

## **ACS 2018 Judging & Competition Awards**

*Listed in order of presentation at the ACS Awards Ceremony on Friday, July 28, 2018*

### **R. BUTTERS**

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

#### **RC: Salted Butter with or without cultures - made from cow's milk**

##### **3rd Cultured Butter**

COWS CREAMERY, Prince Edward Island  
COWS CREAMERY

##### **2nd Gray Salt Butter**

Cherry Valley Dairy, Washington  
Blain Hages

##### **1st Lightly Salted Cultured Butter**

Vermont Creamery, Vermont  
Vermont Creamery Butter Team

#### **RO: Unsalted Butter with or without cultures - made from cow's milk**

##### **3rd Brethren Butter Amish Style Handrolled Unsalted Butter**

Graf Creamery Inc., Wisconsin  
Roy M. Philippi

##### **2nd Lactantia Premium Cultured salted butter**

Parmalat Canada, Ontario  
Winchester Butter Team

##### **1st Unsalted Cultured Butter**

Cherry Valley Dairy, Washington  
Blain Hages

#### **RM: Butter with or without cultures - made from goat's milk**

##### **2nd Celebrity Goat's Milk Butter**

Atalanta Corporation/Mariposa Dairy, Ontario  
Pieter vanOudenaren

### **Q. CULTURED MILK AND CREAM PRODUCTS**

Limited to Buttermilk, Yogurt, Sour Cream, Crème Fraiche, Kefir, Labneh, etc.

#### **QF: Crème Fraiche and Sour Cream Products - made from cow's milk**

**3rd Crème Fraiche**

Bellwether Farms, California  
Liam Callahan

**2nd Cabot Sour Cream**

Cabot Creamery Cooperative, Vermont  
Team Cabot Creamery

**1st Alouette Crème Fraîche**

Savencia Cheese USA, Pennsylvania  
Team New Holland

**QK: Kefir, Drinkable Yogurt, Buttermilk, and Other Drinkable Cultured Products - all milks**

**3rd Karoun Whole Milk Kefir Drink**

Karoun Dairies Inc, California  
Jaime Graca

**1st Fresa Drinkable Yogurt**

Marquez Brothers International, Inc., California  
Fresa Drinkable Yogurt

**QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products - all milks**

**3rd Karoun Labneh**

Karoun Dairies Inc, California  
Jaime Graca

**2nd Odyssey Greek Yogurt Traditional**

Klondike Cheese Co., Wisconsin  
Adam Buholzer

**1st Cultured Classics Creme (labne) Kefir**

Sierra Nevada Cheese Company, California  
Ben Gregersen

**QY: Yogurts - Plain with No Additional Ingredients - made from cow's milk**

**3rd Organic Original Yogurt**

Laura Chenel's Chevre, California  
Saint Benoit Creamery

**2nd Whole Milk Plain Yogurt**

Arethusa Farm Dairy, Connecticut  
Chris Casiello

**QD: Yogurts - Plain with No Additional Ingredients - made from goat's milk**

**3rd Capretta Rich & Creamy Goat Yogurt**  
Sierra Nevada Cheese Company, California  
Ben Gregersen

**2nd Plain Goat milk yogurt**  
Yellow Springs Farm LLC, Pennsylvania  
Al and Catherine Renzi

**QS: Yogurts - Plain with No Additional Ingredients -  
made from sheep's milk**

**3rd Sheeps kyr**  
Fruition Farms Creamery, Colorado  
Jimmy Warren

**2nd Sheep's Milk Yogurt – Plain**  
Old Chatham Creamery, New York  
Laura Distefano

**1st Plain Sheep Yogurt**  
Bellwether Farms, California  
Liam Callahan

**QX: Yogurts - Plain with No Additional Ingredients -  
made from mixed, or other milks**

**3rd Water Buffalo Yogurt – Plain**  
Annabella, Antioquia  
Tim Imbriaco

**E. CHEDDARS**

All Cheddars - all milks (based on age at time of Judging & Competition)

**EA: Aged Cheddar - aged 13 months through 23  
months - all milks**

**3rd Extra Old Cheddar**  
COWS CREAMERY, Prince Edward Island  
COWS CREAMERY

**3rd Tillamook Sharp Cheddar**  
Tillamook County Creamery Association, Oregon  
Tillamook Team 1

**3rd Governors Cheddar**  
Vermont Farmstead Cheese Company, Vermont  
Rick Woods & Team

- 2nd 2 Year Old Cheddar**  
COWS CREAMERY, Prince Edward Island  
COWS CREAMERY
- 2nd Tillamook Cape Meares Cheddar**  
Tillamook County Creamery Association, Oregon  
Tillamook Team 1
- 1st English Hollow Cheddar**  
Maple Leaf Cheesemakers, Inc., Wisconsin  
Maple Leaf Cheesemaking Team
- EC: Cheddar - aged through 12 months - made from cow's milk**
- 3rd Bothwell Non-GMO Cheddar – Medium**  
Bothwell Cheese, Manitoba  
Bothwell Cheese
- 2nd Deer Creek The Fawn**  
The Artisan Cheese Exchange, Wisconsin  
Kerry Henning
- 1st Shelburne Farms' 6 Month Cheddar**  
Shelburne Farms, Vermont  
Team Slice
- EG: Cheddar - aged through 12 months - made from goat's, sheep's, buffalo's, mixed, or other milk**
- 3rd Goat Milk Cheddar**  
Montchevre-Betin, Inc., Wisconsin  
Jean Rossard
- 2nd Caprae Raw Milk Goat Cheddar**  
Sierra Nevada Cheese Company, California  
Ben Gregersen
- 1st Goat Cheddar**  
Central Coast Creamery, California  
Lindsey Mendes
- EX: Mature Cheddar - aged 24 months through 47 months - all milks**
- 3rd 40# BLACK DIAMOND WHITE CHEDDAR 3Y BLOCK**  
Lactalis American Group, Ontario  
PARMALAT CANADA INC
- 2nd 3 Year Old Cheddar**  
COWS CREAMERY, Prince Edward Island  
COWS CREAMERY

- 1st Tillamook 3 Year Vintage Extra Sharp White Cheddar**  
Tillamook County Creamery Association, Oregon  
Tillamook Team 1
- EE: Mature Cheddar - aged 48 or more months - all milks**
- 3rd Cabot Old School Cheddar**  
Cabot Creamery Cooperative, Vermont  
Team Cabot Creamery
- 3rd 4 Year Aged Cheddar**  
WIDMER'S CHEESE CELLARS, Inc., Wisconsin  
Widmer's Cheese Cellars Team
- 2nd Deer Creek 5 Year Private Reserve Specialty Cheddar**  
The Artisan Cheese Exchange, Wisconsin  
Kevin Schwartz
- EW: Cheddar wrapped in cloth, linen - aged through 12 months - all milks**
- 3rd Top Hat English Truckle Cheddar**  
Door Artisan Cheese Company, LLC, Wisconsin  
Mike Brennenstuhl
- 3rd Bandage Wrapped Cheddar**  
Fiscalini Cheese Co., California  
Mariano Gonzalez
- 2nd Bandaged Goat**  
Crown Finish Caves, Wisconsin  
Montchevre
- 1st Clothbound Cheddar**  
Face Rock Creamery, Oregon  
Brad Sinko
- EB: Cheddar wrapped in cloth, linen - aged 13 or more months - all milks**
- 3rd Extra Mature Bandage Wrapped Cheddar**  
Fiscalini Cheese Co., California  
Mariano Gonzalez
- 2nd Flagship Reserve**  
Beecher's Handmade Cheese, Washington  
Beecher's Cheesemakers

**2nd Cloth Bound Windsordale**  
Vermont Farmstead Cheese Company, Vermont  
Rick Woods

**1st Avonlea Clothbound Cheddar**  
COWS CREAMERY, Prince Edward Island  
COWS CREAMERY

## **F. BLUE MOLD CHEESES**

All cheeses ripened with *Penicillium roqueforti* or *glaucum*

### **FC: Rindless Blue-veined - made from cow's milk**

**3rd California Coastal Blue**  
Point Reyes Farmstead Cheese Company, California  
Kuba Hemmerling

**2nd Gorgonzola Cheese**  
Saputo Specialty Cheese, Wisconsin  
Saputo Cheese USA Inc.

**2nd Reserve Blue Cheese**  
Saputo Specialty Cheese, Wisconsin  
Saputo Cheese USA Inc.

**1st AmaGorg Gorgonzola**  
Prairie Farms-Caves of Faribault, Minnesota  
Caves of Faribault Team

### **FS: Rindless Blue-veined - made from sheep's milk**

**3rd Little Boy Blue**  
Hook's Cheese Company, Inc., Wisconsin  
Anthony Hook

**1st Ewe's Blue**  
Old Chatham Creamery, New York  
Eric Anderson & Greg Backes

### **FX: Rindless Blue-veined - made from mixed, or other milks**

**3rd BelGioioso Gorgonzola with Sheeps Milk**  
BelGioioso Cheese Inc., Wisconsin  
Mark Ruttner

**3rd Echo Mountain Blue Cheese**  
Rogue Creamery, Oregon  
RC Blue Production Team

- 1st EWE CALF to be KIDding Blue**  
Hook's Cheese Company, Inc., Wisconsin  
Anthony Hook
- FK: Blue-veined with a rind or external coating - made from cow's milk**
- 3rd Big Boy Blue**  
Willapa Hills Cheese, Washington  
Amy Turnbull & Team Willapa Hills
- 2nd Organic Caveman Blue Cheese**  
Rogue Creamery, Oregon  
RC Blue Production Team
- 1st Bayley Hazen Blue**  
Cellars at Jasper Hill, Vermont  
Mateo Kehler
- FL: Blue-veined with a rind or external coating - made from goat's milk**
- 3rd Cayuga Blue**  
Lively Run Dairy, New York  
Pete Messmer
- 2nd Blue Velvet tm**  
Yellow Springs Farm LLC, Pennsylvania  
Al and Catherine Renzi
- FZ: Blue-veined with a rind or external coating - made from mixed, or other milks**
- 3rd Boonter's Blue**  
Pennyroyal Farm, California  
Erika McKenzie-Chapter
- FE: External Blue-molded cheeses - all milks**
- 3rd Blue Barns**  
Hook's Cheese Company, Inc., Wisconsin  
Anthony Hook
- 2nd Classic Blue Log**  
Westfield Farm, Massachusetts  
Kim Hayes
- 1st Bluebonnet**  
Westfield Farm, Massachusetts  
Kim Hayes

## **A. FRESH UNRIPENED CHEESES**

Cheese Curds, Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Mascarpone, Quark, Ricotta

### **AH: Cheese Curds - all milks**

#### **3rd Cheese Curds**

Arena Cheese Inc., Wisconsin  
William Hanson

#### **2nd Flagship Curds**

Beecher's Handmade Cheese, Washington  
Beecher's Cheesemakers

#### **2nd Cheddar Cheese Curds**

Face Rock Creamery, Oregon  
Brad Sinko

#### **1st Cheddar Curds**

Springside Cheese Corp, Wisconsin  
Wayne Hintz

### **AM: Mascarpone and Cream Cheese - made from cow's milk**

#### **3rd Cello Thick and Smooth Mascarpone**

Schuman Cheese, Wisconsin  
Team Lake Country Dairy

#### **2nd Cream Cheese 3# Loaf**

Prairie Farms Dairy Cheese Division, Iowa  
Luana Team

#### **1st BelGioioso Crema di Mascarpone**

BelGioioso Cheese Inc., Wisconsin  
Tom Pintar

### **AR: Ricotta - made from cow's milk**

#### **3rd BelGioioso Ricotta con Latte Whole Milk**

BelGioioso Cheese Inc., Wisconsin  
Bill Codr

#### **2nd Hand Dipped Ricotta**

Calabro Cheese Corporation, Connecticut  
CALABRO CHEESE CORPORATION

#### **1st Caputo Ricotta Cheese**

Caputo Cheese, Illinois  
Greg Perkins



**AQ: Fromage Blanc, Fromage Frais, and Quark - made from cow's milk**

**3rd Quark**

Vermont Creamery, Vermont  
Vermont Creamery Cheesemakers Team

**2nd Fromage Blanc**

Vermont Creamery, Vermont  
Vermont Creamery Cheesemakers Team

**AG: Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais, Mascarpone, Quark, and Ricotta - made from goat's milk**

**3rd Fromage Blanc**

Montchevre-Betin, Inc., Wisconsin  
Jean Rossard

**3rd Goats Milk Ricotta**

Mozzarella Company, Texas  
Paula Lambert

**2nd Ricotta**

Idyll Farms llc, Michigan  
Team Idyll

**1st Organic Whole Milk Ricotta**

Amaltheia Organic Dairy, Montana  
Amaltheia Organic Dairy

**1st Fromage Blanc**

Cypress Grove, California  
Cypress Grove

**AS: Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais, Mascarpone, Quark, and Ricotta - made from sheep's milk**

**3rd Sheep's Milk Ricotta**

Fruition Farms Creamery, Colorado  
Jimmy Warren

**2nd Ricotta**

Tucker Family Farm, Montana  
Stig Hansen

**AX: Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais, Mascarpone, Quark, and Ricotta - made from mixed, or other milks**

**3rd BUF Ricotta**  
BUF CREAMERY LLC, Cundinamarca  
Adan Rojas

**2nd Ricotta**  
Old Chatham Creamery, New York  
Brian Schlatter

**1st Ricotta di Bufala**  
Calabro Cheese Corporation, Connecticut  
CALABRO CHEESE CORPORATION

**AC: Open Category - Fresh Unripened Cheeses - made from cow's milk**

**3rd LIL MOO**  
Sweet Grass Dairy, Georgia  
Jeremy Little

**2nd Crescenza/Stracchino**  
Narragansett Creamery, Rhode Island  
Mark Federico

**1st Dairyland Farmers**  
Chapel Hill Creamery, North Carolina  
Brian Goodale

**B. SOFT-RIPENED CHEESES**

White surface mold ripened cheeses (Brie, Camembert, Coulommiers, etc.)

**BB: Brie - made from cow's milk**

**3rd Double Crème Brie**  
Saputo Specialty Cheese, Michigan  
Old Europe Cheese

**2nd Ballyhoo**  
Plymouth Artisan Cheese, Vermont  
Jesse Werner

**1st Noble Road**  
Calkins Creamery, Pennsylvania  
Emily Montgomery

**1st Delice de France 17.6 oz**  
Savencia Cheese USA, Illinois  
Team Lena

**BC: Camembert - made from cow's milk**

**3rd Camembert 8oz Wheels**  
Old Europe Cheese, Inc., Michigan  
Israel Gil

**2nd Cirrus**  
Mt Townsend Creamery, Washington  
Mt. Townsend Creamery

**2nd Camembert**  
Saputo Specialty Cheese, Michigan  
Old Europe Cheese

**BT: Triple Crème - soft ripened/cream added - all milks**

**3rd Triple Crème Brie 1 lb**  
Marin French Cheese Company, California  
Marin French Cheese

**3rd Ragged Point**  
Stepladder Creamery, California  
Jack Rudolph

**2nd Triple Crème Brie**  
Marin French Cheese Company, California  
Marin French Cheese

**1st trillium**  
Tulip Tree Creamery, Indiana  
Fons Smits

**BA: Open Category - Soft-Ripened Cheeses - made from cow's milk**

**3rd Dorothy Comeback Cow**  
Savencia Cheese USA, Illinois  
Gilbert Bourgoin

**2nd MouCo Ashley**  
MouCo Cheese Company, Inc, Colorado  
MouCo Cheese Company

**1st Harbison**  
Cellars at Jasper Hill, Vermont  
Mateo Kehler

**BG: Open Category - Soft-Ripened Cheeses - made from goat's milk**

**3rd Ada's Honor**  
Ruggles Hill Creamery, Massachusetts  
Tricia Smith

**2nd Idyll Gris 1 pound**

Idyll Farms llc, Michigan  
Team Idyll

**1st Bonne Bouche**

Vermont Creamery, Vermont  
Vermont Creamery Aged Cheese Team

**BS: Open Category - Soft-Ripened Cheeses - made from sheep's milk**

**3rd Woolly Rind**

Green Dirt Farm, Missouri  
Cheese Kitchen Team

**1st Hawkins Haze**

Blackberry Farm, Tennessee  
Chris Osborne

**BX: Open Category - Soft-Ripened Cheeses - made from mixed, or other milks**

**3rd COTTONSEED**

Boxcarr Handmade Cheese, North Carolina  
Samantha Genke and Alessandra Trompeo

**2nd Hudson Valley Camembert Square**

Old Chatham Creamery, New York  
Brian Schlatter

**1st Professor's brie**

Wegmans Food Markets, New York  
Old Chatham Shepherding Creamery, LLC

**G. HISPANIC & PORTUGUESE STYLE CHEESES**

Cheeses based on the recipes of the Central and South American, Cuban, Hispanic, Latino, Mexican, and Portuguese communities

**GA: Ripened, Aged over 90 days - all milks**

**3rd Cotija**

Rizo-Lopez Foods, Inc., California  
Sam Ram

**2nd Roth GranQueso Original Wheel**

Emmi Roth, Wisconsin  
Team Emmi Roth

**1st Gold Hill**

Haystack Mountain Creamery, Colorado  
Jackie Chang

**GC: Fresh, Unripened - all milks**

**3rd Oaxaca**  
Crave Brothers Farmstead Cheese, LLC, Wisconsin  
Crave Cheese Team

**2nd Don Froylan Queso Panela**  
Ochoa's Queseria, Oregon  
Francisco Ochoa

**GM: Cooking Hispanic - Cheeses intended to be consumed heated or melted - all milks**

**3rd Para Freir**  
Karoun Dairies Inc, California  
Jaime Graca

**2nd RBCC Oaxaca**  
Rizo-Lopez Foods, Inc., California  
Sam Ram

**1st Menonita**  
Marquez Brothers International, Inc., California  
Queso Menonita

**1st Manchego Mexicano Navarro**  
Quesos Navarro, Jalisco  
Quesos Navarro

**H. ITALIAN TYPE CHEESES**

Excluded: Crescenza, Mascarpone, Ricotta, Blue Cheese, Smoked Cheese, Washed Rind Cheese

**HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggianito, Sardo; Romano made only from cow's or goat's milk) - all milks**

**3rd Cello Hand Crafted Asiago Cheese**  
Schuman Cheese, Wisconsin  
Team Lake Country Dairy

**3rd Cello Traditional Romano Cheese**  
Schuman Cheese, Wisconsin  
Team Lake Country Dairy

**2nd BelGioioso American Grana**  
BelGioioso Cheese Inc., Wisconsin  
Steve Bierhals

**1st BelGioioso Parmesan**

BelGioioso Cheese Inc., Wisconsin  
Tim Dudek

**HD: Traditional Regional Italian Cheeses - all milks**

**3rd Tomina Vecchia**

Loveras Market, Oklahoma  
Shawn Duffy and Matteo Lovera

**2nd Vermont Herdsman**

Parish Hill Creamery, Vermont  
Peter Dixon & Rachel Fritz Schaal

**1st Reverie**

Parish Hill Creamery, Vermont  
Peter Dixon & Rachel Fritz Schaal

**HP: Pasta Filata types (Provolone, Caciocavallo) - all milks**

**3rd Aged Caciocavera**

Loveras Market, Oklahoma  
Lovera's Cheese Co.

**2nd Mild Provolone**

Lactalis American Group, New York  
Mozzarella Team

**HM: Mozzarella types (Brick, Scamorza, String Cheese) - all milks**

**3rd Scamorza**

Ferndale farmstead creamery, Washington  
Ferndale Farmstead Team

**2nd Ponderosa Farmstead String Cheese**

Ponderosa Dairy Products, Wisconsin  
Ben Shibler

**1st Ponderosa Farmstead Cheese Whips**

Ponderosa Dairy Products, Wisconsin  
Ben Shibler

**HY: Fresh Mozzarella - 8 oz. or More (Balls or Shapes) - all milks**

**3rd Point Reyes Fresh Mozzarella**

Point Reyes Farmstead Cheese Company, California  
Kuba Hemmerling

**2nd BelGioioso Fresh Mozzarella 8 oz. Ball Thermoform**  
BelGioioso Cheese Inc., Wisconsin  
Jared Ruechel

**1st BUF Mezza Libra**  
BUF CREAMERY LLC, Cundinamarca  
Adan Rojas

**HZ: Fresh Mozzarella - Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) - all milks**

**3rd Narragansett Creamery Fresh Mozzarella – Ovolini**  
Narragansett Creamery, Rhode Island  
Mark Federico

**2nd BelGioioso Fresh Mozzarella Snacking Cheese Thermoform**  
BelGioioso Cheese Inc., Wisconsin  
Joel McGratt

**1st Caputo Nodini**  
Caputo Cheese, Illinois  
Jorge Aguas

**HB: Burrata - Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese - all milks**

**3rd Lioni Burrata Con Panna**  
Lioni Latticini, Inc., New Jersey  
Lioni Latticini, Inc.

**2nd Caputo Burratini**  
Caputo Cheese, Illinois  
Jorge Aguas

**1st Caputo Burrata**  
Caputo Cheese, Illinois  
Jorge Aguas

## **I. FETA CHEESES**

**IC: Feta - made from cow's milk**

**3rd Whole Milk Block Feta**  
Maplebrook Farm, Vermont  
Chris Gallant

**3rd feta**  
Winter Hill Farm, Maine  
Sarah Wiederkehr

**2nd Feta Cheese in Brine**  
Belfiore Cheese Company, California  
Lino Esposito

**1st Odyssey Feta in Brine**  
Klondike Cheese Co., Wisconsin  
Adam Buholzer

**IG: Feta - made from goat's milk**

**3rd Celebrity Feta**  
Atalanta Corporation/Mariposa Dairy, Ontario  
Pieter vanOudenaren

**3rd Goat Milk Feta**  
Briar Rose Creamery, Oregon  
Sarah Marcus

**2nd Bella Capra Goat Feta**  
Sierra Nevada Cheese Company, California  
Ben Gregersen

**2nd Goat Feta**  
Stone Hollow Farmstead, Alabama  
Deborah Stone

**1st Greek Style Feta**  
Boston Post Dairy, LLC, Vermont  
Anne Doe

**IS: Feta - made from sheep's milk**

**3rd Feta**  
Tucker Family Farm, Montana  
Stig Hansen

**2nd Sheep's Milk Feta**  
Fruition Farms Creamery, Colorado  
Jimmy Warren

**2nd Farmstead Feta Reserve**  
Hidden Springs Creamery, Wisconsin  
Brenda Jensen

**1st Farmstead Feta**  
Hidden Springs Creamery, Wisconsin  
Brenda Jensen



## **D. AMERICAN MADE / INTERNATIONAL STYLE**

Cheeses modeled after or based on recipes for established European or other international types or styles (Beaufort, Abondance, Gruyère, Juustoleipa, Caerphilly, English Territorials, Butterkäse, Monastery, Port Salut styles, etc.)

### **DD: Dutch-style (Gouda, Edam etc.) - all milks**

#### **3rd Sir Farmer**

Farmer Rudolph's, Pennsylvania  
Rudy Yoder

#### **3rd Jeffs' Select Gouda**

Prairie Farms-Caves of Faribault, Minnesota  
Maple Leaf Cheese and Caves of Faribault Team

#### **2nd Mild Gouda**

Oakdale Cheese & Specialties, California  
John Bulk

#### **1st 2 year aged Gouda**

Edelweiss Creamery, Wisconsin  
Ben Workman

### **DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels) - made from cow's milk**

#### **3rd Swiss Cheese**

Pearl Valley Cheese, Ohio  
Pearl Valley Cheese

### **DC: Open Category - American Made/International Style - made from cow's milk**

#### **3rd Grand Cru Reserve Block**

Emmi Roth, Wisconsin  
Team Emmi Roth

#### **2nd Grand Cru Original Block**

Emmi Roth, Wisconsin  
Team Emmi Roth

#### **2nd Everton Premium Reserve**

Jacobs and Brichford Farmstead Cheese, Indiana  
Matthew Brichford

#### **1st Tarentaise Reserve**

Farms For City Kids Foundation/Spring Brook Farm,  
Vermont  
Spring Brook Farm Team

- 1st Aged Raclette**  
Leelanau cheese, Michigan  
John Hoyt
- DG: Open Category - American Made/International Style - made from goat's milk**
- 3rd Goat's Beard tm**  
Yellow Springs Farm LLC, Pennsylvania  
Al and Catherine Renzi
- 2nd Bijou**  
Vermont Creamery, Vermont  
Vermont Creamery Aged Cheese Team
- 1st Pickering tm**  
Yellow Springs Farm LLC, Pennsylvania  
Al and Catherine Renzi
- DS: Open Category - American Made/International Style - made from sheep's milk**
- 3rd Wild Mountain Tomme**  
Cate Hill Orchard, Vermont  
Maria Schumann
- 2nd Pecora Nocciola**  
Landmark Creamery, Wisconsin  
Landmark Creamery
- 1st Wischago Reserve**  
Hidden Springs Creamery, Wisconsin  
Brenda Jensen
- DX: Open Category - American Made/International Style - made from mixed, or other milks**
- 3rd Shepsog**  
Grafton Village Cheese, Vermont  
Grafton Village Cheesemakers
- 2nd Sartori Limited Edition Pastorale Blend**  
Sartori Company, Wisconsin  
Mike Matucheski
- 1st Goatlet**  
Crown Finish Caves, Vermont  
Consider Bardwell Farm

## **C. AMERICAN ORIGINALS**

Cheeses recognized by the ACS as uniquely American in their original forms (Monterey Jack, Dry Jack, Brick Cheese, Brick Muenster, Colby, Teleme) or unique in their recipe and formulation and which do not strictly conform to the guidelines of other acknowledged recipes for cheese types.

### **CB: Brick Cheese - made from cow's milk**

**3rd Brick**

Klondike Cheese Co., Wisconsin  
Ron Buholzer

**2nd Brick**

Edelweiss Creamery, Wisconsin  
Ben Workman

**1st Traditional Washed Rind Brick Cheese**

WIDMER'S CHEESE CELLARS, Inc., Wisconsin  
Widmer's Cheese Cellars Team

### **CD: Dry Jack - made from cow's milk**

**3rd Uncoated Dry Jack rBST Free**

Rumiano Cheese Company, California  
Rumiano Cheese Company

**2nd Peppercorn Dry Jack rBST Free**

Rumiano Cheese Company, California  
Rumiano Cheese Company

**1st Aquasco Jack Reserve**

P A Bowen Farmstead, Maryland  
Sally Fallon Morell

### **CJ: Monterey Jack - made from cow's milk**

**3rd Hanford Jack**

Fagundes Old-World Cheese, California  
John Fagundes

**2nd Tillamook Monterey Jack**

Tillamook County Creamery Association, Oregon  
Tillamook Team 2

### **CM: Brick Muenster - made from cow's milk**

**3rd Red Rind Muenster**

Ellsworth Cooperative Creamery, Comstock Division,  
Wisconsin  
Team Comstock

**2nd Muenster**

Edelweiss Creamery, Wisconsin  
Ben Workman

**2nd Muenster**

Fair Oaks Farms, Wisconsin  
Bruce Workman

**1st Muenster**

Klondike Cheese Co., Wisconsin  
Dave Buholzer

**CY: Colby - made from cow's milk**

**3rd Deer Creek The Robin**

The Artisan Cheese Exchange, Wisconsin  
Kerry Henning

**2nd Colby**

Pearl Valley Cheese, Ohio  
Pearl Valley Cheese

**1st Colby**

Arena Cheese Inc., Wisconsin  
William Hanson

**CT: Teleme - made from cow's milk**

**2nd Teleme Cheese**

Peluso cheese, California  
Joseph Reynoso

**CC: American Originals Original Recipe / Open Category - made from cow's milk**

**3rd Roth Prairie Sunset Wheel**

Emmi Roth, Wisconsin  
Team Emmi Roth

**2nd Pawlet**

Consider Bardwell Farm, Vermont  
Leslie Goff

**2nd Petite Breakfast**

Marin French Cheese Company, California  
Marin French Cheese

**2nd Point Reyes Toma**

Point Reyes Farmstead Cheese Company, California  
Kuba Hemmerling

- 1st Bishops Peak**  
Central Coast Creamery, California  
Reggie Jones
- 1st Marieke Golden**  
Marieke Gouda, Wisconsin  
Marieke Gouda Cheese Team
- CG: American Originals Original Recipe / Open Category - made from goat's milk**
- 3rd Coupole**  
Vermont Creamery, Vermont  
Vermont Creamery Aged Cheese Team
- 2nd Humboldt Fog Grande**  
Cypress Grove, California  
Cypress Grove
- 1st Providence**  
Goat Lady Dairy, North Carolina  
Bobby Bradds
- CS: American Originals Original Recipe / Open Category - made from sheep's milk**
- 3rd Ovella**  
Cedar Grove Cheese, Wisconsin  
Cedar Grove Cheese team
- 3rd Bossa**  
Green Dirt Farm, Missouri  
Cheese Kitchen Team
- 1st Ewereka**  
Central Coast Creamery, California  
Reggie Jones
- CX: American Originals Original Recipe / Open Category - made from mixed or other milks**
- 3rd Flagsheep**  
Beecher's Handmade Cheese, Washington  
Beecher's Cheesemakers
- 2nd Briar Summit**  
Nettle Meadow, New York  
Team Nettle Meadow
- 1st Sein D'Helene**  
La Moutonniere Inc., Québec  
Lucille Giroux

## **J. LOW FAT / LOW SALT CHEESES**

### **JL: Fat Free and Low Fat cheeses - all milks**

#### **3rd Low Fat Cheddar**

Maple Leaf Cheesemakers, Inc., Wisconsin  
Maple Leaf Cheesemaking Team

### **JR: Light/Lite and Reduced Fat cheeses - all milks**

#### **3rd Mabel**

Maple Leaf Cheesemakers, Inc., Wisconsin  
Maple Leaf Cheesemaking Team

#### **2nd Zurigo**

Fromages CDA Inc, Québec  
FRITZ KAISER

#### **2nd Reduced Fat Gouda**

Maple Leaf Cheesemakers, Inc., Wisconsin  
Maple Leaf Cheesemaking Team

#### **1st Odyssey Reduced Fat Feta**

Klondike Cheese Co., Wisconsin  
Steve Webster

## **K. FLAVORED CHEESES**

Cheeses, butters, and cultured dairy products with flavor added

### **KA: Fresh Unripened Cheese with Flavor Added - all milks**

#### **3rd Apricot Honey Fromage Blanc**

Face Rock Creamery, Oregon  
Brad Sinko

#### **2nd Truffle Adelisca**

Couet Farm & Fromagerie LLC, Massachusetts  
Marie-Laure Couet

#### **1st Fran de Maquis**

Couet Farm & Fromagerie LLC, Massachusetts  
Marie-Laure Couet

### **KL: Cheese Curds with Flavor Added - all milks**

#### **3rd Pizza Curds**

Cedar Grove Cheese, Wisconsin  
Cedar Grove Cheese Team

**3rd In Your Face Spicy 3 Pepper Curds**

Face Rock Creamery, Oregon  
Brad Sinko

**2nd Garlic Dill Cheese Curds**

Hemme Brothers Creamery, Missouri  
Nathan P. Hemme

**1st Buffalo Wing Cheese Curd**

Arena Cheese Inc., Wisconsin  
William Hanson

**KB: Soft-Ripened with Flavor Added - all milks**

**3rd Lady Laurier d'Arthabaska**

Saputo dairy Products Canada G.P., Québec  
Fromagerie Alexis De Portneuf

**2nd Sappy Ewe**

Nettle Meadow, New York  
Sheila Flanagan, Sal Speights

**1st Alouette Black Truffle Petite Brie**

Savencia Cheese USA, Illinois  
Team Lena

**KD: International-Style with Flavor Added - all milks**

**3rd Dill Havarti**

Klondike Cheese Co., Wisconsin  
Ron Bechtolt

**3rd Black Truffle Casiago**

Nicolau Farms, Inc., California  
Walter Nicoalu, III

**2nd Twin Sisters Farmhouse with Whole Peppercorns**

Twin Sisters Creamery, Washington  
Lindsay and Jeff Slevin

**2nd Pepito tm**

Yellow Springs Farm LLC, Pennsylvania  
Al and Catherine Renzi

**1st Cumin Gouda**

Oakdale Cheese & Specialties, California  
John Bulk

**1st Kidders**

Tumino Cheese Company, New York  
Tumino Cheese Company

**KE: Cheddar with Flavor Added - all milks**

**3rd Marco Polo Reserve**  
Beecher's Handmade Cheese, Washington  
Beecher's Cheesemakers

**2nd Peppercorn Cheddar**  
High Country Creamery, Maryland  
Brandon Kling, Courtney Covell

**1st Sparky's Fury**  
High Country Creamery, Maryland  
Brandon Kling, Courtney Covell

**KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) - all milks**

**3rd Foggy Morning with Garlic and Basil**  
Nicasio Valley Cheese Co., California  
Aaron Langdon

**2nd Hopscotch**  
Fiscalini Cheese Co., California  
Mariano Gonzalez

**1st Claire's Mandell Hill**  
Ruggles Hill Creamery, Massachusetts  
Tricia Smith

**KG: Hispanic-Style with Flavor Added - all milks**

**3rd Don Froylan Queso Botanero Cilantro y Jalapeno**  
Ochoa's Queseria, Oregon  
Francisco Ochoa

**3rd Chipotle Queso Blanco**  
University of Connecticut Department of Animal  
Science Creamery, Connecticut  
UConn Creamery Team

**3rd Green Chile Queso Blanco**  
University of Connecticut Department of Animal  
Science Creamery, Connecticut  
UConn Creamery Team

**2nd Para freir with Jalapeno**  
Karoun Dairies Inc, California  
Jaime Graca

**2nd Queso Chihuahua with Jalapeno Peppers**  
V&V Supremo Foods, Wisconsin  
Team Chula Vista



**1st Menonina Jalapeño**  
Mozzarella Company, Texas  
Mauricio Travesi

**KI: Feta with Flavor Added - all milks**

**3rd Odyssey Mediterranean Feta**  
Klondike Cheese Co., Wisconsin  
Luke Buholzer

**2nd Odyssey Peppercorn Feta**  
Klondike Cheese Co., Wisconsin  
Steve Buholzer

**1st Odyssey Tomato & Basil Feta**  
Klondike Cheese Co., Wisconsin  
Steve Webster

**KJ: Reduced Fat Cheese with Flavor Added - all milks**

**3rd Pesto Farmers Cheese**  
Renard's Rosewood Dairy, Inc., Wisconsin  
Chris Renard

**2nd Coach Farm Reduced Fat Fresh Goat Cheese with Pepper**  
Coach Farm, New York  
Team Coach Farm

**1st Odyssey Reduced Fat Peppercorn Feta**  
Klondike Cheese Co., Wisconsin  
Luke Buholzer

**1st Odyssey Reduced Fat Tomato & Basil Feta**  
Klondike Cheese Co., Wisconsin  
Steve Buholzer

**KK: Rubbed-Rind Cheese with added flavor ingredients rubbeded or applied on the exterior surface of the cheese only - all milks**

**3rd cowboy coffee**  
Goat Rodeo Farm & Dairy, Pennsylvania  
kelly harding & mat rychorcowicz

**2nd Promontory with Kendall Jackson Stature Cabernet Sauvignon Must**  
Beehive Cheese Company LLC, Utah  
Warren Buchanan

- 1st Calderwood**  
Cellars at Jasper Hill, Vermont  
Mateo Kehler
- 1st Cella**  
Mozzarella Company, Texas  
Mozzarella Company
- KM: Monterey Jack with Flavor Added - all milks**
- 3rd Ghost Pepper Jack**  
Ellsworth Cooperative Creamery, Comstock Division,  
Wisconsin  
Team Comstock
- 2nd Bothwell Jalapeño Monterey Jack**  
Bothwell Cheese, Manitoba  
Bothwell Cheese
- 1st Jack the Reaper**  
Maple Leaf Cheesemakers, Inc., Wisconsin  
Maple Leaf Cheesemaking Team
- KN: Fresh Goat Cheese with Flavor Added - 100% goat's milk**
- 3rd PsycheDillic**  
Cypress Grove, California  
Cypress Grove
- 3rd Idyll Pastures with garlic and herbs**  
Idyll Farms llc, Michigan  
Team Idyll
- 3rd Fresh Goat Cheese Honey**  
Montchevre-Betin, Inc., Wisconsin  
Aurelien Jolly
- 2nd Fresh Goat Cheese Peppadew**  
Montchevre-Betin, Inc., Wisconsin  
Aurelien Jolly
- 1st Chevre with Basil Pesto**  
Goats and Gourmets, New York  
Regina Bryant
- KO: Sheep Cheese with Flavor Added - 100% sheep's milk**
- 3rd Fresh Rosemary**  
Green Dirt Farm, Missouri  
Cheese Kitchen Team

**2nd Fresh Garlic Peppercorn**

Green Dirt Farm, Missouri  
Cheese Kitchen Team

**1st Pepato**

Bellwether Farms, California  
Liam

**KQ: Yogurt and Cultured Products with Flavor Added  
(Set yogurts, Greek-style, dips, etc.) - all milks**

**3rd Water Buffalo Yogurt – Blackberry**

Annabella, Antioquia  
Tim Imbriaco

**2nd Water Buffalo Yogurt – Strawberry**

Annabella, Antioquia  
Tim Imbriaco

**1st Odyssey Pomegranate Acai Greek Yogurt**

Klondike Cheese Co., Wisconsin  
Justin Lowery

**KV: Yogurt and Cultured Products with Flavor Added  
(Drinkable, pourable, smoothie, etc.) - all milks**

**3rd Pina Colada Drinkable Yogurt**

Marquez Brothers International, Inc., California  
Pina Colada Drinkable Yogurt

**2nd Peach Drinkable Yogurt**

Marquez Brothers International, Inc., California  
Peach Drinkable Yogurt

**1st Yo-Goat, Mango Peach**

Coach Farm, New York  
Team Coach Farm

**KR: Butter with Flavor Added - all milks**

**3rd Garlic Butter**

Shatto Milk Company, Missouri  
Debra La Fleur

**2nd Maplewood Smoked Amish Roll Butter**

Minerva Dairy, Ohio  
Minerva Butter Team

**1st Herbed Rose Butter**

Cherry Valley Dairy, Washington  
Blain Hages

**KS: Cold Pack Cheese and Spreads with Flavor Added - with a maximum moisture of 42% - all milks**

**3rd The Fork Pimento Cheese**

Point Reyes Farmstead Cheese Company, California  
Kuba Hemmerling

**2nd Three Cheese Sun Dried Tomato Spread**

Key Ingredient Market, Wisconsin  
Matthew and Christine

**1st White Truffle Cheddar Spread**

Key Ingredient Market, Wisconsin  
Matthew and Christine

**KC: Open Category - Cheeses with Flavor Added - all milks and mixed milks**

**3rd Blackstone**

Bellwether Farms, California  
Liam Callahan

**2nd BelGioioso Black Truffle Burrata**

BelGioioso Cheese Inc., Wisconsin  
Bryan Springborn

**1st Hops**

Tulip Tree Creamery, Indiana  
Fons Smits

**L. SMOKED CHEESES**

**LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) - all milks**

**3rd Smoked Scamorza**

Ferndale farmstead creamery, Washington  
Ferndale Farmstead Team

**2nd Double Oven Smoked Mozzarella**

Global Foods International Inc, Illinois  
Global Foods International Inc

**1st Smoked Mozzarella rBST Free**

Rumiano Cheese Company, California  
Dairy Farmers of America

**LD: Smoked Cheddars - all milks**

**3rd Appletree Smoked Cheddar**  
COWS CREAMERY, Prince Edward Island  
COWS CREAMERY

**2nd Smokey Cheddar**  
Face Rock Creamery, Oregon  
Brad Sinko

**1st Smoked Aged Cheddar**  
Maple Leaf Cheesemakers, Inc., Wisconsin  
Maple Leaf Cheesemaking Team

**LC: Open Category - Smoked Cheeses - made from cow's milk**

**3rd Marieke Gouda Smoked**  
Marieke Gouda, Wisconsin  
Marieke Gouda Cheese Team

**3rd Organic Smokey Blue Cheese**  
Rogue Creamery, Oregon  
RC Blue Production Team

**2nd Smoked AmaBlu Blue Cheese**  
Prairie Farms-Caves of Faribault, Minnesota  
Caves of Faribault Team

**LG: Open Category - Smoked Cheeses - made from goat's milk**

**3rd Smokey Mountain Round**  
Goat Lady Dairy, North Carolina  
Carrie & Bobby Bradds

**2nd Applewood Smoke Chevre**  
Haystack Mountain Creamery, Colorado  
Jackie Chang

**LX: Open Category - Smoked Cheeses - made from mixed, or other milks**

**3rd Smoked Faarko**  
Cedar Grove Cheese, Wisconsin  
Cedar Grove Cheese Team

**N. GOAT'S MILK CHEESES**

Open to all shapes and styles of goat's milk cheeses based on age at time of Judging & Competition

**NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 days (black ash coating permitted)**

**3rd Plain Capri**

Westfield Farm, Massachusetts  
Russell Hannula

**2nd Woolwich Dairy Goat Milk Mozzarella**

Saputo dairy Products Canada G.P., Ontario  
Woolwich Dairy

**1st Chevre**

Pure Luck Farm and Dairy, Texas  
Amelia Sweethardt

**NS: Fresh Goat's Milk Cheese Aged 0 to 30 days (hand-shaped, formed or molded into pyramid, disc, drum, crottin, basket or other shape)**

**3rd Sofia**

Capriole, Indiana  
Capriole Team

**3rd Idyll Gris 3 pound**

Idyll Farms llc, Michigan  
Team Idyll

**2nd Ellie's Cloudy Down**

Ruggles Hill Creamery, Massachusetts  
Tricia Smith

**1st 1916**

Wegmans Food Markets, Vermont  
Vermont Creamery

**NT: Goat's Milk Cheese Aged 31 to 60 days**

**3rd Brothers' Walk**

Ruggles Hill Creamery, Massachusetts  
Tricia Smith

**2nd Bloomsdale**

Baetje Farms LLC, Missouri  
The Baetje Farms Team

**1st Le Cendrillon**

Saputo dairy Products Canada G.P., Québec  
Fromagerie Alexis De Portneuf

**NU: Goat's Milk Cheese Aged Over 60 days**

**3rd Sartori Limited Edition Extra-Aged Goat**

Sartori Company, Wisconsin  
Pam Hodgson

**2nd Ode to Joy**  
Ruggles Hill Creamery, Massachusetts  
Tricia Smith

**1st Merry Goat Round Spruce Reserve**  
FireFly Farms, Maryland  
Dan Porter

## **O. SHEEP'S MILK CHEESES**

Open to all shapes and styles of sheep's milk cheeses based on age at time of Judging & Competition

### **OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 days**

**3rd Fresh Plain**  
Green Dirt Farm, Missouri  
Cheese Kitchen Team

**2nd Brebis**  
Blackberry Farm, Tennessee  
Chris Osborne

**1st Petit Nuage**  
Landmark Creamery, Wisconsin  
Landmark Creamery

### **OT: Sheep's Milk Cheese Aged 31 to 60 days**

**3rd L'Allegretto**  
Fromages CDA Inc, Québec  
Fromagerie La vache à Maillotte

**2nd Dirt Lover**  
Green Dirt Farm, Missouri  
Cheese Kitchen Team

**2nd Shepherds Manor Dottie Tomme**  
Shepherds Manor Creamery, Maryland  
Colleen Histon

**1st Magnolia**  
Blackberry Farm, Tennessee  
Chris Osborne

### **OU: Sheep's Milk Cheese Aged Over 60 days**

**3rd Sheep Sheep**  
Beecher's Handmade Cheese, Washington  
Beecher's Cheesemakers

- 3rd San Andreas**  
Bellwether Farms, California  
Liam Callahan
- 2nd Harbinger**  
Tucker Family Farm, Montana  
Stig Hansen
- 1st Ewenique**  
Central Coast Creamery, California  
Reggie Jones

## **P. MARINATED CHEESES**

Cheeses marinated in oil, vinegar, wine, spirits and liqueur, etc., including additional ingredients

### **PC: Cheeses Marinated in Liquids and Ingredients - made from cow's milk**

- 3rd La Bottega di BelGioioso Artigiano Aged Balsamic & Cipolline Onion**  
BelGioioso Cheese Inc., Wisconsin  
Davide Toffolon
- 3rd Summertime Blues – Blues and Brews Series**  
Prairie Farms-Caves of Faribault, Minnesota  
Caves of Faribault Team
- 2nd Marinated Fresh Mozzarella**  
Crave Brothers Farmstead Cheese, LLC, Wisconsin  
Crave Cheese Team
- 1st Marinated Labneh**  
Brush Creek Creamery, Idaho  
Brian & Rebeccah Salmeri
- 1st Roasted Garlic Labneh**  
Brush Creek Creamery, Idaho  
Brian and Rebeccah Salmeri

### **PG: Cheeses Marinated in Liquids and Ingredients - made from goat's milk**

- 3rd CHEVOO: Tupelo Honey & Lime**  
CHEVOO, California  
Gerard Tuck
- 2nd Herb Cabecou 3.5 lbs**  
Laura Chenel's Chevre, California  
Laura Chenel's



## 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 Cold Pack Style - with a maximum moisture of 42% - all milks**

**3rd Oh-La-La! Fresh Spreadable Goat Cheese**

Montchevre-Betin, Inc., Wisconsin  
Jean Rossard

**3rd Chunky Bleu Cold Pack Cheese Food**

Pine River Pre-Pack, Inc, Wisconsin  
Phil Lindemann

**2nd Black Diamond Extra Sharp Cheddar Spreadable Cheese**

Lactalis American Group, Wisconsin  
Dave Zielazowski

**1st Traditional Washed Rind Brick Cheese Spread (Cold Pack)**

WIDMER'S CHEESE CELLARS, Inc., Wisconsin  
Widmer's Cheese Cellars Team

## T. WASHED RIND CHEESES

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 - Alsatian Munster, Chimay, Epoisses, Italice, Langres, Limburger, Pont L'Eveque, Robiola, St. Nectaire, Taleggio, Vacherin Mont d'Or, Raclette, Appenzeller, Vignerons-style, Alpine-style, or Monastery-style

**TB: Soft-Ripened Washed Rind - high moisture over 42% - all milks**

**3rd Willoughby**

Cellars at Jasper Hill, Vermont  
Mateo Kehler

**2nd Bon Secret**

Atalanta Corporation/Quality Cheese Inc., Ontario  
Dan Patel

**1st La Sauvagine**

Saputo dairy Products Canada G.P., Québec  
Fromagerie Alexis De Portneuf

**TR: Raclette-style - Aged over 45 days - all milks**

- 3rd Cantonier Cheese**  
Saputo dairy Products Canada G.P., Québec  
Fromagerie Alexis De Portneuf
- 2nd Snowmass Raclette**  
Haystack Mountain Creamery, Colorado  
Jackie Chang
- 1st Reading**  
Farms For City Kids Foundation/Spring Brook Farm,  
Vermont  
Spring Brook Farm Team
- 1st LaClare Farms Grevalon**  
LaClare Family Creamery, Wisconsin  
Affinuer David Rogers, Cheesemaker Jennifer Kutz and Team  
LaClare
- TC: Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - cow's milk**
- 3rd Roth Organic Grand Cru Reserve Wheel**  
Emmi Roth, Wisconsin  
Team Emmi Roth
- 2nd Ashbrook**  
Farms For City Kids Foundation/Spring Brook Farm,  
Vermont  
Spring Brook Farm Team
- 2nd Pleasant Ridge Reserve**  
Uplands Cheese, Wisconsin  
Uplands Cheese
- 1st Roth Cellars Pavino Cheese Wheel**  
Emmi Roth, Wisconsin  
Team Emmi Roth
- TG: Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - goat's milk**
- 3rd Cabra LaMancha**  
FireFly Farms, Maryland  
Dan Porter
- 2nd Bamboozle**  
Goat Rodeo Farm & Dairy, Pennsylvania  
kelly harding & mat rychorcewicz
- 1st Slyboro**  
Consider Bardwell Farm, Vermont  
Leslie Goff

**TS: Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - made from sheep's milk**

**3rd Timber Coulee Reserve**  
Hidden Springs Creamery, Wisconsin  
Brenda Jensen

**2nd Bear Hill**  
Grafton Village Cheese, Vermont  
Grafton Village Cheesemakers

**TX: Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - made from mixed, or other milks**

**3rd Lenberg Farms Classic Reserve by Celebrity, Zoey**  
Atalanta Corporation/Mariposa Dairy, Ontario  
Pieter vanOudenaren

**2nd Meadow Melody Reserve**  
Hidden Springs Creamery, Wisconsin  
Brenda Jensen

**2nd Atika**  
Tomales Farmstead Creamery, California  
Ashley Coffey

**1st Aux Arcs**  
Green Dirt Farm, Missouri  
Cheese Kitchen Team

## **M. FARMSTEAD CHEESES**

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

**MA: Farmstead Category Aged less than 60 days - all milks**

**3rd Karlie's Gratitude**  
Arethusa Farm Dairy, Connecticut  
Matt Benham

**2nd Camembert**  
Arethusa Farm Dairy, Connecticut  
Matt Benham

**MC: Farmstead Category Aged 60 days or more - 39% or higher moisture - made from cow's milk**

- 3rd Hickory Grove**  
Chapel Hill Creamery, North Carolina  
Alexander Kast
- 3rd dancing fern**  
Sequatchie Cove Creamery, Tennessee  
sequatchie cove
- 2nd Womanchego**  
Cato Corner Farm, LLC, Connecticut  
Mark Gillman
- 2nd Rarebird**  
Cherry Grove Farm, New Jersey  
Sean Fitzgerald
- 1st Lille Coulommiers Bebe**  
Vermont Farmstead Cheese Company, Vermont  
Rick Woods & Team
- ME: Farmstead Category Aged 60 days or more - less than 39% moisture - made from cow's milk**
- 3rd St. Malachi**  
The Farm at Doe Run, Pennsylvania  
Samuel Kennedy and Matt Hettlinger
- 2nd Maggie's Reserve**  
Cricket Creek Farm, Massachusetts  
Cricket Creek Farm
- 2nd Everton**  
Jacobs and Brichford Farmstead Cheese, Indiana  
Matthew Brichford
- 1st Tarentaise**  
Farms For City Kids Foundation/Spring Brook Farm,  
Vermont  
Spring Brook Farm Team
- MG: Farmstead Category Aged 60 days or more - made from goat's milk**
- 3rd Très Bonne Reserve**  
Boston Post Dairy, LLC, Vermont  
Anne Doe
- 2nd Manchester**  
Consider Bardwell Farm, Vermont  
Leslie Goff

**1st Rosa Maria**

Dutch Girl Creamery, Nebraska  
Charuth Van Beuzekom

**MS: Farmstead Category Aged 60 days or more - made from sheep's milk**

**3rd Montana Alto**

Lark's Meadow Farms, LC, Idaho  
Kendall Russell/Hannah Walker

**2nd Ocooch**

Hidden Springs Creamery, Wisconsin  
Brenda Jensen

**1st Shepherd's Delight**

Revittle, Pennsylvania  
Otterbein Acres Farm

**MX: Farmstead Category Aged 60 days or more - made from mixed, or other milks**

**3rd Shepherd's Alpine**

Revittle, Pennsylvania  
Otterbein Acres Farm

**2nd Boont Corners 2Month**

Pennyroyal Farm, California  
Erika McKenzie-Chapter

**1st The Creamery Collection Batch #13**

The Farm at Doe Run, Pennsylvania  
Samuel Kennedy and Matthew Hettlinger