

2014 ACS JUDGING & COMPETITION AWARDS GUIDE



AMERICAN
CHEESE
SOCIETY

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Look for the Seals

California Milk Advisory Board

2014 ACS JUDGING & COMPETITION RESULTS

SACRAMENTO, CALIFORNIA
JULY 31, 2014

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 2014 ACS Judging & Competition: 248 companies submitting 1,685 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 quality in their aesthetic and technical evaluation. 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 celebrate the American cheese plate by bringing great cheese to life, to market, and to the 31st Annual ACS Conference & Competition.



A MESSAGE FROM THE 2014 JUDGING & COMPETITION CHAIR

As we all come together in Sacramento this year, I am reminded of the many culinary wonders that the great state of California has to offer. The long list includes fabulous produce, world-class wines, craft beer, and, of course, fine artisan cheese. It is always a joy to move around to the varied regions in the Americas to experience their hospitality, culture, and great food. And what better venue to bring together and evaluate the fine cheeses of the Americas than the 2014 ACS Judging & Competition in this beautiful capital city.

This year's selection of judges brought a wealth of experience to evaluate all of the cheeses which remain anonymous throughout the judging. The Judging & Competition Committee and I would like to extend a warm thanks to our 38 Technical and Aesthetic Judges for the intense, hard work that they do in the 48 hours of this event. Please take a moment to learn more about these judges within this booklet.

The Committee has worked tirelessly to receive, catalog, and steward these cheeses to the judging room with the highest level of respect. For this year's judging, an impressive 1,685 cheeses were entered by 248 producers.

During the last several days, so many enthusiastic and hard-working volunteers have helped us take care of all of these wonderful cheeses. Without the help of these people, this Judging & Competition would simply not be possible. I would like to give a special thanks to all of you who helped us take care of this fine cheese.

This year, the Committee welcomed four new members. This opened up new opportunities to fine-tune systems and form crucial subcommittees. These added subcommittees included Category Review, Receiving & Logistics, and Judges' Assignments, as well as an Executive Committee to work closely on critical and timely matters.

To make this a reality, we needed an all-volunteer committee that could execute these tasks expertly and professionally. In my opinion, I have landed with the best group there is to offer. I would like to express my gratitude to these hard working people and all that they have given to this event.

I have had the pleasure of volunteering with **Rachel Perez** for four years. From the beginning, Rachel's expertise and electric energy have meant that any task she performs comes off without a hitch. She brings the word "organized" to a new level. She has a passion not only for American cheese, but for all cheeses.

A founder and one of the forefathers of the American Cheese Society, **John Greeley** brings his history, his wisdom, and his humor to this committee. I have had the proud pleasure of serving with John on the Board of Directors, and I have tried to be a sponge so that I might soak up a fraction of the cheese knowledge that John possesses.

Our technical advisor, **Dr. Stephanie Clark**, brings great expertise in her knowledge of cheese science and academia. She is our go-to whenever we are stumped with questions pertaining to pH, moisture levels, temperatures, and the like. Stephanie has introduced the "norming process" to the Judging & Competition, which helps the judges move through larger categories more efficiently.

When Judging Chair Emeritus, **Todd Druhot**, asked me to be his Vice Chair three years ago, I was honored and knew that I had accepted a tremendous amount of responsibility along with some big shoes to fill. Todd has shepherded me along these past few years and continues to lend his experience to the Committee. I rely on Todd's advice along with his instincts.

The quiet and sure **Rich Rogers** has been coming back year after year to help the Committee in any way possible. Rich helped us this year by taking on some key roles, including Receiving Triage and 1st Place Liaison. Cheeses that arrive in a distressed fashion are put into triage where we care for and evaluate them to see if they can be put into competition. The 1st place liaison ushers best-in-category cheeses toward the Best of Show set-up. With Rich at the helm, we are put at ease knowing this is covered.

A decade ago, I met **David Grotenstein**. He was my first mentor, showing me the ropes on Judging & Competition. Like many others in David's life, we instantaneously became friends. Throughout the year, David gives perspective and challenges us with new ways to look at how the Judging & Competition works. He keeps us on our toes as much as he keeps us smiling.

There are many threads of moving data to follow when the Judging & Competition gets underway. **Patrick Bleck** has the job of reviewing each subcategory - after the scores and placements have been completed - to ensure that the score sheets and placements have been recorded accurately and are correct. It is two days of Patrick's focused concentration that keeps the data squared up.

Committee Vice Chair and Board of Directors Liaison **John Antonelli** leads the training of all Judging & Competition volunteers during receiving and judging. He has helped us streamline the receiving process by organizing volunteer efforts to maximize efficiency

with a simple rule of “no idle hands.” Due to his new system, we wrapped up receiving in record time. With his upbeat personality, he keeps us all smiling during the focused and fast-paced times of the event. He is the best Vice Chair and wingman any Chair could have.

New committee members **Julia Powers, Kirsten Hindes, and Craig Gile**, jumped in to be part of the Judging & Competition team. New committee members are important because they bring fresh perspectives and energy to the Committee. Kirsten, Julia, and Craig quickly joined in subcommittees and lent important input to the Judging & Competition. During receiving and judging days, they snapped into action as if they had been performing these roles for years. We are happy to welcome them to our team and look forward to many years with them.

Matt Bonano, cooler captain extraordinaire, has given us his sturdy hand in years past with the logistics and organization of all entries. While remaining on the Committee, Matt is unable to join us this year. I think it is for the happiest of reasons: Matt has fulfilled his dream of opening his own specialty cheese shop.

While not actually a volunteer, **Sue Husch** came to us a few years back to lend a hand with the Judging & Competition. She has taken on one of the toughest roles that we have to fill. With her great organizational skills and her quick wit along with a snappy bit of humor, she takes on a massive influx of cheese and creates a system that allows us to find a cheese in a moment’s time.

Marisa Crider is not a volunteer, but she has been a tremendous help in providing continuity to the data entry process. She has been with us for the last three years and helps guide the flow of the data entry table.

A good team needs good support throughout the year. **Anna Casper**, who is the newest employee of ACS, keeps track of what happens in our meetings throughout the year, and our operations when we arrive at the Conference. She keeps things moving along with her precision and quiet confidence.

When I think of three words that describe **Michelle Lee** and what she brings to this Judging & Competition, they would be inspiration, integrity, and loyalty. When Michelle came to work for ACS five conferences ago, she was entrusted to us to guide the Committee. It did not take long to come to realize that she cares so very much for us and the goals that we are trying to achieve each year. Michelle is the compass that always keeps us pointing in the right direction.

There is so much good to be said about **Karen and Richard Silverston**. At their core, they simply love cheese, this community, and all that surrounds it. They are the architects of the many modern processes we currently use to track valuable data throughout the year and in the days of Competition. It has been a great honor to call them my friends and co-volunteers for these many years. Without Richard and Karen, we simply would not be able to efficiently take on the enormous task of the Judging & Competition. Collectively, we as a group know and deeply understand the value and wealth of knowledge they bring to the Committee, to help us complete the challenging tasks of reviewing each entry for accuracy, as well as ensuring that data is in impeccable order. The Silverstons are, and have long been, one of the true keystones of this Judging & Competition, and there is no doubt in our minds that they have gone above and beyond!

Tom Kooiman

Chair, Judging & Competition Committee

2014 ACS JUDGING & COMPETITION OFFICIAL JUDGES ROSTER

TECHNICAL JUDGES:

Marc Bates
Bob Bradley
Jeff Broadbent
MaryAnne Drake
Nana Farkye
Charlsia Fortner
Lisbeth Goddik
Angelica Gutierrez
Luis Jimenez-Maroto
Kerry Kaylegian
Sarah Masoni
Max McCalman
John Partridge
George Patocka
Moshe Rosenberg
Tonya Schoenfuss
Russell Smith
Marianne Smukowski
Steve Zeng

AESTHETIC JUDGES:

Ray Bair
Francesca di Donato
Gordon Edgar
Janet Fletcher
Debbie Harris
Kim Iannotti
Steve Jones
Sheri LaVigne
Emiliano Lee
Charlie Maki
Tripp Nichols
Patty Peterson
Mary Quicke
Connie Rizzo
Chutharat Sae Tong
Kathleen Shannon Finn
Carlos Souffront
Sue Sturman
Laura Werlin



BEST OF SHOW

———— 1ST PLACE ————

**FARMS FOR CITY KIDS
FOUNDATION, VT**

TARENDAISE RESERVE

———— 2ND PLACE ————

**POINT REYES FARMSTEAD
CHEESE COMPANY, CA**

POINT REYES BAY BLUE

———— 3RD PLACE ————

**OAKDALE CHEESE &
SPECIALTIES, CA**

AGED GOUDA

SPROUT CREEK FARM, NY

EDEN

A. FRESH UNRIPENED CHEESES

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

AH: CHEESE CURDS - ALL MILKS

- | | |
|-----|--|
| 1st | Beecher's Handmade Cheese, WA
Flagship Curds |
| 2nd | Arena Cheese Inc., WI
Cheese Curd |
| 3rd | Cedar Grove Cheese, WI
Cheese Curds – Plain |

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

- | | |
|-----|---|
| 1st | BelGioioso Cheese Inc., WI
BelGioioso Crema di Mascarpone |
| 2nd | BelGioioso Cheese Inc., WI
BelGioioso Mascarpone |
| 3rd | Arthur Schuman Inc, WI
Cello Thick and Smooth Mascarpone |
| 3rd | Di Stefano Cheese, CA
Mascarpone |

AR: RICOTTA - MADE FROM COW'S MILK

- | | |
|-----|--|
| 1st | Calabro Cheese Corporation, CT
Hand Dipped Ricotta |
| 2nd | Maplebrook Farm, VT
Ricotta Alta |
| 3rd | Sierra Cheese Manufacturing Company Inc., CA
Part Skim Ricotta |

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

- | | |
|-----|---|
| 1st | Clock Shadow Creamery, WI
Quark |
| 2nd | Nicasio Valley Cheese Co., CA
Foggy Morning |
| 3rd | Aleamar Cheese Company, MN
Fromage Blanc |

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

- | | |
|-----|---|
| 1st | No Award Given |
| 2nd | No Award Given |
| 3rd | Traders Point Creamery, IN
Handcrafted Cottage Cheese |

**AG: OPEN CATEGORY - FRESH UNRIPENED CHEESES -
MADE FROM GOAT'S MILK**

- | | |
|-----|--|
| 1st | Montchevre-Betin, Inc., WI
Fromage Blanc |
| 2nd | Mozzarella Company, TX
Goat Ricotta |
| 3rd | Cypress Grove Chevre, CA
Fromage Blanc |

**AS: OPEN CATEGORY - FRESH UNRIPENED CHEESES -
MADE FROM SHEEP'S OR MIXED MILKS**

- | | |
|-----|---|
| 1st | No Award Given |
| 2nd | Atalanta Corporation/Quality Cheese Inc., ON
Buffalo Ricotta Bella Casara |
| 3rd | Mozzarella Company, TX
Cella |

B. SOFT-RIPENED CHEESES

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

BB: BRIE - MADE FROM COW'S MILK

- | | |
|-----|--|
| 1st | Lactalis American Group - Belmont, WI
3Kg Brie President |
| 2nd | Lactalis American Group - Belmont, WI
1Kg Brie President |
| 3rd | La Maison Alexis de Portneuf Inc, QC
Brie de Portneuf Double Crème |

BC: CAMEMBERT - MADE FROM COW'S MILK

- | | |
|-----|---|
| 1st | Lactalis American Group - Belmont, WI
1Kg Camembert President |
| 2nd | Aleamar Cheese Company, MN
Bent River Camembert-style cheese |
| 3rd | Kurtwood Farms, WA
Dinah's Cheese |

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

- | | |
|-----|--|
| 1st | La Maison Alexis de Portneuf Inc, QC
Chèvre des Neiges Brie Triple Crème |
| 2nd | Marin French Cheese Company, CA
Triple Crème Brie |
| 3rd | Lactalis American Group - Belmont, WI
3Kg Triple Creme Brie President |

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

- | | |
|------------|---|
| 1st | Cellars at Jasper Hill, VT
Harbison |
| 2nd | Nicasio Valley Cheese Co., CA
Loma Alta |
| 3rd | Agropur Fine Cheeses, QC
Rondoux Double Crème |

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

- | | |
|------------|--|
| 1st | Cypress Grove Chevre, CA
Bermuda Triangle |
| 2nd | Murray's Cheese, VT
Cave Master Reserve, Torus |
| 2nd | Vermont Creamery, VT
Coupole |
| 3rd | Lazy Lady Farm LLC, VT
La Petite Tomme |

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

- | | |
|------------|--|
| 1st | Old Chatham Shepherding Company, NY
Hudson Valley Camembert Square |
| 2nd | Ancient Heritage Dairy, OR
Adelle |
| 2nd | Meadowood Farms, NY
Strawbridge |
| 3rd | Fromagerie Le Détour, QC
Le Verdict d'Alexina |
| 3rd | LaClare Farms Specialties, LLC, WI
Martone |
| 3rd | Sage Farm Goat Dairy, VT
Belvidere |

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 | Widmers Cheese Cellars, WI
Washed Rind Brick Cheese |
| 2nd | Edelweiss Creamery, WI
Brick Cheese |
| 3rd | Widmers Cheese Cellars, WI
Mild 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 | Cabot Creamery Cooperative, VT
Cabot Monterey Jack |
| 2nd | Sierra Nevada Cheese Company, CA
Organic Raw Milk Monterey Jack |
| 3rd | Southwest Cheese LLC, NM
Monterrey Jack |

CM: BRICK MUENSTER - MADE FROM COW'S MILK

- | | |
|-----|--|
| 1st | Fair Oaks Farms, WI
Muenster |
| 2nd | Klondike Cheese Co., WI
Muenster |
| 3rd | Edelweiss Creamery, WI
Muenster |

CY: COLBY - MADE FROM COW'S MILK

- | | |
|-----|--|
| 1st | No Award Given |
| 2nd | Southwest Cheese LLC, NM
Colby |
| 3rd | Meister Cheese Company, WI
Colby |

CT: TELEME

No Entries

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

- | | |
|-----|--|
| 1st | Carr Valley Cheese Co., Inc., WI
Wildfire Blue |
| 2nd | Roelli Cheese Company Inc., WI
Dunbarton |
| 3rd | Meadow Creek Dairy, VA
Appalachian |

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

- | | |
|-----|---|
| 1st | Haystack Mountain Goat Dairy, CO
"A Cheese Named Sue" |
| 2nd | Vermont Creamery, VT
Bonne Bouche |
| 3rd | Cypress Grove Chevre, CA
Humboldt Fog |

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

- | | |
|-----|--|
| 1st | Bleating Heart Cheese, CA
Fat Bottom Girl |
| 2nd | Carr Valley Cheese Co., Inc., WI
Big Mutton Button |
| 3rd | No Award Given |

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

- | | |
|-----|---|
| 1st | Grafton Village Cheese, VT
Shepsog |
| 2nd | Idyll Farms Ilc, MI
Idyllweiss |
| 3rd | Central Coast Creamery, CA
Seascape |

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 | Oakdale Cheese & Specialties, CA
Aged Gouda |
| 2nd | Michigan State University Dairy Store, MI
Gouda |
| 3rd | Holland's Family Cheese, WI
Marieke Belegen 4-6 month |
| 3rd | Holland's Family Cheese, WI
Marieke Gouda Aged (9-12 month) |
| 3rd | Jacobs Creamery, WA
Aged Gouda |
| 3rd | Saxon Cheese, LLC, WI
Big Eds 12 months Gouda Style |

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

- | | |
|-----|---|
| 1st | No Award Given |
| 2nd | Fair Oaks Farms, WI
Sweet Swiss |
| 3rd | Edelweiss Creamery, WI
Emmentaler |

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

- | | |
|------------|---|
| 1st | Farms For City Kids Foundation, VT
Tarentaise Reserve |
| 2nd | Saxon Cheese, LLC, WI
Saxony Alpine Style 8months |
| 2nd | Uplands Cheese, WI
Pleasant Ridge Reserve |
| 3rd | Willapa Hills Cheese, WA
Lilly Pad |

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

- | | |
|------------|--|
| 1st | Vermont Creamery, VT
Bijou |
| 2nd | Avalanche Cheese Company, CO
Avalanche Cheese Company Cabra Blanca |
| 3rd | Reichert's Dairy Air, IA
Robiola di mia Nonna |

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

- | | |
|------------|--|
| 1st | Sartori Company, WI
Sartori Limited Edition Pastorale Blend |
| 2nd | Atalanta Corporation/Quality Cheese Inc., ON
Oxford Street Buffalo |
| 3rd | Carr Valley Cheese Co., Inc., WI
Cave Aged Mèlage |
| 3rd | Twig Farm, VT
Mixed Drum |

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 | Cabot Creamery Cooperative, VT
Cabot Farmhouse Reserve Cheddar |
| 3rd | The Artisan Cheese Exchange, WI
Deer Creek 1 Year Select Double A Grade Cheddar |

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

- | | |
|-----|---|
| 1st | Kraft Foods, WI
Cracker Barrel – Extra Sharp Cheddar |
| 2nd | Cabot Creamery Cooperative, VT
Cabot Sharp Cheddar |
| 3rd | Saxon Cheese, LLC, WI
Pastures Aged Cheddar Style 12 months |
| 3rd | Shelburne Farms, VT
Farmhouse 6 Month Cheddar Medium |
| 3rd | Tillamook County Creamery Association, OR
Tillamook Sharp Cheddar |

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

- | | |
|-----|---|
| 1st | Rogue Creamery, OR
Mount Mazama |
| 2nd | Coturnix, LLC DBA Cozy Cow Dairy, CO
Coturnix Creamery Roundabout |
| 3rd | Agropur Fine Cheeses, QC
CHEVRE NOIR |
| 3rd | Garden Variety Cheese, CA
Black Eyed Susan |

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

- | | |
|-----|---|
| 1ST | The Artisan Cheese Exchange, WI
Deer Creek Vat 17 World Cheddar |
| 2ND | Agropur Fine Cheeses, QC
Agropur Grand Cheddar 3 ans |
| 3rd | Beecher's Handmade Cheese, WA
Four Year Flagship |
| 3rd | Grafton Village Cheese, VT
2 Year Cheddar |

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

- | | |
|-----|--|
| 1st | No Award Given |
| 2nd | Widmers Cheese Cellars, WI
6 Year Aged Cheddar (White) |
| 3rd | Widmers Cheese Cellars, WI
8 Year Aged Cheddar |

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

- | | |
|-----|--|
| 1st | Avalanche Cheese Company, CO
Avalanche Cheese Company Hand Bandaged Goat Cheddar |
| 2nd | Carr Valley Cheese Co., Inc., WI
Cave Aged Cheddar |
| 3rd | COWS CREAMERY, PE
Avonlea Clothbound Cheddar (aged less than 12 mo.) |

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

- | | |
|-----|--|
| 1st | Grafton Village Cheese, VT
Queen of Quality Clothbound Cheddar 1 Year+ |
| 2nd | Homestead Creamery, MO
Flory's Truckle |
| 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 | Saputo Specialty Cheese, WI
Saputo Specialty Cheese for Salemville – Reserve Blue Cheese |
| 2nd | Carr Valley Cheese Co., Inc., WI
Glacier Blue |
| 3rd | Caves of Faribault, MN
Amablu St. Pete's Select Blue Cheese |

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

- | | |
|-----|--|
| 1st | Carr Valley Cheese Co., Inc., WI
Billy Blue |
| 2nd | Hook's Cheese Company, Inc., WI
Barneveld Blue |
| 3rd | Montchevre-Betin, Inc., WI
Chèvre in Blue |

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

- | | |
|-----|---|
| 1st | Hook's Cheese Company, Inc., WI
Little Boy Blue |
| 2nd | Shepherd's Way Farms, MN
Big Woods Blue |
| 3rd | Old Chatham Shepherding Company, NY
Ewe's Blue |

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

- | | |
|-----|---|
| 1st | Point Reyes Farmstead Cheese Co., CA
Point Reyes Bay Blue |
| 2nd | Plymouth Artisan Cheese, VT
Red, White & Blue |
| 3rd | BLEATING HEART CHEESE, CA
Moolicious Blue |
| 3rd | P A Bowen Farmstead, MD
Prince Georges 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 | Pure Luck Farm and Dairy, TX
Hopelessly Bleu |
| 3rd | FireFly Farms, MD
Black & Blue |

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

- | | |
|-----|--|
| 1st | BLEATING HEART CHEESE, CA
Ewelicious Blue |
| 2nd | Carr Valley Cheese Co., Inc., WI
Virgin Pine Native Sheep Blue |
| 2nd | Oolite Cheese Company, UT
Old Yeller |
| 3rd | Yellow House Cheese, LLC, OH
Yellow House Blue |

FE: EXTERNAL BLUE-MOLDED CHEESES - ALL MILKS

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

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 | Emmi Roth USA, WI
Roth GranQueso |
| 2nd | Emmi Roth USA, WI
Roth GranQueso Reserve |
| 3rd | Fagundes Old-World Cheese, CA
Queijo St. John |

GC: FRESH, UNRIPENED - ALL MILKS

- | | |
|-----|---|
| 1st | Ochoa's Queseria, OR
Don Froylan Queso Oaxaca |
| 2nd | V&V Supremo Foods, IL
Queso Fresco |
| 3rd | Sand Hill Dairy, NV
Sand Hill Artesano Panela |

**GM: MELTING HISPANIC - CHEESES INTENDED TO BE
ONSUMED MELTED**

- 1st** **Nuestro Queso, LLC, IL**
Oaxaca
- 2nd** **Southwest Cheese LLC, NM**
Queso Para Fundir
- 3rd** **Southwest Cheese LLC, NM**
Queso Quesadilla
- 3rd** **V&V Supremo Foods, WI**
Queso Quesadilla

H. ITALIAN TYPE CHEESES

Excluded: Mascarpone and Ricotta

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

- 1st** **No Award Given**
- 2nd** **Loveras Market, OK**
Aged Caciocavera
- 3rd** **Loveras Market, OK**
Standard Market Cave-Aged Madeline
- 3rd** **Mozzarella Company, TX**
Caciocavallo

**HA: GRATING TYPES (REGGIANITO, SARDO, DOMESTIC PARMESAN)
- ALL MILKS; ROMANO MADE ONLY FROM COW’S OR GOAT’S MILK
AND NOT FROM SHEEP’S MILK**

- 1st** **BelGioioso Cheese Inc., WI**
BelGioioso American Grana
- 2nd** **Saputo Specialty Cheese, WI**
Stella Parmesan
- 3rd** **BelGioioso Cheese Inc., WI**
BelGioioso Parmesan

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

- 1st** **Oregon State Creamery, OR**
The Peak
- 2nd** **Calabro Cheese Corporation, CT**
Scamorza
- 3rd** **Lactalis American Group, NY**
Part Skim Low Moisture Mozzarella Bulk

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

- 1st** **BelGioioso Cheese Inc., WI**
BelGioioso Fresh Mozzarella 16 oz. Log
- 2nd** **Liuzzi Angeloni Cheese, CT**
8 oz Fresh Gourmet FDL
- 3rd** **Belfiore Cheese Company, CA**
Belfiore Fior di Latte Mozzarella

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

- | | |
|-----|--|
| 1st | No Award Given |
| 2nd | Belfiore Cheese Company, CA
Belfiore Fresh Mozzarella Ovaline |
| 3rd | Calabro Cheese Corporation, CT
Ovoline |
| 3rd | Di Stefano Cheese, CA
Fresh Ovoline |

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

- | | |
|-----|--|
| 1st | BelGioioso Cheese Inc., WI
BelGioioso Burrata |
| 2nd | Di Stefano Cheese, CA
Burrata alla Panna |
| 3rd | Liuzzi Angeloni Cheese, CT
Burrata |

I. FETA CHEESES

IC: FETA - MADE FROM COW'S MILK

- | | |
|-----|---|
| 1st | Klondike Cheese Co., WI
Odyssey Plain Feta |
| 2nd | Maplebrook Farm, VT
Whole Milk Block Feta |
| 3rd | Belfiore Cheese Company, CA
Belfiore Mediterranean Style Feta in Brine |

IG: FETA - MADE FROM GOAT'S MILK

- | | |
|-----|---|
| 1st | Vermont Creamery, VT
Feta |
| 2nd | Goatsbeard Farm, MO
Franklin Island Feta |
| 3rd | Montchevre-Betin, Inc., WI
Goat Milk Feta (Bulk) |
| 3rd | Pure Luck Farm and Dairy, TX
Feta |

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

- | | |
|-----|--|
| 1st | No Award Given |
| 2nd | Garden Variety Cheese, CA
Cosmos |
| 3rd | Cedar Grove Cheese, WI
Traditional Feta |

J. LOW FAT / LOW SALT CHEESES

JL: FAT FREE AND LOW FAT CHEESES - ALL MILKS

- | | |
|-----|---|
| 1st | Coach Farm, NY
Coach Farm Reduced Fat Fresh Goat Cheese |
| 2nd | Agropur Fine Cheeses, QC
E-lite Nature |
| 3rd | Klondike Cheese Co., WI
Odyssey Fat Free Feta |

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

- | | |
|-----|--|
| 1st | Kraft Foods, SD
Cracker Barrel – Reduced Fat Extra Sharp Cheddar |
| 2nd | Klondike Cheese Co., WI
Odyssey Reduced Fat Feta |
| 3rd | Cabot Creamery Cooperative, VT
Cabot Sharp Light Cheddar |

K. FLAVORED CHEESES

Cheeses with flavor added

KA: FRESH UNRIPENED CHEESE WITH FLAVOR ADDED - ALL MILKS

- | | |
|-----|--|
| 1st | Dairy Goddess Farmstead Cheese and Milk, CA
"The Valley" Fromage Blanc |
| 2nd | La Maison Alexis de Portneuf Inc, QC
Chèvre des Neiges Fig and Orange |
| 3rd | La Maison Alexis de Portneuf Inc, QC
Chèvre des Neiges coconut |
| 3rd | La Maison Alexis de Portneuf Inc, QC
Chèvre des Neiges Herbs & Garlic |

KL: CHEESE CURDS WITH FLAVOR ADDED - ALL MILKS

- | | |
|-----|--|
| 1st | Face Rock Creamery, OR
In Your Face Curds |
| 2nd | Beehive Cheese Company LLC, UT
Squeaky Bee Cheese Curds with Cajun |
| 3rd | Cedar Grove Cheese, WI
Pizza Curds |

KB: SOFT-RIPENED WITH FLAVOR ADDED - ALL MILKS

- | | |
|-----|--|
| 1st | Cypress Grove Chevre, CA
Truffle Tremor |
| 2nd | Lactalis American Group - Belmont, WI
3Kg Brie Herbs President |
| 3rd | Idyll Farms Ilc, MI
Grand Gris with Tapenade |

KD: INTERNATIONAL-STYLE WITH FLAVOR ADDED - ALL MILKS

- | | |
|-----|--|
| 1st | Holland's Family Cheese, WI
Marieke Gouda Jalapeno |
| 2nd | Vintage Cheese of Montana, MT
Mountina-Mocha |
| 3rd | Holland's Family Cheese, WI
Marieke Gouda Foenegreek |

KE: CHEDDAR WITH FLAVOR ADDED - ALL MILKS

- | | |
|-----|---|
| 1st | Beecher's Handmade Cheese, WA
Marco Polo Reserve |
| 2nd | Vermont Farmstead Cheese Company, VT
AleHouse Cheddar |
| 3rd | Ballard Cheese llc, ID
Truffle salt Cheddar |

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

- | | |
|-----|---|
| 1st | Coach Farm, NY
Coach Farm Aged Green Peppercorn Brick |
| 2nd | Willamette Valley Cheese Company, OR
Cumin Gouda |
| 3rd | Rivers Edge Chevre LLC, OR
Rivers Edge Chevre LLC True Love |

KG: HISPANIC-STYLE WITH FLAVOR ADDED - ALL MILKS

- | | |
|-----|--|
| 1st | No Award Given |
| 2nd | University of Connecticut Department of Animal Science Creamery, CT
Green Chile Queso Blanco |
| 3rd | Ochoa's Queseria, OR
Don Froylan Queso Botanero Cilantro & Jalapeno |

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 | Lactalis U.S.A., Inc., WI
Rondele Garlic & Herbs Light |
| 2nd | The Artisan Cheese Exchange, WI
Apollo's Gift Naturally Healthy with Peppers |
| 3rd | Coach Farm, NY
Coach Farm Reduced Fat Fresh Goat Cheese with Pepper |

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

- | | |
|------------|--|
| 1st | Cherry Valley Dairy, WA
Dairy Reserve |
| 2nd | Murray's Cheese, NY
Cave Master Reserve, Hudson Flower |
| 3rd | Brazos Valley Cheese, TX
Van Sormon |

KM: MONTEREY JACK WITH FLAVOR ADDED - ALL MILKS

- | | |
|------------|---|
| 1st | Tillamook County Creamery Association, OR
Tillamook Pepper Jack |
| 2nd | Saputo Specialty Cheese, WI
Great Midwest Habanero Jack |
| 3rd | Rumiano Cheese Company, CA
Peppato Dry Jack |

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

- | | |
|------------|---|
| 1st | Atalanta Corporation/Mariposa Dairy, ON
Celebrity International Apple & Cinnamon
Goat Cheese |
| 2nd | Atalanta Corporation/Mariposa Dairy, ON
Celebrity International Chocolate Cherry Goat |
| 3rd | Mackenzie Creamery, OH
Cognac Fig Chevre |
| 3rd | Montchevre-Betin, Inc., WI
Fresh Goat Cheese Cranberry Cinnamon |
| 3rd | Montchevre-Betin, Inc., WI
Fresh Goat Cheese Honey |
| 3rd | Westfield Farm, MA
Chocolate Capri |

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

- | | |
|------------|--|
| 1st | Hidden Springs Creamery, WI
Driftless-Honey Lavender |
| 2nd | Hidden Springs Creamery, WI
Driftless- Maple |
| 3rd | Bellwether Farms, CA
Pepato |
| 3rd | Hidden Springs Creamery, WI
Driftless-cranberry cinnamon |

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

- | | |
|------------|--|
| 1st | Annabella Creamery, Inc., Colombia
Buffalo Yogurt, Passion Fruit |
| 2nd | Traders Point Creamery, IN
Raspberry Yogurt |
| 3rd | Green Dirt Farm, LLC, MO
Only Ewe Blueberry Rosemary Yogurt |
| 3rd | Green Dirt Farm, LLC, MO
Only Ewe Maple Yogurt |

KR: BUTTER WITH FLAVOR ADDED - ALL MILKS

- | | |
|------------|--|
| 1st | No Award Given |
| 2nd | Vermont Creamery, VT
Cultured Butter blended with Sea Salt and Maple |
| 3rd | Gold Creek Farms, UT
Truffle Butter |

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

- | | |
|------------|---|
| 1st | Rising Sun Farms, ID
Cranberry Orange Cheese Torta |
| 2nd | Sartori Company, WI
Blue Moose of Boulder Martini Olive Ricotta Dip |
| 3rd | Mozzarella Company, TX
Pecan Praline Mascarpone Torta |

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

- | | |
|------------|---|
| 1st | BelGioioso Cheese Inc., WI
BelGioioso Black Truffle Burrata |
| 2nd | Burnett Dairy Cooperative, WI
Alpha's Morning Sun with Herbes de Provence |
| 3rd | Carr Valley Cheese Co., Inc., WI
Black Sheep Truffle |

L. SMOKED CHEESES

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

- | | |
|------------|---|
| 1st | Loveras Market, OK
Hickory Smoked Caciocavera |
| 2nd | Di Stefano Cheese, CA
Smoked Scarmoza |
| 3rd | Saputo Dairy Products Canada G.P., QC
Smoked Caciocavallo |

LD: SMOKED CHEDDARS - ALL MILKS

- | | |
|------------|--|
| 1st | Gold Creek Farms, UT
Smoked Cheddar |
| 2nd | Parmalat Canada, ON
Balderson Double Smoked Cheddar |
| 3rd | COWS CREAMERY, PE
COWS CREAMERY Appletree Smoked Cheddar |

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

- | | |
|------------|--|
| 1st | Holland's Family Cheese, WI
Marieke Gouda Smoked Cumin |
| 2nd | Brazos Valley Cheese, TX
Smoked Gouda |
| 3rd | Emmi Roth USA, WI
Roth Rofumo |

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

- | | |
|------------|--|
| 1st | Haystack Mountain Goat Dairy, CO
Haystack Mountain Applewood Smoked Chevre |
| 2nd | 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 | Sprout Creek Farm, NY
Margie |
| 2nd | The Farm at Doe Run, PA
Dragonfly |
| 3rd | Meadowood Farms, NY
Ledyard |

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

- | | |
|------------|---|
| 1st | Sprout Creek Farm, NY
Eden |
| 2nd | Cato Corner Farm, LLC, CT
Dairyere |
| 2nd | Willamette Valley Cheese Company, OR
Boerenkaas |
| 3rd | Nicasio Valley Cheese Co., CA
Nicasio Square |

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

- | | |
|-----|---|
| 1st | Farms For City Kids Foundation, VT
Tarentaise |
| 2nd | Cricket Creek Farm, MA
Maggies Reserve |
| 3rd | von Trapp Farmstead LLC, VT
Savage |

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

- | | |
|-----|---|
| 1st | Boston Post Dairy, LLC, VT
Très Bonne |
| 2nd | Coach Farm, NY
Coach Farm's Rawstruck |
| 3rd | Sprout Creek Farm, NY
Madeleine |

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

- | | |
|-----|--|
| 1st | Hidden Springs Creamery, WI
Meadow Melody Grande |
| 2nd | Tomales Farmstead Creamery, CA
Atika |
| 3rd | Weirauch Farm & Creamery, CA
Saint Rose |

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 | Avalanche Cheese Company, CO
Avalanche Cheese Company Fresh Chevre |
| 2nd | Briar Rose Creamery, OR
Classic Chevre |
| 3rd | Pure Luck Farm and Dairy, TX
Chevre |

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 | Capriole, IN
Sofia |
| 2nd | Rivers Edge Chevre LLC, OR
Rivers Edge Chevre LLC Beltane |
| 3rd | Hawaii Island Goat Dairy, HI
Kalehua Crottin |

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

- | | |
|------------|---|
| 1st | Yellow Springs Farm llc, PA
Black Diamond |
| 2nd | Redwood Hill Farm & Creamery, CA
Redwood Hill Farm Bucheret |
| 3rd | Baetje Farms LLC, MO
Bloomsdale |

NU: GOAT'S MILK CHEESE AGED OVER 60 DAYS

- | | |
|------------|--|
| 1st | Mt. Sterling Cheese Co-op, WI
Sterling Reserve |
| 2nd | LaClare Farms Specialties, LLC, WI
Evalon |
| 3rd | Big Picture Farm, VT
Big Picture Farm Sonnet |

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 | Hidden Springs Creamery, WI
Driftless Natural |
| 2nd | Coturnix, LLC DBA Cozy Cow Dairy, CO
Coturnix Creamery Fresh Sheep's Milk Cheese |
| 3rd | Many Fold Farm, GA
Brebis |

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

- | | |
|------------|---|
| 1st | Many Fold Farm, GA
Condor's Ruin |
| 2nd | Old Chatham Shepherding Company, NY
Mini Kinderhook Creek |
| 3rd | Cedar Grove Cheese, WI
Fleance |

OU: SHEEP'S MILK CHEESE AGED OVER 60 DAYS

- | | |
|------------|---|
| 1st | Atalanta Corporation/Mariposa Dairy, ON
Lenberg Farms Classic Reserve by Celebrity Tania Sheep Cheese |
| 2nd | Hidden Springs Creamery, WI
Timber Coulee |
| 3rd | Cedar Grove Cheese, WI
Donatello |
| 3rd | Hidden Springs Creamery, WI
Ocooch Mountain Reserve |

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 | No Award Given |
| 2nd | Beecher's Handmade Cheese, WA
Yule Kase |
| 3rd | Sorrento Lactalis, ID
Marinated Fresh Mozzarella |

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

- | | |
|-----|---|
| 1st | Capriole, IN
O'Banon |
| 2nd | Fiore di Capra Inc., AZ
Jalapeno-Garlic Marinated Chevre |
| 3rd | Baetje Farms LLC, MO
Marinated Feta |

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

- | | |
|-----|---|
| 1st | No Award Given |
| 2nd | Carr Valley Cheese Co., Inc., WI
Canaria |
| 3rd | No Award Given |

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 | V&V Supremo Foods, IL
Sour Cream |
| 2nd | Karoun Dairies Inc, CA
Canadian Style Sour Cream |
| 3rd | Tillamook County Creamery Association, OR
Tillamook's Natural Sour Cream |
| 3rd | Vermont Creamery, VT
Crema Fraiche |

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

- | | |
|-----|---|
| 1st | Trickling Springs Creamery, MO
Trickling Springs Organic Lowfat Plain
Yogurt Smoothie |
| 2nd | Redwood Hill Farm & Creamery, CA
Redwood Hill Farm Kefir |
| 3rd | Cherry Valley Dairy, WA
Cultured Buttermilk |

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

- | | |
|------------|---|
| 1st | Karoun Dairies Inc, CA
Blue Isle Mediterranean Yogurt Spread |
| 2nd | Cabot Creamery Cooperative, VT
Cabot Plain Greek Style Yogurt |
| 3rd | Sierra Nevada Cheese Company, CA
Heroes Greek Yogurt |

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

- | | |
|------------|--|
| 1st | No Award Given |
| 2nd | Traders Point Creamery, IN
Whole Milk Yogurt |
| 3rd | Snowville Creamery LLC, OH
Plain 2% Yogurt |

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

- | | |
|------------|---|
| 1st | No Award Given |
| 2nd | Coach Farm, NY
Yo-Goat Plain |
| 3rd | Sierra Nevada Cheese Company, CA
Capretta Rich & Creamy Goat Yogurt |

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

- | | |
|------------|--|
| 1st | Garden Variety Cheese, CA
Yogurt |
| 2nd | Old Chatham Sheepherding Company, NY
Sheep's Milk Yogurt – Plain |
| 3rd | Bellwether Farms, CA
Plain Sheep 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 | No Award Given |
| 2nd | Cabot Creamery Cooperative, MA
Cabot Salted Butter |
| 3rd | CROPP Cooperative/Organic Valley, WI
Organic Salted Butter |

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

- | | |
|-----|---|
| 1st | Tillamook County Creamery Association, OR
Tillamook Unsalted Sweet Cream Butter |
| 2nd | Sierra Nevada Cheese Company, CA
Organic European-Style Cultured Butter |
| 3rd | Cabot Creamery Cooperative, MA
Cabot Unsalted Butter |
| 3rd | Rumiano Cheese Company, CA
Organic Unsalted Butter |
| 3rd | Vermont Creamery, VT
Cultured Butter Unsalted |

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

- | | |
|-----|---|
| 1st | No Award Given |
| 2nd | Mt. Sterling Cheese Co-op, WI
Whey Cream Butter |
| 3rd | No Award Given |

S. CHEESE SPREADS

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

SC: OPEN CATEGORY COLD PACK STYLE - ALL MILKS

- | | |
|-----|---|
| 1st | Pine River Pre-Pack, Inc, WI
Chunky Bleu Cold Pack Cheese Food |
| 2nd | Carr Valley Cheese Co., Inc., WI
Chunky Blue Cheese Spread |
| 3rd | Atalanta Corporation/Quality Cheese Inc., ON
Eiffel Tower Brie Spread |

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 - Limburger, Pont l'Evêque, Chimay, Schloss, Raclette, Swiss Appenzeller or Vignerons-style, etc.

TA: WASHED RIND CHEESES AGED MORE THAN 90 DAYS WITH UP TO 44% MOISTURE - ALL MILKS

- | | |
|-----|--|
| 1st | Consider Bardwell Farm, VT
Rupert |
| 2nd | Cellars at Jasper Hill, VT
Alpha Tolman |
| 3rd | Uplands Cheese, WI
Extra-Aged Pleasant Ridge Reserve |

**TC: OPEN CATEGORY - WASHED RIND CHEESES -
MADE FROM COW'S MILK**

- | | |
|------------|--|
| 1st | Agropur Fine Cheeses, QC
OKA |
| 2nd | Agropur Fine Cheeses, QC
OKA CLASSIQUE |
| 3rd | Emmi Roth USA, WI
Roth's Private Reserve |

**TG: OPEN CATEGORY - WASHED RIND CHEESES -
MADE FROM GOAT'S MILK**

- | | |
|------------|--|
| 1st | FireFly Farms, MD
Cabra La Mancha |
| 2nd | Haystack Mountain Goat Dairy, CO
Haystack Mountain Red Cloud |
| 3rd | Briar Rose Creamery, OR
Lorelei |

**TS: OPEN CATEGORY - WASHED RIND CHEESES -
MADE FROM SHEEP'S OR MIXED MILKS**

- | | |
|------------|---|
| 1st | Hidden Springs Creamery, WI
Timber Coulee Reserve |
| 2nd | Grafton Village Cheese, VT
Bull Hill |
| 2nd | Hidden Springs Creamery, WI
Meadow Melody |
| 3rd | Grafton Village Cheese, VT
Bear Hill |

2014 JUDGES & PARTICIPATING CHEESE COMPANIES



AMERICAN
CHEESE
SOCIETY

TECHNICAL JUDGES

Marc Bates - Bates Consulting, Inc.

Marc Bates, of Bates Consulting LLC, is semi-retired after a 43 year career in the cheese, dairy and food industries. He managed the Washington State University Creamery for 27 years and has offered Cheesemaking Short Courses on the Pacific Coast in association with major universities in Washington, Oregon, Idaho and California for 28 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 currently resides in Cannon Beach, Oregon.

Bob Bradley - Ph.D., Retired, University of Wisconsin

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.

Jeff Broadbent - Ph.D., Utah State University

Dr. Jeff R. Broadbent is a professor of Food Science at Utah State University, where he also holds an administrative appointment as the Associate Vice President for Research and Associate Dean of Graduate Studies. Dr. Broadbent is an expert on the physiology and genetics of lactic acid bacteria used in cheesemaking, and has an extensive record of research and teaching on the biochemistry and enzymology of cheese flavor development. He has served as a judge for the Wisconsin Cheesemakers Association at the 2013 U.S. Cheese Championship and 2014 World Cheese Championship competitions.

MaryAnne Drake - Ph.D., North Carolina State University

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.

Nana Farkye - Ph.D., California Polytechnic State University

Dr. Nana Farkye graduated from the University of Ghana in 1980 with a Bachelor's degree (with honors) in Biochemistry and Nutrition. Then, he received M.S. and Ph.D. in Food Sciences and Nutrition from Utah State University in 1985 and 1986, respectively. Dr. Farkye is currently a Professor of Dairy Science at California Polytechnic State University where he has been since 1990. Prior to joining Cal Poly, he worked at the University College Cork, in Ireland. Dr. Farkye's research interests are in dairy chemistry and cheese technology. He has several published articles and book chapters on various aspects of cheese and dairy foods and holds U.S. and international patents on no-melt cheese technologies. He teaches courses in dairy chemistry and cheese and fermented milk foods. Dr. Farkye has been a previous judge for several cheese contests, including the American Cheese Society Judging and Competition, U.S. Championship Cheese Contest and World Championship Cheese Contest. Dr. Farkye has also offered his expertise as a consultant to dairy products manufacturers in the U.S. and abroad.

Charlsia Fortner - USDA

Charlsia Fortner is a Dairy Products Marketing Specialist with the U.S. Department of Agriculture, Agricultural Marketing Service, Dairy Programs. She is currently serving on a detail assignment with the USDA National Organic Program, where she is working on communications projects. With Dairy Programs, Charlsia works with the dairy industry to prepare and maintain U.S. grade standards for domestic dairy products, which includes a number of cultured dairy products. Charlsia also represents USDA as the Superintendent of the Collegiate Dairy Products Evaluation Contest, a role she has enjoyed for 14 years. The granddaughter of a dairy farmer and daughter of a food technologist, Charlsia's early family vacations often included a dairy meeting or a food trade show. Consequently, she has always had a keen interest in dairy foods. She continued a family tradition and earned a Bachelor of Science degree in Dairy Manufacturing and a Master of Science degree in Food Science and Technology from Mississippi State University. While at MSU, she studied dairy products evaluation for two years, and competed in the Collegiate Dairy Products Evaluation Contest with the 1986 First Place All Products Team.

Lisbeth Goddik - Ph.D., Oregon State University

Lisbeth Goddik, 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 Arbutnot Dairy Center. Current research projects include impact of terroir on Oregon cheeses and cost of artisan cheese production. She has judged cheese at three ACS competitions (Seattle, Portland, and Raleigh), at the world cheese competition in WIS, and in France.

Angelica Gutierrez - Iowa State University

Angelica Gutierrez is a graduate student at Iowa State University. She received two Bachelor of Science degrees in Consumer Food Science and Culinary Science in 2012, and she is currently completing her Master of Science in Food Science and Technology and will be graduating in summer 2014. The main focus of her research is investigating the effects of lipid oxidation initiators and the role of antioxidants on the development of oxidized flavor in fluid milk. In 2013 she participated in the Midwest Regional Collegiate Dairy Products Evaluation Contest where she placed 1st in butter, 2nd in milk, and 3rd in yogurt judging in the graduate student category. Following the regional competition, she participated in the National Collegiate Dairy Products Evaluation Contest where she also competed in the graduate student category and placed 1st in cottage cheese, milk and yogurt, 2nd in cheddar cheese, and 3rd in butter and ice cream judging, earning her the Genevieve Christen Graduate Student All Products Award. Angelica was one of two recipients of the 2013 John Brand Scholarship offered by Land O'Lakes. While serving as the Iowa Section Institute of Food Technologists Graduate Student Representative for the 2013 term, she was also awarded the organization's Outstanding Graduate Student Scholarship. She has participated in many dairy related research projects and activities and is an avid member of the Food Science Club, Dairy Products Evaluation Club and Minorities in Agriculture Natural Resources and Related Sciences organization.

Luis Jimenez-Maroto - Wisconsin Center for Dairy Research

Luis is a Food Engineer from the Monterrey Institute of Technology in Mexico, where his work as an intern in the Dairy Processing Lab seeded his fascination for cheese. He followed this fascination to the University of Wisconsin – Madison, where he obtained a Master's degree in Food Science working on the composition, functionality, and sensory profiles of Hispanic cheeses. Luis then

worked as a Sensory Scientist for PepsiCo International Mexico, while at the same time teaching Unit Operations and Dairy Processing Laboratories at the Monterrey Institute of Technology and Higher Education as an Adjunct Lecturer. But the allure of cheese is hard to ignore, and when the opportunity to come back to work in America's Dairyland presented itself, he seized it. Nowadays, Luis is the Sensory Coordinator for both the Wisconsin Center for Dairy Research, and the Food Science Department of the University of Wisconsin – Madison, where he works in both academic and industry-based research related to sensory science of cheese and dairy products. He is also involved in several short courses, including the Wisconsin Cheese Tech Short Course, Cheese Grading, The World of Cheese, and Milk Pasteurization. Luis has previously judged at the WMA World Championship Cheese Contest and the American Cheese Society Judging and Competition.

Kerry Kaylegian - Ph.D., Pennsylvania State University

Dr. Kerry E. Kaylegian is the Dairy Foods Research & Extension Associate at the Pennsylvania State University, Department of Food Science. Kerry provides technical support to the dairy industry and delivers outreach programs focused on improving the safety and quality of dairy products. Kerry received the 2013 Arthur W. Nesbitt Faculty Development Award for conducting a needs assessment to prioritize the development of outreach and training materials for the Pennsylvania dairy foods industry. Kerry directs and lectures in courses on dairy HACCP, pasteurizer operations, cheese making, dairy basics for artisan processors, and fundamentals of food science. She assists with the ice cream and cultured products short courses. Her research focuses on improving the functional and nutritional properties of milk fat as an ingredient. Kerry judges dairy products at several national competitions and is coach of the Penn State Collegiate Dairy Products Evaluation Team. 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.

Sarah Masoni - Oregon State University

Sarah Masoni has worked more than 25 years in the food industry in Quality Assurance, Manufacturing, and Product Development. Sarah traveled with her father and family through Europe in 1974 visiting farmstead cheese facilities and learning a great deal from her dad, Edmund A. Zottola, Professor Emeritus, U of MN, who started the Minnesota Farmstead Cheese Program in 1975. Sarah worked in a cheese shop in the 1980's that had over 200 cheeses. She also made semi-soft surface ripened cheeses while working at a small cheese factory in Tillamook Oregon. While attending Oregon State University she trained under Floyd Bodyfelt and competed in the 1985 International Dairy Products Judging Competition in Atlanta, placing 1st in butter and ice cream and 2nd in cottage cheese. Sarah was the number 3 judge over-all competing with 28 different universities. She graduated from Oregon State University with a Bachelor of Science Degree. Sarah has worked as a USDA inspector for the Cheese and Milk Re-grade program. She has previously been an executive board member for the Oregon Dairy Industries, and continues to participate in the ODI. Sarah currently is the Product and Process Development Manager for Oregon State University Food Innovation Center located in Portland, Oregon.

Max McCalman - Maître Fromager, MAXVOL, Inc.

Max McCalman is an advocate for artisanal cheese production and acts as consultant to the trade; he judges in cheese competitions in the United States and Europe, and is a frequent guest lecturer. He was America's first restaurant-based Maître Fromager. Max is an author of books and a writer for cheese publications. Max's first book: "The Cheese Plate" was nominated for awards by the James Beard Foundation and by the International Association of Culinary Professionals (IACP). His second book: "Cheese: A Connoisseur's Guide to the World's Best," an expansive reference on the world's finest cheeses and their wine pairings, won a 2006 James Beard Award; and his third book: "Mastering Cheese: Lessons For Connoisseurship from a Maître Fromager," won the 2011 "World's Best Book on Cheese" from Gourmand International World Cook Book Awards in Paris. His latest publication is McCalman's Wine and Cheese Swatchbook and features fifty of the world's greatest cheeses with his recommended wine partners for each.

Max has been awarded the title of Maître Fromager as designated by Le Guilde Internationale des Fromagers Confrérie de Saint-Uguzon, and in January 2011 was given an award from Les Trophées de l'Esprit Alimentaire (French Food Spirit Awards) for Entrepreneurship for 2010. Max joined New York City-based restaurant Picholine in 1994 where, as Maître d'Hotel, he created that restaurant's widely lauded cheese program with Chef-Proprietor Terrance Brennan. Soon after, he established the critically acclaimed cheese program at Artisanal Brasserie & Fromagerie, and then helped to create the Artisanal Premium Cheese Center, an on-line provider of premium cheeses that are made around the world. Picholine, Artisanal Bistro and the Artisanal Premium Cheese Center, all in New York City, are credited with being early adapters to build on-site "caves" to nurture cheeses to their peak stages of ripeness before making them available to the public. Max is a contributing editor to the leading cheese magazines: Culture and Cheese Connoisseur. McCalman is Chairman of the American Cheese Society's (ACS) Committee for Certified Cheese Professionals (CCP).

John Partridge - Ph.D., Michigan State University

John A. Partridge, Ph.D., 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 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. degree in Dairy Technology in 1980. John then moved to East Lansing to study for his Ph.D., which was completed in 1983, at which time he joined the faculty of the Department of Food Science and Human Nutrition (FSHN). Currently, John is jointly appointed as Associate Professor in the Departments of Food Science & Human Nutrition and Animal Science at Michigan State University. Throughout his career, he has served as the Advisor to the MSU Dairy Foods Complex, which includes a modern dairy plant, the "Dairy Store," teaching, research and extension laboratories. The MSU Dairy Plant manufactures ice cream and a variety of natural cheeses. John teaches courses in Unit Operations as well as Dairy Foods and is currently an Academic Advisor. In his role as Dairy Food 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 33 years and has been the Superintendent of the Michigan FFA Milk Quality Contest for 30 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.

George Patocka - Ph.D., University of Alberta

Dr. George Patocka is a Dairy Specialist in Alberta Dairy Research Unit at the Dept. of Agricultural, Food, and Nutritional Science, University of Alberta, Canada. He attended the Czech Technical University for his undergraduate work in Food Engineering, and earned his doctorate in Food Science at the University of Alberta. He is highly skilled in all aspects of industrial dairy processing. His research, focussing on processing and technological or physiological functionality of whey and the main whey components lactose and whey protein, has resulted in numerous publications, book chapters and conference presentations. As a professional member of the American Dairy Science Association he served as a Chair of the Committee on Sensory Evaluation of Dairy Products. He is a past Chair (2012) of Dairy Foods Division of the Institute of Food Technologists. His direct involvement in cheese evaluation includes his 17 years of coaching of the University of Alberta Dairy Judging Team. Currently he is a Board member of the Collegiate Dairy Products Evaluation Contest (CDPEC).

Moshe Rosenberg - Ph.D., University of California, Davis

Dr. Moshe Rosenberg received his B.Sc. from the Hebrew University in Jerusalem and his M.Sc. and D.Sc. degrees (Food Engineering and Biotechnology) from the Technion, Israel Institute of Technology. Moshe has been a faculty member at the Department of Food Science and Technology at UC Davis since 1990. Dr. Rosenberg's research program addresses topics related to: milk processing, cheesemaking, the development of quality attributes in cheese, cheese terroir

and regional origin of dairy and food products. Dr. Rosenberg's research is also focused on investigating the physico-chemical and microencapsulating properties of biopolymers and on using this knowledge in developing novel microcapsules and other devices for safe and effective delivery of nutrients through foods. Dr. Rosenberg teaches undergraduate and graduate courses in dairy chemistry & technology and in cheese chemistry, microbiology & technology. He instructs cheese making and milk processing courses to the American and International dairy industries and serves as a judge at national and international cheese contests. Dr. Rosenberg has published more than 100 scientific papers and has delivered numerous presentations at conferences and professional meetings all over the world.

Tonya Schoenfuss - Ph.D., University of Minnesota

Dr. Tonya Schoenfuss is an assistant professor at the University of Minnesota in the Department of Food Science and Nutrition. Her research focuses on cheese and dairy products, and she teaches Food Quality, Food Product Development and Dairy Product Chemistry and Technology courses. She was an industry judge for the Collegiate Dairy Product Evaluation Contest judging yogurt for 9 years. Dr. Schoenfuss currently coaches the collegiate dairy product evaluation team at the University of Minnesota. Additionally, she judges cheese and butter for the North Central Cheese Industries Association, The Upper Midwest Dairy Industries Association and the Wisconsin Cheese Makers Association.

Russell Smith - Dairy Australia

For the past 20 years, Russell 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 - Wisconsin Center for Dairy Research

Marianne is a graduate of UW-Madison with a degree in Foods Science. Marianne worked for the USDA-Dairy Division for 9 years, then joined Land O' Lakes as a QC specialist for 5 years. 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 has judged dairy products for numerous contests throughout her career. She coordinates the WI Master Cheesemaker program and provides technical support in regulatory matters.

Steve Zeng - Ph.D., Langston University

Dr. Steve Zeng is a Dairy Product Specialist and Chairman of Department of Agriculture & Natural Resources at Langston University, Oklahoma. His expertise is in dairy product processing, particularly in goat milk and cheese. His research interest has been in sub-clinical mastitis and its effect on composition of goat milk; the sensory quality and yield of cheese; and the quality, safety and shelf-life of goat milk products. With his industrial and academic experiences, he has conducted more than fifty cheesemaking workshops/schools in many states in the U.S. as well as in Kenya, China, Argentina, Armenia, and the Republic of Georgia. He has judged the ACS Judging and Competition, the United States Cheese Championship and the World Cheese Championship in the last six years.

AESTHETIC JUDGES

Ray Bair - Cheese Plus

Ray Bair is the owner of Cheese Plus, San Francisco's premier cheese and specialty food store. Ray's love for food began in his childhood as he foraged for fresh foods on his great-grandmother's farm learning to make fresh pasta, preserves and pastries for the family. Those formative years on the farm and in the kitchen made a marked impression upon his palate and imagination, fueling his quest for traditional foods and classic flavors. As a 30 year veteran of the restaurant and specialty grocery industry, Ray has traveled extensively throughout the United States and Europe visiting retail shops, wineries, dairies and food manufacturing facilities to expand his knowledge and appreciation of our collective culinary heritage.

Francesca di Donato - ACS CCP, Whole Foods

I was in school and on my way to becoming a Kindergarten school teacher when I discovered my love of cheese while working at Oakville Grocery. I promptly dropped out of college to pursue a career in the field of cheese and have never looked back. After leaving Oakville Grocery I took a position with Whole Foods Market where I have been employed for the last 11 years. This year I passed my CCP exam and was inducted into the Guild Internationale des Fromagers. I currently hold my dream job of Regional Cheese Buyer for WFM Nor Cal. and reside in Oakland Ca. where I enjoy dancing, reading, cooking, hiking and spending time with my friends and family in my spare time.

Gordon Edgar - Rainbow Grocery Co-Op

Gordon Edgar loves cheese and worker-owned co-ops, and has been combining both of these infatuations as the main cheese buyer for San Francisco's Rainbow Grocery Cooperative since 1994. Gordon has been a judge at numerous national cheese competitions, a board member for the California Artisan Cheese Guild, and has had a blog since 2002. His cheese memoir, Cheesemonger: A Life on the Wedge was published in 2010 and his next book, The United States of Cheddar will be out in 2015. He enjoys mold in the right places, good cheese stink, and washing his hands upwards of 100 times a day.

Janet Fletcher - Food Writer

Janet Fletcher is the author or co-author of more than two dozen books on food, beer and wine, including Cheese & Beer, Cheese & Wine and The Cheese Course. She writes a weekly cheese column for the San Francisco Chronicle and the "Cheese Focus" column for Specialty Food magazine. She is the recipient of three James Beard Awards and the IACP Bert Greene Award. Her writing on wine and food has appeared in numerous national magazines, including Saveur, Bon Appétit, Fine Cooking and Food & Wine. She teaches cooking and cheese-appreciation classes around the country.

Debbie Harris - New Seasons Market

Debbie Harris moved to Portland from rural Oregon. After several years in restaurant management she happened upon the world of specialty cheese, in the late 90's, at the well-loved grocery chain, Nature's Fresh NW. Debbie has spent the majority of her life in cheese at New Seasons Market, a Portland, OR based grocery chain. New Seasons Market sells over 700 varieties of cheese from esoteric importers, to tiny American artisan selections. They are proud to help support a vast number of local NW cheesemakers and support the knowledge, experience and friendliness of the cheese staff in the stores. Since 2000, Debbie has gone from the company's lone cheese manager, at the first location, to her current role where she runs the cheese program for New Season Market's 13 stores.

Kim Iannotti - Peterson Company

Kim Iannotti has worked for The Peterson Company for the past 8 years. She is and always has been passionate and focused on specialty cheese, since her beginnings at Pastoral Artisan Cheese, Bread and Wine in Chicago. She's still learning the ins and outs of importing and distribution, and every day she appreciates the wonderful opportunities she has to work closely with producers and affineurs from all over the US and the world.

Steve Jones - Cheese Bar

Steve began his cheesemongering career nearly 20 years ago, opening several cheese counters in the Midwest. In 2006 Steve launched his own retail business, Steve's Cheese, a small cheese counter in Northwest Portland. In March 2010, the business moved to Cheese Bar, a retail cheese counter and casual restaurant that offers a rotating menu built with artisan and farmstead products. Cheese Bar allows Steve to share his love of beer and beer/wine pairings. Steve's experience includes directing the cheese department for Provvista Specialty Foods Inc.; brokering for a group of Oregon artisan cheesemakers; and interning in affinage and marketing with Neal's Yard Dairy in London. As a consultant and instructor with the Food by Hand's The Craft and Business of Retailing Artisan Cheese seminar and the Cheese School of San Francisco, Steve has shared his enthusiasm for cheese and retail expertise with aspiring cheesemongers. He has also designed and led numerous classes in a variety of venues on cheese basics and cheese pairing. He is a founding member of The Wedge, Portland's Firkin Fest, the biannual Portland cheese festival, and in 2009 was half of the winning team in the American Cheese Society's (ACS) first annual Cheese Mongering competition. Steve's long background in beer exploration and pairing includes classes and collaborations with many microbreweries. Steve has served multiple times as a judge and as a presenter for the annual ACS Conference and Competition, as well as the American Dairy Goat Association, 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. In 2011, Steve competed with 40 cheesemongers from around the world to win the 2nd Annual Cheesemonger Invitational in Long Island, New York.

Sheri LaVigne - The Calf & Kid

Sheri LaVigne is the owner/lead cheesemonger of The Calf & Kid Artisan Cheese Shop in Seattle, WA. In just 4 years the shop has gained an impressive reputation for carrying the best and brightest cheeses available in the Pacific Northwest, served up with the highest level of customer service. Raised on a small farm in rural New Mexico, Sheri developed a deep love and appreciation for agriculture, homemade goods and Nubian goats at a very early age. The passion for cheese came later while living in New York City, frequenting the Bedford Cheese Shop in her neighborhood of Williamsburg, Brooklyn. Relocating to the Pacific Northwest brought the best of all worlds together in an urban environment that is closely tied to local, small food production. The rise of artisan cheesemaking and the lack of dedicated cheese counters in the area drove Sheri to open her modest shop in 2010. She now works closely with several Washington and Oregon based cheesemakers, curating a selection that boasts pride of the region and the stellar products available. Sheri hosts sold out educational cheese tasting courses and farm tours, and is in the process of opening a service-based cheese bar in the summer of 2014.

Emiliano Lee - Farmshop

Emiliano Lee is the Specialty Buyer, Forager & Educator for Farmshop in California and currently sits on the Board of Directors for the California Artisan Cheese Guild as Trade Vice President. Founding Farmshop's retail program in 2011, Emiliano has built a domestic cheese program with a heavy Californian focus, expanding that program throughout the Market, capturing a philosophy of showcasing seasonality through foods crafted by regional artisans. 2014 will see that expansion into the world of ecommerce. Coming from a long line of grocers, Emiliano's passion dates back to his childhood in Oakland stealing bites of Brie from the wheel in his father's desk drawer and later spending his allowance at the Creighton's old 6th Avenue Cheese Shop as a teen in San Francisco. First working with cheese in the late 1990's in Oakland, Emiliano established himself a decade later in Salt Lake City, Utah, where he was able to expand and share his knowledge of cheese and specialty food while learning the challenges of logistics and sourcing. During this time, Emiliano made certain to constantly hone his craft consulting with regional cheesemakers, assisting at local creameries, and briefly immersing himself abroad at Neal's Yard Dairy in London, UK. Emiliano has judged for the American Cheese Society since 2009, is a member of Culture Magazine's Editorial Advisory Board, and in 2013 helped kick off informal monthly gatherings for cheese professionals and their peers via the Norcal & Socal Cheese

Collective facebook groups. Emiliano participated in the inaugural 2010 Cheese Monger Invitational, has been a panelist and moderator at the Sonoma Valley Cheese Conference (2011) & ACS Conference (2011, 2014), and judged the Specialty Food Association SOFI Awards (2013) and Good Food Awards (2014).

Charlie Maki - Mazzaro's Market

Charlie Maki is currently the head cheesemonger, manager and buyer at Mazzaro's Italian Market in St. Petersburg FL. He is a single dad of 6 and 8 year old daughters who asked Santa this year for "cheese uniforms" so they could come to work with dad "to do the coolest thing ever!". In 2003 while volunteering at, then attending, the Institute of Culinary Education in NYC, Charlie was introduced to Artisanal Bistro and Fromagerie. He spent 2 years making cheese plates at Artisanal with some of the finest professionals in the industry, and an additional 2 years at the great Bedford Cheese Shop in Brooklyn, which solidified his love of the craftsmanship and artistry of the world's finest cheeses and the passions and personalities that come with it. Over the years Charlie has mongered at Cowgirl Creamery in DC; Whole Foods Market in Fairfax, VA and Raleigh, NC; and at St. James Cheese Company in New Orleans, LA. A love of the products and people that are drawn to and make a career of fine cheese and cheese mongering fuel Charlie's commitment to the world's specialty food industry and American artisan cheese and specialty foods, in particular.

Tripp Nichols - Formaggio Kitchen

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. In the five years he has worked at Formaggio Kitchen, Tripp has worn many hats while 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!

Patty Peterson - Larry's Market

Patty Peterson grew up in the specialty food business. Her father, Larry, purchased a corner store that delivered groceries to Milwaukee's elite in 1970. Within a year, he started bringing specialty foods to Wisconsin and became a leader in selling, at the time, unknown products at 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 a focus on imported products to local, handmade products, specializing in Wisconsin artisan and farmstead cheeses. Today, Larry's Market is owned by Patty's brother, Steve, and 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. For the past several years, Patty has been committed to championing American artisan cheeses. She enjoys working with local Wisconsin cheesemakers and, along with Steve, has helped many new cheesemakers get their product to market. As a dedicated member of ACS since 2003, she has attended every conference and was co-chair of six Festivals of Cheese. Patty is honored to be selected as a judge again this year.

Mary Quicke - Quickes Traditional Ltd.

Mary Quicke runs J G Quicke & Partners, and Quickes Traditional Ltd an 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 traditional cheese, with a flavour that is complex, balanced and with a long finish. Quicke's Traditional Cheddar Cheese is the largest British naturally matured traditional cheddar maker, selling to wholesalers and the independent market, and to export, mainly US and Australia. Quicke's cheeses consistently win trophies at major cheese competitions in the UK. The 1500 acre farm that has 500 cows grazing outside for 10-11 months a year, also grows crops to feed the cows, to sell and to support wildlife in extensive environmental schemes. The business employs 33 people in Newton St Cyres, Exeter, Devon, England. Mary has various interests across the food, farming and wildlife sectors. She was awarded MBE for contribution to farming & cheesemaking in 2005. She was the President of Devon County Show in 2012; the Past chairman of 300 Cow Club; the longest serving director of Devon Grain; a committee member of Slow Food Devon Convivium; and the Founder Vice chairman of Maize Growers Association. Additionally, Mary has been a judge at World Cheese Awards, Bath & West Show, British Cheese Awards & at the ACS Judging and Competition. Quicke's cheese consistently wins prizes at cheese competitions in the UK.

Connie Rizzo - DeLaurenti Specialty Foods

Connie Rizzo was born to an immigrant Italian father and a mother from a small Iowa family farm. She was exposed at an early age to healthy home cooking and often ethnic rich foods. After 18 years of putting her college degree to practice in the counseling field she decided to follow a different passion, that of food; which in turn led her to the door of DeLaurenti Specialty Food and Wine in Seattle, WA. Connie has been a cheesemonger at DeLaurenti for 23 years; 16 of those years have been as the cheese buyer. She has continued the DeLaurenti legacy of being the premier cheese shop in Seattle in the ever popular and famous Pike Place Market. Buying cheese and managing a case of 300 plus cheeses is but a fraction of what Connie does. Inspiring passion in fellow cheesemongers, championing cheesemakers, and educating customers are all delights and challenges she embraces. She has been an integral part of the team at DeLaurenti creating and promoting the Seattle Cheese Festival for 8 years (2005 - 2012) that gave a spotlight to the artisan cheese community worldwide. Her responsibilities for the festival included organizing the seminars which brought in such cheese notaries as the late Daphne Zepos, Herve Mons, Luigi Guffanti, Debra Dickerson and a host of other personalities du fromage. Connie has also taught a community artisan cheese class at the local Seattle Community College and participated in the community at various charitable events.

Chutharat Sae Tong - Cheese Board Collective

Chutharat Sae Tong got into cheese not in the most straight forward way. Born across the pond in Thailand, the cheese world was furthest from her childhood memories of tropical fruits, beaches and sunshine. She then slowly zigzagged her way closer when she moved to the US, eventually landing in the Bay Area for college. The world of Architecture got in the way for a few years after college, then smack, Chutharat not only discovered cheese but got smeared every which way in it. After working as a cheesemonger and buyer for the last eight years, cheese envelops her everyday life, waking up always tasting, experiencing and learning about the world of cheese.

Kathleen Shannon Finn - Cheese Diva

Kathleen Shannon Finn was born in San Francisco and has lived in the San Francisco Bay Area all her life. She is former Cheese Category Manager for a specialty distributor in northern California; past president of the American Cheese Society; Garde et Juré and maitre fromager in the Guilde des Fromagers Confrérie de Saint-Uguzon. Kathleen has judged Aesthetics for the American Cheese Society Judging and Competition and the British Cheese Awards. In 2009, she was presented with an American Cheese Society Lifetime Achievement Award. In addition to cheese distribution and sales, her career has focused on retailer-centered cheese education programs.

Carlos Souffront - Andronico's Community Market and A.G. Ferrari Foods

Carlos Souffront has spent the whole of his professional career working with cheese. From his first job working for the Michigan specialty grocer the Merchant of Vino; to his formative tenure as buyer within the Zingerman's Community of Businesses; to his current role purchasing for two of the Bay Area's most esteemed and long-established specialty food chains, Andronico's Community Market and A.G. Ferrari Foods; 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 Souffront's 2nd time judging at the ACS Judging and Competition.

Sue Sturman - Academie Opus Caseus

Sue Sturman has been in the food and hospitality industry for more than 30 years. Her career in cheese began in Paris, where she lived for six years and studied classical French cuisine and pastry at the Ritz-Escoffier Ecole de Gastronomie Française at the famed Paris Ritz, subsequently serving as Assistant Director of the school. Later, she founded epicurean catering, offering gourmet food prepared onsite for clients in and around Paris. In New York from 2002 to 2008, Sue taught cooking classes and cheese classes at Murray's, Agata and Valentina, and Sur la Table. She served as Marketing and Development consultant for the New York State Farmstead & Artisanal Cheese Makers' Guild. As Chair of the American Cheese Society's Certified Cheese Professional™ program she led the development of a national certification exam; the Body of Knowledge, a searchable database of cheese education; and a study guide bibliography. In addition, she is a frequent presenter at ACS national conferences. In 2011, Susan was inducted into the Guilde Internationale des Fromagers with the rank of Garde et Juré. She has served as a cheese judge at the French national Concours Générale Agricole at the Salon du Fromage in Paris and at the ACS Judging and Competition. She has written for Cheese Connoisseur and Deli Business magazines, and has been a frequent guest on Heritage Radio Network's Cutting the Curd radio show. In late 2012, Sue joined the Mons team and created the Academie Opus Caseus with Laurent Mons, offering a French curriculum of professional development programs in English in both France and the United States. The Academie is currently the only school to be designated an ACS CCP™ Authorized Education Center. The Academie currently offers courses in France at Mons Fromagerie, in the United States at Jasper Hill Farm, and in collaboration with the School of Artisan Food in the UK.

Laura Werlin - Author

Laura Werlin is one of the country's foremost authorities on cheese. She is the award-winning author of six books on the subject, is a sought-after speaker and spokesperson for consumer and trade organizations, and is a frequent television and radio guest. An expert in cheese and wine pairing and in particular American artisan cheese, Werlin received the prestigious James Beard award for her book The All American Cheese and Wine Book and a James Beard nomination for her book, Laura Werlin's Cheese Essentials. Following on the heels of her comfort food book, Grilled Cheese, Please!, her second book on the world's best sandwich, Werlin's most recent book is Mac & Cheese, Please!. Her first book, The New American Cheese was the first book of its kind to shine the spotlight on American cheeses and cheesemakers and presaged the now thriving American cheesemaking landscape. Laura has been featured on numerous television and radio segments across the country and writes for national magazines including Food & Wine, Saveur, and Everyday with Rachael Ray. She is known for her approachable yet authoritative teaching style and is frequently asked to conduct cheese and wine pairing, cheese education, and cooking classes across the country. Laura is a recent inductee into the prestigious Guilde des Fromagers and serves as the president of the American Cheese Education Foundation, an arm of the American Cheese Society of which she has been a member for sixteen years. When she is not eating or teaching about cheese, she can be found jogging on the streets of San Francisco, where she lives, or hiking in the mountains, which she loves.

PARTICIPATING COMPANIES

Achadinha Cheese Company

750 Chileno Valley Rd.
Petaluma, CA 94952
(707) 763-1025
www.achadinha.com

Agropur Fine Cheeses

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

Alcea Rosea Farm

575 Hollyhock Lane
Templeton, CA 93465
(805) 423-6662
www.alcearoseafarm.com

Aleamar Cheese Company

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

Alouette Cheese USA llc

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(717) 355-8760
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www.ancientheritagedairy.com

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Jersey City, NJ 07305
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www.sincerelybrigitte.com

Annabella Creamery, Inc.

1804 Kristy Court
Longmont, CO 80504
(305) 510-0054
www.annabellacreamery.com

Arena Cheese Inc.

PO Box 136 300 Hwy 14
Arena, WI 53503
(608) 753-2501
arenacheese.com

Arthur Schuman Inc

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(973) 787-8821
<http://www.arthurschuman.com>

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Au Sable Forks, NY 12912
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www.asgaardsfarm.com

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Unit 1
Mississauga, ON L5T 2X9
Canada
(905) 696-2776
www.finica.com

Atalanta Corporation/Quality Cheese Inc.

111 Jevlan Dr.
Vaughan, ON L4L 8C2
Canada
(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

Ballard Cheese llc

1764 South 2100 East
Gooding, ID 83330
(208) 308-4611
www.Ballardcheese.com

Beecher's Handmade Cheese

104 Pike St
Suite 200
Seattle, WA 98101
(206) 971-4121
www.beecherscheese.com

Beehive Cheese Company LLC

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Suite 8
Uintah, UT 84405
(801) 476-0900
www.beehivecheese.com

Belfiore Cheese Company

2031 2nd Street
Berkeley, CA 94710
(510) 540-5500
www.belfiorecheese.com

BelGioioso Cheese Inc.

4200 Main Street
Green Bay, WI 54311
(928) 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

Big Picture Farm

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Townshend, VT 05353
8022210547
www.bigpicturefarm.com

Birchrun Hills Farm

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

Black Sheep Creamery

345 Bunker Creek Road
Chehalis, WA 98532
(360) 520-3397
www.blacksheepcreamery.com

Bleating Heart Cheese

2807 Pleasant Hill Rd.
Sebastopol, CA 95472
(858) 245-1682
www.bleatingheart.com

Blythedale Farm, Inc.

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Corinth, VT 5039
(802) 439-6575

Bonnie Blue Farm

257 Dry Creek Road
Waynesboro, TN 38485
(931) 722-4628
bonniebluefarm.com

Boone Creek Creamery

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Lexington, KY 40509
(859) 402-2364
www.boonecreekcreamery.com

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(802) 933-2749
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Branched Oak Farm

17015 NW 70th St.
Raymond, NE 68428
(402) 783-2124
www.branchedoakfarm.com

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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

Brunkow Cheese

17975 County Hwy F
Darlington, WI 53530
(608) 776-3716
www.Brunkowcheese.com

Burnett Dairy Cooperative

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

Cabot Creamery Cooperative

193 Home Farm Way
Waitsfield, VT 5673
(802) 496-1260
www.cabotcheese.coop

Calabro Cheese Corporation

580 Coe Ave
East Haven, CT 6512
(203) 469-1311
www.calabrocheese.com

Calkins Creamery

288 Calkins Road
Honesdale, PA 18431
(570) 729-8103
calkinscreamery.com

Capriole

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

Carr Valley Cheese Co., Inc.

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(608) 986-2781
www.carrvalleycheese.com

Cato Corner Farm, LLC

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(860) 537-3884
www.catocornerfarm.com

Caves of Faribault

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(507) 334-5260
www.cavesoffaribault.com

Cedar Grove Cheese

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(608) 546-5284
<http://www.cedargrovecheese.com>

Cellars at Jasper Hill

PO Box 272
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Greensboro, VT 5841
(802) 533-2566
cellarsatjasperhill.com

Central Coast Creamery

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Suite C-3
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(805) 624-1968
www.centralcoastcreamery.com

Chapel Hill Creamery

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

Chapel's Country Creamery

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Easton, MD 21601
(410) 820-6647
www.chapelscreamery.com

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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

Clock Shadow Creamery

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

Coach Farm

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coachfarm.com

Cobb Hill Cheese

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Hartland, VT 5048
(802) 436-1333
cobhillcheese.com

Consider Bardwell Farm

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

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CooperstownCheeseCompany.com

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Cows Creamery

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www.dairygoddess.com

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(219) 394-2025
www.fofarms.com

Farms For City Kids Foundation

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(802) 484-1226
sbfcheese.org

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(573) 875-0706
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<http://www.goldcreekfarms.com>

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(440) 834-7289
www.greatlakescheese.com

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www.greendirtfarm.com

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Gunn's Hill Artisan Cheese

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Canada
(519) 424-4024
www.gunnshillcheese.ca

Hawaii Island Goat Dairy

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Honokaa, HI 96727
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Heber Valley Artisan Cheese

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(608) 634-2521
www.hiddenspringscreamery.net

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(715) 669-5230
www.hollandsfamilycheese.com

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(608) 987-3259
hookscheese.com

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(801) 558-7963

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jakesgoudacheese.com

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(608) 325-3021
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Kokoborrego Cheese Company

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(614) 657-8559
www.kokoborrego.com

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www.kurtwoodfarms.com

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www.alexisdeportneuf.com

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Albany, OR 97321
(541) 740-6835

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(716) 823-6262
www.greatcheese.com

Lactalis American Group - Belmont

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Belmont, WI 53510
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Lactalis U.S.A., Inc.

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Merrill, WI 54452
(715) 675-3326

Latte Da Dairy

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(817) 832-8686
www.lattedadairy.com

Laura Chenel's Chevre

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(707) 996-4477
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lazyladyfarm.com

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Canada
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www.cheeseworks.ca

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(203) 287-8477

Loveras Market

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(918) 470-2175
www.loverasmarket.com

Mackenzie Creamery

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Hiram, OH 44234
(440) 226-0772
www.mackenziecreamery.com

Many Fold Farm

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Chattahoochee Hills, GA 30268
(770) 463-0677
<http://www.manyfoldfarm.com>

Maple Leaf Cheese Coop.

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Monroe, WI 53566
(608) 934-5713

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8024409950
www.maplebrookvt.com

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(618) 664-1110

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(707) 996-4477
www.marinfrenchcheese.com

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(518) 497-6644
www.mccadam.coop

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Galax, VA 24333
(276) 236-2776
meadowcreekdairy.com

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413-455-7732
meadowburnfarm.com

Meadowood Farms

5157 Ridge Rd
Cazenovia, NY 13035
(315) 212-6498

Meister Cheese Company

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1160 Industrial Drive
Muscoda, WI 53573
(608) 739-3134
www.meistercheese.com

Miceli Dairy Products

2721 East 90th St
Cleveland, OH 44104
(440) 241-3975
www.miceli-dairy.com

**Michigan State University
Dairy Store**

474 S. Shaw Lane
1118 South Anthony Hall
East Lansing, MI 48824
(517) 898-6036
dairystore.msu.edu

Milton Creamery LLC

202 East Hwy 2
Milton, IA 52570
(641) 656-4094
www.miltoncreamery.com

Monroe Cheese Studio

554 Dickey Hill Rd.
Monroe, ME 4951
(207) 323-2664

Montchevre-Betin, Inc.

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Suite 201
Rolling Hills Estates, CA 90274
(310) 541-3520
www.montchevre.com

MouCo Cheese Company

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Fort Collins, CO 80524
(970) 498-0107
www.MouCo.com

Mountain Lodge Farm

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eatonville, WA 98328
(206) 853-8014
mountainlodgefarm.com

Mozzarella Company

2944 Elm St.
Dallas, TX 75226
(214) 741-4072
www.mozzco.com

Mt Townsend Creamery

338 Sherman Street
Port Townsend, WA 98368
(360) 379-0895
www.mttownsendcreamery.com

Mt. Mansfield Creamery, LLC

730 Bliss Hill Rd.
Morrisville, VT 5661
(802) 888-7686
www.mtmansfieldcreamery.com

Mt. Sterling Cheese Co-op

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Mt. Sterling, WI 54645
(608) 734-3151
www.buymtsterlinggoatcheese.com

Murray's Cheese

254 Bleecker St.
New York, NY 10014
(212) 243-3289
http://www.murrayscheese.com

Nature's Harmony Farm

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(706) 436-1852
www.naturesharmonyfarm.com

Neighborly Farms of Vermont

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Randolph Center, VT 5061
(802) 728-4700
www.neighborlyfarms.com

Nettle Meadow

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Warrensburg, NY 12885
(518) 623-3372
www.nettlemeadow.com

Nicasio Valley Cheese Co.

999 Andersen Drive
Suite #155
San Rafael, CA 94901
(415) 451-3500
www.nicasiocheese.com

Nicolau Farms

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Modesto, CA 95358
(209) 538-4558
www.nicolaufarms.com

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(608) 634-3199
www.nordiccreamery.com, www.
wisconsinbutter.com

North Valley Farms Chèvre, Inc.

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Cottonwood, CA 96022
(530) 347-7151
www.northvalleyfarms.com

Nuestro Queso, LLC

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Kent, IL 61044
(815) 546-8392
www.nuestroqueso.com

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10040 State Highway 120
Oakdale, CA 95361
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www.oakdalecheese.com

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www.ochoasqueseria.com

Old Chatham Sheepherding Company

PO Box 184
155 Shaker Museum Road
Old Chatham, NY 12136
(518) 794-7733
www.blacksheepcheese.com

Old Europe Cheese, Inc.

1330 E. Empire Ave.
Benton Harbor, MI 49022
(269) 925-5003
www.oldeuropecheese.com

Oolite Cheese Company

103 East 100 South
Manti, UT 84642
(714) 588-1844
www.oolitecheesecompany.com

Oregon State Creamery

Oregon State University Dept. of Food
Science
100 Wiegand Hall
Corvallis, OR 97331
(541) 737-3038
oregonstate.edu/dept/foodsci/

Orland Farmstead Creamery

4721 County Rd. L
Orland, CA 95963
5308652912
orlandfarmstead.com

P A Bowen Farmstead

15701 Doctor Bowen Rd
Brandywine, MD 20613
(301) 579-2727
pabowenfarmstead.com

Parish Hill Creamery

131 West Parish Road
Westminster West, VT 05346
(802) 324-4201
www.parishhillcreamery.com

Parmalat Canada

490 Gordon Street
Winchester, ON K0C 2K0
Canada
(613) 229-1274

Pedrozo Dairy

7713 Co. Rd. 24
Orland, CA 95963
(530) 514-3837
realfarmsteadcheese.com

Pennyroyal Farm

PO Box 714
Boonville, CA 95415
(707) 895-2410
www.pennyroyalfarm.com

Pine River Pre-Pack, Inc.

10134 Pine River Road
Newton, WI 53063
(920) 726-4216
www.pineriver.com

Plymouth Artisan Cheese

106 Messer Hill Rd.
Plymouth, VT 05056
(802) 672-3650
www.plymouthcheese.com

Point Reyes Farmstead Cheese Co.

P.O. Box 9
14700 Highway 1
Point Reyes, CA 94956
(415) 663-8880
www.pointreyescheese.com

Pugs Leap

5880 Carroll Road
Petaluma, CA 94952
(707) 876-3300
www.pugsleap.com

Pure Luck Farm and Dairy

3000 Martin Road
Dripping Springs, TX 78620
(512) 917-2803
www.purelucktexas.com

Red Clay Gourmet

3720 Will Scarlet Rd.
Winston Salem, NC 27104
(336) 558-5905
www.redclaygourmet.com

Redwood Hill Farm & Creamery

2064 Gravenstein Hwy. North
Bldg. 1, Suite 130
Sebastopol, CA 95472
(707) 478-7371
www.redwoodhill.com

Reichert's Dairy Air

1022 Quebec St.
Knoxville, IA 50138
(641) 218-4296
www.reichertsdairyair.com

Rising Sun Farms

5126 S. Pacific Hwy
Phoenix, OR 97535
(541) 535-8331
www.risingsunfarms.com

Rivers Edge Chevre LLC

6315 Logsdon Rd.
Logsdon, OR 97357
(541) 444-1362
www.threeringfarm.com

Robinson Farm

P.O. Box 94
42 Jackson Rd.
Hardwick, MA 1037
(413) 896-1407
www.robinsonfarm.org

Roelli Cheese Company Inc.

15982 Hwy 11
Shullsburg, WI 53586
(608) 965-3625
www.roellicheese.com

Rogue Creamery

PO Box 3606
311 N Front Street
Central Point, OR 97502
(541) 665-1155
www.roguecreamery.com

Ruggles Hill Creamery

PO Box 477
670 Ridge Road
Hardwick, MA -1037
(978) 287-5005
www.ruggleshill.com

Rumiano Cheese Company

P.O. Box 863
1629 County Road E.
Willows, CA 95988
(530) 934-5438
www.rumianocheese.com

Sage Farm Goat Dairy

2248 West Hill Rd.
Stowe, VT 5672
(802) 760-0943
www.sagefarmgoatdairy.com

Sand Hill Dairy

3500 Trento Ln
Fallon, NV 89406
(775) 745-9115

Saputo Dairy Products Canada G.P.

2365 chemin Côte de Liesse
Montreal, QC H4N 2M7
Canada
(514) 328-3466
www.saputo.ca

Saputo Specialty Cheese

3018 Helsan Drive
Richfield, WI 53076
(262) 677-6948

Sartori Company

107 N. Pleasant View Road
Plymouth, WI 53073
(920) 449-7959
www.sartoricheese.com

Saxon Cheese, LLC

855 Hickory Street
PO Box 206
Cleveland, WI 53015
(920) 693-8500
www.saxoncreamery.com

Schoch Family Farmstead

10995 Assisi Way
Salinas, CA 93907
(831) 214-6760
schochfamilyfarm.com

September Farm Cheese

5287 Horseshoe Pike
P.O. Box 127
Honey Brook, PA 19344
(610) 273-3552
www.septemberfarmcheese.com

Sequatchie Cove Creamery

PO Box 624
Sequatchie, TN 37374
(423) 619-5867
www.sequatchiecovefarm.com

Shadagee Farmstead

2420 Shadow Lake Rd
Craftsbury Common, VT 5827
(802) 586-2879

Shadow Brook Farm's - Dutch Girl Creamery

2201 West Denton Rd.
Lincoln, NE 68523
(402) 499-7584
www.shadowbrk.com

Shamrock Artisan Goat Cheese

24225 Reynolds Hwy
Willits, CA 95490
(707) 459-2363

Shelburne Farms

1611 Harbor Road
Shelburne, VT 5482
(802) 985-8686
www.shelburnefarms.org

Shepherds Dairy Products

4967 Heidi Way
Erda, UT 84074
(801) 518-2255
www.shepherdscheese.com

Shepherd's Way Farms

8626 160th St E
Nerstrand, MN 55053
(507) 663-9040
www.shepherdswayfarms.com

Sierra Cheese Manufacturing Company Inc.

916 S. Santa Fe Ave.
Compton, CA 90221
(310) 635-1216
www.sierracheese.com

Sierra Nevada Cheese Company

6505 County Rd. 39
Willows, CA 95988
(530) 934-8660
www.sierranevadacheese.com

Snowville Creamery LLC

32623 State Route 143
Pomeroy, OH 45769
(740) 698-2340
www.snowvillecreamery.com

Sorrento Lactalis

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

Southwest Cheese LLC

1141 Curry Rd
Clovis, NM 88102
(575) 742-9214
www.southwestcheese.com

Springside Cheese Corp

7989 Arndt Rd
Oconto Falls, WI 54154
(920) 829-6395
www.springsidecheese.com

Sprout Creek Farm

34 Lauer Road
Poughkeepsie, NY 12603
(845) 485-9885
www.sproutcreekfarm.org

Standard Market

333 E Ogden Ave
Westmont, IL 60659
(773) 816-6545
www.standardmarket.com

Sweet Grass Dairy

19635 US Hwy 19 North
Thomasville, GA 31792
(229) 227-0752
www.sweetgrassdairy.com

Swiss Valley Farms

11744 Edgewood Ave.
Monona, IA 52159
(563) 539-7227

The Artisan Cheese Exchange

703 N. 8th Street, Suite 300
Sheboygan, WI 53081
(920) 803-8100
www.cheese-exchange.com

The Epicurean Connection

122 West Napa Street
Sonoma, CA 95476
(707) 935-7960

Sheana Davis

The Farm at Doe Run
324 Hicks rd.
Coatesville, PA 19320
(610) 384-1900

The Grey Barn and Farm

22 South Rd
Chilmark, MA 02353
(508) 645-4854
www.thegreybarnandfarm.com

Thistle Hill Farm

107 Clifford Rd.
North Pomfret, VT 5053
(802) 457-9349
www.thistlehillfarm.com

Three Graces Dairy, LLC

335 Milky Way
Marshall, NC 28753
(828) 656-2195
www.3gracesdairy.com

Tillamook County Creamery Assoc.

4185 Highway 101 N.
Tillamook, OR 97141
(503) 812-9327

Tomales Farmstead Creamery

5488 Middle Rd
tomales, CA 94971
(707) 878-2041
www.tolumafarms.com

Toscana Cheese Company

575 Winsor Drive
Secaucus, NJ 07094
(201) 617-1500
www.toscanacheese.com

Traders Point Creamery

9101 Moore Rd
Zionsville, IN 46077
(317) 733-1700
www.traderspointcreamery.com

Trickling Springs Creamery

2330 Molly Pitcher Hwy.
Chambersburg, PA 17202
(717) 709-0711
www.TricklingSpringsCreamery.com

Twig Farm

2575 South Bingham Street
West Cornwall, VT 05778
(802) 462-3363
twigfarm.com

Union Star Cheese

7742 County Road II
Fremont, WI 54940
(920) 716-2542
unionstarcheese.com

**University of Connecticut Dept. of
Animal Science Creamery**

3636 Horsebarn Hill Rd. Ext.
Storrs, CT 06269
(860) 486-0567
http://www.animalscience.uconn.edu

Uplands Cheese

5023 State Rd 23
Dodgeville, WI 53533
(608) 935-5558
www.uplandscheese.com

Upper Canada Cheese Company

4159 Jordan Road
Jordan, ON L0R 1S0
Canada
(905) 562-9730
www.uppercanadacheese.com

V&V Supremo Foods

1934 W. 21st. St.
Chicago, IL 60608
(312) 287-1859
http://vvsupremo.com

Valley Ford Cheese Company

P.O. Box 382
Valley Ford, CA 94972
(707) 529-0836
www.valleyfordcheeseco.com

Vella Cheese Company

315 2nd St. E.
Sonoma, CA 95476
(707) 938-3232
vella@vellacheese.com

Vermont Creamery

P.O. Box 95
Websterville, VT 05678
(802) 479-9371
www.vermontcreamery.com

Vermont Farmstead Cheese Company

PO Box 6
South Woodstock, VT 05071
(802) 457-9992
www.vermontfarmstead.com

Victory Hill Farm

200444 County Road F
Scottsbluff, NE 69361
(308) 641-8429
www.vhfarm.com

Vintage Cheese of Montana

1414 West Koch St.
Bozeman, MT 59715
(406) 579-5125
www.Mountina.com

von Trapp Farmstead LLC

251 Common Rd
Waitsfield, VT 5673
(802) 310-1349
www.vontrappfarmstead.com

Weirauch Farm & Creamery

PO Box 538
Penngrove, CA 94951
707-217-2879
weirauchfarm.com

Westfield Farm

28 Worcester Rd.
Hubbardston, MA 1452
(978) 928-5110
www.chevre.com

Widmers Cheese Cellars

P.O. Box 127
214 W Henni St
Theresa, WI 53091
(920) 488-2503
www.widmerscheese.com

Wiebe Dairy

2932 Goldenrod
Durham, KS 67438
(620) 732-2846
www.jasonwiebedairy.com

Willamette Valley Cheese Company

8105 Wallace Rd. NW
Salem, OR 97304
(503) 399-9806
www.wvcheeseco.com

Willapa Hills Cheese

PO Box 274
Doty, WA 98539
(206) 412-2713
www.willapahillscheese.com

Winter Park Dairy

4501 Howell Branch Road
Winter Park, FL 32792
(407) 671-5888
www.winterparkdairy.com

Wolf Meadow Farm

91 High Street
Amesbury, MA 1913
(978) 201-1606
www.wolfmeadowfarm.com

Woodcock Farm Cheese Comp.

30 Woodcock Ln, PO Box 21
weston, VT 5161
(802) 824-6135

Yarmuth Farms

1100 Summit Ave East
seattle, WA 98102
(206) 409-1374
www.yarmuthfarms.com

Yellow House Cheese, LLC

9733 Wooster Pike
Seville, OH 44273
(330) 769-9733
www.yellowhousecheese.com

Yellow Springs Farm Ilc

1165 Yellow Springs Rd
Chester Springs, PA 19425
(610) 827-2014
www.yellowspringsfarm.com

Zingerman's Creamery

3723 Plaza Drive
Ann Arbor, MI 48108
(734) 929-0500
www.zingermanscreamery.com