

CHEESE IN THE HEARTLAND



DES MOINES, IA
JULY 27-30, 2016



AMERICAN
CHEESE
SOCIETY

JUDGING AND COMPETITION AWARDS GUIDE



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CheeseMakers and their
Time-Honored Craft



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2016 ACS JUDGING & COMPETITION RESULTS

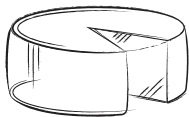
DES MOINES, IOWA
JULY 29, 2016

THE AMERICAN CHEESE SOCIETY (ACS) IS THE LEADER IN SUPPORTING AND PROMOTING AMERICAN CHEESES. FOUNDED IN 1983 TO SUPPORT THE NORTH AMERICAN ARTISAN AND SPECIALTY CHEESE INDUSTRY, ACS PROVIDES ADVOCACY, EDUCATION, BUSINESS DEVELOPMENT, AND NETWORKING OPPORTUNITIES FOR MEMBERS OF THE CHEESE INDUSTRY, WHILE STRIVING TO CONTINUALLY RAISE THE QUALITY AND AVAILABILITY OF CHEESE IN THE AMERICAS.

THE CHEESEMAKERS LISTED ON THE FOLLOWING PAGES REPRESENT ALL OF THE ENTRANTS IN THE 2016 ACS JUDGING & COMPETITION: 260 COMPANIES SUBMITTING 1,843 PRODUCTS. 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 33RD ANNUAL ACS CONFERENCE & COMPETITION.

THANK YOU TO GOURMET FOODS INTERNATIONAL, THE SPONSOR OF THE ACS JUDGING & COMPETITION AND AWARDS CEREMONY. GOURMET FOODS INTERNATIONAL'S GENEROUS SUPPORT HELPS TO MAKE THIS RENOWNED JUDGING POSSIBLE.



**AMERICAN
CHEESE
SOCIETY**

A LETTER FROM THE 2016 JUDGING & COMPETITION COMMITTEE CHAIR

This Awards Booklet represents the culmination of 12 months of hard work, dedication, and commitment. These pages are, for many, a reflection of the thoughtful plans that were laid and the consistent determination required to achieve these goals. There are new cheesemakers, past champions, and colleagues represented. While awards are fun and exciting, they are only a small part of what has been accomplished here in Des Moines. Most of the work was done throughout the year, on farms, in milking parlors, in cheesemaking rooms, in offices, boardrooms, and delivery trucks. We all share a great sense of pride in what we have done, and it is with great appreciation that I thank the “ladies” whose milk allows us the opportunity to create the product that we are celebrating this year in Des Moines.

Cheesemakers are the backbone of our industry, and they continue to inspire the Judging & Competition Committee. Your craft is honorable, humbling, and difficult. It was in this vein that the Judging & Competition was created, in an effort to provide an opportunity in which feedback could be presented by expert judges so that you, the cheesemakers, could hone your craft. We carry on that tradition today. We are humbled that you trust us to care for your product and see to it that your life’s work is evaluated and judged fairly. This year, 260 cheesemakers entered 1,843 cheeses into the Judging & Competition, a new record number.

In order to evaluate and score these entries over a two-day period, we assembled 21 teams of judges, both technical and aesthetic. A recent trend we’ve seen has been an increase in new judge requests, especially from international judges who want the opportunity to experience this amazing American cheese industry. This year, we established a new judge training, held the day before judging. On all accounts, this was a very successful introduction to our unique two-member judging team system. Special thanks go out to our new and veteran judges, who traveled from around the world and devoted their time to provide their expertise.

It takes a great deal of planning, organizing, and logistics to ensure that these incredible cheeses are ushered from the boxes in which they arrive all the way to the judges’ tables and eventually to the Festival of Cheese or Brunch of Champions. This year, an aggressive challenge was put to the Committee: is it possible to organize our systems in such a way that we could receive all of the product in one straight 15-hour period, rather than 24-hours usually spread over two days? The team dove headfirst into a discussion that led into six conference calls, confirming our initial thoughts: we could achieve this goal while still providing the best cheese care. I could not be more proud of the success we had on Friday. We finished earlier than projected and the high-fives and “awesome” feelings are still going strong.

We also took up the task of documenting all of the critical processes and systems that have been developed to effectively operate, oversee, and execute a successful Judging & Competition. The monumental effort put forth by the Committee resulted in what we now call our J&C Manual. We consider this a working draft and already have plans to leverage this document to improve our efforts next year. Our hope is that this manual will ensure that future Committee members can quickly and easily join our team.

Volunteering for the Judging & Competition since 2009 and acting as the Chair this year has been an incredibly rewarding, humbling, and fulfilling experience. I am lucky to work on such an awesome Committee and I could not have asked for a better team and group of friends to join on this adventure. The time commitment required to participate on this Committee is substantial, with more than 100 hours typically needed for phone calls and judging alone. The names below represent the individuals whose complete dedication to the Judging & Competition, not just during the Conference but throughout the year, has made my time on the Committee incredibly special.

I could not have asked for a better Vice Chair to work with. **Stephanie Clark** is an amazing person with an incredible breadth of knowledge. Her expertise in cheese and dairy and her commitment to the industry allowed the Committee to focus on making significant changes this year. I know the Committee is in great hands as Stephanie takes over as Chair.

When **Craig Gile** steps into the Back-of-House with a walkie-talkie in hand, it's clear that everything is in order (or is about to be). He did an excellent job managing the flow of cheese in and out of the coolers to ensure appropriate tempering for the judges. It's a difficult job and I have been able to consistently count on Craig.

I've been shadowing **David Grotenstein** since my first day volunteering in 2009, when after a long day in the cooler, I watched him studying the cheeses that had made their way into triage. It was clear in an instant that he had a deep appreciation for each and every cheese and the cheesemakers who had worked so hard to make and enter competition. Listening to David that first evening was a great lesson for me and instilled my commitment for this great Judging & Competition.

Eliza Wetherill was new to the Judging & Competition experience at last year's Conference. This year, she was able to follow the whole process, from our first phone call in August to the last moments of the Best of Show Judging. She is incredibly easy to work with and always makes me smile when I get her on the phone at the office.

I have greatly benefited from having the opportunity to learn from **John Greeley** on our weekly conference calls over the last 4 years. His knowledge of the history of the competition is unmatched. Having the opportunity to work with him on subcommittee projects reinforced for me his dedication to our anonymous judging and the opportunity that we have to inspire creativity in our industry.

This year, **Julia Powers** took over the Sorting Captain area of the receiving process. This is the crucial moment when your cheeses become anonymous. Julia led her team expertly, and having spent time in that role before, I'm grateful Julia took over. She managed an efficient pace to ensure that products were between box and refrigeration for less than 12 minutes.

For the last three years, **Kirsten Hindes** has overseen the preparation and set up for the Best of Show judging. During this time, all first place winners are showcased for the judges, and it is a monumental feat to execute this on time. Kirsten expertly manages her small team of trusted volunteers and ensures that each product is tempered and presented beautifully. She did an excellent job once again this year.

Just days before the excitement of our single day receiving, **Matt Bonano** suffered an injury that kept him home. It's never easy losing a crucial member of the team in the days leading up to the event, especially a team member willing to stand in a cooler for 12 hours each day. Thank you for your work leading up to the Conference.

Patrick Bleck transitioned to operating his own business this year and still maintained his full commitment to this Committee. He stepped into two new roles this year, Front-of-House and Scoresheet Review. Both roles are critical to ensuring that judges are allowed to judge and are not distracted by the operations of the event.

Last year, **Rachel Perez** fulfilled her goal of participating as a judge. She did an outstanding job, but I was grateful that this year she decided to rejoin us on the operations side. Rachel brings an incredible energy to any job, having spent time working side-by-side with her in the cooler and as Front-of-House and Back-of-House Captains, and I was thrilled to see her managing the entire group of volunteers and leading the flow of the receiving and judging days.

Rich Rogers came to volunteer three years ago for one day, and he has been on the Committee ever since. His passion for cheese, his knowledge of operations, and his entrepreneurial spirit make him an incredible asset to our team. He has always been quick with great advice and continues to inspire me with his work ethic.

I have grown very fond of **Richard** and **Karen Silverston** since joining the Committee. It is difficult to appropriately recognize them for their contribution because their dedication to this Committee is beyond measure. This is their passion project, and I'm glad that our lives crossed paths.

Once again, **Sue Husch** and **Lance Lynn** both stepped in to assist the Committee with one of our most critical volunteer roles – the Cooler Captains. These warriors, along with first-time warrior Janee' Muha, don wool hats and gloves and spend the better part of three days inside a refrigerated truck. We are grateful for your service.

Serving as Vice Chair to **Tom Kooiman** last year was a great opportunity to work closely with a true gentleman whom I admire greatly. His calming demeanor, thoughtful approach to life, and jovial attitude are ideals that I strive for every day. His passion for Charles Chips and things that keep other things cold are unmatched. I am grateful for all of his welcome advice and friendship.

A great blessing of being Chairman of the Committee is the opportunity to work closely with **Michelle Lee**. She is one of the most amazing individuals that I've encountered in the cheese industry. Her professionalism, deep caring, and desire to educate brings such a great perspective to this Committee and society. Her leadership in the role of staff liaison means providing direction to our conversations and structure to our outcomes.

Volunteering is near and dear to my heart. There is a subculture of members and non-members who consistently volunteer for the extra-long shifts, the early mornings, and the late nights so that they can support the industry they love. They do it for the cheesemakers; they do it for the camaraderie; they do it for a chance to sample some

delicious cheese. For whichever reason, or all of them, I am grateful for their willingness to serve. There are too many to name, but I hope to share some cheese with you in future years.

Lastly, most of this would not be possible without the generous sponsorship of Gourmet Foods International. Your commitment to the Judging & Competition is greatly appreciated.

Congratulations to all of our 2016 winners! It is because of you and your passion that we volunteers return every year to celebrate what you've created. Thank you for your craft and labor of love. All the rest of us have our jobs thanks to you, the cheesemakers.

John Antonelli

ACS Judging & Competition Committee Chair

2016 ACS JUDGING & COMPETITION OFFICIAL JUDGES ROSTER

TECHNICAL JUDGES:

BOB ASCHEBROCK
MARC BATES
DIKSHI BAWA
BOB BRADLEY, PH.D.
MARYANNE DRAKE
MAURO FURTADO
MUCIO FURTADO
ERIC GOAN
LISBETH GODDIK
ART HILL
KERRY KAYLEGIAN
MAX MCCALMAN
LLOYD METZGER
VIRGIL METZGER
GINA MODE
STEVE MURPHY
JOHN PARTRIDGE
ROBERT RAYLEA
TONYA SCHOENFUSS
RUSSELL SMITH
MARIANNE SMUKOWSKI

AESTHETIC JUDGES:

STEPHANIE CIANO
HELDER DOS SANTOS
GORDON EDGAR
SARAH FURNO
DICK GROVES
LAURA JACOBS-WELCH
STACEY JOHNSON
STEVE JONES
EMILIANO LEE
JONATHAN MILKS
PATRICK MOORE
ELIZABETH NERUD
TRIPP NICHOLS
GREG O'NEILL
PATTY PETERSON
MARY QUICKE
LINDSEY SCHECHTER
LASSA SKINNER
CARLOS SOUFFRONT
RICHARD SUTTON
MATT REILLY



BEST OF SHOW

1ST PLACE

CELTIC BLUE RESERVE
GLENGARRY FINE CHEESE, ONTARIO

ORIGINAL CHEESEMAKER:
WILMA KLEIN-SWORMINK

2ND PLACE (TIE)

**STANDARD MARKET
CAVE AGED CHANDOKA**
LACLARE FARMS SPECIALTIES, LLC, WISCONSIN

ORIGINAL CHEESEMAKER: KATIE (HEDRICH)
FUHRMANN AND LACLARE TEAM

ROTH'S PRIVATE RESERVE
EMMI ROTH USA, WISCONSIN
ORIGINAL CHEESEMAKER: TEAM EMMI ROTH USA

3RD PLACE

HARBISON
CELLARS AT JASPER HILL, VERMONT
ORIGINAL CHEESEMAKER: MATEO KEHLER

A. FRESH UNRIPENED CHEESES

Cheese Curds, Mascarpone, Cream Cheese, Ricotta, Impastata, Quark,

FROMAGE BLANC, COTTAGE CHEESES

AH: CHEESE CURDS - ALL MILKS

- 1st **Crave Brothers Farmstead Cheese, LLC, WI**
Yellow Cheddar Cheese Curds
- 2nd **Cesar's Cheese, WI**
Cheddar Cheese Curds
- 3rd **Crave Brothers Farmstead Cheese, LLC, WI**
White Cheddar Cheese Curds

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

- 1st **arthur schuman inc, WI**
Cello Thick and Smooth Mascarpone
- 2nd **Vermont Creamery, VT**
Mascarpone
- 3rd **BelGioioso Cheese Inc., WI**
BelGioioso Mascarpone

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

- 1st **No Award Given**
- 2nd **Vermont Creamery, VT**
Quark
- 3rd **Cowgirl Creamery, CA**
Fromage Blanc

AR: RICOTTA - MADE FROM COW'S MILK

- 1st **Maplebrook Farm, VT**
Ricotta Alta
- 2nd **Bellwether Farms, CA**
Whole Milk Ricotta
- 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 **Cypress Grove Chevre, CA**
Fromage Blanc
- 2nd **Montchevre-Betin, Inc., WI**
Fromage Blanc
- 3rd **Coach Farm, NY**
Coach Farm Traditional Goat Milk Ricotta
- 3rd **Mozzarella Company, TX**
Goats Milk Ricotta

AS: COTTAGE CHEESE, CREAM CHEESE, FROMAGE BLANC, FROMAGE FRAIS, MASCARPONE, QUARK, AND RICOTTA - MADE FROM SHEEP'S, MIXED OR OTHER MILKS

- 1st **Calabro Cheese Corporation, CT**
Ricotta di Bufala
- 2nd **Old Chatham Shepherding Creamery, NY**
Ricotta
- 3rd **Garden Variety Cheese, CA**
Sweet Alyssum

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

- 1st **Couet Farm & Fromagerie LLC, MA**
Franciszka
- 2nd **Atalanta Corporation/Quality Cheese Inc., ON**
PC Crema di Burrata
- 3rd **Marin French Cheese Company, CA**
Petite Breakfast 4oz

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 **Brush Creek Creamery, ID**
Clearwater Select
- 3rd **Brush Creek Creamery, ID**
Brie

BC: CAMEMBERT - MADE FROM COW'S MILK

- 1st **Mt Townsend Creamery, WA**
Cirrus
- 2nd **MouCo Cheese Company, CO**
MouCo Camembert
- 3rd **Saputo Dairy Products Canada G.P., QC**
Camembert de Portneuf

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

- 1st **Lactalis American Group, WI**
3 Kg. Triple Cream Brie
- 2nd **Lactalis American Group, WI**
1 Kg. Triple Cream Brie
- 3rd **Saputo Dairy Products Canada G.P., QC**
Saint-Honoré Cheese

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

- 1st **Cellars at Jasper Hill, VT**
Harbison
- 1st **Cellars at Jasper Hill, VT**
Moses Sleeper
- 1st **MouCo Cheese Company, CO**
MouCO Ashley
- 1st **Sweet Rowen Farmstead, VT**
Mtn. Ash
- 2nd **The Mystic Cheese Company, CT**
Melinda Mae
- 3rd **The Farm at Doe Run, PA**
Dragonfly

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

- 1st **Cypress Grove Chevre, CA**
Bermuda Triangle
- 2nd **Cypress Grove Chevre, CA**
Humboldt Fog Mini
- 3rd **Fromagerie Le Détour, QC**
Grey Owl
- 3rd **Montchevre-Betin, Inc., WI**
La Chevriotte
- 3rd **Ruggles Hill Creamery, MA**
Ada's Honor

BS: OPEN CATEGORY - SOFT-RIPENED CHEESES - MADE FROM SHEEP'S, MIXED OR OTHER MILKS

- 1st **Reichert's Dairy Air, IA**
Torta a Stratti due Latti
- 2nd **Crown Finish Caves, NY**
Gatekeeper
- 3rd **Boxcarr Handmade Cheese, NC**
Cottonseed
- 3rd **Old Chatham Shepherding Creamery, NY**
Hudson Valley Camembert Square

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 **Klondike Cheese Co., WI**
Brick
- 2nd **Edelweiss Creamery, WI**
Brick
- 3rd **WIDMER'S CHEESE CELLARS, Inc., WI**
Washed Rind Brick Cheese

CD: DRY JACK - MADE FROM COW'S MILK

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

CJ: MONTEREY JACK - MADE FROM COW'S MILK

- 1st **Fagundes Old-World Cheese, CA**
Hanford Jack
- 2nd **Southwest Cheese LLC, NM**
Monterey Jack
- 3rd **Sierra Nevada Cheese Company, CA**
Organic Jack-Traditional

CM: BRICK MUENSTER - MADE FROM COW'S MILK

- 1st** **McCadam Cheese, NY**
McCadam Muenster
- 2nd** **Klondike Cheese Co., WI**
Muenster
- 3rd** **Zimmerman Cheese, WI**
Muenster Cheese

CY: COLBY - MADE FROM COW'S MILK

- 1st** **CROPP Cooperative/Organic Valley, WI**
Organic Pasteurized Colby
- 2nd** **WIDMER'S CHEESE CELLARS, Inc., WI**
Traditional Colby
- 3rd** **Arena Cheese Inc., WI**
Colby
- 3rd** **Saputo Specialty Cheese, WI**
Black Creek Colby

CT: TELEME - MADE FROM COW'S MILK

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

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

- 1st** **Cowgirl Creamery, CA**
Red Hawk
- 2nd** **Boxcarr Handmade Cheese, NC**
Rocket's Robiola
- 3rd** **Sequatchie Cove Creamery, TN**
Shakerag Blue

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

- 1st** **Goat Lady Dairy, NC**
Providence
- 2nd** **Vermont Creamery, VT**
Bonne Bouche
- 3rd** **Cypress Grove Chevre, CA**
Humboldt Fog Grande

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

- 1st** **Meadowood Farms, NY**
Ledyard
- 2nd** **BLEATING HEART CHEESE, CA**
Fat Bottom Girl
- 3rd** **Green Dirt Farm, MO**
Bossa

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

- 1st** **Ancient Heritage Dairy, OR**
Hannah
- 2nd** **Vintage Cheese, CA**
Farmstead
- 3rd** **La Moutonniere Inc., QC**
Sein D'Helene

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** **Caves of Faribault, MN**
Jeffs' Select Gouda
- 2nd** **Central Coast Creamery, CA**
Goat Gouda
- 2nd** **Maple Leaf Cheesemakers, Inc., WI**
Mild Gouda
- 3rd** **Maple Leaf Cheesemakers, Inc., WI**
Aged Gouda

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

- 1st** **Edelweiss Creamery, WI**
Emmental
- 2nd** **Central Coast Creamery, CA**
Holey Cow
- 3rd** **Appel Farms, WA**
Maasdammer

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

- 1st** **Saxon Cheese, LLC, WI**
Saxony Alpine Style – 30 Month
- 2nd** **Emmi Roth USA, WI**
Pavino
- 3rd** **Fuzzy Udder Creamery, ME**
Tempest
- 3rd** **Leelanau cheese, MI**
Aged Raclette
- 3rd** **Sartori Company, WI**
Sartori Classic MontAmoré
- 3rd** **Saxon Cheese, LLC, WI**
Saxony Alpine Style
- 3rd** **Saxon Cheese, LLC, WI**
Snowfields Butterkase Style – 12 Month

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

- 1st** Vermont Creamery, VT
Bijou
- 2nd** Ruggles Hill Creamery, MA
Alys's Eclipse
- 3rd** Idyll Farms llc, MI
Mont Idyll 8oz

**DS: OPEN CATEGORY - AMERICAN MADE/INTERNATIONAL
STYLE - MADE FROM SHEEP'S, MIXED OR OTHER MILKS**

- 1st** Sartori Company, WI
Sartori Limited Edition Pastorale Blend
- 2nd** Green Dirt Farm, MO
Prairie Tomme
- 3rd** Landmark Creamery, WI
Pecora Nocciola

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** Tillamook County Creamery Association, OR
Tillamook White Sharp Cheddar
- 3rd** Maple Leaf Cheesemakers, Inc., WI
Aged English Hollow

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

- 1st** Parmalat Canada, ON
Balderson Old cheddar
- 2nd** Kraft Heinz, WI
Cracker Barrel – Sharp Cheddar
- 3rd** Kraft Heinz, WI
Cracker Barrel – Extra Sharp Cheddar

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

- 1st** Agropur Canada, QC
Chevre Noir
- 2nd** Montchevre-Betin, Inc., WI
Trivium
- 2nd** Mt. Sterling Cheese Co-op, WI
Sterling Reserve
- 3rd** Sierra Nevada Cheese Company, CA
Caprae Raw Milk Goat Cheddar

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

- 1st **COWS CREAMERY, PE**
Extra Old Cheddar – 24 – 48 Months
- 2nd **The Artisan Cheese Exchange, WI**
Deer Creek The Imperial Buck
- 3rd **Cabot Creamery Cooperative, VT**
Cabot 3 Year Old Cheddar
- 3rd **Rogue Creamery, OR**
2 Year Organic Cheddar Cheese
- 3rd **Shelburne Farms, VT**
Farmhouse 2 Year Extra Sharp Cheddar

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

- 1st **Cabot Creamery Cooperative, VT**
Cabot Old School Cheddar
- 2nd **Parmalat Canada, ON**
Balderson Heritage Cheddar – 5 year
- 3rd **Tillamook County Creamery Association, OR**
Tillamook Vintage White Extra Sharp 4 Year Reserve Cheddar

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

- 1st **Homestead Creamery, MO**
Flory's Truckle
- 2nd **Crown Finish Caves, WI**
Bandaged Goat
- 3rd **Avalanche Cheese Company, CO**
Avalanche Cheese Company Hand Bandaged Goat Cheddar
- 3rd **Cellars at Jasper Hill, VT**
Cabot Clothbound Cheddar

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

- 1st **Atalanta Corporation/Mariposa Dairy, ON**
Lenberg Farms Classic Reserve by Celebrity, Lindsay Bandaged Cheddar
- 1st **COWS CREAMERY, PE**
Avonlea Clothbound Cheddar – Aged Over 12 Months
- 2nd **Fiscalini Cheese Co., CA**
Bandage Wrap Cheddar – 12 Months
- 3rd **Beecher's Handmade Cheese, WA**
Flagship Reserve

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 Double Creme Gorgonzola
- 2nd** **Simply Artisan Reserve by Litehouse, ID**
Simply Artisan Reserve True Gorgonzola
- 3rd** **Great Hill Dairy, Inc., MA**
Great Hill Blue Cheese
- 3rd** **Simply Artisan Reserve by Litehouse, ID**
Simply Artisan Reserve True Blue

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

- 1st** **No Award Given**
- 2nd** **No Award Given**
- 3rd** **Hook's Cheese Company, Inc., WI**
Barneveld Blue

FS: RINDLESS BLUE-VEINED - MADE FROM SHEEP'S, MIXED OR OTHER MILKS

- 1st** **Hook's Cheese Company, Inc., WI**
Little Boy Blue
- 2nd** **Rogue Creamery, OR**
Echo Mountain Blue Cheese
- 3rd** **Old Chatham Shepherding Creamery, NY**
Ewe's Blue

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

- 1st** **Brush Creek Creamery, ID**
Orchard Blue
- 2nd** **Rogue Creamery, OR**
Flora Nelle Organic Blue Cheese
- 2nd** **von Trapp Farmstead, VT**
Mad River Blue
- 3rd** **Rogue Creamery, OR**
Caveman Blue Cheese
- 3rd** **Rogue Creamery, OR**
Tolman Organic Blue Cheese

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

- 1st** **Avalanche Cheese Company, CO**
Avalanche Cheese Company Midnight Blue
- 2nd** **Yellow Springs Farm LLC, PA**
Blue Velvet
- 3rd** **FireFly Farms, MD**
Mountain Top Bleu

**FM: BLUE-VEINED WITH A RIND OR EXTERNAL COATING -
MADE FROM SHEEP'S, MIXED OR OTHER MILKS**

- 1st **BLEATING HEART CHEESE, CA**
Buff Blue
- 2nd **Willapa Hills Cheese, WA**
Two-Faced Blue
- 3rd **Pennyroyal Farm, CA**
Boonter's Blue

FE: EXTERNAL BLUE-MOLDED CHEESES - ALL MILKS

- 1st **Westfield Farm, MA**
Bluebonnet
- 2nd **Westfield Farm, MA**
Classic Blue Log
- 3rd **Mozzarella Company, TX**
Deep Ellum Blue
- 3rd **Westfield Farm, MA**
Hubbardston Blue Cow

G. HISPANIC & PORTUGUESE STYLE CHEESES

Cheeses based on the recipes of the Azorean, Brazilian, Central American, Colombian, Cuban, Guatemalan, Hispanic, Latino, Mexican, and Portuguese communities

GA: RIPENED, AGED OVER 90 DAYS - ALL MILKS

- 1st **The Farm at Doe Run, PA**
The Creamery Collection Batch#11
- 2nd **Emmi Roth USA, WI**
GranQueso Reserve
- 3rd **Emmi Roth USA, WI**
GranQueso

GC: FRESH, UNRIPENED - ALL MILKS

- 1st **Marquez Brothers International, Inc., CA**
Queso Panela Tray
- 2nd **Peluso cheese, CA**
Hacienda queso Doble Crema
- 3rd **Mozzarella Company, TX**
Queso Oaxaca
- 3rd **Peluso cheese, CA**
Hacienda Queso Fresco

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

- 1st **Ochoa's Queseria, OR**
Queso Oaxaca Don Froylan
- 2nd **V&V Supremo Foods, WI**
Queso Oaxaca
- 3rd **Southwest Cheese LLC, NM**
Queso Quesadilla

H. ITALIAN TYPE CHEESES

Excluded: Mascarpone and Ricotta

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

- 1st** **Yancey's Fancy Inc, NY**
Chastinet
- 2nd** **Saputo Specialty Cheese, WI**
Stella Aged Asiago
- 3rd** **Sartori Company, WI**
Sartori Classic Asiago

HD: TRADITIONAL REGIONAL ITALIAN CHEESES - ALL MILKS

- 1st** **Saxon Cheese, LLC, WI**
Asiago Fresca
- 2nd** **Old Europe Cheese, Inc., MI**
Fontina Wheel
- 3rd** **BelGioioso Cheese Inc., WI**
BelGioioso Fontina

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

- 1st** **Parish Hill Creamery, VT**
Kashar
- 2nd** **Lactalis American Group, NY**
5# low Sodium Provolone
- 3rd** **Mozzarella Company, TX**
Caciocavallo

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

- 1st** **Mozzarella Company, TX**
Scamorza
- 2nd** **Cesar's Cheese, WI**
Hand Stretched String Cheese
- 3rd** **Cesar's Cheese, WI**
Cesar's String Cheese
- 3rd** **Cesar's Cheese, WI**
Oaxaca String Cheese
- 3rd** **Sierra Cheese Co., Inc., CA**
Artisan Style String Cheese

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

- 1st** **BelGioioso Cheese Inc., WI**
BelGioioso Fresh Mozzarella 16 oz. Log
- 2nd** **Atalanta Corporation/Quality Cheese Inc., ON**
Zerto Fresh Mozzarella
- 2nd** **Point Reyes Farmstead Cheese Co., CA**
Point Reyes Fresh Mozzarella
- 3rd** **Crave Brothers Farmstead Cheese, LLC, WI**
Fresh Mozzarella
- 3rd** **Saputo Dairy Products Canada G.P., QC**
Mozzarina Mediterraneo

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

- 1st **BUF CREAMERY LLC, Colombia**
Buf Mozzarella
- 2nd **Lactalis American Group, ID**
Fresh Mozzarella Bocconcini 8oz cup
- 3rd **Crave Brothers Farmstead Cheese, LLC, WI**
Fresh Mozzarella-under 8oz

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

- 1st **Maplebrook Farm, VT**
Burrata
- 2nd **BelGioioso Cheese Inc., WI**
BelGioioso Burrata
- 2nd **Liuzzi Cheese, CT**
Burrata
- 3rd **BUF CREAMERY LLC, Colombia**
Buf Burrata

I. FETA CHEESES

IC: FETA - MADE FROM COW'S MILK

- 1st **Maplebrook Farm, VT**
Whole Milk Block Feta
- 2nd **Klondike Cheese Co., WI**
Odyssey Feta
- 3rd **Lactalis American Group, WI**
Feta Crumbles

IG: FETA - MADE FROM GOAT'S MILK

- 1st **Vermont Creamery, VT**
Feta
- 2nd **Haystack Mountain Goat Dairy, CO**
Feta
- 3rd **Sierra Nevada Cheese Company, CA**
Bella Capra Goat Feta

IS: FETA - MADE FROM SHEEP'S, MIXED OR OTHER MILKS

- 1st **No Award Given**
- 2nd **Reichert's Dairy Air, IA**
50/50 Feta
- 3rd **Cedar Grove Cheese, WI**
Sheep Milk Feta

J. LOW FAT / LOW SALT CHEESES

JL: FAT FREE AND LOW FAT CHEESES - ALL MILKS

- 1st **Lactalis American Group, WI**
Reduced Fat Feta

- 2nd **Lactalis American Group, NY**
Galbani 32oz Lowfat Ricotta
- 3rd **Saputo Dairy Products Canada G.P., QC**
Brise du Matin light

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

- 1st **Klondike Cheese Co., WI**
Odyssey Reduced Fat Feta
- 2nd **Lactalis American Group, ID**
Reduced Fat Mozzarella
- 3rd **Coach Farm, NY**
Coach Farm Reduced Fat Fresh Goat Cheese

K. FLAVORED CHEESES

Cheeses with flavor added

KA: FRESH UNRIPENED CHEESE WITH FLAVOR ADDED - ALL MILKS

- 1st **River Whey Creamery, TX**
St. Clements
- 2nd **Nettle Meadow, NY**
Apple Cider Syrup Fromage Frais
- 2nd **Nicasio Valley Cheese Co., CA**
Foggy Morning with Garlic and Basil
- 2nd **Sierra Nevada Cheese Company, CA**
Cultured Classics Hot Pepper Cream Cheese
- 2nd **Tulip Tree Creamery, IN**
Nettle
- 3rd **Edgewood Creamery, MO**
Milk & Honey
- 3rd **Mozzarella Company, TX**
Pecan Praline Mascarpone
- 3rd **Tulip Tree Creamery, IN**
Fromage Frais

KL: CHEESE CURDS WITH FLAVOR ADDED - ALL MILKS

- 1st **Crave Brothers Farmstead Cheese, LLC, WI**
Jalapeno Cheddar Cheese Curds
- 2nd **Metz's Hart-Land Creamery, MN**
Roasted Garlic and Herb Cheese Curds
- 3rd **WW Homestead Dairy, IA**
Garlic & Dill White Cheddar Cheese Curd

KB: SOFT-RIPENED WITH FLAVOR ADDED - ALL MILKS

- 1st **Coach Farm, NY**
Coach Farm Hudson Valley Truffle
- 2nd **Coach Farm, NY**
Coach Farm Aged Green Peppercorn Brick
- 2nd **Marin French Cheese Company, CA**
Triple Creme Brie with Truffles
- 2nd **Old Europe Cheese, Inc., MI**
3 Kg Brie with Black and Green Peppercorns
- 2nd **Old Europe Cheese, Inc., MI**
3 Kg Brie With Herbs

- 2nd **Old Europe Cheese, Inc., MI**
8 oz Slicing Brie with Herbs
- 3rd **Lactalis American Group, WI**
Brie – Herbs
- 3rd **Marin French Cheese Company, CA**
Jalapeno Brie

KD: INTERNATIONAL-STYLE WITH FLAVOR ADDED - ALL MILKS

- 1st **Emmi Roth USA, WI**
Roasted Garlic Raclette
- 2nd **Marieke Gouda, WI**
Marieke Gouda Honey Clover
- 3rd **Marieke Gouda, WI**
Marieke Gouda Jalapeno

KE: CHEDDAR WITH FLAVOR ADDED - ALL MILKS

- 1st **Beecher's Handmade Cheese, WA**
Marco Polo Reserve
- 2nd **Gold Creek Farms, UT**
Pimento Bay Cheddar
- 3rd **Saputo Specialty Cheese, WI**
Great Midwest Hatch Pepper Cheddar

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

- 1st **Ruggles Hill Creamery, MA**
Claire's Mandell Hill
- 2nd **Jacobs and Brichford Farmstead Cheese, IN**
Briana with Truffles
- 3rd **Marieke Gouda, WI**
Marieke Gouda Truffle

KG: HISPANIC-STYLE WITH FLAVOR ADDED - ALL MILKS

- 1st **V&V Supremo Foods, WI**
Queso Chihuahua with Jalapeno Peppers
- 2nd **Mozzarella Company, TX**
Queso Blanco with Jalapeno chiles and Epazote
- 3rd **University of Connecticut Department of Animal
Science Creamery, CT**
Chipotle Queso Blanco

KI: FETA WITH FLAVOR ADDED - ALL MILKS

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

KJ: REDUCED FAT CHEESE WITH FLAVOR ADDED - ALL MILKS

- 1st **No Award Given**
- 2nd **Coach Farm, NY**
Coach Farm Reduced Fat Fresh Goat Cheese
with Pepper

- 3rd Cabot Creamery Cooperative, VT**
Cabot Jalapeno Light Cheddar

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

- 1st Arthur Schuman Inc, WI**
Yellow Door Creamery Harissa Rubbed Fontal
- 2nd Sartori Company, WI**
Sartori Reserve Chipotle BellaVitano
- 3rd Beehive Cheese Company LLC, UT**
Barely Buzzed

KM: MONTEREY JACK WITH FLAVOR ADDED - ALL MILKS

- 1st Sierra Nevada Cheese Company, CA**
Organic Jack-Baby Bella Mushroom
- 2nd Maple Leaf Cheesemakers, Inc., WI**
Jack the Reaper
- 2nd Southwest Cheese LLC, NM**
Pepper Jack
- 2nd Tillamook County Creamery Association, OR**
Tillamook Hot Habanero Jack
- 3rd Hook's Cheese Company, Inc., WI**
Pepper Jack
- 3rd Maple Leaf Cheesemakers, Inc., WI**
Pepper Jack
- 3rd McCadam Cheese, NY**
McCadam Pepper Jack
- 3rd Saputo Specialty Cheese, WI**
Black Creek Pepper Jack

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

- 1st Goat Lady Dairy, NC**
Roasted Red Pepper Chevre
- 2nd Mackenzie Creamery, OH**
Cognac Fig Chevre
- 3rd Capriole, IN**
Pipers Pyramid

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

- 1st Green Dirt Farm, MO**
Fresh Garlic Peppercorn
- 2nd Hidden Springs Creamery, WI**
Driftless-cranberry cinnamon
- 3rd Green Dirt Farm, MO**
Fresh Nettle
- 3rd Hidden Springs Creamery, WI**
Driftless- Maple
- 3rd Landmark Creamery, WI**
Petit Nuage – Summer Babe

KQ: YOGURT AND CULTURED PRODUCTS WITH FLAVOR ADDED - ALL MILKS

- 1st **Klondike Cheese Co., WI**
Odyssey Greek Yogurt French Onion Dip
- 2nd **Country View Dairy, IA**
Aronia Blackberry Cream-Top All-Natural Greek-Style Yogurt
- 3rd **Klondike Cheese Co., WI**
Odyssey Blueberry Greek Yogurt

KR: BUTTER WITH FLAVOR ADDED - ALL MILKS

- 1st **Cherry Valley Dairy, WA**
Herbed Rose Butter
- 2nd **Vermont Creamery, VT**
Cultured Butter blended with Sea Salt and Maple
- 3rd **Cherry Valley Dairy, WA**
Coffee Butter

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

- 1st **Pine River Pre-Pack, Inc, WI**
Horseradish Flavor Cold Pack Cheese Food
- 2nd **Lactalis American Group, WI**
Rondelé Garlic & Herbs Gourmet Spreadable Cheese
- 2nd **Pine River Pre-Pack, Inc, WI**
Hot Habanero Cold Pack Cheese Food
- 2nd **Saputo Dairy Products Canada G.P., QC**
Snow goat cheese with honey
- 3rd **Key Ingredient Market, WI**
Victory Prima Pils Cheddar Spread

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

- 1st **Bellwether Farms, CA**
Blackstone
- 2nd **Saxon Cheese, LLC, WI**
Snowfields w/red chillies and mushrooms
- 3rd **Belle Chevre, AL**
Belle Chevre Pimento Sandwich Cheese

L. SMOKED CHEESES

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

- 1st **Rumiano Cheese Company, CA**
Organic Smoked Mozzarella
- 2nd **Calabro Cheese Corporation, CT**
Smoked Scamorza
- 3rd **Maplebrook Farm, VT**
Smoked Handmade Mozzarella

LD: SMOKED CHEDDARS - ALL MILKS

- 1st Saputo Specialty Cheese, WI**
Black Creek Double Smoked Cheddar
- 2nd Shelburne Farms, VT**
Farmhouse Smoked Cheddar
- 3rd Oregon State Creamery, OR**
Smoked Cheddar

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

- 1st Zimmerman Cheese, WI**
Traditional Smoked Brick
- 2nd Arena Cheese Inc., WI**
Smoked Gouda
- 2nd Emmi Roth USA, WI**
Smoked Fontina
- 2nd Gold Creek Farms, UT**
Smoked Romano
- 3rd COWS CREAMERY, PE**
COWS CREAMERY Appletree Smoked Cheddar
- 3rd Frisian Farms Cheese, IA**
Frisian Farms Smoked Gouda
- 3rd Maple Leaf Cheesemakers, Inc., WI**
Smoked Gouda
- 3rd Maple Leaf Cheesemakers, Inc., WI**
Twin Grove Gouda
- 3rd Rogue Creamery, OR**
Smokey TouVelle Cheese

**LG: OPEN CATEGORY - SMOKED CHEESES - MADE FROM
GOAT'S MILK, SHEEP'S, MIXED, OR OTHER MILKS**

- 1st Mt. Sterling Cheese Co-op, WI**
Smoked Jalapeno Jack
- 2nd Haystack Mountain Goat Dairy, CO**
Applewood Smoked Chevre
- 3rd Goat Lady Dairy, NC**
Smokey Mountain Round
- 3rd Westfield Farm, MA**
Smoked Capri

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 The Grey Barn, MA**
Prufrock
- 2nd Arethusa Farm Dairy, CT**
Arethusa Diva
- 3rd Coach Farm, NY**
Coach Farm Triple Cream

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

- 1st **Cellars at Jasper Hill, VT**
Winnimere
- 2nd **Sprout Creek Farm, NY**
Drunken Margie mini
- 3rd **Sequatchie Cove Creamery, TN**
Dancing Fern

**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 Reserve
- 2nd **Farms For City Kids Foundation/Spring Brook
Farm, VT**
Tarentaise
- 3rd **dba: Chaseholm Farm Creamery, NY**
Alpage
- 3rd **Fairy Tale Farm, VT**
Tomte

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

- 1st **Boston Post Dairy, LLC, VT**
Très Bonne
- 2nd **Country Winds Creamery, MI**
Tomme
- 3rd **Coach Farm, NY**
Coach Farm's Rawstruck
- 3rd **Consider Bardwell Farm, VT**
Manchester

**MS: FARMSTEAD CATEGORY AGED 60 DAYS OR MORE -
MADE FROM SHEEP'S, MIXED OR OTHER MILKS**

- 1st **Barinaga Ranch, CA**
Baserri
- 2nd **Many Fold Farm, GA**
Peekville Tomme
- 3rd **Shepherd's Way Farms, MN**
Friesago

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 **Sage Farm Goat Dairy, VT**
Fresh chèvre
- 2nd **Westfield Farm, MA**
Plain Capri
- 3rd **Avalanche Cheese Company, CO**
Avalanche Cheese Company Fresh Chevre

3rd Cypress Grove Chevre, CA
Ms. 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 Ruggles Hill Creamery, MA
Hanna's Awashed

2nd Vermont Creamery, VT
Fresh Crottin

3rd Country Winds Creamery, MI
Crottin

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

1st Laura Chenel's Chevre, CA
Taupiniere 9oz

2nd Asgaard Dairy, Inc., NY
Barkeater Bûche

3rd Montchevre-Betin, Inc., WI
Mini Bucheron

NU: GOAT'S MILK CHEESE AGED OVER 60 DAYS

1st FireFly Farms, MD
Bella Vita

2nd Haystack Mountain Goat Dairy, CO
Queso De Mano

3rd Consider Bardwell Farm, VT
Danby

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 No Award Given

2nd Green Dirt Farm, MO
Fresh Plain

3rd Landmark Creamery, WI
Petit Nuage

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

1st Many Fold Farm, GA
Condor's Ruin

2nd Green Dirt Farm, MO
Tuffet

3rd Green Dirt Farm, MO
Dirt Lover

3rd Green Dirt Farm, MO
Woolly Rind

OU: SHEEP'S MILK CHEESE AGED OVER 60 DAYS

- 1st** **BLEATING HEART CHEESE, CA**
Shepherdista
- 2nd** **La Moutonniere Inc., QC**
Fleur des Monts
- 3rd** **Cedar Grove Cheese, WI**
Donatello

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** **The Artisan Cheese Exchange, WI**
Deer Creek The Moon Rabbit
- 3rd** **Crave Brothers Farmstead Cheese, LLC, WI**
Marinated Fresh Mozzarella

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

- 1st** **Laura Chenel's Chevre, CA**
Cabecou marinated in herbs 6.2oz
- 2nd** **Capriole, IN**
O'Banon
- 3rd** **Belle Chevre, AL**
Belle Chevre Chevre de Provence

PS: CHEESES MARINATED IN LIQUIDS AND INGREDIENTS - MADE FROM SHEEP'S OR MIXED MILKS

No Entries

Q. CULTURED MILK AND CREAM PRODUCTS

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

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

- 1st** **Vermont Creamery, VT**
Crème Fraîche
- 2nd** **Bellwether Farms, CA**
Crème Fraiche
- 3rd** **Cabot Creamery Cooperative, VT**
Cabot Creme Fraiche

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

- 1st** **Redwood Hill Farm & Creamery, CA**
Redwood Hill Farm and Creamery Plain Goat Milk
- 2nd** **Coach Farm, NY**
Yo-Goat Plain

- 3rd **Sierra Nevada Cheese Company, CA**
Graziers Kefir Plain

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

- 1st **Karoun Dairies Inc, CA**
Karoun Mediterranean Labneh
- 2nd **Sierra Nevada Cheese Company, CA**
Cultured Classics Creme (labne) Kefir
- 3rd **Klondike Cheese Co., WI**
Odyssey Greek Yogurt

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

- 1st **Karoun Dairies Inc, CA**
Gopi Indian Yogurt
- 2nd **Karoun Dairies Inc, CA**
Blue Isle Yogurt
- 2nd **Snowville Creamery, LLC, OH**
2% Low Fat Plain Yogurt
- 3rd **Snowville Creamery, LLC, OH**
6% Plain Yogurt

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

- 1st **Sierra Nevada Cheese Company, CA**
Capretta Rich & Creamy Goat Yogurt
- 2nd **Coach Farm, NY**
Coach Farm Goat's Milk Yogurt, Plain
- 3rd **Sierra Nevada Cheese Company, CA**
Capretta Greek Plain Goat Yogurt
- 3rd **Sierra Nevada Cheese Company, CA**
Capretta Low Fat Plain Goat Yogurt

QE: YOGURTS - PLAIN WITH NO ADDITIONAL INGREDIENTS - MADE FROM SHEEP'S, MIXED, OR OTHER MILKS

- 1st **Old Chatham Shepherding Creamery, NY**
Sheep's Milk Yogurt – Plain
- 2nd **Green Dirt Farm, MO**
Only Ewe Yogurt
- 3rd **Deca & Otto, Colombia**
Buffalo Milk Greek Yogurt

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 Salted Butter
- 2nd **Parmalat Canada, ON**
Lactantia Salted Butter
- 3rd **Tillamook County Creamery Association, OR**
Tillamook Salted Sweet Cream Butter

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

- 1st** **Sierra Nevada Cheese Company, CA**
Graziers Grass-Fed European Style Butter-unsalted
- 2nd** **Cherry Valley Dairy, WA**
Unsalted Cultured Butter
- 2nd** **Fromagerie L'Ancêtre inc., QC**
L'Ancêtre Organic Unsalted Butter
- 3rd** **Rumiano Cheese Company, CA**
Organic Unsalted Butter

**RM: BUTTER WITH OR WITHOUT CULTURES - MADE FROM
GOAT'S, SHEEP'S, MIXED, OR OTHER MILKS**

- 1st** **No Award Given**
- 2nd** **Haverton Hill Creamery, CA**
Haverton Hill Creamery (Sheep Butter)
- 3rd** **La Moutonniere Inc., QC**
Ewes Butter

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** **Montchevre-Betin, Inc., WI**
Oh-La-La! Fresh Spreadable Goat Cheese
- 3rd** **Vermont Creamery, VT**
Spreadable Goat Cheese Classic

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, Italicco, 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** **Fromagerie Le Détour, QC**
Le Clandestin
- 2nd** **Fromagerie Le Détour, QC**
Magie de Madawaska
- 3rd** **BLEATING HEART CHEESE, CA**
Funky Bleats

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

- 1st Farms For City Kids Foundation/
Spring Brook Farm, VT
Reading**
- 2nd Saputo Dairy Products Canada G.P., QC
Raclette Cheese**
- 3rd Nicasio Valley Cheese Co., CA
San Geronimo**

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

- 1st Roelli Cheese Company Inc, WI
Little Mountain**
- 2nd Emmi Roth USA, WI
Grand Cru Surchoix**
- 2nd Glengarry Fine Cheese, ON
Fleur-en-Lait**
- 3rd Consider Bardwell Farm, VT
Rupert**
- 3rd Cowgirl Creamery, CA
Wagon Wheel**

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

- 1st Capriole, IN
Mont St. Francis**
- 2nd FireFly Farms, MD
Cabra La Mancha**
- 3rd Haystack Mountain Goat Dairy, CO
Sunlight**

TS: OPEN CATEGORY - WASHED RIND CHEESES AGED MORE THAN 60 DAYS - UP TO 42% MOISTURE - SHEEP'S, MIXED, OR OTHER MILKS

- 1st Hidden Springs Creamery, WI
Meadow Melody Grande Reserve**
- 2nd Boston Post Dairy, LLC, VT
Gisele**
- 3rd Hidden Springs Creamery, WI
Meadow Melody Reserve**

**2016 JUDGES &
PARTICIPATING
CHEESE COMPANIES**

**CHEESE IN THE
HEARTLAND**



**DES MOINES, IA
JULY 27-30, 2016**



**AMERICAN
CHEESE
SOCIETY**



**AMERICAN
CHEESE
SOCIETY**

TECHNICAL JUDGES

Bob Aschebrock

Bob Aschebrock was born and raised in a small cheese factory near Stratford. He worked weekends during high school in the cheese factory and milked cows for local farmers during harvest time. He worked as a licensed cheesemaker for seven years before joining the US Department of Agriculture in 1967 as a Cheese and Butter Grader and Equipment Specialist. He has traveled to 39 states and several foreign countries doing cheese evaluations, contest work, and equipment design. Bob retired from the USDA in 1997.

Marc Bates

Marc Bates, Bates Consulting LLC, is semi-retired after a 49 year 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 30 years. Marc has previously 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.

Dikshi Bawa

Dikshi Bawa is a graduate student at South Dakota State University pursuing her Master of Science in Dairy Science. She will be graduating in summer 2016. Her research focuses on control of sporeformers and spores in milk and milk powders using novel techniques such as ultrasonication and hydrodynamic cavitation. She received her Bachelor of Technology degree in Dairy Technology in 2008. Dikshi has six years of industrial experience in quality assurance, sensory evaluation, compliance, food safety and R&D. Before joining SDSU, she worked for dairy industry in India where she contributed to various projects to produce high quality products. In 2015, Dikshi participated in the Midwest Regional Collegiate Dairy Products Evaluation Contest where she was placed first overall, and was first in Cheddar cheese and Milk, and second in ice cream and cottage cheese judging in the graduate student category. She also participated in the National Collegiate Dairy Products Evaluation Contest where she competed in the graduate student category and was placed first in ice cream, second in butter, and third in yogurt and cottage cheese. As the top overall graduate student judge she received the Genevieve Christen Award. She was also one of two recipients of the 2015 Dairy Research and Education Foundation Scholarship Award at SDSU.

Bob Bradley

During his tenure in Food Science, Dr. Bradley's research activities focused on the general area of food products development; ultra-filtration and reverse osmosis; frozen dessert technology; analytical methods of food analysis; and sensory evaluation of dairy foods. Dr. Bradley has over 100 peer reviewed technical articles, book chapters and one book on butter manufacturing. He also holds four U.S. patents concerning dairy food processing.

MaryAnne Drake

MaryAnne Drake is a William Neal Reynolds Distinguished Professor in the Department of Food, Bioprocessing and Nutrition Sciences, Southeast Dairy Foods Research Center, North Carolina State University where she conducts research on the flavor and flavor chemistry of dairy products. Her research is focused on integrating sensory science with flavor chemistry to understand flavors and flavor sources in dairy products. MaryAnne has published more than 180 peer-reviewed manuscripts and given over 200 professional presentations. MaryAnne is the Past President of the American Dairy Science Association, the Director of the National Dairy Research Institute Sensory Applications Lab and the Director of the North Carolina State University Sensory Services Center. MaryAnne teaches short courses on cheese flavor and maintains an expert sensory panel for cheese flavor. She has judged the ACS competition cheeses several times and made many presentations for ACS.

Mauro Furtado

Mauro Furtado is currently a Titular Professor at the Federal University of Viçosa, Brazil, responsible for the courses in cheese processing since 1982. He 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 has experience in science and food technology, with an emphasis on dairy technology, working mainly with dairy products, focusing 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 participated as technical advisor in the area of cheeses. He has been to Algeers (Algiers?) twice, working on the establishment of cooperation agreements and lecturing cheese technology courses at the Institut Technique des 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. Mauro is also a 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

Murcio Furtado was born in Brazil and is a cheese science technician currently working with Danisco/Dupont in Sao Paulo, Brazil. Murcio holds a BS in Biochemistry, Ms.C. in Food Science at Michigan State University, Ph.D. in Food Science at Michigan State University. Murcio taught and researched cheese science at Brazilian universities, and for the past 26 years has worked for Christian Hansen and Danisco/DuPont offering tech support on cheesemaking to countries all over Latin America and South Africa. Murcio has published many tech and scientific articles on cheese science and technology, as well as 10 cheese technology books.

Eric Goan

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 assist coaching the collegiate dairy products judging team. He also became 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 left University of Tennessee and began at Mississippi State University on October 1, 2015, where he holds the position of General Manager of Custer Dairy Processing Plant. The plant produces over 4,000,000 pounds of milk a year, and products 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 Goddick

Lisbeth Goddick, Ph.D., grew up on a farm in Denmark but immigrated to the US when her parents bought a farm in the Willamette Valley. Professional work experience includes production work at 3 different Danish dairy plants and 3 years at Yoplait's International Research Center in Paris, France. She also spent one year at ENILBIO in France studying safety systems utilized in raw milk cheese production. In addition she has worked in New Zealand, Canada, and Norway. She received her graduate degrees in food science from Cornell University and Oregon State University. She has worked at OSU since 1999 as OSU's dairy processing extension specialist and associate professor in food science. Her job responsibilities include teaching, research, and outreach in the field of dairy processing. She is the current holder of the ODI-Bodyfelt Professorship in dairy science and directs the Arbuthnot Dairy Center. Current research projects include impact of terroir on Oregon cheeses and cost of artisan cheese production. She has judged cheese at four ACS competitions (Seattle, Portland, Raleigh, Providence), at the world cheese competition in WIS, and in France.

Art Hill

Art Hill completed a Bachelor of Science in Agriculture, specializing in dairy science, both MSc and PhD in Food Science at Guelph. Art joined the faculty at Guelph in 1986. Art was promoted to full professor in 2007, and appointed Chair Department of Food Science in 2009.

Art's research relates to dairy science and technology, especially cheese science, including cheese safety. Art is author or coauthor of 60 refereed papers including 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 curricula. In recent years Art has overseen the development of didactic and online courses to assist major food companies deliver food safety training to managers and quality control personnel. A recent development is the launch of the Safe Food Forum in collaboration with the Retail Council of Canada and McGill University. A major current project is an interdisciplinary proposal to create the Guelph Food Innovation Centre.

Kerry Kaylegian

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 HACCP 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.

Max McCalman

Max McCalman is a spokesman for cheese production around the world and an author of four books on cheese: *The Cheese Plate*; *Cheese, a Connoisseur's Guide to the World's Best*; *Mastering Cheese, Lessons for Connoisseurship from a Maître Fromager*; and *Max McCalman's Swatchbook of Wine & Cheese Pairings*.

Max is an educator and consultant to the trade. He founded the cheese programs at New York City's Picholine Restaurant in 1995, then at the Artisanal Bistro in 2001, then at the Artisanal Cheese Center in 2003. He held the title of Maître Fromager at all three, as well as Dean of Curriculum at the Artisanal Cheese Center.

Max judges in U.S. and world cheese competitions and in the Sofi Awards. He presents seminars at conferences, festivals, culinary schools, and on cruise ships. Max is a Maître Fromager as designated by the *Gilde Internationale des Fromagers de St. Uguzon* and is a *Cavaleiro* in the *Confraria dos Viños do Porto*. He has been an active member of the American Cheese Society since 1996 and was one of the founders of its Certified Cheese Professional® program. McCalman joined the faculty of the Institute for Culinary Education in 2015.

Lloyd Metzger

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.

Virgil Metzger

Virgil Metzger is a cheese and dairy consultant since retiring from Kraft Foods after 41 years where his last position was a Research Principal of Cheese and Dairy R&D. As a cheese and dairy consultant, Virgil is doing work with Cheese Grading, Process Cheese Process and Product design, Dairy Ingredients, and Supply Chain. In addition to his technical work, Virgil enjoys working as a Cheese judge for the National Collegiate Dairy Products Evaluation contest, the US, World Cheese Championship and ACS Contests.

Virgil received a B.S. and M.S. in Dairy Science from South Dakota State University in 1969 and 1971. Virgil lives in Vernon Hills, IL with his wife Mary.

Gina Mode

Gina Mode's love for the dairy industry began when she was raised on a fifth generation family dairy farm outside Fort Atkinson, Wisconsin. She went on to earn 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 Wisconsin Center for Dairy Research in 1990. She worked in Quality Assurance at the Swiss Colony in Monroe, Wisconsin and the Babcock Hall Dairy Plant at the University of Wisconsin – Madison before returning to the CDR in 2005. As a member of the Cheese Industry and Applications Group 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 the American Cheese Society, North American Jersey Cheese Awards, and World Dairy Expo Championship Dairy Product Contest.

Steven Murphy

Steve Murphy is a Sr. Extension Associate with the Department of Food Science at Cornell University, where he has been employed for over 30 years. Steve began his career as a laboratory technician performing research in dairy microbiology, chemistry and quality. He joined the Dairy Extension program in 1991 and worked his way into the Sr. Extension Associate position where he coordinates, develops and participates in extension based programs covering milk and dairy product testing, quality and safety. One of Steve's primary responsibilities is with the Voluntary Shelf-Life Program (VSL) under the Milk Quality Improvement Project, an extension based program funded by NYS dairy farmers. He has a Bachelor of Science degree in Microbiology (1979) and a Master's degree in Food Science (1997), both from Cornell.

Steve has been an official judge for the NY State Fair Dairy Products Competition for over 15 years. he is an active member of the New York State Association for Food Protection (NYSAFP), the International Association for Food Protection (IAFP) and the Dairy Practices Council (DPC), serves as an academic advisor on the National Conference on Interstate Milk Shipments' (NCIMS) Laboratory and HACCP Implementation Committees.

John Partridge

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 serves 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 has taught Unit Operations and Dairy Foods and was the Academic Advisor for 160 undergraduate students. As Extension Specialist, John has 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 been the coach of the MSU Dairy Products Evaluation team for 35 years and has been the Superintendent of the Michigan FFA Milk Quality Contest for 32

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.

Robert Ralyea

Robert Raylea 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.

Tonya Schoenfuss

Dr. Schoenfuss is an associate professor at the University of Minnesota in the Department of Food Science and Nutrition. Her research focuses on cheese and dairy product health attributes and innovations, and she teaches Food Quality, Food Product Development and Dairy Product Chemistry and Technology courses. Her interest in this field stems from raising dairy goats in 4-H. She is also an active dairy product judge for the Upper Midwest Dairy Industries Association, The North Central Cheese Industry Association, the Wisconsin Cheese Makers Association, the American Cheese Society and the National Ice Cream Retailers Association. She recently revived the collegiate dairy product judging team at the University of Minnesota and they compete in regional and national dairy product judging competitions.

Russell Smith

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 has been judging dairy products in the major competitions in Australia since 1998. He is the chief judge for the Royal Sydney, Royal Queensland and Royal Perth Cheese and Dairy Shows. He is also the master judge for the New Zealand Cheese Awards. He continues his work in cheese education for the restaurant industry with an Australia-wide program of cheese sensory workshops for chefs. In 2010, he started a school's cheese making program for science teachers/students which was organized by the Royal Brisbane Show. In 2012, this program was awarded the Peter Doherty Award for innovation in science education by the Queensland government. The program has proved such a success that Dairy Australia has funded the program and it was taken Australia-wide in 2013. Also in 2013, Dairy Australia published his training manuals for cheese and dairy judges, as well as one for chefs.

Marianne Smukowski

Marianne Smukowski's current position is Dairy Safety/Quality Applications Coordinator for the Wisconsin Center for Dairy Research. In this position she assists dairy manufacturers in the following areas: safety/quality audits, third party audits, recall issues, GMP reviews, and developing HACCP plans. She coordinates the WI Master Cheesemaker program and provides technical support in regulatory matters. She has judged dairy products for numerous contests (ACS, WI Cheesemakers Association, and World Dairy Expo Championship Dairy Product Contest) throughout her career. Marianne is an ACS Board of Director and serves as chair of the ACS Regulatory and Academic committee, Marianne's current position is Dairy Safety/Quality Applications Coordinator for the Wisconsin Center for Dairy Research. In this position she assists dairy manufacturers in the following areas: safety/quality audits, third party audits, recall issues, GMP reviews, and developing HACCP plans. She coordinates the WI Master Cheesemaker program and provides technical support in regulatory matters. She has judged dairy products for numerous contests (ACS, WI Cheesemakers Association, and World

Dairy Expo Championship Dairy Product Contest) throughout her career. Marianne is an ACS Board of Director and serves as chair of the ACS Regulatory and Academic committee.

AESTHETIC JUDGES

Stephanie Ciano

Stephanie Ciano is the Vice President of World's Best Cheeses in charge of International Purchasing and key account manager. Stephanie was born into the cheese business- Her father, John Ciano, started Crystal Food Imports in 1969. Stephanie started in cheese full time in 1995 after graduating from Tulane University with a degree in French and Economics. Stephanie handles all of the Importations for World's Best Cheeses and manages both ocean freight consolidations and air consolidations. Stephanie is also focused on Artisan Domestic cheeses and their distribution across the USA. Stephanie has been on the ACS Certification Committee for 3 years helping in the development & running of the CCP Exam. Stephanie is also a Prud Homme member of the Guilde Des Fromagers since 2002 and a member of the Confrerie de Selles sur Cher since 2000 (French Goat Cheese Society). Stephanie has been an ACS presenter and volunteer. Stephanie is a firm believer in continued education and travels the world in search of the best cheeses to bring back to the USA. Stephanie has contributed to articles written in the NY Times and Wall Street Journal on cheese and on radio shows such as Cutting the Curd. Stephanie enjoys tasting cheese, cooking, traveling, skiing, painting, drawing, and running. Stephanie loves working closely with the cheese makers and affineurs to bring the best cheeses from around the world to the USA.

Helder dos Santos

Helder dos Santos has been in the food business his entire life. As a child and teenager he ate many exotic foods and cheeses, first in Portugal and then in America. In his early twenties he worked at Ambria (a four star restaurant that has since closed) in Chicago, witnessed some great culinary creations and many satisfied customers enjoying them. He then worked for a small distributor, providing some of the great restaurants and caterers with many of the key ingredients, including cheese.

In 1990 he went to work for Zuercher & Co., then in Chicago and now located in Skokie, IL. As Sales Manager, he oversees distribution of great domestic and imported cheeses to many specialty food stores, upscale chains and foodservice distributors throughout the Midwest. In 2012, he was inducted into the Guilde des Fromagers. He is hopefully selling more cheese than he eats as he basically eats cheese every chance that he gets. He is always available and willing to talk cheese. Feel free to call or e-mail him.

Gordon Edgar

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. Edgar 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. Edgar's cheese memoir, *Cheesemonger: A Life on the Wedge* was published in 2010.

Sarah Furno

Sarah Furno has been involved in the Irish Artisan Cheese world since the early 1980's when her parents Jane and Louis Grubb created Cashel Blue. She often asks people "What is your earliest cheese memory?" Hers are that of linen bags of curd, suspended from the clothes drier in the family kitchen, and dripping into buckets. Involved in the family business from an early age, upon completing her third level education in European Studies and French at The University of Wales, Aberystwyth, Sarah embarked on a career in the Wine Trade, starting off at the retail end in London and over a period of 6 years working in all aspects from wine education through to wholesaling and finally wine making in Piedmonte Italy with her Italian husband Sergio. In 2003 she took the active decision to return to the family farm and cheese dairy. At the time the business employed 12 people, and was largely focused on the making but not maturing of blue cheese, fast forward

to today and Sarah has taken over from her father, Louis, her focus is on putting "taste" and "sustainability" both social and economic central to her management style, she has also built up a maturing program which includes cellaring up to 45,000 wheels of cheese on the farm. The company remains 100% family owned ensuring a clear focus and today is made up of two generations of family and team. Sarah was inducted into the Grand Gard and Jury of the International Guild of Fromagers in 2015, she is a regular judge for The Guild of Fine Food in Great Britain. Sarah's spare time is given to her three children Luca (12), Anna (10) and Leila (3) and to her amazing husband, with whom she works, Sergio.

Dick Groves

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. Dick was promoted to editor of the Cheese Reporter in 1985, then acquired the paper from its previous owner in 1989, and has served as its publisher as well as editor since then. In addition to owning and editing the Cheese Reporter for more than 26 years, Dick has also served on the board of directors of the American Cheese Society, and is currently serving on the board of directors of the Wisconsin Cheese Makers Association.

Laura Jacobs-Welch

Laura Jacobs-Welch was fortunate to happen upon her career in artisan cheese a bit later in an already established life.

After being introduced by a friend to the organizations of The American Dairy Goat Products Association and to the American Cheese Society in 1994, Laura went on to accept a position in 1997 as the Administrator of the ACS.

Her work with the group became a great resource when she launched her own business, Brick Street Market, a small bistro/café/wine retail store, in her hometown of Delavan WI, in 2008. Working with and meeting cheesemakers from all over the country, and then representing a select number of them at the cheese counter is a one of the tasks she takes the most pleasure in. Running her own small business has kept her in Wisconsin in large part, introducing many visitors to the state looking for renowned cheeses and stories of the talented craftspeople who make them.

One of the most enjoyable parts of her job is the first cut into any wheel of newly arrived cheese, and the sampling that follows. Another is the opportunity to meet up with other passionate 'cheeseheads' for training, or traveling or adventures in artisan cheese. While she has been in on the behind the scenes administration of cheese competitions, this will be her second chance to judge at a national level, and one she is looking forward to on July 25 and July 26 in Des Moines!

Stacey Johnson

Stacey Johnson has worked for Hy-Vee since 1995, I have enjoyed expanding my cheese knowledge with accredited authors. I have also tested out at our Program Cheese Mastery with Hy-Vee. I have enjoyed time in Wisconsin visiting various creameries and cheese factories. 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. I also have enjoyed 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

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/marketing with Neal's Yard Dairy, and teaching for the Cheese School of San Francisco and Food by Hand. He has also designed and led numerous classes in a variety of venues on cheese basics and cheese pairings.

Steve 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, 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. Steve won the 2nd Annual Cheesemonger Invitational in New York. In 2013 he competed in the Mondial du Fromage competition in Tours, France.

Emiliano Lee

Emiliano Lee is a self-proclaimed Good Food Advocate in the San Francisco Bay Area. A cheesemonger, educator, and advocate for small craft producers, Emiliano recently founded and directed Farmshop's retail program, opening their Artisan Market in 2011 after establishing himself in the cheese world working in Utah for several years. Emiliano left Farmshop in 2015 and is working towards opening Cheese & Sundry, a new business in his hometown of Oakland, CA in 2016. Emiliano was inducted into the *Guilde Internationale des Fromagers* in 2015, currently sits on the Board of Directors for the California Artisan Cheese Guild as Trade Vice President, and organizes gatherings for the Norcal & Social Cheese Collectives.

He has judged for the American Cheese Society regularly since 2009 and has judged the Specialty Food Association SOFI Awards (all categories) and Good Food Awards (Cheese, Chocolate); has been a panelist, moderator, or instructor at the Sonoma Valley Cheese Conference, ACS Conference, Eat Real Festival, and the Cheese School of San Francisco; and has had columns and features published in *Culture Magazine*, *Huffington Post*, *Sunset*, *Vogue*, and more.

Jonathan Milks

Jonathan Milks' love for cheese traces back to farm visits made with his father who sold dairy equipment in the Northeast. After years working in culinary and corporate roles that early passion brought him back to doing what he loves best, buying and selling cheese. As a buyer and monger for Honest Weight Food Co-op in Albany, NY, Jon focused on working with the region's cheese makers to source local artisan and farmstead cheese produced using sustainable farming methods. Jon has recently joined *Gourmet Foods International* in the Northeast Division and is pleased to return this year in Des Moines.

Patrick Moore

Patrick Moore 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. 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 the 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.

Elizabeth Nerud

Elizabeth Nerud grew up deep in the heart of her beloved Wisconsin, on a farm where her family raised beef and vegetables. Their milk came from their neighbors, unpasteurized, unhomogenized and delicious. Liz's mother was instrumental in shaping her culinary education through her adventurous and innovative cooking, delighting in their farm fresh ingredients. Liz moved to Minneapolis in 1985 and began working as a cheesemonger in 2000. She became an ACS Certified Cheese Professional in 2013. In January of 2015, she participated in the Cheesemonger Invitational, an amazing event rich in networking and educational experiences. Elizabeth enjoys her work as a cheesemonger, deeply

engaged in being an Ambassador of Cheese on a daily basis. It is her pleasure to curate, evaluate and guide as she conveys the message of our dynamic and fascinating industry to the people who enjoy it most, her customers.

Tripp Nichols

Tripp Nichols grew up in Harvard, MA and crossed the country to attend the University of Montana where he graduated with a degree in Business. Returning to New England after college, Tripp's passion for food (particularly cheese) and his curiosity to learn more about food production brought him to Formaggio Kitchen. Tripp has worn many hats during his tenure at Formaggio Kitchen: Representing the store at local farmers' market in Cambridge and teaching classes, both in-house and at Boston University. When not at work, Tripp frequently spends his free time visiting with domestic cheesemakers, sometimes helping to make a few wheels of cheese and always enjoying learning more about the extraordinary artisan cheeses being made in the United States today. On these farm visits, made about every three weeks, Tripp often picks up cheese for the shop. One of his favorite things about working at Formaggio Kitchen is the relationship the store has with domestic producers. Recently, Tripp returned from France where he was traveling in the Pyrenees, visiting farms and tasting with cheesemakers and affineurs. Currently, Tripp is a cheesemonger and classroom instructor at Formaggio Kitchen Cambridge. He is in charge of the domestic cheese program and serves as Domestic Cheese Buyer. In addition to his fondness for domestic cheese, Tripp enjoys cooking, eating, pickling things and reading about food!

Greg O'Neill

After a successful 20-year global career in marketing for some of the world's great consumer brands, Greg O'Neill decided that the next chapter of his career would involve something for which he had a passion. Through his travels to forty-plus countries, he has come to understand that consumers around the globe appreciate the value of quality products the world over, and Chicago is no different.

At Pastoral, Greg serves as COO, and is responsible for Marketing, Operations and Procurement. He is also the Past Chairman of the Board and Past President of the American Cheese Society (ACS), the leading organization promoting and supporting cheese in North America. He also served as the co-chair of the 2008 ACS conference in Chicago. Greg is also very involved with the Specialty Food Association, the largest specialty food trade organization in the Americas, where he serves on its board of directors as well as its Retailer Network Council. He also serves on the editorial advisory board of Culture Magazine (the premier publication for the cheese world in North America), the Board of the Daphne Zepos Teaching Award foundation, and a founding member of the Good Food Retailer Collaborative. Closer to home, he also actively volunteers with a number of local and civic organizations.

Greg's professional experience includes executive marketing positions with Motorola, Colgate-Palmolive, Verizon, Polaroid and Macy's Department Stores. He holds an MBA from Duke University's Fuqua School of Business and a bachelor's degree from Rutgers University.

Patty Peterson

Patty 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. A leader in bringing then unknown products into the store, 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 that focus on imported products to local, handmade products, specializing in Wisconsin artisan and farmstead cheeses. Today Larry's Market employs 25 full and part timers, has a retail store, cut-to-order cheese counter, deli and small cafe, catering division, and a gift department.

Patty remembers "taking inventory" at the store when she was 13, and began working summers and school holidays the day after she graduated from high school. 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 cheese makers, and along with her 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 since and was co-chair of 6 Festivals of Cheese. Patty is honored to be asked to judge again in Des Moines.

Mary Quicke

Mary Quicke runs Quickes Traditional Ltd, a £3.5m turnover integrated cheesemaking and farming (cows and crops) business. She is the 14th generation on the farm. The aim of the business is to produce world class cheese, sold around the world, with excellence in farming. She 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 cheese is multi award winning, for instance winning Best Cheddar at the British Cheese Awards 3 years out of the last 6, winning Best English Cheese in 2015 and consistently win trophies at major cheese competitions in the UK. The hallmark flavor is complex, balanced and with a long finish, and some characteristic horseradishy notes under the rind. The cheese sells to key outlets in the UK, and over one third to export, mainly US and Australia.

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 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.

Matt Reilly

Matt Reilly's interest in food began as a child learning the craft of bread baking from his mother and avidly watching the PBS chefs Graham Kerr, Martin Yan, and, of course, Lidia Bastianich. However, Matt only first considered a culinary profession when he travelled to Chennai, India to work as a stagier in his first professional kitchen. After short periods in a couple of kitchens in Salamanca, Spain, Matt began a regular stage at Ono restaurant in the Hotel Gansevoort in NYC. This continued for over a year while he continued to work for a test prep company in Times Square. Matt then decided to commit to a career change by attending the culinary program at the Culinary Institute of America. Matt completed his externship as a cook in the original Oceana Restaurant kitchen under Ben Pollinger. After graduating from the CIA, Matt took his first professional position opening the kitchen as a cook at Marea in NYC. Two years later, Matt was hired to design the menu and open the kitchen as head chef at the Ninth Ward in the East Village, focusing on the regional cuisine of Louisiana. Following that, Matt spent months both in NYC and Los Angeles as a catering chef. Matt began his career as a cheesemonger when he started working for Greg Blais at the Eataly NYC cheese counter in Chelsea. Two years later, Matt was asked to lead the opening Salumi e Formaggi team at Eataly in Chicago. At Eataly Chicago, Matt oversaw all salumi, cheese, antipasti and dairy retail business as well as all production in the Mozzarella Laboratory, where his team makes mozzarella, burrata, ricotta, compound butters, and various other cheese and antipasti products for retail sale and use in the Eataly restaurants. This summer he is back in NYC helping the opening team at the World Trade Center Eataly, and will be moving on to help open the new Eataly in Boston this Fall.

Lindsey Schechter

Cheese entrepreneur Lindsey Schechter is the owner of Houston Dairymaids, a retail and distribution company specializing in handmade American cheeses. Originally from Miami, Florida, Lindsey graduated from Rice University in Houston, and has been a chef and food writer in New York City and co-owner of an acclaimed restaurant in Maine. After realizing that cheese was her true passion, Lindsey spent five weeks as a "monger" at Neal's Yard Dairy in London. The experience was the inspiration for the Houston Dairymaids, an endeavor to introduce the world to the growing ranks of fine American cheesemakers. In its ninth year, Houston Dairymaids has expanded the market for artisan and farmstead cheeses, especially those from Texas. Lindsey earned her ACS CCP in 2015.

Thalassa Skinner

Thalassa (Lassa) Skinner first worked as a cheesemonger in Boston, MA, then moved west where she started up and ran the Oxbow Cheese Merchant in Napa, CA. Simultaneously, in late 2007, she co-founded the general consumer cheese magazine, Culture: the word on cheese. Happiest behind a counter and hands-on with cheese, Lassa also teaches classes at the Cheese School of San Francisco and other venues throughout the Bay area and beyond. She is the co-author of Cheese For Dummies (John Wiley & Sons, May 2012). As co-owner of Culture, she handles retail sales for the magazine and manages cheese-centric events for general consumers and the cheese industry.

Carlos Souffrant

Carlos Souffrant 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 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, to his current role as cheese specialist for Tony's Fine Foods/UNFI, 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 close working relationship with maturers such as the Neal's Yard Dairy, Fromageries Mons and Petite and the Cellars at Jasper Hill have refined his discerning palate, his rigor toward batch selection and even his techniques for finishing cheeses at retail. This is Carlos Souffrant's 3rd time judging at the ACS competition, in an official capacity anyways!

Richard Sutton

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 cheese makers 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 nearly 10 years since opening.

PARTICIPATING COMPANIES

5 Spoke Creamery

1089 Pulaski Highway
Goshen, NY 10924
(914) 934-1649
www.5spokecreamery.com

Agropur Fine Cheeses

4700, Armand-Frappier St
St-Hubert, QC J3Z 1G5
Canada
(450) 443-5326

Alemar Cheese Company

622 N Riverfront Dr
Mankato, MN 56001
(507) 385-1004
www.alemarcheese.com

Alouette Cheese USA

400 South Custer Avenue
New Holland, PA 17557
(973) 882-2900
www.alouettecheese.com

Ancient Heritage Dairy

1311 SE 7th St., #101
Portland, OR 97213
(541) 248-1657
www.ancientheritagedairy.com

Appel Farms

6605 Northwest Dr.
Ferndale, WA 98248
(360) 312-1431
www.thecheesefarm.net

Appleton Creamery

780 Gurney Town Road
Appleton, ME 04862
(207) 785-4430
www.appletoncreamery.com

Arena Cheese Inc.

PO Box 136
Arena, WI 53503
(608) 753-2501
www.arenacheese.com

Arethusa Dairy

PO Box 218
Litchfield, CT 06759
(860) 361-6600
arethusafarm.com

Arthur Schuman Inc

40 New Dutch Lane
Fairfield, NJ 07004
(973) 787-8821
http://www.arthurschuman.com

Asgard Dairy, Inc.

P.O. Box 605
Au Sable Forks, NY 12912
(518) 647-5754
www.asgardfarm.com

Atalanta Corporation/Mariposa Dairy

65 Superior Blvd
Mississauga, ON L5T 2X9
(905) 696-2776
www.finica.com

Atalanta Corporation/Quality Cheese Inc.

111 Jevlan Dr.
Vaughan, ON L4L 8C2
(905) 265-9991
qualitycheese.com

Avalanche Cheese Company

216 Cody Lane
Basalt, CO 81621
(970) 927-6850
www.avalanchecheese.com

Baetje Farms LLC

8932 Jackson School Road
Bloomsdale, MO 63627
(573) 483-9021
www.baetjefarms.com

Barinaga Ranch

PO box 803
Marshall, CA 94940
(415) 663-8870
www.barinagaranch.com

Barred Owl Creamery

6 South Fowles Lane
Whitefield, ME 04353
(207) 549-5497
hamiltonfarm.wordpress.com

Beecher's Handmade Cheese

801 Blanchard St #400
Seattle, WA 98121
(206) 971-4121
www.beecherscheese.com

Beehive Cheese Company LLC

2440 East 6600 South
Uintah, UT 84405
(801) 476-0900
www.beehivecheese.com

BelGioioso Cheese Inc.

4200 Main Street
Green Bay, WI 54311
(920) 863-2123
www.belgioioso.com

Belle Chevre

18845 Upper Ft. Hampton Rd.
Elkmont, AL 35620
(256) 732-4801
www.bellechevre.com

Bellwether Farms

9999 Valley Ford Road
Petaluma, CA 94952
(707) 763-0993
www.bellwetherfarms.com

Billings Farm

PO Box 489
Woodstock, VT 05091
(802) 291-0544
www.billingsfarm.org

Birchrun Hills Farm

2573 Horseshoe Trail
Chester Springs, PA 19425
(484) 886-2832
www.birchrunhillsfarm.com

Blackberry Farm

1471 West Millers Cove Road
Walland, TN 37886
(865) 273-8531
www.blackberryfarm.com

Bleating Heart Cheese

1589 Cerini Rd.
Tomales, CA 94971
(858) 245-1682
www.bleatingheart.com

Blue Ledge Farm

2001 Old Jerusalem Rd.
Salisbury, VT 05769
(802) 247-0095
www.blueledgefarm.com

Boston Post Dairy, LLC

2061 Sampsonville Rd
Enosburg Falls, VT 05450
(802) 933-2749
www.bostonpostdairy.com

Bovina Valley Farms

77 Huff Road
Delhi, NY 13753
(607) 746-2966
www.bovinavalleyfarms.com

Boxcarr Handmade Cheese

2207 Carr Store Road
Cedar Grove, NC 27231
(919) 732-9079

Brazos Valley Cheese

7781 Gholson Rd.
Waco, TX 76705
(254) 230-2535
www.brazosvalleycheese.com

Briar Rose Creamery

P.O. Box 34
Dundee, OR 97115
(503) 538-4848
www.briarrosecreamery.com

Brush Creek Creamery

307 Main St
Deary, ID 83823
(208) 877-1020

BUF CREAMERY LLC

931 Dover Farm Road
Manakin, VA 23103
(434) 466-7110
www.bufcreamery.com

Burnett Dairy Cooperative

11631 State Rd 70
Grantsburg, WI 54840
(715) 689-2468
www.burnettdairy.com

By George Farm

176 Yale Creek Rd.
Jacksonville, OR 97530
(541) 899-5650
bygeorgefarm.wix.com/growit

Cabot Creamery Cooperative

193 Home Farm Way
Waitsfield, VT 05673
(802) 496-3923
www.cabotcheese.coop

Calabro Cheese Corporation

580 Coe Ave
East Haven, CT 06512
(203) 469-1311
www.calabrocheese.com

CalyRoad Creamery

227 Hilderbrand Drive, NE
Sandy Springs, GA 30328
(678) 773-1629
www.calyroadcreamery.com

Canal Junction Farmstead Cheese

18637 Rd 168
Defiance, OH 43512
(419) 399-2350
www.canaljunctioncheese.com

Capriole

10329 New Cut Rd.
Greenville, IN 47124
(812) 923-9408
www.capriolegoatcheese.com

Caputo Brothers Creamery

245 North Main Street
Spring Grove, PA 17362
(717) 521-4771
www.caputobrotherscreamery.com

Cascadia Creamery

PO Box 23
Trout Lake, WA 98650
(509) 395-9339
www.cascadiacreamery.com

Catapano Dairy Farm

33705 North Road
Peconic, NY 11958
(631) 765-8042
catapanodairyfarm.com

Cato Corner Farm, LLC

178 Cato Corner Rd.
Colchester, CT 06415
(860) 537-3884
www.catocornerfarm.com

Caves of Faribault

222 3rd St NE
Faribault, MN 55021
(507) 334-5260
www.cavesoffaribault.com

Cedar Grove Cheese

PO Box 185
Plain, WI 53577
(608) 546-5284
www.cedargrovecheese.com

Cellars at Jasper Hill

884 Garvin Hill Rd
Greensboro Bend, VT 05842
(802) 533-2566
jasperhillfarm.com

Central Coast Creamery

3850 Ramada Drive
Paso Robles, CA 93446
(805) 624-1968
www.centralcoastcreamery.com

Cesar's Cheese

625 Western Ave.
Random Lake, WI 53075
(414) 520-5266

Champlain Valley Creamery

88 Mainelli Road
Middlebury, VT 05753
(802) 989-7361
www.cvcream.com

Chapel Hill Creamery

615 Chapel Hill Creamery Road
Chapel Hill, NC 27516
(919) 967-3757
chapelhillcreamery.com

Chattaroy Cheese Company

PO Box 440
Chattaroy, WA 99003
(509) 238-9496
chattaroycheese.com

Cherry Grove Farm

3200 Lawrenceville Rd (rt 206 N.)
Lawrenceville, NJ 08648
(609) 219-0053
cherrygrovefarm.com

Cherry Valley Dairy

26900 NE Cherry Valley Road
Duvall, WA 98019
(206) 518-8531
www.cherryvalleydairy.com

CHEVOO

27 East Napa
Sonoma, CA 95476
(707) 721-2645
www.chevoo.com

Clock Shadow Creamery

138 W. Bruce St
Milwaukee, WI 53204
(608) 546-5284
www.clockshadowcreamery.com

Coach Farm

105 Mill Hill Road
Pine Plains, NY 12567
(914) 305-8244
www.coachfarm.com

Cochran Farm 1790

6968 state highway 5
Fort Plain, NY 13339
(518) 993-1020
cochranfarm1790.com

Consider Bardwell Farm

1333 Rte 153
West Pawlet, VT 05775
(802) 645-9928
www.considerbardwellfarm.com

Conway Family Farm, LLC

32116 NE Dial Road
Camas, WA 98607
(360) 834-0315
www.conwayfamilyfarm.com

Cooperstown Cheese Company

107 Oxbow Road
Milford, NY 13807
(978) 257-4635
www.CooperstownCheeseCompany.com

Cosmic Wheel Creamery

260 95th Street
Clear Lake, WI 54005
(715) 268-9311
www.cosmicwheelcreamery.com

Couet Farm & Fromagerie LLC

236 Ramshorn Road
Dudley, MA 01571
(203) 216-1571
www.couetfarm.com

Country Connection Cheese Co.

2046 W Lake
Chicago, IL 60612
(312) 656-0575
www.countryconnectioncheese.com

Country View Dairy

15197 230th Street
Hawkeye, IA 52147
(563) 422-8633
www.countryviewdairy.com

Country Winds Creamery

4711 64th ave
Zeeland, MI 49464
(616) 875-8732
www.countrywindsfarm.com

Cowgirl Creamery

2080 LAKEVILLE HWY
Petaluma, CA 94954
(415) 717-7480
www.cowgirlcreamery.com

Cows Creamery

397 Capital Drive
Charlottetown, PE C1E 2E2
(902) 628-3517
www.cowscreeamery.ca

Crave Brothers Farmstead Cheese, LLC

W11555 Torpy Road
Waterloo, WI 53594
(920) 478-4887
www.cravecheese.com

Creme de la Coulee Artisan Cheese

2829 Moland St. Apt. 4
Madison, WI 53704
(262) 352-3300
www.cremedelacoulee.com

Crooked Mile Cheese

4962 Old County Road
Waterford, VT 05819
(802) 748-8796
www.CrookedMileCheese.com

CROPP Cooperative/Organic Valley

One Organic Way
La Farge, WI 54639
(608) 625-2666
www.organicvalley.coop

Crown Finish Caves

925 Bergen St.
Brooklyn, NY 11238
(718) 857-2717
www.crownfinishcaves.com

Cypress Grove Chevre

1330 Q Street
Arcata, CA 95521
(707) 825-1100
www.CypressGroveChevre.com

Dairy Goddess Farms

21690 Elgin Ave
Lemoore, CA 93245
(909) 910-4362
www.dairygoddess.com

dba: Chaseholm Farm Creamery

100 Chase Rd.
Pine Plains, NY 12567
(518) 398-0368
www.cfcreeamery.com

Deca & Otto

7499 NW 31st Street
Miami, FL 33122
(305) 778-5550
www.decaotto.com

Deer Valley Artisan Cheese

P.O. BOX 889
Park City, UT 84060
(312) 810-5125
www.deervalley.com

Dimock Dairy

400 S. Main
Dimock, SD 57331
(605) 928-3833
dimockdairy.com

Doe's and Diva's Dairy, Inc.

31140 185th Street
Honey Creek, IA 51542
(712) 545-3049
www.doesanddivas.com

Dos Lunas Artisan Cheese

3112 Windsor Road #A302
Austin, TX 78703
(512) 963-5357
DosLunasCheese.com

Dreamfarm, LLC

8877 Table Bluff Road
Cross Plains, WI 53528
(608) 767-3442
www.dreamfarm.biz

Edelweiss Creamery

W6117 County Hwy C
Monticello, WI 53570
(608) 938-4094

Edgewood Creamery

5888 Farm Road 1090
Purdy, MO 65734
(417) 442-3010
www.edgewoodcreamery.com

Ellsworth Cooperative Creamery,

Comstock Division
1858 Hwy 63
Comstock, WI 54826
(715) 822-2437
www.EllsworthCheese.com

Ely Farm Products

401 Woodhill Rd
Newtown, PA 18940
(215) 860-0669
www.Elyfarmproducts.com

Emmi Roth USA

5525 Nobel Drive
Fitchburg, WI 53711
(608) 886-0157
www.emmirothusa.com

Face Rock Creamery

PO Box 1902
Bandon, OR 97411
(425) 922-7105
www.facerockcreamery.com

Fagundes Old-World Cheese

8700 Fargo Ave
Hanford, CA 93230
(559) 582-2000
www.OldWorldCheese.com

Fair Oaks Farms

856 N 600 E
Fair Oaks, IN 47943
(219) 394-2025
www.fofarms.com

Fairy Tale Farm

1183 VT Rt. 125
Bridport, VT 05734
(802) 758-6807
www.fairytafarm.net

**Farms For City Kids Foundation/
Spring Brook Farm**

706 Caper Hill Rd.
Reading, VT 05062
(802) 484-1226
sbfcheese.org

Ferndale Farmstead Cheese Artisans

2780 Aldergrove Rd
Ferndale, WA 98248
(509) 834-3146
ferndalefarmstead.com

FireFly Farms

107 South Main Street
Accident, MD 21520
(301) 746-8188
www.fireflyfarms.com

Fiscalini Cheese Co.

7206 Kiernan Ave.
Modesto, CA 95358
(209) 545-5495
www.fiscalinicheese.com

Four Fat Fowl

324 State Route 43
Stephentown, NY 12168
(518) 733-5230
www.fourfatfowl.com

Franklin Foods

PO Box 486
Ensborg Falls, VT 05450
(802) 933-4338
www.franklinfoods.com

Frisian Farms Cheese

2098 Fisher Ave
Leighton, IA 50143
(641) 204-2222
frisianfarms.com

Fromagerie du Presbytere

222 principale
Ste-Élizabeth de Warwick, QC J0A 1M0
(819) 358-6555

Fromagerie L'Ancêtre inc.

3645 boul. Port-Royal
Becancour, QC G9H 1Y2
(819) 233-9157
www.fromagerieancetre.com

Fromagerie Le Détour

120, Commerciale Nord
Témiscouata-sur-le-Lac (QC), QC GOL
1X0
(418) 899-7000
www.fromagerieledetour.com

Fuzzy Udder Creamery

35 Townhouse Road
Whitefield, ME 4353
(207) 549-3817
www.fuzzyudder.com

Garden Variety Cheese

1481 San Miguel Canyon Rd.
Royal Oaks, CA 95076
(831) 761-3630
www.gardenvarietycheese.com

Glengarry Fine Cheese

5926 HWY 34
Lancaster, ON K0C 1N0
(613) 347-1141
www.glengarryfinecheese.com

Goat Lady Dairy

3515 Jess Hackett Rd.
Climax, NC 27233
(919) 699-6194
www.goatladydairy.com

Goat Rodeo Farm & Dairy

315 Shaffer Run Rd
Allison Park, PA 15101
(412) 480-8245
www.goatrodeocheese.com

Gold Creek Farms

6897 E Bench Creek Road
Woodland, UT 84036
(435) 671-9104
www.goldcreekfarms.com

Grafton Village Cheese

400 Linden St
Brattleboro, VT 05301
(802) 579-8335
www.graftonvillagecheese.com

Grassfields Cheese LLC

14238 60th Avenue
Coopersville, MI 49404
(616) 997-8251
grassfieldscheese.com

Great Hill Dairy, Inc.

160 Delano Road
Marion, MA 2738
(508) 748-2208
www.greathillblue.com

Green Dirt Farm

PO Box 74
Weston, MO 64098
(816) 386-0170
www.greendirtfarm.com

Guggisberg Cheese, Inc.

5060 SR 557
Millersburg, OH 44654
330-893-2500
www.babyswiss.com

Happy Hollow Creamery

87550 Happy Hollow Rd
Bayfield, WI 54814
(715) 779-3128

Haverton Hill Creamery

5110 Bloomfield Road
Petaluma, CA 94952
(707) 665-5457
havertonhill.com

Haystack Mountain Goat Dairy

1121 Colorado Ave
Longmont, CO 80501
(720) 494-8714
www.haystackgoatcheese.com

Heber Valley Artisan Cheese

920 North River Road
Midway, UT 84049
(801) 358-5602
www.hebervalleycheese.com

Hidden Springs Creamery

S 1597 Hanson Road
Westby, WI 54667
(608) 634-2521
www.hiddenspringscreamery.net

Homestead Creamery

2059 Liv 506
Jamesport, MO 64648
(660) 684-6970

Hook's Cheese Company, Inc.

320 Commerce Street
Mineral Point, WI 53565
(608) 987-3259
hookscheese.com

Idyll Farms llc

10901 E Peterson Park Rd
Northport, MI 49670
(231) 645-0053
www.idyllfarms.com

Jacobs and Brichford Farmstead Cheese

3892 S. Base Rd
Connersville, IN 47331
(765) 692-0056
www.jandbcheese.com

Jake's Gouda Cheese

2142 Brothertown Rd.
Deansboro, NY 13328
(315) 269-4534
jakesgoudacheese.com

Jisa Farmstead Cheese

2653 Q Rd
Brainard, NE 68626
(402) 545-2000
www.jisacheese.com

Jumpin' Good Goat Dairy, LLC

31700 US Hwy 24 N
BUENA VISTA, CO 81211
(719) 395-4646
www.jumpinggoodgoats.com

Karoun Dairies Inc

13023 Arroyo Street
San Fernando, CA 91340
(818) 767-7000
www.karouncheese.com

Kennebec Cheesery at Koons Farm

795 Pond Road
Sidney, ME 4330
(207) 480-0431
www.kennebeccheesery.com

Key Ingredient Market

7289 Park Drive
Bath, PA 18014
(484) 281-3900
www.keyingredientmarket.com

Kings Creamery

2195-B Old Philadelphia Pike
Lancaster, PA 17602
(717) 951-9101

Klondike Cheese Co.

W7839 State Road 81
Monroe, WI 53566
(608) 325-3021
klondikecheese.com

Kraft Heinz

801 Waukegan Rd.
Glenview, IL 60025
(847) 646-1258

La Moutonniere Inc.

3456 Principale
Sainte-Helene-de-Chester, QC G0P 1H0
(819) 382-2300
www.lamoutonniere.com

LaClare Farms Specialties, LLC

W2994 cty HH
Malone, WI 53049
(920) 418-2302
www.laclarefarms.com

Lactalis American Group

4912 East Franklin Road
Nampa, ID 83687
(208) 463-6615
www.galbanicheese.com

Lactalis American Group

2376 South Park Avenue
Buffalo, NY 14220
(716) 823-6262
www.greatcheese.com

Lactalis American Group

8100 Highway K South
Merrill, WI 54452
(715) 675-3326

Lactalis American Group

218 South Park Street
Belmont, WI 53510
(608) 762-5173

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www.landmarkcreamery.com

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(804) 405-0933
larksmeadowfarms.com

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Flower Mound, TX 75022
(817) 832-8686
www.lattedadairy.com

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(707) 996-4477
www.laurachenel.com

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Suttons Bay, MI 49682
(231) 271-2600
www.leelanaucheese.com

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555 Lehigh Avenue
Union, NJ 07083
(908) 686-6061
www.lionimozzarella.com

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(203) 287-8477

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www.ludwigfarmsteadcreamery.com

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www.mackenziecreamery.com

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(770) 463-0677
www.manyfoldfarm.com

Maple Leaf Cheesemakers, Inc.

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Maplebrook Farm

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www.mariekegouda.com

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tricklingspringscreamery.com

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www.vermontcreamery.com

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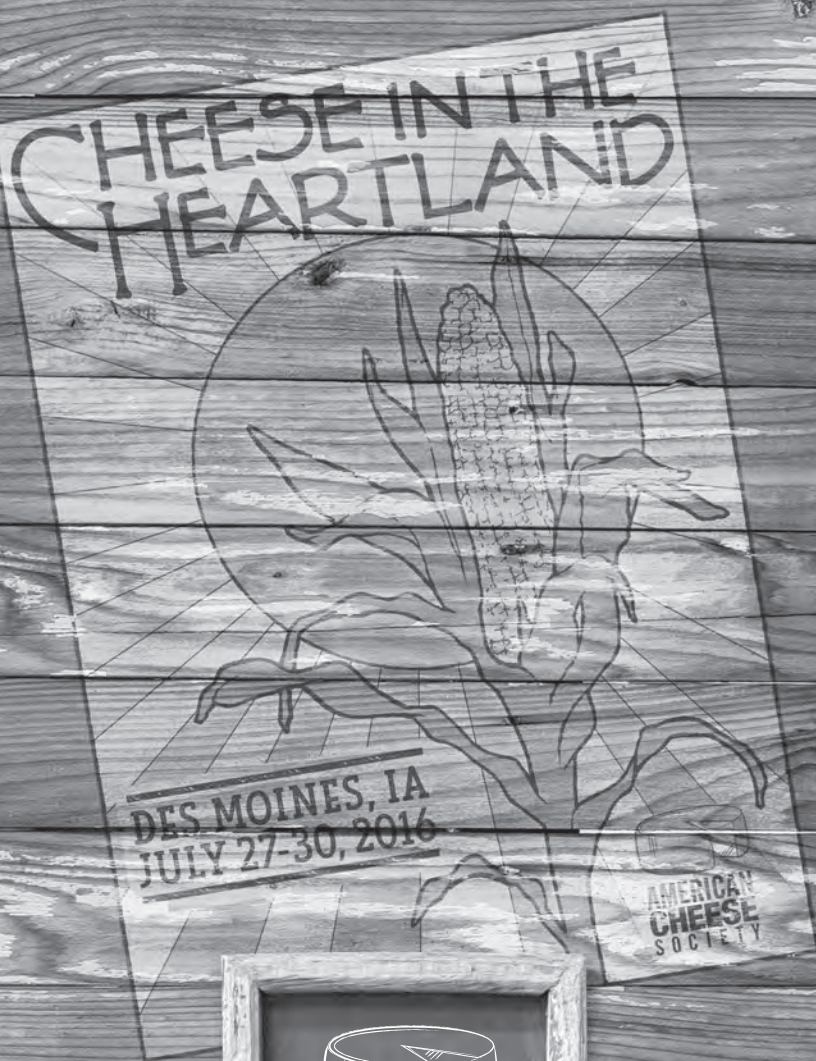
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