

AMERICAN CHEESE SOCIETY

**2009
JUDGING AND
COMPETITION
RESULTS**

Austin, Texas
August 7, 2009

The American Cheese Society is an active, not for profit trade organization that encourages the understanding, appreciation, and promotion of farmstead and natural specialty cheeses produced in the Americas and Canada. 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 2009 American Cheese Society Judging and Competition. Winners in each category are listed separately. Unlike other cheese competitions, where cheeses are graded down for technical defects, the American Cheese Society's goal is to give positive recognition to those cheeses that are of the highest quality in their aesthetic evaluation (i.e. flavor, aroma, and texture), as well as their technical evaluation.

As a result, the highest quality cheeses are those that the Society feels deserve the recognition of an American Cheese Society 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 was given for that category or sub-category.

We applaud all the cheesemakers who work daily to bring the traditions of American made cheese to life, to market and to the largest ACS Cheese Competition to date. In this regard you are all winners.



A MESSAGE FROM THE 2009 COMPETITION AND JUDGING CHAIR DAVID GROTENSTEIN:

Welcome to Austin, Texas, where the current temperature is 105° F. Yeah, okay ... it's hot. But a little force-ripening never hurt anyone. On behalf of the Judging and Competition Committee, our staff, our judges, our volunteers and our cheesemaker members, it's a pleasure to have you with us at The American Cheese Society's 2009 Awards Ceremony.

This is actually the Silver Anniversary of J & C, and you've celebrated it by turning out in record numbers. 197 producers from 32 states, Canada and Mexico have entered a historic **1,327 cheeses and cultured dairy products**, 119 more than our previous record, set in Burlington in 2007. Fantastic work, everyone! What do you have in store for 2010?

We've had a great time in Austin. The hotel venue here has worked well for the Judging, and even as we toted and totaled into the evening to organize this event, we were always able to get out for some great food, soothing beverage, relaxing atmosphere and music everywhere, no matter what the hour.

As you know, it takes dozens and dozens of people to pull Judging and Competition together. There are many more to thank than we can account for in these pages, but we'd like to acknowledge some of the key participants:

We're again grateful to our returning sponsor, Atlanta Foods International, for their belief and support of the ACS Judging process and the work of the American cheesemaker.

Our thanks to H-E-B (they donated the refrigerated trailer that acted as our walk-in all week) and Whole Foods Market, both for their contributions to the conference in general, and to our volunteer pool in particular.

Much thanks to the staff of the Austin Hilton for their hospitality and hard work, particularly Events Manager Zeb Grace and Receiving Manager James Mojica.

ACS Director Marci Wilson and Administrator Christy Rhodes join us for every committee call and arrived a week early to help in the set up and receiving, all while administering to the needs of the entire conference. Additional thanks to FSA President Tony Butler (he came early, too) and Administrator Maria Chapman who stepped in, and up, this week.

The members of the Judging & Competition Committee have been working with you, and for you, for several years now. Their innovative thinking and heart-felt enthusiasm leads us to new and improved systems for wrangling your cheeses every year. We speak every week for months heading into the Conference. Planning for the 2010 Seattle Judging will start soon after we leave Austin.

Immeasurable thanks to Debra Dickerson and Michele Haram, who continue to lead the organizational charge in processing, navigating and caring for your entries, as well manage a sizable staff of dedicated volunteers. Their team included several hard-working returning players, including Kelly Sheehan, Brandon Campbell, Frederick Hull, Diane Stemple and Patrick Moore (the latter two both former judges.)

As is usually the case, we were able to pick up a good deal of additional local talent. And this year, with the sudden influx of cheeses and sultry climate to contend with, we mean talent.

Some of our new best friends are John Antonelli, Davee Benson, Gaylen Baker, Don Gibbs, Arwen Scheisler, Ticho Medrano, Amy Masoni, Sawyer Kelly, Becky Ellis, Julian Agnon and Will Soderquist. I hope we see some or all of you again in Seattle.

Richard and Karen Silverston continue to expand our ability to gather and disseminate information not only for the Competition, but for the conference as a whole and the entire ACS database. (Did we even have a database before

Richard & Karen?) Their fervor remains unparalleled, their work amazing. Few have impacted on the greater good of ACS to such a degree. Much thanks from everyone.

My great friend and colleague, John Greeley continues to bring his expertise and good cheer to the judging room. His value to the committee and the membership is unique. He works to assemble the judging teams and assign their workloads, can answer *everyone's* questions (technical, aesthetic and procedural) and continues to bring the historical footing and sense of integrity to the judging chamber that he helped establish.

Much thanks, too, to Dr. Bill Wendorff, Professor of Food Science at University of Wisconsin-Madison, whose expertise in all things dairy and long history with the ACS (along with his soothing tone) continue to contribute mightily to the Judging.

And, of course, thanks to our judges, who evaluated more cheese than ever. Their patience, dedication to detail and admiration for your work grows along with your number of entries. We ask more and more of them every year, and they rise well above the occasion. Please take time to read all about them on the pages that follow.

2009 certainly has to be one of ACS's most important Judging and Competitions. American Cheese remains a fast-growing segment of specialty foods, an industry feeling more of a squeeze than a pinch from the suddenly-tougher economic times. Facing that, our cheesemaker members have turned out in bigger numbers than ever. We understand the value our members attach to placing an ACS ribbon on their cheeses, and the equal or greater value you give to the judges' evaluation of your work. We understand and appreciate your trust in turning to us for support and guidance to help stand your ground in a turbulent marketplace. In turn, you continue to support the ACS simply by entering your cheeses.

Congratulations to all of our entrants who placed in this year's Judging and Competition, and to those who did not, but whose participation contributes no less.

We've got a good thing going. Let's keep it up.

Best to all,

David Grotenstein

David Grotenstein
Chairman, Judging and Competition

2009 ACS Cheese Competition

OFFICIAL JUDGES' ROSTER

Aesthetic Judges

Ray Bair
Matt Bonanno
David Brawley
Stephen Corradini
Edouard Damez
Olga Dominguez
Helen Duran
Gordon Edgar
Tim Gaddis
Emiliano Lee
Sarah Masoni
Lindsay Schechter
Lee Smith
Laura Werlin

Technical Judges

Kate Arding
Floyd Bodyfelt
MaryAnne Drake
Marc Druart
Todd Druhot
Will Gillis
Mark Johnson
David Lockwood
Gina Mode
Margaret Morris
Ron Richter
Ron Schmidt
Marianne Smukowski
Steve Zeng

BEST OF SHOW

Rogue Creamery,
OR

Rogue River Blue

SECOND PLACE

Cowgirl Creamery, CA
Red Hawk

THIRD PLACE

Carr Valley Cheese Co., WI
Cave Aged Mella

Consider Bardwell Farm, VT
Rupert

A. FRESH UNRIPENED CHEESES

Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata
Excluded: fresh goat cheese, Queso Blanco types, and cottage cheeses

AC: Cheeses Made from Cow's Milk

- 1st Place** **Franklin Foods, Inc., VT**
Hahn's Cultured Cream Cheese
- 2nd Place** **Franklin Foods, Inc., VT**
Hahn's Neufchatel
- 3rd Place** **Bongrain Cheese USA, PA**
Zausner Whipped Spreadable

AG: Cheeses Made from Goat's Milk

- 1st Place** **Marin French Cheese Company, CA**
Petit Chevre Dejeuner
- 2nd Place** **MEYENBERG Goat Milk Products, CA**
Crème de Chevre - Beyond Traditional
- 3rd Place** **Catapano Dairy Farm, NY**
Ricotta

AS: Cheeses Made from Sheep's Milk and/or Mixed

- 1st Place** **Old Chatham Shepherding Company, NY**
Ricotta
- 2nd Place** **La Moutonnière Inc., Quebec**
Le Neige de Brebis
- 3rd Place** **Marin French Cheese Company, CA**
Melange Dejeuner

AM: Mascarpone – Made from Cow's Milk

- 1st Place** **Cantare Foods, CA**
Mascarpone
- 2nd Place** **Arthur Schuman Inc., WI**
Cello Mascarpone - Thick & Smooth
- 3rd Place** **Arthur Schuman Inc., WI**
Cello Traditional Italian Style Mascarpone Rich & Creamy

AR: Ricotta – Made from Cow's Milk

- 1st Place** No Award Given
- 2nd Place** **Sorrento Lactalis Inc., NY**
Whole Milk Ricotta (Milk Based)
- 3rd Place** **Calabro Cheese Corporation, CT**
Hand Dipped Ricotta
- 3rd Place** **Sorrento Lactalis Inc., NY**
Whole Milk Ricotta - Rich Texture

B. SOFT RIPENED CHEESES

White surface mold ripened cheeses - Brie, Camembert, Coulommiers, etc.

BA: Open Class for All Cheeses Made from Cow's Milk

- 1st Place** **La Maison de Portneuf Inc., Quebec**
Le Bonaparte
- 2nd Place** **Cellars at Jasper Hill, VT**
Cellars at Jasper Hill Constant Bliss
- 3rd Place** **La Fromagerie 1860 Du Village Inc., Quebec**
Lady Laurier d'Arthabaska

BB: Brie Cheese Made from Cow's Milk

- 1st Place** **Agropur - Fine Cheese Division, Quebec**
Brie Normandie
- 2nd Place** **La Maison de Portneuf Inc., Quebec**
Brie Double Crème de Portneuf
- 3rd Place** **Lactalis American Group Inc., WI**
1 kg Brie
- 3rd Place** **Marin French Cheese Company, CA**
Rouge et Noir - Traditional

BC: Camembert Cheese Made from Cow's Milk

- 1st Place** **Old Europe Cheese, Inc., MI**
Camembert Fermier
- 2nd Place** **Upper Canada Cheese Company, Ontario**
Comfort Cream
- 3rd Place** **MouCo Cheese Company, Inc., CO**
MouCo Camembert

BG: Cheeses Made from Goat's Milk

- 1st Place** **Haystack Mountain Goat Dairy, CO**
Haystack Peak
- 2nd Place** **Carlisle Farmstead Cheese, MA**
Ada's Honor
- 3rd Place** **Coach Farm, NY**
Aged Wheel
- 3rd Place** **Cypress Grove Chevre, CA**
Fog Lights

BS: Cheeses Made from Sheep's Milk or Mixed Milks

- 1st Place** **Old Chatham Shepherding Company, NY**
Hudson Valley Camembert Square
- 2nd Place** **Old Chatham Shepherding Company, NY**
Nancy's Camembert
- 3rd Place** **Marin French Cheese Company, CA**
Melange Camembert

BF: Flavor Added: Spices, Herbs, Seasoning, Fruits,

- 1st Place** **Cypress Grove Chevre, CA**
Truffle Tremor
- 2nd Place** **Agropur - Fine Cheese Division, Quebec**
Brie Chevalier Herbs
- 3rd Place** **Marin French Cheese Company, CA**
Peppercorn Brie
- 3rd Place** **Shy Brothers Farm LLC, MA**
Hannahbells Shallot

BT: Triple Crème Soft Ripened - All Milks (cream added blue cheeses excluded)

- 1st Place** **La Fromagerie 1860 Du Village Inc., Quebec**
Cendré de Lune
- 2nd Place** **Coach Farm, NY**
Triple Cream Wheel
- 3rd Place** **La Fromagerie 1860 Du Village Inc., Quebec**
Le Triple Crème du Village

C. AMERICAN ORIGINALS

Cheeses recognized by the ACS Competition Committee as uniquely American in their original forms: Monterey Jack, Brick Muenster, Colby, Brick Cheese, Teleme, Liederkranz, Oka, etc. Excluded: Brick Mozzarella

CC: Open Category Made from Cow's Milk

- 1st Place** **Roth Kase USA Ltd, WI**
Valfino
- 2nd Place** **Rumiano Cheese Company, CA**
Dry Monterey Jack
- 3rd Place** **Agropur - Fine Cheese Division, Quebec**
Oka (Regular)
- 3rd Place** **Cellars at Jasper Hill, VT**
Cellars at Jasper Hill Crawford Family Farm
Vermont Ayr
- 3rd Place** **Edelweiss Creamery, WI**
Muenster

CG: Open Category Made from Goat's Milk

- 1st Place** **Carr Valley Cheese Co., WI**
Cocoa Cardona
- 2nd Place** **MEYENBERG Goat Milk Products, CA**
Meyenberg Goat Jack
- 2nd Place** **Pasture Pride Cheese, WI**
Goat Colby Jack
- 3rd Place** **Cypress Grove Chevre, CA**
Humboldt Fog Grande

AMERICAN ORIGINALS continued

CS: Open Category Made from Sheep's Milk or Mixed Milks

- 1st Place Carr Valley Cheese Co., WI**
Cave Aged Mellage
- 2nd Place Carr Valley Cheese Co., WI**
Marisa
- 3rd Place Carr Valley Cheese Co., WI**
Shepherd's Blend
- 3rd Place Wisconsin Sheep Dairy Co-op, WI**
Mona

CJ: Monterey Jack - Cow's Milk

- 1st Place Rumiano Cheese Company, CA**
Old Fashioned Monterey Jack
- 2nd Place Tillamook County Creamery Association, OR**
Monterey Jack
- 3rd Place Cabot Creamery Cooperative, VT**
Cabot Monterey Jack Cheese

CP: Monterey Jack with Flavors - Cow's Milk

- 1st Place Organic Valley, WI**
Organic Pasteurized Pepper Jack Cheese
- 2nd Place Neighborly Farms, VT**
Organic Jalapeno Jack
- 2nd Place September Farm Cheese, PA**
Chives and Dill Jack
- 3rd Place Maple Leaf Cheese Coop, WI**
Pepper Jack

CY: Colby – Made from Cow's Milk

- 1st Place Neighborly Farms, VT**
Organic Colby
- 2nd Place Cedar Grove Cheese, WI**
Marbled Colby
- 2nd Place Henning's Cheese, WI**
Colby
- 3rd Place Widmer's Cheese Cellars, WI**
Traditional Colby

D. AMERICAN MADE / INTERNATIONAL STYLE

Excluded: all Cheddars (E), all Italian Type (H) cheeses

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

- 1st Place** **Edelweiss Creamery, WI**
St. Mary's Grass Fed Gouda
- 2nd Place** **Bleu Mont Dairy, WI**
Gouda - Cave Aged
- 2nd Place** **Edelweiss Creamery, WI**
Cave Aged Gouda
- 2nd Place** **Holland's Family Cheese, WI**
Marieke Gouda Mature (6-9 months)
- 3rd Place** **Holland's Family Cheese, WI**
Marieke Gouda Young (2-3 months)

DF: Flavor Added Dutch Style - Spices, Herbs, Seasonings, Fruits

- 1st Place** **Holland's Family Cheese, WI**
Marieke Gouda Clove
- 2nd Place** **Winchester Cheese Company, CA**
Habanero Gouda
- 3rd Place** **Holland's Family Cheese, WI**
Marieke Gouda Foenegreek
- 3rd Place** **Holland's Family Cheese, WI**
Marieke Gouda Mustard Melange

DC: Open Category Made from Cow's Milk

- 1st Place** **Consider Bardwell Farm, VT**
Pawlet
- 2nd Place** **Cooperstown Cheese Company, NY**
Toma Celena
- 3rd Place** **Dancing Cow Farmstead Cheese, VT**
Menuet

DE: Emmentaler Style Made from Cow's Milk with Eyed Formation (Swiss, Baby Swiss, etc.) Excluded: Gruyere, Swiss style and Mountain style

- 1st Place** **Agropur - Fine Cheese Division, Quebec**
Oka L'Artisan
- 2nd Place** **Roth Kase USA Ltd, WI**
Petite Swiss
- 3rd Place** **Carr Valley Cheese Co., WI**
Tom's Swiss
- 3rd Place** **Yancey's Fancy Inc., NY**
Scandinavian Style Swiss

DG: Open Category Made from Goat's Milk

- 1st Place** **Pasture Pride Cheese, WI**
Guusto
- 2nd Place** **Firefly Farms, MD**
Bella Vita
- 3rd Place** **Carlisle Farmstead Cheese, MA**
Alys's Eclipse

AMERICAN MADE/INTERNATIONAL STYLE continued

DS: Open Category Made from Sheep's Milk or Mixed Milks

- 1st Place Sartori Foods, WI**
Sartori Reserve Pastoral Blend
- 2nd Place Carr Valley Cheese Co., WI**
Casa Bolo Mellage
- 2nd Place Carr Valley Cheese Co., WI**
Mellage
- 3rd Place Nordic Creamery, WI**
Capriko

E. CHEDDARS

All Cheddars, all milk sources

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

- 1st Place Milton Creamery LLC, IA**
Prairie Breeze
- 2nd Place Beecher's Handmade Cheese, WA**
Flagship
- 3rd Place Red Rock Specialty Cheese, LLC, UT**
Goat White Cheddar

EF: Cheddars with Sweet Flavorings, Fruits, Seasonings, Herbs, Spices, Alcohol/Spirits

- 1st Place Beehive Cheese Company LLC, UT**
Barely Buzzed
- 2nd Place Cabot Creamery Cooperative, VT**
Cabot Tuscan Cheddar
- 2nd Place Rogue Creamery, OR**
Chocolate Stout Cheddar
- 3rd Place Rogue Creamery, OR**
Lavender Cheddar

EP: Cheddar Flavored with Sweet, Savory, Jalapeno, Chipotle, Red, Green Peppers; Black, White, Green Peppercorns; Garlic, Onions

- 1st Place Grafton Village Cheese Co., VT**
Grafton Duet
- 2nd Place Beecher's Handmade Cheese, WA**
Marco Polo Reserve
- 3rd Place Henning's Cheese, WI**
Chipotle Cheddar

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

- 1st Place** **Shelburne Farms, VT**
Shelburne Farms Farmhouse 1 Year (Sharp)
- 2nd Place** **Tillamook County Creamery Association, OR**
White Cheddar Medium
- 3rd Place** **Cows Inc., Prince Edward Island**
Cows Creamery Extra Old Cheddar - 10 Months

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

- 1st Place** **Damafro Inc., Quebec**
Le Chèvre Noir Tournevent
- 2nd Place** **Carr Valley Cheese Co., WI**
Goat Cheddar
- 2nd Place** **MEYENBERG Goat Milk Products, CA**
Valley Goat Cheddar-Aged
- 3rd Place** **Fifth Town Artisan Cheese, Ontario**
Goat Cheddar

EX: Mature Cheddars (aged between 25 and 48

- 1st Place** **Beecher's Handmade Cheese, WA**
Flagship 4 Year Aged
- 2nd Place** **Cabot Creamery Cooperative, VT**
Cabot 3 Year Old Vermont Cheddar
- 3rd Place** **Shelburne Farms, VT**
Shelburne Farms Farmhouse 2 Year
(Extra Sharp)
- 3rd Place** **Tillamook County Creamery Association, OR**
White Cheddar Extra Sharp

EE: Mature Cheddars (aged longer than 48 months)

- 1st Place** **Carr Valley Cheese Co., WI**
4 Year Cheddar
- 2nd Place** **Widmer's Cheese Cellars, WI**
6 Year Aged Cheddar
- 3rd Place** **Agropur, Cheese and Functional Products
Division, Quebec**
Agropur Grand Cheddar aged 5 years

**EW: Cheddars Wrapped in Cloth, Linen
(aged up to 12 months)**

- 1st Place** **West River Creamery, VT**
Cambridge Classic Reserve
- 2nd Place** **Cellars at Jasper Hill, VT**
Cellars at Jasper Hill Cabot Clothbound
- 3rd Place** **Carr Valley Cheese Co., WI**
Bandaged Billy
- 3rd Place** **Flat Creek Lodge, GA**
Cypress Cheddar

CHEDDARS continued

EB: Cheddars Wrapped in Cloth, Linen (aged over 12 months)

- 1st Place** **Cows Inc., Prince Edward Island**
Avonlea Clothbound Cheddar - 14 Months
- 2nd Place** **Bleu Mont Dairy, WI**
Bandaged Cheddar
- 3rd Place** **Carr Valley Cheese Co., WI**
Mammoth Cheddar

F. BLUE MOLD CHEESES

All cheeses ripened with Roqueforti or Glaucum Penicillium
Excluded: Colorless Mycelia

FC: Blue-Veined Made from Cow's Milk

- 1st Place** **Rogue Creamery, OR**
Rogue River Blue
- 2nd Place** **Rogue Creamery, OR**
Mini Rogue River Blue
- 3rd Place** **Seymour Dairy Products, Inc., WI**
Ader Käse
- 3rd Place** **Seymour Dairy Products, Inc., WI**
Crocker Hills Organic

FG: Blue-Veined Made from Goat's Milk

- 1st Place** **Pure Luck Grade A Goat Dairy, TX**
Hopelessly Bleu
- 2nd Place** **Sweet Grass Dairy, GA**
Kelle's Blue
- 3rd Place** **Carr Valley Cheese Co., WI**
Billy Blue

FS: Blue-Veined Made from Sheep's Milk or Mixed

- 1st Place** **La Maison de Portneuf Inc., Quebec**
Le Fourmier
- 2nd Place** **KS&A Orchards, OK**
Tru-Bleu
- 3rd Place** **Flat Creek Lodge, GA**
Half Ewe Blue Farmhouse

FE: External Blue Molded Cheeses - All Milks

- 1st Place** **Westfield Farm, MA**
Classic Blue Log
- 2nd Place** **Westfield Farm, MA**
Bluebonnet
- 3rd Place** **Westfield Farm, MA**
Hubbardston Blue Cow

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: Cotija, Flamingo Bolla, Freir, Queso Prato, Queso Anejo, Chihuahua, etc. - All Milks

- 1st Place** Roth Kase USA Ltd, WI
Gran Queso
- 2nd Place** Moo Cheeses L.P. dba Lucky Layla Farms, TX
Boyaca
- 3rd Place** Spring Hill Jersey Cheese, CA
Old World Portuguese

GC: Fresh Unripened: Queso Blanco (including Queso de Puna and Campesino), Queijo Blanco, Acoreano, Quesadilla, Queso Crema, Queso

- 1st Place** Mozzarella Company, TX
Queso Oaxaca
- 2nd Place** Karoun Dairies Inc, CA
Queso Blanco
- 3rd Place** Karoun Dairies Inc, CA
Panela

GF: Flavor Added: Spices, Herbs, Seasoning, Fruits, Queso Enchilado, Queso de Apoya, Queso d'Autin - All Milks

- 1st Place** No Award Given
- 2nd Place** Mozzarella Company, TX
Queso Blanco with Chiles and Epazote
- 3rd Place** Jumpin' Good Goat Dairy LLC, CO
Queso Fiesta

H. ITALIAN TYPE CHEESES

Excluded: Mascarpone and Ricotta

HP: Pasta Filata Types - Provolone, Caciocavallo - All Milks

- 1st Place** No Award Given
- 2nd Place** FenceLine LLC, WI
Harvest
- 3rd Place** BelGioioso Cheese Inc., WI
Sharp Provolone Mandarino

HA: Grating Types - Reggianito, Sardo, Domestic Parmesan, All Milks; Romano (made only from cow or goat milks and not from sheep milk)

- 1st Place** Sartori Foods, WI
Sartori Reserve SarVecchio Asiago
- 2nd Place** BelGioioso Cheese Inc., WI
Parmesan
- 3rd Place** Arthur Schuman Inc., WI
Roma Cello Traditional Romano

ITALIAN TYPE CHEESES continued

HM: Mozzarella Types - Brick, Scamorza, String Cheese - All Milks

- 1st Place** **Arthur Schuman Inc., CA**
Messana String Cheese
- 2nd Place** **Arthur Schuman Inc., CA**
Messana Mozzarella Balls
- 3rd Place** **Sorrento Lactalis Inc., NY**
Low Moisture Part Skim Mozzarella - Bulk
- 3rd Place** **Sorrento Lactalis Inc., NY**
Whole Milk New York Style Mozzarella (High Moisture)

HY: Fresh Mozzarella Types - Ovolini, Bocconcini, Ciliegini Sizes - All Milks

- 1st Place** **BelGioioso Cheese Inc., WI**
Burrata
- 2nd Place** **Crave Brothers Farmstead Cheese, LLC, WI**
Fresh Mozzarella - Ciliegine
- 2nd Place** **Mozzarella Fresca, CA**
Fresh Mozzarella 8oz Ball-Vacuum Pack
- 3rd Place** **Sorrento Lactalis, Inc., ID**
.3 oz/8oz Cup Ciliegini Fresh Mozzarella in
- 3rd Place** **Sorrento Lactalis, Inc., ID**
12 oz Sorrento Log Vacuum Pack Fresh Mozzarella

I. FETA CHEESES

IC: Feta Made from Cow's Milk

- 1st Place** **Pineland Farms, ME**
Feta
- 2nd Place** **Lactalis American Group Inc., WI**
8 oz Plain Feta
- 3rd Place** **Karoun Dairies Inc, CA**
Feta - Cow's Milk

IG: Feta Made from Goat's Milk

- 1st Place** **Haystack Mountain Goat Dairy, CO**
Feta
- 2nd Place** **Asgard Dairy, NY**
FET.A.CCOMPLIS
- 2nd Place** **Shepherds Dairy Products, UT**
Fine Feta - Traditional
- 3rd Place** **Pure Luck Grade A Goat Dairy, TX**
Feta

IS: Feta Made from Sheep's Milk

1st Place Hidden Springs Creamery, WI

Farmstead Feta

2nd Place Flat Creek Lodge, GA

Agrippina Feta

3rd Place Black Sheep Creamery, WA

Feta

IF: Flavor Added: Spices, Herbs, Seasoning, Fruits - All Milks

1st Place Latte Da Dairy, TX

Latte Da Feta with Kalamata Olives

2nd Place Reichert's Dairy Air, IA

Dairy Air Basil Feta

3rd Place Split Creek Farm, LLC, SC

Split Creek Farmstead Feta In Oil With Sundried Tomatoes

J. LOW FAT / LOW SALT CHEESES

JC: Open to Goat, Sheep and Water Buffalo Milk Cheeses

1st Place No Award Given

2nd Place Marin French Cheese Company, CA

Chevre Quark

3rd Place Mt. Sterling Creamery, WI

Pasteurized No-Salt Cheddar

JL: Fat Free and Low Fat Cheeses (Limited to cheeses with 3 grams or less total fat per serving)

1st Place Klondike Cheese Co, WI

Lowfat Feta

2nd Place Damafro Inc., Quebec

&Lite

3rd Place Cabot Creamery Cooperative, VT

Cabot 75% Reduced Fat Cheddar

JR: Light/Lite and Reduced Fat Cheeses (Limited to cheeses with 25 – 50% reduction of fat per serving size, when 50% of calories in the serving size come from fat)

1st Place Roth Kase USA Ltd, WI

St. Otho

2nd Place Lactalis American Group Inc., WI

3 kg Light Brie

3rd Place Agropur - Fine Cheese Division, Quebec

Anco Gouda Light

LOW FAT/LOW SALT CHEESES continued

JF: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks

- 1st Place Cabot Creamery Cooperative, VT**
Cabot Jalapeno 50% Reduced Fat Cheddar
- 2nd Place Coach Farm, NY**
Reduced Fat Stick - Herb
- 2nd Place Franklin Foods, Inc., VT**
Hahn's Yogurt & Cream Cheese Strawberry
- 3rd Place Coach Farm, NY**
Reduced Fat Stick - Dill

K. FLAVORED CHEESES

Entries are limited to cheeses not included in categories with "Flavor Added" subcategories

KC: Cheeses Flavored with Peppers (Chipotle, Jalapeno, Chiles, etc.) - All Milks

- 1st Place Meister Cheese Company, WI**
Roasted Red Pepper Mozzarella
- 2nd Place Beecher's Handmade Cheese, WA**
No Woman
- 3rd Place Pasture Pride Cheese, WI**
Jalapeno Juusto

KF: Cheeses Flavored with Herbs, Fruits, Vegetables, Flowers, Syrups - All Milks

- 1st Place La Fromagerie 1860 Du Village Inc., Quebec**
Tomme des Canton
- 2nd Place BelGioioso Cheese Inc., WI**
Fresh Mozzarella Prosciutto Basil
- 3rd Place Brunkow Cheese Company, WI**
Brun-uusto with Garlic

KP: Cheeses Flavored with Crushed or Whole Peppercorns or Savory Spices - All Milks

- 1st Place Sartori Foods, WI**
Sartori Reserve Black Pepper BellaVitano
- 2nd Place Tumalo Farms, OR**
Antigo
- 3rd Place Tumalo Farms, OR**
Capricorns

KG: Open Category Made from Goat's Milk

- 1st Place MEYENBERG Goat Milk Products, CA**
Meyenberg Jalapeno Goat Jack
- 2nd Place Tumalo Farms, OR**
Fenacho
- 3rd Place Carr Valley Cheese Co., WI**
Black Goat Truffle

KS: Open Category Made from Sheep's Milk

- 1st Place** **Bellwether Farms, CA**
Pepato
- 2nd Place** **Flat Creek Lodge, GA**
ColBaa w/ Black Truffle
- 3rd Place** **Flat Creek Lodge, GA**
ColBaa w/ Scallion + Ginger

KH: Flavor Added Havarti - Spices, Herbs, Seasonings, Fruits

- 1st Place** **Klondike Cheese Co, WI**
Dill Havarti
- 2nd Place** **Willamette Valley Cheese, OR**
Herb de Provence Havarti
- 3rd Place** **Roth Kase USA Ltd, WI**
Havarti Peppadew

L. SMOKED CHEESES

LC: Open Category Made from Cow's Milk

- 1st Place** **Rogue Creamery, OR**
Smokey Blue
- 2nd Place** **Chalet Cheese Co-op, WI**
Braun Swisse Kase Smoked Baby Swiss
- 2nd Place** **Fromagerie Bergeron inc., Quebec**
Calumet
- 3rd Place** **Taylor Farm Cheese, VT**
Maple Smoked Gouda

LG: Open Category Made from Goat's Milk

- 1st Place** **Westfield Farm, MA**
Smoked Capri
- 2nd Place** **Carr Valley Cheese Co., WI**
Smoked Goat Cheddar
- 3rd Place** **Rivers Edge Chevre, OR**
Rivers Edge Chevre Up in Smoke

LS: Open Category Made from Sheep's Milk

- 1st Place** No Award Given
- 2nd Place** **Carr Valley Cheese Co., WI**
Smoked Sheep Cheddar
- 3rd Place** No Award Given

LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovolini, etc.)

- 1st Place** **Estrella Family Creamery, WA**
Weebles
- 2nd Place** **Maplebrook Farm, VT**
Maplebrook Farm Smoked Mozzarella
- 3rd Place** **Mozzarella Fresca, CA**
Fresh Mozzarella 8oz Ball-Vacuum Pack -
Smoked

SMOKED CHEESES continued

LD: Smoked Cheddars

- 1st Place** **Shelburne Farms, VT**
Shelburne Farms Smoked Farmhouse Cheese
- 2nd Place** **Carr Valley Cheese Co., WI**
Apple Smoked Cheddar
- 2nd Place** **Cedar Grove Cheese, WI**
Salmon and Dill
- 3rd Place** **Beecher's Handmade Cheese, WA**
Smoked Flagship

M. FARMSTEAD CHEESES

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

MA: Open Category for Cheeses Aged Less than 60 Days - All Milks

- 1st Place** **Crave Brothers Farmstead Cheese, LLC, WI**
Les Frères Reserve
- 2nd Place** **Crave Brothers Farmstead Cheese, LLC, WI**
Petit Frère Reserve
- 3rd Place** **Longfellow's Creamery LLC, ME**
Kenabago Camembert

MC: Open Category Cow's Milk Cheeses (aged 60 days or more)

- 1st Place** **Farms for City Kids Foundation, VT**
Spring Brook Farm Tarentaise
- 2nd Place** **Thistle Hill Farm, VT**
Thistle Hill Farm Tarentaise
- 3rd Place** **Uplands Cheese Co., WI**
Pleasant Ridge Reserve
- 3rd Place** **Willamette Valley Cheese, OR**
Boerenkaas

MG: Open Category Goat's Milk Cheeses (aged 60 days or more)

- 1st Place** **Tumalo Farms, OR**
Classico
- 2nd Place** **Rivers Edge Chevre, OR**
Rivers Edge Chevre Astraca
- 3rd Place** **Carlisle Farmstead Cheese, MA**
Greta's Fair Haven

MS: Open Category Sheep's Milk and Mixed Milk Cheeses (aged 60 days or more)

1st Place Willamette Valley Cheese, OR
Perrydale

2nd Place Ancient Heritage Dairy, OR
Scio Heritage

3rd Place Flat Creek Lodge, GA
ColBaa

MF: Open Category for All Cheeses with Flavorings Added – All Milks

1st Place Flat Creek Lodge, GA
Leiden

2nd Place Tumalo Farms, OR
Pondhopper

3rd Place Holland's Family Cheese, WI
Marieke Gouda Honey Clover

N. FRESH GOAT'S MILK CHEESES

NO: Fresh Goat Rindless (Black ash coating permitted. Extruded shape, logs, cylinders, buche style, etc., fresh goat cheese in containers, cups, tubs, cryovac bags.)

1st Place Harley Farms Goat Dairy, CA
Chevre

2nd Place Asgaard Dairy, NY
Fresh Chevre

3rd Place Vermont Butter & Cheese Company, VT
Vermont Creamy Goat Cheese Classic

NS: Fresh Goat Cheese - Hand Shaped, Formed or Molded into Pyramid, Disc, Drum, Crottin, Basket or other shape

1st Place Pure Luck Grade A Goat Dairy, TX
Basket Molded Chevre

2nd Place Rainbeau Ridge, NY
ChevreLait

3rd Place Mackenzie Creamery, OH
Chevre

NF: Fresh Goat Cheese - Flavor Added (Cheeses flavored with floral, fruits, liquors, citrus, berries, cacao.)

1st Place MONTCHEVRE - Betin, Inc, WI
Montchevre Mini Log Flavored with Honey

2nd Place Fromagerie Belle Chevre, AL
Belle & the Bees Breakfast Cheese

3rd Place Baetje Farms LLC, MO
Coeur de la Crème Cranberry & Orange

FRESH GOAT'S MILK CHEESES continued

NH: Cheeses Flavored with Herbs, Extracts, Truffles and Truffle Oil

- 1st Place** **Cypress Grove Chevre, CA**
Fresh Chevre, Herb
- 2nd Place** **Jumpin' Good Goat Dairy LLC, CO**
Rocky Mountain Dawn Lemon Dill Chevre
- 3rd Place** **Cypress Grove Chevre, CA**
Fresh Chevre, Dill
- 3rd Place** **MEYENBERG Goat Milk Products, CA**
Crème de Chevre - Garlic & Chive

NP: Cheeses Flavored with Peppers (sweet, savory, jalapenos, chipotles, etc.), Mustards, Olives, Wasabi, Onion, Garlic, Spices

- 1st Place** **Westfield Farm, MA**
Herb Garlic Capri
- 2nd Place** **Woolwich Dairy Inc., Ontario**
Woolwich Dairy Elite Roasted Red Pepper
- 3rd Place** **Haystack Mountain Goat Dairy, CO**
Dill and Garlic Chevre
- 3rd Place** **MONTCHEVRE - Betin, Inc, WI**
Montchevre Mini Log Rolled in 4 Peppers
- 3rd Place** **MONTCHEVRE - Betin, Inc, WI**
Montchevre Mini Log with Sweet Peppadew

O. FRESH SHEEP'S MILK CHEESES

Open to all shapes and styles of rindless, unaged, fresh sheepmilk cheeses

OO: Open Category

- 1st Place** **La Moutonnière Inc., Quebec**
Cabanon
- 2nd Place** **Hidden Springs Creamery, WI**
Driftless Natural
- 3rd Place** **Green Dirt Farm, LLC, MO**
Fresh - Plain

OF: Flavor Added: Spices, Herbs, Seasonings, Fruits

- 1st Place** **Hidden Springs Creamery, WI**
Driftless Honey Lavender
- 2nd Place** **Hidden Springs Creamery, WI**
Driftless Basil
- 2nd Place** **Hidden Springs Creamery, WI**
Driftless Maple
- 3rd Place** **Green Dirt Farm, LLC, MO**
Fresh - Nettle
- 3rd Place** **Hidden Springs Creamery, WI**
Driftless Cranberry

P. MARINATED CHEESES

Entries include cheeses marinated in olive oil, safflower oil, vinegar, wine, etc.

PC: Open Category Made from Cow's Milk

1st Place No Award Given

2nd Place **Crave Brothers Farmstead Cheese, LLC, WI**
Marinated Fresh Mozzarella - Ciliegine

3rd Place **Fiscalini Cheese Company, CA**
Purple Moon

PG: Open Category Made from Goat's Milk

1st Place **Capriole, IN**
O'Banon

2nd Place **Fagundes Old-World Cheese, CA**
Sierra Cabernet

3rd Place **Carr Valley Cheese Co., WI**
Sweet Vanilla Cardona

PS: Open Category Made from Sheep's Milk

No Entries

PF: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks

1st Place **Sartori Foods, WI**
Sartori Reserve Merlot BellaVitano

2nd Place **Belle Écorce Farms, LA**
Tuscan Party Disc

3rd Place **Surfing Goat Dairy, HI**
Maui Secret Sicily

Q. CULTURED MILK PRODUCTS

Limited to Plain Yogurt, Crème Fraiche, Fromage Blanc, Kefir, Labne, Quark, etc.

QC: Cultured Products Made from Cow's Milk

- 1st Place** **Karoun Dairies Inc, CA**
Labne
- 2nd Place** **Moo Cheeses L.P. dba Lucky Layla Farms, TX**
Yogurt Cheese
- 3rd Place** **Traders Point Creamery, IN**
Cottage Cheese

QG: Cultured Products Made from Goat's Milk

- 1st Place** **Redwood Hill Farm and Creamery, CA**
Traditional Plain Kefir
- 2nd Place** **Harley Farms Goat Dairy, CA**
Fromage Blanc
- 3rd Place** **Cypress Grove Chevre, CA**
Fromage Blanc

QS: Cultured Products Made from Sheep's Milk

No Entries

QF: Limited to Crème Fraiche Made from Cow's Milk

- 1st Place** **Cabot Creamery Cooperative, VT**
Cabot Crème Fraiche
- 2nd Place** **Bongrain Cheese USA, PA**
Alouette Crème Fraiche
- 3rd Place** **Bellwether Farms, CA**
Crème Fraiche

QQ: Limited to Fromage Blanc and Quark Made from Cow's Milk

- 1st Place** No Award Given
- 2nd Place** **Vermont Butter & Cheese Company, VT**
Vermont Fromage Blanc
- 3rd Place** **Traders Point Creamery, IN**
Fromage Blanc

QY: Yogurts (made from all milk sources)

- 1st Place** **Moo Cheeses L.P. dba Lucky Layla Farms, TX**
Natural Plain Drinkable Yogurt
- 2nd Place** **Karoun Dairies Inc, CA**
Yogurt
- 3rd Place** **La Moutonnière Inc., Quebec**
Royogurt

**QA: Flavor Added: Spices, Herbs, Seasonings, Fruits -
All Cultured Milk Products**

- 1st Place** **Emmi USA, NY**
Emmi Swiss Premium Lowfat Yogurt-Black
Cherry
- 2nd Place** **Moo Cheeses L.P. dba Lucky Layla Farms, TX**
Tropical Passion Fruit Drinkable Yogurt
- 3rd Place** **Karoun Dairies Inc, CA**
Flavored Labne - Green Olives, Garlic & Herbs
- 3rd Place** **Karoun Dairies Inc, CA**
Flavored Labne - Tomato, Garlic & Herbs
- 3rd Place** **Redwood Hill Farm and Creamery, CA**
Blueberry Yogurt

R. BUTTERS

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

**RC: Salted Butter Made from Cow's Milk with or
without Cultures**

- 1st Place** **Vermont Butter & Cheese Company, VT**
Vermont Cultured Butter - Lightly Salted
- 2nd Place** **Cabot Creamery Cooperative, VT**
Cabot Whey Cream Butter
- 2nd Place** **PastureLand Cooperative, MN**
PastureLand Cooperative Cultured, Salted
Summer Gold Butter
- 3rd Place** **Organic Valley, WI**
Organic Pasture (Salted and Cultured) Butter

**RO: Unsalted Butter Made from Cow's Milk with or
without Cultures**

- 1st Place** **Organic Valley, WI**
Organic European Style Cultured Butter
- 2nd Place** **Vermont Butter & Cheese Company, VT**
Vermont Cultured Butter - Unsalted
- 3rd Place** **PastureLand Cooperative, MN**
PastureLand Cooperative Cultured, Unsalted
Summer Gold Butter

RG: Butter Made from Goat's Milk

- 1st Place** **MEYENBERG Goat Milk Products, CA**
Meyenberg European Style Goat Butter
- 2nd Place** No Award Given
- 3rd Place** No Award Given

RS: Butter Made from Sheep's Milk

No Entries

**RF: Flavor Added: Spices, Herbs, Seasonings, Fruits -
All Milks**

No Entries

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 Made from Cow's Milk, Cold Pack Cheese and Cheese Food, Unflavored - Maximum Moisture 44%

- 1st Place** **Shelburne Farms, VT**
Shelburne Farms Cheddar Cheese Spread
- 2nd Place** **Carr Valley Cheese Co., WI**
Sharp Cheddar Spread
- 3rd Place** **DCI Cheese Company, WI**
Black Diamond Ex. Sharp Cold Pack Cheese Food

SG: Open Category Made From Goat's Milk, Cold Pack Cheese and Cheese Food, Unflavored - Maximum Moisture 44%

- 1st Place** No Award Given
- 2nd Place** **Coach Farm, NY**
Reduced Fat Natural Cheese Spread
- 3rd Place** No Award Given

SS: Open Category Made from Sheep's Milk, Cold Pack Cheese and Cheese Food, Unflavored - Maximum Moisture 44%

No Entries

SF: Cream Cheese and Other Natural Cheese Spreads - Flavor added - Spices, Herbs, Seasonings, Fruits - All Milks - Maximum Moisture 60%.

- 1st Place** **Rising Sun Farms, OR**
Gorgonzola Cheese Torta
- 2nd Place** **Belle Écorce Farms, LA**
Sweet Home Jalapeno Spread
- 3rd Place** **Rising Sun Farms, OR**
Chili Lime Cilantro Cheese Torta

T. AGED SHEEP'S MILK CHEESES

Caciotta, Romano, Manchego, Table Cheeses, etc.

TO: Open Category

- 1st Place** **Bellwether Farms, CA**
San Andreas
- 2nd Place** **Carr Valley Cheese Co., WI**
Cave Aged Marisa
- 3rd Place** **Blackberry Farm, TN**
Singing Brook

U. AGED GOAT'S MILK CHEESES

Taupinières, Rinded Logs, Pyramid Types, etc.

UG: Open Category

- 1st Place** **Fifth Town Artisan Cheese, Ontario**
Lighthall Tomme
- 2nd Place** **Appleton Creamery, ME**
Chevre in Grape Leaf
- 3rd Place** **Baetje Farms LLC, MO**
Bloomsdale

V. WASHED RIND CHEESES

Liederkrantz, Limburger, Brick Types and Styles, etc. 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. Excluded: All washed curd cheeses

VC: Open Category Made from Cow's Milk

- 1st Place** **Cowgirl Creamery, CA**
Red Hawk
- 2nd Place** **Meadow Creek Dairy, VA**
Grayson
- 2nd Place** **MouCo Cheese Company, Inc., CO**
MouCo ColoRouge
- 3rd Place** **Agropur - Fine Cheese Division, Quebec**
Champ Fleury
- 3rd Place** **Marin French Cheese Company, CA**
Schloss

VG: Open Category Made from Goat's Milk

- 1st Place** **Pasture Pride Cheese, WI**
Redstone
- 2nd Place** **Fifth Town Artisan Cheese, Ontario**
Cape Vessey
- 3rd Place** **Haystack Mountain Goat Dairy, CO**
Red Cloud

WASHED RIND CHEESES continued

VS: Open Category Made from Sheep's Milk

1st Place **Green Dirt Farm, LLC, MO**
Bossa

2nd Place **Hidden Springs Creamery, WI**
Ocooch Mountain

3rd Place **Fromagerie Le Détour, Quebec**
Le Clandestin

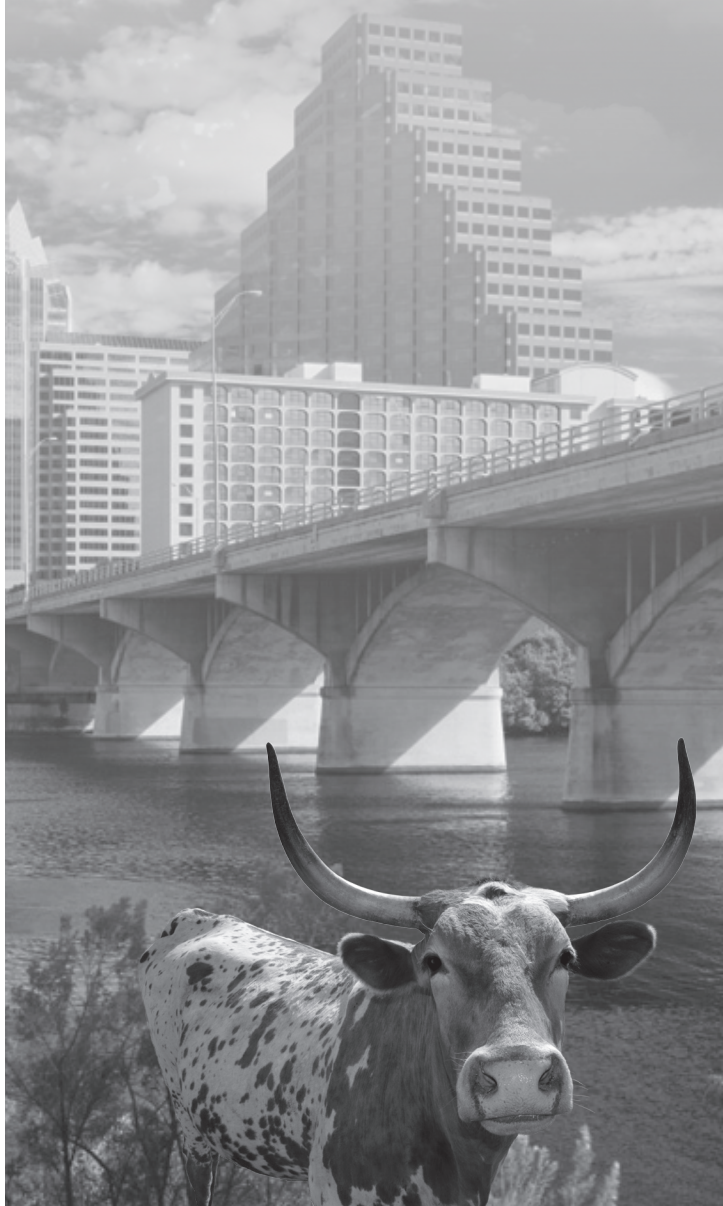
VA: Cheeses aged more than 90 days with less than 42% moisture, all milks

1st Place **Consider Bardwell Farm, VT**
Rupert

2nd Place **Hidden Springs Creamery, WI**
Ocooch Mountain Reserve

3rd Place **Bleu Mont Dairy, WI**
Vermont Valley Tomme

2009 Judges and Sponsors



**David Grotenstein, Garden of Eden Marketplace,
Competition and Judging Chair**

David Grotenstein is the Director of Operations and Purchasing for *Garden of Eden Marketplace* in New York. He has been a consultant to the specialty food industry under the banner *Food and Image*, working in management and staff training, merchandising, store design, layout and budgeting, publications and sign making for new and developing retailers, as well as product development for manufacturers and wholesalers. His clients include *Fallon & Byrne Food Hall* in Dublin, Ireland, *Fox & Obel Food Market* in Chicago, *Liberty Heights Fresh* in Salt Lake City, *Sickles' Farm Market* of Little Silver, NJ, *Wild Edibles Seafood and Oppenheimer Prime Meats*, both in New York.

He's been in the food business for 28 years, having been a manager at *Pasta & Cheese*, *DDL Foodshow* and *Mangia*, a general manager and buyer for *Fairway Market*, *Gourmet Garage* and *Union Market*. In 2002, he co-founded *Molto Sugo LLC*, who produced specialty food products under the Mario Batali label. He served on the ACS Board of Directors from 1998-2001 and rejoined the Board In 2004 to chair the Judging and Competition Committee.

**John Greeley, Sheila Marie Imports, Ltd., Co-Chair Competition
American Cheese Society Competition Committee**

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 the University of Massachusetts-Amherst 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 the founder and president of Sheila Marie Imports, Ltd.

Atlanta Foods International purchased Sheila Marie Imports In 2007 and John now serves as President of SMI and a Vice President of AFI. John holds degrees in cheese grading from the University of Wisconsin – Madison and in cheese making, from Washington State University, at Pullman and was inducted into the *Guilde des Fromagers* in 2002. He has been an ACS Board of Directors member for 12 years and chairman of the Cheese Competition Committee for 15 years between 1987 and 2007. During that time he expanded the categories from 8 to 102 and continually redefines categories for Competition Committee approval.

John co-chaired the ACS Annual Conference in 1996 and 1999 with Ruth Flore. He was Master Judge of the New Zealand's National Cuisine Champion of Cheese Competition from 2003 - 2007, developed their categories and rules and trained judges. He resides in Reading, MA with his wife and twin sons.

Kate Arding

Kate Arding is an independent dairy consultant specializing in small-scale cheese production. She is also a co-founder of *culture*, the acclaimed first national consumer cheese magazine launched in December 2008. A native of Britain, Kate has worked in the farmhouse cheese industry for 18 years. First as wholesale manager for Neal's Yard Dairy in London, where she developed extensive knowledge – and love – of the farmhouse cheese industry followed in 1997, when Kate moved to California to help establish Cowgirl Creamery and Tomales Bay Foods.

Since 2003 Kate has worked as an independent consultant focusing on affinage, sales and marketing, and helping small-scale cheesemakers adapt to changing market demands. Kate lives in rural, upstate New York.

Ray Bair

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 pastry 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. A 25 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.

Floyd Bodyfelt

Floyd Bodyfelt was raised on a dairy farm in Tillamook County, Oregon and worked in his local Tillamook County Creamery Association cheese factory before he could legally drive. Two Jersey cows put him through Oregon State University, where he received the last issued B.S. degree in Dairy Technology. He was a student contestant in the Collegiate Dairy Products Evaluation Contest in 1957, where he placed 3rd in the competition for Cheddar cheese. After a three-year stint in the U.S. Army as a medical technologist, Floyd returned to OSU's Dept. of Food Science and Technology where he completed his M.S. thesis on the "fruity flavor defect of Cheddar cheese". Simultaneously, Floyd was appointed as the OSU Extension Dairy Processing Specialist and taught the laboratory portion of a Dairy Processing course. Within a year he also became the manager for the OSU Creamery. During this time, he was the superintendent of the Oregon Dairy Industries Association annual dairy products quality contest and recalls judging a class of 46 samples of medium aged Cheddar, just before evaluating a set of 38 aged cheese contenders. Floyd Bodyfelt's 35 year career at OSU involved serving as the Extension Dairy Processing Specialist for the states of Oregon and Washington, and teaching two courses for 30+ years (Dairy Processing and Dairy Products Sensory Evaluation). Floyd's OSU teams competed in the International Collegiate Dairy Products Evaluation Contest from 1967 through 1996; his teams placed first in 1984 and 1985. He has served as a cheese judge in the U.S. and World Cheese Championship contests on six occasions, the ACS Judging and Competition in 2006 and as the instructor for sensory evaluation of cheese at short courses in the states of Oregon, Washington, Utah, California, New York and Minnesota. Floyd, since his OSU retirement in 1997, has undertaken technical consultation in dairy technology and/or food safety in North Yemen, Sri Lanka, Thailand, Ukraine, Chile, Japan, and China, while serving as a senior consultant/auditor for NSF, Cook and Thurber, Ann Arbor, Michigan.

David Brawley

David Brawley began his pastry career at Dallas' Hotel Adolphus training under master pastry chef Jean-Pierre Piallier. He helped open the Hotel Crescent Court, and was pastry chef at Baby Routh during its first two years. A move to Manhattan allowed him the opportunity to display his skills at Ristorante Felidia, 21 Club and Tavern on the Green. During his time in New York City he worked with Michael Lomonaco, Lidia Bastianich and Nick Malgieri.

Returning to Dallas, he joined forces with Kevin Ascolese at Mi Piaci, and collaborated with Sharon Hage at the acclaimed Salve! David won first place honors in The Dallas News' Rising Star Chef competition. D Magazine declared him "Best Baker"; the Dallas Observer proclaimed his tartufo "Best Dessert in Dallas". His recipes have been included in artist R.C. Gorman's *Nudes and Foods* and Paula Lambert's *The Cheese Lover's Cookbook and Guide*.

David originated and produced the artisan bread and pizza dough at Fireside Pies. The Dallas Observer proclaimed it the "best pizza in Dallas, and possibly the Southwest". He was opening Executive Pastry Chef at N9NE Group venues, where his "Make-Your-Own Cannoli" was recognized by D Magazine as one of the "10 Best New Desserts in Dallas." He served on the Advisory Board of the DMN Wine and Food Festival, and was certified as a Pizzaiolo by Verace Pizza Napoletana USA. Currently, David is a Chef-Instructor at the Art Institute of Dallas.

Matthew Bonano

Born and raised in Pennsylvania in a busy family with plenty of food around, Matt learned about cooking for large groups of people from his mother and grandfather, who always had mounds of fresh pasta and cheeses waiting on the table at any time. In 1996 he graduated from the Art Institute of Fort Lauderdale with a Culinary Arts degree and started his career at the 1996 Summer Olympics in Atlanta, GA. After learning all of the jobs and skills of the kitchen, he worked as a pastry chef for two years before cheese came calling. In 2000 in Atlanta, he created and thrived in a cheese community where he eventually started a cheese following at places such as Alon's Bakery and Market One. He also produced his own television show for PTV Atlanta titled, "cOOl fOODs with Matt B.", where he shared his passion for cheese and good food. Matt is proud to be a part of the ACS and to be involved with the very special people who helped him achieve his success, including Raymond Hook, Vince Maniaci, Vajra Stratigos, Steve Jenkins, Avanelle Rivera and David Grotenstein.

Stephen Corradini

Stephen Corradini has been the Regional Coordinator of the Specialty category for the Southwest region of Whole Foods Market for the past three years. A native of Wisconsin, cheese is in his blood (sadly in more ways than one!), and he enjoys exposing Austin and the rest of the Southwest to the joys of great curd as well as various adult beverages.

Edouard Damez

Born in Brittany, France, he started baking at 15 and studied the trade for three years. He finished Best Apprentices des Côtes d'Armor (French Province). After his military service he worked in Marseilles, South of France for a French Milling company that also operated many retail outlets. That company transferred him to Las Vegas, Nevada in December 1985 to run their Bakery Production plant. In 1988 he moved to Houston and opened the Bakery dept for a French retail Grocery store "Auchan Hypermarket" (9th largest food retailer in the world). In 1991 became responsible in addition to the Bakery for the Deli & Cheese dept. This is when he really got his first experience as a cheese buyer.

In 1993, he was hired by H-E-B Central Market to run the Bakery dept for their first store in Austin. He also was a part in opening HEB first two stores Bakery Dept in Monterey, Mexico in 1977. Since 2000 he has been

responsible for the Bakery Deli & Cheese category mgt for the eight store chain who has received acclaims worldwide for being some of the best stores in the U.S. Central Market carries an average over 650 cheeses from all over the world in a self service setting and will top over 800 during the Holidays. For the last nine years he has assessed 100's of cheeses from around the world as they are evaluated to become part of the extensive Central Market product mix.

Olga Dominguez

Olga Dominguez has been manager and buyer for Zabar's Cheese Department for 30 years.

With a combination of hard work, energy, and a love for great food, Olga worked her way up to the position of managing the newly created Cheese Department – one of the first of its type in New York City (and the United States) – during Zabar's major expansion in 1979. She built the department from scratch with the support of Stanley Zabar and his European cheese export contacts, making into the institution it is one cheese at a time by continuously tasting and learning and responding to the increasingly sophisticated palates of her customers.

Even after three decades, Olga Dominguez is still excited to discover new cheeses for her department - especially American artisan-made varieties. Because of her passion, dedication and energy, Zabar's Cheese Department continues to be *the* destination for high-quality cheeses at fair prices, luring cheese-savvy New Yorkers and visitors alike. Olga Dominguez is a member of The American Cheese Society, Slow Food, *Guilde des Fromagers (Garde et Juré)* and participates in Cheese Importers Association of America events.

Todd Druhot

As the gourmet cheese specialist and Director of the Cheese Importing Program for Atlanta Foods International, Todd Druhot has been driving his vision for specialty cheeses since 1999. During the past 10 years he has dramatically increased the selection of American artisanal cheeses available to Atlanta Foods International customers. He continues to train and educate sales and customers on new American artisanal cheeses.

With his background in foodservice, including a degree in Hotel and Restaurant Management Todd has felt compelled to continuously see out new and interesting American and European artisan cheeses. Todd's quest has taken him around the world every year, attending multiple shows and competitions both as an exhibitor and ardent student. In 2008 Todd attended a short course for cheese grading and evaluation at the University of Wisconsin. Todd has been a member of the American Cheese Society and Cheese Importers Association since 1999. This year Atlanta Foods International and Todd will be showing American Cheeses in Bra, Italy at Slow Foods Cheese 2009. He currently lives in Marietta, GA with his wife Ferrell and two children Kalya and Max, who both love cheese.

MaryAnne Drake

Dr. MaryAnne Drake is a Professor at the Southeast Dairy Foods Research Center, North Carolina State University where she conducts research on the flavor and flavor chemistry of dairy products. She is credited with developing universal sensory languages to describe and document flavor and texture of cheeses and other dairy products. MaryAnne conducts research and contract (confidential) studies with several industry and academic partners. She has published more than 120 peer-reviewed manuscripts, given over 160 professional presentations, and teaches dairy flavor workshops nationally and internationally every year. MaryAnne is the current President of the American Dairy Science Association.

Marc Druart

Marc Druart is the master cheese-maker at the Vermont Institute for Artisan Cheese (VIAC), one of the leading cheese institutes in the country for artisan cheese producers. Marc received his "Brevet de Technicien Supérieur" from the National Dairy School of Poligny (France) in 2000. After graduation, Marc traveled the world working for various cheese and dairy companies in the U.K, New Zealand, and the USA. In 2004, Marc joined the VIAC as an instructor and technical consultant. Additionally Marc serves as cheese-maker and technology advisor on raw milk research projects.

Helen Duran

When Helen Duran graduated from the University of Texas at Austin with a degree in British History she did what many overeducated and undertrained students do, she got a job in the food industry. Several years and kitchens later she became an Executive Chef at the Crescent Club in Dallas. Chef Duran has since taught culinary students and worked at Central Market. She is a confirmed cheese addict

Gordon Edgar

Gordon Edgar has been the cheese buyer for Rainbow Grocery Cooperative in San Francisco, since 1994. Rainbow (www.rainbow.coop) is San Francisco's biggest independent grocery store and the country's largest retail worker cooperative. He has been a panelist at numerous cheese events, has been elected to the Board of Directors of the California Artisan Cheese Guild, and has eaten way too much cheese as an aesthetic judge at more than one cheese competition. Gordon's cheese memoir, *Cheesemonger: A Life on the Wedge*, will be published by Chelsea Green in early 2010.

Tim Gaddis

"Atlanta's Cheesemonger". Since graduating from the French Culinary Institute in New York City in 2003, Tim Gaddis has been at the helm of the Star Provisions' cheese shop. At Star Provisions, he works directly with chef-owner Anne Quatrano to create cheese plates for Bacchanalia, Quinones at Bacchanalia, Floataway Café and Abattoir, as well as buying the cheeses for the upscale provender's cheese shop. Though he worked with some of the nation's most celebrated chefs while in New York, it was his stint as cheesemonger at Murray's Cheese in Manhattan where he discovered his calling. Tim says "I look for things that are made by traditional farming methods, where the animals are eating fresh grass or grains, where the cheese maker has control of the milk in one form or another from the time that it comes out of the animal." Tim also pays attention to seasonality and locality when making his cheese selections.

Will Gillis

Will Gillis received his Ph.D. in Food Science at Mississippi State University in 1979. He has taught courses in Dairy Products Processing with an emphasis on Product Quality Control and Sensory evaluation for the last 30 years as a professor at Mississippi State and California Polytechnic State University. During his tenure at these universities, he also coached National Dairy Products Judging teams. He has served as a judge for the American Cheese Society, United States Cheese Contest and the World Cheese Championships. He has also served as a product judge for the National Ice Cream Retailers Product Evaluation Clinic. In addition he has worked as a consultant within the area of product quality and sensory characteristics.

Mark Johnson

Mark Johnson graduated from South Dakota State University with a degree in dairy manufacturing and from North Carolina State University with a degree in food science. In 1980, he became the program coordinator for the Wisconsin Center for Dairy Research at the University of Wisconsin and now serves as senior scientist at the Center. Mark's main areas of interest are developing manufacturing and ripening protocols for unique cheeses and the study of cheese defects. He has served as a technical judge for the American Cheese Society, as well as the U.S. and World Championship Cheese Contests. He loves to talk cheese with cheesemakers and share their experiences, insights and cheeses.

Emiliano Lee

Emiliano Lee, relative newcomer on the professional cheese circuit, is no stranger to the wonderful worlds of cheese and fine food. A San Francisco Bay Area resident most of his life, this native Oaklander grew up cooking with Chinese, Mexican, and Greek heritages. Growing up in San Francisco, culinary expeditions were frequent and often included blowing his allowance at local cheese shops. A ways down the road now transplanted in Salt Lake City, Emiliano finds himself a pioneer in the "last Western frontier" promoting full-flavored food finds as Cheese & Charcuterie Manager for Liberty Heights Fresh.

David Lockwood

David Lockwood began selling cheese at Zingerman's Deli in 1986. Since 1991 he has primarily worked with Neal's Yard Dairy: managing the shops, opening up the US market, taking care of the cheese, buying cheese and overseeing finances. Currently he is the managing director of the business.

Sarah Masoni

Sarah Masoni is the Product and Process Development Manager for Oregon State University Food Innovation Center located in Portland, Oregon. Sarah has worked in the food industry for 20+ years. While attending Oregon State University she trained under Floyd Bodyfelt and competed in the 1985 International Dairy Products Judging Competition in Atlanta. Sarah was the number 3 judge over-all competing with 28 different Universities. 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. Sarah has been an executive board member for the Oregon Dairy Industries, and continues to participate in the ODI. Sarah Masoni 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 M, who started the Minnesota Farmstead Cheese program in 1975.

Gina Mode

Gina was raised on a fifth generation family dairy farm and has been making cheese as a licensed Wisconsin cheesemaker for over a decade. She has a Bachelor of Science Degree in Food Science and a Master of Business Administration. Gina has been working with cheese since an internship with the Wisconsin Center for Dairy Research in 1990. She worked for the Swiss Colony in Monroe, Wisconsin and the Babcock Hall Dairy Plant at the University of Wisconsin – Madison before returning to the CDR in 2005. As a member of the Cheese Industry and Applications Group, Gina works with cheese brokers, retailers, ingredient suppliers, and manufacturers – from farmstead to commercial.

Margaret Morris

Margaret is the managing director of Glengarry Cheesemaking & Dairy Supply, which has been in operation for 12 years as a supplier of ingredients, packaging materials, small scale processing equipment, imported cheese moulds and technical support services to hobbyist and commercial specialty cheesemakers in North America, and an export component to Europe for ingredients used in the production of cheesemaking ingredients. Along with a staff of eight the company services clientele to develop, manufacture and enhance fine cheese. Glengarry Cheesemaking is now into commercial production of fine cheese to supply an anxious market in Ontario for washed rind and specialty cheeses.

Margaret has been involved in judging specialty cheese at the Warwick Cheese Competition in Quebec in year 2005, 2006, 2007 and at the American Cheese Society conference in Portland, July 2006.

Margaret has a B.Sc. in Agriculture and Food Science from McGill University. Margaret and her staff have taken technical training in cheesemaking in the UK, Holland and France obtaining short course certificates in these various countries as well as the short course at the Guelph Food Technology Center, and various certificates from the Ontario Dairy Council, and is a graduate of Glengarry High School and is so pleased to have former graduates on her staff as well.

Margaret was raised on a dairy farm in eastern Ontario; her cheese factory is situated on a piece of land which was farmed by her family for the past 25 years. The factory borders several dairy farms and is located approximately one mile north of Highway 401, at Lancaster, Ontario. A retail store, Cheesemaking education and interpretation center are also included in the new location. This business is a separate company under the name Glengarry Fine Cheese producing a variety of washed rind, bloomy rind, blue and pressed cow's milk cheeses.

Ron Richter

Ron Richter is a Professor Emeritus at Texas A&M University. He worked at the University of Minnesota and the University of Florida prior to his employment at Texas A&M. Dr. Richter has dedicated his life to working with the dairy industry. He has conducted numerous research projects, taught several dairy technology classes and has been an active participant in industry activities. He has served as the Editor of the Journal of Dairy Science, the President of the American Dairy Science Association, and he has been elected as a Fellow by the Institute of Food Technologists.

Lindsey Schechter

Cheese entrepreneur Lindsey Schechter is the owner of Houston Dairymaids, a retail and distribution company specializing in handmade Texas cheeses. Originally from Miami, Florida, Lindsey graduated from Rice University in Houston, and has been a chef and food writer in New York City and co-owner of an acclaimed restaurant in Maine. After realizing that cheese was her true passion, Lindsey spent five weeks as a "monger" at Neal's Yard Dairy in London. The experience was the inspiration for the Houston Dairymaids, an endeavor to introduce the world to the growing ranks of fine cheesemakers in Texas.

Ron Schmidt

Dr. Ronald H. Schmidt, Professor, Food Science and Human Nutrition, University of Florida was educated at the University of Minnesota, and has regulatory experience with the USPHS/FDA. In addition to teaching, research and extension, Schmidt is the coach of the intercollegiate dairy products judging team, the IFT College Bowl Team and is active in numerous professional societies. He is currently on the board of directors for both 3-A Sanitary Standards and the National Conference on Interstate Milk Shipments (NCIMS). Schmidt has received numerous awards, and has authored more than 300 publications and presentations in dairy/food science.

Lee Smith

Ms. Lee Smith is the senior vice president of Phoenix Media Network and publisher/ editorial director for *Deli Business* and *Cheese Connoisseur* magazines. She began her career with Kings Super Markets in New Jersey over 30 years ago. Her love of specialty cheeses began with her promotion to deli supervisor and assistant cheese buyer. Her career includes over 20 years in the retail industry as a cheese buyer, deli director, senior marketing/purchasing director, and consultant. Ms. Smith is also an avid traveler and award-winning writer, having written the acclaimed Specialty Cheese Guide, an annual feature in both magazines.

Marianne Smukowski

Marianne Smukowski is the Dairy Safety/Quality Applications Coordinator at the Center for Dairy Research and has worked with cheese and butter products for over 20 years. She judged at the 2000 and 2008 World Championship Cheese Contest. She has been the head judge for the World Dairy Expo Championship Product Dairy Product Contest for the past five years. She also served as a judge at other industry contests.

Laura Werlin Biography

Laura Werlin is one of the country's foremost authorities on cheese and is the award-winning author of four books on the subject. Her most recent book, James Beard award-nominated *Laura Werlin's Cheese Essentials* (Stewart, Tabori & Chang, 2007), is the go-to guide for almost any cheese question. Whether you're a cheese novice or an expert, this book answers basic to advanced questions about cheese as well as provides cheese and wine pairing tips (Laura's passion as well as expertise) and 50 delectable recipes. Werlin's other books have all been recognized with prestigious honors including the James Beard award for *The All American Cheese and Wine Book*, the IACP Best American Cookbook award for *The New American Cheese*, and the World Gourmand Award for Best Cheese Book for her classic, *Great Grilled Cheese*.

Laura is a sought-after speaker across the country including at the annual Food & Wine Magazine's Classic at Aspen and the Santa Fe Wine & Chile Fiesta. She has appeared on several national and local television shows and writes for several magazines including Food & Wine, Culture, Aspen Magazine, Fine Cooking, and Saveur.

Steve Zeng

Dr. Steve Zeng is an Associate Professor/Dairy Product Specialist 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, sensory quality and yield of cheese. With his industrial and academic experiences, he has conducted more than 40 cheesemaking workshops in many states in the US as well as in China, Argentina, Armenia, and the Republic of Georgia. He has judged the United States Cheese Championship Contest and the World Cheese Championship Contest in the last three years.

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