

AMERICAN CHEESE SOCIETY

2006 JUDGING RESULTS

Hilton Portland Hotel

July 21, 2006

The American Cheese Society is an active, non-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 2006 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. Where the minimum number of points was not earned, no award was given for that category or sub-category.

The cheeses submitted for the 2006 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 2006 COMPETITION AND JUDGING CHAIR DAVID GROTENSTEIN:

Welcome to The American Cheese Society's 2006 Awards Ceremony. On behalf of our committee, our staff and volunteers and, most importantly, our cheesemaker members I thank you for joining us.

I've had the good fortune to spend some extra time here in this beautiful city, a cultural and culinary hotbed of the Pacific Northwest and have been thrilled by the anticipation and reception Portland has given this year's conference. We've seen record, sell-out crowds for 2006 and this increased awareness of American cheesemaking is reflected in an unprecedented number of entries for our annual Judging and Competition.

157 producers from 28 states (and two provinces) entered an astounding 941 cheeses, almost 200 more than last year's record 749. We were fortunate to have made some adjustments this year in the receiving and processing of cheeses and increasing the number of judges. The judging itself went very smoothly, your cheeses received the greatest of hands-on care throughout, and there are many to thank for that.

My personal thanks go out to John Greeley, Debra Dickerson, Tom Kooiman, Marci Wilson, Tony Butler and especially to Richard and Karen Silverston, whose thoughtfulness and hard work have brought the judging process from the pen-and-pencil era into the 21st century.

As the conference and all its elements grow, so does the need for volunteers. I share the gratitude all our committee chairs feel for those who helped this year. Everyone on our receiving team, who came in a week before the conference to unpack, check, categorize and stow your cheeses and all those on the competition team who dispatched cheeses to and from the judges' chambers, did so with a focus and enthusiasm that was unfaltering. Thank you for your incredible contributions.

Our deep, deep thanks to those who judged this year. There was a lot to taste, many decisions to make and much commentary to write. Our judges worked with vigor, excitement, professionalism and most importantly, good cheer. All our cheesemaker members, and we on the committee, thank you for your diligent and heart-felt work.

The Annual Conference remains one of the most unique events of its kind in the United States. Rarely does such a large group gather for the purpose of sharing ideas and techniques that help shape and drive the industry. Even with 22 categories and 91 subcategories, there are only a potential 273 ribbons to be handed out (plus Best of Show). That means the vast majority of entries will not receive awards.

Certainly our cheesemakers realize this going in, yet they continue to create and enter more and more cheese each year. It would seem that the idea of community far outweighs that of rivalry. People are striving not just for recognition but also for quality and inclusion amongst their peers. From the smallest farmstead operations to the largest dairy-producing cooperatives, everyone's game keeps improving within this friendliest of competitions.

We are proud to be a part of it. Congratulations to all of the entrants who placed in this year's Judging and Competition, and the same to those who did not, but who contributed equally to this remarkable event.

David Grotenstein

David Grotenstein
Chairman, ACS Competition Committee, July 21, 2006

OFFICIAL JUDGES' ROSTER

Technical Judges

Marc Bates

Floyd Bodyfelt

Stephanie Clark

Michael Costello

Lisbeth Goddik

Sarah Masoni

Neville McNaughton

Margaret Morris

Michael Qian

Scott Rankin

Bill Wendorff

Les Wood

Aesthetic Judges

Ray Bair

Judy Creighton

Martha Holmberg

Christine Hyatt

Justin Jackson

Steve Jones

David Lockwood

Andrea London

Tami Parr

Eric Rose

Lee Smith

Juliana Uruburu

BEST OF SHOW

*Cabot Clothbound
Cheddar*

Cabot Creamery Cooperative

Marcel Gravel and Team

Montpelier, Vermont

A. FRESH UNRIPENED CHEESES

Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata, Quark. **Exempt:** Fresh Goat Cheese, Queso Blanco types, and cottage cheeses

AC: Cheeses Made from Cow's Milk

- 1st Place** **Agropur**
Delicreme Plain
- 2nd Place** **Marin French Cheese Company**
Petit Dejeuner
- 3rd Place** **Belfiore Cheese Company**
Ricotta
- 3rd Place** **Zingerman's Creamery**
Original Cream Cheese

AG: Cheeses Made from Goat's Milk

- 1st Place** **M. Larivee International Inc.**
Chevre Du Nord, Plain with Vine Leaf (100 G)
- 2nd Place** **Marin French Cheese Company**
Petit Chevre Dejeuner
- 3rd Place** **Marin French Cheese Company**
Chevre Quark

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

- 1st Place** **Marin French Cheese Company**
Melange Dejeuner
- 2nd Place** **La Moutonniere Inc.**
Neige de Brebis
- 3rd Place** **Marin French Cheese Company**
Melange Quark

AM Mascarpone – Made from Cow's Milk

- 1st Place** **Vermont Butter & Cheese Company**
Vermont Mascarpone
- 2nd Place** **Crave Brothers Farmstead Cheese, LLC**
Mascarpone
- 3rd Place** **Cantare Foods**
Mascarpone

AR: Ricotta – Made from Cow's Milk

- 1st Place** No Award Given
- 2nd Place** **Agropur**
Presigio Ricotta
- 3rd Place** **Calabro Cheese Corporation**
Hand Packed w/m Ricotta

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** **Cowgirl Creamery**
Pierce Point
- 2nd Place** **Sweet Grass Dairy**
Green Hill
- 3rd Place** **Jasper Hill Farm**
Constant Bliss

BB: Brie Cheese Made from Cow's Milk

- 1st Place** **Marin French Cheese Company**
Triple Crème Brie
- 2nd Place** **La Maison Alexis de Portneuf**
Brie Bonaparte
- 3rd Place** **Lactalis USA - Turlock**
Brie 7oz Foil Plain 60%

BC: Camembert Cheese Made from Cow's Milk

- 1st Place** **Marin French Cheese Company**
Rouge Et Noir Camembert
- 2nd Place** **La Maison Alexis de Portneuf**
Camembert de Portneuf
- 3rd Place** **MouCo Cheese Company, Inc.**
MouCo Camembert

BG: Cheeses Made from Goat's Milk

- 1st Place** **Blue Ledge Farm**
Crottina
- 2nd Place** **Blue Ledge Farm**
Lakes Edge
- 2nd Place** **Cypress Grove Chevre**
Pee Wee River Roll
- 2nd Place** **Montchevre Betin Inc.**
Montchevre Camembert - La Chevriotte
- 3rd Place** **Bittersweet Plantation Dairy**
Gabriel
- 3rd Place** **Pure Luck Grade A Goat Dairy**
Del Cielo

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

- 1st Place** **Appleton Creamery**
Bre Brie
- 2nd Place** **Old Chatham Shepherding Company, Inc.**
Nancy's Hudson Valley Camembert
- 3rd Place** **Marin French Cheese Company**
Melange Brie

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

- 1st Place** **Marin French Cheese Company**
Garlic Brie
- 2nd Place** **Marin French Cheese Company**
Peppercorn Brie
- 3rd Place** **Marin French Cheese Company**
Jalapeno Brie
- 3rd Place** **Marin French Cheese Company**
Pesto Brie

BT: Triple Crème Soft Ripened (cream added / blue cheeses exempt) All Milks

- 1st Place** **Coach Farm, Inc.**
Triple Cream Wheel
- 2nd Place** **Bittersweet Plantation Dairy**
Fleur de Teche
- 3rd Place** **Cowgirl Creamery**
Mt. Tam
- 3rd Place** **Old Chatham Shepherding Company, Inc.**
Hudson Valley Camembert Square

C. AMERICAN ORIGINALS

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

CC: Open Category Made from Cow's Milk

- 1st Place** **Klondike Cheese Company**
Brick
- 2nd Place** **Agropur**
Oka Regular
- 3rd Place** **Fence Line, LLC at Burnett Dairy Cooperative**
Fence Line Winter Sun

CG: Open Category Made from Goat's Milk

- 1st Place** **Carlisle Farmstead Cheese**
Kay's Eclipse
- 2nd Place** **Natural Valley Cheese, LLC**
Twin Bluff Select
- 3rd Place** **Natural Valley Cheese, LLC**
Lundina

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

- 1st Place** **Old Chatham Shepherding Company, Inc.**
Mutton Button
- 2nd Place** **Carr Valley Cheese Co.**
Canaria
- 3rd Place** **Willamette Valley Cheese**
Perrydale

AMERICAN ORIGINALS continued

CJ: Monterey Jack - Cow's Milk

- 1st Place** **McCadam Cheese**
McCadam Monterey Jack
- 2nd Place** **Sierra Nevada Cheese Company**
Sierra Nevada Organic Monterey
- 3rd Place** **Neighborly Farms**
Organic Monterey Jack

CP: Monterey Jack with Flavors - Cow's Milk

- 1st Place** **Meister Cheese Company**
Great Midwest Ranch
- 2nd Place** **Sugar River Cheese Co.**
Monterey Jack with Roasted Garlic & Basil
- 3rd Place** **Fagundes Old World Cheese**
Hanford Jack Jalapeno
- 3rd Place** **Meister Cheese Company**
Great Midwest Roasted Red Pepper

CY: Colby – Made from Cow's Milk

- 1st Place** **Carr Valley Cheese Co.**
Colby
- 2nd Place** **Organic Valley Family of Farms**
Organic Pasteurized Colby
- 3rd Place** **Next Generation**
Next Generation Raw Milk Colby

D. AMERICAN MADE / INTERNATIONAL STYLE

Exempt: all Cheddars, all Italian type cheeses

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

- 1st Place** **Hendricks Farms & Dairy**
Bavarian Swiss
- 2nd Place** **Willamette Valley Cheese**
Farmstead Gouda
- 3rd Place** **Old Europe Cheese, Inc.**
Edam

DC: Open Category Made from Cow's Milk

- 1st Place** **Leelanau Cheese Company**
Raclette
- 2nd Place** **Fair Oaks Dairy Products**
Sweet Swiss
- 3rd Place** **Roth Kase USA, Ltd.**
Raclette

DG: Open Category Made from Goat's Milk

- 1st Place** **Fromagerie Bergeron**
Patte Blanche
- 2nd Place** **Twig Farm**
Goat's Milk Tomme
- 3rd Place** **Pure Luck Grade A Goat Dairy**
Ste Maure

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

- 1st Place** **Carr Valley Cheese Co.**
Cave Aged Mèlage
- 2nd Place** **Carr Valley Cheese Co.**
Benedictine
- 2nd Place** **Carr Valley Cheese Co.**
Bessies Blend
- 3rd Place** **Willow Hill Farm**
Summer Tomme

E. CHEDDARS

All Cheddars, all milk sources

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

- 1st Place** **Ballard Family Dairy & Cheese**
Idaho Pepper Cheddar
- 2nd Place** **Rogue Creamery**
Chipotle Cheddar
- 3rd Place** **Fiscalini Farms/Fiscalini Cheese Co.**
Cheddar with Caraway
- 3rd Place** **Fiscalini Farms/Fiscalini Cheese Co.**
Cheddar with Garlic
- 3rd Place** **Neighborly Farms**
Organic Green Onion Cheddar

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

- 1st Place** **Bleu Mont Dairy**
Lil Wils Bandaged Cheddar
- 2nd Place** **Carr Valley Cheese Co.**
Mammoth Cheddar
- 3rd Place** **Beecher's Handmade Cheese**
Flagship Reserve

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

- 1st Place** **Mount Sterling Cheese**
Raw Goat Milk Mild Cheddar
- 2nd Place** **Carr Valley Cheese Co.**
Goat Cheddar
- 3rd Place** **Cypress Grove Chevre**
Goat Milk Cheddar

CHEDDARS continued

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

- 1st Place** **Cabot Creamery Cooperative**
Cabot Clothbound Cheddar
- 2nd Place** **M. Larivee International Inc.**
M. Larivee International Cheddar Aged 2-years
old (1x2.27 KG)
- 3rd Place** **Green Valley Dairy**
White Noble

EM: Mature Cheddars: Aged Between 25 and 35 Months

- 1st Place** **Fiscalini Farms/Fiscalini Cheese Co.**
Bandage Wrap Cheddar Mature
- 2nd Place** **Beecher's Handmade Cheese**
Flagship (Aged 2-years)
- 3rd Place** **Hoch Enterprises**
Braun Suisse Kase Cheddar Mature
- 3rd Place** **Shelburne Farms**
Shelburne Farms 24 Month Cheddar

EX: Mature Cheddars: Aged Between 36 and 48 Months

- 1st Place** No Award Given
- 2nd Place** **Agropur**
Britannia Cheddar - 3 Years
- 3rd Place** **Parmalat**
Balderson

EE: Mature Cheddars: Aged Longer Than 49 Months

- 1st Place** **Hook's Cheese Co., Inc.**
10 year Sharp Cheddar
- 2nd Place** **Cabot Creamery Cooperative**
Cabot Vermont Cheddar
- 2nd Place** **Parmalat**
Balderson
- 3rd Place** **Carr Valley Cheese Co.**
10-yr. Cheddar
- 3rd Place** **Cedar Grove Cheese, Inc.**
Prairie Premium Cheddar Five Years
- 3rd Place** **Widmer Cheese Cellars, Inc.**
6-Year Aged 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** **WI Farmers Union Speciality Cheese Co.**
Blue

- 2nd Place** **Faribault Dairy Company, Inc.**
Amablu Gorgonzola
- 2nd Place** **Jasper Hill Farm**
Bayley Hazen Blue
- 2nd Place** **Marin French Cheese Company**
Petit Bleu
- 3rd Place** **WI Farmers Union Speciality Cheese Co.**
Gorgonzola

FG: Blue-Veined Made from Goat's Milk

- 1st Place** **Pure Luck Grade A Goat Dairy**
Hopelessly Bleu
- 2nd Place** **Firefly Farms**
Mountain Top Bleu
- 3rd Place** **Carr Valley Cheese Co.**
Billy Blue

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

- 1st Place** **Shepherd's Way Farms**
Big Woods Blue
- 2nd Place** **Carr Valley Cheese Co.**
Baba Blue
- 3rd Place** **Marin French Cheese Company**
Melange Bleu

FE: External Blue Molded Cheeses - All Milks

- 1st Place** **Westfield Farm**
Bluebonnet
- 2nd Place** **Westfield Farm**
Hubbardston Blue
- 3rd Place** **Westfield Farm**
Classic Blue Low

G. HISPANIC & PORTUGUESE STYLE CHEESES

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

- 1st Place** **Roth Kase USA, Ltd.**
GranQueso
- 2nd Place** **Fagundes Old World Cheese**
St. Jorge
- 3rd Place** No Award Given

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

- 1st Place** **Willamette Valley Cheese**
Queso Fresco
- 2nd Place** **Fagundes Old World Cheese**
Queijo Fresco
- 3rd Place** **Fagundes Old World Cheese**
Queso Fresco

HISPANIC & PORTUGUESE STYLE CHEESES continued

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

1st Place No Award Given

2nd Place **Mozzarella Company**
Queso Blanco with Chiles

3rd Place **Moo Cheeses LP Lucky Layla Farms**
Tex-Mex

H. ITALIAN TYPE CHEESES

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

1st Place **Fence Line, LLC at Burnett Dairy Cooperative**
Fence Line Lightly Aged Provolone

2nd Place **Roth Kase USA, Ltd.**
Mezzaluna Fontina

3rd Place **Mozzarella Company**
Caciocavallo

HA: Grating Types - Reggianito, Sardo, Domestic Parmesan, All Milks - Romano Made Only From Cow or Goat Milks and Not from Sheep Milk

1st Place **Belgioioso Cheese, Inc.**
Parmesan

2nd Place **Saputo Cheese USA**
Fortinetta (Stello 10#)

3rd Place **The Antigo Cheese Company**
Premium Asiago

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

1st Place **Cantare Foods**
Gourmet Mozzarella

2nd Place **Saputo Cheese**
Saputo Mozzarellissima

3rd Place **Crave Brothers Farmstead Cheese, LLC**
Farmer's Rope String

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

1st Place **Mozzarella Company**
Fresh Mozzarella

2nd Place **Mozzarella Fresca, Inc.**
Fresh Mozzarella, Acid Set

3rd Place **Belgioioso Cheese, Inc.**
Fresh Mozzarella

3rd Place **Blue Ridge Dairy Company**
Fresh Mozzarella, Ciliegine

I. FETA CHEESES

IC: Feta Made from Cow's Milk

- 1st Place** **Klondike Cheese Company**
Feta
- 2nd Place** **Carr Valley Cheese Co.**
Cow Feta
- 3rd Place** **Agropur**
Danesborg Feta

IG: Feta Made from Goat's Milk

- 1st Place** **Fraga Farm Goat Cheese**
Aged Raw Feta
- 2nd Place** **Pure Luck Grade A Goat Dairy**
Feta
- 3rd Place** **Natural Valley Cheese, LLC**
Feta

IS: Feta Made from Sheep's Milk

- 1st Place** No Award Given
- 2nd Place** **Black Sheep Creamery**
Feta
- 2nd Place** **La Moutonniere Inc.**
Feta
- 3rd Place** **Carr Valley Cheese Co.**
Sheep Feta

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

- 1st Place** **Klondike Cheese Company**
Peppercorn Feta
- 2nd Place** **Lactalis USA - Belmont**
President Feta with Mediterranean Herbs
- 3rd Place** **Lactalis USA - Belmont**
President Feta with Tomato and Basil

J. LOW FAT / LOW SALT CHEESES

JC: Open to Goat, Sheep and Water Buffalo Milk Cheeses No Entries

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

- 1st Place** **Fromagerie Tournevent**
Deli-Chevre - Plain Low Fat
- 2nd Place** **Roth Kase USA, Ltd.**
St. Otho's
- 3rd Place** **Fromagerie Bergeron**
Le Six Pourcent

LOW FAT / LOW SALT CHEESES continued

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 come from fat)

1st Place No Award Given

2nd Place **Cedar Grove Cheese, Inc.**
Farmer's Cheese

3rd Place **Coach Farm, Inc.**
Reduced Fat Stick

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

1st Place No Award Given

2nd Place **Washington State University Creamery**
Fire!

3rd Place **Marin French Cheese Company**
Strawberry Quark

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 **ARLA Foods**
Smoke Peppercorn Gouda

2nd Place **Beecher's Handmade Cheese**
No Woman

2nd Place **Widmer Cheese Cellars, Inc.**
Cheddar with Jalapeno

3rd Place **Cypress Grove Chevre**
Pepper Chevre

3rd Place **Sweetwater Valley Farm**
Fiery Fiesta

3rd Place **Winchester Cheese Co.**
Jalapeno Gouda

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

1st Place **Harley Farms Goat Dairy**
Van Goat

2nd Place **Ballard Family Dairy & Cheese**
Idaho Garlic Herb Cheese Curds

2nd Place **Bittersweet Plantation Dairy**
Bulgarian Style Raisin & Pecan Yogurt

3rd Place **Edelweiss Town Hall Cheese Co.**
Havarti Pepper

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

- 1st Place** **Tumalo Farms**
Peppercorn
- 2nd Place** **Haystack Mountain Goat Dairy**
Cracked Pepper Chevre
- 3rd Place** **Zingerman's Creamery**
Detroit Street Brick

KG: Open Category Made from Goat's Milk

- 1st Place** **Tumalo Farms**
Pond Hopper
- 2nd Place** **Carr Valley Cheese Co.**
Cocoa Cardona
- 2nd Place** **Cypress Grove Chevre**
Purple Haze
- 3rd Place** **Harley Farms Goat Dairy**
Cranberry Walnut

KS: Open Category Made from Sheep's Milk

- 1st Place** No Award Given
- 2nd Place** **La Moutonniere Inc.**
Petit Patadon
- 3rd Place** **Carr Valley Cheese Co.**
Black Sheep Truffle

L. SMOKED CHEESES

LC: Open Category Made from Cow's Milk

- 1st Place** **Taylor Farm**
Maple Smoked Gouda
- 2nd Place** **Chalet Cheese Coop.**
Natural Smoked 20#. Swiss Wheel
- 2nd Place** **Fair Oaks Dairy Products**
Smoked Sweet Swiss
- 3rd Place** **Carr Valley Cheese Co.**
Smoked Fontina

LG: Open Category Made from Goat's Milk

- 1st Place** **Meyenberg Goat Milk Products**
Meyenberg Smoked Jack Goat Cheese (liquid)
- 2nd Place** **Westfield Farm**
Smoked Capri
- 3rd Place** **Haystack Mountain Goat Dairy**
Applewood Smoked Chevre

- LS: Open category made from sheep's milk**
No Entries

SMOKED CHEESES continued

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

- 1st Place** **Mozzarella Company**
Smoked Scamorza
- 2nd Place** **Saputo Cheese**
Saputo Smoked Caciocavallo
- 3rd Place** **Blue Ridge Dairy Company**
Applewood Smoked Mozzarella

LD: Smoked Cheddars

- 1st Place** **Fiscalini Farms/Fiscalini Cheese Co.**
Smoked Cheddar
- 2nd Place** **Grafton Village Cheese Company**
Smoked Cheddar
- 2nd Place** **Shelburne Farms**
Shelburne Farms Smoked Cheddar
- 3rd Place** **Carr Valley Cheese Co.**
Applewood Smoked Cheddar
- 3rd Place** **Cedar Grove Cheese, Inc.**
Smoked Cheddar
- 3rd Place** **Sweetwater Valley Farm**
Hickory Smoked Mountain White

M. FARMSTEAD CHEESES

Limited to cheeses and fermented milk products made with milk from herds on the farm where the cheeses are produced

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

- 1st Place** **Thistle Hill Farm**
Tarentaise
- 2nd Place** **Uplands Cheese, Inc.**
Pleasant Ridge Reserve
- 3rd Place** **Cobb Hill Cheese**
Ascutney Mountain

MC: Open Category Made from Cow's Milk

- 1st Place** **Fiscalini Farms/Fiscalini Cheese Co.**
Bandage Wrap Cheddar
- 2nd Place** **Crave Brothers Farmstead Cheese, LLC**
Les Freres
- 2nd Place** **Estrella Family Creamery**
Bea Truffled
- 3rd Place** **Meadow Creek Dairy**
Appalachian

MG: Open Category Made from Goat's Milk

- 1st Place** **Estrella Family Creamery**
Caldwell Crik Chevrette
- 2nd Place** **Coach Farm, Inc.**
Green Peppercorn Brick
- 2nd Place** **Fantome Farm**
Fleurie Noir
- 3rd Place** **Haystack Mountain Goat Dairy**
Queso de Mano

MS: Open Category Made from Sheep's Milk

- 1st Place** **Rinconada Dairy**
La Panza (2 - 2 1/4 lb.)
- 2nd Place** **Bellwether Farms**
Bellwether Farms- Pepato
- 3rd Place** **La Moutonniere Inc.**
Fleur des Monts

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

- 1st Place** **Willamette Valley Cheese**
Cumin Gouda
- 2nd Place** **Oakvale Farm Cheese**
Oakvale Farmstead Jalapeno Gouda
- 3rd Place** **CC's Jersey Crème**
Blueberry Crème

N. FRESH GOAT'S MILK CHEESES

Open to all shapes and styles of rindless, unaged, fresh goat

NO: Open Category

- 1st Place** **Damafro, Inc.**
Chevre des Alpes Nature
- 2nd Place** **Cypress Grove Chevre**
Fresh Chevre
- 2nd Place** **Silver Falls Creamery**
Chevre
- 2nd Place** **Vermont Butter & Cheese Company**
Vermont Creamy Goat Cheese "Classic"
- 3rd Place** **Sweet Grass Dairy**
Fresh Chevre
- 3rd Place** **Westfield Farm**
Fresh Capri

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

- 1st Place** **Rollingstone Chevre**
Brandywine (banon style)
- 2nd Place** **Westfield Farm**
Herb Garlic Capri
- 3rd Place** **Westfield Farm**
Chocolate Capri

O. FRESH SHEEP'S MILK CHEESES

Open to all shapes and styles of rindless, unaged, fresh sheep cheeses

00: Open category
No Entries

0F: Flavor Added: Spices, Herbs, Seasonings, Fruits

1st Place No Award Given

2nd Place No Award Given

3rd Place **Old Chatham Shepherding Company, Inc.**
Fresh Sheep's Milk Cheese w/Garlic & Herbs

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 **Mozzarella Fresca, Inc.**
Marinated Mozzarella

2nd Place **Willamette Valley Cheese**
Wine Pomace Gouda

3rd Place **Marin French Cheese Company**
Wine Cheese

PG: Open Category Made from Goat's Milk

1st Place **Appleton Creamery**
Chevre in Olive Oil

2nd Place **Harley Farms Goat Dairy**
Chevre in Oil

2nd Place **Surfing Goat Dairy**
Ping Pong Balls

3rd Place **Fromagerie Tournevent**
Feta Tradition - in Seasoned Oils

PS: Open Category Made from Sheep's Milk

1st Place **La Moutonniere Inc.**
Cabanon

2nd Place **Carr Valley Cheese Co.**
Black Sheep Truffle Infused

3rd Place No Award Given

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

1st Place No Award Given

2nd Place **Fromagerie Belle Chevre**
Tuscan Chevre with Extra Virgin Olive Oil & Herbs

3rd Place **Moo Cheeses LP Lucky Layla Farms**
Sundried Tomato Mozzarella

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 **Blue Ridge Dairy Company**
Plain Yogurt

2nd Place No Award Given

3rd Place **Belfiore Cheese Company**
Farmers Cheese

QG Cultured Products Made from Goat's Milk

1st Place **Harley Farms Goat Dairy**
Fromage Blanc

2nd Place **Redwood Hill Farm & Creamery**
Redwood Hill Farm Plain Yogurt

3rd Place **Cheesemakers.com**
Lone Star Goat Milk Yogurt - Sugar Free

3rd Place **Cypress Grove Chevre**
Fromage Blanc

QS: Cultured Products Made from Sheep's Milk

1st Place No Award Given

2nd Place **Willow Hill Farm**
Sheep Yogurt

3rd Place **Old Chatham Shepherding Company, Inc.**
Plain Sheep's Milk Yogurt

QF: Limited to Crème Fraiche Products Made from Cow's Milk

1st Place **Cabot Creamery Cooperative**
Cabot Crème Fraiche

2nd Place **Bellwether Farms**
Bellwether Farms- Crème Fraiche

2nd Place **Blue Ridge Dairy Company**
Crème Fraiche

2nd Place **Vermont Butter & Cheese Company**
Vermont Crème Fraiche

3rd Place **Moo Cheeses LP Lucky Layla Farms**
Crème Fraiche doree

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

1st Place No Award Given

2nd Place **Goat Rising LLC, The Farmstead at Mine Brook**
Jerseymaid Farmstead Ricotta

3rd Place **Traders Point Creamery**
Fromage Blanc

CULTURED MILK PRODUCTS continued

QY: Yogurts Made from All Milks

- 1st Place** **Traders Point Creamery**
Whole Milk Yogurt
- 2nd Place** **Bittersweet Plantation Dairy**
Bulgarian Style Plain Yogurt
- 3rd Place** **CC's Jersey Crème**
Simply Crème
- 3rd Place** **Painted Pepper Farm**
Dairy Delights Goat's Milk Yogurt- Plain

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** **Cabot Creamery Cooperative**
Cabot Salted Butter
- 2nd Place** **Cabot Creamery Cooperative**
Cabot Whey Cream Butter
- 3rd Place** **PastureLand**
Butter, Salted

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

- 1st Place** **Cabot Creamery Cooperative**
Cabot Unsalted Butter
- 2nd Place** **Organic Valley Family of Farms**
Organic European-Style Cultured Butter
- 3rd Place** **Vermont Butter & Cheese Company**
Vermont Cultured Butter "Unsalted"

RG: Butter Made from Goat's Milk

- 1st Place** **Meyenberg Goat Milk Products**
Meyenberg European Style Goat Milk Butter
- 2nd Place** **Mount Sterling Cheese**
Pure Goat Milk Butter

RS: Butter made from Sheep's Milk

No Entries

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

- 1st Place** **Bittersweet Plantation Dairy**
White Chocolate Praline Butter
- 2nd Place** No Award Given
- 3rd Place** No Award Given

S. CHEESE SPREADS

Cold Pack, Cheddar-based, Cream Cheese and Yogurt-based Spreads

SC: Open Category Made from Cow's Milk

- 1st Place** **Mozzarella Fresca, Inc.**
Dolce; Caramel Flavored mascarpone
- 2nd Place** **Fiscalini Farms/Fiscalini Cheese Co.**
Horsefeathers (Cheddar with Horseradish)
- 3rd Place** **Pine River Pre Pack, Inc.**
Black Diamond Merlot Cold Pack

SG: Open Category Made from Goat's Milk

- 1st Place** **Redwood Hill Farm & Creamery**
Redwood Hill Farm Garlic-Chive Chevre
- 2nd Place** **Goat Rising LLC, The Farmstead at Mine Brook**
Goat Rising Garlic & Herb Chevre Spread
- 3rd Place** **Surfing Goat Dairy**
Oyster

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

- 1st Place** **Pine River Pre Pack, Inc.**
Pine River Horseradish Cold Pack
- 2nd Place** **Brunkow Cheese of Wisconsin, Inc.**
Horseradish Raw Milk Cheddar Spread
- 3rd Place** **Mozzarella Company**
Pecan Praline Mascarpone

SS: Open category made from sheep's milk No Entries

T. AGED SHEEP'S MILK CHEESES

Caciotta, Romano, Manchego, Table Cheeses, etc.

T0: Open Category

- 1st Place** No Award Given
- 2nd Place** **Wisconsin Sheep Dairy Cooperative**
Dante
- 3rd Place** **Everona Dairy**
Stony Man

U. AGED GOAT'S MILK CHEESES

Taupinieres, rinded Logs, Pyramid Types, etc.

UG: Open Category

- | | |
|------------------|--|
| 1st Place | Estrella Family Creamery
Grisdale Goat |
| 2nd Place | Cypress Grove Chevre
Mt. McKinley |
| 2nd Place | Vermont Butter & Cheese Company
Bonne Bouche |
| 3rd Place | Firefly Farms
Buche Noire |
| 3rd Place | Haystack Mountain Goat Dairy
Haystack Peak |
| 3rd Place | La Maison Alexis de Portneuf
Paillot de Chevre |
| 3rd Place | Montchevre Betin Inc.
Montchevre Bucheron |

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, that exhibit an obvious, smeared or sticky rind and/or crust. **Exempt:** All Washed Curd Cheeses

VC: Open Category Made from Cow's Milk

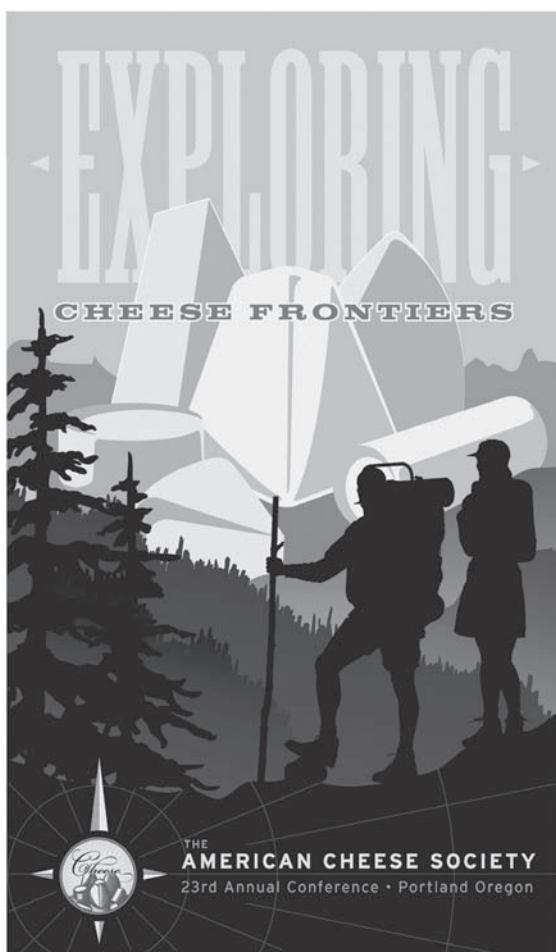
- | | |
|------------------|---|
| 1st Place | Leelanau Cheese Company
Aged Raclette |
| 2nd Place | Fromagerie Bergeron
Le Fin Renard |
| 3rd Place | Cowgirl Creamery
Red Hawk |
| 3rd Place | Damafro, Inc.
Brie Saint-Damase |

VG: Open Category Made from Goat's Milk

- | | |
|------------------|--|
| 1st Place | Carr Valley Cheese Co.
Riverbend Goat |
| 2nd Place | Natural Valley Cheese, LLC
Redstone Robust |
| 2nd Place | Twig Farm
Twig Wheel |
| 3rd Place | Jumpin' Goat Dairy
Pacific Porcini |

VS: Open Category Made from Sheep's Milk

- | | |
|------------------|--|
| 1st Place | No Award Given |
| 2nd Place | Carr Valley Cheese Co.
Riverbend Sheep |
| 3rd Place | No Award Given |



2006 Judges and Sponsors

MEET THE JUDGING TEAM

David Grotenstein, Fairway Market 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 has been in the food business for almost 26 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 worked with Murray's Cheese Shop, Wild Edibles Seafood, Oppenheimer Prime Meats in New York and recently completed work on the Fallon & Byrne Food Hall in Dublin, Ireland. In 2001 he helped open Fox & Obel Food Market in Chicago and Tuller Premium Foods in Brooklyn and other clients have included national chains such as Wild Oats, Whole Foods Market and Fuddruckers, as well as independent markets like Liberty Heights Fresh in Salt Lake City, Sickles' Farm Market of Little Silver, New Jersey, The Flying Pig Restaurant and Market of Mt. Kisco, New York 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 chair the Competition and Judging Committee. A native New Yorker, he lives in Manhattan with his wife, Trudi and two children, Alec and Laura.

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 he was 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 10 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 served on The ACS Board of Directors for 12 years, chairman of The Cheese Competition Committee for eight years and is currently co-chair. John co-chaired The ACS Annual Conference in 1996 and 1999. He resides in Reading, Massachusetts with his wife and twin sons.

Ray Bair

Ray Bair is the owner of Cheese Plus, a cheese and specialty food market located in San Francisco, California. Ray's love for food began in his childhood as he foraged for fresh foods on his great-grandmother's farm learning to make fresh pasta, preserves and pastry for the family. Those formative years on the farm and in the kitchen made a marked impression upon his palate and imagination, fueling his quest for traditional foods and classic flavors. A 25 year veteran of the restaurant and specialty grocery industry, Ray has traveled extensively throughout the United States and Europe visiting retail shops, wineries, dairies and food manufacturing facilities to expand his knowledge and appreciation of our collective culinary heritage.

Marc Bates

Marc Bates, senior consultant has over 35 years experience in the food industry. His achievements include food inspection specialist for the United States Army, creamery operator and manager for the Washington State Univeristy Creamery for 27 years, official judge for the United States and World Cheese Championships, The American Cheese Society and the American Dairy Goat Association. Marc holds a membership in the International Association of Food Protection and Washington Association for Food Protection, of which he was president, the American Dairy Science Association, The American Cheese Society and the Institute of Food Technology. He specializes in training, product development and quality and food safety. Marc also has extensive experience in research within the dairy industry. He obtained his BS in animal science, dairy manufacturing and his BA in business administration at Washington State University.

Floyd Bodyfelt

Floyd Bodyfelt was raised on a dairy farm in Tillamook County, Oregon and worked in his local Tillamook County Creamery Association cheese factory before he could legally drive. Two Jersey cows put him through Oregon State University, where he received the last issued BS degree in dairy technology. He was a student contestant in the Collegiate Dairy Products Evaluation Contest in 1957, where he placed 3rd in the competition for cheddar cheese. After a three-year stint in the U.S. Army as a medical technologist, Floyd returned to OSU's Department of Food Science and Technology where he completed his MS thesis on the "fruity flavor defect of cheddar cheese". Simultaneously, Floyd was appointed as the OSU extension dairy processing specialist and taught the laboratory portion of a dairy processing course. Within a year, he became the manager for the OSU Creamery. During this time, he was also the superintendent of the Oregon Dairy Industries Association annual dairy products quality contest and recalls judging a class of 46 samples of medium aged cheddar, just before evaluating a set of 38 aged cheese contenders. Floyd's 35-year career at Oregon State University involved serving as the extension dairy processing specialist for the states of Oregon and Washington and teaching two courses for 30+ years (Dairy Processing and Dairy Products Sensory Evaluation). Floyd's OSU teams competed in the International Collegiate Dairy Products Evaluation Contest from 1967 through 1996; his teams placed first in 1984 and 1985. He has served as a cheese judge in the US and World Cheese Championship contests on six occasions and as the instructor for sensory evaluation of cheese at short courses in the states of Oregon, Washington, Utah, California, New York and Minnesota. Floyd, since his OSU retirement in 1997, has undertaken technical consultation in dairy technology and/or food safety in North Yemen, Sri Lanka, Thailand, Ukraine, Chile, Japan and China, while serving as a senior consultant/auditor for NSF, Cook and Thurber in Ann Arbor, Michigan.

Stephanie Clark, Ph.D.

Associate professor, Dr. Stephanie Clark joined the Department of Food Science and Human Nutrition at Washington State University in January 1998, after receiving her Ph.D. in food science from Cornell University (1997). She also received her MS in food science (1993) and BS in animal science (1990) from Cornell University. Dr. Clark's research team focuses on microbiology, chemistry and processing of dairy products, but also works in the area of produce development and sensory evaluation of a variety of foods and beverages. She teaches three classes entirely focused on dairy products, scientific writing and scientific oral presentations. Dr. Clark finds particular satisfaction in helping students apply their scientific knowledge and creativity to food. She is the advisor for the WSU Food Science Club, national award-winning WSU Food Product Development Team and WSU Dairy Products Evaluation Team. Dr. Clark was honored with the College of Agricultural, Human and Natural Resource Sciences' Excellence in Advising Award in 2004 and has been part of two teams recognized.

Michael Costello

Born in Tombstone, Arizona, Michael Costello grew up in the heart of California's Central Valley, where agriculture was the axis around which the local economy turned. As a child, he worked alongside Asian immigrants, bracero guest workers from Mexico and the homeless, hand-picking tomatoes for 21 cents per box. After experimenting briefly with a career as a merchant seaman, he eventually found his way to the University of California where he earned a bachelor's degree in animal sciences and a master's degree in nutrition. In 2003, he helped establish the Washington State University Sensory Analysis Service Center, which conducts sensory analysis on food products from around the Northwest. They conduct trained and untrained consumer panels. Since its establishment, the Sensory Lab has evaluated cheese, coffee, eggs, wine, strawberries, apples, ice cream, chocolate and fruit juices. For the past three years he has served as co-coach of the Washington State University Dairy Products Evaluation Team, which teaches students to critically evaluate cheddar cheese, yogurt, butter, cottage cheese, ice cream and fluid milk.

Judy Creighton

Judy Creighton is a cheese educator and former owner of cheese and wine shops in San Francisco for 25 years, as well as a consultant for importers and distributors. She served as a judge in the 2003 American Cheese Society competition in San Francisco. Judy teaches cheese classes at Cheese Plus in San Francisco, presents cheese and wine seminars for wineries, boutique hotels and non-profit events and is a guest lecturer at the City College of San Francisco Hotel and Restaurant Program. She also writes cheese columns for the *Calaveras Enterprise* and *Central Sierra Seasons* magazine. Judy now resides in Murphys, California.

Lisbeth Goddik, Ph.D.

Lisbeth Goddik grew up on a farm in Denmark. She immigrated to the U.S. prior to completing a degree in dairy engineering at Copenhagen's Royal Agricultural University. She received an MS in food science from Cornell University and a Ph.D. from Oregon State University. Lisbeth has worked for four different dairy companies in Europe, including three years at Yoplait's International Research Center in Paris. In her current position as Oregon State University's dairy processing extension specialist, she works with the local dairy processors. This work includes troubleshooting, training of plant employees and technology transfer. In addition, Lisbeth teaches the dairy processing courses at OSU; her research

program is focused on raw milk and finished product quality. At the end of July, she will leave for a 12-month sabbatical in France. Lisbeth will be working at a large dairy school, which trains artisan cheesemakers. Furthermore, she will be working on the safety of French raw milk cheeses at the French Cheese Institute.

Martha Holmberg

Martha Holmberg is the new food editor of *The Oregonian* newspaper. Martha started her cooking career in Denver. Before moving to Portland in 2005, she was the publisher and founding editor of *Fine Cooking* magazine. In the early 90s, Martha worked in Paris and London as a cookbook editor. She was also the administrative director of La Varenne cooking school, both at The Greenbrier and in France. She received the Grand Diplome from La Varenne in 1988, after which she worked as a private chef for a diplomat in Paris.

Christine Hyatt

Christine Hyatt began her cheese adventures in 1998 at the original Central Market in Austin, Texas. There she was tasting, cutting, merchandising and selling hundreds of the world's finest cheeses and teaching classes in the CM Cooking School. In 2001, she took a position with Anco Fine Cheese as a cheese specialist focusing on merchandising and training for the HEB retail chain. After relocating to Portland in 2003, Christine joined DPI Northwest working in cheese marketing and education. It was here that she began to shepherd compelling product lines to market, develop creative marketing pieces and educate salespeople, retail and foodservice clients about cheese. In 2005, Christine launched "Cheese Chick" (Cheese-Chick.com) to promote her relaxed, fun and informative cheese tastings. She regularly contributes feature articles and cheese-centric recipes for regional and trade publications. Christine holds an english degree from Dickinson College.

Justin Jackson

Justin Jackson started working in retail at age 10 in a local Boston market. At 17, he began his "specialty" retail life in Cambridge, Massachusetts at Barsamians, working in prepared foods and cutting cheese to order. At age 19, he became prepared foods manager and at 20 took on corporate catering along with a shopping from home delivery program. In 1995, he joined Whole Foods in Wellesley, Massachusetts as team leader in the specialty department transforming it into a high-performing cheese destination over the next six months where he caught the attention of his future wife Rebecca. In 1996 he was promoted to the specialty coordinator position for Whole Foods Northeast where he oversaw the incorporation of both the Nature's Heartland and Fresh Fields New York, Connecticut and New Jersey stores into the Whole Foods family. He was responsible for coordinating the opening of specialty departments in several new stores including: Columbus Circle, Chelsea, White Plains and River St. (Cambridge). As coordinator, he also developed the chocolate, fresh olive, coffee and wine/beer departments into specialty departments of their own. In 2004, Justin accepted the specialty coordinator's (Cheese/Wine) position in the Whole Foods Northern Pacific region and in late 2005 moved into his current role as the grocery coordinator for the North Pacific Region. He resides with Rebecca and their three children in the East Bay city of El Cerrito.

Steve Jones

Steve Jones is the owner of Steve's Cheese, a retail cheese shop located in Portland, Oregon. Steve has worked in many aspects of the cheese buying/selling realm. Retail sales have been his primary focus, with time also spent working in importing and distribution, brokering and marketing. In 2001, Steve interned with Neal's Yard Dairy in London, focusing on affinage and marketing. Working with small producers has always been a central part of Steve's mission. His retail space highlights small producers from around the world.

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.

Andrea London

Andrea London has been in the specialty cheese world for over 20 years, as a shop owner, sales representative for two importer/distributors, director of cheese for Draeger's Markets, owner of an internet retailer and for three years, cheese buyer for The Cheese Shop in Carmel, California. She is a past judge at ACS and the solo judge for 18 years for a county fair's dairy goat products. She has been a member of ACS for 19 years and is a past board member. She is also a founding member of the California Artisan Cheese Guild and a member of Le Guilde de Fromagers since 1994.

Sarah Masoni

Sarah Zottola Masoni comes from a long line of cheese people. Her paternal grandmother's last name was Caso and her father's family-owned and operated a creamery in Northern California called Zottola's Creamery. Sarah's father left the family business in Grants Pass, Oregon to study dairy science at Oregon State University, later becoming a professor of food science at the University of Minnesota. Because of this legacy, Sarah's daily life growing up was often based upon dairy related activities. Sarah has participated regularly with the Oregon Dairy Industries product evaluations, has been an official judge for the annual international competition in the past and is always fine-tuning her taste buds with new and interesting dairy products. Sarah is an executive member of the Oregon Dairy Industries Board of Directors. Sarah has over 20 years experience as a project manager, product developer, technical sales representative and quality assurance manager. She has been product development manager at the FIC since December 2000.

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 and 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, technical services and training, engineering guidance on construction and materials and designs specialized aging facilities for artisan and traditional cheesemakers. Based in Davisville, Missouri Neville is a cheese enthusiast and enjoys judging contests. He has 34 years experience

in the cheese industry, has traveled and made cheese in many parts of the world and remains grateful for the fact that he grew up in a relatively backward part of New Zealand. Neville was able to observe the manufacture of rinded cheddar in 80 pound wheels that was exported to the United Kingdom; his father was a director of the local cheese factory. He has not gone too far from his roots and appreciates the challenges faced by existing and new entries into the dairy business. Looking forward, Neville continues to see rewarding opportunities for added-value to milk across the spectrum of dairy products.

Margaret Morris

Margaret Morris is the managing director of Glengarry Cheesemaking & Dairy Supply. The company has been in operation for 11 years as a supplier of ingredients, packaging materials, small scale processing equipment, imported cheese moulds and technical support services to hobbyist and commercial specialty cheesemakers in North America. Along with a staff of four, the company services clientele to develop and enhance fine cheese. In the coming year, the company is expanding into commercial production to supply an anxious market in Canada for washed rind variety cheese. Margaret has been involved in judging specialty cheese at the Warwick Cheese Competition in Quebec in 2005, 2006 and has also judged in local competitions at provincial agricultural fairs.

Michael Qian, Ph.D.

Dr. Michael Qian received his BS degree in chemistry in 1982 from Wuhan University in China, MS degree from the University of Illinois and Ph.D. from the University of Minnesota. His expertise is flavor chemistry. He worked for Land O'Lakes, Inc. for 10 years as a senior flavor chemist. He is currently working at Oregon State University, and his research interests are focused on flavor chemistry of cheese, small fruits and wine. Dr. Qian published 26 peer-reviewed original research papers and book chapters in the field of flavor chemistry and 12 of them are related to cheese or other dairy products. In addition, he gave numerous seminars and workshops nationally and internationally on cheese, whey protein and other products.

Tami Parr

Tami Parr authors the Web site for Pacific Northwest Cheese Project, which focuses on Pacific Northwest artisan cheeses and cheesemakers, as well as educating consumers about the wide variety of local cheeses available to them. She also writes about food and cheese for a number of Web-based and print publications. She lives in Portland, Oregon.

Scott Rankin, Ph.D.

Originally from La Habra, California, Scott Rankin earned degrees in food science from Brigham Young University (BS in 1991, MS in 1992) and Oregon State University (Ph.D. in 1996). He is an assistant professor at the University of Wisconsin-Madison, where he administers extension programs in dairy foods, such as the Milk Processing Control School, Cheese Grading Short Course, and Dairy Chemistry Course and conducts research focusing on the flavor and color of dairy foods. Dr. Rankin is a member of the American Dairy Science Association, the Institute of Food Technologists and the American Chemical Society. He is married, has five children and lives in Cross Plains, Wisconsin.

Eric Rose

Eric has been passionate about good food his whole life. After earning a masters degree in anthropology with a focus on food and nutrition, he found himself in the food and beverage industry where he has been cooking, serving, selling, managing and creating for nearly 20 years. He is very involved in supporting local growers and food suppliers and makes this a priority in his menu choices, in the foods prepared and served, as well as in the cheeses sold at New Seasons Market. Eric has been in charge of the food service and specialty cheese program at New Seasons Market since the company's beginning.

Lee Smith

Lee Smith is the vice president of Phoenix Media Network, Boca Raton, Florida and the publisher and editorial director of *Deli Business*, a national trade magazine directed to senior executives who have responsibility for the deli, prepared foods and specialty cheese departments. She has written and published many articles and editorials about specialty cheese in all facets. Well traveled, Lee has toured the country tasting specialty cheeses and meeting with cheesemakers. Her 30-year career began with Kings Super Markets in New Jersey as the assistant deli director and specialty cheese buyer. In the 1980s and early '90s, Lee was a senior executive with Gristede's, Cardinal Food Gallery and AJ's Fine Foods, where one of her responsibilities was developing specialty cheese programs. More recently, she was on the staff of Rutgers University working with dairy farmers in northern New Jersey and the New Jersey Department of Agriculture to develop value-added dairy products thereby reducing dairy farmers' reliance on revenues from commodity milk sales.

Juliana Uruburu

Juliana Uruburu directs the cheese selection, merchandising, education and promotions for The Pasta Shop, a Northern California specialty food store. A bay area institution for two decades, The Pasta Shop is known as a store for those passionate and knowledgeable about food and cooking. The cheese counters reflect a large selection of over 200 cheeses from around the world, appealing to a wide variety of tastes. In 2005, *Saveur* named The Pasta Shop as one of the 20 best places to buy cheese in the U.S. Juliana directs staff cheese training, customer classes, including The Pasta Shop's annual series of wine and cheese pairing classes. Juliana merges her food experience with her interior architecture degree to create dynamic displays and merchandising plans. Much in demand at local cooking schools, Juliana teaches private cheese classes and orchestrates cheese parties around the bay area. Working with cheese for over 18 years, she is a frequent panelist and cheese judge at industry conferences. Recognized as an individual dedicated to promoting quality cheese and consumption, Juliana was recently inducted into the *Guilde des Fromagers*.

W.L. "Bill" Wendorff, Ph.D.

Dr. Bill Wendorff graduated from the University of Wisconsin-Madison with a BS in dairy industry, an MS 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. Dr. Wendorff is the coordinator for 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 serves as chair of the food science department at UW-Madison. Dr. Wendorff's research activities center on quality and environmental concerns of the dairy industry and development of sheep milk cheeses. He is a member of ADSA, IAFP, IFT and The American Cheese Society.

Les Wood

As a teenager, Les Wood worked for two different dairymen, milking and caring for up to 60 cows. During the summer months, he also baled and hauled many loads of alfalfa hay and during the fall helped with the corn silage harvest. During his college years, Les' family purchased two different dairy farms, which they had for about eight years. It was during this time that he started to gain an appreciation for good quality cheddar cheese. After graduating with a degree in food science, Les took a job as quality assurance supervisor for Mid American Dairyman in Nebraska that allowed him to grade product with the USDA and address quality issues as they arose. He also spent time in Missouri where he worked in research and development. During the last 20 years, Les has served at the California Department of Food and Agriculture, Milk and Dairy Foods Safety Branch as a state dairy inspector. He has also served as a cheese judge during the 2001 and 2005 United States Championship Cheese Contest in Evanston, Illinois and Milwaukee, Wisconsin.

PARTICIPATING CHEESE COMPANIES

Agropur

Primary Contact: Anne Fourier
6500 Henri-Bourassa
Montreal, PQ H1G 5W9
Phone: 514-321-6100
anne.fournier@agropur.com

Alto Dairy Cooperative

Primary Contact: Rachel Bradley
N3545 County EE
Waupun, WI 53963
Phone: 920-346-2215
rachel.bradley@altdairy.com
www.altdairy.com

Amaltheia Dairy, LLC

Primary Contact: Melvyn Brown
3380 Penwell Bridge Road
Belgrade, MT 59714
Phone: 406-388-0569
mbamaltheia@aol.com
www.amaltheiadairy.com

Appleton Creamery

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

ARLA Foods

Primary Contact: Tom Roberts
645 Martinsville Road
Basking Ridge, NJ 07920
Phone: 208-938-4042
ter@arlafoods.com
arlafoodsusa.com

Ballard Family Dairy & Cheese

Primary Contact: Steve Ballard
1764 South 2100 East
Gooding, ID 83330
Phone: 208-420-1573
ballardcheese@msn.com
www.ballardcheese.com

Beecher's Handmade Cheese

Primary Contact: Julie Gardiner
104 Pike Street
Seattle, WA 98101
Phone: 206-322-1644
julie@beecherscheese.com
www.beecherscheese.com

Beehive Cheese Company

Primary Contact: Tim Welsh
2440 E. 6600 S. #8
Uintah, UT 84405
Phone: 801-476-0900
tim@beehivecheese.com
www.beehivecheese.com

Belfiore Cheese Company

Primary Contact: Farr Hariri
2031-A 2nd Street
Berkeley, CA 94710
Phone: 510-540-5500
farmo@pacbell.net
www.belfiorecheese.com

Belgioioso Cheese, Inc.

Primary Contact: Errico Auricchio
5810 County Road NN
Denmark, WI 54208
Phone: 920-863-2123
info@belgioioso.com
www.belgioioso.com

Bellwether Farms

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

Bittersweet Plantation Dairy

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

Black Sheep Creamery

Primary Contact: Brad Gregory
345 Bunker Creek Road
Chehalis, WA 98532
Phone: 360-520-3397
mbgregory@earthlink.net
www.blacksheepcreamery.com

Bleu Mont Dairy

Primary Contact: Willi Lehner
3480 Co F
Blue Mounds, WI 53517
Phone: 608-767-2875
bleumont@tds.net

Blue Ledge Farm

Primary Contact: Gregory Bernhardt
2001 Old Jerusalem Road
Salisbury, VT 05769
Phone: 802-247-0095
blueledge@hotmail.com
www.blueledgefarm.com

Blue Ridge Dairy Company

Primary Contact: Paul Stephan
18318 Cattail Branch Court
Leesburg, VA 20176-5194
Phone: 703-727-4928
blueridgedairy@msn.com

Blythedale Farm

Primary Contact: Becky Loftus
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Brunkow Cheese of Wisconsin, Inc.

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Carlisle Farmstead Cheese

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Chateau de Fromage

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Phone: 509-335-7524
christine_alexan@wsu.edu
www.wsu.edu/creamery

Westfield Farm

Primary Contact: Robert Stetson
28 Worcester Road
Hubbardston, MA 01452
Phone: 978-928-5110
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**WI Farmers Union Speciality
Cheese Co.**

Primary Contact: Tim Pehl
303 E Highway 18
Montfort, WI 53569
Phone: 608-943-6753
shop@wfucheese.com
www.wfucheese.com

Widmer Cheese Cellars, Inc.

Primary Contact: Joe Widmer
214 West Henni Street
Theresa, WI 53091
Phone: 888-878-1107
joew@widmerscheese.com

Willamette Valley Cheese

Primary Contact: Rod Volbeda
8105 Wallace Road NW
Salem, OR 97304
Phone: 503-399-9806
rmvolbeda@proaxis.com
www.wvcheeseco.com

Willow Hill Farm

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

Winchester Cheese Co.

Primary Contact: Jules Wesslink
32605 Holland Road
Winchester, CA 92596
Phone: 909-926-4239
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**Wisconsin Sheep Dairy
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Woolwich Dairy

Primary Contact: Michael
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Zingerman's Creamery

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