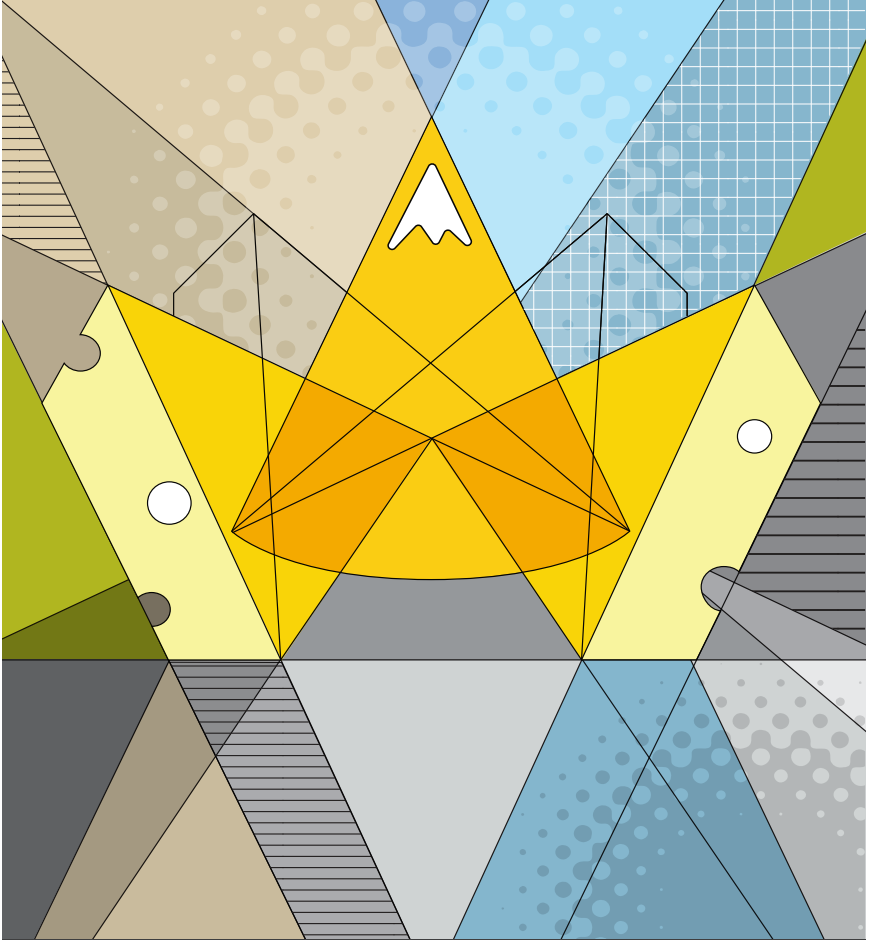


ACS 2017 - DENVER, CO

CHEESE

with
Altitude



- 2017 ACS - JUDGING & COMPETITION AWARDS GUIDE

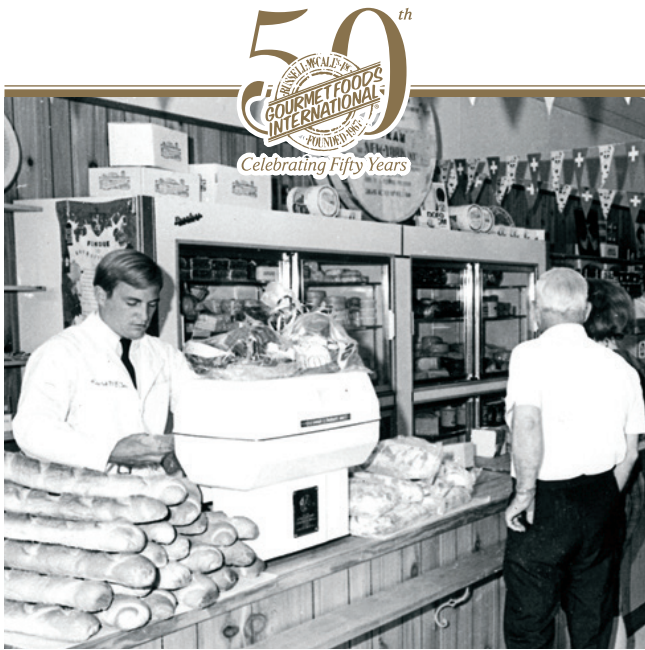


AMERICAN
CHEESE
SOCIETY

MARQUEE SPONSOR



Congratulations to this year's winners!



Since 1967, when Gourmet Foods International's original Cheese Shop opened, to present day, we recognize our social responsibility to give back to our communities, to promote an energetic climate of purpose and innovation, and create a bridge between producers, customers, and consumers bringing quality products to market.

Gourmet Foods International has been a proud supporter of the American Cheese Society for over 30 years.



&



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2017 ACS JUDGING & COMPETITION RESULTS

**DENVER, COLORADO
JULY 28, 2017**

The American Cheese Society (ACS) is the leader in supporting and promoting American cheeses. Founded in 1983, ACS provides the cheese community with educational resources and networking opportunities, while encouraging the highest standards of cheesemaking focused on safety and sustainability.

The cheesemakers listed on the following pages represent all of the entrants in the 2017 ACS Judging & Competition: a record 281 companies submitted 2,024 products - the largest number of entries in ACS history. Winners in each category are listed separately. Unlike other cheese competitions, where cheeses are graded down for technical defects, the goal of the ACS Judging & Competition is to give positive recognition to those cheeses that are of the highest aesthetic and technical quality. As a result, the highest quality cheeses are those that ACS feels deserve the recognition of an award, based on a minimum number of points awarded (totaling 100 points possible) for first, second, or third place. In categories or sub-categories where the minimum number of points is not earned, no award is given.

Our congratulations go out to all of the dedicated, passionate, creative producers who work daily to bring great cheese to life, to market, and to the 34th Annual ACS Conference & Competition.

A special thank you to Gourmet Foods International, 2017 Marquee Sponsor and sponsor of the Awards Ceremony. Gourmet Foods International's generous support has helped make this year's events possible.



**AMERICAN
CHEESE
SOCIETY**

A LETTER FROM THE 2017 JUDGING & COMPETITION COMMITTEE CHAIR

What a thrill to be in the mountain home of ACS, Denver, Colorado, for our record-breaking 2017 Judging & Competition! We have reached all-new highs this week— with 2,024 cheeses entered by 281 companies. A total of 123 categories were open for entry and judged by 22 aesthetic and 22 technical judges! The incredible growth of the J&C in the past 32 years is a testament to the devoted work of the former and present ACS members and staff, as well as the innovation by you amazing American cheesemakers.

As the chair of the J&C Committee, I want to express on behalf of the Committee what an honor it is for us to be the ones entrusted to receive and handle your precious cheeses and dairy products from July 21 through July 29. Although not every product will receive a ribbon tonight, one primary goal of the J&C is to provide constructive technical and aesthetic feedback to cheesemakers for every entry. We share in your pride tonight as the top American dairy products are recognized. This awards event is for all of you—**congratulations!**

Traditionally, the Judging & Competition Committee Chair takes a few pages of this Awards Guide to reflect...and, as I think back on my experience this year, I can't help but put my thoughts into the context of cheese. Being a part of the ACS Judging & Competition community is like being a part of a cheese culture—a probiotic community that works together, for the benefit of ACS members, to produce a delightful aged cheese.

High quality cheese starts with high quality milk. The 32-year history of the J&C, coupled with the dedication and organizational skills of our great ACS staff, ensure high quality milk is always the basis of our cheese (the Judging & Competition). In a healthy mixed culture (the J&C Committee), when allowed to flourish naturally, at times individual microorganisms (committee members) enter log phase (kick into high gear) when another enters stationary phase (needs a break when life's other commitments necessitate). When conditions change, mutation occurs (we change roles). When one retires, a new strain rotates in. At times, an adjunct culture is added to cheese milk to serve an important role. These are the various other volunteers who assist with the J&C during the year, but particularly in these days surrounding the J&C itself. All of these interactions are essential for a healthy microbiota... and, ultimately, a fantastic cheese.

J&C Committee members work for twelve months, with a common goal to improve upon what we have learned during the previous year: we modify or create new categories and/or descriptions, clarify rules verbiage, enhance computer programming, consider new judges, and improve judges' training, entry review, receiving logistics, etc. One change this year was the division of the high-entry category KQ (yogurt and cultured products with flavor added) into two categories (KQ – set yogurts, Greek-style, dips, etc., and KV – drinkable, pourable, smoothie, etc.). Another major change involved 20 categories. Although ACS has always recognized the value of sheep cheeses, this year we added to the well-established 100% sheep milk categories (OO, OT, and OU) by changing former "mixed milk" categories into sheep product entries (AS, BS, DS, FM, IS, LS, MS, QS, RS and TS) and

adding categories to separately accommodate mixed milk entries (AX, BX, DX, FZ, IX, LX, MX, QX, RX, and TX). A modification to our Best of Show judging process happened behind the scenes. While changes to well-established practices can be daunting, J&C Committee members embraced the change, recognizing how, with the growth of the J&C, the modified process does an even better job to ensure that every first place cheese gets the attention it deserves in determination of Best of Show.

I have truly been privileged to be a part of the probiotic community known as the J&C Committee for the past seven years, and in particular, this past year. Much like *Streptococcus thermophilus* and *Lactobacillus bulgaricus*, *Lactobacillus helveticus*, and *Propionibacterium shermanii*, each of us contributes key elements to the success of the J&C. You have made my job of Committee Chair painless and entirely enjoyable this year.

Now for a few specific thanks.

Former J&C Committee Chair, **Tom Kooiman**, has been a role model for me since I joined the J&C. I appreciate how you value every opinion, and I strive for the calm and upbeat demeanor you maintain in every situation. I had every confidence that the Back of House was in good hands with your supervision during judging.

John Antonelli's leadership as our previous Committee Chair enabled us to fine-tune our Standard Operating Procedures and muster the courage to cut down to a single receiving day. We wish you all of the best as you step off the committee and into your role as ACS President!

A wise, level-headed man with impeccable integrity, I can't imagine a better vice chair than **Rich Rogers**. In his role as triage captain, Rich ensures that all cheeses that arrive stressed (over temperature, crushed, etc.) receive special care. Additional kudos to you for stepping in to take notes on all of our weekly calls, when **Eliza Wetherill** took maternity leave (congratulations, Eliza)!

I'm convinced that **Michelle Lee** and I are soul mates! It is uncanny how often we come up with similar ideas, confirm one-another's thoughts, and harmoniously work in Google Docs. As ACS Programs & Operations Director, Michelle leads most of our calls and keeps our Committee on track throughout the year. Michelle, I always feel more grounded after talking to you and Rich on our weekly Executive Committee calls.

There is no way to summarize all that **Karen & Richard Silverston** contribute to the inner-workings of the J&C. Our one-of-a-kind judging data entry system would simply not exist without their hard work. Their ever-present voices on weekly calls communicate wisdom and their sincere desire to ensure that every dairy product entered into the J&C is handled with respect and every cheesemaker receives constructive feedback. I have the utmost respect for the two of you.

Our newest J&C Committee member, **David Lockwood**, one of our long-term technical judges, hit the ground running. Although based in London, many time zones away from our "epicenter" for weekly

committee calls, David, your attendance on our calls was great. With your inquisitive spirit and creative thinking, it is clear that you are going to make great contributions to the J&C.

Kirsten Hindes was a key member of the category review and judging team assignments sub-committees. Category review ensures that every entry is slotted into the right category before the database is closed; assigning categories to judging teams involves attention to judges' strengths and strong organization skills to minimize fatigue. Using these skills, Kirsten also serves as a staging captain for Best of Show.

True to her "I can do that" character, when **Rachel Perez** was hit by a car 3 days before our 1-day receiving, she called to assure us that she would be with us to coordinate and train volunteers on our record-breaking 1-day receiving. Other than her impressive shiner, because Rachel did not slow down for a minute, you wouldn't believe she was injured. Thank you for your incredible commitment, Rachel.

In their key roles as a check-in captains this year, **Patrick Bleck**, **Clay Nordyke**, and Tom Kooiman assured that all cheeses were carefully unpacked, temperature-checked, and accounted for on receiving day. Check-in captains are essentially gate-keepers—they transition entries from identified delivery boxes into anonymity—one of the things that makes our J&C so unique.

Efficiently sorting of samples into their intended categories, onto speed racks, and into respective refrigerated trucks on receiving day is coordinated by sorting captains **Julia Powers** and **Craig Gile**. In addition to that, I appreciate your attention to detail during category review, Julia, and your infectious positive attitude, Craig.

Dressed in winter gear much of the week, veteran cooler captains, **Matt Bonano** and **Sue Husch**, along with our newest cooler captain, **Erin Clancy**, ensure that all entries are organized and maintained cold on our refrigerated trucks from receiving through the cheese sale. And thanks to **Dianne Kinderdine**, who traveled 24 hours from Australia to volunteer as our fourth cooler captain and cheese steward.

Because J&C Committee members who are cheesemakers cannot review entries, ACS staff member **Sarah Spira** came in as an adjunct to the Committee to serve as another category entry reviewer this year. Thank you for also serving as librarian. Thanks to **Matthew Richard**, our newest team member, who assisted with the entry review and data entry. Thanks also to **Jane Bauer** for scanning all of the score sheets.

Camille Cimino, **Marisa Chioini**, and **Alex Carey**, we are grateful for all that you do to competently coordinate the Convention Center logistics to ensure that everyone and everything is in the right place at the right time all week long.

Having served in about every role in his nearly 30 years involved in the J&C, when one of our esteemed judges needed an emergency appendectomy this week, **John Greeley** came to the rescue to step in as a technical judge. John also checked every "American Originals" entry to guarantee their originality, and ensured that we had enough

cheese for our on-site judges training sessions. Although all of our judges have extensive experience with cheese, the uniqueness of the J&C judging process necessitates a webinar and on-site training. Thanks for making this possible, John!

That brings me to our 22 **Aesthetic** judges and 22 **Technical** judges. Thank you for bringing your breadth and depth of expertise to Denver and dedicating yourselves to sharing valuable insights with our cheesemakers, through your comments on score cards. I want to particularly thank **Russell Smith**, who came in early from Australia to assist us with on-site judges training on Sunday.

Finally, once again, congratulations to our cheesemakers. We are all beneficiaries of your hard work and innovation. **THANK YOU!**

Stephanie Clark

ACS Judging & Competition Committee Chair & Technical Advisor

2017 ACS JUDGING & COMPETITION OFFICIAL JUDGES ROSTER

TECHNICAL JUDGES:

Mark Bates
Jeff Broadbent, Ph.D.
Kelsey Choquette, MS
Michael Comotto
Mauro Furtado, Ph.D.
Mucio Furtado, Ph.D.
Eric Goan, MS
Lisbeth Goddik, Ph.D.
John Greeley
Art Hill, Ph.D.
Luis Jimenez-Maroto
Kerry Kaylegian, Ph.D.
David Lockwood
Sarah Masoni
Virgil Metzger, Ph.D.
Gina Mode, MBA
Steve Murphy, MPS
John Partridge, Ph.D.
Robert Ralyea, MS
Russell Smith
Sandy Speich
Cathy Strange

AESTHETIC JUDGES:

Joy Ascher, ACS CCP®
Gianaclis Caldwell
Steven Duty
Gordon Edgar
Patty Ehlers Peterson
Janet Fletcher
Dick Groves
Caroline Hostettler
Stacey Johnson
Steve Jones
Devin Lamma
Lance Lynn, ACS CCP®
Patrick Moore
Janee' Muha, ACS CCP®
Kelsie Parsons, ACS CCP®
Mary Quicke
Louis Risoli, ACS CCP®
Lassa Skinner
Carlos Souffront
Richard Sutton
Juliana Uruburu
Casie Wiginton, ACS CCP®



**BEST OF
SHOW**

1ST PLACE:

TARENDAISE RESERVE

**FARMS FOR CITY KIDS
FOUNDATION/SPRING BROOK
FARM, VERMONT**

**ORIGINAL CHEESEMAKERS:
SPRING BROOK FARM TEAM**

2ND PLACE:

ST. MALACHI

**THE FARM AT DOE RUN,
PENNSYLVANIA**

**ORIGINAL CHEESEMAKERS:
MATT HETTLINGER AND SAMUEL
KENNEDY**

3RD PLACE:

HARBISON

**CELLARS AT JASPER HILL,
VERMONT**

**ORIGINAL CHEESEMAKER:
MATEO KEHLER**

A. FRESH UNRIPENED CHEESES

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

AH: CHEESE CURDS - ALL MILKS

- 1st** **Arena Cheese Inc., WI**
Cheese Curd
- 2nd** **Springside Cheese Corp, WI**
White Cheddar Curds
- 3rd** **Renard's Rosewood Dairy, Inc., WI**
Cheddar Cheese Curds

AM: MASCARPONE AND CREAM CHEESE - MADE FROM COW'S MILK

- 1st** **BelGioioso Cheese Inc., WI**
BelGioioso Crema di Mascarpone
- 2nd** **Vermont Creamery, VT**
Mascarpone
- 3rd** **Calabro Cheese Corporation, CT**
Mascarpone

AQ: FROMAGE BLANC, FROMAGE FRAIS, AND QUARK - MADE FROM COW'S MILK

- 1st** **Hemme Brothers Creamery, MO**
Quark
- 2nd** **Udderly Cool Dairy, LLC, GA**
Fromage Blanc
- 3rd** **Milton Creamery LLC, IA**
Quark

AR: RICOTTA - MADE FROM COW'S MILK

- 1st** **Liuzzi Cheese, CT**
Hand Dipped Ricotta
- 2nd** **Maplebrook Farm, VT**
Ricotta Alta
- 3rd** **Calabro Cheese Corporation, CT**
Hand Dipped Ricotta

AG: COTTAGE CHEESE, CREAM CHEESE, FROMAGE BLANC, FROMAGE FRAIS, MASCARPONE, QUARK, AND RICOTTA - MADE FROM GOAT'S MILK

- 1st** **Idyll Farms llc, MI**
Spreadable Idyll Pastures
- 2nd** **Idyll Farms llc, MI**
Ricotta
- 3rd** **Briar Rose Creamery, OR**
Fromage Frais

AS: COTTAGE CHEESE, CREAM CHEESE, FROMAGE BLANC, FROMAGE FRAIS, MASCARPONE, QUARK, AND RICOTTA - MADE FROM SHEEP'S MILK

- 1st** **Fruition Farms Creamery, CO**
Sheep's Milk Ricotta

2nd **BUF CREAMERY LLC, Colombia**
BUF RICOTTA

3rd **No Award Given**

AX: COTTAGE CHEESE, CREAM CHEESE, FROMAGE BLANC, FROMAGE FRAIS, MASCARPONE, QUARK, AND RICOTTA - MADE FROM MIXED, OR OTHER MILKS

1st **Morsey's Farms, CA**
LF Ricotta

2nd **Calabro Cheese Corporation, CT**
Ricotta di Bufala

3rd **Old Chatham Shepherding Creamery, LLC, NY**
Ricotta

AC: OPEN CATEGORY - FRESH UNRIPENED CHEESES - MADE FROM COW'S MILK

1st **Samish Bay Cheese, WA**
Vache

2nd **Cabot Creamery Cooperative, VT**
Cabot Cottage Cheese

3rd **BelGioioso Cheese Inc., WI**
BelGioioso Crescenza-Stracchino

B. SOFT-RIPENED CHEESES

White surface mold ripened cheeses (Brie, Camembert, Coulommiers, etc.)

BB: BRIE - MADE FROM COW'S MILK

1st **Brush Creek Creamery, ID**
Mountain Maple Brie

2nd **Calkins Creamery, PA**
Noble Road

3rd **Lactalis American Group, WI**
16 oz. Aromatic Brie

BC: CAMEMBERT - MADE FROM COW'S MILK

1st **Mt Townsend Creamery, WA**
Cirrus

2nd **Sweet Grass Dairy, GA**
Green Hill

3rd **Blythedale Farm, Inc., VT**
Camembert Vermont

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

1st **Lactalis American Group, WI**
8 oz. Triple Creme Brie

2nd **Lactalis American Group, WI**
3 Kg. Triple Creme Brie

2nd **Nettle Meadow, NY**
Kunik

3rd **Tulip Tree Creamery, IN**
Trillium

**BA: OPEN CATEGORY - SOFT-RIPENED CHEESES -
MADE FROM COW'S MILK**

- 1st Cellars at Jasper Hill, VT
Harbison
- 2nd Cellars at Jasper Hill, VT
Moses Sleeper
- 2nd Zingerman's Creamery, MI
Manchester
- 3rd von Trapp Farmstead, VT
Mt. Alice

**BG: OPEN CATEGORY - SOFT-RIPENED CHEESES -
MADE FROM GOAT'S MILK**

- 1st Idyll Farms llc, MI
Idyll Gris 1 pound
- 2nd Idyll Farms llc, MI
Mont Idyll 4oz
- 3rd Cypress Grove, CA
Bermuda Triangle
- 3rd Vermont Creamery, VT
Bonne Bouche

**BS: OPEN CATEGORY - SOFT-RIPENED CHEESES -
MADE FROM SHEEP'S MILK**

- 1st Fromagerie Nouvelle France, QC
Madelaine
- 2nd Blackberry Farm, TN
Hawkins Haze
- 2nd Blackberry Farm, TN
Magnolia
- 3rd Old Chatham Shepherding Creamery, LLC, NY
Mini Kinderhook Creek

**BX: OPEN CATEGORY - SOFT-RIPENED CHEESES -
MADE FROM MIXED, OR OTHER MILKS**

- 1st Baetje Farms LLC, MO
Miette
- 2nd Green Dirt Farm, MO
Wee Woolly
- 2nd Old Chatham Shepherding Creamery, LLC, NY
Hudson Valley Camembert Square
- 3rd Atalanta Corporation/Quality Cheese Inc., ON
Albert's Leap Buffalo Brie

C. AMERICAN ORIGINALS

Cheeses recognized by the ACS as uniquely American in their original forms (Monterey Jack, Dry Jack, Brick Cheese, Brick Muenster, Colby, Teleme) or unique in their recipe and formulation and which do not strictly conform to the guidelines of other acknowledged recipes for cheese types.

CB: BRICK CHEESE - MADE FROM COW'S MILK

- 1st Widmer's Cheese Cellars, Inc., WI
Washed Rind Brick Cheese
- 2nd Edelweiss Creamery, WI
Brick
- 2nd Zimmerman Cheese, WI
Traditional Style Brick
- 3rd Widmer's Cheese Cellars, Inc., WI
Mild Brick Cheese

CD: DRY JACK - MADE FROM COW'S MILK

- 1st No Award Given
- 2nd Rumiano Cheese Company, CA
Dry Monterey Jack
- 3rd Rumiano Cheese Company, CA
Peppercorn Dry Jack

CJ: MONTEREY JACK - MADE FROM COW'S MILK

- 1st Mt Townsend Creamery, WA
New Moon
- 2nd Maple Leaf Cheesemakers, Inc., WI
Monterey Jack Wheel
- 3rd Cabot Creamery Cooperative, VT
Cabot Monterey Jack

CM: BRICK MUENSTER - MADE FROM COW'S MILK

- 1st Edelweiss Creamery, WI
Tuscan Dream
- 2nd Ellsworth Cooperative Creamery,
Comstock Division, WI
Red Rind Muenster
- 3rd Edelweiss Creamery, WI
Muenster
- 3rd Fair Oaks Farms, WI
Muenster
- 3rd Klondike Cheese Co., WI
Muenster

CY: COLBY - MADE FROM COW'S MILK

- 1st The Artisan Cheese Exchange, WI
Deer Creek The Robin
- 2nd Neighborly Farms of Vermont, VT
Organic Colby
- 3rd Arena Cheese Inc., WI
Traditional Colby Deli Longhorn
- 3rd Saputo Specialty Cheese, WI
Alto Colby
- 3rd Springside Cheese Corp, WI
Colby

CT: TELEME - MADE FROM COW'S MILK

- 1st Peluso Cheese, CA**
Peluso Teleme
- 2nd No Award Given**
- 3rd No Award Given**

CC: AMERICAN ORIGINALS ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM COW'S MILK

- 1st Central Coast Creamery, CA**
Bishops Peak
- 1st Emmi Roth USA, WI**
Roth's Private Reserve
- 2nd Moonside Creamery, CA**
Lunetta
- 3rd Roelli Cheese Company Inc., WI**
Dunbarton

CG: AMERICAN ORIGINALS ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM GOAT'S MILK

- 1st Harbor Home Farm, WA**
Vashon Banon
- 2nd Goat Lady Dairy, NC**
Providence
- 3rd Vermont Creamery, VT**
Coupole

CS: AMERICAN ORIGINALS ORIGINAL RECIPE / OPEN CATEGORY - MADE FROM SHEEP'S MILK

- 1st Cedar Grove Cheese, WI**
Ovella
- 2nd Bleating Heart Cheese, CA**
Fat Bottom Girl
- 2nd Green Dirt Farm, MO**
Bossa
- 3rd Central Coast Creamery, CA**
Ewereka

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

- 1st Cedar Grove Cheese, WI**
Montague
- 2nd Idyll Farms llc, MI**
Idyllweiss 8oz
- 3rd Beecher's Handmade Cheese, WA**
Flagsheep
- 3rd LaClare Farms Specialties, LLC, WI**
LaClare Farms Cave Aged Chandoka

D. AMERICAN MADE / INTERNATIONAL STYLE

Cheeses modeled after or based on recipes for established European or other international types or styles (Beaufort, Abondance, Gruyère, Juustoleipa, Caerphilly, English Territorials, Butterkäse, Monastery, Port Salut styles, etc.)

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

- 1st** **Maple Leaf Cheesemakers, Inc., WI**
Aged Brined Twin Grove Gouda
- 2nd** **Goat Lady Dairy, NC**
Lindale
- 2nd** **Point Reyes Farmstead Cheese Co., CA**
Point Reyes Gouda – 2 Year
- 3rd** **Marieke Gouda, WI**
Marieke Gouda Aged (9-12 months)

DE: EMMENTAL-STYLE WITH EYE FORMATION (SWISS, BABY SWISS, BLOCKS, WHEELS) - MADE FROM COW'S MILK

- 1st** **Edelweiss Creamery, WI**
Emmental
- 2nd** **Swiss Valley Farms, IA**
Swiss Block
- 3rd** **Central Coast Creamery, CA**
Holey Cow
- 3rd** **Fair Oaks Farms, WI**
Sweet Swiss

DC: OPEN CATEGORY - AMERICAN MADE/INTERNATIONAL STYLE - MADE FROM COW'S MILK

- 1st** **Farms For City Kids Foundation/Spring Brook Farm, VT**
Tarentaise Reserve
- 2nd** **Consider Bardwell Farm, VT**
Rupert Reserve
- 3rd** **Schuman Cheese, WI**
Yellow Door Creamery Monte

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

- 1st** **Laura Chenel's Chevre, CA**
Goat Brie
- 2nd** **Yellow Springs Farm LLC, PA**
Goat's Beard tm
- 3rd** **Idyll Farms llc, MI**
Mont Idyll 8oz

DS: OPEN CATEGORY - AMERICAN MADE/INTERNATIONAL STYLE - MADE FROM SHEEP'S MILK

- 1st** **Landmark Creamery, WI**
Pecora Nocciola
- 2nd** **Hook's Cheese Company, Inc., WI**
Sheep Milk Butterkase
- 3rd** **Green Dirt Farm, MO**
Prairie Tomme

DX: OPEN CATEGORY - AMERICAN MADE/INTERNATIONAL STYLE - MADE FROM MIXED, OR OTHER MILKS

- 1st Crown Finish Caves, VT**
Goatlet
- 2nd Green Dirt Farm, MO**
Aux Arcs
- 3rd Sartori Company, WI**
Sartori Limited Edition Pastorale Blend

E. CHEDDARS

All Cheddars - all milks (based on age at time of Judging & Competition)

EA: AGED CHEDDAR - AGED OVER 12 AND UP TO 24 MONTHS - ALL MILKS

- 1st The Artisan Cheese Exchange, WI**
Deer Creek The Stag
- 2nd Vermont Farmstead Cheese Company, VT**
Governors Cheddar
- 3rd Milton Creamery LLC, IA**
Prairie Breeze

EC: CHEDDAR - AGED UP TO 12 MONTHS - MADE FROM COW'S MILK

- 1st COWS CREAMERY, PE**
Extra Old Cheddar
- 2nd Maple Leaf Cheesemakers, Inc., WI**
English Hollow Cheddar
- 3rd Cabot Creamery Cooperative, VT**
Lamberton

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

- 1st Central Coast Creamery, CA**
Goat Cheddar
- 2nd Creamery 333, WI**
TRIVIUM
- 3rd Sierra Nevada Cheese Company, CA**
Capra Bianca Aged Goat Cheddar

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

- 1st The Artisan Cheese Exchange, WI**
Deer Creek The Imperial Buck
- 2nd Cabot Creamery Cooperative, VT**
Cabot Vintage Choice Cheddar
- 2nd Lactalis American Group, NY**
Two Year White Cheddar
- 3rd Parmalat Canada, ON**
Balderson Royal Canadian – 2 year

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

- 1st **Tillamook County Creamery Association, OR**
Tillamook Vintage White Extra Sharp 4 Year Reserve Cheddar
- 2nd **Parmalat Canada, ON**
Balderson Heritage Cheddar – 5 year cheddar
- 2nd **Springside Cheese Corp, WI**
4 Year Aged Cheddar
- 3rd **Cabot Creamery Cooperative, VT**
Cabot Old School Cheddar
- 3rd **The Artisan Cheese Exchange, WI**
Deer Creek 7 Year Proprietor’s Grand Reserve Specialty Cheddar

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

- 1st **Avalanche Cheese Company, CO**
Avalanche Cheese Company Hand Bandaged Goat Cheddar
- 2nd **Crown Finish Caves, VT**
Bandaged Bismark
- 3rd **Bleu Mont Dairy, WI**
Bandaged Cheddar

EB: CHEDDAR WRAPPED IN CLOTH, LINEN - AGED OVER 12 MONTHS - ALL MILKS

- 1st **Beecher’s Handmade Cheese, WA**
Flagship Reserve
- 2nd **COWS CREAMERY, PE**
Avonlea Clothbound Cheddar – Aged Over 12 Mo.
- 3rd **Bleu Mont Dairy, WI**
“Reserve” Bandaged Cheddar
- 3rd **Cellars at Jasper Hill, VT**
Cabot Clothbound Cheddar Select

F. BLUE MOLD CHEESES

All cheeses ripened with *Penicillium roqueforti* or *glaucum*

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

- 1st **Simply Artisan Reserve by Litehouse, ID**
Simply Artisan Reserve True Gorgonzola
- 2nd **Simply Artisan Reserve by Litehouse, ID**
Simply Artisan Reserve Gorgonzola
- 3rd **Hook’s Cheese Company, Inc., WI**
Traditional Blue

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

- 1st **No Award Given**
- 2nd **Hook’s Cheese Company, Inc., WI**
Barneveld Blue
- 2nd **Montchevre-Betin, Inc., WI**
Chèvre in Blue

3rd FireFly Farms, MD
Black & Blue

FS: RINDLESS BLUE-VEINED - MADE FROM SHEEP'S MILK

1st Shepherd's Way Farms, MN
Big Woods Blue

2nd Hook's Cheese Company, Inc., WI
Little Boy Blue

3rd Old Chatham Shepherding Creamery, LLC, NY
Ewe's Blue

**FX: RINDLESS BLUE-VEINED - MADE FROM MIXED,
OR OTHER MILKS**

1st Rogue Creamery, OR
Echo Mountain Blue Cheese

2nd Old Chatham Shepherding Creamery, LLC, NY
Trinity Blue

3rd Hook's Cheese Company, Inc., WI
EWE CALF to be KIDding Blue

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

1st Rogue Creamery, OR
Organic Caveman Blue Cheese

2nd Rogue Creamery, OR
Organic Tolman Blue Cheese

3rd Point Reyes Farmstead Cheese Co., CA
Point Reyes Bay Blue

**FL: BLUE-VEINED WITH A RIND OR EXTERNAL COATING -
MADE FROM GOAT'S MILK**

1st Lively Run Dairy, NY
Cayuga Blue

2nd Avalanche Cheese Company, CO
Avalanche Cheese Company Midnight Blue

3rd FireFly Farms, MD
Mountain Top Bleu

**FM: BLUE-VEINED WITH A RIND OR EXTERNAL COATING -
MADE FROM SHEEP'S MILK**

1st No Award Given

2nd No Award Given

3rd La Moutonniere Inc., QC
Bleu De La Moutonniere

**FZ: BLUE-VEINED WITH A RIND OR EXTERNAL COATING -
MADE FROM MIXED, OR OTHER MILKS**

1st No Award Given

2nd No Award Given

3rd Pennyroyal Farm, CA
Boonter's Blue

FE: EXTERNAL BLUE-MOLDED CHEESES - ALL MILKS

- 1st Westfield Farm, MA
Classic Blue Log
- 2nd Westfield Farm, MA
Bluebonnet
- 3rd Prodigal Farm, NC
Bearded Lady

G. HISPANIC & PORTUGUESE STYLE CHEESES

Cheeses based on the recipes of the Central and South American, Cuban, Hispanic, Latino, Mexican, and Portuguese communities

GA: RIPENED, AGED OVER 90 DAYS - ALL MILKS

- 1st Haystack Mountain Creamery, CO
Gold Hill
- 2nd The Farm at Doe Run, PA
The Creamery Collection Batch #15
- 3rd Emmi Roth USA, WI
GranQueso
- 3rd The Farm at Doe Run, PA
The Creamery Collection Batch #11

GC: FRESH, UNRIPENED - ALL MILKS

- 1st CannonBelles Cheese, MN
Queso Fresco
- 2nd Ochoa's Queseria, OR
Don Froylan Queso Panela
- 2nd University of Connecticut Department of
Animal Science Creamery, CT
Queso Blanco
- 3rd Ochoa's Queseria, OR
Don Froylan Queso Fresco
- 3rd Rizo-Lopez Foods, Inc., CA
Panela

**GM: COOKING HISPANIC - CHEESES INTENDED TO BE
CONSUMED HEATED OR MELTED - ALL MILKS**

- 1st Ochoa's Queseria, OR
Don Froylan Queso Oaxaca
- 2nd V&V Supremo Foods, WI
Queso Chihuahua
- 3rd Marquez Brothers International, Inc., CA
Oaxaca
- 3rd V&V Supremo Foods, IL
Queso Del Caribe

H. ITALIAN TYPE CHEESES

Excluded: Crescenza, Mascarpone, Ricotta, Blue Cheese, Smoked Cheese, Washed Rind Cheese

HA: GRATING TYPES (AGED ASIAGO, DOMESTIC PARMESAN, GRANA, REGGIANITO, SARDO, ROMANO MADE ONLY FROM COW'S OR GOAT'S MILK) - ALL MILKS

- 1st Schuman Cheese, WI
Cello Organic Copper Kettle Parmesan
- 2nd BelGioioso Cheese Inc., WI
BelGioioso Parmesan
- 3rd Schuman Cheese, WI
Cello Artisan Parmesan Cheese

HD: TRADITIONAL REGIONAL ITALIAN CHEESES - ALL MILKS

- 1st Caputo Brothers Creamery, PA
Ricotta Salata Vecchio
- 2nd Schuman Cheese, WI
Cello Fontal
- 3rd Maple Leaf Cheesemakers, Inc., WI
Aged Fontina
- 3rd Parish Hill Creamery, VT
Reverie
- 3rd Schuman Cheese, WI
Cello Asiago
- 3rd Southwest Cheese LLC, NM
Fresh Asiago

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

- 1st Lactalis American Group, ID
Provolone String Cheese
- 2nd Lactalis American Group, NY
Mild Provolone
- 3rd Loveras Market, OK
Caciocavera

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

- 1st Saputo Dairy Products Canada G.P., QC
Chef Collection Mozzarellissima
- 2nd Ferndale Farmstead Cheese, WA
Scamorza
- 3rd Lactalis American Group, ID
Organic Low Moisture Part Skim String Cheese
- 3rd Lactalis American Group, ID
Whole Milk Low Moisture Mozzarella Cheese

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

- 1st Liuzzi Cheese, CT
Filoncino
- 2nd Crave Brothers Farmstead Cheese, LLC, WI
Fresh Mozzarella

3rd Maplebrook Farm, VT
Handmade Mozzarella

HZ: FRESH MOZZARELLA - UNDER 8 OZ. (OVALINI, BOCCONCINI, CILIEGINE SIZES) - ALL MILKS

1st Crave Brothers Farmstead Cheese, LLC, WI
Fresh Mozzarella-under 8oz

2nd Calabro Cheese Corporation, CT
Ovoline

3rd Liuzzi Cheese, CT
Ovoline

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

1st Liuzzi Cheese, CT
Burrata

2nd Maplebrook Farm, VT
Burrata

3rd BUF CREAMERY LLC, Colombia
BUF BURRATA

3rd Calabro Cheese Corporation, CT
Burrata

3rd Toscana Cheese Company, NJ
Burrata

I. FETA CHEESES

IC: FETA - MADE FROM COW'S MILK

1st Parmalat Canada, ON
Black Diamond Feta

2nd Klondike Cheese Co., WI
Odyssey Feta

3rd Brazos Valley Cheese, TX
Feta

IG: FETA - MADE FROM GOAT'S MILK

1st Briar Rose Creamery, OR
Goat Milk Feta

2nd Sierra Nevada Cheese Company, CA
Bella Capra Goat Feta

3rd Pure Luck Farm and Dairy, TX
Feta

IS: FETA - MADE FROM SHEEP'S MILK

1st Tucker Family Farm, MT
Feta

2nd Fruition Farms Creamery, CO
Sheep's Milk Feta

3rd Shepherds Manor Creamery, MD
Shepherds Manor Fetina

IX: FETA - MADE FROM MIXED, OR OTHER MILKS

- 1st No Award Given
- 2nd Doe's and Diva's Dairy, Inc., IA
Feta
- 3rd No Award Given

J. LOW FAT / LOW SALT CHEESES

JL: FAT FREE AND LOW FAT CHEESES - ALL MILKS

- 1st Maple Leaf Cheesemakers, Inc., WI
Low-Fat Cheddar
- 2nd Klondike Cheese Co., WI
Odyssey Low Fat Feta
- 3rd Fromagerie Le Détour, QC
La Dame du Lac
- 3rd La Fromagerie Alexis de Portneuf, QC
Brise du matin light

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

- 1st Maple Leaf Cheesemakers, Inc., WI
Reduced Fat Cured Gouda
- 2nd Fromagerie L'Ancêtre inc., QC
L'Ancêtre Organic Light Medium Cheddar
- 3rd Swiss Valley Farms, IA
Neufchatel 3# Loaf

K. FLAVORED CHEESES

Cheeses, butters, and cultured dairy products with flavor added

KA: FRESH UNRIPENED CHEESE WITH FLAVOR ADDED - ALL MILKS

- 1st Couet Farm & Fromagerie LLC, MA
Fran de Maquis
- 2nd Clock Shadow Creamery, WI
Quark with SA Braai Chutney
- 3rd Face Rock Creamery, OR
Apricot Honey Fromage Blanc

KL: CHEESE CURDS WITH FLAVOR ADDED - ALL MILKS

- 1st WW Homestead Dairy, IA
Chipotle Morita White Cheddar Cheese Curds
- 2nd WW Homestead Dairy, IA
Jalapeno Ranch White Cheddar Cheese Curds
- 3rd Jisa Farmstead Cheese, NE
California Garlic Pepper Nuggets

KB: SOFT-RIPENED WITH FLAVOR ADDED - ALL MILKS

- 1st Old Europe Cheese, Inc., MI
3 Kg Brie With Herbs
- 2nd Cowgirl Creamery, CA
Pierce Point

- 2nd **Lactalis American Group, NY**
President Brie Garlic and Herbs Torte
- 3rd **Marin French Cheese Company, CA**
Petite Jalapeno
- 3rd **Old Europe Cheese, Inc., MI**
3 Kg Brie with Black and Green Peppercorns

KD: INTERNATIONAL-STYLE WITH FLAVOR ADDED - ALL MILKS

- 1st **Oakdale Cheese & Specialties, CA**
Cumin Gouda
- 2nd **Edelweiss Creamery, WI**
Pepper Muenster
- 3rd **Marieke Gouda, WI**
Marieke Gouda Onion Garlic

KE: CHEDDAR WITH FLAVOR ADDED - ALL MILKS

- 1st **Saputo Specialty Cheese, WI**
Great Midwest Salsa Fresca Cheddar
- 2nd **Beecher's Handmade Cheese, WA**
Marco Polo Reserve
- 2nd **Face Rock Creamery, OR**
Peppercorn Harvest Reserve Clothbound Cheddar
- 3rd **High Country Creamery, MD**
The Rev

KF: FARMSTEAD CHEESE WITH FLAVOR ADDED (MUST CONFORM TO ALL GUIDELINES IN CATEGORY M) - ALL MILKS

- 1st **Ruggles Hill Creamery, MA**
Claire's Mandell Hill
- 2nd **Ludwig Farmstead Creamery, IL**
Jake's Wheel Special Herb
- 3rd **Fairy Tale Farm, VT**
Barbegazi

KG: HISPANIC-STYLE WITH FLAVOR ADDED - ALL MILKS

- 1st **V&V Supremo Foods, WI**
Queso Chihuahua with Jalapeno Peppers
- 2nd **Ochoa's Queseria, OR**
Don Froylan Queso Botanero Cilantro y Jalapeno
- 3rd **Mozzarella Company, TX**
Menonina Pimiento
- 3rd **University of Connecticut Department of Animal Science Creamery, CT**
Green Chile Queso Blanco

KI: FETA WITH FLAVOR ADDED - ALL MILKS

- 1st **Klondike Cheese Co., WI**
Odyssey Peppercorn Feta
- 2nd **Saputo Specialty Cheese, WI**
Nikos Tomato Basil Feta Cheese
- 3rd **Klondike Cheese Co., WI**
Odyssey Mediterranean Feta

3rd Klondike Cheese Co., WI
Odyssey Tomato & Basil Feta

3rd Saputo Specialty Cheese, WI
Nikos Mediterranean Feta Cheese

KJ: REDUCED FAT CHEESE WITH FLAVOR ADDED - ALL MILKS

1st Renard's Rosewood Dairy, Inc., WI
Pesto Farmers Cheese

2nd Cabot Creamery Cooperative, VT
Cabot Jalapeno Light Cheddar

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

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

3rd Klondike Cheese Co., WI
Reduced Fat Mediterranean Feta

**KK: RUBBED-RIND CHEESE WITH ADDED FLAVOR
INGREDIENTS RUBBED OR APPLIED ON THE EXTERIOR
SURFACE OF THE CHEESE ONLY - ALL MILKS**

1st BelGioioso Cheese Inc., WI
La Bottega di BelGioioso Artigiano Aged Balsamic
& Cipolline Onion

2nd Schuman Cheese, WI
Yellow Door Creamery Tuscan Herb Rubbed Fontal

3rd BelGioioso Cheese Inc., WI
La Bottega di BelGioioso Artigiano Vino Rosso

KM: MONTEREY JACK WITH FLAVOR ADDED - ALL MILKS

1st Maple Leaf Cheesemakers, Inc., WI
Jalapeno Jack

**2nd Ellsworth Cooperative Creamery, Comstock
Division, WI**
Hot Pepper Jack

3rd Cabot Creamery Cooperative, VT
Cabot Pepper Jack

**3rd Ellsworth Cooperative Creamery,
Comstock Division, WI**
Ghost Pepper Jack

3rd Tillamook County Creamery Association, OR
Tillamook Pepper Jack

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

1st Cypress Grove, CA
Purple Haze

2nd Westfield Farm, MA
Chocolate Capri

3rd Cypress Grove, CA
Sgt. Pepper

3rd Goat Lady Dairy, NC
Fig & Honey Chevre Log

3rd Skamokawa Farmstead Creamery, WA
Pistachio Rosemary Lime Chevre

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

- 1st Murray's Cheese, NY
Hudson Flower
- 2nd Landmark Creamery, WI
Everything Bagel Brebis
- 3rd Dayspring Dairy, LLC, AL
Truffle Fresca
- 3rd Landmark Creamery, WI
Savory Brebis

**KQ: YOGURT AND CULTURED PRODUCTS WITH FLAVOR
ADDED (SET YOGURTS, GREEK-STYLE, DIPS, ETC.) -
ALL MILKS**

- 1st Old Chatham Shepherding Creamery, LLC, NY
Sheep's Milk Yogurt – Mission Fig
- 2nd Old Chatham Shepherding Creamery, LLC, NY
Sheep's Milk Yogurt – Vanilla Bean
- 3rd Old Chatham Shepherding Creamery, LLC, NY
Sheep's Milk Yogurt – American Cherry
- 3rd Old Chatham Shepherding Creamery, LLC, NY
Sheep's Milk Yogurt – Blueberry

**KV: YOGURT AND CULTURED PRODUCTS WITH FLAVOR
ADDED (DRINKABLE, POURABLE, SMOOTHIE, ETC.) -
ALL MILKS**

- 1st Yodelay Yogurt, WI
Raspberry Yogurt
- 2nd Marquez Brothers International, Inc., CA
Peach Drinkable Yogurt
- 2nd Marquez Brothers International, Inc., CA
Prune Smoothie
- 3rd Marquez Brothers International, Inc., CA
Strawberry Drinkable Yogurt

KR: BUTTER WITH FLAVOR ADDED - ALL MILKS

- 1st Minerva Dairy, OH
Smoked Maplewood Amish Roll Butter
- 2nd Shatto Milk Company, MO
Garlic Butter
- 3rd Cherry Valley Dairy, WA
Coffee Butter
- 3rd Epicurean Butter, CO
Organic Roasted Garlic Herb Butter
- 3rd Parmalat Canada, ON
Lactantia Garlic Butter
- 3rd Vermont Creamery, VT
Cultured Butter blended with Sea Salt and Maple

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

- 1st Lactalis American Group, WI
Rondelé Organic Garlic & Herbs Spreadable Cheese

- 2nd **Key Ingredient Market, WI**
Key Ingredient Market Truffle Parmesan White Cheddar Spread
- 3rd **Key Ingredient Market, WI**
Key Ingredient Market Champagne Cheddar Spread
- 3rd **Red Clay Gourmet, NC**
Hickory Smoked Cheddar Pimiento Cheese

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

- 1st **Arena Cheese Inc., WI**
Pimento Colby
- 2nd **Calabro Cheese Corporation, CT**
Rotolini Gold (Prosciutto)
- 3rd **Bellwether Farms, CA**
Blackstone

L. SMOKED CHEESES

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

- 1st **Loveras Market, OK**
Braided Caciocavera/ Hickory Smoked
- 2nd **Loveras Market, OK**
Hickory Smoked Caciocavera
- 3rd **Rumiano Cheese Company, CA**
Organic Smoked Mozzarella

LD: SMOKED CHEDDARS - ALL MILKS

- 1st **COWS CREAMERY, PE**
COWS CREAMERY Appletree Smoked Cheddar - 23 mos.
- 2nd **Fromagerie L'Ancêtre inc., QC**
L'Ancêtre Organic Le Boucané Bio
- 3rd **Beehive Cheese Company LLC, UT**
Apple Walnut Smoked Promontory

LC: OPEN CATEGORY - SMOKED CHEESES - MADE FROM COW'S MILK

- 1st **Marieke Gouda, WI**
Marieke Gouda Smoked
- 2nd **Maple Leaf Cheesemakers, Inc., WI**
Smoked Traditional Gouda
- 3rd **Fair Oaks Farms, WI**
Smoked Gouda
- 3rd **Maple Leaf Cheesemakers, Inc., WI**
Smoked Fontina

LG: OPEN CATEGORY - SMOKED CHEESES - MADE FROM GOAT'S MILK

- 1st **Rivers Edge Chevre LLC, OR**
Rivers Edge Chevre LLC Up in Smoke
- 2nd **Boston Post Dairy, LLC, VT**
Smoking Goud

3rd Westfield Farm, MA
Smoked Capri

LS: OPEN CATEGORY - SMOKED CHEESES - MADE FROM SHEEP'S MILK

No Entries

LX: OPEN CATEGORY - SMOKED CHEESES - MADE FROM MIXED, OR OTHER MILKS

No Entries

M. FARMSTEAD CHEESES

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

MA: FARMSTEAD CATEGORY AGED LESS THAN 60 DAYS - ALL MILKS

1st No Award Given

2nd Ferndale Farmstead Cheese, WA
Asiago Pressa

3rd Prairie Fruits Farm & Creamery, IL
Black Goat

3rd The Grey Barn and Farm, MA
Prufrock

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

1st Point Reyes Farmstead Cheese Co., CA
Point Reyes Toma

2nd Canal Junction Farmstead Cheese LLC, OH
Charloe

2nd Cato Corner Farm, LLC, CT
Womanchego

2nd Meadow Creek Dairy, VA
Grayson

2nd Vermont Farmstead Cheese Company, VT
Lille Coulommiers Bebe

3rd Ferndale Farmstead Cheese, WA
Caciotta

3rd Point Reyes Farmstead Cheese Co., CA
Point Reyes Baby Toma

ME: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE - LESS THAN 39% MOISTURE - MADE FROM COW'S MILK

1st The Farm at Doe Run, PA
St. Malachi

2nd The Farm at Doe Run, PA
St. Malachi Reserve

3rd P A Bowen Farmstead, MD
Chesapeake Cheddar Reserve

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

- 1st Ruggles Hill Creamery, MA**
Greta's Fair Haven
- 2nd Goat Rodeo Farm & Dairy, PA**
Hootenanny
- 3rd LaClare Farms Specialties, LLC, WI**
LaClare Farms Evalon

**MS: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE -
MADE FROM SHEEP'S MILK**

- 1st Shepherd's Way Farms, MN**
Friesago
- 2nd Lark's Meadow Farms, LC, ID**
Dulcinea Reserve
- 3rd Tucker Family Farm, MT**
Brontide

**MX: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE -
MADE FROM MIXED, OR OTHER MILKS**

- 1st The Farm at Doe Run, PA**
The Creamery Collection Batch #13
- 2nd Pennyroyal Farm, CA**
Boont Corners 2 Month
- 3rd Fuzzy Udder Creamery, ME**
Windswept

N. GOAT'S MILK CHEESES

Open to all shapes and styles of goat's milk cheeses based on age at time of Judging & Competition

**NO: FRESH RINDLESS GOAT'S MILK CHEESE AGED 0 TO 30
DAYS (BLACK ASH COATING PERMITTED)**

- 1st Laura Chenel's Chevre, CA**
Original Medallion
- 2nd Montchevre-Betin, Inc., WI**
Coeur de Chevre, Organic Fresh Goat Cheese
- 3rd Country Winds Creamery, MI**
Fresh Chevre
- 3rd Montchevre-Betin, Inc., WI**
Fresh Goat Cheese
- 3rd Montchevre-Betin, Inc., WI**
Fresh Goat Cheese Natural

**NS: FRESH GOAT'S MILK CHEESE AGED 0 TO 30 DAYS
(HAND-SHAPED, FORMED OR MOLDED INTO PYRAMID,
DISC, DRUM, CROTTIN, BASKET OR OTHER SHAPE)**

- 1st Idyll Farms llc, MI**
Idyll Gris 3 pound
- 2nd Ruggles Hill Creamery, MA**
Meg's Big Sunshine
- 3rd Ruggles Hill Creamery, MA**
Ellie's Cloudy Down

NT: GOAT'S MILK CHEESE AGED 31 TO 60 DAYS

- 1st Yellow Springs Farm LLC, PA**
Black Diamond tm
- 2nd La Fromagerie Alexis de Portneuf, QC**
Le Cendrillon
- 3rd Briar Rose Creamery, OR**
Lorelei

NU: GOAT'S MILK CHEESE AGED OVER 60 DAYS

- 1st Haystack Mountain Creamery, CO**
Queso de Mano
- 2nd Ruggles Hill Creamery, MA**
Ode to Joy
- 3rd Sartori Company, WI**
Sartori Limited Edition Extra-Aged Goat

O. SHEEP'S MILK CHEESES

Open to all shapes and styles of sheep's milk cheeses based on age at time of Judging & Competition

OO: FRESH RINDLESS SHEEP'S MILK CHEESE AGED 0 TO 30 DAYS

- 1st Landmark Creamery, WI**
Petit Nuage
- 2nd Green Dirt Farm, MO**
Fresh Plain
- 3rd Blackberry Farm, TN**
Brebis

OT: SHEEP'S MILK CHEESE AGED 31 TO 60 DAYS

- 1st Green Dirt Farm, MO**
Woolly Rind
- 2nd Old Chatham Shepherding Creamery, LLC, NY**
Kinderhook Creek
- 3rd Green Dirt Farm, MO**
Dirt Lover

OU: SHEEP'S MILK CHEESE AGED OVER 60 DAYS

- 1st Shepherds Manor Creamery, MD**
Shepherds Manor Tomae
- 2nd Fromagerie Nouvelle France, QC**
Zacharie Cloutier
- 3rd Tucker Family Farm, MT**
Harbinger

P. MARINATED CHEESES

Cheeses marinated in oil, vinegar, wine, spirits and liqueur, etc., including additional ingredients

PC: CHEESES MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM COW'S MILK

- 1st** **Brush Creek Creamery, ID**
Marinated Labneh
- 2nd** **BelGioioso Cheese Inc., NY**
BelGioioso Hand Braided Fresh Mozzarella Pesto Marinade
- 2nd** **The Artisan Cheese Exchange, WI**
Deer Creek The Moon Rabbit
- 2nd** **The Farm at Doe Run, PA**
Bathed in Victory
- 3rd** **Sartori Company, WI**
Sartori Reserve Balsamic BellaVitano
- 3rd** **Sartori Company, WI**
Sartori Reserve Merlot BellaVitano

PG: CHEESES MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM GOAT'S MILK

- 1st** **CHEVOO, CA**
CHEVOO: Aleppo-Urfa Chili & Lemon
- 2nd** **CHEVOO, CA**
CHEVOO: California Dill Pollen & Garlic
- 2nd** **Dancing Goats Dairy, MA**
Marinated Chèvre
- 2nd** **Laura Chenel's Chevre, CA**
Cabecou marinated in Herbs 3.5 Lbs
- 2nd** **Laura Chenel's Chevre, CA**
Spicy marinated Cabecou with Jalapeño 3.5 Lbs
- 3rd** **CHEVOO, CA**
CHEVOO: Smoked Sea Salt & Rosemary
- 3rd** **Yellow Springs Farm LLC, PA**
Red Leaf tm

PS: CHEESES MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM SHEEP'S MILK

- 1st** **No Award Given**
- 2nd** **Dayspring Dairy, LLC, AL**
Tomato Basil Feta
- 3rd** **No Award Given**

PX: CHEESES MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM MIXED, OR OTHER MILKS

No Entries

Q. CULTURED MILK AND CREAM PRODUCTS

Limited to Buttermilk, Yogurt, Sour Cream, Crème Fraiche, Kefir, Labneh, etc.

QF: CRÈME FRAICHE AND SOUR CREAM PRODUCTS - MADE FROM COW'S MILK

- 1st Vermont Creamery, VT**
Crème Fraîche
- 2nd Klondike Cheese Co., WI**
Odyssey Greek Sour Cream (Old World Style)
- 3rd Cabot Creamery Cooperative, VT**
Cabot Sour Cream
- 3rd Klondike Cheese Co., WI**
Odyssey Greek Sour Cream

QK: KEFIR, DRINKABLE YOGURT, BUTTERMILK, AND OTHER DRINKABLE CULTURED PRODUCTS - ALL MILKS

- 1st Sierra Nevada Cheese Company, CA**
Graziers Grass Fed Kefir - Plain
- 2nd Redwood Hill Farm & Creamery, CA**
Redwood Hill Farm Goat Milk Kefir
- 3rd Karoun Dairies Inc, CA**
Drinkable Kefir

QL: LABNEH, GREEK STYLE YOGURT, AND OTHER STRAINED CULTURED PRODUCTS - ALL MILKS

- 1st Klondike Cheese Co., WI**
Odyssey 2% Greek Yogurt
- 2nd Klondike Cheese Co., WI**
Odyssey Greek Yogurt Old World Style
- 3rd Klondike Cheese Co., WI**
Odyssey Greek Yogurt Traditional

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

- 1st Redwood Hill Farm & Creamery, CA**
Green Valley Organics Lactose Free Yogurt
- 2nd Narragansett Creamery, RI**
Whole Milk Plain Yogurt
- 2nd Snowville Creamery LLC, OH**
Plain 2% Yogurt
- 3rd Laura Chenel's Chevre, CA**
Organic Jersey cow milk yogurt

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

- 1st Sierra Nevada Cheese Company, CA**
Capretta Low Fat Goat Yogurt
- 2nd Sierra Nevada Cheese Company, CA**
Capretta Greek Goat Yogurt
- 3rd LaClare Farms Specialties, LLC, WI**
LaClare Farms Goat Milk Yogurt - Plain

**QS: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS -
MADE FROM SHEEP'S MILK**

- 1st **Bellwether Farms, CA**
Plain Sheep Yogurt
- 2nd **Old Chatham Shepherding Creamery, LLC, NY**
Sheep's Milk Yogurt – Plain
- 3rd **Fromagerie Nouvelle France, QC**
Yogourt de brebis Nature/plain

**QX: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS -
MADE FROM MIXED, OR OTHER MILKS**

- 1st **No Award Given**
- 2nd **Annabella, Colombia**
Bufala Yogurt, Plain
- 3rd **No Award Given**

R. BUTTERS

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

**RC: SALTED BUTTER WITH OR WITHOUT CULTURES -
MADE FROM COW'S MILK**

- 1st **CROPP Cooperative/Organic Valley, WI**
Organic Valley Salted Butter
- 2nd **Cabot Creamery Cooperative, MA**
Cabot Salted Butter
- 3rd **Parmalat Canada, ON**
Lactantia Premium Cultured salted butter
- 3rd **Rumiano Cheese Company, CA**
Organic Salted Butter

**RO: UNSALTED BUTTER WITH OR WITHOUT CULTURES -
MADE FROM COW'S MILK**

- 1st **Vermont Creamery, VT**
Cultured Butter Unsalted
- 2nd **Cherry Valley Dairy, WA**
Unsalted Cultured Butter
- 2nd **CROPP Cooperative/Organic Valley, WI**
Organic Valley European Style Cultured Butter,
Unsalted
- 3rd **Sierra Nevada Cheese Company, CA**
Graziers Grass Fed Vat Cultured Euro-Style
Butter - Unsalted

**RM: BUTTER WITH OR WITHOUT CULTURES - MADE FROM
GOAT'S MILK**

- 1st **Mt. Sterling Cheese Co-op, WI**
Whey Cream Butter
- 2nd **Trickling Springs Creamery, PA**
Trickling Springs FarmFriend Goat Butter, unsalted
- 3rd **No Award Given**

S. CHEESE SPREADS

Spreads produced by grinding and mixing, without the aid of heat and/or emulsifying salts, one or more natural cheeses

SC: OPEN CATEGORY COLD PACK STYLE - ALL MILKS

- 1st **WIDMER'S CHEESE CELLARS, Inc., WI**
Traditional Washed Rind Brick Cold Pack
- 2nd **Saputo Specialty Cheese, WI**
Black Creek Sharp Cheddar Cheese Cold Pack
- 3rd **Montchevre-Betin, Inc., WI**
Oh-La-La! Fresh Spreadable Goat Cheese
- 3rd **Pine River Pre-Pack, Inc, WI**
Chunky Bleu Cold Pack Cheese Food

T. WASHED RIND CHEESES

Cheeses with a rind or crust washed in salted brine, whey, beer, wine, other alcohol, or grape lees that exhibit an obvious, smeared or sticky rind and/or crust - Alsatian Munster, Chimay, Epoisses, Italice, Langres, Limburger, Pont L'Eveque, Robiola, St. Nectaire, Taleggio, Vacherin Mont d'Or, Raclette, Appenzeller, Vignerons-style, Alpine-style, or Monastery-style

TB: SOFT-RIPENED WASHED RIND - HIGH MOISTURE OVER 42% - ALL MILKS

- 1st **Murray's Cheese, VT**
Greensward
- 2nd **Winding Road Artisan Cheese, AB**
RDB
- 3rd **Haystack Mountain Creamery, CO**
Funkmeister
- 3rd **Mt Townsend Creamery, WA**
Off Kilter

TR: RACLETTE-STYLE - AGED OVER 45 DAYS - ALL MILKS

- 1st **Farms For City Kids Foundation/Spring Brook Farm, VT**
Reading
- 2nd **Nicasio Valley Cheese Co., CA**
San Geronimo
- 3rd **Schuman Cheese, WI**
Yellow Door Creamery Valis

TC: OPEN CATEGORY - WASHED RIND CHEESES AGED MORE THAN 60 DAYS - UP TO 42% MOISTURE - COW'S MILK

- 1st **Emmi Roth USA, WI**
Organic Grand Cru Reserve
- 2nd **Cellars at Jasper Hill, VT**
Alpha Tolman
- 3rd **Murray's Cheese, VT**
Project X

TG: OPEN CATEGORY - WASHED RIND CHEESES AGED MORE THAN 60 DAYS - UP TO 42% MOISTURE - GOAT'S MILK

- 1st Central Coast Creamery, CA**
DreamWeaver
- 1st Upper Canada Cheese Company, ON**
Nosey Goat
- 2nd Baetje Farms LLC, MO**
Fleur de la Vallee
- 2nd Consider Bardwell Farm, VT**
Slyboro
- 3rd FireFly Farms, MD**
Cabra La Mancha
- 3rd Haystack Mountain Creamery, CO**
Sunlight

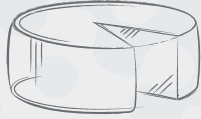
TS: OPEN CATEGORY - WASHED RIND CHEESES AGED MORE THAN 60 DAYS - UP TO 42% MOISTURE - MADE FROM SHEEP'S MILK

- 1st Cedar Grove Cheese, WI**
Cestino Pecora
- 2nd Lark's Meadow Farms, LC, ID**
Alto Valle
- 3rd Landmark Creamery, WI**
Anabasque

TX: OPEN CATEGORY - WASHED RIND CHEESES AGED MORE THAN 60 DAYS - UP TO 42% MOISTURE - MADE FROM MIXED, OR OTHER MILKS

- 1st Atalanta Corporation/Mariposa Dairy, ON**
Lenberg Farms Classic Reserve by Celebrity, Zoey
- 2nd Boston Post Dairy, LLC, VT**
Gisele
- 3rd Tomales Farmstead Creamery, CA**
Atika

2017 JUDGES & PARTICIPATING CHEESE COMPANIES



AMERICAN
CHEESE
SOCIETY



TECHNICAL JUDGES:

Marc Bates, Bates Consulting, LLC

Marc Bates of Bates Consulting LLC, is semi-retired after a 50 year long career in the cheese, dairy, and food industries. He managed the Washington State University Creamery for 27 years and has offered Cheesemaking and Pasteurization Short-courses on the Pacific Coast in association with major universities in Washington, Oregon, Idaho, and California for 31 years. Marc has served as a judge for Collegiate Dairy Products Evaluation Competition, the United States and World Cheese Championships, the American Cheese Society, and the American Dairy Goat Association. He has been an independent consultant since 2000. He now resides in Cannon Beach, Oregon.

Jeff Broadbent, Ph.D., Utah State University

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

Kelsey Choquette, MS, Iowa State University

Kelsey Choquette graduated with a Masters from Iowa State University and a Bachelors from the University of Illinois. She competed at the Regional Collegiate Dairy Products Evaluation Competition in 2016, taking first place overall, and at the National Collegiate Dairy Products Evaluation Competition in 2017, where she placed second overall. Kelsey is currently employed with the Dairy Farmers of America as a Food Scientist in their beverage division.

Michael Comotto, Dairy Concepts

Mike Comotto has been associated with the cheese industry for 40 years. He received his BS in Food Science in 1977 from the University of Missouri-Columbia. He began his career as a Technical Cheese Manager and has held several other positions with Nordica International, Rhone-Poulenc, Rhodia, Danisco, and DairyConcepts in Sales, Technical Service, and Research. He received 2 Cheese Making Patents in 1988. Mike has served as Board Member on several Dairy Organizations. He has maintained his Wisconsin Cheese Makers and Cheese Graders License since 1988. He continues to serve as an official Collegiate Cheddar Cheese Judge.

Mauro Furtado, Ph.D., Centro de Ciencias Exatas e Tecnológicas

Graduated in Engineering and Food Technology, Federal University of Viçosa (1978), Master of Science and Food Technology, Federal University of Viçosa (1988) and Ph.D in Food Science – Michigan State University (1994). He is currently Titular Professor at the Federal University of Viçosa, Brazil, being responsible for the courses of Cheese Processing, since 1982. He has experience in the Science and Food Technology, with emphasis on dairy technology, working mainly in dairy products, with emphasis on cheese processing and projects and installation of dairy industries. He worked for 4 years as Director of International Affairs for Federal University of Viçosa, prioritizing the establishment of agreements and partnerships with several foreign universities. International experience includes participation in the Graduate Program at the University of Cordoba, in Monteria, Colombia, lecturing in a cheese technology course. In Cusco, Peru, he has participated as technical advisor in the area of cheeses. He has been in Algeers twice, working on establishing of cooperation agreements and lecturing cheese technology course in Institut Technique dès Elevagens (ITELV). He has participated in the last 30 years as a judge in the National Contest of Dairy Products, in Instituto de Laticínios Cândido Tostes (ILCT), Juiz de Fora – MG, Brazil, judging several types of cheeses marketed in the country and has promoted events such as Commented Tasting of Cheeses. Technical consultant in

the area of cheeses for the national dairy industries, working in the development of new technologies and quality control of cheeses.

Mucio Furtado, Ph.D., Dupont

Mucio Furtado was born in Brazil and has a BS degree in Biochemistry from the Federal University of Juiz de Fora, Brazil and a Master's and PhD degree in Food Science, at MSU, East Lansing, MI, USA. He has been working with cheesemakers all over Latin America since 1990. He has worked for 12 years with Chr. Hansen in Brazil and 15 years with Danisco DuPont, also in Brazil, always providing technical support to the cheese industry all over Latin America. He has published 11 books on cheese technology, in Portuguese and Spanish. Presently, Mucio works for Dupont in São Paulo, Brazil.

Eric Goan, MS, Mississippi State University

Eric Goan grew up on a dairy farm where they processed their own milk for resale. While working on his dairy farm, he became very interested in the dairy industry. After graduating high school, he pursued a college degree at the University of Tennessee, where he gained a Bachelor's of Science degree in Food Science Technology and Business and a Master's of Science in Food Science with a chemistry concentration. Through college he worked on various dairy farms and in food processing plants. After college, he began working at the University of Tennessee as Plant Manager and Extension Specialist, with his area of expertise being dairy processing. While at University of Tennessee, he consulted with many dairy processing plants in the United States and Europe. His duties included performing quality analysis on dairy products, helping on plant design and layout, process budgeting, product logistics, also assisted coaching the collegiate dairy products judging team. He became the executive director of Tennessee Dairy Products Association, which includes 13 dairy manufacturing plants some of which are among the largest production facilities in the world. He is now at Mississippi State University where he is the General Manager of the Custer Dairy Processing Plant. The plant produces over 4,000,000 pounds of milk a year with products that include fluid milk (Chocolate, 2%, and Buttermilk), 11 different flavors of Ice Cream, Cheese (Cheddar, Edam, Vallegret, processed cheese, and cheese spreads), and butter.

Lisbeth Goddik, Ph.D., Oregon State University

Dr. Lisbeth Goddik is the dairy foods extension specialist at Oregon State University. In this position she teaches university courses, supervises applied research in dairy processing, and directs extension programs. She received her graduate degrees from Cornell University and Oregon State University. She has worked in the dairy industry in Denmark and in France.

John Greeley, Gourmet Foods International

John Greeley has spent his career supporting local cheesemakers and helping them reach both independent and major chain retailers in the Northeast. He operated the Cheese Division of John Dewar Meat Company for ten years, and in 1990 became the founder and president of Sheila Marie Imports, Ltd. G.F.I. purchased Sheila Marie Imports in 2007, and John now serves as Vice President of Northeast Sales for G.F.I.

John holds degrees in cheese grading from the University of Wisconsin at Madison, and cheesemaking from Washington State University at Pullman. In 1984, he joined ACS, and along with Ann Dixon launched the first ACS Judging & Competition in conjunction with the association's Annual Conference along with the first Festival of Cheese.

For 15 years, between 1988 and 2007, John served as Chairman of the ACS Judging & Competition Committee. He continues to serve on the Judging & Competition Committee redefining the categories for Competition Committee approval. John also served on the ACS Board of Directors for 12 years, and co-chaired the ACS annual conferences in 1987, 1996, and 1999. He was inducted into the *Guilde des Fromagers* in 2002 and elevated to *Maitre Fromager* in 2010. He was a Master Judge of the New Zealand's Cuisine Champion of Cheese Competition from 2003 - 2007, developed their categories and rules, and trained their judges.

John resides in Reading, MA with his wife Nancy and twin sons William and Walter.

Arthur Hill, Ph.D., University of Guelph

Arthur 'Art' Hill completed a BSc in Agriculture, specifically Dairy Science, and holds both a MSc and a PhD in Food Science at Guelph and joined the faculty at Guelph in 1986. Art was promoted to full professor in 2007, and appointed Department Chair of Food Science in 2009. Art's research relates to dairy science and technology, especially cheese science and cheese safety. Art is the author or coauthor of 60 refereed papers with substantial contributions to the scholarship of teaching. Art has taught a variety of food related subjects including technical communication and has been heavily involved with undergraduate and graduate curriculum. In recent years Art has overseen the development of didactic and online courses that assist major food companies' food safety training for managers and quality control personnel. A major current project is the development of the Guelph Food Innovation Centre.

Luis Jimenez-Maroto, Wisconsin Center for Dairy Research

Luis is a Food Engineer from the Monterrey Institute of Technology in Mexico, where his work as an intern in the Dairy Processing Lab seeded his fascination for cheese. He followed this fascination to the University of Wisconsin – Madison, where he obtained a Master's degree in Food Science working on the functionality and sensory profiles of Latin American cheeses. After that, he worked as a Sensory Scientist for PepsiCo International in Mexico, while at the same time being an Adjunct Lecturer at the Monterrey Institute of Technology, Queretaro Campus (Mexico) teaching the laboratories for the courses of Dairy Processing, and Unit Operations in the Food Industry. But the allure of cheese is hard to ignore, and Luis eventually found his way back to Wisconsin, where he worked for several years as the Sensory Coordinator for the Wisconsin Center for Dairy Research and the Food Science Department of the University of Wisconsin – Madison, managing both academic and industry-based research related to the organoleptic properties of cheese and other dairy products. In January 2015, Luis's hunger for knowledge got the better of him, and he is now pursuing a Ph.D. in Food Science at the University of Wisconsin – Madison under the tutelage of Dr. John Lucey. Luis has previously judged at both the WCMA World Championship Cheese Contest and the American Cheese Society Judging & Competition.

Kerry Kaylegian, Ph.D., Pennsylvania State University

Dr. Kerry E. Kaylegian is the Dairy Foods Research & Extension Associate at the Pennsylvania State University, Department of Food Science. Kerry provides technical support to the dairy industry and delivers outreach programs focused on improving the safety and quality of dairy products. Kerry directs and lectures in short courses on dairy preventive controls and food safety, cheese making, dairy basics for artisan processors, pasteurizer operations, cultured products, and fundamentals of food science, and assists with the ice cream short courses. Her research focuses on improving quality and safety of artisanal cheeses, and on the functional and nutritional properties of milk fat as an ingredient. Kerry judges dairy products at several national competitions, chairs the Pennsylvania Farm Show Cheese Competition, and coaches the Penn State Collegiate Dairy Products Evaluation Team. She is the faculty advisor for the Pennsylvania Association of Milk Food and Environmental Sanitarians (PAMFES), the Pennsylvania Cheese Guild, and the Penn State Cheese Club. Kerry received the 2015 American Dairy Science Association Foundation Scholar Award for research and teaching in Dairy Foods. Her degrees are in Food Science with an emphasis on dairy products, she has a B.S. and M.S. from the University of Wisconsin, and a Ph.D. and post-doctoral fellowship from Cornell University.

David Lockwood, Neal's Yard Dairy

David Lockwood's introduction to cheese came as manager of Zingerman's Deli and in 1991 he moved to London to learn about maturing cheese. NYD selects and matures the finest British and Irish cheeses. David has worked in all areas of the business: maturing, purchasing, selling and in the office. Today, he continues eating a lot of cheese as the managing director and a partner at Neal's Yard Dairy. He is on the advisory board for Oldways Cheese Coalition and a board member of the Specialist Cheesemakers Association. He also sits on the ACS Judging & Competition Committee.

Sarah Masoni, Food Innovation Center at OSU

Sarah Masoni is a Senior Faculty Research Assistant I and Food and Process Development Team Manager at the Oregon State University Food Innovation Center Experiment Station, where she has resided for the last 16 years. There, she works as a liaison between the university and the food manufacturing industry by managing staff, projects, and budgets at an innovative, leading-edge technology center. Sarah has specialized in food entrepreneurship, and she has worked on projects ranging from local and natural ice cream sandwiches, dairy products, beverages, seafood products, and many other specialty food items. Sarah Masoni has worked more than 25 years in the food industry in Quality Assurance, Manufacturing, and Product Development. While attending Oregon State University she trained under Floyd Bodyfelt and competed in the 1985 International Dairy Product's Judging Competition in Atlanta, placing 1st in Butter and Ice Cream and 2nd in Cottage Cheese. Sarah was the number 3 judge overall 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 also worked as a USDA inspector for the Cheese program. 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 MN, who started the Minnesota Farmstead Cheese Program in 1975. Sarah Masoni graduated from Oregon State University with a Bachelor of Science Degree.

Virgil Metzger, Ph.D., Retired, Kraft

Dr. Lloyd Metzger is a Professor and Alfred Chair in Dairy Education at South Dakota State University. He is the Director of the Midwest Dairy Foods Research Center and the Institute for Dairy Ingredient Processing. He also serves as executive secretary of the North Central Cheese Industry Association. Metzger obtained his Bachelor and Master of Science degrees in Dairy Manufacturing from South Dakota State University and his doctorate in Food Science from Cornell University. Prior to joining South Dakota State University he was employed as a research scientist at General Mills and as an Assistant and Associative Professor in the Food Science and Nutrition department at the University of Minnesota-St. Paul.

Gina Mode, MBA, Wisconsin Center for Dairy Research

Gina Mode's love of the dairy industry began when she was raised on a fifth generation family dairy farm. She has a Bachelor of Science Degree in Food Science and a Master of Business Administration Degree in addition to Wisconsin Buttermaker and Cheesemaker Licenses. Gina became interested in cheese while completing an internship with the Center for Dairy Research. She worked in Quality Assurance at the Swiss Colony and the Babcock Hall Dairy Plant at the University of Wisconsin – Madison before returning to the CDR. As a member of the Cheese Industry and Applications Group at CDR, Gina works closely with cheese brokers, ingredient suppliers, and manufacturers – from farmstead to commercial. She is involved with everything from cheese trials and troubleshooting to short courses and outreach efforts. Gina particularly enjoys working with cheesemakers to develop new specialty cheeses. She has served as a technical judge for a variety of national and international cheese contests.

Steve Murphy, MPS, Cornell University

Steve Murphy recently retired from Cornell University as a Sr. Extension Associate with the Department of Food Science, where he had been employed for over 36 years. Steve began his career as a laboratory technician, eventually joining the Dairy Foods Extension program in 1991 where he coordinated, developed and participated in extension based programs covering milk and dairy product testing, quality and safety. As of January 1, 2017, Steve took on the job as the Executive Director of the Dairy Practices Council (DPC) overseeing the workings of the organization under the guidance of the DPC Executive Board. DPC is a non-profit organization of education, industry and regulatory members concerned with milk quality, sanitation and regulatory uniformity. Steve is also an active member of the New York State Association for Food Protection (NYSAFP), the International Association for Food Protection (IAFP) and the National Conference on Interstate Milk Shipments' (NCIMS) HACCP Implementation Committee. Steve has a Bachelor of Science Degree in Microbiology (1979) and a Master's Degree in Food Science (1997), both from Cornell University.

John Partridge, Ph.D., Michigan State University

John A. Partridge was born in Newport, VT in 1952. During high school and college he worked at Elmwood Dairy Inc., a small fluid milk operation owned by his extended family. In 1975, he earned his B.S. in Dairy Technology from the University of Vermont and returned to Newport, VT, as Assistant Manager of the family operation. In 1978, he returned to the University of Vermont as a research technician where he completed his M.S. in Dairy Technology in 1980. John then moved to East Lansing to study for his PhD, which was completed in 1983, at which time he joined the faculty of the Department of Food Science and Human Nutrition. John is jointly appointed as Associate Professor in the Departments of FSHN and Animal Science at Michigan State University. He served as the Advisor to the MSU Dairy Foods Complex, which includes a modern dairy plant, the "Dairy Store" and teaching, research and extension laboratories. The MSU Dairy Plant manufactures ice cream and a variety of natural cheeses, including Cheddar, Dagano, Colby, and Gouda. John taught Unit Operations and Dairy Foods and was the Academic Advisor for 160 undergraduate students. As Extension Specialist, John worked with industry and regulatory leaders to provide training through the Michigan Dairy Education Partnership and direct consultation on many issues regarding milk and milk products including sensory evaluation. He has coached the MSU Dairy Products Evaluation team for 36 years and has been the Superintendent of the Michigan FFA Milk Quality Contest for 33 years. He is a co-instructor for the Annual MSU Artisanal Cheese Makers Short course and was the chief judge in the cheese and butter contest at the Michigan State Fair for 15 years. John officially retired from MSU on June 30, 2016, but continues to do some contract work in extension and teaching.

Robert Ralyea, MS, Cornell University

Rob Ralyea, MS, RS is a Senior Extension Associate and the Food Processing and Development Laboratory Manager in the Department of Food Science at Cornell University. He studied at Kansas State University (B.S., Animal Science & Industry) and Cornell University (M.S., Food Science in 1998). He is retired from the United States Army where his primary role was the safety and security of food and war reserve supplies and overall Department of Defense force health protection. He joined the Cornell faculty in 2004 and on the Dairy Foods Extension team and the Milk Quality Improvement Program. He is the resident cheese extension lead and provides innovative and practical information for the industry to wisely manage and improve the safety and quality of cheese and other dairy products in NYS. In this role, he works closely with New York State dairy industries and regulatory agencies to ensure production of wholesome, high quality dairy food products. He is also a judge for the New York State cheese competition. He is a member of the National Environmental Health Association, the New York State Association for Food Protection, the Finger Lakes Milk & Food Sanitarians and the American Cheese Society.

Russell Smith, Dairy Australia

For the past 20 years, Russell Smith has been involved at the consumer end of the cheese industry. As a retailer and distributor in Canberra he forged a reputation as an advocate for the Australian cheese industry. He is passionate about cheese and

the industry. Russell is a qualified cheesemaker who consults to cheesemakers in Australia and New Zealand. He continues his cheese education by making small trial batches of cheese with milk from a friend's small jersey herd throughout the summer months. He has been judging dairy products in the major competitions in Australia since 1998. He is the Chief Judge for the Australian Grand Dairy Awards and also the chief judge for the Royal Queensland and Royal Perth Cheese and Dairy Shows. He is also the master judge for the New Zealand Cheese Awards. He judged the World Cheese Championships in Wisconsin in 2012, 2014, and 2016 and the American Cheese Society Competition in 2013, 2014, 2015, and 2016. He has also judged the Global Cheese Awards in Frome, Somerset in the UK in 2011. He continues his sensory education programs for cheese judges, cheese makers and retailers in Australia and internationally.

Sandy Speich, Hoard's Dairyman Farm

Sandy Speich has been in the cheese industry for over 30 years. She started in research working with enzymes (coagulants and lipases) and was able to produce the enzymes, assay them, used them in applications and evaluate the results. She went on to work on developing accelerated ripening programs for cheddar and Parmesan type cheeses. While with Dairy Connection she was the technical specialist who aided cheese/yogurt/butter makers with making their products. Currently she is with Hoard's Dairy Farm exploring the idea of using their milk to make cheese.

Cathy Strange, Whole Foods Market

Cathy Strange joined Whole Foods Market in 1990 and has a wealth of food industry experience and expertise. As the global executive coordinator of specialty and product innovation and development, she has become an authority at detecting international food trends during her travels around the world. Having served as Whole Foods Market's global cheese buyer for more than a decade, she's one of the world's leading authorities on all things cheese. She is a member of the American Cheese Society, the Cheese of Choice Coalition, the Cheese Importers Association, the International Association of Culinary Professionals, Slow Foods USA, and Les Dames d'Escoffier. Her palette and expertise have been solicited all over the world to serve as judge for the American Cheese Society competition, the World Cheese Championships, the U.S. Cheese Championships, the World Cheese Awards and the British Cheese Awards. She serves as New World President and an ambassador for the distinguished international *Gilde des Fromagers de Saint-Uguzon*, the most celebrated association of cheese mongers and specialists in France. Cathy has also been awarded the French Order of Agricultural Merit and is the only American and non-Italian to ever receive the "Coltellino d'oro" from the Consortium of *Parmigiano Reggiano*. In 2015, she was honored by the American Cheese Society with the Lifetime Achievement Award.

AESTHETIC JUDGES

Joy Ascher, ACS CCP®, Gourmet Foods International

Joy Ascher is part of the 2013 class of Certified Cheese Professionals. She works as an Account Manager with Gourmet Foods International. She graduated from the University of South Florida with a BA in Anthropology and worked in Cultural Resource Management prior to her career in the culinary industry. She has served as a volunteer with ACS for the Great American Beer Festival and the Festival of Cheese. She lives in Colorado with her fiancé Gabriel Salazar, also a CCP, and their 15-year-old Miniature Pinscher, Rocky. When she is not slinging cheese she is most likely cooking, gardening, or visiting local breweries.

Gianaclis Caldwell, Pholia Farm Creamery, LLC

Gianaclis Caldwell is the author of several books on cheesemaking and dairy topics, including *Holistic Goat Care*, *Mastering Basic Cheesemaking*, *Mastering Artisan Cheesemaking*, *The Small-Scale Dairy*, and *The Small-Scale Cheese Business*. She also contributed to *The Oxford Companion to Cheese* and will have a book on yogurt making published in 2018. Gianaclis speaks and consults on

a variety of animal husbandry, dairy design and sanitation, and cheesemaking science topics in the United States and occasionally abroad. For a decade she was the cheesemaker at Pholia Farm Creamery and specialized in aged, raw, goat milk cheeses. She serves as Culture magazine's "cheese expert" and writes a column for the magazine as well as occasional feature issues.

Steve Duty, Cheese+Provisions

Steve Duty has spent his entire working life in the food and beverage industry. He has degrees from the Culinary Institute of America, the University of Houston's Conrad Hilton School of Hotel and Restaurant Management, and an MBA from Johnson and Wales University. He's been an award-winning wine maker and owned and operated True Ewe Farms, a sheep farm, dairy, and creamery in the Virginia Blue Ridge foothills. Steve also possesses extensive retail experience. He's run the specialty departments of several Whole Foods and has worked as a cheesemonger in several of Denver's existing cheese shops. He now owns and operates the award-winning Denver cheese shop, Cheese+Provisions, where you'll find him talking to anyone from farmers, to distributors, to cheese enthusiasts of all levels about cheese, food, and artisan products in general.

Gordon Edgar, Rainbow Grocery Cooperative

Gordon Edgar loves cheese and worker-owned co-ops, and has been combining both of these infatuations as the cheese buyer for San Francisco's Rainbow Grocery Cooperative since 1994. Gordon has been a judge at numerous national cheese competitions, a board member for the California Artisan Cheese Guild, and has had a blog since 2002, which can be found at www.gordonzola.net. His latest book, *Cheddar: A Journey to the Heart of America's Most Iconic Cheese* investigates America's relationship with cheddar, why we love it, and the effect that cheese has had on the American food system. Gordon's cheese memoir, *Cheesemonger: A Life on the Wedge* was published in 2010.

Patty Ehlers Peterson, Larry's Market

Patty Ehlers Peterson grew up in the specialty food business. Her father, Larry, purchased what was a corner store that delivered groceries to Milwaukee's elite in 1970, and within a year started bringing specialty foods to Wisconsin. Larry's Market was the first to sell Brie, Perrier, and Croissants in the state of Wisconsin. Over the years, Larry's has evolved from focusing on imported products to local, handmade products specializing in Wisconsin artisan and farmstead cheeses. Today, Larry's Market has a retail store, a cut-to-order cheese counter, a deli, small cafe, catering division, and a gift department with 25 full and part-time employees. After college, and a brief stint in design, the urge to return to the store was too great and she has been working there full-time ever since. In the past several years, Patty has been committed to championing American cheeses and in particular, Wisconsin cheeses. She enjoys working with local cheesemakers, and along with her late brother Steve, has helped many new cheese makers get their product to market. A dedicated member of ACS since 2003, she has attended every conference and has co-chaired six Festivals of Cheese. Patty is honored to be asked to judge again at this year's competition.

Janet Fletcher, Planet Cheese

Janet Fletcher is the author or co-author of more than two dozen books on food and beverage, including *Cheese & Wine*, *Cheese & Beer*, *The Cheese Course* and *Yogurt: Sweet and Savory Recipes for Breakfast, Lunch, and Dinner*. Janet publishes the weekly Planet Cheese blog, writes the cheese column for Specialty Food magazine and The Somm Journal and teaches cooking and cheese-appreciation classes around the country. She is the recipient of three James Beard Awards and the IACP Bert Greene Award for her journalism. Her writing has appeared in The New York Times and numerous national magazines, including Culture, Saveur and Food & Wine. (www.janetfletcher.com)

Dick Groves, Cheese Reporter

Dick Groves joined the Cheese Reporter part-time in 1978, then started working full-time at the paper in 1980, after graduating from the University of Wisconsin-Madison with a degree in agricultural journalism. Groves was promoted to editor of the Cheese Reporter in 1985, then acquired the paper from its previous owner

in 1989. In addition to owning the Cheese Reporter for more than 27 years and serving as its editor for over 32 years, Groves has also served on the board of directors of the American Cheese Society and the Wisconsin Cheese Makers Association.

Caroline Hostettler, Quality Cheese / Adopt-an-Alp

Ever since she had helped making it as a young girl in the Bernese Alps, cheese was one of Caroline's passions. And after the food journalist moved from Switzerland to Florida in 1996 it was the cheeses she had been surrounded by and loved so much that she missed the most.

After joking over the phone one day and telling her friend - Affineur Rolf Beeler with whom she had been working on and off back home - she might have no other option than to start importing his products the idea got stuck in her head. So in 1998, equipped with two rollable coolers and 30 pounds of fine Swiss cheeses, Caroline set out on a two-week long trip during which she met and tasted product with only the very best chefs. Quality Cheese was born.

Caroline brings in hand-crafted cheeses that reflect their origin & tradition and tell a story & history through their flavors, aromas, textures and uniqueness. Caroline works closely with both producers and Affineurs - and whenever possible with herds - and is a passionate educator in the field of precious cheeses that deserve to be understood, appreciated and handled right.

In 2013, Caroline founded Adopt-an-Alp. The program aims at keeping Caroline's beloved tradition of Transhumance - and thus Alp cheeses - alive. And it allows American cheese lovers to enjoy rare, healthy and pure Alp cheeses that without the program never would make it over here.

Caroline lives in Fort Myers, FL with her husband and four sons.

Stacey Johnson, Hy-Vee

Stacey Johnson has worked for Hy-Vee since 1995. She has tested the Program Cheese Mastery with Hy-Vee and most of all, enjoys working with all the great people within the cheese industry. Meeting people who are in this business because they love what they do shows in the conversations you have with them and it truly brings you closer to those products you know they produce. She also enjoyed her time overseas trying cheese in the freshest element available in those countries. There is so much more to cheese than a bite. Each cheese has a story to tell and an experience to taste.

Steve Jones, Cheese Bar

Steve Jones is a cheesemonger, educator, and cheese ambassador. Steve opened several cheese counters in the Midwest before launching his own retail business, Steve's Cheese, in Portland. This transitioned to Cheese Bar, a retail cheese counter and casual restaurant that offers a rotating menu built with artisan and farmstead products. In 2015, Steve further explored food and beverage pairing when he opened Chizu, a cheese bar influenced by the aesthetics and approach of a sushi bar, and Cheese Annex, located inside The Commons Brewery. Steve's experience includes wholesaling, brokering, affinage and marketing with Neal's Yard Dairy, and teaching for the Cheese School of San Francisco and Food by Hand. He is a founding member of the Portland Beer and Cheese Festival, the Portland Firkin Fest, and Portland's The Wedge Festival. He has served multiple times as a judge for the American Cheese Society's (ACS) annual competition, the Good Food Awards, Oregon's Double EE beer and cheese competition, and the American Dairy Goat Association. He has served as a panel member and presenter on many occasions for the ACS annual conference, the Oregon Cheese Guild, International Association of Culinary Professionals, World Food Travel Association's Foodworx conference, Bon Appetit's Feast Portland, Oregon Pinot Camp, International Pinot Noir Celebration, Foods of Oregon Symposium, and Slow Food Portland, and other events.

Devin Lamma, ACS CCP®, Whole Foods Market

As a 15 cheese industry veteran, Devin continues to explore the country and the world for new knowledge and skills. A 2013 ACS CCP, Devin has won scholarships to foster his love of learning and went to France to study Comte in 2016. He has worked for Whole Foods Market since 2000 and teaches dozens of classes and cheese tastings in the Denver area. He is fully committed to bringing joy and knowledge about cheese to the public and serves on the 2017 ACS Education Committee.

Lance Lynn, ACS CCP®, Scardello

Lance Lynn knew he'd found his calling when he discovered an industry that combined art, science and history, in a package you could eat. Since 2008, Lance Lynn has led the team as manager and lead cheesemonger at Scardello Artisan Cheese in Dallas, Texas. Lance has played an instrumental role in making Scardello a mainstay of the Dallas food scene, and has committed himself to bringing the best cheeses in the world to his community. Lance has attended ACS conference yearly since 2010, received the John Crompton Memorial Scholarship in 2011, and obtained his CCP in 2013. He is an active volunteer with the Judging & Competition committee, serving as both steward and cooler captain. His favorite part of ACS is meeting the new faces that show up every year and welcoming more people into the cheese family.

Patrick Moore, The Cheese Guy, LLC

Patrick grew up in Bloomington, MN. His earliest memories of cheese revolve around a blue box with macaroni, a green can of Parmesan, and the invention of "individually wrapped" slices of American cheese. In the mid 90's he took a job at the meat and cheese counter in the basement of the flagship Dayton's in downtown Minneapolis where he realized that there was more to learn than "cheddar was yellow, Swiss had holes and the stuff in blue cheese was mold." In 1997, he was asked to build specialty cheese counters for an upscale grocer with multiple locations in town and soon became the first cheesemonger within a grocery store in the Twin Cities. "The Cheese Guy" was formed in 2004 and he began consulting to restaurants and chefs, as well as performing in-home classes and tastings (the ones about local cheese always sell out first!). In 2008, he was asked to be an Aesthetic Judge for the 25th Anniversary ACS Conference in Chicago and has volunteered every year since... Except one (when his twins were born in 2012)... Today, Patrick is a passionate guide to most of the world's cheeses. For almost twenty years he has concentrated on learning all about the cheese world and sharing that knowledge with his clients. He and his wife Ilene, love to search for new cheeses to share with one of their 3 1/2 yr old twins who will eat it (the other thinks it's made from the fires of hell), collecting old cheese memorabilia and eating at as many small restaurants as possible.

Janee' Muha, ACS CCP®, Mobile Monger

As with most things in her life, Janee' Muha's love of cheese came by accident. A right place, right job kind of moment that propelled her for 14 years. Last year, she took a giant leap from behind the counter and is now sharing her love for all things curd with anyone that will take the time to listen. You can find her at TheMobileMonger.com where you can follow her travels and many thoughts on the cheese around her.

Kelsie Parsons, ACS CCP®, Sobey's

Kelsie trains cheesemongers at Sobey's stores across Canada and is responsible for the national strategic planning of the deli department. Kelsie is an ACS Certified Cheese Professional™ and an experienced cheesemonger who has worked at farmers' markets, specialty shops, and grocery stores in Southern Ontario. Kelsie earned his Cheesemaking Certificate from the Vermont Institute of Artisan Cheese and worked as an apprentice cheesemaker producing sheep and goat milk cheese. He represented the Toronto Slow Food convivium at Terra Madre in Italy, and his photos of Canadian cheese are featured throughout Juliett Harbutt's World Book of Cheese. In the summer of 2012, Kelsie drove across Canada and visited over 120 cheese factories as research for a book he is writing. In addition to cheese, Kelsie also loves ice cream, roller skating, and craft beer.

Mary Quicke, Quicke's Cheese

Mary Quicke runs Quicke's Traditional Ltd, a £3.5m turnover integrated cheesemaking and farming (cows and crops) business. She is the 14th generation on the farm and has run the business since 1987. Quicke's Traditional Cheese is the largest British naturally matured traditional cheddar maker. Cheese has been made on the farm during the family's 470 year history. The 1500 acre farm has 500 cows grazing outside for 10-11 months, grows crops to feed the cows, to sell, and to support wildlife in extensive environmental schemes. It has a farmshop selling cheese and superb foods locally foraged. The business employs 34 people in Newton St Cyres, Exeter, Devon, England. Mary speaks widely on farming and cheese and in November 2015 addressed the British Mastitis Conference on the characteristics of milk required to make world class cheese, and at the Grasslands in Profile Conference on the soil structure issues of mob grazing. She is active in promoting the requirement for scientifically knowledgeable, technically capable, practically engaged people to support the very applied sciences of farming and cheesemaking. She writes a monthly blog, Mary's Dairy Diary, available on her website www.quickes.co.uk, and also is an award-winning columnist for Devon Life www.devonlife.co.uk.

Louis Risoli, ACS CCP®, L'Espalier

Louis Risoli, an ACS CCP, has been the Maitre d' and Fromager at L'Espalier, a fine dining restaurant in Boston, for over 30 years. His cheese program, featuring a trolley with up to thirty selections, is international in scope but focuses on Northeastern small production cheesemakers, and has been featured in countless local and national publications. He is the host of Cheese Tuesday, a popular monthly themed dinner that focuses on cheese and wine pairings and culminates with a grand cheese tasting and a sing-along: one of Risoli's hobbies is writing satirical and funny cheese songs. An educator at heart, Louis has trained hundreds of team members in the intricacies of composing and serving cheese plates. He has been a yearly seminar leader at the Nantucket Wine Festival and was a presenter at the ACS Burlington conference, as well as an inaugural member of the Body of Knowledge Committee and a CCP question writer, and was a judge at the 2016 World Cheese Competition. Louis is also an accomplished painter who exhibits his abstractions at Boston's Gallery NAGA and is represented in many museums as well as private and corporate collections. A native New Englander, he is a nature enthusiast, gardener, and birder. He lives outside Boston with his husband, a retired Wellesley College professor and classical pianist.

Lassa Skinner, Culture

Thalassa (Lassa) Skinner transferred her passion for archaeology to cheese, starting first in Boston then moving to Northern California and Australia. She opened and ran the Oxbow Cheese Merchant in Napa, California. In 2008, she co-founded Culture Magazine. Lassa strives to build and support the global cheese community by sharing information and providing educational opportunities to foster learning and development.

Carlos Souffront, Tony's Fine Foods

Carlos Souffront has spent the whole of his professional career working with cheese. From his first job working for the Michigan specialty grocer the Merchant of Vino, to his formative tenure as buyer within the Zingerman's Community of Businesses, to his role purchasing for two of the Bay Area's most esteemed and long-established specialty food chains, Andronico's Community Market and A.G. Ferrari Foods, and onto his current role as a cheese specialist & wholesaler for Tony's Fine Foods Carlos' enthusiasm and connoisseurship for cheese has made him one of the retail industry's most knowledgeable and experienced mongers. His visits with many of his favorite producers on buying trips and his strong relationships with cheese makers, maturers and retailers have helped to refine his discerning palate. This is Carlos Souffront's 4th time judging at the ACS competition, in an official capacity anyway!

Richard Sutton, St. James Cheese Shop

Richard Sutton's interest in cheese began as a child when he first visited Europe with his parents. However, on the way to becoming New Orleans' premier cheesemonger, he was waylaid into banking, a career which inspired no passion whatsoever. On a whim, and with a fresh visa in hand, Richard and his wife Danielle moved to London in 2002 to see what adventures would find them. What found them was Paxton & Whitfield, the 200-plus-year-old cheese shop in the St. James neighborhood, and supplier of cheese to the royal household. And so began Richard's transition from bored banker to passionate cheesemonger. Living in London and working at Paxton's allowed Richard access to the great cheesemakers and affineurs of Europe and a wealth of knowledge and training about cheese. In 2006, Richard and Danielle decided to move back to the US and open their own cheese business. Having met in New Orleans while in college and having enormous fondness for the city, they decided that this was where they would open the St. James Cheese Company. Despite the challenges of opening a business in post-Katrina New Orleans, St. James Cheese has been welcomed with open arms by the city and has grown a loyal and steady following in the nine years since opening.

Juliana Uruburu, The Pasta Shop

Juliana Uruburu has passionately pursued a life of cheese. For the last thirty years, she has managed cheese stores for the award-winning specialty food retailer Market Hall Foods in Northern California. In addition to managing, staffing, buying, and merchandising for the cheese counters, Juliana produces and directs the sustainable food education promotions and is the retail general manager for Market Hall Foods. Juliana merges her food experience with her Bachelor of Fine Arts degree in Interior Architecture to create dynamic displays and design merchandising plans, as well as consulting with local restaurateurs and food retailers on interior design. Juliana is in high demand at local cooking schools, including San Francisco Cooking School and the Cheese School of San Francisco. Juliana is a creator and founding member of the California Artisan Cheese Guild. A frequent panelist and cheese judge at the annual American Cheese Society Conference, Juliana is also Lead Judge for the California State Fair Cheese Competition and she was one of the cheese judges for the inaugural Good Food Awards. Juliana has received international recognition for her lifetime devoted to cheese. She is one of only a handful of Americans to be inducted into two of the most exclusive French cheese societies — the preeminent *Guilde des Fromages de St. Uguzon* (2007) and the prestigious *Chevalier du Taste Fromage* (2010).

Casie Wiginton, ACS CCP®

Casie Wiginton pursued a career in Anthropology and Archaeology before discovering the delicious, delicious world of cheese. After college, family brought her back to Dallas but the love of her new career in wine and cheese made her stay. She accepted a position as a beer and wine buyer for a local high end grocery store which eventually lead her to managing a boutique cheese shop in Highland Park. This experience propelled her to a 4 year tenure managing the Specialty department with Whole Foods Market at four stores in three different cities. With Whole Foods Market she attended her first ACS conference and tested with the very first class of Certified Cheese Professionals. Eventually the want to marry her love of cheese and love of restaurants brought her back to Austin, taking over and with the efforts of her team, doubling the wholesale program at Antonelli's Cheese Shop. With Antonelli's she attended her second ACS and recertified as a CCP.

PARTICIPATING COMPANIES

Alemar Cheese Company

622 N Riverfront Dr
Mankato, MN 56001
www.alemarcheese.com

Alpine Heritage Creamery

34 Quarry Rd.
Paradise, PA 17562
alpineheritagecreamery.com

Ancient Heritage Dairy

1311 SE 7th Ave.
Ste. #101
Portland, OR 97214
www.ancientheritagedairy.com

Annabella

821 Tenacity Drive
Longmont, CO 80504
www.annabella.com

Appel Farms

6605 Northwest Dr.
Ferndale, WA 98248
www.thecheesefarm.net

Arena Cheese Inc.

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

Arethusa Farm Dairy

P.O. 218
Litchfield, CT 06759
arethusafarm.com

Argyle Cheese Factory LLC

990 Coach Road
Argyle, NY 12809
www.cheesefarmer.com

Arla Foods

106 Allen Road, 4th Floor
Basking Ridge, NJ 07920
<http://www.arlafoodsusa.com/>

Asgaard Dairy, Inc.

P.O. Box 605
74 Asgaard Way
Au Sable Forks, NY 12912
www.asgaardfarm.com

Atalanta Corporation/Mariposa Dairy

65 Superior Blvd
Unit 1
Mississauga, ON L5T 2X9
www.finica.com

Atalanta Corporation/Quality Cheese Inc.

111 Jevlan Dr.
Vaughan, ON L4L 8C2
qualitycheese.com

Avalanche Cheese Company

216 Cody Lane
Basalt, CO 81621
www.avalanchecheese.com

Baetje Farms LLC

8932 Jackson School Road
Bloomsdale, MO 63627
www.baetjefarms.com

Banner Butter

3731 Northcrest Road
Suite 3
Atlanta, GA 30340
www.bannerbutter.com

Barn First Creamery

1248 North Hill Road
PO Box 72
Westfield, VT 05874

Beecher's Handmade Cheese

801 Blanchard St #400
Seattle, WA 98121
www.beecherscheese.com

Beehive Cheese Company LLC

2440 East 6600 South
Suite 8
Uintah, UT 84405
www.beehivecheese.com

Belfiore Cheese Company

2031 2nd Street
Berkeley, CA 94710
www.belfiorecheese.com

BelGioioso Cheese Inc.

4200 Main Street
Green Bay, WI 54311
www.belgioioso.com

Belle Chevre

18845 Upper Ft. Hampton Rd.
Elkmont, AL 35620
www.bellechevre.com

Bellwether Farms

9999 Valley Ford Road
Petaluma, CA 94952
www.bellwetherfarms.com

Birchrun Hills Farm

2573 Horseshoe Trail
Chester Springs, PA 19425
www.birchrunhillsfarm.com

Black Sheep Creamery

570 N Market Blvd
Chehalis, WA 98532
www.blacksheepcreamery.com

Blackberry Farm

1471 West Millers Cove Road
Walland, TN 37886
www.blackberryfarm.com

Bleating Heart Cheese

1589 Cerini Rd.
Tomales, CA 94971
www.bleatingheart.com

Bleu Mont Dairy

3480 Co. Hwy F
Blue Mounds, WI 53517

Blue Moose of Boulder

1733 Majestic Drive #103
Lafayette, CO 80026
www.bluemooseofboulder.com

Blythedale Farm, Inc.

1471 Cookeville Road
Corinth, VT 05039
blythedalecheese.com

Boston Post Dairy, LLC
2061 Sampsonville Rd
Enosburg Falls, VT 05450
www.bostonpostdairy.com

Boxcarr Handmade Cheese
2207 Carr Store Road
Cedar Grove, NC 27231
www.boxcarrhandmadecheese.com

Brazos Valley Cheese
206 Halbert Lane
Waco, TX 76705
www.brazosvalleycheese.com

Briar Rose Creamery
P.O. Box 34
Dundee, OR 97115
www.briarrosecreamery.com

Bridport Creamery LLC
3284a Lake st
Bridport, VT 05734
bridportcreamery.com

Brush Creek Creamery
307 main st
Deary, ID 83823

Buf Creamery LLC
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Charlottesville, VA 22902
www.bufcreamery.com

Cabot Creamery Cooperative
193 Home Farm Way
Waitsfield, VT 05673
www.cabotcheese.coop

Calabro Cheese Corporation
580 Coe Ave
East Haven, CT 06512
www.calabrocheese.com

Calkins Creamery
288 Calkins Road
Honesdale, PA 18431
calkinscreamery.com

**Canal Junction Farmstead
Cheese LLC**
18637 Rd 168
Defiance, OH 43512
www.canaljunctioncheese.com

CannonBelles Cheese
4875 Lonsdale Blvd E
Northfield, MN 55057
cannonbelles.com

Capriole
10329 New Cut Rd.
Greenville, IN 47124
www.capriolegoatcheese.com

Caputo Brothers Creamery
245 North Main Street
Suite 1
Spring Grove, PA 17362
www.caputobrotherscreamery.com

**Caputo Cheese / Wisconsin
Cheese, Inc.**
1931 N. 15th Avenue
Melrose Park, IL 60160
www.caputocheese.com

Caputo's Market & Deli
314 W. 300 S.
Salt Lake City, UT 84101
caputos.com

Cato Corner Farm, LLC
178 Cato Corner Rd.
Colchester, CT 06415
www.catocornerfarm.com

Caves of Faribault
222 3rd Streed NE
Faribault, MN 55021
www.cavesoffaribault.com

Cedar Grove Cheese
PO Box 185
Plain, WI 53577
www.cedargrovecheese.com

Cellars at Jasper Hill
884 Garvin Hill Rd
Greensboro Bend, VT 05842
jasperhillfarm.com

Central Coast Creamery
3850 Ramada Drive
Suite C3
Paso Robles, CA 93446
www.centralcoastcreamery.com

Cesar's Cheese
625 Western Ave.
Random Lake, WI 53075

Chaseholm Farm Creamery
100 Chase Rd.
Pine Plains, NY 12567
www.cfcreamery.com

Cherry Grove Farm
3200 Lawrenceville Rd (rt 206 N.)
Lawrenceville, NJ 08648
cherrygrovefarm.com

Cherry Valley Dairy
26900 NE Cherry Valley Road
Duvall, WA 98019
www.cherryvalleydairy.com

CHEVOO
140 Grove Court Suite A
Healdsburg, CA 95448
www.chevoo.com

Clock Shadow Creamery
PO Box 185
Plain, WI 53577
www.cedargrovecheese.com

Coach Farm
105 Mill Hill Road
Pine Plains, NY 12567
www.coachfarm.com

Consider Bardwell Farm
1333 Rte 153
West Pawlet, VT 05775
www.considerbardwellfarm.com

Contoocook Creamery
951 Penacook Road
Contoocook, NH 03229
contoocookcreamery.com

Conway Family Farm, LLC
32116 NE Dial Road
Camas, WA 98607

Cosmic Wheel Creamery

260 95th Street
Clear Lake, WI 54005
www.cosmicwheelcreamery.com

Couet Farm & Fromagerie LLC

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Dudley, MA 01571
www.couetfarm.com

Country View Dairy

15197 230th Street Creamery Building
Hawkeye, IA 52147
www.countryviewdairy.com

Country Winds Creamery

4711 64th ave
Zeeland, MI 49464
www.countrywindsfarm.com

Cowgirl Creamery

2080 LAKEVILLE HWY
Petaluma, CA 94954
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1255 Oblong Road
Williamstown, MA 01267
www.cricketcreekfarm.com

Crooked Face Creamery

522 River Road
Norridgewock, ME 04957
www.crookedfacecreamery.com

CROPP Cooperative/Organic Valley

One Organic Way
La Farge, WI 54639
www.organicvalley.coop

Crowley Cheese

14 Crowley Lane
Mt. Holly, VT 05758
www.crowleycheese.com

Crown Finish Caves

925 Bergen St.
STE 108
Brooklyn, NY 11238
www.crownfinishcaves.com/

Cypress Grove

1330 Q Street
Arcata, CA 95521
www.cypressgrovecheese.com

Dancing Goats Dairy

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Newbury, MA 01951
www.dancinggoatsdairy.com

Dayspring Dairy, LLC

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Gallant, AL 35972
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www.decaotto.com

Deer Valley Artisan Cheese

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Dimock Dairy

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www.EllsworthCheese.com

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Federal Heights, CO 80260
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Bandon, OR 97411
www.facerockcreamery.com

Fagundes Old-World Cheese

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www.OldWorldCheese.com

Fair Oaks Farms

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Fair Oaks, IN 47943
www.fofarms.com

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Bridport, VT 05734
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sbfcheese.org

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Accident, MD 21520
www.fireflyfarms.com

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www.fuzzyudder.com

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www.goatladydairy.com

Goat Rodeo Farm & Dairy

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www.greathillblue.com

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Woodstock, ON N4S7V8
www.gunnshillcheese.ca

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Haystack Mountain Creamery

1121 Colorado Ave.
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www.haystackgoatcheese.com

Heber Valley Artisan Cheese

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High Country Creamery

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www.highcountrycreameryandmarket.com

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hookscheese.com

Humble Heart Farms

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humbleheartfarms.com

Idyll Farms llc

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www.idyllfarms.com

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jakesgoudacheese.com

Jisa Farmstead Cheese

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Brainard, NE 68626
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BUENA VISTA, CO 81211
www.jumpingoodgoats.com

Karoun Dairies Inc

13023 Arroyo Street
San Fernando, CA 91340
www.karouncheese.com

Kennebec Cheesery at Koons Farm

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Sidney, ME 04330
www.kennebeccheesery.com

Key Ingredient Market

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Bath, PA 18014
www.keyingredientmarket.com

Klondike Cheese Co.

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Monroe, WI 53566
klondikecheese.com

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St-Laurent, QC H4N 2M7
www.duvillage1860.com

La Fromagerie Alexis de Portneuf

2365 chemin de la Côte-de-Liesse
Saint-Laurent, QC H4N 2M7
www.alexisdeportneuf.com

La Moutonniere Inc.

3456 Principale
Sainte-Helene-de-Chester, QC GOP 1H0
www.lamoutonniere.com

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Malone, WI 53049
www.laclarefarms.com

Lactalis American Group

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Buffalo, NY 14220
www.greatcheese.com

Lactalis American Group

4912 East Franklin Road
Nampa, ID 83687
www.galbanicheese.com

Lactalis American Group

2376 south park avenue
BUFFALO, NY 14220
www.lactalisamericangroup.com

Lactalis American Group

8100 Highway K South
Merrill, WI 54452

Lactalis American Group

218 South Park Street
Belmont, WI 53510

Landmark Creamery

PO Box 292
Albany, WI 53502
www.landmarkcreamery.com

Lark's Meadow Farms, LC

4617N 495W
Rexburg, ID 83440
larksmeadowfarms.com

Laura Chenel's Chevre

22085 Carneros Vineyard Way
Sonoma, CA 95476
www.laurachenel.com

Laz Ewe 2 Bar Dairy

10530 Co Rd 15
Del Norte, CO 81132
lazewe2bargoadairy.weebly.com

Leelanau cheese

3324 s. west bay shore drive
Po Box11
Suttons Bay, MI 49682
www.leelanaucheese.com

Lioni Latticini, Inc.

555 Lehigh Avenue
Union, NJ 07083
www.lionimozzarella.com

Liuzzi Cheese

86 rossotto drive
Hamden, CT 06514

Lively Run Dairy

8978 County Road 142
Interlaken, NY 14847
livelyrun.com

Looking Glass Creamery, LLC

57 Noble Road
Fairview, NC 28730
www.ashevillecheese.com

Loveras Market

P.O. Box 313
Krebs, OK 74554
www.loverasmarket.com

Ludwig Farmstead Creamery

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www.ludwigfarmsteadcreamery.com

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Bennington, VT 05201
www.maplebrookvt.com

Marieke Gouda

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Thorp, WI 54771
www.mariekegouda.com

Marin French Cheese Company

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Petaluma, CA 94952
www.marinfrenchcheese.com

Marquez Brothers International, Inc.

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www.marquezbros.com/wp-english/

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meadowcreekdairy.com

Mecox Bay Dairy

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Metz's Hart-Land Creamery

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Miceli Dairy Products

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www.miceli-dairy.com

Milton Creamery LLC

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Milton, IA 52570
www.miltoncreamery.com

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minervadairy.com

Montchevre-Betin, Inc.

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renards.com

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Phoenix, OR 97535
www.risingsunfarms.com

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Roelli Cheese Company Inc.
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Shullsburg, WI 53586
www.roellicheese.com

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www.roguecreamery.com

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Hardwick, MA 01037
ruggleshill.com

Rumiano Cheese Company
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Sage Farm Goat Dairy
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www.samishbay.com

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www.sandhilldairy.com

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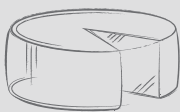
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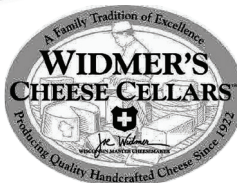
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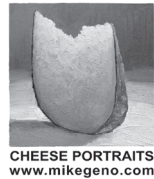
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