additional 2 years at the great Bedford Cheese Shop in Brooklyn, which solidified his love of the craftsmanship and artistry of the world’s finest cheeses and the passions and personalities that come with it. Over the years Charlie has mongered at Cowgirl Creamery in DC; Whole Foods Market in Fairfax, VA and Raleigh, NC; and at St. James Cheese Company in New Orleans, LA. A love of the products and people that are drawn to and make a career of fine cheese and cheese mongering fuel Charlie’s commitment to the world’s specialty food industry and American artisan cheese and specialty foods, in particular.

Tripp Nichols - Formaggio Kitchen
Tripp Nichols grew up in Harvard, MA and crossed the country to attend the University of Montana where he graduated with a degree in Business. Returning to New England after college, Tripp’s passion for food (particularly cheese) and his curiosity to learn more about food production brought him to Formaggio Kitchen. In the five years he has worked at Formaggio Kitchen, Tripp has worn many hats while representing the store at local farmers’ market in Cambridge and teaching classes, both in-house and at Boston University. When not at work, Tripp frequently spends his free time visiting with domestic cheesemakers, sometimes helping to make a few wheels of cheese and always enjoying learning more about the extraordinary artisan cheeses being made in the United States today. On these farm visits, made about every three weeks, Tripp often picks up cheese for the shop. One of his favorite things about working at Formaggio Kitchen is the relationship the store has with domestic producers. Recently, Tripp returned from France where he was traveling in the Pyrenees, visiting farms and tasting with cheesemakers and affineurs. Currently, Tripp is a cheesemonger and classroom instructor at Formaggio Kitchen Cambridge. He is in charge of the domestic cheese program and serves as Domestic Cheese Buyer. In addition to his fondness for domestic cheese, Tripp enjoys cooking, eating, pickling things and reading about food!

Patty Peterson - Larry’s Market
Patty Peterson 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, at the time, unknown products at the store. Larry’s Market was the first to sell brie, Perrier and croissants in the state of Wisconsin. 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. Patty remembers “taking inventory” at the store when she was 13 and began working summers and school holidays the day after she graduated from high school. After college and a brief stint in design, the urge to return to the store was too great, and she has been working there full-time ever since. For the past several years, Patty has been committed to championing American artisan cheeses. She enjoys working with local Wisconsin cheesemakers and, along with Steve, has helped many new cheesemakers get their product to market. As 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 again this year.
Mary Quicke - Quickes Traditional Ltd.
Mary Quicke runs J G Quicke & Partners, and Quickes Traditional Ltd an integrated cheesemaking and farming (cows and crops) business. She is the 14th generation on the farm. The aim of the business is to produce world class traditional cheese, with a flavour that is complex, balanced and with a long finish. Quicke’s Traditional Cheddar Cheese is the largest British naturally matured traditional cheddar maker, selling to wholesalers and the independent market, and to export, mainly US and Australia. Quicke’s cheeses consistently win trophies at major cheese competitions in the UK. The 1500 acre farm that has 500 cows grazing outside for 10-11 months a year, also grows crops to feed the cows, to sell and to support wildlife in extensive environmental schemes. The business employs 33 people in Newton St Cyres, Exeter, Devon, England. Mary has various interests across the food, farming and wildlife sectors. She was awarded MBE for contribution to farming & cheesemaking in 2005. She was the President of Devon County Show in 2012; the Past chairman of 300 Cow Club; the longest serving director of Devon Grain; a committee member of Slow Food Devon Convivium; and the Founder Vice chairman of Maize Growers Association. Additionally, Mary has been a judge at World Cheese Awards, Bath & West Show, British Cheese Awards & at the ACS Judging and Competition. Quicke’s cheese consistently wins prizes at cheese competitions in the UK.

Connie Rizzo - DeLaurenti Specialty Foods
Connie Rizzo was born to an immigrant Italian father and a mother from a small Iowa family farm. She was exposed at an early age to healthy home cooking and often ethnic rich foods. After 18 years of putting her college degree to practice in the counseling field she decided to follow a different passion, that of food; which in turn led her to the door of DeLaurenti Specialty Food and Wine in Seattle, WA. Connie has been a cheesemonger at DeLaurenti for 23 years; 16 of those years have been as the cheese buyer. She has continued the DeLaurenti legacy of being the premier cheese shop in Seattle in the ever popular and famous Pike Place Market. Buying cheese and managing a case of 300 plus cheeses is but a fraction of what Connie does. Inspiring passion in fellow cheesemongers, championing cheesemakers, and educating customers are all delights and challenges she embraces. She has been an integral part of the team at DeLaurenti creating and promoting the Seattle Cheese Festival for 8 years (2005 - 2012) that gave a spotlight to the artisan cheese community worldwide. Her responsibilities for the festival included organizing the seminars which brought in such cheese notaries as the late Daphne Zepos, Herve Mons, Luigi Guffanti, Debra Dickerson and a host of other personalities du fromage. Connie has also taught a community artisan cheese class at the local Seattle Community College and participated in the community at various charitable events.

Chutharat Sae Tong - Cheese Board Collective
Chutharat Sae Tong got into cheese not in the most straight forward way. Born across the pond in Thailand, the cheese world was furthest from her childhood memories of tropical fruits, beaches and sunshine. She then slowly zigzagged her way closer when she moved to the US, eventually landing in the Bay Area for college. The world of Architecture got in the way for a few years after college, then smack, Chutharat not only discovered cheese but got smeared every which way in it. After working as a cheesemonger and buyer for the last eight years, cheese envelops her everyday life, waking up always tasting, experiencing and learning about the world of cheese.

Kathleen Shannon Finn - Cheese Diva
Kathleen Shannon Finn was born in San Francisco and has lived in the San Francisco Bay Area all her life. She is former Cheese Category Manager for a specialty distributor in northern California; past president of the American Cheese Society; Garde et Juré and maître fromager in the Guilde des Fromagers Confrérie de Saint-Uguzon. Kathleen has judged Aesthetics for the American Cheese Society Judging and Competition and the British Cheese Awards. In 2009, she was presented with an American Cheese Society Lifetime Achievement Award. In addition to cheese distribution and sales, her career has focused on retailer-centered cheese education programs.
Carlos Souffront - Andronico's Community Market and A.G. Ferrari Foods

Carlos Souffront has spent the whole of his professional career working with cheese. From his first job working for the Michigan specialty grocer the Merchant of Vino; to his formative tenure as buyer within the Zingerman's Community of Businesses; to his current role purchasing for two of the Bay Area's most esteemed and long-established specialty food chains, Andronico's Community Market and A.G. Ferrari Foods; Carlos' enthusiasm and connoisseurship for cheese has made him one of the retail industry's most knowledgeable and experienced mongers. His visits with many of his favorite producers on buying trips and his close working relationship with matures such as, the Neal's Yard Dairy, Fromageries Mons and Petite and the Cellars at Jasper Hill, have refined his discerning palate, his rigor toward batch selection and even his techniques for finishing cheeses at retail. This is Carlos Souffront's 2nd time judging at the ACS Judging and Competition.

Sue Sturman - Academie Opus Caseus

Sue Sturman has been in the food and hospitality industry for more than 30 years. Her career in cheese began in Paris, where she lived for six years and studied classical French cuisine and pastry at the Ritz-Officier Ecole de Gastronomie Française at the famed Paris Ritz, subsequently serving as Assistant Director of the school. Later, she founded epicurean catering, offering gourmet food prepared onsite for clients in and around Paris. In New York from 2002 to 2008, Sue taught cooking classes and cheese classes at Murray's, Agata and Valentina, and Sur La Table. She served as Marketing and Development consultant for the New York State Farmstead & Artisanal Cheese Makers' Guild. As Chair of the American Cheese Society's Certified Cheese Professional™ program she led the development of a national certification exam; the Body of Knowledge, a searchable database of cheese education; and a study guide bibliography. In addition, she is a frequent presenter at ACS national conferences. In 2011, Susan was inducted into the Guilde International des Fromagers with the rank of Garde et Juré. She has served as a cheese judge at the French national Concours Générale Agricole at the Salon du Fromage in Paris and at the ACS Judging and Competition. She has written for Cheese Connoisseur and Deli Business magazines, and has been a frequent guest on Heritage Radio Network's Cutting the Curd radio show. In late 2012, Sue joined the Mons team and created the Academie Opus Caseus with Laurent Mons, offering a French curriculum of professional development programs in English in both France and the United States. The Academie is currently the only school to be designated an ACS CCP™ Authorized Education Center. The Academie currently offers courses in France at Mons Fromagerie, in the United States at Jasper Hill Farm, and in collaboration with the School of Artisan Food in the UK.

Laura Werlin - Author

Laura Werlin is one of the country's foremost authorities on cheese. She is the award-winning author of six books on the subject, is a sought-after speaker and spokesperson for consumer and trade organizations, and is a frequent television and radio guest. An expert in cheese and wine pairing and in particular American artisan cheese, Werlin received the prestigious James Beard award for her book The All American Cheese and Wine Book and a James Beard nomination for her book, Laura Werlin's Cheese Essentials. Following on the heels of her comfort food book, Grilled Cheese, Please!, her second book on the world's best sandwich, Werlin's most recent book is Mac & Cheese, Please!. Her first book, The New American Cheese was the first book of its kind to shine the spotlight on American cheeses and cheesemakers and presaged the now thriving American cheesemaking landscape. Laura has been featured on numerous television and radio segments across the country and writes for national magazines including Food & Wine, Saveur, and Everyday with Rachael Ray. She is known for her approachable yet authoritative teaching style and is frequently asked to conduct cheese and wine pairing, cheese education, and cooking classes across the country. Laura is a recent inductee into the prestigious Guilde des Fromagers and serves as the president of the American Cheese Education Foundation, an arm of the American Cheese Society of which she has been a member for sixteen years. When she is not eating or teaching about cheese, she can be found jogging on the streets of San Francisco, where she lives, or hiking in the mountains, which she loves.
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750 Chileno Valley Rd.
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(707) 763-1025
www.achadinha.com

Agropur Fine Cheeses
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St-Hubert, QC J3J 1G5
Canada
(450) 443-5326

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www.alcearoseafarm.com

Allemar Cheese Company
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www.sincerelybrigitte.com

Annabella Creamery, Inc.
1804 Kristy Court
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(305) 510-0054
www.annabelacreemery.com

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PO Box 136 300 Hwy 14
Areni, WI 53503
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arenacheese.com

Arthur Schuman Inc
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(973) 787-8821
http://www.arthurschuman.com

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www.asgaardfarm.com

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Unit 1
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Canada
(905) 696-2776
www.finica.com

Atalanta Corporation/Quality Cheese Inc.
111 Jevlan Dr.
Vaughan, ON L4L 8C2
Canada
(905) 265-9991
qualitycheese.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

Ballard Cheese Inc.
1764 South 21oo East
Gooding, ID 83330
(208) 308-4611
www.Ballardcheese.com

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www.belfiorecheese.com

BelGioioso Cheese Inc.
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www.belgioioso.com

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www.bellechevre.com

Bellwether Farms
9999 Valley Ford Road
Petaluma, CA 94952
(707) 763-6993
www.bellwetherfarms.com

PaRticiPaTiNg CoMPanieS
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<td>Caves of Faribault</td>
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<td>Cellars at Jasper Hill</td>
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<td>Central Coast Creamery</td>
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<td>Chapel’s Country Creamery</td>
<td>10380 Chapel Rd</td>
<td>Easton, MD 21601</td>
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Denair, CA 95316  
(530) 304-0389  
www.Ewetopiadairy.com

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PO Box 1902  
Bandon, OR 97411  
(425) 922-7105

Face Rock Creamery  
Fagundes Old-World Cheese  
8700 Fargo Ave  
Hanford, CA 93230  
(559) 582-2000  
www.OldWorldCheese.com

Fair Oaks Farms  
856 N 600 E  
Fair Oaks, IN 47943  
(219) 394-2025  
www.fofarms.com

Farms For City Kids Foundation  
706 Caper Hill Rd.  
Reading, VT 05626  
(802) 484-1226  
sbccheese.org

Fiore di Capra Inc.  
PO Box 271  
Pomerene, AZ 85627  
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Goatmilkandcheese.com

Firefly Farms  
107 South Main Street  
P.O. Box 257  
Accident, MD 21520  
(301) 746-8188  
www.fireflyfarms.com

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7206 Kiernan Ave.  
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(209) 545-5495  
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Garden Variety Cheese  
1481 San Miguel Canyon Rd.  
Royal Oaks, CA 90576  
(831) 761-3630  
www.gardenvarietycheese.com

Goat Lady Dairy  
3515 Jess Hackett Rd.  
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(919) 699-6194  
www.goatladydairy.com

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(573) 875-0706  
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(508) 748-2208  
www.greathillblue.com

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www.gunnshillcheese.ca

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(808) 960-1005  
www.hawaiianislandgoatdairy.com

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Royal Oaks, CA 90576  
(831) 761-3630  
www.gardenvarietycheese.com

Goat Lady Dairy  
3515 Jess Hackett Rd.  
Climax, NC 27233  
(919) 699-6194  
www.goatladydairy.com

Goatsbeard Farm  
11351 Callahan Creek Road  
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Canada  
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(808) 960-1005  
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www.jandbcheese.com

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www.jacobscreamery.com

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www.jisacheese.com

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www.karouncheese.com

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www.keelyescheseco.com

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www.kelleycountrycreamery.com

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www.keswickcreamery.com

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Monroe, WI 53566
(608) 325-3021
klondikecheese.com

Kokoborrego Cheese Company 639B State Route 19
Mount Gilead, OH 43338
(614) 657-8559
www.kokoborrego.com

Kraft Foods 801 Waukegan Rd
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(217) 621-2434

Kurtwood Farms 18409 Beall Road SW
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www.kurtwoodfarms.com

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www.alexisdeportneuf.com

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www.roguecreamery.com

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www.ruggleshill.com

Rumiano Cheese Company
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Willows, CA 95988
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www.rumianocheese.com

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www.sagefarmgoatdairy.com

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Fallon, NV 89406
(775) 745-9115

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Canada
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www.sartoricheese.com

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4185 Highway 101 N.
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tuluma@tuluma.com

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tomales, CA 94971
(707) 878-2041
toluna.com

Toscana Cheese Company
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Secaucus, NJ 07094
(201) 617-1500
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Traders Point Creamery
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Zionsville, IN 46077
(317) 733-1700
traderspointcreamery.com

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2330 Molly Pitcher Hwy.
Chambersburg, PA 17202
(717) 709-0711
tricklingspringscreamery.com

Twig Farm
2575 South Bingham Street
West Cornwall, VT 05778
(802) 462-3363
twiga@twiga.com

Union Star Cheese
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Fremont, WI 54490
(920) 716-2542
unionstarcheese.com

University of Connecticut Dept.
of Animal Science Creamery
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Storrs, CT 06269
(860) 486-0567
http://www.animalscience.uconn.edu

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(608) 935-5558
www.uplandscheese.com

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

V&W Supremo Foods
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Chicago, IL 60608
(312) 287-1859
http://vwsupremo.com

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

Vella Cheese Company
315 2nd St. E.
Sonoma, CA 95476
(707) 938-2323
vella@vellacheese.com

Vermont Creamery
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Websterville, VT 05678
(802) 479-9371
www.vermontcreamery.com

Vermont Farmstead Cheese Company
P.O. Box 6
South Woodstock, VT 05071
(802) 457-9992
www.vermontfarmstead.com

Victory Hill Farm
200444 County Road F
Scottsbluff, NE 69361
(308) 641-8429
www.vhfarm.com

Vintage Cheese of Montana
1414 West Koch St.
Bozeman, MT 59715
(406) 579-5125
www.mountina.com

von Trapp Farmstead LLC
251 Common Rd
Waitsfield, VT 05673
(802) 310-1348
www.vontrappfarmstead.com

Weirauch Farm & Creamery
P.O. Box 538
Penngrove, CA 94951
707-217-2879
weirauchfarm.com

Weirfield Farm
28 Worcester Rd.
Hubbardston, MA 1452
(978) 928-5110
www.chevre.com

Widmers Cheese Cellars
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214 W Henni St
Theresa, WI 53091
(920) 488-2503
www.widmerscheese.com

Wiebe Dairy
2932 Goldenrod
Durham, KS 67438
(620) 732-2846
www.jasonwiebedairy.com

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

Willapa Hills Cheese
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Doty, WA 98539
(206) 412-2713
www.willapahillscheese.com
Winter Park Dairy
4501 Howell Branch Road
Winter Park, FL 32792
(407) 671-5888
www.winterparkdairy.com

Wolf Meadow Farm
91 High Street
Amesbury, MA 1913
(978) 201-1606
www.wolfmeadowfarm.com

Woodcock Farm Cheese Comp.
30 Woodcock Ln, PO Box 21
weston, VT 5161
(802) 824-6135

Yarmuth Farms
1100 Summit Ave East
seattle, WA 98102
(206) 409-1374
www.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

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SAMPLE THE 2014 JUDGING & COMPETITION ENTRIES!

FRIDAY, AUGUST 1
SACRAMENTO CONVENTION CENTER

YOU’RE INVITED

BRUNCH OF CHAMPIONS
11:00 AM – 12:15 PM  HALL B

SAMPLE YOGURTS, CULTURED PRODUCTS, BUTTERS, AND FRESH UNRIPENED CHEESES FROM THE 2014 JUDGING & COMPETITION AT THE BRUNCH OF CHAMPIONS. WINNERS WILL BE HIGHLIGHTED, AND YOU’LL HAVE A CHANCE TO ENJOY THESE DELICIOUS PRODUCTS WITH A VARIETY OF BREADS AND CONDIMENTS.

SPONSORED BY: Central Market
REALLY INTO FOOD

FESTIVAL OF CHEESE
FRIDAY, AUGUST 1  - HALL C
6:00 PM – 7:00 PM, MEMBERS-ONLY ADMISSION
7:00 PM – 9:30 PM, GENERAL ADMISSION

SAMPLE THE MANY INCREDIBLE CHEESES ENTERED INTO THE 2014 JUDGING & COMPETITION, INCLUDING THIS YEAR’S WINNERS, ALONG WITH CRAFT BEER, WINE, CIDER, AND AN INCREDIBLE ARRAY OF SPECIALTY FOODS FROM ACS FESTIVAL MARKETPLACE SPONSORS. TAKE AWAY A COMMEMORATIVE WINE GLASS AND COCKTAIL PLATE, AND PLAN TO PURCHASE A CHEESE “GRAB BAG” ON THE WAY OUT (CASH ONLY)!

ADMISSION IS INCLUDED FOR FULL CONFERENCE REGISTRATION HOLDERS AND FRIDAY DAY PASS HOLDERS. ADDITIONAL TICKETS ARE AVAILABLE FOR GUESTS OF ACS MEMBERS AND THE GENERAL PUBLIC. INQUIRE ABOUT AVAILABILITY AT THE CONFERENCE REGISTRATION DESK IN THE WEST LOBBY.