

The **AMERICAN CHEESE SOCIETY**

2004 JUDGING RESULTS

MILWAUKEE HILTON CITY CENTER

JULY 24, 2004

The American Cheese Society is an active, not for profit trade organization that encourages the understanding, appreciation, and promotion of farmstead and natural specialty cheeses produced in the Americas and Canada.

By providing an educational forum for cheesemakers and cheese enthusiasts, the Society fills an important gap in today's specialty food world.

The cheesemakers listed on the following pages represent all entrants for the 2004 Annual Cheese Competition. Winners in each category are listed separately.

Unlike other cheese competitions, where cheeses are judged only on their technical merits, the American Cheese Society's goal is to give positive recognition to those cheeses that are of the highest quality in their aesthetic evaluation (i.e. flavor, aroma, and texture), as well as their technical evaluation. As a result, the highest quality cheeses are those that the Society feels deserve the recognition of an American Cheese Society award, based on a minimum number of points awarded (totaling 100 points possible) for First, Second, or Third Place in each category or sub-category. In categories, or sub-categories, where the minimum number of points was not earned, no award was given for that category or sub-category.

All-in-all, though, the cheeses submitted for the 2004 Competition & Judging are exemplary of the cheesemakers' craft, a culinary art form that has taken the specialty food world by storm, and we at the American Cheese Society applauds their efforts!



A MESSAGE FROM THE 2004
COMPETITION AND
JUDGING CHAIR, JOHN GREELEY:

Welcome to the American Cheese Society Awards Ceremony for 2004! This year, we are in America's Heartland, and that comfortable feeling of "going home" comes over me when the ACS returns to Wisconsin. A welcome mat of lush green pastures anchored in limestone, a familiar neighborhood of old red barns and towering silos, a dewy summer fragrance of pasture and dairy animals gives rise to fond memories from this land of cheese. I remember fondly that my cheese grading courses were here. The ACS first ran a conference in a classroom format, in Madison; I operated my first ACS Cheese Competition at the University's School for Dairy Research; WMMB was the first five-figure sponsor to invest annually in our Conference; the first Festival of Cheeses was held outside, and the conference site was on Lake Michigan; the first ACS Competition was housed in a cheese warehouse, in Green Bay.

But most of all, I remember the people who made us feel welcome, people who love animals and cheese and Dairy Science, and dairy farming. Dairy Scientists join our competition as Technical Judges; and the cheese lovers fill the Aesthetic Judges' ranks. The people who love animals and dairy farming... well some are here at the conference and some are here in Wisconsin. But some are not with us today. And I worry about that.

There are 63 Farmstead cheese entries this year from 32 producers. This is an increase from last year. It seems that this category is growing again, as more dairy farmers keep making cheese exclusively from the milk of their herds and flocks. But that is too simple a definition. The only competition category that has its own committee on the ACS Board of Directors is the Farmstead Category, because it is so much more than a style of cheese. The Farmstead cheesemakers are, like Wisconsin, my longest memories of the people who cared about and are long in the history of our Society.

The Farmstead Cheesemaker preserves the land, primarily uses hand production, limits her herd size and concentrates on the care of her animals, cheese production, milk-quality and pasturing on one farm. Their cheeses undergo natural maturing methods. Last year, in this letter I heralded the American cheesemaker for crafting their own cheeses complete with original American traditions and customs. The Farmstead cheesemaker is the guardian of these traditions and customs through practice and perseverance. The ACS Competition Committee needs to bring these cheesemakers to a better place in this competition by rigidly defining the limits of this category to respect those people who live the farmstead cheese life. We need to separate Artisan Cheese from Farmstead Cheese, while honoring both. It's time for some new memories here in the Land of Cheese.

John Greeley

Chairman, ACS Competition Committee, July 24, 2004

2004 ACS
COMPETITION JUDGES

TECHNICAL JUDGES

Montserrat Almena
Robert Aschebrock (1 Day)
Bernard Horton
Steve Kapellen
Robert Lindsay
James Path
Doug Peterson
David Potter
William Schlinsog
Bill Wendorff
Don Van Wagenen (1 Day)

AESTHETIC JUDGES

Todd Druhot
Steve Ehlers
Kathleen Shannon Finn
Kathleen Fosse
Stacie Lind
Sarah Hill
Steven Rosenberg
Kate Sander
Frank Schuck
Juliana Uruburu



BEST OF SHOW

Gran Canaria

CARR VALLEY CHEESE
LA VALLE, WISCONSIN

AR: Ricotta – Made from Cow's Milk

- 1st Place **Belfiore Cheese Company**
RICOTTA
- 2nd Place **Mozzarella Company**
RICOTTA
- 3rd Place **Sprout Creek Farm Company**
RICOTTA

B. SOFT RIPENED CHEESE

White Surface Mold Ripened Cheeses – Brie, Camembert, Coulommiers, etc.

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

- 1st Place **Cowgirl Creamery**
MT. TAM
- 2nd Place **Bittersweet Plantation Dairy**
FLEUR-DE-TECHE FROMAGE TRIPLE CREAM
WITH ASH
- 2nd Place **Sweet Grass Dairy**
GREEN HILL
- 3rd Place **Bittersweet Plantation Dairy**
FLEUR-DE-LIS FROMAGE TRIPLE CREAM

BB: Brie Cheeses Made from Cow's Milk

- 1st Place **No Award Given**
- 2nd Place **Marin French Cheese Company**
TRIPLE CREAM BRIE
- 3rd Place **Marin French Cheese Company**
BRIE

BC: Camembert Cheeses Made from Cow's Milk

- 1st Place **Marin French Cheese Company**
CAMEMBERT
- 2nd Place **Groupe Fromage Cote**
TRIPLE CRÈME DVDW
- 3rd Place **Lactalis USA-Belmont**
CAMEMBERT

BG: Cheeses Made from Goat's Milk

- 1st Place **No Award Given**
- 2nd Place **Haystack Mountain Goat Dairy**
HAYSTACK PEAK
- 3rd Place **Cypress Grove Chevre**
PEE WEE PYRAMID

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

- 1st Place **Lactalis USA – Belmont**
BRIE WITH PEPPER
- 2nd Place **Lactalis USA – Belmont**
BRIE WITH HERBS
- 3rd Place **Marin French Cheese Company**
PEPPERCORN BRIE
- 3rd Place **Bingham Hill Cheese Company**
QUESO DEL SUENO

BS: Cheeses Made from Sheep's or Mixed Milks No Award Given

A. FRESH UNRIPENED CHEESE

Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata
Exempt: Fresh Goat Cheese, Queso Blanco Types, Cottage Cheeses

AC: Cow's Milk

- 1st Place **Cantare Foods**
BURRATA
- 2nd Place **Champlain Valley Creamery**
OLD FASHION ORGANIC CREAM CHEESE
- 3rd Place **Sierra Nevada Cheese Company**
CREAM CHEESE

AG: Goat's Milk

- 1st Place **No Award Given**
- 2nd Place **Cypress Grove Chevre**
CHEVRE LOG
- 3rd Place **Redwood Hill Farm Goat Dairy**
CHEVRE
- 3rd Place **Harley Farms, Inc.**
RICOTTA

AS: Sheep's Milk

- 1st Place **No Award Given**
- 2nd Place **Shepherd's Way Farms**
SHEPHERD'S RICOTTA
- 3rd Place **Old Chatham Shepherding Company**
RICOTTA

AM: Mascarpone – Made from Cow's Milk

- 1st Place **No Award Given**
- 2nd Place **Crave Brothers Farmstead Cheese**
MASCARPONE
- 3rd Place **Mozzarella Company**
MASCARPONE

C. AMERICAN ORIGINALS

Includes Cheeses recognized by the ACS Competition Committee as uniquely American in their original forms (i.e. Monterey Jack, Brick Muenster, Colby, Brick Cheese, Teleme, Liederkrantz, Oka, etc. **Exempt:** Brick Mozzarella)

CC: Open Category Made from Cow's Milk

- 1st Place Carr Valley Cheese
CAVE AGED CHEDDAR
- 2nd Place Groupe Fromage Cote
CANTONNIER DVDW
- 2nd Place Cowgirl Creamery
PIERCE POINT
- 3rd Place McCadam Cheese Co.
MUENSTER, EASTERN STYLE

CG: Open Category Made from Goat's Milk

- 1st Place Carr Valley Cheese
COCOA CARDONA
- 2nd Place Carr Valley Cheese
BANDAGED BILLY
- 3rd Place Fromagerie Bergeron
PATTE BLANCHE

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

- 1st Place Carr Valley Cheese
VIRGIN PINE NATIVE SHEEP
- 2nd Place Carr Valley Cheese
MOBAY
- 3rd Place Bass Lake Cheese Factory
CANASTA PARDO

CJ: Monterey Jack Made from Cow's Milk

- 1st Place Cabot Creamery Cooperative
MONTEREY JACK
- 2nd Place McCadam Cheese Co.
MONTEREY JACK
- 3rd Place Organic Valley
WI RAW MILK, JACK STYLE

CP: Monterey Jack with Flavors, Made from Cow's Milk

- 1st Place Fagundes Old-World Cheese
HANFORD JACK - JALAPEÑO
- 2nd Place Sierra Nevada Cheese Company
SIERRA JACK GARLIC AND CHIVE
- 3rd Place Fagundes Old-World Cheese
HANFORD JACK-SAN JOAQUIN

CY: Colby – Made from Cow's Milk

- 1st Place No Award Given
- 2nd Place Widmer's Cheese Cellars
COLBY
- 3rd Place Sweetwater Valley Farm
COLBY

D. AMERICAN-MADE INTERNATIONAL STYLE

Exempt: All Cheddars, all Italian type cheeses

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

- 1st Place Meadow Creek Dairy
GALAX GOUDA
- 2nd Place Fromagerie Bergeron
CLASSIC GOUDA
- 3rd Place Willamette Valley Cheese
FARMSTEAD GOUDA

DC: Open Category, Cow's Milk

- 1st Place No Award Given
- 2nd Place BelGioioso Cheese, Inc.
AMERICAN GRANA
- 3rd Place Fair Oaks Dairy Products
SWEET SWISS

DG: Open Category, Goat's Milk

- 1st Place Capriole
PIPERS PYRAMID
- 2nd Place Fromagerie Tournevent
CHEVRE NOIR
- 3rd Place Cypress Grove Chevre
AMOUR
- 3rd Place Cypress Grove Chevre
BERMUDA TRIANGLE

DS: Open Category, Sheep or Mixed Milk

- 1st Place Carr Valley Cheese
CASO BOLO MELLAGE
- 2nd Place Willow Hill Farm
SUMMERTOMME
- 3rd Place Carr Valley Cheese
CAVE AGED MELLAGE

E. CHEDDARS

All Cheddars, all milk sources

EA: Aged Cheddars, all Milks (Aged Between 12 and 24 Months)

- 1st Place No Award Given
- 2nd Place Cabot Creamery Cooperative
PRIVATE STOCK CHEDDAR
- 3rd Place Hoch Enterprises, Inc.
BRAUN SUISSE KASE AGED CHEDDAR
- 3rd Place Fiscalini Cheese Co.
SAN JOAQUIN CHEDDAR

EF: Flavor added: Spices, Herbs, Seasonings, Fruits, etc.- Any Age

- 1st Place Cabot Creamery Cooperative
FIVE PEPPERCORN CHEDDAR
- 2nd Place Maple Leaf Cheese Company Co-op
HORSERADISH CHEDDAR
- 2nd Place The Rogue Creamery
KALAMATA OLIVE CHEDDAR
- 2nd Place The Rogue Creamery
PESTO CHEDDAR
- 2nd Place Spring Hill Jersey Cheese
SAGE CHEDDAR
- 3rd Place Sweetwater Valley Farm
CHEDDAR-FLAVORED
- 3rd Place The Rogue Creamery
ROSEMARY CHEDDAR

**EC: Cheddar from Cow's Milk
(Aged Less Than 12 Months)**

- 1st Place **Organic Valley**
PASTEURIZED SHARP CHEDDAR
- 2nd Place **McCadam Cheese Co.**
NEW YORK CHEDDAR
- 3rd Place **Fiscalini Cheese Co.**
SAN JOAQUIN CHEDDAR

**EG: Cheddar from Goat's Milk
(Aged Less Than 12 Months)**

- 1st Place **No Award Given**
- 2nd Place **Carr Valley Cheese**
GOAT CHEDDAR
- 3rd Place **No Award Given**

**EM: Mature Cheddars
(Aged Longer Than 25 Months)**

- 1st Place **Carr Valley Cheese**
8 YEAR CHEDDAR
- 2nd Place **Shelburne Farms**
25 MO. CHEDDAR
- 3rd Place **Widmer's Cheese Cellars**
CHEDDAR 2 1/2 YEARS

**EX: Mature Cheddars
(Aged Longer Than 35 Months)**

No Awards Given

F. BLUE MOLD CHEESE

All Cheeses ripened with *Roqueforti* or *Glaucum* Penicilliums
Exempt: Colorless Mycelia

FC: Blue-Veined Made from Cow's Milk

- 1st Place **The Rogue Creamery**
CRATER LAKE BLEU
- 1st Place **Golden Ridge Cheese Co-Operative**
NATURAL RIND BLUE
- 2nd Place **DCI Cheese Company**
BLACK RIVER GORGONZOLA
- 3rd Place **DCI Cheese Company**
SALEMVILLE GORGONZOLA CHEESE
- 3rd Place **The Rogue Creamery**
OREGON BLUE

FG: Blue-Veined Made from Goat's Milk

- 1st Place **No Award Given**
- 2nd Place **No Award Given**
- 3rd Place **FireFly Farms**
MOUNTAIN TOP BLUE

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

- 1st Place **No Award Given**
- 2nd Place **No Award Given**
- 3rd Place **Shepherd's Way Farms**
BIG WOODS BLUE

FE: External Blue Molded Cheeses - All Milks

- 1st Place **The Rogue Creamery**
ROGUE RIVER BLEU
- 2nd Place **Westfield Farm, Inc.**
HUBBARDSTON BLUE
- 3rd Place **Westfield Farm, Inc.**
HUBBARDSTON BLUE - COW

**G. HISPANIC & PORTUGUESE
STYLE CHEESE**

**GA: Ripened Category: Cotija, Flamingo Bolla, St.
Jorge Types, etc. - All Milks**

- 1st Place **Roth Kase USA, Ltd.**
GRAN QUESO
- 2nd Place **Crave Brothers Farmstead Cheese**
OAXACA
- 3rd Place **Rizo-Lopez Foods, Inc.**
OAXACA

**GC: Fresh Unripened Category : Queso Blanco,
Queijo Fresco, etc. - All Milks**

- 1st Place **Fagundes Old-World Cheese**
MARIA'S PANELA
- 2nd Place **Fagundes Old-World Cheese**
MARIA'S QUESO FRESCO
- 3rd Place **Rizo-Lopez Foods, Inc.**
QUESO FRESCO

H. ITALIAN TYPE CHEESE

**HP: Pasta Filata Types - Provolone, Cacciocavallo,
and All Milks**

- 1st Place **No Award Given**
- 2nd Place **Roth Kase USA, Ltd.**
FONTINA
- 3rd Place **Mozzarella Company**
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 Place **BelGioioso Cheese, Inc.**
ROMANO
- 2nd Place **Fiscalini Cheese Co.**
ANUNCIATA
- 3rd Place **Carr Valley Cheese**
CANARIA

**HM: Mozzarella types- Brick, Scarmorza, String
Cheese - All Milks**

- 1st Place **Crave Brothers Farmstead Cheese**
STRING CHEESE
- 2nd Place **Valley Gold, LLC**
PART SKIM MOZZARELLA
- 3rd Place **Karoun Dairies, Inc.**
MOZZARELLA STRING CHEESE

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

- 1st Place No Award Given
2nd Place Crave Brothers Farmstead Cheese
FRESH MOZZARELLA
3rd Place Blue Ridge Dairy Company
FRESH MOZZARELLA-CILIEGINE

I. FETA CHEESE

IC: Feta Made from Cow's Milk

- 1st Place Klondike Cheese Company
FETA
2nd Place Karoun Dairies, Inc.
FETA
3rd Place Sierra Cheese Manufacturing Co., Inc.
FETA
3rd Place Carr Valley Cheese
COW FETA

IG: Feta Made from Goat's Milk

- 1st Place Vermont Butter & Cheese Company
VERMONT GOATS' MILK FETA
2nd Place Haystack Mountain Goat Dairy
HAYSTACK FETA
3rd Place Harley Farms, Inc.
FETA

IS: Feta Made from Sheep's Milk

- 1st Place No Award Given
2nd Place No Award Given
3rd Place Old Chatham Shepherding Company
FETA

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

- 1st Place No Award Given
2nd Place Lactalis USA-Belmont
FETA WITH HERBS
3rd Place No Award Given

J. LOW FAT/LOW SALT CHEESE

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

No Awards Given

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

- 1st Place No Award Given
2nd Place Coach Dairy Goat Farm
LOW FAT LOG-DILL
3rd Place Hendricks Farms and Dairy
COWVARTI

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

- 1st Place No Award Given
2nd Place No Award Given
3rd Place Roth Kase USA, Ltd.
REDUCED FAT HAVARTI

K. FLAVORED CHEESES

Cheeses in this category include, but are not limited to, Cream Cheese, Cottage Cheese, cheeses with edible flowers, cultured cheese products

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

- 1st Place Karoun Dairies, Inc.
SOFT YOGURT CHEESE/JALAPEÑO
2nd Place Spring Hill Jersey Cheese
MIKE'S FIREHOUSE CHEDDAR
3rd Place Winchester Cheese Co.
JALAPEÑO GOUDA
3rd Place Amaltheia Dairy, LLC
SPICED PEPPERS CHEVRE

KF: Flowers, Syrups

- 1st Place CC's Jersey Crème
BLACK CHERRY CRÈME YOGURT
1st Place Bingham Hill Cheese Co.
WASABI FRESH FARM CHEESE
2nd Place Silvery Moon Creamery
ROSEMARY'S WALTZ
3rd Place Maple Leaf Cheese Company Co-op
VEGGI JACK
3rd Place PastureLand
HERB GOUDA

KP: Cheeses Flavored with Crushed or Whole Peppercorns or Savory Spices

- 1st Place No Award Given
2nd Place BelGioioso Cheese, Inc.
PEPATO
2nd Place Silvery Moon Creamery
TALLY HO WITH PEPPERCORN
2nd Place Fromagerie Bergeron
COUREUR DES BOIS
3rd Place Maple Leaf Cheese Company Co-op
TOMATO BASIL YOGURT

KG: Open Category Made from Goat's Milk

- 1st Place Cypress Grove Chevre
HERB CHEVRE
1st Place Cypress Grove Chevre
FROMAGE A TROIS
2nd Place Surfing Goat Dairy
TAHITIAN LIME QUARK
3rd Place Amaltheia Dairy, LLC
ROASTED GARLIC & CHIVE CHEVRE
3rd Place Coach Dairy Goat Farm
GREEN PEPPERCORN PYRAMID

KS: Open Category Made from Sheep's Milk

- 1st Place No Award Given
2nd Place Everona Dairy
PEPPER
3rd Place Bingham Hill Cheese Company
BLUE CHEESE SPREAD

L. SMOKED CHEESES

LC: Open Category Made from Cow's Milk

- 1st Place No Award Given
- 2nd Place Roth Kase USA, Ltd.
ST. BERNARDS
- 2nd Place Roth Kase USA, Ltd.
ROFUMO
- 2nd Place Bass Lake Cheese Factory
SMOKED GOUDA WITH PEPPERCORN
- 3rd Place Fagundes Old-World Cheese
HANFORD JACK-SMOKE

LG: Open Category Made from Goat's Milk

- 1st Place Westfield Farms, Inc.
SMOKED CAPRI
- 2nd Place No Award Given
- 3rd Place No Award Given

LS: Open Category Made from Sheep's Milk

- 1st Place No Award Given
- 2nd Place No Award Given
- 3rd Place Carr Valley Cheese
AURICHO

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

- 1st Place No Award Given
- 2nd Place Mozzarella Fresca
SMOKED MOZZARELLA
- 3rd Place Valley Gold, LLC
SMOKED PROVOLONE

LD: Smoked Cheddars

- 1st Place Shelburne Farms
SMOKED CHEDDAR
- 2nd Place Fiscalini Cheese Co.
SMOKED CHEDDAR
- 3rd Place Sweetwater Valley Farm
SMOKED CHEESE

M. FARMSTEAD CHEESES

*Limited to cheeses and fermented milk products made with milk from the cheesemaker's own herd or flock on the farm where the source of the milk is produced

MA: Open Category for Cheeses Aged Longer Than 90 days – All Milks

- 1st Place Thistle Hill Farm
TARENDAISE
- 2nd Place Mecox Bay Dairy, LLC
MECOX SUNRISE
- 3rd Place Oakvale Farm Cheese
FARMSTEAD GOUDA AGED

MC: Open Category Made from Cow's Milk

- 1st Place No Award Given
- 2nd Place Fiscalini Cheese Co.
PREMIUM RESERVE
- 3rd Place Sweet Grass Dairy
VELVET ROSE

MG: Open Category Made from Goat's Milk

- 1st Place Sweet Grass Dairy
LUMIERE
- 2nd Place Oro Blanco Cheese
ASADERO
- 3rd Place Haystack Mountain Goat Dairy
QUESO DE MANO
- 3rd Place Harley Farms, Inc.
MONET
- 3rd Place Pure Luck
BASKET MOLDED CHEVRE

MS: Open Category Made from Sheep's Milk

- 1st Place Bellwether Farms
PEPATO
- 2nd Place Old Chatham Shepherding Company
MUTTON BUTTON
- 3rd Place Everona Dairy
PIEDMONT

MF: Open to All Cheeses with Flavor added – All Milks

- 1st Place No Award Given
- 2nd Place Oakvale Farm Cheese
JALAPEÑO GOUDA
- 3rd Place Oak Spring Dairy
SUN DRIED TOMATO, FRENCH HERB DERBY
- 3rd Place Fiscalini Cheese Co.
CHEDDAR WITH DILL

N. FRESH GOAT'S MILK CHEESES

Open to All Shapes and Styles of Rind-less, Un-aged, and/or Fresh Goat's Milk Cheeses

NO: Open Category

- 1st Place Fromagerie Tournevent
BIQUET
- 2nd Place Amaltheia Dairy, LLC
PLAIN CHEVRE
- 3rd Place Sweet Grass Dairy
FRESH CHEVRE

NF: Flavor-Added - Spices, Herbs, Seasonings, Fruits

- 1st Place Capriole
FROMAGE A TROIS, BOURBON
CHOCOLATE TORTE
- 2nd Place Vermont Butter & Cheese Company
VERMONT CHEVRE HERB
- 2nd Place Westfield Farm, Inc.
HERB-GARLIC CAPRI
- 3rd Place Mozzarella Company
HOJA SANTA GOAT CHEESE BUNDLE

O. FRESH SHEEP'S MILK CHEESES

Open to All Shapes and Styles of Rind-less, Un-aged, and/or Fresh Goat's Milk Cheeses

OO: Open Category

- 1st Place Carr Valley Cheese
MARISA
- 2nd Place Bass Lake Cheese Factory
QUESO DE OREJA
- 3rd Place No Award Given

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

- 1st Place Harley Farms, Inc.
CHIVE LOG
- 2nd Place Old Chatham Shepherding Company
GARLIC HERB SPREAD
- 3rd Place No Award Given

P. MARINATED CHEESES

*Entries Include Cheeses Marinated in Olive Oil, Safflower Oil, Vinegar, Wine, etc.

PC: Open Category Made from Cow's Milk

- 1st Place Karoun Dairies, Inc.
MARINATED STRING CHEESE,
OLIVE OIL/HERBS
- 2nd Place Fiscalini Cheese Co.
PURPLE MOON
- 3rd Place No Award Given

PG: Open Category Made from Goat's Milk

- 1st Place Capriole
O'BANON
- 2nd Place Harley Farms, Inc.
CHEVRE IN OIL
- 3rd Place Appleton Creamery
CHEVRE IN OLIVE OIL WITH ROASTED GARLIC

PS: Open Category Made from Sheep's Milk

- 1st Place Carr Valley Cheese
GRAN CANARIA
- 2nd Place La Moutonniere, Inc.
CABANON (ALCOHOL MARINATED MAPLE LEAVES)
- 3rd Place No Award Given

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

- 1st Place Surfing Goat Dairy
NAPA WRAP (OLIVE OIL)
- 2nd Place Silvery Moon Creamery
FRENCH HERBED CURD
- 3rd Place Fromagerie Belle Chevre
CHEVRE DE PROVENCE

Q. CULTURED CHEESE PRODUCTS

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

QC: Cultured Products Made from Cow's Milk

- 1st Place Karoun Dairies, Inc.
SOFT YOGURT CHEESE/PLAIN
- 2nd Place Sierra Nevada Cheese Company
CRÈME FRAICHE
- 3rd Place Cowgirl Creamery
COTTAGE CHEESE

QG: Cultured Products Made from Goat's Milk

- 1st Place No Award Given
- 2nd Place Cypress Grove Chevre
FROMAGE BLANC
- 3rd Place Fromagerie Tournevent
CHEVRE BLANC

QS: Cultured Products Made from Sheep's Milk

- 1st Place Bingham Hill Cheese Company
SHEEP'S MILK FRESH CHEESE
- 2nd Place Willow Hill Farm
ORGANIC SHEEP YOGURT
- 3rd Place Bingham Hill Cheese Company
MIXED MILK FRESH CHEESE

QF: Crème Fraiche Products Made from Cow's Milk

- 1st Place Bellwether Farms
CRÈME FRAICHE
- 2nd Place Cowgirl Creamery
CRÈME FRAICHE
- 3rd Place Vermont Butter & Cheese Company
VERMONT CRÈME FRAICHE

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

- 1st Place No Award Given
- 2nd Place Cowgirl Creamery
FROMAGE BLANC
- 3rd Place Vermont Butter & Cheese Company
VERMONT QUARK

QY: Yogurts Made from Cow's Milk

- 1st Place Straus Family Creamery
ORGANIC WHOLE MILK PLAIN YOGURT
- 2nd Place CC's Jersey Crème
SIMPLY CRÈME YOGURT
- 3rd Place Blue Ridge Dairy Company
YOGURT

R. BUTTERS

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

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

- 1st Place PastureLand
BUTTER
- 2nd Place Keller's Creamery
PLUGRA SALTED
- 2nd Place Keller's Creamery
KELLER'S SALTED
- 3rd Place Cabot Creamery Cooperative
WHEY CREAM BUTTER

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

- 1st Place PastureLand
BUTTER, NO SALT
- 2nd Place McLeod Creamery
BUTTER
- 3rd Place Straus Family Creamery
ORGANIC EUROPEAN STYLE SWEET BUTTER
- 3rd Place Organic Valley
EUROPEAN STYLE CULTURED BUTTER

RS: Butter Made from Sheep's Milk

- 1st Place No Award Given
- 2nd Place Shepherd's Way Farms
SHEPHERD'S BUTTER
- 3rd Place No Award Given

S. CHEESE SPREADS

Cold Pack, Cheddar-Based, Cream Cheese and Yogurt-Based Spreads and Dips

SC: Open Category Made from Cow's Milk

- 1st Place No Award Given
- 2nd Place Carr Valley Cheese
HICKORY SMOKE
- 3rd Place Shelburne Farms
ROASTED RED PEPPER CHEDDAR

SG: Open Category Made from Goat's Milk

- 1st Place No Award Given
- 2nd Place Surfing Goat Dairy
MANDALAY
- 3rd Place Harley Farms, Inc.
GARLIC AND HERB

SS: Open Category Made from Sheep's Milk

- 1st Place No Award Given
- 2nd Place No Award Given
- 3rd Place Everona Dairy
RAPIDAN

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

- 1st Place Family Fresh Pack
CRAB CREOLE
- 2nd Place Fiscalini Cheese Co.
PESTO
- 3rd Place Surfing Goat Dairy
OLE!
- 3rd Place Mozzarella Company
PECAN PRALINE MASCARPONE

T. AGED SHEEP'S MILK CHEESES

Cacciota-, Romano-, Manchego-Styles, Table Cheeses, etc.

TO: Open Category

- 1st Place No Award Given
- 2nd Place No Award Given
- 3rd Place Carr Valley Cheese
CAVE AGED MARISA

U. AGED GOAT'S MILK CHEESES

Taupinieres-Styles, Rinded Logs, Pyramid Types, etc.

UG: Open Category

- 1st Place Cypress Grove Chevre
MT. MCKINLEY
- 1st Place Appleton Creamery
CHEVRE IN GRAPE LEAF
- 2nd Place Carr Valley Cheese
CAVE AGED CARDONA
- 3rd Place Redwood Hill Farm Goat Dairy
BUCHERET

V. WASHED RIND CHEESES

Liederkrantz, Limberger, Brick Types and Styles, etc. Cheeses with a rind or crust washed in salted brine, whey, beer, wine or other alcohol, grape lees that exhibit an obvious smeared or sticky rind and/or crust.

Exempt: All washed curd cheeses.

VC: Open Category Made from Cow's Milk

- 1st Place MouCo Cheese Company
COLO ROUGE
- 2nd Place Leelanau Cheese Co.
AGED RACLETTE
- 3rd Place Uplands Cheese, Inc.
PLEASANT RIDGE RESERVE

VG: Open Category Made from Goat's Milk

- 1st Place No Award Given
- 2nd Place No Award Given
- 3rd Place Carr Valley Cheese
RIVERBEND GOAT

VS: Open Category Made from Sheep's Milk

- 1st Place Bingham Hill Cheese Company
ANGEL FEAT
- 2nd Place Carr Valley Cheese
RIVERBEND SHEEP
- 3rd Place No Award Given



MEET THE JUDGES

COMPETITION AND JUDGING COMMITTEE CHAIR

John Greeley, Sheila Marie Imports, Ltd.

John Greeley was born on the Isle of Jersey (home of the Jersey cow breed) and came to America when very young. He as educated at the University of Massachusetts-Amherst and says that his career choice of professional radio announcer slowly ended when he first tasted real, hand-made cheese. For ten years, he operated the Cheese Division of John Dewar Meat Company, and in 1990 became the founder and president of Sheila Marie Imports, Ltd. John holds degrees in cheese grading from the University of Wisconsin – Madison and in cheesemaking, from Washington State University, at Pullman. He has been an ACS Board of Directors member for 12 years, chairman of the Cheese Competition Committee for eight years, and is currently Chair of the Judging Practices and Procedures Committee. John co-chaired the ACS Annual Conference in 1996 and 1999. He resides in Reading, MA with his wife and twin sons.

JUDGES

Dr. Montserrat Almena received her Veterinary Degree (DVM equivalent) and her M.S. in Analytical Chemistry from the University of Santiago de Compostela, Spain. In 1998 she obtained her Ph.D in Food Science. Dr. Almena's thesis was a collaborative research project between the French Institute INRA, and the University of Santiago de Compostela. In 1999 she joined the University of Vermont as a postdoctoral Research Associate at the Department of Nutrition and Food Sciences. Dr. Almena is the author of several scientific publications and a co-author of a book, in Spanish, in *Introduction to Sensory Evaluation*. Currently, Dr. Almena teaches Sensory Evaluation at the University of Vermont and she is part of the technical team of the Vermont Institute for Artisan Cheese to support artisan cheesemaking.

Robert Ashebrock is a cheese and butter quality consultant whose work includes conducting cheese and butter grading clinics for the industry and the University of Wisconsin, as well as training individuals and groups who want to obtain the Wisconsin cheese and butter license. He also conducts dairy plant and dairy equipment audits for the industry. Robert's experience started in a small, central Wisconsin cheese plant, operated by his father and mother. For seven years, he worked after school as a licensed cheesemaker in the plant. He then joined the USDA and worked as a cheese and butter grader and supervisor for 30 years. His base of operation was out of the Chicago and Washington, DC, offices and included work in 39 states and some foreign countries. Robert has supervised contest for the National Milk Producers, the Wisconsin Cheese Makers, and the Wisconsin Dairy Products Association. He currently holds a Wisconsin cheese and butter grader's license, and he specializes in cheddar, Colby, Monterey Jack, blue-veined, Swiss, processed cheeses, goat's milk cheese, Brie, Limburger, smear ripened and Gouda. He lives in Stratford, Wisconsin, with his wife of 43 years.

Todd Druhot is the gourmet cheese buyer and Director of the Cheese Importing Program for Atlanta Foods International, where he has been driving his vision for specialty cheeses since 1999. During the past five years, he has dramatically increased the selection of American artisanal cheeses and has introduced air programs for delicate cheeses from Italy and France to Atlanta Foods International customers. With his background in foodservice, including a degree in Hotel and Restaurant Management, Todd has felt compelled to continuously look for new and interesting European and American artisanal cheese to offer his customers. This drive has taken him to multiple conferences and expos, including SIAL, IDDBA, Fancy Food Shows and ACS conferences as an attendee and an exhibitor. Todd has been a member of the American Cheese Society and Cheese Importers Association since 1999. He currently lives in Marietta, GA with his wife Ferrell and two children Kalyn and Max, who both love cheese!

Steve Elhers has been involved as owner/manager of Larry's Market for the past 20 years, which has been his family's business for the past 34 years. Larry's was the first store to bring imported cheeses to Wisconsin, in the early 1970's, and the first to carry American artisanal cheeses in Milwaukee. Steve has hosted numerous cheese-tasting events over the years, and has also held a class on cheesemaking for the University of Wisconsin Extension. Steve has been a member of the ACS for 11 years, Friends of Oldways and Slow Food. A veteran of specialty food shows, Steve and his store are featured on the local weekly television show *A Taste of Milwaukee*.

Kathleen Shannon Finn is the Specialty Cheese Category Manager for Columbus Distributing in Hayward, California, with Sales, Marketing and Educational responsibilities. She served on the Board of Directors for the Northern California Deli Council for five years and currently sits on the Board of Directors of the American Cheese Society as past President. She has judged Aesthetics for the American Cheese Society and the British Cheese Awards. In addition to her sales responsibilities, Kathleen regularly conducts cheese education classes for retailers, and she has been a guest lecturer at the California Culinary Academy in San Francisco. Cheese is her passion. She travels extensively, exploring regional cheese specialties within the United States and abroad.

Kathleen Fosse, Specialty Coordinator for Whole Foods Market-Midwest Region, began her cheese buying career in 1999 as a store based buyer. Her love of food led her to Whole Foods Market on a quest to learn all there was to know about cheese, wine, and the great foods of the world. Prior to life with Whole Foods, Kathleen worked in various hotels and restaurants in the US and Europe. Kathleen is a graduate of The Culinary Institute of America.

Bernard Horton holds a degree in Chemical Engineering from Cornell University in New York. As president of Horton International, in Cambridge, MA, he travels and consults throughout the year. Horton has done extensive work with Membrane Technology, Dairy Equipment and ultra filtration in France and New Zealand. Bernie joined the ACS at the first conference, in Paradise, PA and has remained active as a Competition Judge. His favorite judging categories are goat and sheep milk styles of cheeses.

Robert Lindsay is Professor in the Food Science Department at the University of Wisconsin – Madison, where his specialty is research and teaching in the areas of flavor chemistry and technology. Additionally, he oversees the formal sensory evaluation laboratory at the University, which provides flavor evaluations to research projects on campus, as well as to the overall food industry. Bob's research has included many quality-related aspects of dairy flavors, including understanding the microbiological and chemical basis of specialty cheese flavors and how grass feeds provide unique flavors to these cheeses. Bob has extensive experience in troubleshooting off-flavors in foods, formal judging of cheeses and dairy products, and has regularly contributed to ACS technical programs.

Jim Path grew up in a Wisconsin family cheese factory, where he learned to make cheese at an early age, from his father and mother. After three years of service in the U.S. military, he returned to college and graduated from the University of Wisconsin-Madison. Jim then returned to the family cheese factory to eventually become General Manager. In 1985, Jim's family sold the business to Swiss Valley Farms, where Jim continued as General Manager of the operation. In 1987, Jim moved to Cal-Poly State University, at San Luis Obispo, California, where he worked as Principal Research Associate. In 1991, Jim moved back to Wisconsin and the Center for Dairy Research to work as the Cheese Outreach Specialist. Since 1991, he has coordinated the Specialty Cheese Program, World Cheese Exchange (Web-based) Database and the Wisconsin Master Cheese Maker Program. Jim has traveled to most of the major dairy producing countries to gather information regarding specialty cheese manufacture. In June of 2000, he was inducted as a Commanderie de Fromages De Sainte-Maure de Touraine, at ceremonies held in the village of Sainte-Maure, in France.

Dave Potter has 21 years experience in dairy products ingredient, technical service, and sales, with a primary focus on cottage cheese. He began his career with Nordica International, Inc. in Sioux Falls after obtaining a BS in Dairy Manufacturing from South Dakota State University, in 1982, where Dave was a member of the National Dairy Products Judging Team. Dave was responsible for providing technical support and service for the Nordica brand cultured dairy products, which are manufactured throughout the United States. In 1989, Nordica International was acquired by Rhodia Inc. (Rhône-Poulenc) and later relocated to Madison, WI, where Dave held positions as Senior Technical Service Rep, Customer Service Manager, Sales and Marketing Manager and Business Director. In January 2004, he left Rhodia Inc. and acquired the trademark and licensing rights for Nordica cultured dairy products, for form the new company Nordica Licensing Inc., located in Madison.

Steven Rosenberg is the “Chief Eating Officer” at Liberty Heights Fresh, a retailer of flavorful specialty foods in Salt Lake City, Utah. In their eleventh season, and with a staff of 20 “foodies,” Rosenberg has undertaken a mission of educating the community about flavorful food and tempting guests with hand-selected items from traditional producers around the world. Prior to opening Liberty Heights Fresh, Rosenberg worked on a family orchard in Southwestern Michigan as a fruit grower, picker, packer and peddler, as a wholesale produce merchant, flower importer and filmmaker. He has a BS in Food Marketing and Agricultural Economics from Michigan State University. Rosenberg is active in the community, co-founding the Salt Lake Vest Pocket Business Coalition, a small business advocacy group, and also serves on the board of Utahns Against Hunger, the Central Regional Council for Workforce Services of Utah, and the Buyers Circle Board of the National Association for the Specialty Food Trade (NASFT).

Kate Sander is the editorial director of *Cheese Market News*, a national weekly newspaper for the cheese, dairy and deli industry. She joined the Madison, Wisconsin-headquartered *Cheese Market News* in 1995 and has been responsible for overseeing the paper’s news and editorial coverage since 1997. She has been a guest speaker at industry events and also has assisted with the *ACS Newsletter* for the past several years. Kate, a graduate of the University of Alaska Fairbanks, with a degree in journalism, started in the dairy industry at a young age, feeding, milking and showing registered Holsteins on her family’s small dairy farm near Hillsboro, Oregon.

William (Bill) Schlinsog is a Cheese Specialist and Dairy consultant. He served as a Wisconsin cheesemaker and dairy plant manager for several companies, beginning with Schlinsog Dairy, a company his father established in 1943. Bill completed the University of Wisconsin Dairy Course in 1947. Prior to his retirement from the Wisconsin Department of Agriculture, Bill worked as a Food Inspector, then for 15 years a Cheese Grading Specialist, and eight years as a Dairy Product Marketing Specialist. Bill is a certified judge of state and county cheese contests, and he has served as a judge for the American Cheese Society and is Chief Judge for the Wisconsin State Fair. Bill is also Chief Judge for both the United States Cheese Contest and the World Championship Cheese Contest, sponsored annually by the Wisconsin Cheese Makers Association. Bill has also judged cheese internationally, in Germany, Switzerland and Italy.

Frank Schuck began his cheese career in 1993 with the Gourmet Garage, in SoHo, New York. After becoming acquainted with the trials and tribulations of retail cheese purchasing, he oversaw the distribution of cheeses to their locations in Manhattan. After spending several years in SoHo, he took his knowledge and skill to a small shop called Balducci’s, where he honed his already razor sharp skills and repertoire. Having seen enough of Manhattan, he set his eyes westward and Seattle’s famous Pike Place Market is where he landed. Frank worked for one of the oldest family-run businesses in Seattle, Delaurenti’s, and he was quickly becoming a monger to be reckoned with. After two illustrious years in the rough and tumble West, he headed back home to the Big Apple where he quickly found a position at one of America’s finest cheese shops, Murray’s. He spent many a happy day basking in the glorious cheeses and refining his rapier wit. He then assisted in the opening of Murray’s Grand Central location. In the Winter of 2003, Mr. Schuck opened

the Bedford Cheese Shop in Williamsburg, Brooklyn, where he can be found cutting cheese and singing perverse show tunes daily.

Juliana Uruburu directs the cheese selection, merchandising and promotions for the Pasta Shop, a Northern California specialty food store with two locations, in Oakland’s bustling Rockridge district and in Berkeley’s avant-garde Fourth Street neighborhood. A Bay Area institution for nearly 20 years, The Pasta Shop is known as a store for those passionate, serious and knowledgeable about food, cooking and cheese. The cheese department focuses on representing superb cheeses from different countries and which appeal to a wide variety of tastes. Juliana’s passion for her product and commitment to her work distinguish her cheese departments. Working with cheese for 14 years, Juliana has explored many venues for education. She teaches cheese courses at local cooking schools, including Tante Marie’s, Napa Valley Cooking School, and Sur la Table. She combines her food experience with her Interior Architecture degree to create dynamic merchandising plans, which incorporate point of sales, perishability issues, special promotions and beauty in her cases and sales areas.

Dr. W.L. “Bill” Wendorff graduated from the Univ. of Wisconsin-Madison with a B.S. in Dairy Industry, a M.S. in Dairy & Food Industries and a Ph.D. in Food Science. After serving 20 years as a technical director in the food industry, he joined the Department of Food Science at the University of Wisconsin-Madison as the Extension Dairy Manufacturing Specialist and works primarily with the cheese and whey industries. He is the coordinator for the various dairy manufacturing short courses at the University of Wisconsin-Madison and has served as a judge in various national and state cheese contests. Since July 2001, he is serving as Chair of the Food Science Department at UW-Madison. His research activities center on quality and environmental concerns of the dairy industry and development of sheep’s milk cheeses. Dr. Wendorff is a member of ADSA, IAFP, IFT and American Cheese Society.



ENTERING CHEESE COMPANIES

Achadhina Cheese Company

Primary Contact: Diana Livingston
P.O. Box 3512
Eureka, CA 95502
Phone: 707-442-7898

Agropur, Fine Cheese Division

Primary Contact: Martin Demers
6500 Henri-Bourassa, Est
Montreal, Quebec H1G 5W9
Canada
Phone: 514-321-6100
Fax: 514-327-7696
martin.demers@agropur.ca

Amaltheia Dairy LLC

Primary Contact: George Brown
3380 Penwell Bridge Road
Belgrade, MT 59714
Phone: 406-388-0569
Fax: 406-388-4030
mbamaltheia@aol.com

Appleton Creamery

Primary Contact: Caitlin O. Hunter
780 Gurney Town Road
Appleton, ME 04862
Phone: 207-785-4431
info@appletoncreamery.com

Bass Lake Cheese Factory

Primary Contact: Scott Erickson
598 Valley View Trail
Somerset, WI 54025
Phone: 715-247-5586
Fax: 715-549-6617
blcheese@blcheese.com

Belfiore Cheese Company

Primary Contact: Farr Hariri
2031-A Second Street
Berkeley, CA 94710
Phone: 510-540-5500
Fax: 510-540-5594
farmo@pacbell.net

BelGioioso Cheese Inc.

Primary Contact: Jamie Wichlacz
5810 County Road NN
Denmark, WI 54208
Phone: 920-863-2123
Fax: 920-863-8791
jamier@belgioioso.com

Bellwether Farms

Primary Contact: Liam Callahan
9999 Valley Ford Road
Petaluma, CA 94952
Phone: 707-763-0993
Fax: 707-763-2443
bfcheese@pacbell.net

Berkshire Cheese Makers

Primary Contact: Michael Miller
Box 2021
Lenox, MA 01240
Phone: 413-528-9529
Fax: 413-528-9529

Bingham Hill Cheese Company

Primary Contact: Jackie Owens
216 Commerce Drive
Fort Collins, CO 80524
Phone: 970-472-0702
Fax: 970-472-0622
jackie@binghamhill.com

Bittersweet Plantation Dairy

Primary Contact: Chef John Folse
2517 S. Philippe Avenue Attn: Michaela
Gonzales, LA 70737
Phone: 225-644-6000
Fax: 225-644-1295
folse@jfolse.com

Blue Ledge Farm

Primary Contact: Gregory Berrnhardt
2001 Old Jerusalem Road
Salisbury, VT 05769
Phone: 802-247-0095
gregoryberrnhardt@hotmail.com

Blue Ridge Dairy Company

Primary Contact: Paul Stephan
18318 Cattail Branch Court
Leesburg, VA 20176
Phone: 703-727-4928
Fax: 703-779-8291
blueridgedairy@msn.com

Bravo Farms

Primary Contact: Bill Boersma
34292 Rod. 124
Visalia, CA 93291
Phone: 559-627-3525
Fax: 559-625-0490

Brovetto Dairy and Cheese House

Primary Contact: Ronald Brovetto
1677 Co. 29
Jefferson, NY 12093
Phone: 607-278-6622
ronrinfar@aol.com

Cabot Creamery Cooperative

Primary Contact: Jed Davis
One Home Farm Way
Montpelier, VT 05602
Phone: 802-371-1260
Fax: 802-371-1200
jdavis@cabotcheese.com

Calabro Cheese Corp.

Primary Contact: Fiorella Cutrufello
580 Coe Avenue
East Haven, CT 06512
Phone: 203-469-1311
Fax: 203-469-6929
frank@calabrocheese.com

Cantare Foods

Primary Contact: Domenico Bruno
5027 Heintz Street
Baldwin Park, CA 91706
Phone: 626-337-8154
Fax: 626-337-9354
erikas@cantarefoods.com

Capriole

Primary Contact: Judith Schad
10329 New Cut Road
Greenville, IN 47124
Phone: 812-925-9408
Fax: 812-923-3901
judyoat@aol.com

Carr Valley Cheese

Primary Contact: Sid Cook
S 3797 County Hwy. G
La Valle, WI 53941
Phone: 608-986-2781
Fax: 608-986-2906
sid@carrvalleycheese.com

Cato Corner Farm

Primary Contact: Mark Gillman
178 Cato Corner Road
Colchester, CT 06415
Phone: 860-537-3884
Fax: 860-537-9470
catocornerfarm@mindspring.com

CC's Jersey Crème

Primary Contact: Michelle Wieghart
N7082 330th St.
Spring Valley, WI 54767
Phone: 715-778-5044
Fax: 715-778-5032
ccjersey@svtel.net

Cedar Grove Cheese, Inc.

Primary Contact: Robert Wills
P.O. Box 185
Plain, WI 53577
Phone: 608-546-5284
Fax: 608-546-2805
bob@cedargrivecheese.com

Chalet Cheese Coop

Primary Contact: Myron Olson
N4858 Hwy. N
Monroe, WI 53566
Phone: 608-325-4343
Fax: 608-325-4409
chalet@cppweb.com

Champlain Valley Creamery

Primary Contact: Carleton Yoder
11 Main Street
Vergennes, VT 05491
Phone: 802-877-2950
Fax: 802-425-5431
cheeseguy@cvcream.com

Coach Dairy Goat Farm

Primary Contact: Robin Helfand
105 Mill Hill Road
Pine Plains, NY 12567
Phone: 518-398-5325
Fax: 518-398-5329
coachfarms@taconic.net

Cowgirl Creamery

Primary Contact: Sue Conley
P.O. Box 594
Pt. Reyes, CA 94956
Phone: 415-663-9335
Fax: 415-663-9335
cowgirls@svn.net

Crave Brothers Farmstead Cheese

Primary Contact: Debbie Crave
W11555 Torpy Road
Waterloo, WI 53594
Phone: 920-478-4887
Fax: 920-478-4888
debbie@cravecheese.com

Cypress Grove Chevre

Primary Contact: Mary Keehn
4608 Dows Prairie Road
McKinleyville, CA 95519
Phone: 707-839-3168
Fax: 707-839-2322
cypgrove@aol.com

DAMAFRO, Inc.

Primary Contact: Sara Roussel
54, Principale
Saint-Damase, Quebec J0H 1J0
Canada
Phone: 450-797-3301
Fax: 450-797-3507
sroussel@damafro.ca

DCI Cheese Company

Primary Contact: Linda Hook
P.O. Box 106
Mayville, WI 53050
Phone: 920-387-5740
Fax: 920-387-2194
lhook@dcicheeseco.com

Everona Dairy

Primary Contact: Pat Elliott
23246 Clarks Mountain Road
Rapidan, VA 22733
Phone: 540-854-4159
Fax: 540-854-6443
pelliot@ns.gemlink.com

Fagundes Old World Cheese

Primary Contact: Jaime Howe
8700 Fargo Avenue
Hanford, CA 93230
Phone: 559-582-2000
Fax: 559-582-0683
jaime@oldworldcheese.com

Family Fresh Pack

Primary Contact: Rob Bradley
112 West Main Street
Belleville, WI 53508
Phone: 608-424-3381
Fax: 608-424-6305
rbrad@terracon.net

Faribault Dairy

Primary Contact: Jeff Jirik
222 3rd Street, NE
Faribault, MN 55021
Phone: 507-334-5260
Fax: 507-332-9011
jeff.jirik@amablu.com

Farmersville Cheeses LLC

Primary Contact: Eran Wajswol
P.O. Box 502
Oldwick, NJ 08858
Phone: 908-832-0700
Fax: 908-832-7333
info@farmersvillecheeses.com

FireFly Farms

Primary Contact: Mike Koch
1363 Brenneman Road
Bittinger, MD 21522
Phone: 301-245-4630
Fax: 586-283-6202
mike@firerlyfarms.com

Fiscalini Cheese Co.

Primary Contact: John Fiscalini
7231 Covert Road
Modesto, CA 95358
Phone: 209-545-5495
Fax: 209-545-6888
john@fiscalinifarms.com

Fromagerie Belle Chevre

Primary Contact: Liz Parnell
26910 Bethel Road
Elkmont, AL 35620
Phone: 256-423-2238
Fax: 256-423-2238

Fromagerie Bergeron

Primary Contact: Chantal Bergeron
3837 Marie-Victorin
St.-Antoine de Tilly, Quebec GoS 2Co
Canada
Phone: 418-886-2234
Fax: 418-886-2101
frombergeron@globetrotter.net

Fromagerie Tournevent

Primary Contact: John Eggena
7004 Hince
Chesterville, Quebec GoP 1Jo
Canada
Phone: 819-382-2208
Fax: 819-382-2072
jeggena@interlinx.qc.ca

Fromartharie, Inc.

Primary Contact: Ron Schinbeckler
P.O. Box 409 85 Division Avenue
Millington, NJ 07946
Phone: 908-647-6485
Fax: 908-647-6590
info@fromartharie.com

Golden Ridge Cheese Co-Operative

Primary Contact: Cindy Kostohrys
23051 20th Street
Cresco, IA 52136
Phone: 563-547-3714
Fax: 563-547-5148
cindygrc@goldenridgecheese.com

Grafton Village Cheese Co., LLC

Primary Contact: Peter Mohn
P.O. Box 87
Grafton, VT 05146
Phone: 802-843-2221
Fax: 802-843-2210
cheese@sover.net

Great Hill Dairy, Inc.

Primary Contact: Timothy Stone
160 Delano Road
Marion, MA 02738
Phone: 508-748-2208
Fax: 508-748-2282

Groupe Fromage Cote

Primary Contact: Daniel Leduc
1380 Gay-Lassac
Boucherville, Quebec J4B 7G4
Canada
Phone: 450-449-5000
Fax: 450-449-3200
drleduc@groupe-fromagecote.com

Harley Farms, Inc.

Primary Contact: Dee Harley
P.O. Box 173
Pescadero, CA 94060
Phone: 650-879-0480
Fax: 650-879-9161
harleyfarms@earthlink.net

Hawaii Island Goat Dairy

Primary Contact: Heather Threlfall
P.O. Box 1315
Honokaa, HI 96727
Phone: 808-775-9787
Fax: 808-775-9787
higoat@verizon.net

Haystack Mountain Goat Dairy

Primary Contact: Val Landrum
5239 Niwot Road
Niwot, CO 80503
Phone: 303-581-9948
Fax: 720-652-0629

Hendricks Farms and Dairy

Primary Contact: Trent Hendricks
690 Godshall Road
Telford, PA 18969
Phone: 267-718-0219
Fax: 215-721-6114
hendricksfarms@comcast.net

Hoch Enterprises, Inc.

Primary Contact: Silvan Blum
554 First Street P.O. Box 974
New Glarus, WI 53574
Phone: 608-325-6311
Fax: 608-325-6935

Karoun Dairies, Inc.

Primary Contact: Rostom
Baghdassarian
9027 Glenoaks Blvd.
Sun Valley, CA 91352
Phone: 818-767-7000
Fax: 818-767-7024
rostom@karouncheese.com

Keller's Creamery

Primary Contact: Joseph Fallon
855 Maple Avenue
Harleysville, PA 19438
Phone: 215-859-4090
Fax: 215-859-4091
jfallon@kellerscreamery.com

Klondike Cheese Company

Primary Contact: Ron Buholzer
W7839 Hwy. 81
Monroe, WI 53566
Phone: 608-325-3021
Fax: 608-325-3027
ron@klondikecheese.com

La Moutonniere Inc.

Primary Contact: Al Mackenzie
3690 Rg 3
Ste.-Helene-de-Chester,
Quebec GoP 1Ho
Canada
Phone: 819-382-2300
Fax: 819-382-2023
fromagerie@lamoutonniere.com

Lactalis USA - Belmont

Primary Contact: Lenny Bass, Jr.
218 Park Street
Belmont, WI 53510
Phone: 608-762-5173
Fax: 608-762-5948
lbass@sorrentolactalis.com

Leelanau Cheese Co.

Primary Contact: John Hoyt
10844 E. Revold Road
Suttons Bay, MI 49682
Phone: 231-271-2600
Fax: 231-271-2601
leelanaucheese@centurytel.net

Linden Cheese Company

Primary Contact: Dave Schroeder
300 Jackson Street
Linden, WI 53580
Phone: 608-623-2531
Fax: 608-623-2567

Maple Leaf Cheese Company Co-Op

Primary Contact: Jeff Wideman
N890 Twin Grove Road
Monroe, WI 53566
Phone: 608-934-1234
Fax: 608-934-1235

Marin French Cheese Co.

Primary Contact: Jim Boyce
7500 Red Hill Road
Petaluma, CA 94952
Phone: 707-762-6001
Fax: 707-762-0430
jim@marinfrenchcheese.com

McCadam Cheese Co,

Primary Contact: Ron Davis
P.O. Box 900
Chateaugay, NY 12920
Phone: 518-497-6644
Fax: 518-497-3247
rdavis@mccadam.com

McLeod Creamery

Primary Contact: Katherine McLeod
7434 Oak Grove Road
Marshall, VA 20115
Phone: 540-687-8299
Fax: 540-687-8298
info@mckleodorganic.com

MeaDow Creek Dairy

Primary Contact: Helen Feete
6724 Meadow Creek Road
Galax, VA 24333
Phone: 276-236-2776
Fax: 276-236-4955
mcd@ls.net

Mecox Bay Dairy LLC

Primary Contact: Arthur Ludlow
855 Mecox Road P.O. Box 411
Bridgeton, NY 11932
Phone: 631-537-0335
sajpl@juno.com

MouCo Cheese Company

Primary Contact: Robert PolaneRobert
Poland
1401 Duff Drive, #300
Fort Collins, CO 80524
Phone: 970-498-0107
moucoweb@mouco.com

Mozzarella Company

Primary Contact: Paula Lambert
2944 Elm Street
Dallas, TX 75226
Phone: 214-741-4072
Fax: 214-741-4076
paula@mozzco.com

Mozzarella Fresca

Primary Contact: Jeff Strah
1075 First Street
Benicia, CA 94510
Phone: 707-746-6818
Fax: 707-746-6829
jeff@mozzarellafresca.com

My Time Ranch Cheese Co.

Primary Contact: Ginger Olsen
7333 Humboldt Hill Road
Eureka, CA 95503
Phone: 707-442-3209
Fax: 707-442-3209
mytime@northcoast.com

Oak Spring Dairy

Primary Contact: Allen Bassler
8370 Oak Spring Road
Upperville, VA 20184
Phone: 540-592-3559
Fax: 540-592-3897
cheesemanab@aol.com

Oakdale Cheese and Specialties

Primary Contact: Walter Bulk
10040 Higway 120
Oakdale, CA 95361
Phone: 209-848-3139
Fax: 209-848-1162

Oakvale Farm Cheese

Primary Contact: Elizabeth Finke
1285 SR 29 NE
London, OH 43140
Phone: 614-402-8364
Fax: 740-857-1990

Old Chatham Sheepherding Company

Primary Contact: Shaleena Fox
155 Shaker Museum Road
Old Chatham, NY 12136
Phone: 518-794-7733
Fax: 518-794-7641
cheese@blacksheepcheese.com

Old Europe Cheese, Inc.

Primary Contact: Francois Capt
1330 East Empire Avenue
Benton Harbor, MI 49022
Phone: 269-925-5003
Fax: 269-925-9560
fc@oldeuropecheese.com

Organic Valley

Primary Contact: Steve Brandl
507 West Main Street
La Farge, WI 54639
Phone: 608-625-2666
Fax: 608-625-6206
steve.brandl@organicvalley.com

Oro Blanco Cheese

Primary Contact: Robert Strack
P. O. Box 567
Hudson, CO 80642
Phone: 970-539-9180
Fax: 303-536-9705
all@obgd.com

Parmalat Canada

Primary Contact: Mike Sobol
Highway 511
Balderson, ON K0G 1A0
Canada
Phone: 613-267-1979
Fax: 613-267-6821

PastureLand

Primary Contact: Dan French
56330 State Highway 57
Dodge Center, MN 55927
Phone: 800-420-1495
Fax: 507-635-5619
dcfrench@aol.com

Point Reyes Farmstead Cheese Company

Primary Contact: Karen Howard
P.O. Box 9
Pt. Reyes, CA 94956
Phone: 800-591-6878
Fax: 415-663-8881
prcheese@svn.net

Pure Luck

Primary Contact: Sara Bolton
101 Twin Oaks Trail
Dripping Springs, TX 78620
Phone: 512-858-7034
Fax:

Redwood Hill Farm Goat Dairy

Primary Contact: Jennifer Bice
5480 Thomas Road
Sebastopol, CA 95472
Phone: 707-823-4790
Fax: 707-823-6976
rwdhill@sonic.net

Rising Sun Farms

Primary Contact: Jennifer Woodward
5126 S. Pacific Hwy.
Phoenix, OR 97535
Phone: 541-535-8331
Fax: 541-585-8350
jenn@risingsunfarms.com

Rizo-Lopez Foods, Inc.

Primary Contact: Sam Ram
6625 2nd Street P.O. Box 797
Riverbank, CA 95367
Phone: 209-869-5232
Fax: 209-869-5234

Roth Käse USA, Ltd.

Primary Contact: Robert Frie
657 2nd Street
Monroe, WI 53566
Phone: 608-329-7666
Fax: 608-329-7677
robert.frie@rothkase.com

Rumiano Cheese Co.

Primary Contact: Steve Kirby
P.O. Box 305
Crescent City, CA 95531
Phone: 707-465-7535
Fax: 707-465-4141
diane@rumianocheese.com

Shelburne Farms

Primary Contact: Jamie Miller
1611 Harbor Road
Shelburne, VT 05482
Phone: 802-985-8686
Fax: 802-985-8123
jmiller@shelburnefarms.org

Shepherd's Way Farms

Primary Contact: Jodi Ohlsen Read
8626 160th St., East
Nerstrand, MN 55053
Phone: 507-663-9040
swf@ll.net

Sierra Cheese Manufacturing Co., Inc.

Primary Contact: Charlene Franco
916 So. Santa Fe Avenue
Compton, CA 90221
Phone: 310-635-1216
Fax: 310-639-1096
sierracheese@aol.com

Silvery Moon Creamery

Primary Contact: Jennifer Betancourt
Smiling Hill Farm 781 County Road
Westbrook, MI 04092
Phone: 207-775-4818
Fax: 207-839-3799
jennifer@smilinghill.com

Societe Cooperative Agricole de l'Isle-aux-Grues

Primary Contact: Christian Vinet
210 Chemin du Roi
Ile-aux-Grues, Quebec G0R 1P0
Canada
Phone: 418-248-5842
Fax: 418-248-5843
fromagerieia@globetrotter.net

Spring Hill Jersey Cheese

Primary Contact: Larry Peter
4235 Spring Hill Road
Petaluma, CA 94952
Phone: 707-762-3446
Fax: 707-762-3445
springhillcheese@yahoo.com

Sprout Creek Farm Creamery

Primary Contact: Allison Lakin
34 Lauer Road
Poughkeepsie, NY 12603
Phone: 845-485-9885
Fax: 845-454-6158
cheese@sproutcreekfarm.org

Still Meadows Chese

Primary Contact: Brad Baird
12241 St. Hwy. 27
Ferryville, WI 54628
Phone: 608-734-3231
Fax: 262-364-2118
baird@mhtc.net

Straus Family Creamery

Primary Contact: Vivien Straus
P. O. Box 768
Marshall, CA 94940
Phone: 415-663-5464
Fax: 415-663-5465
family@strausmilk.com

Sullivan's Pond Farm

Primary Contact: Rona Sullivan
1754 Mill Creek Road
Wake, VA 23176
Phone: 804-776-0759
rona@sullivanspond.com

Sunset Acres Farm

Primary Contact: Anne Bossi
769 Bagaduce Road
Brooksville, ME 04617
Phone: 207-326-4741
Fax: 207-326-0816
cheesewhig@prexar.com

Surfing Goat Dairy

Primary Contact: Thomas Kafsack
3651 Ormaopio Road
Kula, HI 96790
Phone: 808-878-2870
Fax: 808-876-1826
thkafsack@aol.com

Sweet Grass Dairy

Primary Contact: Desiree Wehner
19635 U.S. Hwy 19 N
Thomasville, GA 31792
Phone: 229-227-0752
Fax: 229-227-6170
info@sweetgrassdairy.com

Sweetwater Valley Farm

Primary Contact: Kent Goforth
17988 West Lee Hwy.
Philadelphina, TN 37846
Phone: 865-458-9192
Fax: 865-458-9221
info@sweetwatervalley.com

Taylor Farm

Primary Contact: Jonathan Wright
825 Route 11
Londonderry, VT 05148
Phone: 802-824-5690
Fax: 802-824-5690
taylorfarm@adelphia.net

The Rogue Creamery

Primary Contact: David Gremmels
311 N. Front Street
Central Point, OR 97502
Phone: 541-665-1155
Fax: 541-665-1133
david@roguegoldcheese.com

Thistle Hill Farm

Primary Contact: John Putnam
107 Clifford Road
North Pomfret, VT 05053
Phone: 802-457-9349
Fax: 802-457-9349
info@thistlehillfarm.com

Three Sisters Farmstead Cheese

Primary Contact: Marisa Simoes
24163 Road 188
Lindsay, CA 93247
Phone: 559-562-2132
Fax: 559-562-0911
serenacheese@hotmail.com

Uplands Cheese, Inc.

Primary Contact: Michael Gingrich
4540 County Road ZZ
Dodgeville, WI 53533
Phone: 608-935-3414
Fax: 608-935-7030
mgingrich@mhtc.net

Valley Gold, LLC

Primary Contact: Jose Fernandes
240 North Avenue
Gustine, CA 95322
Phone: 209-854-2461
Fax: 209-854-2880
jose@valley-gold.com

Vermont Butter & Cheese Company

Primary Contact: Allison Hooper
P.O. Box 95 Pitman Road
Websterville, VT 05678
Phone: 800-884-6287
Fax: 802-479-3674
Allison@vtbutterandcheese.com

Westfield Farm, Inc.

Primary Contact: Bob Stetson
28 Worcester Road
Hubbardston, MA 01452
Phone: 978-925-5110
Fax: 978-928-5745
stetson@chevre.com

Westminster Dairy at Livewater Farm

Primary Contact: Peter Dixon
1289 Westminster West Road
Westminster West, VT 05346
Phone: 802-387-5110
Fax: 802-387-5110
p.dixon@sover.net

Wi. Farmers Union Specialty Cheese Co.

Primary Contact: Tim Pehl
303 E. Hwy 18
Montfort, WI 53569
Phone: 608-943-6753
Fax: 608-943-6769
montforddairy@mhtc.net

Widmer's Cheese Cellar

Primary Contact: Joseph Widmer
 214 W. Henni Street
 Theresa, WI 53091
 Phone: 920-488-2503
 Fax: 920-488-2130
 joew@widmerscheese.com

Willamette Valley Cheese

Primary Contact: Rod Volbeda
 8105 Wallace Road
 Salem, OR 97304
 Phone: 503-399-9806
 Fax: 503-399-8396
 rmvolbeda@preaxis.com

Willow Hill Farm

Primary Contact: Willow Smart
 313 Hardscrabble Road
 Milton, VT 05468
 Phone: 802-893-2963
 info@sheepcheese.com

Winchester Cheese Co,

Primary Contact: Jules Wesslink
 32605 Holland Road
 Winchester, CA 92596
 Phone: 909-926-4239
 Fax: 909-926-3349
 sales@winchestercheese.com

Woodcock Farm

Primary Contact: Gari Fischer
 P.O. Box 21
 Weston, VT 05161
 Phone: 802-824-6135
 Fax: 802-824-6938
 mgfisho2@sover.net

Zingerman's Creamery

Primary Contact: John Loomis
 17500 Sharon Valley Road
 Manchester, MI 48158
 Phone: 734-665-1901
 Fax: 734-769-1235 dave@zingerman-creamery.com

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