

[Convention](#)[Membership](#)[Online Store](#)[Cheesemakers](#)[Distributors](#)[Retailers](#)[Suppliers](#)[Enthusiasts](#)[Events](#)[Contact](#)[Raw Milk](#)*The American
Cheese Society* *Become a
Member!*

Winners of the American Cheese Society's Annual Cheese Competition



Best of Show awarded to Vermont Shepherd Cheese, a
joint effort by Highland Sheep Dairy & Vermont
Shepherd Farms

Aged Goat's Milk Cheeses

Open Category

1st	Cheddar Style Goat	Mt. Sterling Cheese	Dan Ludwig
2nd	Mt. McKinley	Cypress Grove Chevre	Mary Keehn
3rd	Silk Hope	Celebrity Dairy	Fleming Pfann

American-Made International Style

Combined: Havarti, All Milks, All Flavors or Open Category, Cow's Milk

1st	Dofino Havarti	Arla Foods, Inc.	Kerm Jepsen
2nd	Havarti	LeRaysville Cheese Factory	Jim Amory
3rd	Knight's Vail	Roth Kase U.S.A., Ltd.	Bruce Workman

Dutch Style, Cow's, Goat's, and Sheep Milk

1st	Gouda	Cal Poly Creamery	Emilio Medrano
-----	-------	-------------------	----------------

Open Category, Goat's Milk

1st	Fontina	Vermont Butter & Cheese	Allison Hooper
-----	---------	-------------------------	----------------

American Originals

Open Category, Cow's Milk

1st	Mountain Cheese	Blythedale Farm	Karen Galayda/Tom Gilbert
2nd	Mezzo Secco	Vella Cheese Co.	Charles Malkassian
3rd	Monterey Jack	Straus Family Creamery	Larry Peter

Open Category, Goat's Milk

1st	Classic Blue Log	Westfield Farm, Inc.	Robert Stetson
2nd	Shepherd's	Yerba Santa Dairy	Jan Eckert
3rd	Bluebonnet	Westfield Farm, Inc.	Robert Stetson

Open Category, Sheep's Milk

1st	Autumn Oak	Willow Hill Farm	Willow Smart
-----	------------	------------------	--------------

Blue Mold Cheese

Blue-Veined Cow's Milk

1st	Rustic Blue	Bingham Hill	Kristi Johnson
2nd	Great Hill Blue	Great Hill Dairy, Inc.	John Tobbe
3rd	Jersey Blue	Blythedale Farm	Karen Galayda/Tom Gilbert

Butters

Cow's and Goat's Milk

1st	Cultured Butter	Vermont Butter & Cheese	Allison Hooper
2nd	Goat Milk Butter	Mt. Sterling Cheese	Dan Ludwig

1st	Black Diamond Cheddar	Black Diamond Cheddar	Rajeau Galipeau
2nd	Aged Cheddar	Widmer's Cheese Cellars	Joseph Widmer
3rd	Raw Milk Farmhouse	Shelburne Farms	Ross Gagnon

Aged Less Than 9 Months, Cow's Milk

1st	Sharp Cheddar	Organic Valley/CROPP Cooperative	Helen Jo Gudgeon
2nd	Medium Cheddar	Straus Family Creamery	Bob Laffranchi
3rd	White Cheddar	Spring Hill Jersey Cheese	Larry Peter

Flavor Added, Any Age

1st	Merlot Cheddar	Bass Lake Cheese Factory	Scott Erickson
2nd	Green Olive Cheddar	Cabot Creamery	Cabot Creamery
3rd	Sage Cheddar	Grafton Village Cheese	Rick Woods

Aged Less Than 9 Months, Goat's Milk

1st	Chevre Noir	Fromagerie Tournevent	Louis LeFebvre
2nd	Goat Milk Cheddar	Cypress Grove Chevre	Mary Keehn
3rd	Cheddar	Redwood Hill Farm	Jennifer Bice/Nasko Draganski

Cheese Spread**Open Category, Cow's Milk**

1st	Cheese Spread	Shelburne Farms	Ross Gagnon
2nd	Fresh Herb & Garlic	CIBO	Deborah Nease
3rd	Cream Cheese/Vidalia Onion	Rondele Specialty Foods	Dave Zielazowski

Open Category, Goat's and Sheep's Milk

1st	Fromage Blanc/Garlic	Cypress Grove Chevre	Mary Keehn
2nd	Chevre Spread/Green Chili	Haystack Mountain Goat Dairy	Jim Schott
3rd	Garlic & Herb	Old Chatham Shepherding Company	Benoit Maillot

Cultured Cheese Products**Cow's Milk**

1st	Quark	Vermont Butter & Cheese	Allison Hooper
2nd	Crème Fraiche	Bellwether Farms	Liam Callahan
3rd	Crème Fraiche	Tomales Bay Foods/Cowgirl Creamery	Fons Smits/Sue Conley

Goat's Milk

1st	Yogurt	Redwood Hill Farm	Jennifer Bice/Nasko Draganski
2nd	Fromage Blanc	Harley Farms/Sea Stars Goat Cheese	Dee Harley
3rd	Plain Yogurt	Skyhill Napa Valley Farms	Heath Benson

Farmhouse Cheeses**Open Category, Cow's Milk**

1st	Orb Weaver Cave Aged Farmhouse	Orb Weaver Farm	Marion Pollack/Marjorie Susman
2nd	Raw Milk Farmhouse	Shelburne Farms	Ross Gagnon
3rd	Sareanah	Three Sisters Farmstead Cheese	Marisa Helarides

Open Category, Goat's Milk

1st	California Crottin	Redwood Hill Farm	Jennifer Bice/Nasko Draganski
2nd	Shepherd's Xtra Dry	Yerba Santa Dairy	Jan Eckert
3rd	Le Petit Tomme	Lazy Lady Farm	Laini Fondiller

Open Category, Sheep's Milk

1st	Vermont Shepherd	Major Farm	Ellen & Bruce Clement
-----	------------------	------------	-----------------------

Feta Cheeses**Goat's Milk**

1st	Feta	Harley Farms/Sea Stars Goat Cheese	Dee Harley
2nd	Feta	Skyhill Napa Valley Farms	Heath Benson
3rd	Feta	Vermont Butter & Cheese	Allison Hooper

Flavored Cheeses**Open Category, Cow's Milk**

1st	Jalapeno Farmstead Gouda	Winchester Cheese Company	Valerie & David Thomas
2nd	St. John Santa Fe	Fagundes Old-World Cheese	John Fagundes

1st	Boulder Chevre w/Rosemary	Haystack Mountain Goat Dairy	Jim Schott
2nd	Pepper Chevre	Cypress Grove Chevre	Mary Keehn
3rd	Lemon Pepper	Goat Hill Farm & Dairy	Steven Mueller

Open Category

1st	Fresh Goat	Pure Luck Goat Dairy	Sara and Amelia Bolton
2nd	Boulder Chevre	Haystack Mountain Goat Dairy	Jim Schott
3rd	Plain Goat	Goat Hill Farm & Dairy	Steven Mueller

Fresh Sheep's Milk**Open Category and Flavor Added**

1st	Little Holmes	Lovetree Farmstead Cheese	Mary Falk
2nd	Sumac Holmes	Lovetree Farmstead Cheese	Mary Falk
3rd	Cub	Lovetree Farmstead Cheese	Mary Falk

Fresh Unripened Cheese**Cow's Milk**

1st	Ricotta	F. Capiello Dairy Products	Ed Ida
2nd	Mascarpone	Belfiore Cheese Company	Richard Machado
3rd	Ricotta	Calabro Cheese Corp.	Frank Angeloni

Goat's Milk

1st	Ricotta	Harley Farms/Sea Stars Goat Cheese	Dee Harley
-----	---------	------------------------------------	------------

Hispanic & Portuguese Style Cheese**Open Category, All Milks**

1st	Queso Blanco	Calabro Cheese Corp.	Frank Angeloni
-----	--------------	----------------------	----------------

Italian Type Cheese**Fresh Mozzarella, All Milks**

1st	Fior di Latte	Belfiore Cheese Company	Richard Machado
2nd	Fresh Mozzarella - Direct Acid	Mozzarella Fresca/Italian Cheese	Richard Roughton
3rd	D'Celli Fresh Mozzarella	Woolwich Dairy	Dale Long

Mozzarella Types, All Milks

1st	Mozzarella Whole Milk	Saputo Cheese USA,	Jim Ford/Mike Harris
2nd	Scamorza	Calabro Cheese Corp.	Frank Angeloni
3rd	Mozzarella Part Skim	Saputo Cheese USA,	Jim Ford/Mike Harris

Pasta Filata Types, All Milks

1st	Provolone Unsmoked	Saputo Cheese USA	Jim Ford/Mike Harris
2nd	LMPS Mozzarella String Cheese	Pollio Italian Cheese Company	Lori Otto
3rd	Burrino w/ Gorgonzola	Gemelli, Inc.	Fred & Vincent Ionato, Lino Esposito

Low Fat/Low Salt Cheeses**Open Category, All Milks and Flavor Added**

1st	Dace Kase	Roth Kase U.S.A., Ltd.	Bruce Workman
2nd	Reduced-Fat Lacey Swiss	Cal Poly Creamery	Emilio Medrano
3rd	Feta Fat-Free Mediterranean Herb President	Lactalis USA, Inc.	Remy Colas

Marinated Cheese**Open Category, Goat's Milk and Flavor Added, All Milks**

1st	Banon	Capriole	Judith Schad
2nd	Chevre en Marinade	Haystack Mountain Goat Dairy	Jim Schott
3rd	Chevre in Oil	Harley Farms/Sea Stars Goat Cheese	Dee Harley

Smoked Cheeses**Open Category, Cow's Milk**

1st	Smoked Cheddar	Shelburne Farms	Ross Gagnon
2nd	Maple Smoked Cheddar	Grafton Village Cheese	Rick Woods
3rd	Maple Smoked Gouda	Taylor Farms	Kate Wright

Open Category, Goat's and Sheep's Milk

1st	Everona Aged Sheep	Everona Dairy	Pat Elliott
-----	--------------------	---------------	-------------



Go

NOV DEC FEB

[Close](#)

10

1999 2000 2002

[Help](#)

[4 captures](#)

10 Dec 00 - 19 Feb 02

2nd	Camembert	Marin French Cheese	Marin French Cheese
3rd	Chevalier Lactic Camembert	Woolwich Dairy	Jacques Loranger

Goat's or Sheep's Milk

1st	Hudson Valley Camembert	Old Chatham Shepherding Company	Benoit Maillot
2nd	Chevre Camembert	Goat Lady Dairy	Ginnie & Steve Tate
3rd	Pee Wee Pyramid	Cypress Grove Chevre	Mary Keehn