



**ACS STATEMENT ON THE IMPORTANCE OF  
ARTISAN, FARMSTEAD, AND SPECIALTY CHEESE**

*Released November 17, 2010*

Consumers, retailers, chefs, and distributors benefit from access to a wide and varied selection of the highest quality, American-made cheeses that are safe, delicious, healthy, and wholesome.

It is important to protect and preserve the right of cheesemakers of all sizes and business models to craft safe, diverse, and delicious cheese based on the best production methods.

Dairy farmers deserve the right to make cheese from raw or pasteurized milk as a viable way to protect their livelihood, support local economies, add diversity to the nation's diet, and preserve long-standing methods and traditions.

Artisan, farmstead, and specialty cheeses are part of a broader movement that focuses on sustainable agricultural practices, farm-to-table distribution, informed food choices for consumers, and connecting local producers with consumers.

The ACS Annual Judging & Competition proudly recognizes American cheesemakers' efforts to produce the highest-quality American cheeses made from American milk sources.

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About the American Cheese Society

The American Cheese Society (ACS) is the leading organization supporting the understanding, appreciation, and promotion of farmstead, artisan, and specialty cheeses produced in the Americas. Over 1,400 members strong, ACS provides advocacy, education, business development, and networking opportunities for cheesemakers, retailers, enthusiasts, and the extended industry. ACS strives to continually raise the quality and availability of cheese in North America. For more information, visit [www.cheesesociety.org](http://www.cheesesociety.org).

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