

Two additional Competition winners announced...

The Competition Committee is both happy and sad to report an error in the posting of the awards for the 2003 ACS Judging Competition. Due to an error in score calculations, two additional ties are reported in the **Fresh Unripened Hispanic and Portuguese Style Cheese** category:

- Σ An additional **Second Place** award is presented to Rizo-Lopez Foods Inc. of Riverbank, CA, for its ***Queso Fresco Cheese***.
- Σ An additional **Third Place** award is presented to the Portuguese Cheese Co. of Toronto, Canada, for its ***St. John's Fresh Cheese***.

The Competition Committee sincerely apologizes for its oversight and regrets the omission, particularly in the winners' list and at the Awards Ceremony, in San Francisco. This was a very competitive category, entered by cheesemakers of excellence, with the point range between First, Second and Third places being only one (1) point for each!

The AMERICAN CHEESE SOCIETY

2003 JUDGING RESULTS

THE FERRY TERMINAL, SAN FRANCISCO

The American Cheese Society is an active, not for profit organization that encourages the understanding, appreciation and promotion of America's farmstead and natural specialty cheese.

By providing an educational forum for cheesemakers and cheese enthusiasts, the society fills an important gap in today's specialty food world.

The Cheesemakers listed on the following pages represent all entrants for the 2003 competition. Winners in each category are listed separately.

Unlike other competitions, where cheeses are judged on their technical merit only, the American Cheese Society's goal is to give positive recognition to those cheeses which are of the highest quality in all aspects - flavor, aroma and texture, as well as technical evaluation. The highest quality cheeses are those that the Society feels deserve the recognition of an American Cheese Society ribbon. The goal of the American Cheese Society judging is to give recognition to the best American-made cheeses submitted for the annual judging.

A MESSAGE FROM JOHN GREELEY 2003 JUDGING CHAIR

Welcome to the American Cheese Society Awards Ceremony 2003

This year marks our 20th Conference and 19th Cheese Competition. The first Conference was in 1983 at Cornell University, the academic home of our founder Frank Kosikowski. The next Conference was in Bird-In-Hand, Pennsylvania. The first Competition I can remember was in Rome, New York in 1985.

In the beginning the Categories were very general: semi soft, semi firm, goat, cow, Cheddar, Swiss. Sheep's milk cheeses were judged with goat's milk entries, reduced fat cheeses were frowned upon — Gouda, Hispanic and Italian Type Cheeses were often judged against one other. There were 30 - 60 cheeses until we broke 100 entries in 1991. This year we have 615 cheeses, 22 main categories and 70 sub-categories. The increasing complexity, expansion and maturity of American Specialty Cheese-making demands that the Judging Committee create new rules, new categories, spend more time and have more volunteers and judges. We have met these demands as well as creating new fee structures, more streamline definitions, new minimum standards for earning awards and new scoresheets with more differences between Aesthetic and Technical criteria.

Last year the competition moved from a one to a two-day event. The Awards Ceremony required almost two hours. The ACS Cheese Competition is all new again because American Cheeses are running in new directions toward a new adventure. Up until ten years ago the majority of cheeses entered into the competition were based on European Styles of cheeses. Not anymore. During the past ten years and especially during the past five the American Cheesemaker has created and entered more cheeses of their own invention than any other style. Americans are making new cheeses, developing new rinds, new flavor profiles and new aging methods.

The vision and dream of our founder, Frank Kosikowski is realized. Americans are making specialty cheeses perfectly time after time, vat after vat. They earn awards, they are exported, they are sold in stores and restaurants coast to coast, and they have their own identities, their own histories. Americans now have their own Cheese Traditions firmly in place. Twenty years of ACS Judging Competitions, Conferences and Festivals of Cheeses have nurtured those traditions while giving them a voice to be heard and a place to be seen.

I think Frank would be very proud of us.

John

2003 ACS CHEESE COMPETITION JUDGING TEAMS

AESTHETIC JUDGE

TECHNICAL JUDGE

TEAM 1

LAURA WERLIN & SCOTT RANKIN

TEAM 2

KATHLEEN SHANNON FINN &
CATHERINE DONNELLY

TEAM 3

BILL BRIWA & MOSE ROSENBERG

TEAM 4

JULIANA URUBURU & PAUL KINSTEDT
RICK GOLDBERG & PAUL KINSTEDT

TEAM 5

EMILY GREEN & NANA FARKYE

TEAM 6

JOE ZERCHER & GEORGE HAENLEIN

TEAM 7

MARY BOOTH & PETER KINDAL

TEAM 8

DAVID GROTENSTEIN & BERNIE HORTON

TEAM 9

CHRISTINE BRUHN & TIM COOGAN

TEAM 10

JUDY CREIGHTON & MARK BATES

TEAM 11

LEONARD BORN & JOHN BRUHN



BEST OF SHOW

Red Hawk

COWGIRL CREAMERY

A. FRESH UNRIPENED CHEESE

Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata

Exempt: Fresh Goat Cheese, Queso Blanco Types, Cottage Cheeses

AC: Cow's Milk

- | | |
|-----------|--|
| 1st Place | Cream Cheese
ZINGERMAN'S CREAMERY |
| 2nd Place | Ricotta
CALABRO CHEESE CORP |
| 2nd Place | Mascarpone
CRAVE BROTHERS FARMSTEAD CHEESE |
| 3rd Place | Breakfast Cheese
MARIN FRENCH CHEESE CO |

AG: Goat's Milk

- | | |
|-----------|--|
| 1st Place | Chevre Log
CYPRESS GROVE CHEVRE |
| 2nd Place | Fromage Blanc
CYPRESS GROVE CHEVRE |
| 3rd Place | Fresh Goat Cheese
CAPRIOLE |
| 3rd Place | Goat Ricotta
MOZZARELLA COMPANY |

AS: Sheep's Milk

- | | |
|-----------|--|
| 1st Place | NO AWARD |
| 2nd Place | Neige de Brebis
LA MOUTONNIERE INC |
| 3rd Place | NO AWARD |

B. SOFT RIPENED CHEESE

White Surface Mold Ripened Cheeses – Brie, Camembert, Coulommiers, etc.

BC: Cow's Milk

- 1st Place **Triple Cream Brie**
MARIN FRENCH CHEESE CO
- 2nd Place **Triple Crème**
FROMAGE COTE
- 3rd Place **Velvet Rose**
SWEET GRASS DAIRY

BG: Goat's Milk

- 1st Place NO AWARD
- 2nd Place **Pipers Pyramid**
CAPRIOLE
- 3rd Place **Camellia**
REDWOOD HILL FARM GOAT DAIRY

BS: Sheep's Milk and/or Mixed Milks

- 1st Place **Vermont Brebis**
WILLOW HILL FARM
- 2nd Place **Hudson Valley Camambert**
OLD CHATHAM SHEPHERDING COMPANY
- 3rd Place **Cobble Hill**
WILLOW HILL FARM

BF: Flavor Added

- 1st Place **Tumbleweed**
BINGHAM HILL CHEESE COMPANY
- 2nd Place **Jalapeño Brie**
MARIN FRENCH CHEESE CO
- 3rd Place **Garlic Brie**
MARIN FRENCH CHEESE CO

C. AMERICAN ORIGINALS

Cheese recognized by the Judging Rules and Awards Committee as uniquely American in their original forms. Monterey Jack, Brick Muenster, Colby, Brick Cheese, Teleme, Liederkranz, Oka, etc.

Exempt: Brick Mozzarella, flavored Monterey Jack

CJ: Monterey Jack — All Milks

- 1st Place NO AWARD
- 2nd Place NO AWARD
- 3rd Place **Jack Style**
ORGANIC VALLEY WISCONSIN
RAW MILK CHEESE

CC: Open Category, Cow's milk

- 1st Place **Virgin Pine Native Blue**
CARR VALLEY CHEESE
- 2nd Place **Brick**
WIDMER'S CHEESE CELLARS
- 3rd Place **St. Pat**
COWGIRL CREAMERY
- 3rd Place **Cantonier**
FROMAGE COTE

CG: Open Category, Goat's Milk

- 1st Place NO AWARD
- 2nd Place **Humboldt Fog Grande**
CYPRESS GROVE CHEVRE
- 3rd Place **Marble Mountain**
CYPRESS GROVE CHEVRE
- 3rd Place **Cardona**
CARR VALLEY CHEESE

CS: Open Category, Sheep and/or Mixed Milks

- 1st Place **Mobay**
CARR VALLEY
- 2nd Place **Cave Aged Marisa**
CARR VALLEY
- 3rd Place **Autumn Oak**
WILLOW HILL FARM

D. AMERICAN-MADE INTERNATIONAL STYLE

Exempt: All Cheddars, all Italian type cheeses

DD: Dutch Style, All Milks (Gouda, Edam, etc)

- 1st Place **Super Aged Gouda**
WINCHESTER CHEESE COMPANY
- 2nd Place **Sharp Gouda**
WINCHESTER CHEESE COMPANY
- 3rd Place **Gouda**
LACTALIS USA TURLOCK

DC: Open Category, Cow's Milk

- 1st Place **Dry Jack**
SPRING HILL JERSEY CHEESE
- 2nd Place **Putney Tomme**
VERMONT SHEPHERD
- 3rd Place **Aged Raclette**
LEELANAU CHEESE COMPANY
- 3rd Place **Mezzo Secco**
VELLA CHEESE COMPANY

DG: Open Category, Goat's Milk

- 1st Place **Capriati**
FROMAGERIE TOURNEVENT
- 2nd Place **Aged Cardona**
CARR VALLEY CHEESE
- 3rd Place **Queso de Mano**
HAYSTACK MOUNTAIN GOAT DAIRY

DS: Open Category, Sheep or Mixed Milk

- 1st Place NO AWARD
- 2nd Place NO AWARD
- 3rd Place **Aged Marisa**
CARR VALLEY CHEESE

E. CHEDDARS

All Cheddars, all milk sources

EA: Aged Cheddars (aged between 12 and 24 months)

- 1st Place NO AWARD
- 2nd Place **Cheddar**
WIDMER CHEESE CELLARS
- 3rd Place **Cabot Private Stock Cheddar**
CABOT CREAMERY COOPERATIVE
- 3rd Place **Classic Reserve Cheddar**
GRAFTON VILLAGE CHEESE CO, LLC
- 3rd Place **Cheddar**
FISCALINI CHEESE COMPANY

EF: Flavor Added, Any Age

- 1st Place **Cheddar with Caraway**
FISCALINI CHEESE COMPANY
- 2nd Place **Rosemary Cheddar**
ROGUE CREAMERY
- 3rd Place **Pesto Cheddar**
ROGUE CREAMERY

EC: Cow's Milk (aged less than 12 months)

- 1st Place **Clay Burne**
SWEET GRASS DAIRY
- 2nd Place **Premium Cheddar**
GRAFTON VILLAGE CHEESE COMPANY, LLC
- 3rd Place **Raw Sharp Cheese**
ORGANIC VALLEY
- 3rd Place **Cave Aged Cheddar**
CARR VALLEY CHEESE

EG: Goat's Milk (aged less than 12 months)

- 1st Place **NO AWARD**
- 2nd Place **Botana**
SWEET GRASS DAIRY
- 3rd Place **Cheddar**
CYPRESS GROVE CHEVRE

EM: Mature Cheddars (aged over 25 months)

- 1st Place **8 Year Cheddar**
CARR VALLEY CHEESE
- 2nd Place **Cheddar - 2 years**
FROMAGERIE PERRON
- 3rd Place **TN Aged Reserve Cheddar**
SWEET WATER VALLEY FARM

F. BLUE MOLD CHEESE

All Cheeses ripened with *Roqueforti* or *Glaucum* Penicilliums
Exempt: Colorless Mycelia

FC: Blue-Veined Cow's Milk

- 1st Place **Black River Blue**
DCI CHEESE COMPANY
- 2nd Place **Petit Bleu**
MARIN FRENCH CHEESE COMPANY
- 3rd Place **Rogue River Blue**
ROGUE CREAMERY

FG: Blue-Veined Goat's Milk

- 1st Place **NO AWARD**
- 2nd Place **Chevre Bleu**
MARIN FRENCH CHEESE COMPANY
- 3rd Place **Hopelessly Blue**
PURE LUCK

FS: Blue-Veined Sheep's Milk

- 1st Place **NO AWARD**
- 2nd Place **Sheepish Blue**
BINGHAM HILL
- 3rd Place **NO AWARD**

FE: External Blue molded cheeses - all milks

- 1st Place **NO AWARD**
- 2nd Place **NO AWARD**
- 3rd Place **NO AWARD**

G. HISPANIC & PORTUGUESE STYLE CHEESE**GA: Ripened category: Cotija, Flamingo Bolla, St. Jorge types, etc. — All Milks**

- 1st Place **Cotija**
RIZO-LOPEZ FOODS, INC.
- 2nd Place **Gran Queso**
ROTH KASE USA, LTD.
- 3rd Place **Cotija**
KARON DAIRIES

GC: Fresh Unripened category : Queso Blanco, Queijo Fresco, etc. — All Milks

- 1st Place **Panela**
RIZO-LOPEZ FOODS, INC.
- 2nd Place **Queso Fresco**
KARON DAIRIES
- 3rd Place **Shepherds Blends**
CARR VALLEY CHEESE

GF: Flavor added - spices, herbs, seasonings, fruits — All Milks

- 1st Place **Cotija Chile**
KARON DAIRIES
- 2nd Place **Panela Chile**
KARON DAIRIES
- 3rd Place **Queso Blanco w/ Chiles & Epazote**
MOZZARELLA COMPANY

H. ITALIAN TYPE CHEESE**HP: Pasta Filata Types, Provolone, Caciocavallo — All Milks**

- 1st Place **NO AWARD**
- 2nd Place **NO AWARD**
- 3rd Place **Caciocavallo**
MOZZARELLA COMPANY

HA: Grating Types, Reggiano, Sardo, domestic Parmesan, All Milks, Romano Made from Cow's and Goat's Milk Only

- 1st Place **NO AWARD**
- 2nd Place **Parvegiano**
BELGIOIOSO

HM: Mozzarella Types, Brick and Scamorza — All Milks

- 1st Place **Farmers Rope**
CRAVE BROTHERS FARMSTEAD CHEESE
- 2nd Place **Part Skim Scamorza**
F CAPIELLO DAIRY PRODUCTS, INC.
- 2nd Place **String Cheese**
SIERRA CHEESE MANUFACTURING, INC.
- 3rd Place **Whole Milk Mozzarella**
F CAPIELLO DAIRY PRODUCTS, INC.

HY: Fresh Mozzarella Types, Ovalini, Bocconcini, Ciliegine Sizes — All Milks

- 1st Place **Ovoline**
CALABRO CHEESE CORP.
- 2nd Place **Fresh Mozzarella**
BELGIOIOSO CHEESE, INC.
- 3rd Place **Mozzarella**
MOZZARELLA COMPANY

K. FLAVORED CHEESES

Entries are limited to cheeses NOT listed in categories B-E-G-I-J-N-O-P-R-S. Cheeses in this category include but are not limited to: Flavored Monterey Jack, Cream Cheese, Cottage Cheese, Cheeses with edible flowers, Cultured Cheese Products.

KC: Open Category, Cow's Milk

- 1st Place **Tiramisu Mascarpone**
BELGIOIOSO CHEESE, INC.
- 2nd Place **Scamorza with Butter**
SIERRA CHEESE COMPANY
- 2nd Place **Garlic Gouda**
TAYLOR FARM
- 3rd Place **Sharon Hollow**
ZINGERMAN'S CREAMERY
- 3rd Place **Sublimity Herb de Provence**
OREGON GOURMET CHEESE
- 3rd Place **McCadam Pepper Jack**
MCCADAM CHEESE CO

KG: Open Category, Goat's Milk

- 1st Place **Herb Chevre**
CYPRESS GROVE CHEVRE
- 2nd Place **Veloutin SW Red Pepper**
FROMAGERIE TOURNEVENT
- 3rd Place **Monet**
HARLEY FARMS, INC.

KS: Open Category, Sheep's Milk

- 1st Place **No Awards**
- 2nd Place **No Awards**
- 3rd Place **Herb**
EVERONA DAIRY

L. SMOKED CHEESES

LC: Open Category, Cow's Milk

- 1st Place **Smoked Braid Mozzarella**
F CAPRIELLO DAIRY PRODUCTS
- 2nd Place **Applewood Cheddar**
CARR VALLEY CHEESE
- 2nd Place **Smoked Mozzarella**
BELFIORE CHEESE COMPANY
- 3rd Place **Maple Smoked Gouda**
TAYLOR FARM

LG: Open Category, Goat's Milk

- 1st Place **Smoked Capri**
WESTFIELD FARM, INC.
- 2nd Place **Smoked Chevre**
HAYSTACK MOUNTAIN GOAT DAIRY

LS: Open Category, Sheep's Milk

- 1st Place **No Award**
- 2nd Place **Auriche**
CARR VALLEY CHEESE

I. FETA CHEESE

IC: Cow's Milk

- 1st Place **No Award**
- 2nd Place **Feta Medium HB**
LACTALIS USA TURLOCK
- 3rd Place **Feta**
SPRING HILL JERSEY CHEESE

IG: Goat's Milk

- 1st Place **Feta**
CARR VALLEY CHEESE
- 2nd Place **Vermont Goat's Milk Feta**
VERMONT BUTTER AND CHEESE CO.
- 3rd Place **Feta**
HARLEY FARMS, INC.

IS: Sheep's Milk

- 1st Place **No Award**
- 2nd Place **Feta**
OLD CHATHAM SHEEPHERDING CO.

IF: Flavor added - spices, herbs, seasonings, fruits — All Milks

- 1st Place **Danesborg Olive Feta**
AGROPUR FINE CHEESE DIVISION
- 2nd Place **Feta Tomato/Basil**
LACTALIS USA TURLOCK
- 3rd Place **Feta**
LA MOUTONNIERE, INC.

J. LOW FAT/LOW SALT CHEESE

JC: Open Category — All Milks

- 1st Place **Empereur Light**
LE CHOIX DU FORMAGER
- 2nd Place **Reduced Fat Havarti**
ROTH KASE USA, LTD.
- 3rd Place **Vermont Fromage Blanc**
VERMONT BUTTER & CHEESE COMPANY

JF: Flavor added - spices, herbs, seasonings, fruits — All Milks

- 1st Place **No Award**
- 2nd Place **No Award**
- 3rd Place **Fiesta Pepper Yogurt Cheese**
MAPLELEAF CHEESE COMPANY CO-OP

M. FARMSTEAD CHEESES

Limited to cheeses made 100% of milk from a cheesemaker's own herd or flock.

MC: Open Category, Cow's Milk

- 1st Place **Bandage Wrap Cheddar**
FISCALINI CHEESE
- 2nd Place **Tarentaise**
THISTLE HILL CHEESE
- 3rd Place **Pleasant Ridge Reserve**
UPLANDS CHEESE, INC.

MG: Open Category, Goat's Milk

- 1st Place **Harvest Cheese**
HILLMAN FARM
- 2nd Place **Lumiere**
SWEET GRASS DAIRY
- 3rd Place **Basket Molded Chevre**
PURE LUCK DAIRY

MS: Open Category, Sheep's Milk

- 1st Place **Weston Wheel**
WOODCOCK FARM
- 2nd Place **Old Wick Shepherd**
FARMERSVILLE CHEESES, LLC
- 2nd Place **San Andreas**
BELLWETHER FARMS
- 3rd Place **Baby Cedar**
LOVETREE FARMSTEAD CHEESE

N. FRESH GOAT'S MILK CHEESES

NO: Open Category

- 1st Place **Chevre**
REDWOOD HILL FARM GOAT DAIRY
- 1st Place **Fresh Chevre**
SWEET GRASS DAIRY
- 2nd Place **Chevre**
STICKNEY HILL DAIRY
- 2nd Place **Big Island Goat Cheese**
HAWAII ISLAND GOAT DAIRY
- 3rd Place **Pure Luck's Fresh Chevre**
PURE LUCK DAIRY

NF: Flavor added — spices, herbs, seasonings, fruits

- 1st Place **Chocolate Capri**
WESTFIELD FARMS, INC.
- 2nd Place **Purple Haze**
CYPRESS GROVE CHEVRE
- 3rd Place **Fresh Chive Chevre**
PURE LUCK DAIRY
- 3rd Place **Chipotle Chevre**
PURE LUCK DAIRY

O. FRESH SHEEP'S MILK CHEESES

OO: Open Category

- 1st Place **No Award**
- 2nd Place **Marisa**
CARR VALLEY CHEESE
- 3rd Place **Artesian Spring**
LOVETREE FARMSTEAD CHEESE

OF: Flavor added — spices, herbs, seasonings, fruits

NO ENTRIES

P. MARINATED CHEESES

PC: Open Category — Cow's Milk

- 1st Place **Cappiello Marinated Braided Mozzarella**
F CAPPIELLO DAIRY PRODUCTS, INC.
- 2nd Place **Tomato/Basil Braided Mozzarella**
F CAPPIELLO DAIRY PRODUCTS, INC.
- 3rd Place **Mediterranean Salad**
CANTARE FOODS

PG: Goat's Milk

- 1st Place **Basil Chevre and Oil**
APPLETON CREAMERY
- 2nd Place **Banon**
CAPRIOLE

PS: Sheep's Milk

- 1st Place **Gran Canaria**
CARR VALLEY CHEESE

PF: Flavor added — spices, herbs, seasonings, fruits — All Milks

- 1st Place **No Award**
- 2nd Place **Chevre De Provence**
FROMAGERIE BELLE CHEVRE

Q. CULTURED CHEESE PRODUCTS

Limited to Plain Yogurt, Crème Fraiche, Fromage Blanc, Quark, Kefir, Labne. All cultured products with flavorings belonging in Category "K". Cultured products made with added oil belonging in Category "P".

QC: Cultured Cow's Milk

- 1st Place **Crème Fraiche**
BELLWETHER FARMS
- 2nd Place **Crème Fraiche**
MOZZARELLA COMPANY
- 3rd Place **Crème Fraiche**
SPRING HILL JERSEY CHEESE

QG: Cultured Goat's Milk

- 1st Place **Fromage Blanc**
HARLEY FARMS, INC.
- 2nd Place **Yogurt**
REDWOOD HILL FARM GOAT DAIRY
- 3rd Place **Fromage Blanc**
FROMAGERIE BELLE CHEVRE

QS: Cultured Sheep's Milk

- 1st Place **No Award**
- 2nd Place **Organic Sheep Yogurt**
WILLOW HILL FARM
- 3rd Place **Sheep's Milk Yogurt**
OLD CHATHAM SHEEPHERDING COMPANY

R. BUTTERS

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

RC: Cow's Milk

- | | |
|-----------|--|
| 1st Place | Vermont Cultured Butter Lightly Salted
VERMONT BUTTER & CHEESE CO. |
| 2nd Place | Vermont Cultured Butter Unsalted
VERMONT BUTTER & CHEESE CO. |
| 3rd Place | Cabot Unsalted Butter
CABOT CREAMERY COOPERATIVE |

RG: Goat's Milk

- | | |
|-----------|---|
| 1st Place | NO AWARDS |
| 2nd Place | NO AWARDS |
| 3rd Place | Goat Butter
FROMAGERIE TOURNEVENT |

RS: Sheep's Milk

NO ENTRIES

RF: Flavor added — spices, herbs, seasonings, fruits — All Milks

NO ENTRIES

S. CHEESE SPREADS

Cold pack, Cheddar based, Cream Cheese and Yogurt based spreads and dips.

SC: Cow's Milk

- | | |
|-----------|--|
| 1st Place | Gina Marie
SIERRA NEVADA CHEESE CO. |
| 2nd Place | Oregon Blue Veined Spread
ROGUE CREAMERY |
| 3rd Place | Brie and Blue Spread
ROTH KASE USA, LTD. |

SG: Goat's Milk

- | | |
|-----------|---|
| 1st Place | NO AWARD |
| 2nd Place | Garlic Fromage
CYPRESS GROVE CHEVRE |

SS: Sheep's Milk

NO ENTRIES

SF: Flavor added — spices, herbs, seasonings, fruits — All Milks

- | | |
|-----------|--|
| 1st Place | NO AWARD |
| 2nd Place | Pesto Dried Tomato Cheese Torta
RISING SUN FARMS |
| 3rd Place | Key Lime Cheese Torta
RISING SUN FARMS |

T. AGED SHEEP'S MILK CHEESES

Caciotta, Romano, Manchego, Table Cheeses, etc.

TO: Open Category

- | | |
|-----------|--|
| 1st Place | NO AWARD |
| 2nd Place | Vermont Shepherd
VERMONT SHEPHERD |
| 3rd Place | Big Holmes
LOVETREE FARMSTEAD CHEESE |

U. AGED GOAT'S MILK CHEESES

Taupineras, Rinded Logs and Pyramid Types, etc.

UG: Open Category

- | | |
|-----------|--|
| 1st Place | Hilltown Wheel
HILLMAN FARM |
| 2nd Place | River Bend Goat
CARR VALLEY CHEESE |
| 3rd Place | Mt. McKinley
CYPRESS GROVE CHEVRE |

V. WASHED RIND CHEESES

Liederkranz, Limberger, Brick Types and Styles, etc. Cheeses with a rind or crust washed in salted brine, whey, beer, wine or other alcohol, grape lees that exhibit an obvious smeared or sticky rind and/or crust.

Exempt: All washed curd cheeses.

VC: Cow's Milk

- | | |
|-----------|--|
| 1st Place | Red Hawk
COWGIRL CREAMERY |
| 2nd Place | Livewater Tuma
WESTMINSTER DAIRY AT LIVEWATER FARM |
| 3rd Place | Brother Laurent
GREEN MOUNTAIN BLUE CHEESE |

VG: Goat's Milk

- | | |
|-----------|---|
| 1st Place | Chevrochon
LE CHOIX DU FROMAGER |
|-----------|---|

VS: Sheep's Milk

- | | |
|-----------|---|
| 1st Place | River Bend Sheep
CARR VALLEY CHEESE |
|-----------|---|

MEET THE JUDGES

JUDGING CHAIR

John Greeley was born on the Isle of Jersey (home of the Jersey Cow breed) and came to America when very young. He was educated at UMass Amherst, Massachusetts and says that his career choice of professional radio announcer slowly ended when he first tasted real hand made cheese. For ten years, he operated the Cheese Division of John Dewar Meat Company, and in 1990 became founder and president of Sheila Marie Imports Ltd. John has degrees in cheese grading from University of Wisconsin at Madison and in cheesemaking from Washington State University at Pullman. He has been an ACS board member for 12 years, chairman of the Judging Committee for 8 years, and is currently chair the Judging Practices and Procedures Committee. He co-chaired the ACS Annual Conferences in 1996 and 1999. He resides in Boston with my wife and twin boys.

JUDGES

Judy Creighton is a longtime cheese aficionado and educator. For 25 years she was the proprietor of one of San Francisco's oldest specialty cheese shops which also included a bakery, café and wine shop. With her experiences in cheese buying, extensive travel and teaching, she brings a wide perspective to the enjoyment of fine cheese. Currently she offers consumer cheese classes and tasting events for retail, corporate and private events through her new business endeavor JUDY CREIGHTON TASTINGS.

William Briwa has been a chef instructor at the Culinary Institute of America since 1996 and has developed a number of successful programs on the subject of cheese. From 1997-98 Chef Briwa served as executive chef of the Wine Spectator Greystone. He has also been an instructor for the Napa Valley Community College since 1991 where he helped develop the curriculum for the Culinary Arts Certificate Program. He currently serves on the advisory committee for this program. A 1980 graduate of The Culinary Institute of America, Chef Briwa has worked in a variety of culinary positions in Northern California, including Domaine Chandon and Thomas Keller's French Laundry, both in Yountville. He operated his own Napa Valley restaurant from 1982 through 1987. Briwa has served on the board of the local farmers for three years and continues to write a weekly article in support of the market. Chef Briwa hails originally from the East coast but has been a full time resident of the Napa Valley since 1980.

George F. W. Haenlein, D. Sc., Ph.D. is Professor Emeritus in the Department of Animal & Food Sciences at the University of Delaware, Newark, DE. He is a recognized expert in goat and sheep milk cheeses. His practical dairy education began with making Emmental cheese in Switzerland in 1950 and continued with goat cheese making from his own Saanen dairy goat herd in the USA from 1975 – 1990. He grew up on a small dairy farm in Germany, earned a D.Sc. degree in Animal Nutrition from the University of Hohenheim-Stuttgart, Germany; emigrated to the USA in 1953; worked as herdsman on a large Guernsey farm for 3 years; was naturalized and joined the University of Delaware faculty in 1957. In 1966 he went to the University of Wisconsin temporarily and earned a Ph.D. degree in Dairy Science with a minor in Biochemistry. In addition to teaching dairy science courses and doing research at the University of Delaware for 42 years, he also was responsible for the University of Delaware dairy herd and for the Delaware Dairy Extension program including supervising the Delaware DHIA, training FFA and 4-H dairy judging teams and presenting cheese seminars. He has judged the national cheese contest in France in 2000, in Romania from 1996-98, and at the American Cheese Society Annual Meetings since 1985, besides the United States Championship Cheese Contest in 2001. He has authored more than 115 research publications and several hundred popular papers in trade magazines. He also authored the *Extension Goat Handbook*, published by USDA, and the *Nutrient Requirements of Goats*, published by the National Research Council. He is a member of many professional organizations including board member of the International Goat Association, American Dairy Goat Association Research Foundation, American Cheese Society, Dairy Council, the International Journal of Animal Science, honorary editor-in-chief of the Small Ruminant Research journal, fellow of the American Association for the Advancement of Science, life member of the American Dairy Shrine, the American Guernsey

Association and charter member of the Smithsonian Associates. He also has worked in several foreign developing countries on dairy improvement projects.

Laura Werlin is passionate about American cheese, having written two books on the subject. Her first, *The New American Cheese*, won a prestigious IACP cookbook award for best American cookbook. Her recently published *The All American Cheese and Wine Book* (Stewart, Tabori & Chang) is the first book of its kind to focus entirely on pairing American cheese with American wine. In addition, the book features 50 cheesemaker and winemaker profiles, 50 recipes for entertaining with cheese, and comprehensive information about cheese and about wine. Werlin has appeared on Martha Stewart Living Television, Cooking Live! and Sara's Secrets, with Sara Moulton on the Television Food Network, San Francisco KRON-TV's "Bay Café," and numerous local television and radio segments from coast to coast. She also writes for national magazines, including *Cooking Light*, *Fine Cooking*, *Saveur*, *Cooking Pleasures*, *Country Living*, *Self Magazine*, and *San Francisco Magazine*. She also writes a syndicated bi-weekly cheese column for the *Contra Costa Times* newspaper in the San Francisco Bay Area. Prior to foodwriting, Werlin spent sixteen years working in television news in the nation's fourth largest television market, San Francisco. Werlin is on the board of the American Cheese Society and is an active member of the International Association of Culinary Professionals, Women Chefs & Restaurateurs, the James Beard Foundation, the San Francisco Professional Food Society, and the American Institute of Wine and Food.

Mary Booth began working with Specialty Food products over 20 years ago. Following years of studying in France, her interest in wine and cheese merged with her professional life. She was involved with a major wine distribution company in the Southeast United States for several years before joining Whole Foods Market. She has over 6 years as a regional leader with the company. Currently she is the Southwest Regional Coordinator responsible for the cheese, wine, coffee and charcuterie programs.



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Cheesemaker: Jacques Loranger

Appleton Creamery

780 Gurney Town Road
Appleton, ME 04862
Ph: 207-785-4431
E-mail: caitlin@appletoncreamery.com
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2031-A Second Street
Berkeley, CA 94710
Ph: 510-540-5500
Fx: 510-540-5594
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BelGioioso Cheese Inc.

5810 County Road NN
Denmark, WI 54208
Ph: 920-863-2123
Fx: 920-863-8791
E-mail: jamier@belgioioso.com
Cheesemakers: Mauro Rozz,
Gianni Toffolon

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9999 Valley Ford Road
Petaluma, CA 94952
Ph: 707-763-0993
Fx: 707-763-2443
E-mail: bfcheese@pacbell.net
Cheesemaker: Liam Callahan

Berkshire Blue Cheesemakers/ South Mountain Products

Box 2021
Lenox, MA 01240
Ph: 413-528-9529
Fx: 413-528-9529
Cheesemaker: Michael Miller

Bingham Hill Cheese Company

1716 Heath Parkway
Fort Collins, CO 80524
Ph: 970-472-0702
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E-mail: tom@binghamhill.com
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One Home Farm Way
Montpelier, VT 05602
Ph: 802-371-1260
Fx: 802-371-1200
E-mail: jdavis@cabotcheese.com
Cheesemakers: Carrie Fischer, Carl Smith, Rocio Clark, Ken Hall, Fred Hart, Marcel Grave, Scott Bolio, Jerry Coobeth, Len Diav, Nicholas Gravel, Chris Pearl and Oscar Woods

Calabro Cheese Corp.

580 Coe Avenue
East Haven, CT 06512
Ph: 203-469-1311
Fx: 203-469-6929
E-mail: frank@calabrocheese.com
Cheesemaker: Frank Angeloni

Cantare Foods

5027 Heintz Street
Baldwin Park, CA 91706
Ph: 626-337-8154
Fx: 626-337-9354
E-mail: tuttolatte@mindspring.com
Cheesemaker: Mimmo Bruno

Capricious Cheese

7333 Humboldt Hill Road
Eureka, CA 95503
Ph: 707-442-3209
Fx: 707-442-3209
E-mail: mytime@northcoast.com
Cheesemaker: Ginger Olsen

Capriole

10329 New Cut Road
Greenville, IN 47124
Ph: 812-925-9408
Fx: 812-923-3901
E-mail: judygoat@aol.com
Cheesemaker: Kate Schad

Carr Valley Cheese

S 3797 County Hwy. G
La Valle, WI 53941
Ph: 608-986-2781
Fx: 608-986-2906
E-mail: sid@carrvalleycheese.com
Cheesemaker: Sid Cook

Cato Corner Farm

178 Cato Corner Road
Colchester, CT 06415
Ph: 860-537-3884
Fx: 860-537-9470
E-mail: catocornerfarm@mindspring.com
Cheesemaker: Mark Gillman

CC's Jersey Crème

N7082 330th St.
Spring Valley, WI 54767
Ph: 715-778-5044
Fx: 715-778-5032
E-mail: ccjersey@svt.net
Cheesemaker: Leroy Clark

Chase Hill Farm

74 Chase Hill Road
Warwick, MA 01378
Ph: 978-544-6327
E-mail: chasehillfarm@yahoo.com
Cheesemaker: Jeannette Fellows

Chef John Folse's Bittersweet

Plantation Dairy
2517 S. Philippe Avenue Attn: Michaela Gonzales, LA 70737
Ph: 225-644-6000
Fx: 225-644-1295
E-mail: folse@jfolse.com
Cheesemaker: Chef John Folse

Coach Dairy Goat Farm

105 Mill Hill Road
Pine Plains, NY 12567
Ph: 518-398-5325
Fx: 518-398-5329
E-mail: coachfarms@taconic.net
Cheesemaker: Rose Parsons

Cowgirl Creamery

P.O. Box 594
Pt. Reyes, CA 94956
Ph: 415-663-9335
Fx: 415-663-9335
E-mail: cowgirls@svn.net
Cheesemaker: Sue Conley

Crave Brothers Farmstead Cheese

W11555 Torpy Road
Waterloo, WI 53594
Ph: 920-478-4887
Fx: 920-478-4888
E-mail: debbie@cravecheese.com
Cheesemakers: Kurt Premo,
James Purcell

Cypress Grove Chevre

4608 Dows Prairie Road
McKinleyville, CA 95519
Ph: 707-839-3168
Fx: 707-839-2322
E-mail: cypgrove@aol.com
Cheesemaker: Mary Keehn

DCI Cheese Co. – Balderson, Black Diamond, Black River, Great Midwest and Salemville

P.O. Box 106
Mayville, WI 53050
Ph: 920-387-5740
Fx: 920-387-2194
E-mail: lhook@dcicheeseco.com
Cheesemakers: Rajean Galipeau, Gary Humboldt and Lavern Miller

Deutsch Kase Haus

11275 W. 250 N.
Middlebury, IN 46540
Ph: 574-825-9511
Fx: 574-825-1102
E-mail: dougweldy@kasehaus.com
Cheesemakers: Ryan Weldy,
Larry Roberts

Everona Dairy

23246 Clarks Mountain Road
Rapidan, VA 22733
Ph: 540-854-4159
Fx: 540-854-6443
E-mail: pelliott@ns.gemlink.com
Cheesemakers: Pat Elliott,
Val Waldenburger

F. Capiello Dairy Products, Inc.

115 Van Guysling Avenue
Schenectady, NY 12305
Ph: 518-374-5064
Fx: 518-374-4015
E-mail: jappiello@mybizz.net
Cheesemakers: Rudy Campos,
Paul Torres

Fagundes Old World Cheese

8700 Fargo Avenue
Hanford, CA 93230
Ph: 559-582-2000
Fx: 559-582-0683
Cheesemaker: John Fagundes, Jr.

Faribault Dairy Company

222 NE 3rd Street
Faribault, MN 55021
Ph: 507-334-5260
Fx: 507-332-9011
E-mail: jeff.jirik@amablu.com
Cheesemaker: Jeff Jirik

Farmersville Cheeses LLC

P.O. Box 502
Oldwick, NJ 08858
Ph: 908-832-0700
Fx: 908-832-7333
E-mail: pecorino1@earthlink.net
Cheesemaker: Eran Wajswol

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1363 Brenneman Road
Bittering, MD 21522
Ph: 301-245-4630
Fx: 586-283-6202
E-mail: mike@firerlyfarms.com
Cheesemakers: Mike Koch,
Pablo Solanet

Fiscalini Cheese Co.

7206 Kiernan Avenue
Modesto, CA 95358
Ph: 209-545-6844
Fx: 209-545-6888
E-mail: john@fiscalinifarms.com
Cheesemakers: Mariano Gonzalez,
Tom Putler

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P.O. Box 87
Grafton, VT 05146
Ph: 802-843-2221
Fx: 802-843-2210
E-mail: cheese@sover.net
Cheesemaker: Rick Woods

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160 Delano Road
Marion, MA 02738
Ph: 508-748-2208
Fx: 508-748-2282
Cheesemaker: David Frisone

Green Mountain Blue Cheese

2183 Gore Road
Highgate Center, VT 05459
Ph: 802-868-4193
Fx: 802-868-5941
E-mail: bchrffarm@together.net
Cheesemaker: Dawn Morin-Boucher

Harley Farms, Inc.

P.O. Box 173
 Pescadero, CA 94060
 Ph: 650-879-0480
 Fx: 650-879-9161
 E-mail: harleyfarms@earthlink.net
 Cheesemaker: Dee Harley

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P.O. Box 1315
 Honokaa, HI 96727
 Ph: 808-775-9787
 Fx: 808-775-9787
 E-mail: higoat@verizon.net
 Cheesemakers: Dick & Heather Threlfall

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5239 Niwot Road
 Niwot, CO 80503
 Ph: 303-581-9948
 Fx: 303-516-1041
 Cheesemaker: Jim Schott

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305 Wilson Hill Road
 Colrain, MA 01340
 Ph: 413-624-3646
 E-mail: ayothill@mdata.com
 Cheesemaker: Carolyn Hillman

Joseph Gallo Farms

P.O. Box 775 10561 West Highway 140
 Atwater, CA 95301
 Ph: 209-394-7984
 Fx: 209-394-3078
 E-mail: kgibson@josephfarms.com
 Cheesemaker: Gene Goetsch

Karoun Dairies, Inc.

9027 Glenoaks Blvd.
 Sun Valley, CA 91352
 Ph: 818-767-7000
 Fx: 818-767-7024
 E-mail: contact@carouncecheese.com
 Cheesemaker: Jaime Graca

La Moutonniere Inc.

3690 Rg 3
 Ste.-Helene-de-Chester, Quebec G0P 1H0, Canada
 Ph: 819-382-2300
 Fx: 819-382-2023
 E-mail: fromagerie@lamoutonniere.com
 Cheesemaker: Lucille Giroux

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 Lorrainville, Quebec JoZ 2R0 Canada
 Ph: 819-625-2255
 Fx: 819-625-2479
 E-mail: ferme.village@sympatico.ca
 Cheesemaker: Helene Lessard

Leelanau Cheese Co.

10844 E. Revold Road
 Suttons Bay, MI 49682
 Ph: 231-271-2600
 Fx: 231-271-2601
 Cheesemakers: John Hoyt, Dave Schroeder

Litehouse Blue Cheese

125 S. 2nd Avenue
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 Ph: 208-263-0561
 Fx: 208-263-1259
 E-mail: rstuart@litehouse.com
 Cheesemaker: Ralph Stuart

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P.O. Box 607 252 Loleta Drive
 Loleta, CA 95551
 Ph: 707-733-1871
 Fx: 707-733-1872
 E-mail: bob@loletacheese.com
 Cheesemaker: Robert E. Laffranchi

Lovetree Farmstead Cheese

12413 County Road Z
 Grantsburg, WI 54840
 Ph: 715-488-2966
 Fx: 715-488-3957
 E-mail: mary@lovetreefarm.com
 Cheesemaker: Mary Falk

Maple Leaf Cheese Company Co-Op

N890 Twin Grove Road
 Monroe, WI 53566
 Ph: 608-934-1234
 Fx: 608-934-1235
 E-mail: mapleleaf@tds.net
 Cheesemakers: Jeff Wideman, Shawn Thorp Paul, Reigle and Roger Larson

Marin French Cheese Co.

7500 Red Hill Road
 Petaluma, CA 94952
 Ph: 707-762-6001
 Fx: 707-762-0430
 E-mail: jim@marinfrenchcheese.com
 Cheesemaker: Team - MFC

Marshall Farms Natural Cheese

P.O. Box 11
 Unionville, VA 22567
 Ph: 540-854-6800
 Fx: 540-854-7666
 Cheesemaker: Mike Everhart

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 Chateaugay, NY 12920
 Ph: 802-371-1260
 Fx: 802-371-1200
 E-mail: jdavis@mccadam.com
 Cheesemakers: Tony Ignaczak, Ron Davis

MouCo Cheese Company

1401 Duff Drive, #300
 Fort Collins, CO 80524
 Ph: 970-498-0107
 E-mail: moucowed@mouco.com
 Cheesemaker: Robert R. Poland

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2944 Elm Street
 Dallas, TX 75226
 Ph: 214-741-4072
 Fx: 214-741-4076
 E-mail: paula@mozzco.com
 Cheesemaker: Paula Lambert

Mozzarella Fresca

400 E. Alondra Blvd.
 Gardena, CA 90248
 Ph: 310-515-1481
 Fx: 310-515-1094
 Cheesemaker: Inocencio Vasquez

Oak Springs Farms, LLC

8370 Oak Spring Road
 Upperville, VA 20184
 Ph: 540-592-3559
 Fx: 540-592-2897
 E-mail: cheesemanal@aol.com
 Cheesemaker: Allen Bassler

Oakdale Cheese and Specialties

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 Oakdale, CA 95361
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 Fx: 209-848-1162
 Cheesemaker: Walter Bulk

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 Fx: 518-794-7641
 E-mail: cheese@blacksheepcheese.com
 Cheesemaker: Benoit Mallol

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 Cheesemaker: Connie Collins

Organic Valley

507 West Main Street
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 Ph: 608-625-2666
 Fx: 608-625-6206
 E-mail: andrew.wright@organicvalley.com
 Cheesemakers: Phil Van Tatenhoeve, Jerome Zibrowski and Tom Tollackson

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 E-mail: ericl@parkcheese.com
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 Cheesemakers: Sara Bolton and Amelia Sweetheart

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5480 Thomas Road
 Sebastopol, CA 95472
 Ph: 707-823-4790
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 E-mail: rwdhill@sonic.net
 Cheesemakers: Atanas Draganski, Jennifer Bice

Rising Sun Farms

5126 South Pacific Highway
 Phoenix, OR 97535
 Ph: 541-535-8331
 Fx: 541-535-8350
 E-mail: jenn@risingsunfarms.com
 Cheesemakers: Rising Sun Farms Team

Rizo-Lopez Foods, Inc.

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 Ph: 209-869-5232
 Fx: 209-869-5234
 Cheesemakers: Edwin Rizo, Sam Ram

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 Cheesemaker: Bruce Workman

Saputo Cheese, USA, Inc.

25 Tri-State International Office Centre
 Suite 250
 Lincolnshire, IL 60069
 Ph: 847-267-1100
 Fx: 547-267-1110
 E-mail: lwaters@saputo.com
 Cheesemaker: Saputo Cheese, Inc.

Sierra Cheese Manufacturing Co., Inc.

916 So. Santa Fe Avenue
 Compton, CA 90221
 Ph: 310-635-1216
 Fx: 310-639-1096
 E-mail: sierracheese@aol.com
 Cheesemakers: Vince Inga, Clemente Russo

Sierra Nevada Cheese Co.

6505 County Road 39
 Willows, CA 95988
 Ph: 530-934-8660
 Fx: 530-934-8760
 Cheesemaker: Ben Gregerson

Spring Hill Jersey Cheese

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 Petaluma, CA 94952
 Ph: 707-762-3446
 E-mail: springhillcheese@yahoo.com
 Cheesemaker: Alex Perez

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Fx: 802-457-4541

Stickney Hill Dairy
H310 15th Street
Kimball, MN 55353
Ph: 320-398-5360
Fx: 320-398-5361
E-mail: bldonnay@meltel.net
Cheesemaker: Brad Donnay

Straus Family Creamery
5600 Marshall-Petaluma Road
Petaluma, CA 94952
Ph: 415-663-5464
Fx: 415-663-5465
E-mail: family@strausmilk.com
Cheesemakers: Albert Straus,
Bob Laffranchi

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Thomasville, GA 31792
Ph: 229-227-0752
Fx: 229-227-6170
E-mail: info@sweetgrassdairy.com
Cheesemakers: Jeremy Little,
Desiree Wehner

Sweetwater Valley Farm
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Philadelphia, TN 37846
Ph: 865-458-9192
Fx: 865-458-9221
E-mail: info@sweetwatervalley.com
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E-mail: info@thistlehillfarm.com
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Lindsay, CA 93247
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Fx: 559-562-9596
E-mail: serenacheese@hotmail.com
Cheesemaker: Marisa Hilarides

Uplands Cheese, Inc.
4540 County Road ZZ
Dodgeville, WI 53533
Ph: 608-935-3414
Fx: 608-935-7030
E-mail: gingrich@mhtc.net
Cheesemaker: Michael Gingrich

Vella Cheese Company
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E-mail: www.vellacheese.com
Cheesemaker: Vella Cheesemaker's
Team

Vermont Butter & Cheese Company
P.O. Box 95 Pitman Road
Websterville, VT 05678
Ph: 800-884-6287
Fx: 802-479-3674
E-mail: Allison@
vtbutterandcheeseco.com
Cheesemaker: Allison Hooper

Vermont Shepherd
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Putney, VT 05346
Ph: 802-387-4473
Fx: 802-387-2041
E-mail: vtshepherd@sover.net
Cheesemakers: David Major,
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28 Worcester Road
Hubbardston, MA 01452
Ph: 978-925-5110
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E-mail: stetson@chevre.com
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**Westminster Dairy
at Livewater Farm**
1289 Westminster West Road
Westminster West, VT 05346
Ph: 802-387-5110
Fx: 802-387-5110
E-mail: p.dixon@sover.net
Cheesemaker: Peter Dixon

Widmer's Cheese Cellars
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Ph: 920-488-2503
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Cheesemaker: Joe Widmer

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Cheesemaker: Willow Smart

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Cheesemaker: Gari Fischer

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Glengarry Cheesemaking
Kerrygold / Irish Food Board
Pacific Cheese Company
McEvoy Ranch
Norseland, Inc.
The Cheese Works West
Tomas Bay Foods
VIVOLAC Cultures Corp.

**Supporting Cheesemaker
Sponsors**
Cabot Creamery
Cibo Naturals
Cowgirl Creamery
Cypress Grove Chevre
F. Cappiello Dairy Products, Inc.
FireFly Farms
Marin French Cheese Co.
Old Chatham Shepherding Company
Organic Valley
Redwood Hill Farm
Straus Family Creamery
The Rogue Creamery
Tomas Bay Foods
Vermont Butter and Cheese Company
Widmer's Cheese Cellars



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