



Winners of the 2001 American Cheese Society's Annual Cheese Competition

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Winners

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Only

Raw Milk



Best of Show
awarded to
Pleasant Ridge Reserve
Uplands Cheese Inc.
Michael Gingrich
<http://www.uplandscheese.com/>



U - Aged Goat's Milk Cheese

UO - Open Category

1st	Vermont Bonne-Bouche	Vermont Butter & Cheese
2nd	Crottin	Doeling Dairy
3rd	Old Kentucky Tomme	Capriole, Inc.

D - American-Made International Style

DC - Open Category, Cow's Milk

1st	Mezzo Secco	Vella Cheese Company
2nd	Knight's Vail	Roth Kase USA, Ltd.
3rd	Raclette	Roth Kase USA, Ltd.

DD - Dutch Style Combined: Cow's, Goat's, or Sheep Milk (Gouda, Edam, etc.)

1st	Gouda	Oakdale Cheese & Specialties
1st	Gouda	Calpoly Creamery

DG/DS - Open Category, Goat's, Sheep's, or Mixed Milks

1st	Summertomme	Willow Hill Farm
2nd	Capriati Crottin	Fromagerie Tournevent

C - American Originals

CC - Open Category: Cow's Milk

1st	O/R Muenster	McCadam Cheese Company, Inc.
2nd	Schloss	Marin French Cheese
3rd	San Joaquin Gold	Fiscalini Farms

CG - Open Category: Goat's Milk

1st	Mt St Francis	Capriole Inc.
2nd	Marble Mountain	Cypress Grove Chevre
2nd	Teleme	Redwood Hill Farm
2nd	Shepherd's Cheese	Yerba Santa Dairy

CJ - Monterey Jack: All Milks

1st	Monterey Jack	Tillamook County Creamery Association
1st	Hanford Jack	Fagundes Old-World Cheese

F - Blue Mold Cheese

FC - Blue-Veined Cow's Milk

1st	Great Hill Blue	Great Hill Dairy, Inc.
2nd	Berkshire Blue	South Mountain Products
3rd	Gorgonzola	Belgioioso Cheese, Inc.

FG - Blue-Veined Goat's Milk

1st	Classic Blue Log	Westfield Farm
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R - Butters

RC/RG - Cow's or Goat's Milk

1st	Goat Milk Butter	Mt. Sterling Cheese
2nd	Vermont Cultured Butter	Vermont Butter & Cheese

E - Cheddars

EY - Aged Less Than 9 Months, Cow's Milk

1st	VT Cheddar	Cabot Creamery
2nd	Cheddar	McCadam Cheese Company, Inc.
3rd	Daisy	Vella Cheese Company

EF - Flavor Added: Any Age

1st	Flavored Cheddar-Five Peppercorn	Cabot Creamery
2nd	Cheddar	Spring Hill Jersey Cheese
3rd	Flavored Cheddar-Garlic & Herb	Cabot Creamery

EG - Aged Less Than 9 Months: Goat's Milk

1st	Cheddar	Cypress Grove Chevre
1st	Raw Goats Milk Cheddar	Stickney Hill Dairy

S - Cheese Spreads**SC/SG/SS - Open Category: Cow's, Goat's or Sheep's Milk**

1st	Torta	Old Chatham Shepherding Company
2nd	Garlic Herbs	Harley Farms/Sea Stars Goat Cheese
3rd	Cheese Spread	Spring Hill Jersey Cheese

Q - Cultured Cheese Products**QC - Cow's Milk**

1st	Labne	Karoun Dairies, Inc.
2nd	Crème Fraiche	Kendall Farms
2rd	Crème Fraiche	Bellwether Farms

QG/QS - Combined:Goat's or Sheep's Milk

1st	Yogurt	Redwood Hill Farm
2nd	Fromage Blanc	Fromagerie Belle Chevre
2rd	Sheep's Milk Yogurt	Old Chatham Shepherding Company

M - Farmhouse Cheese**MC - Open Category: Cow's Milk**

1st	Pleasant Ridge Reserve	Uplands Cheese Inc.
2nd	Orb Weaver VT Cave Aged	Orb Weaver Farm
3rd	Sareanah	Three Sisters Farmstead Cheeses

MG - Open Category: Goat's Milk

1st	Basket Molded Chevre	Pure Luck Grade A Goat Dairy
2nd	Harvest Cheese	Hillman Farm
3rd	Botana	Sweet Grass Dairy

MS - Open Category: Sheep's Milk

1st	Trade lake Cedar	Love Tree Farmstead Cheese
2nd	San Andreas	Bellwether Farms

IC - Feta Cheese**IC - Cow's Milk**

1st	Feta	Karoun Dairies, Inc.
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IG - Goat's Milk

1st	Raw Milk Feta	Doeling Dairy
2nd	Feta	Pure Luck Grade A Goat Dairy
3rd	Vermont Goat's Milk Feta	Vermont Butter & Cheese

KC - Flavored Cheese**KC - Open Category: Cow's Milk**

1st	Cream Cheese Jalapeno	Sierra Nevada Cheese Company
2nd	String Cheese	Karoun Dairies, Inc.
3rd	Queso Blanco w/Chilies	The Mozzarella Company

KS - Open Category: Sheep's Milk

1st	Peppered Cheese	Everona Dairy
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KG - Open Category: Goat's Milk

1st	Monet	Harley Farms/Sea Stars Goat Cheese
2nd	Pepper Chevre	Cypress Grove Chevre

N - Fresh Goat's Milk Cheese**NO - Open Category**

1st	Plain Capri	Westfield Farm
2nd	Chevre	Redwood Hill farm
2nd	Iron Bridge Fresh Chevre	Iron Bridge Farm
3rd	Biquet	Fromagerie Tournevent

3rd Cheese Log Fromagerie Belle Chevre

O - Fresh Sheep's Milk Cheese

NO - Open Category

1st Little Holmes Love Tree Farmstead Cheese

A - Fresh Unripened Cheese

AC - Cow's Milk

1st Cottage Cheese Cowgirl Creamery/Tomales Bay Foods

2nd Ricotta/Hand-Dipped Calabro Cheese Corp.

3rd Crescenza The Mozzarella Company

AG/AS - Combined: Goat's, Sheep's or Mixed Milk

1st Chevre Cypress Grove Chevre

2nd Fresh Ricotta Old Chatham Shepherding Company

G - Hispanic & Portuguese Style Cheese

GO - Open Category: All Milks

1st St. John Fagundes Old-World Cheese

2nd Portuguese Spring Hill Jersey Cheese

GF - Flavor Added: All Milks

1st St. John Sante Fe Fagundes Old-World Cheese

H - Italian Type Cheese

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

1st Fresh Mozzarella The Mozzarella Company

2nd Mozzarella Fresca/Fresh Mozzarella Mozzarella Fresca

HM - Mozzarella Types: Brick, Scamorza-All Milks

1st Mozzarella/Part Skim Saputo Cheese USA, Inc.

HA - Grating Types: Reggiano, Sardo, Parmesan-All Milks / Romano: Cow's and Goat's Milk only

1st Asiago Lactalis USA Inc.-Turlock

J - Low Fat/Low Salt Cheeses

JO - Open Category: All Milks

1st Light Cheddar Cheese Cabot Creamery

1st Lacy Swiss Roth Kase USA Ltd.

2nd Muenster/50% Reduced Fat McCadam Cheese Company, Inc.

P - Marinated Cheese

PG - Open Category: Goat's Milk

1st Banon Capriole Inc.

PC - Open Category: Cow's Milk

1st Wine Cheese Marin French Cheese

L - Smoked Cheeses

LC - Open Category: Cow's Milk

1st Smoked Scamorza Gemelli, Inc.

2nd Smoked Tillamook County Creamery Association

3rd Maple Smoked Gouda Taylor Farm

LG - Open Category: Goat's Milk

1st Smoked Capri Westfield Farm

B - Soft Ripened Cheese

BC - Cow's Milk

1st La Petite Crème Marin French Cheese

2nd Vacherin Chaput Les Fromages Chaput

3rd Sir Laurier Kingsey Cheese

BG - Goat's Milk

1st Briquette Chaput Les Fromages Chaput

2nd Ste. Maure Pure Luck Grade A Goat Dairy

2nd Cabrie Montchevre-Betin, Inc.

3rd Bouleau Chaput Les Fromages Chaput

3rd Cabri Les Fromages Chaput

BS - Sheep or Mixed Milk

1st Alderbrook Willow Hill Farm

BF - Flavor Added

1st Brie/Jalapeno Marin French Cheese

2nd Brie/Garlic Marin French Cheese

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