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Rogue River Blue from Rogue Creamery wins ACS contest

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 Mella; 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, Pconic, N.Y., *Ricotta*.

• **Fresh Unripened Cheeses: Sheep’s and/or Mixed Milk**

First: Old Chatham Shepherding Co., Old Chatham, N.Y., *Ricotta*.

Second: La Moutonniere Inc., Quebec, *Neige de Brebis*.

Third: Marin French Cheese Co., Petaluma, Calif., *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*.

Third: La Fromagerie 1860 Du Village Inc., Quebec, *Lady Laurier d'Arthabaska*.

• **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*.

Third: Marin French Cheese Co., Petaluma, Calif., *Rouge et Noir — Traditional*.

• **Soft Ripened Cheeses: Camembert, Cow's Milk**

First: Old Europe Cheese Inc., Benton Harbor, Mich., *Camembert Fermier*.

Second: Upper Canada Cheese Co., Jordan Station, Ontario, *Comfort Cream*.

Third: MouCo Cheese Co. Inc., Fort Collins, Colo., *MouCo Camembert*.

• **Soft Ripened Cheeses: Goat's Milk**

First: Haystack Mountain Goat Dairy, Longmont, Colo., *Haystack Peak*.

Second: Carlisle Farmstead Cheese, Carlisle, Mass., *Ada's Honor*.

Third: Coach Farm, Pine Plains, N.Y., *Aged Wheel*.

Third: 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*.

Third: Marin French Cheese Co., Petaluma, Calif., *Melange Camembert*.

• **Soft Ripened Cheeses: Flavor Added**

First: Cypress Grove Chevre, Arcata, Calif., *Truffle Tremor*.

Second: Agropur — Fine Cheese Division, Quebec, *Brie Chevalier Herbs*.

Third: Marin French Cheese Co., Petaluma, Calif., *Peppercorn Brie*.

Third: Shy Brothers Farm LLC, Westport, Mass., *Hannahbells Shallot*.

• **Soft Ripened Cheeses: Triple Cream**

First: La Fromagerie 1860 Du Village Inc., Quebec, *Cendré de Lune*.

Second: Coach Farm, Pine Plains, N.Y., *Triple Cream Wheel*.

Third: La Fromagerie 1860 du Village Inc., Quebec, *Le Triple Crème du Village*.

• **American Originals: Cow's Milk**

First: Roth Käse USA Ltd., Monroe, Wis., *Valfino*.

Second: Rumiano Cheese Co., Crescent City, Calif., *Dry Monterey Jack*.

Third: Agropur — Fine Cheese Division, Quebec, *Oka (regular)*.

Third: Cellars at Jasper Hill, Greensboro, Vt., *Vermont Ayr*.

Third: Edelweiss Creamery, Monticello, Wis., *Muenster*.

• **American Originals: Goat's Milk**

First: Carr Valley Cheese Co., La Valle, Wis., *Cocoa Cardona*.

Second: Meyenberg Goat Milk Products, Turlock, Calif., *Meyenberg Goat Jack*.

Second: Pasture Pride Cheese, Cashton, Wis., *Goat Colby Jack*.

Third: 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: Carr Valley Cheese Co., La Valle, Wis., *Shepherd's Blend*.

Third: Wisconsin Sheep Dairy Co-op, River Falls, Wis., *Mona*.

• **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*.

Third: 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: Neighborly Farms, Randolph, Vt., *Organic Jalapeño Jack*.

Second: September Farm Cheese, Honey Brook, Pa., *Chives and Dill Jack*.

Third: Maple Leaf Cheese Co-op, Monroe, Wis., *Pepper Jack*.

• **American Originals: Colby, Cow's Milk**

First: Neighborly Farms, Randolph, Vt., *Organic Colby*.

Second: Cedar Grove Cheese, Plain, Wis., *Marbled Colby*.

Second: Henning's Cheese, Kiel, Wis., *Colby*.

Third: Widmer's Cheese Cellars, Theresa, Wis., *Traditional Colby*.

• **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)*.

• **American Made/International-Style: Dutch Style, Flavor Added**

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 Foene-greek*.

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*.

Second: Cooperstown Cheese Co., Milford, N.Y., *Toma Celena*.

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*.

Third: Yancey's Fancy Inc., Corfu, N.Y., *Scandinavian Style Swiss*.

• **American Made/International-Style: Open Class, Goat's Milk**

First: Pasture Pride Cheese, Cash-ton, Wis., *Guusto*.

Second: Firefly Farms, Bittinger, Md., *Bella Vita*.

Third: Carlisle Farmstead Cheese, Carlisle, Mass., *Aly's Eclipse*.

• **American Made/International-Style: Open Class, Sheep's and/or Mixed Milk**

First: Sartori Foods, Plymouth, Wis., *Sartori Reserve Pastoral Blend*.

Second: Carr Valley Cheese Co., La Valle, Wis., *Casa Bolo Mellage*.

Second: Carr Valley Cheese Co., La Valle, Wis., *Mellage*.

Third: Nordic Creamery, Westby, Wis., *Capriko*.

• **Cheddar: Aged (12 to 24 months)**

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

Second: Beecher's Handmade Cheese, Seattle, *Flagship*.

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*.

Second: Beecher's Handmade Cheese, Seattle, *Marco Polo Reserve*.

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*.

Third: Cows Inc., Prince Edward Island, *Cows Creamery Extra Old Cheddar — 10 Months*.

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

First: Damafro Inc., Quebec, *Le Chèvre Noir Tournevent*.

Second: Carr Valley Cheese Co., La Valle, Wis., *Goat Cheddar*.

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

Third: Fifth Town Artisan Cheese, Picton, Ontario, *Goat Cheddar*.

• **Cheddar: Mature (aged 25 to 48 months)**

First: Beecher's Handmade Cheese, Seattle, *Flagship 4 Year Aged*.

Second: Cabot Creamery Cooperative, Montpelier, Vt., *Cabot 3 Year Old Vermont Cheddar*.

Third: Shelburne Farms, Shelburne, Vt., *Shelburne Farms Farmhouse 2 Year (Extra Sharp)*.

Third: Tillamook County Creamery Association, Tillamook, Ore., *White Cheddar Extra Sharp*.

• **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)**

First: Cows Inc., Prince Edward Island, *Avonlea Clothbound Cheddar — 14 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., Seymour, Wis., *Ader Käse*.

Third: Seymour Dairy Products Inc.,

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, Thomsville, 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 Fourmier*.

Second: KS&A Orchards, Comanche, Okla., *Tru-Bleu*.

Third: Flat Creek Lodge, Swainsboro, Ga., *Half Ewe Blue Farmhouse*.

• **Blue Molded Cheeses: External Blue Molded**

First: Westfield Farm, Hubbardston, Mass., *Classic Blue Log*.

Second: Westfield Farm, Hubbardston, Mass., *Bluebonnet*.

Third: Westfield Farm, Hubbardston, Mass., *Hubbardston Blue Cow*.

• **Hispanic & Portuguese-style: Ripened, All Milks**

First: Roth Käse USA Ltd., Monroe, Wis., *Gran Queso*.

Second: Moo Cheeses 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*.

Third: Sorrento Lactalis Inc., Nampa, Idaho, *12 ounce Sorrento Log Vacuum Pack 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.CCOMPLIS*.

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

Inc., Merrill, Wis., *3 kilogram Light Brie*.

Third: Agropur — Fine Cheese Division, Quebec, *Anco Gouda Light*.

• **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*.

Second: Franklin Foods Inc., Enosberg Falls, Vt., *Hahn's Yogurt & Cream Cheese Strawberry*.

Third: Coach Farm Pine Plains, N.Y., *Reduced Fat Stick — Dill*.

• **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 Canton*.

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**

First: Meyenberg Goat Milk Products, Turlock, Calif., *Meyenberg Jalapeño Goat Jack*.

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 Swisse 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, Logsden, 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*.

Third: Beecher's Handmade Cheese, Seattle, *Smoked Flagship*.

• **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*.

Second: Thistle Hill Farm, North Pomfret, Vt., *Thistle Hill Farm Tarentaise*.

Third: Uplands Cheese Co., Dodgeville, Wis., *Pleasant Ridge Reserve*.

Third: Willamette Valley Cheese, Salem, Ore., *Boerenkaas*.

• **Farmstead Cheeses: Goat's Milk (aged 60 days or more)**

First: Tumalo Farms, Bend, Ore., *Classico*.

Second: Rivers Edge Chevre, Logsden, Ore., *Rivers Edge Chevre Astraca*.

Third: Carlisle Farmstead Cheese, Carlisle, Mass., *Greta's Fair Haven*.

• **Farmstead Cheeses: Sheep's Milk and/or Mixed Milk (aged 60 days or more)**

First: Willamette Valley Cheese, Salem, Ore., *Perrydale*.

Second: Ancient Heritage Dairy, Scio, Ore., *Scio Heritage*.

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.*

Third: Vermont Butter & Cheese Co., Websterville, Vt., *Vermont Creamy Goat Cheese Classic.*

• **Fresh Goat's Milk Cheeses: Hand Shaped, Formed or Molded**

First: Pure Luck Grade A Goat Dairy, Dripping Springs, Texas, *Basket Molded Chevre.*

Second: Rainbeau Ridge, Bedford Hills, N.Y., *ChevreLait.*

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.*

Third: Meyenberg Goat Milk Products, Turlock, Calif., *Crème de Chevre — Garlic & Chive.*

• **Fresh Goat's Milk Cheeses: Flavor Added (peppers, mustards, olives, wasabi, onion, garlic, spices)**

First: Westfield Farm, Hubbardston, Mass., *Herb Garlic Capri.*

Second: Woolwich Dairy Inc., Orangetown, Ontario, *Woolwich Dairy Elite Roasted Red Pepper.*

Third: Haystack Mountain Goat Dairy, Longmont, Colo., *Dill and Garlic Chevre.*

Third: Montchevre-Betin Inc., Belmont, Wis., *Montchevre Mini Log Rolled in 4 Peppers.*

Third: Montchevre-Betin Inc., Belmont, Wis., *Montchevre Mini Log with Sweet Peppadew.*

• **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 Basil.*

Second: Hidden Springs Creamery, Westby, Wis., *Driftless Maple.*

Third: Green Dirt Farm LLC, Kansas City, Mo., *Fresh — Nettle.*

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.*

Third: Fiscalini Cheese Co., Modesto, Calif., *Purple Moon.*

• **Marinated Cheeses: Goat's Milk**

First: Capriole, Greenville, 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 Ècorce Farms, St. Martinville, La., *Tuscan Party Disc.*

Third: Surfing Goat Dairy, Maui, Hawaii, *Maui Secret Sicily.*

• **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.*

Third: Traders Point Creamery, Zionsville, Ind., *Cottage Cheese.*

• **Cultured Milk Products: Goat's Milk**

First: Redwood Hill Farm and Creamery, Sebastopol, Calif., *Traditional Plain Kefir.*

Second: Harley Farms Goat Dairy, Pescadero, Calif., *Fromage Blanc.*

Third: Cypress Grove Chevre, Arcata, Calif., *Fromage Blanc.*

• **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.

Second: Vermont Butter & Cheese Co., Websterville, Vt., *Vermont Fromage Blanc.*

Third: Traders Point Creamery, Zionsville, Ind., *Fromage Blanc.*

• **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.*

Third: Karoun Dairies Inc., Los Angeles, *Flavored Labne — Tomato, Garlic & Herbs.*

Third: Redwood Hill Farm and Creamery, Sebastopol, Calif., *Blueberry Yogurt.*

• **Butter: Salted, Cow's Milk**

First: Vermont Butter & Cheese Co., Websterville, Vt., *Vermont Cultured Butter — Lightly Salted.*

Second: Cabot Creamery Cooperative, Montpelier, Vt., *Cabot Whey Cream Butter.*

Second: PastureLand Cooperative, Minneapolis, *PastureLand Cooperative Cultured, Salted Summer Gold 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.*

Second: Vermont Butter & Cheese Co., Websterville, Vt., *Vermont Cultured Butter — Unsalted.*

Third: PastureLand Cooperative, Minneapolis, *PastureLand Cooperative Cultured, Unsalted Summer Gold 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.*

Third: DCI Cheese Co., Richfield, Wis., *Black Diamond Ex. Sharp Cold Pack Cheese Food.*

• **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 Ècorce 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.*

Second: MouCo Cheese Co. Inc., Fort Collins, Colo., *MouCo ColoRouge.*

Third: Agropur — Fine Cheese Division, Quebec, *Champ Fleury.*

Third: Marin French Cheese Co., Petaluma, Calif., *Schloss.*

• **Washed Rind Cheeses: Open Class, Goat's Milk**

First: Pasture Pride Cheese, Cashton, Wis., *Redstone.*

Second: Fifth Town Artisan Cheese, Picton, Ontario, *Cape Vessey.*

Third: Haystack Mountain Goat Dairy, Longmont, Colo., *Red Cloud.*

• **Washed Rind Cheeses: Open Class, Sheep's Milk**

First: Green Dirt Farm LLC, Kansas City, Mo., *Bossa.*

Second: Hidden Springs Creamery, Westby, Wis., *Ocooch Mountain.*

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.*

Second: Hidden Springs Creamery, Westby, Wis., *Ocooch Mountain Reserve.*

Third: BleuMont Dairy, Blue Mounds, Wis., *Vermont Valley Tomme.* CMN