

2008 JUDGING RESULTS

Merle Reskin Theatre, Chicago, IL

July 25, 2008

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 2008 American Cheese Society Competition. Winners in each category are listed separately. Unlike other cheese competitions, where cheeses are graded down for technical defects, 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 categories, or sub-categories, where the minimum number of points is not earned, no award was given for that category or sub-category.

We applaud all the cheesemakers who work daily to bring the traditions of American made cheese to life, to market and to one of the largest ACS Cheese Competitions to date. In this regard you are all winners.



A MESSAGE FROM THE 2008 COMPETITION AND JUDGING CHAIR DAVID GROTENSTEIN:

Unlike some other urbanites I've known, I try never to let my chauvinism for my hometown overrule my enjoyment of other cities. I've spent a good deal of time working in Chicago over the years, and it's great to come back every time. Where else can you take an architectural tour by boat? Venice?

This beautiful and hospitable city is one of the hippest restaurant cities on the planet, and it continues its cultivation of a progressive retail specialty foods scene. Chicago is an incubator for the arts. From opera to Oprah, Chicago remains a haven for theater, fine arts and broadcast media. This culturally rich environment seems ideal for our own variety of active cultures, and has been the perfect host for this milestone ACS Conference.

After five years of solid growth, the ACS Judging and Competition finally leveled off in the number of entries in 2008 (*whew!*) **1,149 cheeses** and dairy products were entered, just shy of last year's record 1,209. **181 producers** from **30 states** and **3 Canadian provinces** have again provided our judges with a wealth of wonderful work to assess, grade and (hopefully) award.

Thanks to our 30 judges, many of them returning, who took the time to evaluate your cheeses and take to heart the serious work of our cheesemaker members. We thank them for their expertise, enthusiasm, teamwork and good cheer throughout the process. Please take time to read about these terrific folks in this publication.

We have the hardest working committee in America. Hours of weekly conferences calls, hundreds of e-mails and, perhaps, a few prayers have again resulted in a smooth and successful handling of this year's judging.

My personal thanks to John Greeley, the Solomon of American Cheese Judging, for his ceaseless encouragement and guidance. Nobody knows more about this process than John, and we're still building off of his blueprint. John is part of ACS history.

If a human being came equipped with two right hands, they'd be Debra Dickerson and Michelle Haram, who receive, protect, sort, organize, expedite and disburse your cheeses while in our house. A million thanks to you both.

They were supported by a dedicated and energetic all-volunteer team that was captained by Daniel Sirko, Frederick Hull, Brandon Campbell, Kelly Sheehan, Heather Thelwell and Shannon Perry. And *they* were all help by an even larger crew of culinary student volunteers, coordinated by William Reynolds of *Washburne Culinary Institute*. He brought together future chefs from that institution under the guidance of Dean Alex Dering and Director of Operations Dean Jaramillo, and more culinary students from *Robert Morris College*, led by Chef Laurette Stefani. Thanks you to all!

As with all the ACS Conference events, not much would get done without the pivotal work of our Executive Director Marci Wilson. She and Christy Rhodes are on those long phone calls, too. Thanks to you both, as well as to Tony Butler and Terry Thompson at ACS Headquarters for their particular contributions this year.

Much thanks, too, to Dr. Bill Wendorff, Professor of Food

Science at University of Wisconsin-Madison (recently retired... congratulations!) Bill worked with John Greeley to create new cheese-specific technical scoresheets, and his insights on all things dairy and how they apply to ACS judging are invaluable.

And we'd all be at sea on a leaky raft without Richard and Karen Silverston, whose ongoing improvements in gathering and disseminating our data provides the foundation for the organization of not only the judging, but the Festival of Cheese, today's awards ceremony and the conference in general. Thank you, thank you!

The Judging and Competition had sponsorship for the first time this year. We heartily thank Atlanta Foods International for their generosity and support.

Thanks to Greg O'Neill, Co-Chair of the Festival Committee, who found us the *Chicago Journeymen Plumbers Union Hall* where the Judging and Competition took place. A wonderful facility with a gracious and helpful staff. Thanks at the hall to Rosie Szlagowski, and the custodial team of Jim, Bob and Alex, who worked so hard and treated us like family.

And thanks, of course, to our cheesemaker members who continue to mesmerize us year after year with better cheeses and more of them. It's a thrill and an honor to be of service to you.

We're all proud to be a part of the proceedings at this auspicious moment in American Cheesemaking. Congratulations to all of our entrants who placed in this year's Judging and Competition, and the same to those who did not, but whose participation contributes equally.

Best to all,

David Grotenstein

David Grotenstein
Chairman, Judging and Competition

2008 ACS Cheese Competition

OFFICIAL JUDGES' ROSTER

Aesthetic Judges

Jeff Babcock
Ray Bair
Zoe Brickley
Tirza Brue
Helder dos Santos
Helen Duran
Janet Fletcher
Kathy Guidi
Steve Jenkins
Chris Koetke
Timothy Meyers
Patrick Moore
Sarah Masoni
Anne Saxelby
Geoff Stout

Technical Judges

Frank Angeloni
Kate Arding
Robert Ashebrock
Bob Bradley
MaryAnne Drake
Todd Druhot
Bob Lindsay
David Lockwood
John Jaeggi
Mark Johnson
Michael Pederson
Noreen Ratzlaff
William Schlinsog
Marianne Smukowski
Bill Wendorff

BEST OF SHOW

*Carr Valley Cheese
Company, WI*
Snow White Goat Cheddar

SECOND RUNNER UP

Meadow Creek Dairy, VA
Grayson

THIRD RUNNER UP

Carr Valley Cheese Company, WI
Cave Aged Marisa

A. FRESH UNRIPENED CHEESES

Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata
Excluded: fresh goat cheese, Queso Blanco types, and cottage cheeses

AC: Cheeses Made from Cow's Milk

- 1st Place** Carr Valley Cheese Company, WI
Bread Cheese
- 2nd Place** Cowgirl Creamery, CA
Panir
- 3rd Place** Marin French Cheese Company, CA
Breakfast Cheese

AG: Cheeses Made from Goat's Milk

- 1st Place** MEYENBERG Goat Milk Products, CA
MEYENBERG Traditional Goat Cream Cheese
- 2nd Place** Pasture Pride Cheese, LLC, WI
Guusto
- 3rd Place** Harley Farms Goat Dairy, CA
Ricotta

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

- 1st Place** Marin French Cheese Company, CA
Melange Dejeuner (50/50)
- 2nd Place** La Moutonnière Inc, QC
Neige de Brebis
- 3rd Place** No Award Given

AM: Mascarpone – Made from Cow's Milk

- 1st Place** No Award Given
- 2nd Place** Sorrento Lactalis Inc, ID
Mascarpone Sorrento 16oz
- 3rd Place** Vermont Butter & Cheese Company, VT
Vermont Mascarpone

AR: Ricotta – Made from Cow's Milk

- 1st Place** Calabro Cheese, CT
Hand Dipped Ricotta
- 2nd Place** Cantare Foods, Inc., CA
Ricotta Fresca
- 3rd Place** Mozzarella Company, TX
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** **Sweet Grass Dairy, GA**
Green Hill
- 2nd Place** **Cowgirl Creamery, CA**
St. Pat
- 3rd Place** **Cowgirl Creamery, CA**
Inverness

BB: Brie Cheese Made from Cow's Milk

- 1st Place** No Award Given
- 2nd Place** **Lactalis USA, Inc., WI**
Brie - 1 kg 60%
- 2nd Place** **Marin French Cheese Company, CA**
Rouge et Noir Brie
- 3rd Place** **Blythedale Farm Inc., VT**
Vermont Farmstead Brie

BC: Camembert Cheese Made from Cow's Milk

- 1st Place** No Award Given
- 2nd Place** **Old Europe Cheese, Inc., MI**
Camembert Fermier
- 3rd Place** **Lactalis USA, Inc., WI**
Camembert

BG: Cheeses Made from Goat's Milk

- 1st Place** **Liberty Fields Farm, ME**
Saco Bay Dusk
- 2nd Place** **Cypress Grove Chevre, CA**
Fog Lights
- 3rd Place** **Haystack Mountain Goat Dairy, CO**
Snowdrop
- 3rd Place** **Prairie Fruits Farm, IL**
Little Bloom on the Prairie

BS: Cheeses Made from Sheep's Milk or Mixed Milks

- 1st Place** **Old Chatham Shepherding Co., NY**
Hudson Valley Camembert Square
- 2nd Place** **Old Chatham Shepherding Co., NY**
Nancy's Camembert
- 3rd Place** **Marin French Cheese Company, CA**
Melange Brie (50/50)

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

- 1st Place** No Award Given
- 2nd Place** **Rivers Edge Chevre, OR**
Sunset Bay
- 3rd Place** **Coach Farm, NY**
Green Peppercorn Pyramid
- 3rd Place** **Old Europe Cheese, Inc., MI**
3 kg Brie with Herbs

**BT: Triple Crème Soft Ripened - All Milks (cream added
blue cheeses excluded)**

- 1st Place** **Saputo / Fromagerie Alexis de Portneuf, QC**
Snow Goat - Brie Triple Crème
- 2nd Place** **Cowgirl Creamery, CA**
Mt. Tam
- 2nd Place** **Woolwich Dairy Inc., ON**
Woolwich Dairy Triple Crème Goat Brie
- 3rd Place** **Saputo / Fromagerie Alexis de Portneuf, QC**
St-Honoré

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, Liederkrantz, Oka, etc. Excluded: Brick Mozzarella

CC: Open Category Made from Cow's Milk

- 1st Place** **Fiscalini Cheese Company, CA**
San Joaquin Gold
- 2nd Place** **WSU Creamery, WA**
Cougar Gold
- 3rd Place** **Klondike Cheese Co., WI**
Brick

AMERICAN ORIGINALS continued

CG: Open Category Made from Goat's Milk

- 1st Place** **Cypress Grove Chevre, CA**
Humboldt Fog Mini
- 2nd Place** **Carr Valley Cheese Company, WI**
Aged Cardona
- 3rd Place** **Pasture Pride Cheese, LLC, WI**
Redstone Robust

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

- 1st Place** **Nordic Creamery, WI**
Capriko
- 2nd Place** **Carr Valley Cheese Company, WI**
Cave Aged Mellage
- 3rd Place** **Wisconsin Sheep Dairy Co-op, WI**
Mona

CJ: Monterey Jack - Cow's Milk

- 1st Place** **Pineland Farms Creamery, ME**
Monterey Jack
- 2nd Place** **Cabot Creamery Cooperative, VT**
Cabot Monterey Jack Cheese
- 3rd Place** **Carr Valley Cheese Company, WI**
Monterey Jack

CP: Monterey Jack with Flavors - Cow's Milk

- 1st Place** **Neighborly Farms of Vermont, VT**
Organic Jalapeno Jack
- 2nd Place** **Cabot Creamery Cooperative, VT**
Cabot Pepper Jack Cheese
- 3rd Place** **Cedar Grove Cheese, WI**
Pepper Jack

CY: Colby – Made from Cow's Milk

- 1st Place** No Award Given
- 2nd Place** **Widmers Cheese Cellars, WI**
Traditional Colby
- 3rd Place** **Hook's Cheese Company, Inc., WI**
Marble Jack

D. AMERICAN MADE / INTERNATIONAL STYLE

Excluded: all Cheddars (E), all Italian Type (H) cheeses

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

1st Place **Hollands Family Cheese, WI**
Marieke Plain Gouda - 4 mo.

2nd Place **Bleu Mont Dairy, WI**
Lil Wils Cave Aged Gouda

2nd Place **Hollands Family Cheese, WI**
Marieke Plain Gouda - 6 mo.

3rd Place **Old Europe Cheese, Inc., MI**
2 lb Edam Balls

DF: Flavor Added Dutch Style - Spices, Herbs, Seasonings, Fruits

1st Place **Cedar Grove Cheese, WI**
Cumin & Clove / Dutch Style

2nd Place **Willamette Valley Cheese, OR**
Cumin Gouda

3rd Place **Hollands Family Cheese, WI**
Marieke Black Pepper Mix Gouda

DC: Open Category Made from Cow's Milk

1st Place **Mt. Townsend Creamery, WA**
Trailhead

2nd Place **Consider Bardwell Farm, VT**
Pawlet

3rd Place **BelGioioso Cheese Inc., WI**
Aged Asiago

DE: Emmentaler Style Made from Cow's Milk with Eyed Formation (Swiss, Baby Swiss, etc. Excluded: Gruyere, Swiss style and Mountain style cheese)

1st Place **Edelweiss Creamery / Edelweiss Graziers Cooperative, WI**
Emmentaler

2nd Place **Fromagerie Bergeron Inc., QC**
Lotbinière

3rd Place **Hoch Enterprises, Inc., WI**
Aged Swiss (Braun Suisse Kase)

AMERICAN MADE/INTERNATIONAL STYLE continued

DG: Open Category Made from Goat's Milk

- 1st Place** **Carlisle Farmstead Cheese, MA**
Alys's Eclipse
- 2nd Place** **Fromagerie Bergeron Inc., QC**
Patte Blanche
- 3rd Place** **Cypress Grove Chevre, CA**
Mad River Roll
- 3rd Place** **Montchevre-Betin Inc., WI**
Montchevre Aged Crottin
- 3rd Place** **Redwood Hill Farm & Creamery, Inc., CA**
California Crottin

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

- 1st Place** **Carr Valley Cheese Company, WI**
Airco
- 2nd Place** **Carr Valley Cheese Company, WI**
Canaria
- 3rd Place** **Heartland Creamery, MO**
Cornerstone

E. CHEDDARS

All Cheddars, all milk sources

EA: Aged Cheddars, All Milks (aged between 12 and 24 months)

- 1st Place** **Maple Leaf Cheese Co-op, WI**
English Hollow Cheddar
- 2nd Place** **Great Lakes Cheese Co., Inc., NY**
Adams Reserve - NY Extra Sharp Cheddar
- 3rd Place** **Tillamook Country Creamery Assn, OR**
White Cheddar

EF: Cheddars with Sweet Flavorings, Fruits, Seasonings, Herbs, Spices, Alcohol/Spirits

- 1st Place** **Beehive Cheese Company, UT**
Barely Buzzed - Espresso Lavendar Rubbed
- 2nd Place** **Rogue Creamery, OR**
Chocolate Stout Cheddar
- 3rd Place** **Yancey's Fancy, Inc., NY**
Strawberry Chardonnay Cheddar

EP: Cheddar Flavored with Sweet, Savory, Jalapeno, Chipotle, Red, Green Peppers; Black, White, Green Peppercorns; Garlic, Onions

1st Place Beecher's Handmade Cheese, WA
Marco Polo

2nd Place Beehive Cheese Company, UT
Bandaged Promontory with Cajun

3rd Place Bravo Farms Handmade Cheese, CA
Original Chipotle Cheddar

EC: Cheddar from Cow's Milk (aged less than 12 months)

1st Place Hoch Enterprises, Inc., WI
Cheddar < 12 Months (Braun Suisse Kase)

2nd Place Carr Valley Cheese Company, WI
Cheddar Less than 12 Months

2nd Place Tillamook Country Creamery Assn, OR
White Cheddar

3rd Place Willamette Valley Cheese, OR
Farmstead Cheddar

EG: Cheddar from Goat's Milk (aged less than 12 months)

1st Place Carr Valley Cheese Company, WI
Snow White Goat Cheddar

2nd Place Cedar Grove Cheese, WI
Goat Cheddar

3rd Place Pasture Pride Cheese, LLC, WI
Goat Cheddar

EX: Mature Cheddars (aged between 25 and 48 months)

1st Place Tillamook Country Creamery Assn, OR
White Cheddar

2nd Place Cabot Creamery Cooperative, VT
Cabot 3 Year Old Cheddar

3rd Place Widmers Cheese Cellars, WI
4 Year Aged Cheddar

EE: Mature Cheddars (aged longer than 48 months)

1st Place Hoch Enterprises, Inc., WI
Aged Cheddar > 48 Months (Braun Suisse Kase)

2nd Place Carr Valley Cheese Company, WI
4 year Cheddar

3rd Place Widmers Cheese Cellars, WI
10 Year Aged Cheddar

CHEDDARS continued

EW: Cheddars Wrapped in Cloth, Linen (aged up to 12 months)

- 1st Place Fiscalini Cheese Company, CA**
Bandage Wrap Cheddar Extra Mature
- 2nd Place Cabot Creamery Cooperative, VT**
Cabot Clothbound Cheddar Aged at The Cellars
at Jasper Hill
- 3rd Place Haute Goat Creamery, TX**
Haute Cheddar

EB: Cheddars Wrapped in Cloth, Linen (aged over 12 months)

- 1st Place Bravo Farms Handmade Cheese, CA**
Silver Mountain Aged Over 12 Months
- 2nd Place Bleu Mont Dairy, WI**
Lil Wils Bandaged Cheddar
- 2nd Place Cows Inc., PE**
Avonlea Clothbound Cheddar
- 3rd Place Cabot Creamery Cooperative, VT**
Cabot Extra Sharp Wheel

F. BLUE MOLD CHEESES

All cheeses ripened with Roqueforti or Glaucum Penicillium
Excluded: Colorless Mycelia

FC: Blue-Veined Made from Cow's Milk

- 1st Place Great Hill Dairy, Inc., MA**
Great Hill Blue Cheese
- 2nd Place Rogue Creamery, OR**
Oregon Blue
- 3rd Place Rogue Creamery, OR**
Crater Lake Blue

FG: Blue-Veined Made from Goat's Milk

- 1st Place Catapano Dairy Farm, NY**
Peconic Mist
- 2nd Place Pure Luck Grade A Goat Dairy, TX**
Hopelessly Bleu
- 3rd Place Montchevre-Betin Inc., WI**
Montchevre Chevre in Blue

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

1st Place Rogue Creamery, OR

Echo Mountain Blue

2nd Place Carr Valley Cheese Company, WI

Ba Ba Blue

3rd Place Old Chatham Shepherding Co., NY

Ewe's Blue

FE: External Blue Molded Cheeses - All Milks

1st Place Westfield Farm, MA

Classic Blue Log

2nd Place Marin French Cheese Company, CA

Petit Bleu

3rd Place Westfield Farm, MA

Hubbardston Blue Cow

G. HISPANIC & PORTUGUESE STYLE CHEESES

Cheeses based on the recipes of the Azorean, Brazilian, Central American, Colombian, Cuban, Guatemalan, Hispanic, Latino, Mexican and Portuguese communities

GA: Ripened: Cotija, Flamingo Bolla, Freir, Queso Prato, Queso Anejo, Chihuahua, etc. - All Milks

1st Place Roth Käse USA, WI

Gran Queso

2nd Place Fagundes Old-World Cheese, CA

St. Jorge (Portuguese)

3rd Place Moo Cheeses d/b/a Lucky Layla Farms, TX

Boyaca

GC: Fresh Unripened: Queso Blanco (including Queso de Puna and Campesino), Queijo Blanco, Acoreano, Quesadilla, Queso Crema, Queso Andino - All Milks

1st Place Moo Cheeses d/b/a Lucky Layla Farms, TX

Campesino

2nd Place Willamette Valley Cheese, OR

Queso Fresco

3rd Place Mozzarella Company, TX

Queso Oaxaca

HISPANIC & PORTUGUESE continued

GF: Flavor Added: Spices, Herbs, Seasoning, Fruits, Queso Enchilado, Queso de Apoya, Queso d'Autin - All Milks

1st Place Flat Creek Lodge, GA
Caraway Cotija

2nd Place Mozzarella Company, TX
Queso Blanco with Chiles & Epazote

3rd Place No Award Given

H. ITALIAN TYPE CHEESES

Excluded: Mascarpone and Ricotta

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

1st Place Park Cheese, WI
Provolone

2nd Place Saputo Cheese GP, QC
Saputo Provolone

3rd Place Mozzarella Company, TX
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., WI
Romano

2nd Place BelGioioso Cheese Inc., WI
Parmesan

3rd Place Sartori Foods, WI
Sartori Reserve SarVecchio Parmesan

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

1st Place Crave Brothers Farmstead Cheese, WI
Farmer's Rope

1st Place Sorrento Lactalis Inc, ID
Mozzarella String Cheese

2nd Place Calabro Cheese, CT
Scamorza

3rd Place Cantare Foods, Inc., CA
Mozzarella Log

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

1st Place Sorrento Lactalis Inc, ID
Fresh Mozzarella Sorrento Ovolini

2nd Place Sorrento Lactalis Inc, ID
Fresh Mozzarella Sorrento Ciliegine

2nd Place Sorrento Lactalis Inc, ID
Fresh Mozzarella Sorrento Noccelini

3rd Place Sorrento Lactalis Inc, ID
Fresh Mozzarella Sorrento Bocconcini

I. FETA CHEESES

IC: Feta Made from Cow's Milk

1st Place Saputo Cheese GP, QC
Saputo Feta (plain)

2nd Place Klondike Cheese Co., WI
Feta

3rd Place Hidden Springs Creamery, WI
Hidden Springs Feta

IG: Feta Made from Goat's Milk

1st Place No Award Given

2nd Place Vermont Butter & Cheese Company, VT
Vermont Feta

3rd Place Harley Farms Goat Dairy, CA
Feta

IS: Feta Made from Sheep's Milk

1st Place La Moutonnière Inc, QC
Feta

2nd Place Appleton Creamery, ME
Sophia Feta

3rd Place No Award Given

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

1st Place Klondike Cheese Co., WI
Peppercorn Feta

1st Place La Moutonnière Inc, QC
Feta dans l'huile aux herbes

2nd Place Latte Da Dairy, TX
Latte Da Fresh Feta with Kalamata Olives

3rd Place Lactalis USA, Inc., WI
Feta with Herbs

J. LOW FAT / LOW SALT CHEESES

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

1st Place No Award Given

2nd Place **Marin French Cheese Company, CA**
Chevre Quark

3rd Place No Award Given

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

1st Place **Cabot Creamery Cooperative, VT**
Cabot 75% Reduced Fat Cheddar

2nd Place **Roth Käse USA, WI**
St. Otho

3rd Place **Fromagerie Le Détour, QC**
La Dame du Lac

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 **Franklin Foods, Inc., VT**
Hahn's Yogurt & Cream Cheese Heavenly Plain

2nd Place **Sorrento Lactalis Inc, ID**
Mozzarella String Cheese Reduced Fat

3rd Place **Roth Käse USA, WI**
Lacy Swiss

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

1st Place **Marin French Cheese Company, CA**
Strawberry Quark

2nd Place **Franklin Foods, Inc., VT**
Hahn's Yogurt & Cream Cheese Blueberry Dream

2nd Place **Franklin Foods, Inc., VT**
Hahn's Yogurt & Cream Cheese Strawberry

3rd Place **Marin French Cheese Company, CA**
Jalapeno Quark

K. FLAVORED CHEESES

Entries are limited to cheeses not included in categories with "Flavor Added" subcategories

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

1st Place **Brunkow Cheese of Wisconsin, WI**
Brun-uusto Jalapeno Baked Cheese

2nd Place **MEYENBERG Goat Milk Products, CA**
MEYENBERG Jalapeno Goat Jack

2nd Place **Pasture Pride Cheese, LLC, WI**
Juusto with Jalapeno Peppers

3rd Place **Pasture Pride Cheese, LLC, WI**
Chipotle Juusto

KF: Cheeses Flavored with Herbs, Fruits, Vegetables, Flowers, Syrups - All Milks

1st Place **BelGioioso Cheese Inc., WI**
Fresh Mozzarella - Prosciutto Basil Log

2nd Place **Franklin Foods, Inc., VT**
All Season's Kitchen Salsa Cream Cheese
Roasted Garlic

3rd Place **Franklin Foods, Inc., VT**
All Season's Kitchen Salsa Cream Cheese

KP: Cheeses Flavored with Crushed or Whole Peppercorns or Savory Spices - All Milks

1st Place No Award Given

2nd Place **Nordic Creamery, WI**
Feddost

3rd Place **Tumalo Farms, OR**
Capricorns

KG: Open Category Made from Goat's Milk

1st Place **Mozzarella Company, TX**
Mexican Marigold Mint Goat Caciotta

2nd Place **Carr Valley Cheese Company, WI**
Black Goat Truffle

3rd Place **Saputo / Fromagerie Alexis de Portneuf, QC**
Le Coeur du Nectar (Pomegranate & Blueberries)

3rd Place **Saputo / Fromagerie Alexis de Portneuf, QC**
Le Coeur du Nectar (Pomegranate & Raspberries)

3rd Place **Tumalo Farms, OR**
Pondhopper

FLAVORED CHEESES continued

KS: Open Category Made from Sheep's Milk

1st Place No Award Given

2nd Place **Everona Dairy, VA**
Herbes de Provence

3rd Place **Bellwether Farms, CA**
Bellwether Farms - Pepato

KH: Flavor Added Havarti - Spices, Herbs, Seasonings, Fruits

1st Place **Klondike Cheese Co., WI**
Dill Havarti

2nd Place **Roth Käse USA, WI**
Peppadew Havarti

3rd Place **Roth Käse USA, WI**
Jalapeno Havarti

L. SMOKED CHEESES

LC: Open Category Made from Cow's Milk

1st Place **Hollands Family Cheese, WI**
Marieke Smoked Gouda

2nd Place **Hollands Family Cheese, WI**
Marieke Smoked Cumin Gouda

3rd Place **Beehive Cheese Company, UT**
Promontory Smoked with Walnut Shells & Apple

LG: Open Category Made from Goat's Milk

1st Place **Westfield Farm, MA**
Smoked Capri

2nd Place **Rivers Edge Chevre, OR**
Up in Smoke

3rd Place **Pasture Pride Cheese, LLC, WI**
Smoked Alpine

LS: Open Category Made from Sheep's Milk

1st Place No Award Given

2nd Place **3-Corner Field Farm, NY**
Frère Fumant

3rd Place **Carr Valley Cheese Company, WI**
Smoked Ba Ba Blue

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

- 1st Place** No Award Given
- 2nd Place** **Estrella Family Creamery, WA**
Weebles
- 3rd Place** **Mozzarella Company, TX**
Smoked Scamorza

LD: Smoked Cheddars

- 1st Place** **Shelburne Farms, VT**
Shelburne Farms Smoked Farmhouse Cheese
- 2nd Place** **Cedar Grove Cheese, WI**
Smoked Cheddar with Smoked Salmon
- 3rd Place** **Beecher's Handmade Cheese, WA**
Smoked Flagship

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 Less than 60 Days - All Milks

- 1st Place** **Haystack Mountain Goat Dairy, CO**
Queso de Mano
- 2nd Place** **DogWood Farm Dancing Goat Creamery, MI**
Dancing Goat Chevre
- 3rd Place** **Crave Brothers Farmstead Cheese, WI**
Les Frères Reserve
- 3rd Place** **Haute Goat Creamery, TX**
Jilli
- 3rd Place** **Hendricks Farms & Dairy, LLC, PA**
Keystone Classic

MC: Open Category Cow's Milk Cheeses (aged 60 days or more)

- 1st Place** **Meadow Creek Dairy, VA**
Grayson
- 2nd Place** **Hollands Family Cheese, WI**
Marieke Gouda - Premium Old (Plain)
- 3rd Place** **Oakvale Farmstead Cheese, OH**
Oakvale Aged Gouda
- 3rd Place** **Thistle Hill Farm, VT**
Tarentaise

FARMSTEAD CHEESES continued

MG: Open Category Goat's Milk Cheeses (aged 60 days or more)

- 1st Place** **Tumalo Farms, OR**
Classico
- 2nd Place** **Consider Bardwell Farm, VT**
Manchester
- 3rd Place** **Haystack Mountain Goat Dairy, CO**
Sunlight

MS: Open Category Sheep's Milk and Mixed Milk Cheeses (aged 60 days or more)

- 1st Place** **La Moutonnière Inc, QC**
Fleurs des Monts
- 2nd Place** **Bonnieview Farm, VT**
Ben Nevis
- 3rd Place** **3-Corner Field Farm, NY**
Battenkill Brebis

MF: Open Category for All Cheeses with Flavorings Added – All Milks

- 1st Place** **Harley Farms Goat Dairy, CA**
Monet
- 2nd Place** **Hollands Family Cheese, WI**
Marieke Ground Black Pepper Gouda
- 3rd Place** **Hollands Family Cheese, WI**
Marieke Cumin Gouda

N. FRESH GOAT'S MILK CHEESES

NO: Fresh Goat Rindless (Black ash coating permitted. Extruded shape, logs, cylinders, buche style, etc., fresh goat cheese in containers, cups, tubs, cryovac bags.)

- 1st Place** **Cypress Grove Chevre, CA**
Natural Chevre
- 2nd Place** **Dreamfarm, LLC, WI**
Fresh Goat Milk Cheese
- 3rd Place** **Painted Pepper Farm, ME**
Dairy Delights Chevre Farmstead Plain

NS: Fresh Goat Cheese - Hand Shaped, Formed or Molded into Pyramid, Disc, Drum, Crottin, Basket or other shape

1st Place Vermont Butter & Cheese Company, VT
Vermont Fresh Crottin

2nd Place Sunset Acres Farm & Dairy, ME
Logs

3rd Place Rainbeau Ridge, NY
Meridian

NF: Fresh Goat Cheese - Flavor Added (Cheeses flavored with floral, fruits, liquors, citrus, berries, cacao.)

1st Place Capriole, Inc., IN
O'Banon

2nd Place Cypress Grove Chevre, CA
Purple Haze Chevre

3rd Place Liberte, QC
Yogurt-Style Goat Fresh Cheese, Honey

3rd Place Montchevre-Betin Inc., WI
Montchevre 4 oz Fresh Goat Cheese Log Lemon

NH: Cheeses Flavored with Herbs, Extracts, Truffles and Truffle Oil

1st Place No Award Given

2nd Place Heartland Creamery, MO
Chevre - Fines Herb

3rd Place Mozzarella Company, TX
Herbed Goat Cheese

NP: Cheeses Flavored with Peppers (sweet, savory, jalapenos, chipotles, etc.), Mustards, Olives, Wasabi, Onion, Garlic, Spices

1st Place Stickney Hill Dairy, MN
Pumpkin Spice Chevre

2nd Place Haute Goat Creamery, TX
Black Olive petite bouchee

3rd Place Stickney Hill Dairy, MN
Peppercorn Chevre

O. FRESH SHEEP'S MILK CHEESES

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

OO: Open Category

- 1st Place** **3-Corner Field Farm, NY**
Brebis Blanche
- 2nd Place** **Hidden Springs Creamery, WI**
Driftless - Natural
- 3rd Place** **Wisconsin Sheep Dairy Co-op, WI**
Dante Lamb

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

- 1st Place** **Hidden Springs Creamery, WI**
Driftless - Cranberry
- 2nd Place** **Hidden Springs Creamery, WI**
Driftless - Basil
- 3rd Place** **Hidden Springs Creamery, WI**
Driftless - Tomato Garlic

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** No Award Given
- 2nd Place** **Marin French Cheese Company, CA**
Wine Cheese
- 3rd Place** **West River Creamery, VT**
West River Creamery Marinated Feta

PG: Open Category Made from Goat's Milk

No Entries

PS: Open Category Made from Sheep's Milk

No Entries

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

- 1st Place** **Sartori Foods, WI**
Sartori Reserve Raspberry Bellavitano
- 2nd Place** **Cantare Foods, Inc., CA**
Antipasto Marinated Salad
- 3rd Place** **Harley Farms Goat Dairy, CA**
Chevre in Oil

Q. CULTURED MILK PRODUCTS

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

QC: Cultured Products Made from Cow's Milk

1st Place **Franklin Foods, Inc., VT**
Hahn's Yogurt & Cream Cheese

2nd Place **Cabot Creamery Cooperative, VT**
Cabot Cottage Cheese

3rd Place **Franklin Foods, Inc., VT**
Hahn's Neufchatel

QG: Cultured Products Made from Goat's Milk

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

2nd Place **Redwood Hill Farm & Creamery, Inc., CA**
Kefir - Plain

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

QS: Cultured Products Made from Sheep's Milk

No Entries

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

1st Place **Sierra Nevada Cheese Co., CA**
Kendall Farms Crème Fraiche

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

2nd Place **Silvery Moon Creamery, ME**
Crème Fraiche

3rd Place **Cabot Creamery Cooperative, VT**
Cabot Crème Fraiche

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

1st Place **Traders Point Creamery, IN**
Fromage Blanc

2nd Place **Branched Oak Farm, NE**
Quark

3rd Place **Bellwether Farms, CA**
Bellwether Farms - Fromage Blanc

CULTURED MILK PRODUCTS continued

QY: Yogurts (made from all milk sources)

1st Place Straus Family Creamery, CA
Organic Whole Milk Yogurt

2nd Place Traders Point Creamery, IN
Whole Milk Yogurt

3rd Place Liberte, QC
Plain 2% Yogourt

QA: Flavor Added: Spices, Herbs, Seasonings, Fruits - All Cultured Milk Products

1st Place Moo Cheeses d/b/a Lucky Layla Farms, TX
Custard Apple Drinkable Yogurt

2nd Place Moo Cheeses d/b/a Lucky Layla Farms, TX
Blueberry Drinkable Yogurt

2nd Place Old Chatham Shepherding Co., NY
Maple Yogurt

3rd Place Redwood Hill Farm & Creamery, Inc., CA
Kefir - Flavored

3rd Place Traders Point Creamery, IN
Fromage Blanc Spicy

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 Vermont Butter & Cheese Company, VT
Vermont Cultured Butter with Sea Salt

2nd Place Cabot Creamery Cooperative, VT
Cabot Salted Butter

2nd Place Straus Family Creamery, CA
Organic Salted Butter

3rd Place Moo Cheeses d/b/a Lucky Layla Farms, TX
Gold Pail Butter

3rd Place PastureLand, MN
Summer Gold™ Salted Butter

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

1st Place Vermont Butter & Cheese Company, VT
Vermont Cultured Butter - Unsalted

2nd Place Cabot Creamery Cooperative, VT
Cabot 83 Unsalted Butter

3rd Place Cabot Creamery Cooperative, VT
Cabot Unsalted Butter

RG: Butter Made from Goat's Milk

1st Place **Liberte, QC**
Goat Butter

2nd Place **MEYENBERG Goat Milk Products, CA**
MEYENBERG European Style Goat Butter

3rd Place No Award Given

RS: Butter Made from Sheep's Milk

No Entries

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

No Entries

S. CHEESE SPREADS

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

SC: Open Category Made from Cow's Milk, Cold Pack Cheese and Cheese Food, Unflavored - Maximum Moisture 44%

1st Place **Pine River, WI**
Black Diamond Ex. Sharp Cold Pack Cheese Food

2nd Place **Widmers Cheese Cellars, WI**
Washed Rind Brick Cold Pack

3rd Place **Brunkow Cheese of Wisconsin, WI**
Raw Milk Cheddar Spread

SG: Open Category Made from Goat's Milk, Cold Pack Cheese and Cheese Food, Unflavored - Maximum Moisture 44%

No Entries

SS: Open Category Made from Sheep's Milk, Cold Pack Cheese and Cheese Food, Unflavored - Maximum Moisture 44%

No Entries

SF: Cream Cheese and Other Natural Cheese Spreads - Flavor added - Spices, Herbs, Seasonings, Fruits - All Milks - Maximum Moisture 60%.

1st Place **Fiscalini Cheese Company, CA**
Horsefeathers

2nd Place **Pine River, WI**
Black Diamond Merlot & Cheddar Cold Pack Cheese Food

2nd Place **Pine River, WI**
Jalapeno Horseradish Cold Pack Cheese Food

CHEESE SPREADS continued

3rd Place Carr Valley Cheese Company, WI
Smoked

3rd Place Rising Sun Farms, OR
Mild Curry Cheese Torta

T. AGED SHEEP'S MILK CHEESES

Caciotta, Romano, Manchego, Table Cheeses, etc.

TO: Open Category

1st Place Carr Valley Cheese Company, WI
Cave Aged Marisa

2nd Place Wisconsin Sheep Dairy Co-op, WI
Dante

3rd Place Blackberry Farm, TN
Singing Brook

U. AGED GOAT'S MILK CHEESES

Taupinières, Rinded Logs, Pyramid Types, etc.

UG: Open Category

1st Place Estrella Family Creamery, WA
Grisdale Goat

2nd Place Appleton Creamery, ME
Chevre in Grape Leaf

3rd Place Cypress Grove Chevre, CA
Bermuda Triangle

V. WASHED RIND CHEESES

Liederkranz, 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 Excluded: All washed curd cheeses

VC: Open Category Made from Cow's Milk

- 1st Place** **Fromagerie Bergeron Inc., QC**
Fin Renard
- 2nd Place** **Consider Bardwell Farm, VT**
Dorset
- 2nd Place** **Dancing Cow Farmstead Cheese, VT**
Bourrée
- 2nd Place** **Saputo / Fromagerie Alexis de Portneuf, QC**
La Sauvagine
- 2nd Place** **Sprout Creek Farm, NY**
Eden
- 2nd Place** **Uplands Cheese Company, WI**
Pleasant Ridge Reserve
- 3rd Place** **Leelanau Cheese Co., MI**
Raclette (Aged)
- 3rd Place** **Roth Käse USA, WI**
Gran Cru Gruyere Surchoix

VG: Open Category Made from Goat's Milk

- 1st Place** **Fromagerie Le Détour, QC**
Sentinelle
- 2nd Place** **Haute Goat Creamery, TX**
Pomme de Chevre
- 2nd Place** **Haystack Mountain Goat Dairy, CO**
Red Cloud
- 3rd Place** **Carr Valley Cheese Company, WI**
Riverbend Goat

VS: Open Category Made from Sheep's Milk

- 1st Place** **Hidden Springs Creamery, WI**
Ocooch Mtn Cheese
- 2nd Place** **Fromagerie Le Détour, QC**
Le Clandestin
- 3rd Place** **Carr Valley Cheese Company, WI**
Riverbend Sheep



2008 Judges and Sponsors

David Grotenstein, Union Market, Co-Chair Competition and Judging Committee

David Grotenstein is the Merchandising Manager for *Union Market* in Brooklyn, NY. Prior to that, he had been a consultant in the specialty food industry under the banner *Food and Image*, 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. His clients include *Fallon & Byrne Food Hall* in Dublin, Ireland, *Fox & Obel Food Market* in Chicago and *Tuller Premium Foods* in Brooklyn, NY, *Liberty Heights Fresh* in Salt Lake City, *Sickles' Farm Market* of Little Silver, NJ, *Wild Edibles Seafood* and *Oppenheimer Prime Meats*, both in New York, as well as the national chains, *Whole Foods Market Wild Oats* and *Fuddruckers*.

He's been in the food business for 27 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*. In 2002, he co-founded with Mario Batali *Molto Sugo LLC*, who produce specialty food products under Batali's label. 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 Brooklyn with his wife, Trudi, and two children, Alec and Laura.

John Greeley, Sheila Marie Imports, Ltd., Co-Chair Competition American Cheese Society Competition 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 cheese making, from Washington State University, at Pullman and was inducted into the *Guilde des Fromagers* in 2002. He has been an ACS Board of Directors member for 12 years and chairman of the Cheese Competition Committee for eight years. John co-chaired the ACS Annual Conference in 1996 and 1999. He has been the Master Judge of the New Zealand Cuisine Champion of Cheese Competition since 2003. He resides in Reading, MA with his wife and twin sons.

Frank Angeloni

Frank Angeloni began his professional career at the age of 8, when he helped his grandfather make deliveries to the local markets and houses in the neighboring towns. That work ethic, vigorous spirit, and 48 years of experience, have enabled Frank to achieve the success he has had throughout his career. Currently Frank is working at Mesa Group LLC, a company he founded, assisting a diverse group of manufacturers and distributors throughout the Northeast, tackle ongoing food safety issues and concerns. Soon after graduating with a B.S. degree from the University of Bridgeport, he came to work for Calabro Cheese Corp., an Italian cheese manufacturer, where he remained for over 32 years. Angeloni became vice president of production, and the company went from a small regional operation to a national company with over 21 million dollars in sales. Angeloni has personally won over six awards in both the American Cheese Society and the Wisconsin Championship Cheese Contest. He lives with his wife Rose and three children in North Branford, CT. He and Rose are still very actively involved in the community, assisting various local and national charities and helping with their children's activities and education.

Kate Arding

A native of Britain, Kate Arding has worked within the specialist farmhouse cheese industry for fifteen years. Arding served as wholesale manager for Neals Yard Dairy in London for five years. During this time she developed extensive knowledge of the British and Irish farmhouse cheese industry with particular emphasis on sales and marketing and assisting small-scale cheese makers to adapt to changing market demands. In 1997, Kate moved to California to help establish Tomales Bay Foods and Cowgirl Creamery. Since September 2003, Arding has been working as an independent dairy consultant. She has spent considerable time involved with many overseas dairy projects in developing countries as well as Europe and the United States. She is based in Northern California.

Jeff Babcock

Jeff's addiction to food began at birth, actualized in a life of dependency. His early exposure to cheese, growing up in Michigan, was limited to Kraft singles and Velveeta, but progressed to pre-packed Cheddar and Colby. Although he pursued academia, through travels in Europe he became exposed to an exotic world of cheese and fell in love (with cheese). After a culinary background was established at the Cooking & Hospitality Institute of Chicago, Jeff followed the path of cheese. Mentored at Sam's Wine & Spirits, where he gained a real appreciation of American artisan cheese, he was soon led away to European Imports Ltd. There Jeff has been able to deal with both small and large producers, moving from sales to purchasing, and now category management. Here he remains, addicted to his cheese. On a side note, being a Michigander and having spent summers as a kid on Lake Leelanau, he is particularly amused a cheese from there won last years competition.

Ray Bair

Ray Bair is the owner of Cheese Plus, San Francisco's premier cheese and specialty food store. Rays love for food began in his childhood as he foraged for fresh foods on his great-grandmothers 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.

Bob Bradley

Professor Bob Bradley was on the faculty of the University of Wisconsin for thirty-seven years. He was responsible for teaching three courses titled Analytical Methods of Food Analysis, Market, Milk and Cultured Products and Frozen Dessert Manufacture. He was the coach of the Dairy Products Evaluations team. He has over 100 technical publications from his research with dairy products. His recent research has focused on cleaning and sanitizing ultrafiltration systems, manufacture of fat mimetics, centrifugal fractionation of milkfat, extension of fluid milk shelf-life, and cleanability of stainless steel. His outreach or extension programs involve numerous short courses taught during each year where trainees come from the dairy and food industries to participate. These include Pasteurization and Process Control, Ice Cream Making, Cheesemaking, Applied Dairy Chemistry and Cheese Grading.

Zoe Brickley

Zoe Brickley hails from the Midwest. She has studied Environmental Theory and American Cultural Studies, culminating in a major dissertation on the History of the US Farming Crisis. She went on to graduate top of her class from the French Culinary Institute, NYC. Professionally, Zoe has worked as a chef and environmental educator. As the current Affineur and Cave Production Manager, US Cheesemaker Contact, and Chair of the Tasting Committee at Murray's Cheese NYC, Zoe looks forward to working with regional agricultural initiatives and specialty retail as she moves forward in her career.

Tirza Brue

Helder dos Santos

Helder dos Santos has been in the food business his entire life. As a child, he ate many exotic foods and cheeses, first in Portugal and then in America. In his early twenties, he worked at Ambria in Chicago and witnessed some great culinary creations and many satisfied customers enjoying them. Helder then worked for a small distributor, providing some of the great restaurants and caterers with many of the key ingredients. In 1990, he went to work for C.E. Zuercher & Co. as sales manager, Helder oversees distribution of great domestic and imported cheeses to many specialty food stores, upscale chains and foodservice distributors throughout the Midwest.

MaryAnne Drake

Dr. Drake is a Professor at the Southeast Dairy Foods Research Center, North Carolina State University where she conducts research on the flavor and flavor chemistry of dairy products. She is credited with developing universal sensory languages to describe and document flavor and texture of cheeses and other dairy products. Dr. Drake conducts research and contract (confidential) studies with several industry and academic partners. She has published more than 120 peer-reviewed manuscripts, given over 160 professional presentations, and teaches dairy flavor workshops nationally and internationally every year. MaryAnne is the current President of the American Dairy Science Association.

Todd Druhot

As the gourmet cheese buyer and director of the Cheese Importing Program for Atlanta Foods International, Todd Druhot has been driving his vision for specialty cheeses since 1999. During the past eight years he has dramatically increased the selection of American artisanal cheeses, and has introduced all programs for delicate cheeses from Italy, France and Australia, and made them available to the Atlanta Foods International customers. With his background in foodservice, including a degree in Hotel and Restaurant Management, Druhot has felt compelled to continuously seek out new and interesting American and European artisanal cheeses. This quest has taken him to multiple conferences and expos, including SIAL, Slow Foods Turin, Nantwich International Cheese Competition, multiple Fancy Food Shows, and ACS conferences as an attendee and an exhibitor. He has been a member of the American Cheese Society and Cheese Importers Association since 1999. He currently lives in Marietta, GA with his wife Ferrell and two children Kalyn and Max who both love cheese.

Helen Duran

When Helen Duran graduated from the University of Texas at Austin with a degree in British History she did what many overeducated and undertrained students do, she got a job in the food industry. Several years and kitchens later she became an Executive Chef at the Crescent Club in Dallas. Now Chef Duran designs, develops and implements training for Central Market-HEB. She is a confirmed cheese addict.

Janet Fletcher

Janet Fletcher is the author of *Cheese & Wine: A Guide to Selecting, Pairing, and Enjoying* and *The Cheese Course* (both Chronicle Books), as well as several other books on food and wine. She writes a weekly syndicated cheese column for the *San Francisco Chronicle*, where she is a staff food and wine writer; her work for the *Chronicle* has won three James Beard Awards. She also authors the "Cheese Focus" column for *Specialty Food*, a trade publication, and writes frequently on wine and food for numerous national publications, including *Metropolitan Home*, *Bon Appétit*, *Fine Cooking*, *Saveur* and *Food & Wine*. Fletcher trained at the Culinary Institute of America and at Berkeley's celebrated Chez Panisse restaurant. She lives in Napa Valley with her winemaker husband.

Kathy Guidi

Kathy Guidi is Dean of *Cheese Education Guild*, Canada's only school dedicated to cheese, and president of *Artisan Cheese Marketing*, a unique cheese public relations, communication and marketing company. With over 35 years of experience working with cheese mongers, trade organizations and producers, Kathy is known as a cheese industry leader and innovator with well established relationships in Canada and the US. In her diverse cheese/dairy/deli centered career, Kathy has owned and operated cheese and deli consulting and food brokerage businesses, been the director of sales training and development for a major Canadian dairy company, and the deli buyer-merchandiser for a national U.S. supermarket chain. Comprehensive knowledge of the cheese, dairy and deli industries support her reputation as a leader and innovator, while a Bachelor of Science in Food and Nutrition was the foundation. Born and raised in Milwaukee before moving to Chicago for school and career, Kathy has called Toronto home for over 20 years.

John Jaeggi

John is a third generation licensed Wisconsin cheese maker who has been making cheese for over 25 years, working for his father and uncle at a co-op cheese factory in the Monroe, WI area. He is the coordinator of the Wisconsin Center for Dairy Research Cheese Industry and Applications Program. John works with many facets of the cheese industry large and small including ingredient suppliers, manufacturers, foodservice, end users, converters, and brokers through retail outlets and restaurants.

Steve Jenkins

Variousy described in print as “New York’s highest-profile grocer” (New York Magazine), “the enfant terrible of the fancy food business” (The New York Times), and “the eminence grise of American cheesemongers” (The New Yorker), as well as having been featured in New York Magazine’s “The 100 Smartest New Yorkers” issue, Steven Jenkins has worked at New York’s Fairway Markets for most of his career. He was the first American inducted into France’s ancient and elite *Guilde du Maitre-Fromagers de St. Uguzon*, in 1976, and was only recently elevated to “*prud’homme*”, the guild’s highest award. In 1980 he was welcomed into France’s super-honorary society, *Taste-Fromage*, once again, the first American. Jenkins’ first book, *Cheese Primer* (Workman, 1996), decidedly a “*chef-d’oeuvre*” (eight years in the making; starred, boxed review in *Publisher’s Weekly*), is already in its record-breaking tenth printing. *Cheese Primer* won the James Beard Award and was nominated for the Julia Child Award of the International Association of Culinary Professionals. *Cheese Primer* is regarded as the single-most indispensable book in the world of cheese for both professionals and amateurs. Jenkins has written extensively for every major food and wine publication, including *Gourmet*, *Food & Wine*, *Sante and Food Arts*, as well as columns for the major trade magazines and domestic and international culinary journals. Jenkins is credited with having introduced countless cheeses and foodstuffs to New Yorkers (and subsequently the rest of the United States), and continues to generate remarkable publicity and public awareness for food artisans and artisanal foods (it was he who popularized the use of the terms “artisan/artisanal” as well as “cheesemonger”). He was recently named one of the 25 most important people in the history of the American specialty foods industry by *Gourmet Retailer* in their 25th-year anniversary issue. Steven is a frequent guest lecturer at numerous venues here and in Europe (The National Geographic Society, The University of Pennsylvania, The Rhode Island School of Design, The Smithsonian, The 92nd Street Y, The Aspen Food & Wine Classic, The Fairway Masterclass Series); he is also in demand as a judge at various competitions and culinary schools (The American Cheese Society, The French Culinary Institute), and makes frequent appearances on television, PBS with Jacques Pépin and Julia Child; a featured segment on CBS’s *Sunday Morning* with Charles Collingwood, Martha Teichnor reporting. He is a regular guest on the award-winning NPR program “The Splendid Table” with Lynn Rossetto Kasper. Jenkins was a board member of American Cheese Society and is an active participant in the important work of the Oldways Preservation and Exchange Trust (Cambridge, Massachusetts). His many responsibilities at the highly regarded Fairway Markets (New York City) include the pioneering (exclusive) importation of traditional foods from over a hundred European companies. Jenkins lives in New York City with his wife Michelle and their children, Max and Lily.

Mark E. Johnson

Mark E. Johnson graduated from South Dakota State University with a degree in Dairy Manufacturing and from North Carolina State University with a degree in Food Science. In 1980, he became the program coordinator for the Wisconsin Center for Dairy Research at the University of Wisconsin and now serves as senior scientist at the Center. Mark’s main areas of interest are developing manufacturing and ripening protocols for unique cheeses and the study of cheese defects. He has served as a technical judge for the American Cheese Society, and the US and World Championship Cheese Contests. He loves to talk cheese with cheese makers and share their experiences, insights and cheeses.

Chris Koetke

Christopher Koetke has been a culinary instructor at The School of the Culinary Arts of Kendall College since January 1998. He was appointed Dean of the School of Culinary Arts in 2005.

Christopher began cooking professionally in 1982, starting at local restaurants in his hometown, Valparaiso, Indiana. He soon moved to Chicago and procured a position at L'Escargot on Halsted. Eager to expand his knowledge of fine cuisine, Christopher traveled to France where he worked in some of the country's finest kitchens: Pavillon Elysees, Pierre Gagnaire, Taillevent and Pierre Orsi. Upon his return to the United States, Christopher began a 5 year tenure at the world famous Le Français in Wheeling, Illinois. During this time, Christopher finished third in the U.S. finals of the Bocuse d'Or culinary competition. In 1992, Christopher became the Executive Chef of Chicago's Les Nomades restaurant. He has a B.A. degree in French literature from Valparaiso University and a Certificat de la Langue Francaise from the Sorbonne in Paris. He is currently pursuing a MBA.

Bob Lindsay

Bob Lindsay is a recently retired Professor of Food Science at the University of Wisconsin-Madison where he had been engaged in dairy and cheese flavor research for many years. His research dealt with many quality-related aspects of dairy flavors, including basic understandings of specialty cheese flavors and how grass feeds provide unique flavors to cheeses. Bob has extensive experience in troubleshooting off-flavors in foods, formal evaluations of cheeses and dairy products, and has regularly contributed to the ACS cheese judging and technical programs. Currently, he continues some activities at the University of Wisconsin, consults within the food industry and supports technical activities of Whole Flavors LLC, a jointly owned, start-up dairy flavor company.

Sarah Masoni

Sarah Masoni is the Product and Process Development Manager for Oregon State University Food Innovation Center located in Portland, Oregon. Sarah has worked in the food industry for 20+ years. While attending Oregon State University she trained under Floyd Bodyfelt and competed in the 1985 International Dairy Products Judging competition in Atlanta, Georgia. Sarah was the number three judge over-all competing with 28 different Universities. Sarah worked in a cheese shop in the 1980's that had over 200 cheeses, she also made semi-soft surface ripened cheeses while working at a small cheese factory in Tillamook, Oregon. Sarah has been an executive board member for the Oregon Dairy Industries, and continues to participate in the ODI. Sarah Masoni traveled with her father and family through Europe in 1974 visiting farmstead cheese facilities and learning a great deal from her dad, Edmund A. Zottola, Professor Emeritus, Uof M, who started the Minnesota Farmstead Cheese program in 1975.

Timothy Meyers

Chef Timothy Meyers, CCC, CCE is a graduate of Kendall College. Tim has been working in the hospitality industry for 15 years. Tim also has nine years teaching experience. Tim has worked for Hyatt hotels, The University Club of Chicago and Marshall Fields. He has also taught part-time for the college for nine years. Tim's prior position was program coordinator for the Culinary & Pastry Arts program at the Technology Center of Du Page. Tim is multi-talented teaching both culinary and baking/pastry classes. Tim also teaches sanitation and purchasing. He is a member of the American Culinary Federation where he served on the board as apprenticeship chair for a period of time.

Patrick Moore

Patrick Moore's enthusiasm for cheese started in the pizza business in the mid-90's with two friends and an idea. It later progressed into retail when he took a position at a deli counter within an upscale department store. He remembers his first ACS conference in Madison, WI, and how he walked out realizing how little he actually knew. Today, Patrick is a passionate guide to most of the world's cheeses. For over ten years he has concentrated on learning all about the cheese world, who makes cheese and how, and the pleasure of the table when cheese is served forth.

Michael Pederson

Michael Pederson has been in the cheese industry his whole life. He became a cheese grader in 1978 while working for a cut and wrap company called Monroe Cheese Corporation, where he was in charge of production and quality control. In 1991 he started with the Wisconsin Department of Agriculture as a cheese grader. He routinely inspects cheese and butter for compliance with Wisconsin's cheese grading regulations and also assists in several training courses put on by the UW Wisconsin and the Wisconsin Dairy Products Assoc (WDPA.) He has been a judge several cheese contests. Below is a list of the contests he has judged:

- 1997 WCMA United States Cheese Championship
- World Dairy Expo Championship 2003, 2004, 2005 & 2007
- Governor's Sweepstakes – Wisconsin State Fair 2002 -2007
- Several county fairs

He routinely assists cheesemakers with product development of their products and helps prepare them for competitions.

Noreen Ratzlaff

Noreen Ratzlaff is based in Lisle, IL and currently serves as the Asst. National Field Director for the Dairy Grading Branch of the United States Department of Agriculture. She is a graduate of the University of Wisconsin – Madison with a degree in Food Science. Noreen's first exposure to judging was as a student on the UW Collegiate Dairy Products Judging team, then coached by Professor Bob Bradley. Her 20 plus year career with USDA has provided her with the opportunity to work with dairy manufacturers across the country. She has previously served as a cheese judge at a number of contests including the World Dairy Expo Championship and the U.S. Cheese Championship.

Anne Saxelby

Anne Saxelby, owner of Saxelby Cheesemongers, is a passionate advocate of American farmstead cheese. She began her cheese career behind the retail counter at Murray's Cheese in New York. In addition to retail experience, Anne has worked with renowned producers of cheese in the US and abroad. After graduating from NYU with a degree in Fine Art, Anne worked as a cheese maker at Cato Corner Farm, an award-winning dairy in Southeastern Connecticut. In 2005, Anne apprenticed in Europe for six months, learning to make cheese with accomplished artisans in the Loire Valley, and learning the art of affinage with master affineur Herve Mons. In May of 2006, Anne opened Saxelby Cheesemongers, the first shop in New York City devoted solely to American artisan cheeses.

William Schlinsog

William (Bill) Schlinsog is a Cheese Specialist and Dairy Consultant, a licensed Cheese Grader and a Registered Sanitarian. He served as a Wisconsin cheese maker and dairy plant manager for several companies beginning with the Schlinsog Dairy. He completed the University of Wisconsin Dairy Course in 1947. Prior to his retirement, Bill worked as a Food Inspector, Cheese Grading Specialist, and Dairy Product Marketing Specialist with the Wisconsin Department of Agriculture for 37 years. 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 was for many years Chief Judge for both the United States Cheese Contest and the World Championship Cheese Contests sponsored annually by the Wisconsin Cheese Makers Association and now serves as Chief Judge Emeritus. Bill has also judged cheese internationally at contests in Germany, Switzerland and Italy.

Marianne Smukowski

Marianne Smukowski is the Dairy Safety/Quality Applications Coordinator at the Center for Dairy Research and has worked with cheese and butter products for over 20 years. She judged at the 2000 and 2008 World Championship Cheese Contest. She has been the head judge for the World Dairy Expo Championship Product Dairy Product Contest for the past five years. She also served as a judge at other industry contests.

Geoff Stout

Geoff Stout has worked for Cleveland, Ohio based importer/distributor Euro USA for fifteen years specializing in retail sales. Having traveled locally and abroad visiting creameries and cheese producers Geoff has become Euro's "Cheese Wizard" speaking frequently at seminars, tastings and training sessions. As a member of Euro's steering committee Geoff is responsible for sourcing and recommending new lines to add to his company's impressive portfolio of domestic and imported cheese. While versatile speaking on a variety of specialty food subjects Geoff remains most passionate about the cheese category and has been an enthusiast member of the ACS since 2002.

W.L. "Bill" Wendorff

Dr. Wendorff graduated from the Univ. of Wisconsin-Madison with a B.S. in Dairy Industry 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 worked primarily with the cheese and whey industries. He was 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. He served as Chair of the Food Science Department at UW-Madison from 2001-2006. His research activities centered on quality and environmental concerns of the dairy industry and development of sheep milk cheeses. (He is a member of Amer. Dairy Sci. Assn., Int. Assn. Food Prot., Inst. Food Tech. and American Cheese Society) In July 2008, he retired after 19 years at UW-Madison and was granted Emeritus Professor status.

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Sorrento Lactalis Inc

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Spring Hill Jersey Cheese

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Sugar River Cheese Co.

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Sunset Acres Farm & Dairy

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West River Creamery

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Winchester Cheese Company

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