

AMERICAN CHEESE SOCIETY

2005 JUDGING RESULTS

Seelbach Hilton Hotel
July 23, 2005

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 2005 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 2005 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 applaud their efforts!



A MESSAGE FROM THE 2005 COMPETITION AND JUDGING CHAIRS, JOHN GREELEY & DAVID GROTENSTEIN:

Welcome to the American Cheese Society Awards Ceremony for 2005. And welcome to Louisville, Kentucky, home of the Kentucky Derby, Kentucky Bourbon, Muhammad Ali, the Louisville Slugger ... and The American Cheese Society! If Louisville is a city of icons, perhaps we can flatter ourselves a little in thinking that we're not only in good company but the great work being done by our cheesemakers and other members has elevated the ACS into their ranks.

This annual conference remains one of the most unique events of its kind on the planet. Rarely does such a large group gather for the purpose of sharing ideas and techniques, helping and supporting each other, both for themselves and for the greater good. The bounty of our cheesemakers continues to grow and diversify every year.

Our annual Judging and Competition is the cheesemakers' version of The Oscars (although we can guarantee there is more art being created in your dairies than in Hollywood.) This year, sadly, it became necessary to raise entry fees, including eliminating the discount for multiple entries from the same producer. We were afraid that the hardship this might cause some of the smaller cheesemakers would make it difficult, if not impossible, to submit cheeses.

As it turns out, entries were up, to 749, from last year. Many repeats, many new cheesemakers. It would be easy to see this as showing great faith in the ACS (which it is) for the work we've all done and goals yet to be attained. But it also shows a great faith in yourselves, as cheesemakers in an increasingly more accessible national and world market, where a greater awareness of the excellent work you're doing inspires you to create more, to improve, and ... frankly... to show off.

If American Artisanal and Farmstead Cheese is not the hottest category in specialty foods right now, we'd like to know what is. Supermarkets and larger stores are expanding their lines, carrying cheese that would have been deemed esoteric and unmarketable just a few short years ago. Specialty food stores have had to search harder to find new cheeses worthy of their highly trained and sophisticated clientele... and you're all providing it.

Our judges work as hard as anyone at the conference. They deserve our thanks, and praise. Each of our 10 teams sampled about 70 cheeses over 2 days. Their objectivity, sensitivity and admiration for your work was unflinching. We are fortunate to be located where the region provided an outstanding talent pool of academics who performed as Technical Judges. Our Aesthetic Judges were top buyers, retailers, distributors and importers from here and points east... even across the pond!

So, as we all look forward to the Festival of Cheeses, we give our congratulations to those who placed highest amongst the hundreds, and to those who may not have won, but whose contribution is equal, and have helped move the ACS into the winner's circle.

Many thanks,

John Greeley

David Grotenstein

John Greeley and David Grotenstein

Co-Chairmen, ACS Competition Committee, July 23, 2005

OFFICIAL JUDGES' ROSTER

Technical Judges

Montserrat Almena

Robert Aschebrock

Mike Comotto

George Haenlein, F.W.

Walter Hartman, Jr.

Robert Lindsay

Neville McNaughton

Douglas Peterson

William Schlinsog

Bill Wendorff

Aesthetic Judges

Diana Bole

Terri Coleman

Kathi Demarest

Todd Druhot

Catherine Gaffney

Steven Jenkins

David Lockwood

Helder dos Santos

Daniel Sirko

Diane Stemple

Cathy Strange

BEST OF SHOW

Pleasant Ridge Reserve

**UPLANDS CHEESE INC.
Michael Gingrich, Cheesemaker**

A. FRESH UNRIPENED CHEESES

Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata, Quark

Exempt: Fresh Goat Cheese, Queso Blanco types, and cottage cheeses

AC: Cow's Milk

- 1st Place** **No Award Given**
- 2nd Place** **Sierra Nevada Cheese Company**
Sierra Nevada Cheese Cream Cheese
- 3rd Place** **Belfiore Cheese Company**
Farmers

AG: Goat's Milk

- 1st Place** **Catapano Dairy Farm**
Chevre
- 2nd Place** **Cypress Grove Chevre**
Chevre Log
- 3rd Place** **Cypress Grove Chevre**
Fromage Blanc

AM: Mascarpone – Made from Cow's Milk

- 1st Place** **Cantare Foods**
Mascarpone
- 2nd Place** **Crave Brothers Farmstead Cheese**
Mascarpone
- 3rd Place** **Blue Ridge Dairy Company**
Mascarpone

AS: Sheep's Milk and/or Mixed Milks

- 1st Place** **No Award Given**
- 2nd Place** **La Moutonniere Inc.**
Neige de Brebis
- 3rd Place** **Shepherd's Way Farms**
Shepherd's Ricotta

AR: Ricotta – Made from Cow's Milk

- 1st Place** **Calabro Cheese Corp.**
Whole Milk Ricotta
- 2nd Place** **Mozzarella Fresca**
Whole Milk Ricotta
- 3rd Place** **Damafro, Inc.**
Ricotta 15% M.F. 500g

B. SOFT- RIPENED CHEESES

White surface mold ripened cheeses – Brie, Camembert, Coulommiers, etc.

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

- 1st Place** **Jasper Hill Farm**
Constant Bliss
- 2nd Place** **Sweet Grass Dairy**
Green Hill
- 3rd Place** **Bingham Hill Cheese Company**
Poudre Puff

BB: Brie Cheeses Made from Cow's Milk

- 1st Place** **Lactalis USA - Belmont**
3 kg President 60% Brie
- 2nd Place** **Lactalis USA - Turlock**
8 oz. Brie Plain
- 3rd Place** **Damafro, Inc.**
Brie Double Crème Le Trappeur 3kg

BC: Camembert Cheeses Made from Cow's Milk

- 1st Place** **No Award Given**
- 2nd Place** **Old Europe Cheese, Inc.**
Camembert Fermier
- 3rd Place** **Marin French Cheese Co.**
Yellow Buck Camembert

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

- 1st Place** **Bingham Hill Cheese Company**
Tumbleweed
- 2nd Place** **Lactalis USA - Belmont**
8 oz. President Brie with Herbs
- 3rd Place** **Lactalis USA - Belmont**
3 kg President Pepper Brie

BG: Cheeses Made from Goat's Milk

- 1st Place** **Bittersweet Plantation Dairy**
Evangeline
- 2nd Place** **Fromartharie, Inc.**
Woolwich Dairy Goat Brie
- 3rd Place** **Pure Luck**
Del Cielo

SOFT- RIPENED CHEESES continued

BS: Cheeses Made from Sheep's and/or Mixed Milks

- 1st Place** **Old Chatham Shepherding Company**
Nancy's Camembert
- 2nd Place** **Marin French Cheese Co.**
2M-Brie
- 3rd Place** **Willow Hill Farm**
Alderbrook

BT: Triple Crème Soft Ripened (cream added / blue cheeses exempt) all milks

- 1st Place** **No Award Given**
- 2nd Place** **Agropur, Fine Cheese Division**
Brie Chevalier T.C.
- 3rd Place** **Bittersweet Plantation Dairy**
Fleur-de-Teche

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** **Three Sisters Farmstead Cheese**
Bella Sorella
- 2nd Place** **Rumiano Cheese Co.**
Dry Jack
- 3rd Place** **Fiscalini Cheese Co.**
San Joaquin Gold

CG: Open Category Made from Goat's Milk

- 1st Place** **Cypress Grove Chevre**
Humboldt Fog Mini
- 2nd Place** **Carr Valley Cheese**
Aged Cardona
- 3rd Place** **Cypress Grove Chevre**
Humboldt Fog Grande

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

- 1st Place** **Carr Valley Cheese**
Menage
- 2nd Place** **Carr Valley Cheese**
Mobay
- 3rd Place** **Carr Valley Cheese**
Shepherds Blend

CJ: Monterey Jack Made from Cow's Milk

- 1st Place** **Maple Leaf Cheese Company Co-Op**
Monterey Jack
- 2nd Place** **Neighborly Farms of Vermont**
Monterey Jack
- 3rd Place** **Fagundes Old World Cheese**
Hanford Jack

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

- 1st Place** **Willamette Valley Cheese**
Jalapeno Jack
- 2nd Place** **McCadam Cheese Co,**
McCadam Pepper Jack
- 3rd Place** **DCI/Carter Meister LLC**
Roasted Red Pepper Jack

CY: Colby – Made from Cow's Milk

- 1st Place** **Crowley Cheese, Inc.**
Medium Sharp Colby
- 2nd Place** **Carr Valley Cheese**
Colby
- 3rd Place** **Widmer's Cheese Cellars**
Colby

D. AMERICAN MADE / INTERNATIONAL STYLE

Exempt: all Cheddars, all Italian-Type Cheeses

DC: Open Category Made from Cow's Milk

- 1st Place** **Fair Oaks Dairy Products**
Sweet Swiss
- 2nd Place** **Fair Oaks Dairy Products**
Emmentaler
- 2nd Place** **Leelanau Cheese Co.**
Raclette (Swiss Style)
- 3rd Place** **Cedar Grove Cheese, Inc.**
Havarti
- 3rd Place** **Roth Kase USA, Ltd.**
Butterkase

DD: Dutch style, all Milks (Gouda, Edam, etc.)

- 1st Place** **Fair Oaks Dairy Products**
Aged Gouda
- 2nd Place** **Willamette Valley Cheese**
Farmstead Gouda
- 3rd Place** **Carr Valley Cheese**
Gouda

AMERICAN MADE / INTERNATIONAL STYLE continued

DG: Open Category Made from Goat's Milk

- 1st Place** **Goat Lady Dairy**
Gouda
- 2nd Place** **Zingerman's Creamery**
Little Napoleon
- 3rd Place** **Cypress Grove Chevre**
Bermuda Triangle

DS: Open Category Made from Sheep's or Mixed Milks

- 1st Place** **Carr Valley Cheese**
Cave Aged Mèllage
- 2nd Place** **Carr Valley Cheese**
Benedictine
- 3rd Place** **Willow Hill Farm**
Summertomme

E. CHEDDARS

All Cheddars, All Milk Sources.

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

- 1st Place** **Fiscalini Cheese Co.**
Cheddar
- 2nd Place** **Carr Valley Cheese**
Cave Aged Cheddar
- 3rd Place** **McCadam Cheese Co.,**
McCadam New York Cheddar

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

- 1st Place** **Carr Valley Cheese**
Mammoth Cheddar
- 2nd Place** **Organic Valley**
Organic Raw Milk Sharp Cheddar
- 3rd Place** **Shelburne Farms**
6 Mo. Cheddar

EE: Mature Cheddars: Aged Longer Than 49 Months

- 1st Place** **Widmer's Cheese Cellars**
Cheddar - 6 Yr.
- 2nd Place** **Carr Valley Cheese**
10 Year Cheddar
- 3rd Place** **Grafton Village Cheese Co., LLC**
Stone House 6-Year Cheddar

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

- 1st Place** **Cabot Creamery Cooperative**
Cabot Five Peppercorn Cheddar
- 2nd Place** **Neighborly Farms of Vermont**
Green Onion Cheddar
- 3rd Place** **Ballard Family Dairy & Cheese**
Ballard's Idaho Pepper Cheddar

EG: Cheddar from Goat's Milk, Aged Less Than 12 Months

- 1st Place** **No Award Given**
- 2nd Place** **Cypress Grove Chevre**
Goat Milk Cheddar
- 3rd Place** **Fromagerie Tournevent**
Chevre Noir

EM: Mature Cheddars: Aged Longer Than 25 Months

- 1st Place** **Cedar Grove Cheese, Inc.**
Sharp Cheddar
- 2nd Place** **Fiscalini Cheese Co.**
Cheddar Premium Reserve
- 3rd Place** **Shelburne Farms**
2 Year Cheddar

EX: Mature Cheddars: Aged Longer Than 35 Months

- 1st Place** **Agropur, Fine Cheese Division**
Britannia Cheddar 3-Years
- 2nd Place** **Cabot Creamery Cooperative**
Cabot Vermont Cheddar
- 3rd Place** **Parmalat**
Balderson 5 Yr. Cheddar

F. BLUE MOLD CHEESES

All Cheeses Ripened with Roqueforti or Glaucum Penicillium

Exempt: Colorless Mycelia

FC:Blue-Veined Made from Cow's Milk

- 1st Place** **Green Mountain Blue Cheese**
Gore-Dawn-Zola
- 2nd Place** **Linden Cheese Company**
Blue Cheese
- 3rd Place** **Belgioioso Cheese Inc.**
CreamyGorg

FE: External Blue Molded Cheeses - All Milks

- 1st Place** **No Award Given**
- 2nd Place** **Westfield Farm, Inc.**
Classic Blue Log
- 3rd Place** **Carr Valley Cheese**
Virgin Pine Native Sheep Blue

BLUE MOLD CHEESES continued

FG: Blue-Veined Made from Goat's Milk

- 1st Place** **No Award Given**
- 2nd Place** **Marin French Cheese Co.**
Marin Chevre Bleu
- 3rd Place** **FireFly Farms**
Mountain Top Bleu

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

- 1st Place** **No Award Given**
- 2nd Place** **Old Chatham Shepherding Company**
Ewe's Blue
- 3rd Place** **Marin French Cheese Co.**
2M-Blue

G. HISPANIC & PORTUGUESE STYLE CHEESES

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

- 1st Place** **Roth Kase USA, Ltd.**
Panina
- 2nd Place** **Andes Foods US**
Andes (Panquehue) Cheese - Traditional
- 3rd Place** **Rizo-Lopez Foods, Inc.**
Cotija

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

- 1st Place** **Roth Kase USA, Ltd.**
Gran Queso
- 2nd Place** **Rizo-Lopez Foods, Inc.**
Fresco
- 3rd Place** **Fagundes Old-World Cheese**
Maria's Queso Panela

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

- 1st Place** **No Award Given**
- 2nd Place** **Andes Foods US**
Andes Cheese Mild Red - Pepper
- 3rd Place** **Andes Foods US**
Andes Cheese – Chive

H. ITALIAN-TYPE CHEESES

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** **The Antigo Cheese Co.**
Stravecchio Parmesan
- 2nd Place** **Belgioioso Cheese Inc.**
American Grana
- 3rd Place** **The Antigo Cheese Co.**
Parmesan

HM: Mozzarella types - Brick, Scamorza, String Cheese - All Milks

- 1st Place** **Crave Brothers Farmstead Cheese**
Farmer's Rope String
- 2nd Place** **Mozzarella Company**
Queso Oaxaca
- 3rd Place** **Calabro Cheese Corp.**
Scamorza

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

- 1st Place** **No Award Given**
- 2nd Place** **Mozzarella Company**
Caciocavallo
- 3rd Place** **Belgioioso Cheese Inc.**
Sharp Provolone

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

- 1st Place** **Belfiore Cheese Company**
Fresh Mozzarella
- 2nd Place** **Belgioioso Cheese Inc.**
Fresh Mozzarella
- 3rd Place** **The Woodstock Water Buffalo Co.**
Mozzarella – Ovalini

I. FETA CHEESES

IC: Feta Made from Cow's Milk

- 1st Place** **No Award Given**
- 2nd Place** **Lactalis USA - Belmont**
8 oz President Plain Feta
- 3rd Place** **Carr Valley Cheese**
Feta

FETA CHEESES continued

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

- 1st Place** **La Moutonniere Inc.**
Feta dans l'huile aux herbes
- 2nd Place** **Lactalis USA - Belmont**
8 oz. President Mediterranean Herb Feta
- 3rd Place** **Lactalis USA - Belmont**
8 oz. President Tomato & Basil Feta

IG: Feta Made from Goat's Milk

- 1st Place** **No Award Given**
- 2nd Place** **Vermont Butter & Cheese Company**
Vermont Goat's Milk Feta
- 3rd Place** **Carr Valley Cheese**
Goat Feta

IS: Feta Made from Sheep's Milk

- 1st Place** **La Moutonniere Inc.**
Feta
- 2nd Place** **No Award Given**
- 3rd Place** **No Award Given**

J. LOW FAT / LOW SALT CHEESES

JC: Open to Goat's, Sheep's and Water Buffalo Milk Cheeses

No Award Given

JF: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks - Cheeses in this category include, but are not limited to, Cream Cheese, Cottage Cheese, cheeses with edible flowers and cultured cheese products

- 1st Place** **No Award Given**
- 2nd Place** **Marin French Cheese Co.**
Jalapeno Quark
- 3rd Place** **Marin French Cheese Co.**
Sweet Red Pepper Quark

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** **Roth Kase USA, Ltd.**
Lace Kase
- 3rd Place** **Vermont Butter & Cheese Company**
Vermont Fromage Blanc

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** **Cabot Creamery Cooperative**
Cabot Light Cheddar
- 3rd Place** **Fromagerie Bergeron**
Seigneur de Tilly

K. FLAVORED CHEESES

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

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

- 1st Place** **Sierra Nevada Cheese Company**
Sierra Nevada Cheese Jalapeno Cream Cheese
- 2nd Place** **Yancey's Fancy**
Peppadew Cheddar
- 3rd Place** **Cypress Grove Chevre**
Pepper Chevre

KF: Cheeses Flavored with Herbs, Fruits, Vegetables, Flowers,

- 1st Place** **Luna Mercato, Inc.**
Jezebel Spread
- 2nd Place** **Bittersweet Plantation Dairy**
Bulgarian Style Black and Blue Drained Yogurt
- 3rd Place** **Mozzarella Fresca**
Dolce!

KG: Open Category Made from Goat's Milk

- 1st Place** **Cypress Grove Chevre**
Purple Haze
- 2nd Place** **Cypress Grove Chevre**
Chive Chevre
- 3rd Place** **Carr Valley Cheese**
Cocoa Cardona

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

- 1st Place** **Willamette Valley Cheese**
Cumin Gouda
- 2nd Place** **Maple Leaf Cheese Company Co-Op**
Peppercorn Yogurt
- 3rd Place** **Bingham Hill Cheese Company**
Peppercorn & Sea Salt

KS: Open Category Made from Sheep's Milk

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

L. SMOKED CHEESES

LC: Open Category Made from Cow's Milk

- 1st Place** **Taylor Farm**
Maple Smoked Gouda
- 2nd Place** **Fagundes Old-World Cheese**
Hanford Jack - Smoked
- 3rd Place** **Roth Kase USA, Ltd.**
Rofumo

LD: Smoked Cheddars

- 1st Place** **Carr Valley Cheese**
Applewood Smoked Cheddar
- 2nd Place** **Cabot Creamery Cooperative**
Cabot Smoked Cheddar
- 3rd Place** **Grafton Village Cheese Co., LLC**
Vermont Maple Smoked Cheddar

LG: Open Category Made from Goat's Milk

- 1st Place** **No Award Given**
- 2nd Place** **Haystack Mountain Goat Dairy**
Applewood Smoked Chevre
- 3rd Place** **Westfield Farm, Inc.**
Smoked Capri

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

- 1st Place** **No Award Given**
- 2nd Place** **Blue Ridge Dairy Company**
Applewood Smoked Mozzarella
- 3rd Place** **Borelli Latticini**
Caciocavallo Amuficato

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** **Uplands Cheese, Inc.**
Pleasant Ridge Reserve
- 2nd Place** **Hendricks Farms and Dairy**
Telford Reserve
- 3rd Place** **Fiscalini Cheese Co.**
"Reserve" San Joaquin Gold

MC: Open Category Made from Cow's Milk

- 1st Place** **Cobb Hill Cheese**
Ascutney Mountain
- 2nd Place** **Hendricks Farms and Dairy**
Telford Tomme
- 2nd Place** **Jasper Hill Farm**
Bayley Hazen Blue

2nd Place **Oakvale Farm Cheese**
Oakvale Farmstead Gouda

3rd Place **Fiscalini Cheese Co.**
Bandage Wrap Cheddar

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

1st Place **Fiscalini Cheese Co.**
Cheddar with Sage

2nd Place **Fiscalini Cheese Co.**
Cheddar with Tarragon

3rd Place **Oakvale Farm Cheese**
Oakvale Farmstead Caraway

MG: Open Category Made from Goat's Milk

1st Place **Sweet Grass Dairy**
Lumière

2nd Place **Deborah's Ft. Worth Farmstead**
McNaughton Pastures Fresh

3rd Place **Donnay Dairy**
Organic Chevre

MS: Open Category Made from Sheep's Milk

1st Place **Everona Dairy**
Piedmont

2nd Place **Bellwether Farms**
San Andreas

3rd Place **Willow Hill Farm**
Vermont Brebis

N. FRESH GOATS MILK CHEESES

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

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

1st Place **Cypress Grove Chevre**
Herb Chevre

2nd Place **Westfield Farm, Inc.**
Chocolate Capri

3rd Place **Cypress Grove Chevre**
Dill Chevre

NO: Open Category

1st Place **Fromagerie Tournevent**
Biquet

2nd Place **Damafro, Inc.**
Chevre des Alpes Nature 150g

3rd Place **Vermont Butter & Cheese Company**
Vermont Creamy Goat Cheese "Classic"

O. FRESH SHEEP'S MILK CHEESES

Open to All Shapes and Styles of Rindless, Unaged, and/or Fresh Sheep's Milk Cheeses

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

- 1st Place** **Old Chatham Shepherding Company**
Garlic & Herb Spread
- 2nd Place** **Shepherd's Way Farms**
Queso Fresco de Oveja - Herb/Garlic
- 3rd Place** **No Award Given**

OO: Open Category

- 1st Place** **No Award Given**
- 2nd Place** **Carr Valley Cheese**
Marisa
- 3rd Place** **Shepherd's Way Farms**
Queso Fresco de Oveja - Original

P. MARINATED CHEESES

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

PC: Open Category Made from Cow's Milk

- 1st Place** **Mozzarella Fresca**
Marinated Mozzarella (Olive/Canola Oil)
- 2nd Place** **Fiscalini Cheese Co.**
Purple Moon (Cabernet Soaked Cheddar)
- 3rd Place** **Marin French Cheese Co.**
Wine Cheese

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

- 1st Place** **Fromagerie Belle Chevre**
Chevre w/ Sun Dried Tomatoes
- 2nd Place** **Beecher's Handmade Cheese**
Fresh Curds, Market Herb
- 3rd Place** **Beecher's Handmade Cheese**
Fresh Curds, Chipotle

PG: Open Category Made from Goat's Milk

- 1st Place** **Haystack Mountain Goat Dairy**
Chevre in Marinade
- 2nd Place** **Capriole**
Banon
- 3rd Place** **Harley Farms, Inc.**
Chevre-In-Oil

PS: Open Category Made from Sheep's Milk

- 1st Place** **La Moutonniere Inc.**
Cabanon
- 2nd Place** **No Award Given**
- 3rd Place** **No Award Given**

Q. CULTURED MILK PRODUCTS

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

QC: Cultured Products Made from Cow's Milk

- 1st Place** **Cowgirl Creamery**
Cottage Cheese
- 2nd Place** **Bittersweet Plantation Dairy**
Creole Cream Cheese
- 3rd Place** **Bingham Hill Cheese Company**
Original Fresh

QF: Crème Fraiche Products Made from Cow's Milk

- 1st Place** **Bongrain Cheese U.S.A.**
Alouette Crème Fraiche
- 2nd Place** **Bellwether Farms**
Crème Fraiche
- 3rd Place** **Cowgirl Creamery**
Crème Fraiche

QG: Cultured Products Made from Goat's Milk

- 1st Place** **Fromagerie Belle Chevre**
Fromage Blanc
- 2nd Place** **Harley Farms, Inc.**
Plain Chevre Log
- 3rd Place** **No Award Given**

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

- 1st Place** **No Award Given**
- 2nd Place** **Cowgirl Creamery**
Fromage Blanc
- 3rd Place** **No Award Given**

QS: Cultured Products Made from Sheep's Milk

- 1st Place** **Bingham Hill Cheese Company**
Mixed Milk Fresh
- 2nd Place** **Appleton Creamery**
Yogurt
- 3rd Place** **La Moutonniere Inc.**
Crème Extreme

QY: Yogurts Made from Cow's Milk

- 1st Place** **Traders Point Creamery**
Whole Milk Yogurt
- 2nd Place** **CC's Jersey Crème**
Simply Crème
- 3rd Place** **Blue Ridge Dairy Company**
Plain 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, Salted
- 2nd Place** **Organic Valley**
Organic Lightly Salted Butter
- 3rd Place** **Cabot Creamery Cooperative**
Cabot Salted Butter

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

- 1st Place** **Bittersweet Plantation Dairy**
Chocolate Pecan Butter
- 2nd Place** **South Mountain Creamery**
Dill and Garlic Butter
- 3rd Place** **No Award Given**

RG: Butter Made from Goat's Milk

- 1st Place** **Meyenberg Goat Milk Products**
Meyenberg Goat Milk Butter - European Style
- 2nd Place** **No Award Given**
- 3rd Place** **No Award Given**

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

- 1st Place** **Cabot Creamery Cooperative**
Cabot Unsalted Butter
- 2nd Place** **Vermont Butter & Cheese Company**
Vermont Cultured Butter "Unsalted"
- 3rd Place** **PastureLand**
Butter, Unsalted

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** **Family Fresh Pack**
Asiago Gourmet Cheese Spread
- 3rd Place** **Family Fresh Pack**
Cheddablu Gourmet Cheese Spread

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

- 1st Place** **Shelburne Farms**
Herb Spread
- 2nd Place** **Shelburne Farms**
Green Olive Spread
- 3rd Place** **Family Fresh Pack**
Mourvedre Cheddar Cold Pack Cheese Food

SG: Open Category Made from Goat's Milk

- 1st Place** **Surfing Goat Dairy**
O Sole Mio
- 2nd Place** **Surfing Goat Dairy**
Rolling Green
- 3rd Place** **Luna Mercato, Inc.**
Mediterranean Goat Cheese Spread

T. AGED SHEEP'S MILK CHEESES

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

TO: Open Category Taupinieres-Styles, Rinded Logs, Pyramid Types, etc.

- 1st Place** **Carr Valley Cheese**
Cave Aged Marisa
- 2nd Place** **Bingham Hill Cheese Company**
Mesa Grande
- 3rd Place** **Shepherd's Way Farms**
Friesago

U. AGED GOAT'S MILK CHEESES

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

UG: Open Category

- 1st Place** **Cypress Grove Chevre**
Mt. McKinley
- 2nd Place** **Zingerman's Creamery**
Lincoln Log
- 3rd Place** **Hendricks Farms and Dairy**
Cabriejo

V. WASHED RIND CHEESES

Liederkrantz, Limburger, Brick Types and Styles, etc. Cheeses with a rind or crust washed in salted brine, whey, beer, wine, other alcohol or grape lees, which 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** **Fromagerie Bergeron**
Fin Renard
- 2nd Place** **Old Europe Cheese, Inc.**
Carre St. Joseph
- 3rd Place** **Leelanau Cheese Co.**
Aged Raclette

VG: Open Category Made from Goat's Milk

- 1st Place** **No Award Given**
- 2nd Place** **Capriole**
Mont St. Francis
- 3rd Place** **Carr Valley Cheese**
Riverbend Goat

VS: Open Category Made from Sheep's Milk

- 1st Place** **No Award Given**
- 2nd Place** **Bingham Hill Cheese Company**
Angel Feat
- 3rd Place** **Carr Valley Cheese**
Riverbend Sheep



2005 Judges and Sponsors

MEET THE JUDGING TEAM

John Greeley, Sheila Marie Imports, Ltd., Co-Chair Competition and Judging Committee

John Greeley was born on the Isle of Jersey (home of the Jersey cow breed) and came to America when very young. He was 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.

David Grotenstein, Food & Image, Co-Chair Competition and Judging Committee

David Grotenstein has been a consultant in the specialty food industry since January 1997, working in management and staff training, merchandising, store design, layout and budgeting, publications and sign making for new and developing retailers, as well as product development for manufacturers and wholesalers. He's been in the food business for almost 25 years, having been a manager at Pasta & Cheese, DDL Foodshow and Mangia, a general manager and buyer for Fairway Market and Gourmet Garage, and co-owner of Murray's Chelsea. He has recently worked with Murray's Cheese Shop, Wild Edibles Seafood, Oppenheimer Prime Meats in New York, and just began work on the Fallon & Byrne Food Hall in Dublin, Ireland, scheduled to open in November 2005. In 2001 he helped open Fox & Obel Food Market in Chicago and Tuller Premium Foods in Brooklyn, NY, and other clients have included national chains such as Wild Oats, Whole Foods Market and Fuddrucker's, as well as independent markets like Liberty Heights Fresh in Salt Lake City, Sickles' Farm Market of Little Silver, NJ, The Flying Pig Restaurant and Market of Mt. Kisco, NY and Kitchens of New York. In 2002, he co-founded with Mario Batali Molto Sugo LLC, who produce specialty food products under Batali's label. Products were launched at Trader Joe's nationwide and are currently sold exclusively at Whole Foods Northeast. In 2004 he rejoined the Board of The American Cheese Society, and co-chairs the Competition and Judging Committee. A native New Yorker, he lives in Manhattan with his wife, Trudi, and two children, Alec and Laura.

Dr. Montserrat Almena

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 through a joint research project between the French Institute INRA and the University of Santiago de Compostela. Her research in Europe focused on the evaluation of mechanisms that determine the quality of specific varieties of traditional cheeses with Designation of Origin. In 1999 she joined the University of Vermont as a postdoctoral Research Associate in the Department of Nutrition and Food Sciences. Dr. Almena is the author of scientific publications in relation with quality of dairy products, co-author of a sensory book in Spanish, and is responsible for the development of the first series of water buffalo yogurt in the American market. Her sensory and technical expertise covers both academic and industrial backgrounds. 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 Aschebrock

Robert Aschebrock 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 44 years.

Diana Bole

Diana's love and passion for cheese began 19 years ago when she joined the cheesemongers at West Point Market, located in Akron, Ohio. Over the years she has developed her skills, educated herself and became buyer/Director in 1996. Her work involves purchasing, marketing, promotion, new product development and customer and associate education. Diana has traveled to Europe to learn cheese production the small farmhouse dairies of England, Wales and Italy. Over the past 10 years, Diana has watched entrepreneurial American dairy farmers produce unique, exciting and high-quality cheeses and has embraced these innovative American artisan cheese producers, proudly placing them next to European classics and adding them to the store's collection of over 350 types, styles and classifications of cheeses. Diana continues to work with her sources, adding to the offering of unique, limited edition, hard to find cheeses that have dazzled and excited her store's customers over the past 67 years in business.

Mike Comotto

Mike Comotto is a 1977 Graduate of the University of Missouri, with a Bachelors of Science in Food Science and Nutrition. He participated in the 1976 Collegiate Dairy Products Evaluation Contest for the University of Missouri in Atlantic City, New Jersey and was employed by Schreiber Foods, Inc. as a Technical Service Representative in 1977. In 1978, Mike received a Wisconsin Cheese Makers and Cheese Graders License. He left Schreiber Foods, Inc., in 1984, to take a position in technical sales for Nordica International, in the dairy ingredients market where was awarded two patents. Through various acquisitions Mike has held positions in technical sales, marketing and technical service with Rhone-Poulenc, Rhodia and now with Danisco USA Inc. In 1989, he became an Official Collegiate Cheddar Cheese Judge, where he still offers his expertise. Mike has served as an instructor for the cheese grading session at the Wisconsin Cheese Makers Short Course and has also been an instructor for a cheesemaking short course on two occasions at the University of Manitoba, in Canada. In 1995, he was asked to organize the Idaho Milk Processors Annual Cheese Contest and continues to coordinate these annual activities. Mike has served as an official judge for the US Cheese Championships, World Cheese Championships, as well as a technical judge for the American Cheese Society on several occasions.

Kathi Demarest

While attending California Culinary Academy, Kathi started her career in cheese retailing at Whole Foods Market San Francisco as a part time clerk. With an extensive retail buying background and a passion for all things culinary, she quickly became the primary cheese/specialty foods buyer for the store. Ultimately, Kathi moved through the ranks of leadership in the San Francisco store over the course of seven years. For the past year, she has been a member of the WFM Northern California and Pacific Northwest Specialty Regional Purchasing team. As Assistant Coordinator, Kathi's role is to guide team members in the purchasing, handling and retailing of fine quality cheese and wine.

Catherine Gaffney

Cathy is a 1989 graduate of Cornell University with a degree in Applied Economics and Business Management with a concentration in Food Industry Management. She is a Director for the Alumni Association. Upon graduation, she worked with May Department Stores, holding roles as Buyer and Department Manager.

In 1993, she joined Wegmans as a Manager in Training and then worked as a Department Manager in the Olde World Cheese Shops in several stores. In 1995, Cathy joined the corporate office heading up the Specialty Coffee Program and Coffee Bars, doubling the number of Coffee Shops at Wegmans by 1997. She then became the Prepared Foods Category Merchant working with Wegmans Corporate Executive Chef and Senior Vice President of Prepared Foods to further develop the Rotisserie Chicken program, Packaged Foods area, Chef's Case, and Hotline Categories. In 2000, Cathy went to our flagship store in Pittsford, NY to further develop the Perishable Store Manager role, a new position for the company. She then worked in Wegmans Tastings Restaurant on special assignment. In 2003, Cathy returned to the corporate office and now leads the Specialty Cheese Shops at one of the country's most progressive companies. Wegmans is a family-owned 68-store supermarket chain with stores in New York, Pennsylvania, New Jersey and Virginia. Fortune Magazine has named Wegmans to the list of the "100 Best Companies to Work For" eight consecutive years. In 2005 Wegmans was ranked #1.

George F. W. Haenlein

George Haenlein, is professor emeritus of the University of Delaware, Department of Animal and Food Sciences, Newark, DE. He has a Ph.D. in dairy science from the University of Wisconsin-Madison and a D.Sc. degree in animal nutrition from the University Hohenheim, Germany, where he also did his undergraduate studies. George emigrated to the U.S. in 1953, became a naturalized citizen, and joined the University of Delaware in 1957. He taught courses in dairy production, behavior of domesticated animals, dairy products judging, genetics of farm animals and dairy cattle selection. He did research in dairy cattle and dairy goat nutrition, polymorphism in milk of Guernsey and Holstein cows, factors affecting milk composition, and chaired the Sub-Committee of the National Science Foundation on Nutrient Requirements of Goats. He published the Goat Extension Handbook besides more than 125 research and several hundred extension papers, including topics on dairy products. Haenlein was also Dairy Extension Specialist in charge of Delaware Dairy Herd Improvement (DHIA) programs and worked with many Delaware FFA and 4-H dairy products judging teams. He has judged the cheese contests of the ACS for the past 20 years, except for 2004. He has been active in international dairy improvement programs in 15 foreign countries, especially focusing on small ruminants. The recipient of many awards, Haenlein is founder and honorary editor of the international Small Ruminant Research journal, member of many professional and honorary societies including the American Dairy Science Foundation, the American Dairy Goat Research Foundation, the British Sheep Dairying Association, the American Cheese Society, charter member of the International Goat Association, the Smithsonian Associates, and honorary fellow of the American Association for the Advancement of Science. He is presently working on a book about milk and dairy products of domestic species besides cows.

Walter Hartman

Walter Hartman has been with Virginia Tech, as Dairy Pilot Plant Manager and Extension Specialist for Dairy and Cheese processors, since 1988. He is a member of International Food Technology, Carolina Virginia Dairy Processors Association and Virginia Dairy Technology Society. He teaches a Dairy Processing Course, on production and testing of dairy products. Hartman is also a coach for the Dairy Judging team at Virginia Tech, sponsored by the International Association of Food Industry Suppliers and International Dairy Foods Association. Hartman completed the Master Cheese Makers Course at the University of Wisconsin, the Pasteurizer Operators Course at North Carolina State, and the Milk Pasteurization Controls and Tests Course with the Food and Drug Administration.

Robert C. Lindsay

Bob Lindsay is Professor in the Food Science Department at the University of Wisconsin – Madison, where one of his research and teaching specialty areas is cheese and dairy flavors. As part of his responsibilities, he also oversees the Sensory Evaluation Laboratory at the UW, which conducts flavor evaluations for research projects related to the dairy and food industries. His research has probed many quality-related facets of dairy flavors, including basic understandings of the microbiological and chemical bases of specialty cheese flavors and how grass feeds provide unique flavors to cheeses. He has extensive experience in product innovations, troubleshooting off-flavors in foods, formal judging of cheese and dairy products, and has regularly contributed to ACS technical programs.

David Lockwood

David Lockwood has worked in the cheese industry since 1985. He worked at Zingerman's Delicatessen until moving to London to work with Neal's Yard Dairy, in 1991. David has worked in all aspects of the business, from retail to cheese care to trade sales. Currently he is financial director of Neal's Yard Dairy and makes as much time as possible to taste and care for cheese.

Neville McNaughton

Neville Mcnaughton learned cheesemaking in New Zealand and graduated, in 1975, with a Diploma in Dairy Technology from Massey University. He has worked in open vat cheese plants, specialty cheese plants prior to opening Kapiti Cheeses Ltd. in New Zealand with a partner in 1983. This business was sold in 2003 having become New Zealand's premier cheese brand and most awarded Cheese Company. Neville has lived in the USA since late 1986 and worked for New Zealand Milk Products, Marin French Cheese, and Imperial Biotechnologies. In 2003 Neville began doing business as CheezSorcer, his consulting business provides basic planning services for dairy plant operators, both new and existing, technical services and training, engineering guidance on construction and choice of materials, designs specialized aging facilities for artisan and traditional Cheesemakers. Based in Davisville, Missouri Neville is a cheese enthusiast, enjoys judging contests. He has 34 years experience in the cheese industry, has traveled and made cheese in many parts of the world, he remains grateful for the fact that he grew up in a relatively backward part of New Zealand and was able to observe the manufacture of rinded cheddar in 80# wheels that was exported to the United Kingdom. (His father was a director of the local cheese factory). He has never got to far from his roots and appreciates the challenges faced by existing and new entries into the dairy business. Looking forward he continues to see rewarding opportunities for added value to milk across the spectrum of dairy products.

Helder dos Santos

Helder dos Santos was born in Portugal and immigrated to the U.S. as a child. He has worked in restaurants and for one other small specialty food distributor. For the last 15 years, Helder has been selling cheese and specialty foods for C.E. Zuercher & Co. He has eaten a lot of cheese and plans to eat a lot more!

William (Bill) Schlinsog

Bill Schlinsog is a Cheese Specialist and Dairy consultant. He served as a Wisconsin cheese maker 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. Bill was employed by the Wisconsin Department of Agriculture for 37 years, during which time he worked as a Food Inspector, Cheese Grading Specialist and Dairy Product Marketing Specialist. Bill is a certified judge of state and county cheese contests. He has served as a judge for the American Cheese Society and is Chief Judge for the Wisconsin State Fair. Bill served as Chief Judge for 21 years for both the United States Cheese Contest and the World Championship Cheese Contest, sponsored annually by the Wisconsin Cheese Makers Association, and currently serves as Chief Judge Emeritus. Bill has also judged cheese internationally, at contests in Germany, Switzerland and Italy.

Daniel Sirko

With over 20 years experience in the food service industry, Daniel Sirko has launched and operated some of Chicago's premier specialty retailers, including Pastoral Artisan Cheese, Bread & Wine; Fox & Obel; and Foodstuffs, Inc. He is a graduate of the School of Hospitality Management at Michigan State University. As the Gourmet Manager of Pastoral Artisan Cheese, Bread & Wine, Daniel oversees product selection and handling, and teaches classes on cheese and cheese/wine pairing. He is grateful to be a part of the burgeoning cheese movement in the U.S. and is eager to share his knowledge with his staff, customers and associates.

Diane Stemple

Diane Stemple has been working as a cheesemonger at Murray's Cheese, New York City, since October of 2002. Recently featured in the New York Times Food Section article "By Cheese Possessed," she is described as a cheese fanatic. Her past cheese mentors include Peter Kindel and Max McCalman of Artisanal, where Diane created an informal cheese internship from May 2001 through October 2002. Diane teaches cheese courses, such as Old World vs. New World Cheese at Hofstra University, Northwinds Coffee and Tea Company, local continuing education programs and most recently Murray's Cheese Shop. Diane has traveled extensively to further her cheese knowledge. Visiting Scotland, in 2002, she enjoyed assisting cheesemakers Jeff and Chris Reade on the Isle of Mull and then, a year later, was able to sell the particular wheels she bandaged, from behind the counter at Murray's. Dr. Diane Stemple is also a clinical psychologist and has a private practice in Port Washington, New York.

Cathy Strange

With 23 years experience in the food industry, Cathy Strange has worked the past 13 years with Whole Foods Market as a specialty team leader, regional coordinator and in her current position as National Cheese Buyer. She has been involved with the American Cheese Society for over 12 years, acting as the president for two terms. Cathy is passionate about supporting regional and artisanal producers and is excited about featuring fine North American cheeses in the Whole Foods Market Stores. Cathy has served as a judge in Great Britain and is excited to build on her judging skills by serving as a judge for the ACS Competition.

W.L. "Bill" Wendorff

Dr. 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 milk cheeses. Dr. Wendorff is a member of ADSA, IAFP, IFT and American Cheese Society.

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30 • ACS 2005 Judging Results

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