AUSTIN, Texas — Rogue Creamery of Central Point, Ore., won Best of Show honors for its Rogue River Blue at the 2009 American Cheese Society (ACS) Competition held here last week.

“We are honored by this recognition of Rogue River Blue, an American Blue which represents the flavors of our region,” says Cary Bryant, co-owner and cheesemaker, Rogue Creamery. “The Best of Show for us not only celebrates Rogue River Blue as the finest cheese in North America, but it showcases our team’s dedication to quality from the dairy to the make room, aging caves and packaging. It takes a team of talented and passionate people dedicated to making the world’s finest handmade cheese to make this happen.”

Rogue River Blue, which was introduced in 2003, is a raw cow’s milk cheese based on the original Oregon Blue Vein recipe the creamery’s founder, Tom Vella, brought back from Roquefort, France. The cheese is sweet, spicy and buttery and it tastes of brandy and fruit. It is aged for more than one year in caves and is wrapped in Syrah grape leaves hand-selected from Carpenter Hill vineyard of Talent, Ore. The leaves are macerated in Clear Creek Pear Brandy and the cheese is tied with natural raffia.

Rogue River Blue also was honored as the World’s Best Blue at the 16th World Cheese Awards in London.

Cowgirl Creamery of Point Reyes Station, Calif., was the contest’s second runner-up with its Red Hawk cheese. Tying for third was Carr Valley Cheese Co. of La Valle, Wis., with its Cave Aged Mellage; and Consider Bardwell Farm of West Pawlet, Vt., with its Rupert.

The 2009 competition featured a record 1,327 entries from 197 companies representing 32 states and three Canadian provinces. Out of the 314 ribbons awarded, Wisconsin scored the most ribbons with 92, followed by California with 45 and Vermont with 32.

Following is a complete list of the winners at the 2009 ACS Competition. In some classes, there was no award given for a place because the minimum score required was not received. Each cheese class was judged by a pair of judges—one technical and one aesthetic. First place cheeses then competed for Best of Show and were evaluated by all contest judges.

• **Fresh Unripened Cheeses: Cow’s Milk**
  - **First:** Franklin Foods Inc., Enosburg Falls, Vt., *Hahn’s Cultured Cream Cheese.*
  - **Second:** Franklin Foods Inc., Enosburg Falls, Vt., *Hahn’s Neufchatel.*
  - **Third:** Bongrain Cheese USA, New Holland, Pa., *Zausner Whipped Spreadable.*

• **Fresh Unripened Cheeses: Goat’s Milk**
  - **First:** Marin French Cheese Co., Petaluma, Calif., *Petit Chevre Dejeuner.*

• **Second:** Meyenberg Goat Milk Products, Turlock, Calif., *Crème de Chevre — Beyond Traditional.*
  - **Third:** Catapano Dairy Farm, Pec- onic, N.Y., *Ricotta.*

• **Fresh Unripened Cheeses: Sheep’s and/or Mixed Milk**
  - **First:** Old Chatham Sheepherding Co., Old Chatham, N.Y., *Neige de Brebis.*
  - **Second:** La Moutonniere Inc., Quebec, *Melange Dejeuner.*

• **Fresh Unripened Cheeses: Mascarpone, Cow’s Milk**
  - **First:** Cantaré Foods, San Diego, *Mascarpone.*
  - **Second:** Arthur Schuman Inc., Turtle Lake, Wis., *Cello Mascarpone — Thick & Smooth.*
  - **Third:** Arthur Schuman Inc., Turtle Lake, Wis., *Cello Traditional Italian Style Mascarpone — Rich & Creamy.*

• **Fresh Unripened Cheeses: Ricotta, Cow’s Milk**
  - **First:** No award given.
  - **Second:** Sorrento Lactalis Inc., Buffalo, N.Y., *Whole Milk Ricotta (milk based).*
  - **Third:** Calabro Cheese Corp., East Haven, Conn., *Hand Dipped Ricotta.*
  - **Third:** Sorrento Lactalis, Buffalo, N.Y., *Whole Milk Ricotta — Rich Texture.*

• **Soft Ripened Cheeses: Open Class, Cow’s Milk**
First: La Maison de Portneuf Inc., Quebec, Le Bonaparte.

Second: Cellars at Jasper Hill, Greensboro, Vt., Cellars at Jasper Hill Constant Bliss.


• Soft Ripened Cheeses: Brie, Cow’s Milk
  First: Agropur — Fine Cheese Division, Quebec, Brie Normandie.
  Second: La Maison de Portneuf Inc., Quebec, Brie Double Crème de Portneuf.
  Third: Lactalis American Group Inc., Belmont, Wis., 1-kilogram Brie.

• Soft Ripened Cheeses: Goat’s Milk
  Third: Coach Farm, Pine Plains, N.Y., Aged Wheel.
  Fourth: Cypress Grove Chevre, Arcata, Calif., Fog Lights.

• Soft Ripened Cheeses: Sheep’s and/or Mixed Milk
  First: Old Chatham Shepherding Co., Old Chatham, N.Y., Hudson Valley Camembert Square.
  Second: Old Chatham Shepherding Co., Old Chatham, N.Y., Nancy’s Camembert.
  Fourth: Cypress Grove Chevre, Arcata, Calif., Humboldt Fog Grande.

• American Originals: Goat’s Milk
  First: Carr Valley Cheese Co., La Valle, Wis., Cocoa Cardona.
  Third: Pasture Pride Cheese, Ashland, Wis., Goat Colby Jack.
  Fourth: Cypress Grove Chevre, Arcata, Calif., Humboldt Fog Grande.

• American Originals: Sheep’s and/or Mixed Milk
  First: Carr Valley Cheese Co., La Valle, Wis., Cave Aged Mellage.
  Second: Carr Valley Cheese Co., La Valle, Wis., Marisa.
  Third: Wisconsin Sheep Dairy Co-op, River Falls, Wis., Mona.

• Soft Ripened Cheeses: Flavor Added
  First: Cypress Grove Chevre, Arcata, Calif., Truffle Tremor.
  Second: Agropur — Fine Cheese Division, Quebec, Brie Chevalier Herbs.
  Fourth: Cabot Creamery Cooperative, Montpelier, Vt., Cabot Monterey Jack Cheese.

• American Originals: Monterey Jack with Flavors, Cow’s Milk
  First: Organic Valley, LaFarge, Wis., Organic Pasteurized Pepper Jack Cheese.
  Second: September Farm Cheese, Honey Brook, Pa., Chives and Dill Jack.

• American Originals: Colby, Cow’s Milk
  First: Neighboring Farms, Randolph, Vt., Organic Colby.
  Second: Cedar Grove Cheese, Plain, Wis., Marbled Colby.
  Third: Henning’s Cheese, Kiel, Wis., Colby.

• American Originals: Monterey Jack, Cow’s Milk
  First: Rumiano Cheese Co., Crescent City, Calif., Old Fashioned Monterey Jack.
  Second: Tillamook County Creamery Association, Tillamook, Ore., Monterey Jack.

• American Made/International-Style: Dutch Style, All Milks
  First: Edelweiss Creamery, Monticello, Wis., St. Mary’s Grass Fed Gouda.
  Second: Bleu Mont Dairy, Blue Mounds, Wis., Gouda — Cave Aged.
  Second: Edelweiss Creamery, Monticello, Wis., Cave Aged Gouda.
  Second: Holland’s Family Cheese, Thorp, Wis., Marieke Gouda Mature (6-9 months).
  Third: Holland’s Family Cheese, Thorp, Wis., Marieke Gouda Young (2-3 months).

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First: Holland’s Family Cheese, Thorp, Wis., *Marieke Gouda Clove*.

Second: Winchester Cheese Co., Winchester, Calif., *Habanero Gouda*.

Third: Holland’s Family Cheese, Thorp, Wis., *Marieke Gouda Mustard Melange*.

• American Made/International-Style:
  
  Open Class, Cow’s Milk
  
  First: Consider Bardwell Farm, West Pawlet, Vt., *Pawlet*.
  
  
  Third: Dancing Cow Farmstead Cheese, Bridport, Vt., *Menuet*.

• American Made/International-Style:
  
  Emmentaler Style, Cow’s Milk
  
  First: Agropur — Fine Cheese Division, Quebec., *Oka L’Artisan*.
  
  Second: Roth Käse USA Ltd., Monroe, Wis., *Petite Swiss*.
  
  Third: Carr Valley Cheese Co., La Valle, Wis., *Tom’s Swiss*.

• American Made/International-Style:
  
  Scandinavian Style Swiss
  
  
  Second: Shelburne Farms, Shelburne, Vt., *Shelburne Farms Farmhouse 1 Year (Sharp)*.
  
  Third: Henning’s Cheese, Kiel, Wis., *Chipotle Cheddar*.

• Cheddar: Aged (less than 12 months)

  First: Firefly Farms, Bittinger, Md., *Bella Vita*.
  
  
  Third: Nordic Creamery, Westby, Wis., *Capriko*.

• Cheddar: Aged (12 to 24 months)

  First: Milton Creamery LLC, Milton, Iowa, *Prairie Breeze*.


  Third: Red Rock Specialty Cheese LLC, Delta, Utah, *Goat White Cheddar*.

• Cheddar: Flavored (sweet flavorings, fruits, seasonings, herbs, spices, alcohol/spirits)

  First: Beehive Cheese Co., Uintah, Utah, *Barely Buzzed*.
  
  Second: Cabot Creamery Cooperative, Montpelier, Vt., *Cabot Tuscan Cheddar*.
  
  Second: Rogue Creamery, Central Point, Ore., *Chocolate Stout Cheddar*.
  
  Third: Rogue Creamery, Central Point, Ore., *Lavender Cheddar*.

• Cheddar: Flavored (sweet, savory, jalapeño, chipotle, peppers, peppercorns, garlic, onions)

  First: Grafton Village Cheese Co., Grafton, Vt., *Grafton Duet*.
  
  
  Third: Henning’s Cheese, Kiel, Wis., *Chipotle Cheddar*.

• Cheddar: Cow’s Milk, Aged (less than 12 months)

  First: Shelburne Farms, Shelburne, Vt., *Shelburne Farms Farmhouse 1 Year (Sharp)*.
  
  Second: Tillamook County Creamery Association, Tillamook, Ore., *White Cheddar Medium*.


• Cheddar: Goat’s Milk, Aged (less than 12 months)

  First: Damafo Inc., Quebec, *Le Chèvre Noir Tournevent*.
  
  Second: Carr Valley Cheese Co., La Valle, Wis., *Goat Cheddar*.

Third: Meyenberg Goat Milk Products, Turlock, Calif., *Valley Goat Cheddar — Aged*.

• Cheddar: Mature (aged more than 48 months)

  First: Carr Valley Cheese Co., La Valle, Wis., *4 Year Cheddar*.
  
  Second: Widmer’s Cheese Cellars, Theresa, Wis., *6 Year Aged Cheddar*.
  
  Third: Agropur — Cheese and Functional Products Division, Quebec, *Agropur Grand Cheddar aged 5 years*.

• Cheddar: Wrapped in Cloth, Linen (aged up to 12 months)

  First: West River Creamery, Londonderry, Vt., *Cambridge Classic Reserve*.
  
  Second: Cellars at Jasper Hill, Greensboro, Vt., *Cellars at Jasper Hill Cabot Clothbound*.
  
  Third: Carr Valley Cheese Co., La Valle, Wis., *Bandaged Billy*.

Third: Flat Creek Lodge, Swainsboro, Ga., *Cypress Cheddar*.

• Cheddar: Wrapped in Cloth, Linen (aged more than 12 months)

  
  Second: Bleu Mont Dairy, Blue Mounds, Wis., *Bandaged Cheddar*.
  
  Third: Carr Valley Cheese Co., La Valle, Wis., *Mammoth Cheddar*.

• Blue Mold Cheeses: Blue-veined, Cow’s Milk

  First: Rogue Creamery, Central Point, Ore., *Rogue River Blue*.
  
  Second: Rogue Creamery, Central Point, Ore., *Mini Rogue River Blue*.
  
  
  Third: Seymour Dairy Products Inc., *Prairie Breeze*.
Seymour, Wis., *Crocker Hills Organic.*
- **Blue Mold Cheeses: Blue-veined, Goat’s Milk**
  - **First:** Pure Luck Grade A Goat Dairy, Dripping Springs, Texas, *Hopelessly Bleu.*
  - **Second:** Sweet Grass Dairy, Thompsonville, Ga., *Kelle's Blue.*
  - **Third:** Carr Valley Cheese Co., La Valle, Wis., *Billy Blue.*
- **Blue Mold Cheeses: Blue-veined, Sheep’s and/or Mixed Milk**
  - **First:** La Maison de Portneuf Inc., Quebec, *Le Fournier.*
  - **Second:** KS&A Orchards, Comanche, Okla., *Tru-Bleu.*
  - **Third:** Flat Creek Lodge, Swainsboro, Ga., *Half Ewe Blue Farmhouse.*
- **Hispanic & Portuguese-style: Ripened, All Milks**
  - **First:** Roth Käse USA Ltd., Monroe, Wis., *Gran Queso.*
  - **Second:** MooCheeses L.P. dba Lucky Layla Farms, Plano, Texas, *Boyaca.*
  - **Third:** Spring Hill Jersey Cheese, Petaluma, Calif., *Old World Portuguese.*
- **Hispanic & Portuguese-style: Fresh Unripened**
  - **First:** Mozzarella Co., Dallas, *Queso Oaxaca.*
  - **Second:** Karoun Dairies Inc., Los Angeles, *Queso Blanco.*
  - **Third:** Karoun Dairies Inc., Los Angeles, *Panela.*
- **Hispanic & Portuguese-style: Flavor Added**
  - **First:** No award given.
  - **Second:** Mozzarella Co., Dallas, *Queso Blanco with Chiles and Epazote.*
  - **Third:** Jumpin’Good Goat Dairy LLC, Buena Vista, Colo., *Queso Fiesta.*
- **Italian-type Cheeses: Pasta Filata**
  - **First:** No award given.
  - **Second:** FenceLine LLC, Alpha, Wis., *Harvest.*
  - **Third:** BelGioioso Cheese Inc., Denmark, Wis., *Sharp Provolone Mandarino.*
- **Italian-type Cheeses: Grating Types**
  - **First:** Sartori Foods, Plymouth, Wis., *Sartori Reserve SarVecchio Asiago.*
  - **Second:** BelGioioso Cheese Inc., Denmark, Wis., *Parmesan.*
  - **Third:** Arthur Schuman Inc., Turtle Lake, Wis., *Roma Cello Traditional Romano.*
- **Italian-type Cheeses: Mozzarella**
  - **First:** Arthur Schuman Inc., Vernon, Calif., *Messana String Cheese.*
  - **Second:** Arthur Schuman Inc., Vernon, Calif., *Messana Mozzarella Balls.*
  - **Third:** Sorrento Lactalis Inc., Buffalo, N.Y., *Low Moisture Part Skim Mozzarella — Bulk.*
  - **Third:** Sorrento Lactalis Inc., Buffalo, N.Y., *Whole Milk New York Style Mozzarella (high moisture).*
- **Italian-type Cheeses: Fresh Mozzarella**
  - **First:** BelGioioso Cheese Inc., Denmark, Wis., *Burrata.*
  - **Second:** Crave Brothers Farmstead Cheese LLC, Waterloo, Wis., *Fresh Mozzarella — Ciliegine.*
  - **Second:** Mozzarella Fresca, Concord, Calif., *Fresh Mozzarella 8 ounce Ball — vacuum pack.*
  - **Third:** Sorrento Lactalis Inc., Nampa, Idaho, *0.3 ounce/8 ounce Cup Ciliegini Fresh Mozzarella.*
  - **Feta: Cow’s Milk**
  - **First:** Pineland Farms, New Gloucester, Maine, *Feta.*
  - **Second:** Lactalis American Group Inc., Merrill, Wis., *8 ounce Plain Feta.*
  - **Third:** Karoun Dairies Inc., Los Angeles, *Feta — Cow’s Milk.*
  - **Feta: Goat’s Milk**
  - **First:** Haystack Mountain Goat Dairy, Longmont, Colo., *Feta.*
  - **Second:** Asgaard Dairy, Au Sable Forks, N.Y., *FETA.COMPLIS.*
  - **Second:** Shepherd’s Dairy Products, Tooele, Utah, *Fine Feta — Traditional.*
  - **Third:** Pure Luck Grade A Goat Dairy, Dripping Springs, Texas, *Feta.*
  - **Feta: Sheep’s Milk**
  - **First:** Hidden Springs Creamery, Westby, Wis., *Farmstead Feta.*
  - **Second:** Flat Creek Lodge, Swainsboro, Ga., *Agrippina Feta.*
  - **Third:** Black Sheep Creamery, Adna, Wash., *Feta.*
- **Feta: Flavor Added**
  - **First:** Latte Da Dairy, Flower Mound, Texas, *Latte Da Feta with Kalamata Olives.*
  - **Second:** Reichert’s Dairy Air, Knoxville, Iowa, *Dairy Air Basil Feta.*
  - **Third:** Split Creek Farm LLC, Anderson, S.C., *Split Creek Farmstead Feta In Oil With Sundried Tomatoes.*
- **Lowfat/Low Salt Cheeses: Goat’s, Sheep’s and Water Buffalo’s Milk**
  - **First:** No award given.
  - **Second:** Marin French Cheese Co., Petaluma, Calif., *Chevre Quark.*
  - **Third:** Mt. Sterling Creamery, Mt. Sterling, Wis., *Pasteurized No-Salt Cheddar.*
- **Lowfat/Low Salt Cheeses: Fat-Free and Lowfat (3 grams of fat or less per serving)**
  - **First:** Klondike Cheese Co., Monroe, Wis., *Lowfat Feta.*
  - **Second:** Damafro Inc., Quebec, &Lite.
  - **Third:** Cabot Creamery Cooperative, Montpelier, Vt., *Cabot 75% Reduced Fat Cheddar.*
  - **Lowfat/Low Salt Cheeses: Light/Lite and Reduced-Fat**
  - **First:** Roth Käse USA Ltd., Monroe, Wis., *St. Otho.*
  - **Second:** Lactalis American Group
• Lowfat/Low Salt Cheeses: Flavor Added
  First: Cabot Creamery Cooperative, Montpelier, Vt., Cabot Jalapeño 50% Reduced Fat Cheddar.
  Second: Coach Farm, Pine Plains, N.Y., Reduced Fat Stick — Herb.

• Flavored Cheeses: Peppers
  First: Meister Cheese Co., Muscoda, Wis., Roasted Red Pepper Mozzarella.
  Second: Beecher’s Handmade Cheese, Seattle, No Woman.
  Third: Pasture Pride Cheese LLC, Cashton, Wis., Jalapeño Juusto.

• Flavored Cheeses: Herbs, Fruits, Vegetables, Flowers, Syrups
  First: La Fromagerie 1860 Du Village Inc., Quebec, Tommes des Cantons.
  Second: BelGioioso Cheese Inc., Denmark, Wis., Fresh Mozzarella Prosciutto Basil.
  Third: Brunkow Cheese Co., Darlington, Wis., Brun-uusto with Garlic.

• Flavored Cheeses: Crushed or Whole Peppercorns or Savory Spices
  First: Sartori Foods, Plymouth, Wis., Sartori Reserve Black Pepper BellaVitano.
  Second: Tumalo Farms, Bend, Ore., Antigo.
  Third: Tumalo Farms, Bend, Ore., Capricorns.

• Flavored Cheeses: Goat’s Milk
  Second: Tumalo Farms, Bend Ore., Fenacho.
  Third: Carr Valley Cheese Co., La Valle, Wis., Black Goat Truffle.

• Flavored Cheeses: Sheep’s Milk
  First: Bellwether Farms, Sonoma, Calif., Pepato.
  Second: Flat Creek Lodge, Swainsboro, Ga., ColBaa w/Black Truffle.
  Third: Flat Creek Lodge, Swainsboro, Ga., ColBaa w/Scallion + Ginger.

• Flavored Cheeses: Havarti
  First: Klondike Cheese Co., Monroe, Wis., Dill Havarti.
  Second: Willamette Valley Cheese, Salem, Ore., Herb de Provence Havarti.
  Third: Roth Käse USA Ltd., Monroe, Wis., Havarti Peppadew.

• Smoked Cheeses: Cow’s Milk
  First: Rogue Creamery, Central Point Ore., Smokey Blue.
  Second: Chalet Cheese Co-op, Monroe, Wis., Braun Swiss Käse Smoked Baby Swiss.
  Second: Fromagerie Bergeron Inc., Quebec, Calumet.
  Third: Taylor Farm Cheese, Londonderry, Vt., Maple Smoked Gouda.

• Smoked Cheeses: Goat’s Milk
  First: Westfield Farm, Hubbardston, Mass., Smoked Capri.
  Second: Carr Valley Cheese Co., La Valle, Wis., Smoked Goat Cheddar.
  Third: Rivers Edge Chevre, Logsdon, Ore., Rivers Edge Chevre Up in Smoke.

• Smoked Cheeses: Sheep’s Milk
  First: No award given.
  Second: Carr Valley Cheese Co., La Valle, Wis., Smoked Sheep Cheddar.
  Third: No award given.

• Smoked Cheeses: Italian Styles
  First: Estrella Family Creamery, Montesano, Wash., Weebles.
  Second: Maplebrook Farm, Bennington, Vt., Maplebrook Farm Smoked Mozzarella.
  Third: Mozzarella Fresca, Tipton, Calif., Fresh Mozzarella 8 ounce Ball — Vacuum Pack — Smoked.

• Smoked Cheeses: Cheddar
  First: Shelburne Farms, Shelburne, Vt., Shelburne Farms Smoked Farmhouse Cheddar.
  Second: Carr Valley Cheese Co., La Valle, Wis., Apple Smoked Cheddar.
  Second: Cedar Grove Cheese, Plain, Wis., Salmon and Dill.

• Farmstead Cheeses: Aged (less than 60 days), All Milks
  First: Crave Brothers Farmstead Cheese LLC, Waterloo, Wis., Les Frères Reserve.
  Second: Crave Brothers Farmstead Cheese LLC, Waterloo, Wis., Petit Frère Reserve.
  Third: Longfellow’s Creamery LLC, Avon, Maine, Kenabago Camembert.

• Farmstead Cheeses: Aged (60 days or more), Cow’s Milk
  First: Farms for City Kids Foundation, Reading, Vt., Spring Brook Farm Tarentaise.
  Third: Thistle Hill Farm, North Pomfret, Vt., Thistle Hill Farm Tarentaise.

• Farmstead Cheeses: Goat’s Milk (aged 60 days or more)
  First: Tumalo Farms, Bend, Ore., Classico.
  Second: Rivers Edge Chevre, Logsdon, Ore., Rivers Edge Chevre Astraca.

• Farmstead Cheeses: Sheep’s Milk and/or Mixed Milk (aged 60 days or more)
  First: Willamette Valley Cheese, Salem, Ore., Perrydale.
  Third: Flat Creek Lodge, Swainsboro, Ga., ColBaa.

• Farmstead Cheeses: Flavor Added
  First: Flat Creek Lodge, Swainsboro, Ga., Leiden.
  Second: Tumalo Farms, Bend, Ore.,...
Pondhopper.

Third: Holland’s Family Cheese, Thorp, Wis., Marieke Gouda Honey Clover.

• Fresh Goat’s Milk Cheeses: Rindless
  First: Harley Farms Goat Dairy, Pescadero, Calif., Chevre.
  Second: Asgaard Dairy, Au Sable Forks, N.Y., Fresh Chevre.

• Fresh Goat’s Milk Cheeses: Hand Shaped, Formed or Molded
  First: Pure Luck Grade A Goat Dairy, Dripping Springs, Texas, Basket Molded Chevre.
  Third: Mackenzie Creamery, Hiram, Ohio, Chevre.

• Fresh Goat’s Milk Cheeses: Flavor Added (floral, fruits, liquors, citrus, berries, cacao)
  First: Montchevre-Betin Inc., Belmont, Wis., Montchevre Mini Log Flavored with Honey.
  Second: Fromagerie Belle Chevre, Elkmont, Ala., Belle & the Bees Breakfast Cheese.
  Third: Baetje Farms LLC, Sainte Genevieve, Mo., Coeur de la Crème Cranberry & Orange.

• Fresh Goat’s Milk Cheeses: Flavor Added (herbs, extracts, truffles, truffle oil)
  First: Cypress Grove Chevre, Arcata, Calif., Fresh Chevre, Herb.
  Second: Jumpin’ Good Goat Dairy LLC, Buena Vista, Colo., Rocky Mountain Dawn Lemon Dill Chevre.
  Third: Cypress Grove Chevre, Arcata, Calif., Fresh Chevre, Dill.

• Fresh Sheep Milk Cheeses: Flavor Added (peppers, mustards, olives, wasabi, onion, garlic, spices)
  First: Westfield Farm, Hubbardston, Mass., Herb Garlic Capri.

• Fresh Sheep’s Milk Cheeses: Open Class
  First: La Moutonnière Inc., Quebec, Cabanon.
  Second: Hidden Springs Creamery, Westby, Wis., Driftless Natural.
  Third: Green Dirt Farm LLC, Kansas City, Mo., Fresh — Plain.

• Fresh Sheep’s Milk Cheeses: Flavor Added
  First: Hidden Springs Creamery, Westby, Wis., Driftless Honey Lavender.
  Second: Hidden Springs Creamery, Westby, Wis., Driftless Maple.
  Third: Hidden Springs Creamery, Westby, Wis., Driftless Cranberry.

• Marinated Cheeses: Cow’s Milk
  First: No award given.
  Second: Crave Brothers Farmstead Cheese LLC, Waterloo, Wis., Marinated Fresh Mozzarella — Ciliegine.

• Marinated Cheeses: Goat’s Milk
  First: Capriole, Greeneville, Ind., O’Banon.
  Second: Fagundes Old-World Cheese, Hanford, Calif., Sierra Cabernet.
  Third: Carr Valley Cheese Co., La Valle, Wis., Sweet Vanilla Cardona.

• Marinated Cheeses: Flavor Added
  First: Sartori Foods, Plymouth, Wis., Sartori Reserve Merlot BellaVitano.
  Second: Belle Écorce Farms, St. Martinville, La., Tuscan Party Disc.

• Cultured Milk Products: Cow’s Milk
  First: Karoun Dairies Inc., Los Angeles, Labne.
  Second: Moo Cheeses L.P. dba Lucky Layla Farms, Garland, Texas, Yogurt Cheese.

• Cultured Milk Products: Sheep’s Milk
  No entries.

• Cultured Milk Products: Crème Fraiche, Cow’s Milk
  First: Cabot Creamery Cooperative, Montpelier, Vt., Cabot Crème Fraiche.
  Second: Bongrain Cheese USA, New Holland, Pa., Alouette Crème Fraiche.
  Third: Bellwether Farms, Petaluma, Calif., Crème Fraiche.

• Cultured Milk Products: Fromage Blanc and Quark, Cow’s Milk
  First: No award given.

• Cultured Milk Products: Yogurt
  First: Moo Cheeses L.P. dba Lucky Layla Farms, Garland, Texas, Natural Plain Drinkable Yogurt.
  Second: Karoun Dairies Inc., Los Angeles, Yogurt.
  Third: La Moutonnière Inc., Quebec.
Royogurt.
- Cultured Milk Products: Flavor Added
  - First: Emmi USA, Valley Cottage, N.Y., Emmi Swiss Premium Lowfat Yogurt — Black Cherry.
  - Second: Moo Cheeses L.P., dba Lucky Layla Farms, Garland, Texas, Tropical Passion Fruit Drinkable Yogurt.
  - Third: Karoun Dairies Inc., Los Angeles, Flavored Labne — Green Olives, Garlic & Herbs.
- Butter: Salted, Cow’s Milk
  - Second: Cabot Creamery Cooperative, Montpellier, Vt., CabotWhey Cream Butter.
  - Third: Organic Valley, LaFarge, Wis., Organic Pasture (salted and cultured) Butter.
- Butter: Unsalted, Cow’s Milk
  - First: Organic Valley, LaFarge, Wis., Organic European Style Cultured Butter.
- Butter: Goat’s Milk
  - First: Meyenberg Goat Milk Products, Turlock, Calif., Meyenberg European Style Goat Butter.
  - Second: No award given.
  - Third: No award given.
- Cheese Spreads: Cold Pack and Cheese Food, Unflavored, Cow’s Milk
  - First: Shelburne Farms, Shelburne, Vt., Shelburne Farms Cheddar Cheese Spread.
  - Second: Carr Valley Cheese Co., La Valle, Wis., Sharp Cheddar Spread.
- Cheese Spreads: Cold Pack Cheese and Cheese Food, Unflavored, Goat’s Milk
  - First: No award given.
  - Second: Coach Farm, Pine Plains, Reduced Fat Natural Cheese Spread.
  - Third: No award given.
- Cheese Spreads: Cream Cheese and Other Natural Cheese Spreads, All Milks
  - First: Rising Sun Farms, Phoenix, Ore., Gorgonzola Cheese Torta.
  - Second: Belle Écorce Farms, St. Martinville, La., Sweet Home Jalapeño Spread.
  - Third: Rising Sun Farms, Phoenix, Ore., Chili Lime Cilantro Cheese Torta.
- Aged Sheep’s Milk Cheeses: Open Class
  - First: Bellwether Farms, Petaluma, Calif., San Andreas.
  - Second: Carr Valley Cheese Co., La Valle, Wis., Cave Aged Marisa.
  - Third: Blackberry Farm, Walland, Tenn., Singing Brook.
- Aged Goat’s Milk Cheeses: Open Class
  - First: Fifth Town Artisan Cheese, Picton, Ontario, Lighthall Tomme.
  - Second: Appleton Creamery, Appleton, Maine, Chevre in Grape Leaf.
  - Third: Baetje Farms LLC, Sainte Genevieve, Mo., Bloomsdale.
- Washed Rind Cheeses: Open Class, Cow’s Milk
  - First: Cowgirl Creamery, Point Reyes Station, Calif., Red Hawk.
  - Second: Meadow Creek Dairy, Galax, Va., Grayson.
  - Third: Agropur — Fine Cheese Division, Quebec, Champ Fleury.
- Washed Rind Cheeses: Open Class, Goat’s Milk
  - First: Pasture Pride Cheese, Cashton, Wis., Redstone.
  - Second: Fifth Town Artisan Cheese, Picton, Ontario, Cape Vessey.
- Washed Rind Cheeses: Open Class, Sheep’s Milk
  - First: Green Dirt Farm LLC, Kansas City, Mo., Bossa.
  - Third: Fromagerie Le Détour, Quebec, Le Clandestin.
- Washed Rind Cheeses: All Milks (cheeses aged more than 90 days with less than 42% moisture)
  - First: Consider Bardwell Farm, West Pawlet, Vt., Rupert.
  - Third: Bleu Mont Dairy, Blue Mounds, Wis., Vermont Valley Tomme. CMN