

## **Two additional Competition winners announced...**

The Competition Committee is both happy and sad to report an error in the posting of the awards for the 2003 ACS Judging Competition. Due to an error in score calculations, two additional ties are reported in the **Fresh Unripened Hispanic and Portuguese Style Cheese** category:

- An additional **Second Place** award is presented to Rizo-Lopez Foods Inc. of Riverbank, CA, for its *Queso Fresco Cheese*.
- An additional **Third Place** award is presented to the Portuguese Cheese Co. of Toronto, Canada, for its *St. John's Fresh Cheese*.

The Competition Committee sincerely apologizes for its oversight and regrets the omission, particularly in the winners' list and at the Awards Ceremony, in San Francisco. This was a very competitive category, entered by cheesemakers of excellence, with the point range between First, Second and Third places being only one (1) point for each!

**The AMERICAN CHEESE SOCIETY**  
**2003 JUDGING**  
**RESULTS**  
**THE FERRY TERMINAL, SAN FRANCISCO**

The American Cheese Society is an active, not for profit organization that encourages the understanding, appreciation and promotion of America's farmstead and natural specialty cheese.

By providing an educational forum for cheesemakers and cheese enthusiasts, the society fills an important gap in today's specialty food world.

The Cheesemakers listed on the following pages represent all entrants for the 2003 competition. Winners in each category are listed separately.

Unlike other competitions, where cheeses are judged on their technical merit only, the American Cheese Society's goal is to give positive recognition to those cheeses which are of the highest quality in all aspects - flavor, aroma and texture, as well as technical evaluation. The highest quality cheeses are those that the Society feels deserve the recognition of an American Cheese Society ribbon. The goal of the American Cheese Society judging is to give recognition to the best American-made cheeses submitted for the annual judging.

**A MESSAGE FROM JOHN GREELEY**  
**2003 JUDGING CHAIR**

Welcome to the American Cheese Society Awards Ceremony 2003

This year marks our 20th Conference and 19th Cheese Competition. The first Conference was in 1983 at Cornell University, the academic home of our founder Frank Kosikowski. The next Conference was in Bird-In-Hand, Pennsylvania. The first Competition I can remember was in Rome, New York in 1985.

In the beginning the Categories were very general: semi soft, semi firm, goat, cow, Cheddar, Swiss. Sheep's milk cheeses were judged with goat's milk entries, reduced fat cheeses were frowned upon — Gouda, Hispanic and Italian Type Cheeses were often judged against one other. There were 30 - 60 cheeses until we broke 100 entries in 1991. This year we have 615 cheeses, 22 main categories and 70 sub-categories. The increasing complexity, expansion and maturity of American Specialty Cheese-making demands that the Judging Committee create new rules, new categories, spend more time and have more volunteers and judges. We have met these demands as well as creating new fee structures, more streamline definitions, new minimum standards for earning awards and new scoresheets with more differences between Aesthetic and Technical criteria.

Last year the competition moved from a one to a two-day event. The Awards Ceremony required almost two hours. The ACS Cheese Competition is all new again because American Cheeses are running in new directions toward a new adventure. Up until ten years ago the majority of cheeses entered into the competition were based on European Styles of cheeses. Not anymore. During the past ten years and especially during the past five the American Cheesemaker has created and entered more cheeses of their own invention than any other style. Americans are making new cheeses, developing new rinds, new flavor profiles and new aging methods.

The vision and dream of our founder, Frank Kosikowski is realized. Americans are making specialty cheeses perfectly time after time, vat after vat. They earn awards, they are exported, they are sold in stores and restaurants coast to coast, and they have their own identities, their own histories. Americans now have their own Cheese Traditions firmly in place. Twenty years of ACS Judging Competitions, Conferences and Festivals of Cheeses have nurtured those traditions while giving them a voice to be heard and a place to be seen.

I think Frank would be very proud of us.

John

**2003 ACS CHEESE  
COMPETITION  
JUDGING TEAMS**

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AESTHETIC JUDGE

TECHNICAL JUDGE

**TEAM 1**

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LAURA WERLIN & SCOTT RANKIN

**TEAM 2**

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KATHLEEN SHANNON FINN &  
CATHERINE DONNELLY

**TEAM 3**

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BILL BRIWA & MOSE ROSENBERG

**TEAM 4**

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JULIANA URUBURU & PAUL KINSTEDT  
RICK GOLDBERG & PAUL KINSTEDT

**TEAM 5**

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EMILY GREEN & NANA FARKYE

**TEAM 6**

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JOE ZERCHER & GEORGE HAENLEIN

**TEAM 7**

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MARY BOOTH & PETER KINDAL

**TEAM 8**

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DAVID GROTENSTEIN & BERNIE HORTON

**TEAM 9**

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CHRISTINE BRUHN & TIM COOGAN

**TEAM 10**

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JUDY CREIGHTON & MARK BATES

**TEAM 11**

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LEONARD BORN & JOHN BRUHN



**BEST OF SHOW**

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**Red Hawk**

COWGIRL CREAMERY

**A. FRESH UNRIPENED CHEESE**

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Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata

**Exempt:** Fresh Goat Cheese, Queso Blanco Types, Cottage Cheeses

**AC: Cow's Milk**

- 1st Place **Cream Cheese**  
ZINGERMAN'S CREAMERY
- 2nd Place **Ricotta**  
CALABRO CHEESE CORP
- 2nd Place **Mascarpone**  
CRAVE BROTHERS FARMSTEAD CHEESE
- 3rd Place **Breakfast Cheese**  
MARIN FRENCH CHEESE CO

**AG: Goat's Milk**

- 1st Place **Chevre Log**  
CYPRESS GROVE CHEVRE
- 2nd Place **Fromage Blanc**  
CYPRESS GROVE CHEVRE
- 3rd Place **Fresh Goat Cheese**  
CAPRIOLE
- 3rd Place **Goat Ricotta**  
MOZZARELLA COMPANY

**AS: Sheep's Milk**

- 1st Place **NO AWARD**
- 2nd Place **Neige de Brebis**  
LA MOUTONNIERE INC
- 3rd Place **NO AWARD**

## B. SOFT RIPENED CHEESE

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White Surface Mold Ripened Cheeses – Brie, Camembert, Coulommiers, etc.

### BC: Cow's Milk

- 1st Place **Triple Cream Brie**  
MARIN FRENCH CHEESE CO
- 2nd Place **Triple Crème**  
FROMAGE COTE
- 3rd Place **Velvet Rose**  
SWEET GRASS DAIRY

### BG: Goat's Milk

- 1st Place NO AWARD
- 2nd Place **Pipers Pyramid**  
CAPRIOLE
- 3rd Place **Camellia**  
REDWOOD HILL FARM GOAT DAIRY

### BS: Sheep's Milk and/or Mixed Milks

- 1st Place **Vermont Brebis**  
WILLOW HILL FARM
- 2nd Place **Hudson Valley Camambert**  
OLD CHATHAM SHEPHERDING COMPANY
- 3rd Place **Cobble Hill**  
WILLOW HILL FARM

### BF: Flavor Added

- 1st Place **Tumbleweed**  
BINGHAM HILL CHEESE COMPANY
- 2nd Place **Jalapeño Brie**  
MARIN FRENCH CHEESE CO
- 3rd Place **Garlic Brie**  
MARIN FRENCH CHEESE CO

## C. AMERICAN ORIGINALS

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Cheese recognized by the Judging Rules and Awards Committee as uniquely American in their original forms. Monterey Jack, Brick Muenster, Colby, Brick Cheese, Teleme, Liederkrantz, Oka, etc.

**Exempt:** Brick Mozzarella, flavored Monterey Jack

### CJ: Monterey Jack — All Milks

- 1st Place NO AWARD
- 2nd Place NO AWARD
- 3rd Place **Jack Style**  
ORGANIC VALLEY WISCONSIN  
RAW MILK CHEESE

### CC: Open Category, Cow's milk

- 1st Place **Virgin Pine Native Blue**  
CARR VALLEY CHEESE
- 2nd Place **Brick**  
WIDMER'S CHEESE CELLARS
- 3rd Place **St. Pat**  
COWGIRL CREAMERY
- 3rd Place **Cantonier**  
FROMAGE COTE

### CG: Open Category, Goat's Milk

- 1st Place NO AWARD
- 2nd Place **Humboldt Fog Grande**  
CYPRESS GROVE CHEVRE
- 3rd Place **Marble Mountain**  
CYPRESS GROVE CHEVRE
- 3rd Place **Cardona**  
CARR VALLEY CHEESE

### CS: Open Category, Sheep and/or Mixed Milks

- 1st Place **Mobay**  
CARR VALLEY
- 2nd Place **Cave Aged Marisa**  
CARR VALLEY
- 3rd Place **Autumn Oak**  
WILLOW HILL FARM

## D. AMERICAN-MADE INTERNATIONAL STYLE

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**Exempt:** All Cheddars, all Italian type cheeses

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

- 1st Place **Super Aged Gouda**  
WINCHESTER CHEESE COMPANY
- 2nd Place **Sharp Gouda**  
WINCHESTER CHEESE COMPANY
- 3rd Place **Gouda**  
LACTALIS USA TURLOCK

### DC: Open Category, Cow's Milk

- 1st Place **Dry Jack**  
SPRING HILL JERSEY CHEESE
- 2nd Place **Putney Tomme**  
VERMONT SHEPHERD
- 3rd Place **Aged Raclette**  
LEELANAU CHEESE COMPANY
- 3rd Place **Mezzo Secco**  
VELLA CHEESE COMPANY

### DG: Open Category, Goat's Milk

- 1st Place **Capriati**  
FROMAGERIE TOURNEVENT
- 2nd Place **Aged Cardona**  
CARR VALLEY CHEESE
- 3rd Place **Queso de Mano**  
HAYSTACK MOUNTAIN GOAT DAIRY

### DS: Open Category, Sheep or Mixed Milk

- 1st Place NO AWARD
- 2nd Place NO AWARD
- 3rd Place **Aged Marisa**  
CARR VALLEY CHEESE

## E. CHEDDARS

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All Cheddars, all milk sources

### EA: Aged Cheddars (aged between 12 and 24 months)

- 1st Place NO AWARD
- 2nd Place **Cheddar**  
WIDMER CHEESE CELLARS
- 3rd Place **Cabot Private Stock Cheddar**  
CABOT CREAMERY COOPERATIVE
- 3rd Place **Classic Reserve Cheddar**  
GRAFTON VILLAGE CHEESE CO, LLC
- 3rd Place **Cheddar**  
FISCALINI CHEESE COMPANY

#### EF: Flavor Added, Any Age

- 1st Place **Cheddar with Caraway**  
FISCALINI CHEESE COMPANY
- 2nd Place **Rosemary Cheddar**  
ROGUE CREAMERY
- 3rd Place **Pesto Cheddar**  
ROGUE CREAMERY

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

- 1st Place **Clay Burne**  
SWEET GRASS DAIRY
- 2nd Place **Premium Cheddar**  
GRAFTON VILLAGE CHEESE COMPANY, LLC
- 3rd Place **Raw Sharp Cheese**  
ORGANIC VALLEY
- 3rd Place **Cave Aged Cheddar**  
CARR VALLEY CHEESE

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

- 1st Place NO AWARD
- 2nd Place **Botana**  
SWEET GRASS DAIRY
- 3rd Place **Cheddar**  
CYPRESS GROVE CHEVRE

#### EM: Mature Cheddars (aged over 25 months)

- 1st Place **8 Year Cheddar**  
CARR VALLEY CHEESE
- 2nd Place **Cheddar - 2 years**  
FROMAGERIE PERRON
- 3rd Place **TN Aged Reserve Cheddar**  
SWEET WATER VALLEY FARM

### F. BLUE MOLD CHEESE

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All Cheeses ripened with *Roqueforti* or *Glaucum Penicillium*  
**Exempt:** Colorless Mycelia

#### FC: Blue-Veined Cow's Milk

- 1st Place **Black River Blue**  
DCI CHEESE COMPANY
- 2nd Place **Petit Bleu**  
MARIN FRENCH CHEESE COMPANY
- 3rd Place **Rogue River Blue**  
ROGUE CREAMERY

#### FG: Blue-Veined Goat's Milk

- 1st Place NO AWARD
- 2nd Place **Chevre Bleu**  
MARIN FRENCH CHEESE COMPANY
- 3rd Place **Hopelessly Blue**  
PURE LUCK

#### FS: Blue-Veined Sheep's Milk

- 1st Place NO AWARD
- 2nd Place **Sheepish Blue**  
BINGHAM HILL
- 3rd Place NO AWARD

#### FE: External Blue molded cheeses - all milks

- 1st Place NO AWARD
- 2nd Place NO AWARD
- 3rd Place NO AWARD

### G. HISPANIC & PORTUGUESE STYLE CHEESE

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#### GA: Ripened category: Cotija, Flamingo Bolla, St. Jorge types, etc. — All Milks

- 1st Place **Cotija**  
RIZO-LOPEZ FOODS, INC.
- 2nd Place **Gran Queso**  
ROTH KASE USA, LTD.
- 3rd Place **Cotija**  
KARON DAIRIES

#### GC: Fresh Unripened category : Queso Blanco, Queijo Fresco, etc. — All Milks

- 1st Place **Panela**  
RIZO-LOPEZ FOODS, INC.
- 2nd Place **Queso Fresco**  
KARON DAIRIES
- 3rd Place **Shepherds Blends**  
CARR VALLEY CHEESE

#### GF: Flavor added - spices, herbs, seasonings, fruits — All Milks

- 1st Place **Cotija Chile**  
KARON DAIRIES
- 2nd Place **Panela Chile**  
KARON DAIRIES
- 3rd Place **Queso Blanco w/ Chiles & Epazote**  
MOZZARELLA COMPANY

### H. ITALIAN TYPE CHEESE

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#### HP: Pasta Filata Types, Provolone, Caciocavallo — All Milks

- 1st Place NO AWARD
- 2nd Place NO AWARD
- 3rd Place **Caciocavallo**  
MOZZARELLA COMPANY

#### HA: Grating Types, Reggiano, Sardo, domestic Parmesan, All Milks, Romano Made from Cow's and Goat's Milk Only

- 1st Place NO AWARD
- 2nd Place **Parvegiano**  
BELGIOIOSO

#### HM: Mozzarella Types, Brick and Scamorza — All Milks

- 1st Place **Farmers Rope**  
CRAVE BROTHERS FARMSTEAD CHEESE
- 2nd Place **Part Skim Scamorza**  
F CAPIELLO DAIRY PRODUCTS, INC.
- 2nd Place **String Cheese**  
SIERRA CHEESE MANUFACTURING, INC.
- 3rd Place **Whole Milk Mozzarella**  
F CAPIELLO DAIRY PRODUCTS, INC.

**HY: Fresh Mozzarella Types, Ovalini, Bocconcini, Ciliegine Sizes — All Milks**

- 1st Place **Ovoline**  
CALABRO CHEESE CORP.
- 2nd Place **Fresh Mozzarella**  
BELGIOIOSO CHEESE, INC.
- 3rd Place **Mozzarella**  
MOZZARELLA COMPANY

**I. FETA CHEESE**

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**IC: Cow's Milk**

- 1st Place NO AWARD
- 2nd Place **Feta Medium HB**  
LACTALIS USA TURLOCK
- 3rd Place **Feta**  
SPRING HILL JERSEY CHEESE

**IG: Goat's Milk**

- 1st Place **Feta**  
CARR VALLEY CHEESE
- 2nd Place **Vermont Goat's Milk Feta**  
VERMONT BUTTER AND CHEESE CO.
- 3rd Place **Feta**  
HARLEY FARMS, INC.

**IS: Sheep's Milk**

- 1st Place NO AWARD
- 2nd Place **Feta**  
OLD CHATHAM SHEEPHERDING CO.

**IF: Flavor added - spices, herbs, seasonings, fruits — All Milks**

- 1st Place **Danesborg Olive Feta**  
AGROPUR FINE CHEESE DIVISION
- 2nd Place **Feta Tomato/Basil**  
LACTALIS USA TURLOCK
- 3rd Place **Feta**  
LA MOUTONNIERE, INC.

**J. LOW FAT/LOW SALT CHEESE**

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**JC: Open Category — All Milks**

- 1st Place **Empereur Light**  
LE CHOIX DU FORMAGER
- 2nd Place **Reduced Fat Havarti**  
ROTH KASE USA, LTD.
- 3rd Place **Vermont Fromage Blanc**  
VERMONT BUTTER & CHEESE COMPANY

**JF: Flavor added - spices, herbs, seasonings, fruits — All Milks**

- 1st Place NO AWARD
- 2nd Place NO AWARD
- 3rd Place **Fiesta Pepper Yogurt Cheese**  
MAPLELEAF CHEESE COMPANY CO-OP

**K. FLAVORED CHEESES**

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Entries are limited to cheeses NOT listed in categories B-E-G-I-J-N-O-P-R-S. Cheeses in this category include but are not limited to: Flavored Monterey Jack, Cream Cheese, Cottage Cheese, Cheeses with edible flowers, Cultured Cheese Products.

**KC: Open Category, Cow's Milk**

- 1st Place **Tiramisu Mascarpone**  
BELGIOIOSO CHEESE, INC.
- 2nd Place **Scamorza with Butter**  
SIERRA CHEESE COMPANY
- 2nd Place **Garlic Gouda**  
TAYLOR FARM
- 3rd Place **Sharon Hollow**  
ZINGERMAN'S CREAMERY
- 3rd Place **Sublimity Herb de Provence**  
OREGON GOURMET CHEESE
- 3rd Place **McCadam Pepper Jack**  
MCCADAM CHEESE CO

**KG: Open Category, Goat's Milk**

- 1st Place **Herb Chevre**  
CYPRESS GROVE CHEVRE
- 2nd Place **Veloutin SW Red Pepper**  
FROMAGERIE TOURNEVENT
- 3rd Place **Monet**  
HARLEY FARMS, INC.

**KS: Open Category, Sheep's Milk**

- 1st Place NO AWARDS
- 2nd Place NO AWARDS
- 3rd Place **Herb**  
EVERONA DAIRY

**L. SMOKED CHEESES**

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**LC: Open Category, Cow's Milk**

- 1st Place **Smoked Braid Mozzarella**  
F CAPRIELLO DAIRY PRODUCTS
- 2nd Place **Applewood Cheddar**  
CARR VALLEY CHEESE
- 2nd Place **Smoked Mozzarella**  
BELFIORE CHEESE COMPANY
- 3rd Place **Maple Smoked Gouda**  
TAYLOR FARM

**LG: Open Category, Goat's Milk**

- 1st Place **Smoked Capri**  
WESTFIELD FARM, INC.
- 2nd Place **Smoked Chevre**  
HAYSTACK MOUNTAIN GOAT DAIRY

**LS: Open Category, Sheep's Milk**

- 1st Place NO AWARD
- 2nd Place **Auriche**  
CARR VALLEY CHEESE

## M. FARMSTEAD CHEESES

Limited to cheeses made 100% of milk from a cheesemaker's own herd or flock.

### MC: Open Category, Cow's Milk

- 1st Place **Bandage Wrap Cheddar**  
FISCALINI CHEESE
- 2nd Place **Tarentaise**  
THISTLE HILL CHEESE
- 3rd Place **Pleasant Ridge Reserve**  
UPLANDS CHEESE, INC.

### MG: Open Category, Goat's Milk

- 1st Place **Harvest Cheese**  
HILLMAN FARM
- 2nd Place **Lumiere**  
SWEET GRASS DAIRY
- 3rd Place **Basket Molded Chevre**  
PURE LUCK DAIRY

### MS: Open Category, Sheep's Milk

- 1st Place **Weston Wheel**  
WOODCOCK FARM
- 2nd Place **Old Wick Shepherd**  
FARMERSVILLE CHEESES, LLC
- 2nd Place **San Andreas**  
BELLWETHER FARMS
- 3rd Place **Baby Cedar**  
LOVETREE FARMSTEAD CHEESE

## N. FRESH GOAT'S MILK CHEESES

### NO: Open Category

- 1st Place **Chevre**  
REDWOOD HILL FARM GOAT DAIRY
- 1st Place **Fresh Chevre**  
SWEET GRASS DAIRY
- 2nd Place **Chevre**  
STICKNEY HILL DAIRY
- 2nd Place **Big Island Goat Cheese**  
HAWAII ISLAND GOAT DAIRY
- 3rd Place **Pure Luck's Fresh Chevre**  
PURE LUCK DAIRY

### NF: Flavor added — spices, herbs, seasonings, fruits

- 1st Place **Chocolate Capri**  
WESTFIELD FARMS, INC.
- 2nd Place **Purple Haze**  
CYPRESS GROVE CHEVRE
- 3rd Place **Fresh Chive Chevre**  
PURE LUCK DAIRY
- 3rd Place **Chipotle Chevre**  
PURE LUCK DAIRY

## O. FRESH SHEEP'S MILK CHEESES

### OO: Open Category

- 1st Place NO AWARD
- 2nd Place **Marisa**  
CARR VALLEY CHEESE
- 3rd Place **Artesian Spring**  
LOVETREE FARMSTEAD CHEESE

### OF: Flavor added — spices, herbs, seasonings, fruits

NO ENTRIES

## P. MARINATED CHEESES

### PC: Open Category — Cow's Milk

- 1st Place **Cappiello Marinated Braided Mozzarella**  
F CAPIELLO DAIRY PRODUCTS, INC.
- 2nd Place **Tomato/Basil Braided Mozzarella**  
F CAPIELLO DAIRY PRODUCTS, INC.
- 3rd Place **Mediterranean Salad**  
CANTARE FOODS

### PG: Goat's Milk

- 1st Place **Basil Chevre and Oil**  
APPLETON CREAMERY
- 2nd Place **Banon**  
CAPRIOLE

### PS: Sheep's Milk

- 1st Place **Gran Canaria**  
CARR VALLEY CHEESE

### PF: Flavor added — spices, herbs, seasonings, fruits — All Milks

- 1st Place NO AWARD
- 2nd Place **Chevre De Provence**  
FROMAGERIE BELLE CHEVRE

## Q. CULTURED CHEESE PRODUCTS

Limited to Plain Yogurt, Crème Fraiche, Fromage Blanc, Quark, Kefir, Labne. All cultured products with flavorings belonging in Category "K". Cultured products made with added oil belonging in Category "P".

### QC: Cultured Cow's Milk

- 1st Place **Crème Fraiche**  
BELLWETHER FARMS
- 2nd Place **Crème Fraiche**  
MOZZARELLA COMPANY
- 3rd Place **Crème Fraiche**  
SPRING HILL JERSEY CHEESE

### QG: Cultured Goat's Milk

- 1st Place **Fromage Blanc**  
HARLEY FARMS, INC.
- 2nd Place **Yogurt**  
REDWOOD HILL FARM GOAT DAIRY
- 3rd Place **Fromage Blanc**  
FROMAGERIE BELLE CHEVRE

### QS: Cultured Sheep's Milk

- 1st Place NO AWARD
- 2nd Place **Organic Sheep Yogurt**  
WILLOW HILL FARM
- 3rd Place **Sheep's Milk Yogurt**  
OLD CHATHAM SHEEPHERDING COMPANY

## R. BUTTERS

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

### RC: Cow's Milk

- 1st Place **Vermont Cultured Butter Lightly Salted**  
VERMONT BUTTER & CHEESE CO.
- 2nd Place **Vermont Cultured Butter Unsalted**  
VERMONT BUTTER & CHEESE CO.
- 3rd Place **Cabot Unsalted Butter**  
CABOT CREAMERY COOPERATIVE

### RG: Goat's Milk

- 1st Place NO AWARDS
- 2nd Place NO AWARDS
- 3rd Place **Goat Butter**  
FROMAGERIE TOURNEVENT

### RS: Sheep's Milk

NO ENTRIES

### RF: Flavor added — spices, herbs, seasonings, fruits — All Milks

NO ENTRIES

## S. CHEESE SPREADS

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Cold pack, Cheddar based, Cream Cheese and Yogurt based spreads and dips.

### SC: Cow's Milk

- 1st Place **Gina Marie**  
SIERRA NEVADA CHEESE CO.
- 2nd Place **Oregon Blue Veined Spread**  
ROGUE CREAMERY
- 3rd Place **Brie and Blue Spread**  
ROTH KASE USA, LTD.

### SG: Goat's Milk

- 1st Place NO AWARD
- 2nd Place **Garlic Fromage**  
CYPRESS GROVE CHEVRE

### SS: Sheep's Milk

NO ENTRIES

### SF: Flavor added — spices, herbs, seasonings, fruits — All Milks

- 1st Place NO AWARD
- 2nd Place **Pesto Dried Tomato Cheese Torta**  
RISING SUN FARMS
- 3rd Place **Key Lime Cheese Torta**  
RISING SUN FARMS

## T. ACED SHEEP'S MILK CHEESES

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Caciotta, Romano, Manchego, Table Cheeses, etc.

### TO: Open Category

- 1st Place NO AWARD
- 2nd Place **Vermont Shepherd**  
VERMONT SHEPHERD
- 3rd Place **Big Holmes**  
LOVETREE FARMSTEAD CHEESE

## U. ACED GOAT'S MILK CHEESES

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Taupineres, Rinded Logs and Pyramid Types, etc.

### UG: Open Category

- 1st Place **Hilltown Wheel**  
HILLMAN FARM
- 2nd Place **River Bend Goat**  
CARR VALLEY CHEESE
- 3rd Place **Mt. McKinley**  
CYPRESS GROVE CHEVRE

## V. WASHED RIND CHEESES

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Liederkrantz, Limberger, Brick Types and Styles, etc. Cheeses with a rind or crust washed in salted brine, whey, beer, wine or other alcohol, grape lees that exhibit an obvious smeared or sticky rind and/or crust.

**Exempt:** All washed curd cheeses.

### VC: Cow's Milk

- 1st Place **Red Hawk**  
COWGIRL CREAMERY
- 2nd Place **Livewater Tuma**  
WESTMINSTER DAIRY AT LIVEWATER FARM
- 3rd Place **Brother Laurent**  
GREEN MOUNTAIN BLUE CHEESE

### VG: Goat's Milk

- 1st Place **Chevrochon**  
LE CHOIX DU FROMAGER

### VS: Sheep's Milk

- 1st Place **River Bend Sheep**  
CARR VALLEY CHEESE



# MEET THE JUDGES

## JUDGING CHAIR

John Greeley was born on the Isle of Jersey (home of the Jersey Cow breed) and came to America when very young. He was educated at UMass Amherst, Massachusetts and says that his career choice of professional radio announcer slowly ended when he first tasted real hand made cheese. For ten years, he operated the Cheese Division of John Dewar Meat Company, and in 1990 became founder and president of Sheila Marie Imports Ltd. John has degrees in cheese grading from University of Wisconsin at Madison and in cheesemaking from Washington State University at Pullman. He has been an ACS board member for 12 years, chairman of the Judging Committee for 8 years, and is currently chair the Judging Practices and Procedures Committee. He co-chaired the ACS Annual Conferences in 1996 and 1999. He resides in Boston with my wife and twin boys.

## JUDGES

**Judy Creighton** is a longtime cheese aficionado and educator. For 25 years she was the proprietor of one of San Francisco's oldest specialty cheese shops which also included a bakery, café and wine shop. With her experiences in cheese buying, extensive travel and teaching, she brings a wide perspective to the enjoyment of fine cheese. Currently she offers consumer cheese classes and tasting events for retail, corporate and private events through her new business endeavor JUDY CREIGHTON TASTINGS.

**William Briwa** has been a chef instructor at the Culinary Institute of America since 1996 and has developed a number of successful programs on the subject of cheese. From 1997-98 Chef Briwa served as executive chef of the Wine Spectator Greystone. He has also been an instructor for the Napa Valley Community College since 1991 where he helped develop the curriculum for the Culinary Arts Certificate Program. He currently serves on the advisory committee for this program. A 1980 graduate of The Culinary Institute of America, Chef Briwa has worked in a variety of culinary positions in Northern California, including Domaine Chandon and Thomas Keller's French Laundry, both in Yountville. He operated his own Napa Valley restaurant from 1982 through 1987. Briwa has served on the board of the local farmers for three years and continues to write a weekly article in support of the market. Chef Briwa hails originally from the East coast but has been a full time resident of the Napa Valley since 1980.

**George F. W. Haenlein, D. Sc., Ph.D.** is Professor Emeritus in the Department of Animal & Food Sciences at the University of Delaware, Newark, DE. He is a recognized expert in goat and sheep milk cheeses. His practical dairy education began with making Emmental cheese in Switzerland in 1950 and continued with goat cheese making from his own Saanen dairy goat herd in the USA from 1975 – 1990. He grew up on a small dairy farm in Germany, earned a D.Sc. degree in Animal Nutrition from the University of Hohenheim-Stuttgart, Germany; emigrated to the USA in 1953; worked as herdsman on a large Guernsey farm for 3 years; was naturalized and joined the University of Delaware faculty in 1957. In 1966 he went to the University of Wisconsin temporarily and earned a Ph.D. degree in Dairy Science with a minor in Biochemistry. In addition to teaching dairy science courses and doing research at the University of Delaware for 42 years, he also was responsible for the University of Delaware dairy herd and for the Delaware Dairy Extension program including supervising the Delaware DHIA, training FFA and 4-H dairy judging teams and presenting cheese seminars. He has judged the national cheese contest in France in 2000, in Romania from 1996-98, and at the American Cheese Society Annual Meetings since 1985, besides the United States Championship Cheese Contest in 2001. He has authored more than 115 research publications and several hundred popular papers in trade magazines. He also authored the *Extension Goat Handbook*, published by USDA, and the *Nutrient Requirements of Goats*, published by the National Research Council. He is a member of many professional organizations including board member of the International Goat Association, American Dairy Goat Association Research Foundation, American Cheese Society, Dairy Council, the International Journal of Animal Science, honorary editor-in-chief of the Small Ruminant Research journal, fellow of the American Association for the Advancement of Science, life member of the American Dairy Shrine, the American Guernsey

Association and charter member of the Smithsonian Associates. He also has worked in several foreign developing countries on dairy improvement projects.

**Laura Werlin** is passionate about American cheese, having written two books on the subject. Her first, *The New American Cheese*, won a prestigious IACP cookbook award for best American cookbook. Her recently published *The All American Cheese and Wine Book* (Stewart, Tabori & Chang) is the first book of its kind to focus entirely on pairing American cheese with American wine. In addition, the book features 50 cheesemaker and winemaker profiles, 50 recipes for entertaining with cheese, and comprehensive information about cheese and about wine. Werlin has appeared on Martha Stewart Living Television, *Cooking Live!* and *Sara's Secrets*, with Sara Moulton on the Television Food Network, San Francisco KRON-TV's "Bay Café," and numerous local television and radio segments from coast to coast. She also writes for national magazines, including *Cooking Light*, *Fine Cooking*, *Saveur*, *Cooking Pleasures*, *Country Living*, *Self Magazine*, and *San Francisco Magazine*. She also writes a syndicated bi-weekly cheese column for the *Contra Costa Times* newspaper in the San Francisco Bay Area. Prior to foodwriting, Werlin spent sixteen years working in television news in the nation's fourth largest television market, San Francisco. Werlin is on the board of the American Cheese Society and is an active member of the International Association of Culinary Professionals, Women Chefs & Restaurateurs, the James Beard Foundation, the San Francisco Professional Food Society, and the American Institute of Wine and Food.

**Mary Booth** began working with Specialty Food products over 20 years ago. Following years of studying in France, her interest in wine and cheese merged with her professional life. She was involved with a major wine distribution company in the Southeast United States for several years before joining Whole Foods Market. She has over 6 years as a regional leader with the company. Currently she is the Southwest Regional Coordinator responsible for the cheese, wine, coffee and charcuterie programs.



## ENTERING CHEESE COMPANIES

### Agropur, Fine Cheese Division

6500 Henri-Bourassa, Est  
Montreal, QC H1G 5W9 Canada  
Ph: 514-321-6100 Fx: 514-327-7696  
E-mail: anne.fournier@agropur.ca  
Cheesemaker: Jacques Loranger

### Appleton Creamery

780 Gurney Town Road  
Appleton, ME 04862  
Ph: 207-785-4431  
E-mail:  
caitlin@appletoncreamery.com  
Cheesemaker: Caitlin Hunter

### Belfiore Cheese Company

2031-A Second Street  
Berkeley, CA 94710  
Ph: 510-540-5500  
Fx: 510-540-5594  
Cheesemaker: Richard Machado

### BelGioioso Cheese Inc.

5810 County Road NN  
Denmark, WI 54208  
Ph: 920-863-2123  
Fx: 920-863-8791  
E-mail: jamier@belgioioso.com  
Cheesemakers: Mauro Rozz,  
Gianni Toffolon

### Bellwether Farms

9999 Valley Ford Road  
Petaluma, CA 94952  
Ph: 707-763-0993  
Fx: 707-763-2443  
E-mail: bfcheese@pacbell.net  
Cheesemaker: Liam Callahan

### Berkshire Blue Cheesemakers/ South Mountain Products

Box 2021  
Lenox, MA 01240  
Ph: 413-528-9529  
Fx: 413-528-9529  
Cheesemaker: Michael Miller

### Bingham Hill Cheese Company

1716 Heath Parkway  
Fort Collins, CO 80524  
Ph: 970-472-0702  
Fx: 970-472-0622  
E-mail: tom@binghamhill.com  
Cheesemaker: Tom Johnson

### Cabot Creamery Cooperative

One Home Farm Way  
Montpelier, VT 05602  
Ph: 802-371-1260  
Fx: 802-371-1200  
E-mail: jdavis@cabotcheese.com  
Cheesemakers: Carrie Fischer, Carl  
Smith, Rocio Clark, Ken Hall, Fred  
Hart, Marcel Grave, Scott Bolio, Jerry  
Coobeth, Len Diav, Nicholas Gravel,  
Chris Pearl and Oscar Woods

### Calabro Cheese Corp.

580 Coe Avenue  
East Haven, CT 06512  
Ph: 203-469-1311  
Fx: 203-469-6929  
E-mail: frank@calabrocheese.com  
Cheesemaker: Frank Angeloni

### Cantare Foods

5027 Heintz Street  
Baldwin Park, CA 91706  
Ph: 626-337-8154  
Fx: 626-337-9354  
E-mail: tuttolatte@mindspring.com  
Cheesemaker: Mimmo Bruno

### Capricious Cheese

7333 Humboldt Hill Road  
Eureka, CA 95503  
Ph: 707-442-3209  
Fx: 707-442-3209  
E-mail: mytime@northcoast.com  
Cheesemaker: Ginger Olsen

### Capriole

10329 New Cut Road  
Greenville, IN 47124  
Ph: 812-925-9408  
Fx: 812-923-3901  
E-mail: judygoat@aol.com  
Cheesemaker: Kate Schad

### Carr Valley Cheese

S 3797 County Hwy. G  
La Valle, WI 53941  
Ph: 608-986-2781  
Fx: 608-986-2906  
E-mail: sid@carrvalleycheese.com  
Cheesemaker: Sid Cook

### Cato Corner Farm

178 Cato Corner Road  
Colchester, CT 06415  
Ph: 860-537-3884  
Fx: 860-537-9470  
E-mail:  
catocornerfarm@mindspring.com  
Cheesemaker: Mark Gillman

### CC's Jersey Crème

N7082 330th St.  
Spring Valley, WI 54767  
Ph: 715-778-5044  
Fx: 715-778-5032  
E-mail: ccjersey@svtel.net  
Cheesemaker: Leroy Clark

### Chase Hill Farm

74 Chase Hill Road  
Warwick, MA 01378  
Ph: 978-544-6327  
E-mail: chasehillfarm@yahoo.com  
Cheesemaker: Jeannette Fellows

### Chef John Folse's Bittersweet Plantation Dairy

2517 S. Philippe Avenue Attn: Michaela  
Gonzales, LA 70737  
Ph: 225-644-6000  
Fx: 225-644-1295  
E-mail: folse@jfolse.com  
Cheesemaker: Chef John Folse

### Coach Dairy Goat Farm

105 Mill Hill Road  
Pine Plains, NY 12567  
Ph: 518-398-5325  
Fx: 518-398-5329  
E-mail: coachfarms@taconic.net  
Cheesemaker: Rose Parsons

### Cowgirl Creamery

P.O. Box 594  
Pt. Reyes, CA 94956  
Ph: 415-663-9335  
Fx: 415-663-9335  
E-mail: cowgirls@svn.net  
Cheesemaker: Sue Conley

### Crave Brothers Farmstead Cheese

W11555 Torpy Road  
Waterloo, WI 53594  
Ph: 920-478-4887  
Fx: 920-478-4888  
E-mail: debbie@cravecheese.com  
Cheesemakers: Kurt Premo,  
James Purcell

### Cypress Grove Chevre

4608 Dows Prairie Road  
McKinleyville, CA 95519  
Ph: 707-839-3168  
Fx: 707-839-2322  
E-mail: cypgrove@aol.com  
Cheesemaker: Mary Keehn

### DCI Cheese Co. – Balderson, Black Diamond, Black River, Great Midwest and Salemville

P.O. Box 106  
Mayville, WI 53050  
Ph: 920-387-5740  
Fx: 920-387-2194  
E-mail: lhook@dcicheese.com  
Cheesemakers: Rajean Galipeau, Gary  
Humboldt and Lavern Miller

### Deutsch Kase Haus

11275 W. 250 N.  
Middlebury, IN 46540  
Ph: 574-825-9511  
Fx: 574-825-1102  
E-mail: dougweldy@kasehaus.com  
Cheesemakers: Ryan Weldy,  
Larry Roberts

### Everona Dairy

23246 Clarks Mountain Road  
Rapidan, VA 22733  
Ph: 540-854-4159  
Fx: 540-854-6443  
E-mail: pelliott@ns.gemlink.com  
Cheesemakers: Pat Elliott,  
Val Waldenburger

### F. Cappiello Dairy Products, Inc.

115 Van Guysling Avenue  
Schenectady, NY 12305  
Ph: 518-374-5064  
Fx: 518-374-4015  
E-mail: jappiello@mybizz.net  
Cheesemakers: Rudy Campos,  
Paul Torres

### Fagundes Old World Cheese

8700 Fargo Avenue  
Hanford, CA 93230  
Ph: 559-582-2000  
Fx: 559-582-0683  
Cheesemaker: John Fagundes, Jr.

### Faribault Dairy Company

222 NE 3rd Street  
Faribault, MN 55021  
Ph: 507-334-5260  
Fx: 507-332-9011  
E-mail: jeff.jirik@amablu.com  
Cheesemaker: Jeff Jirik

### Farmersville Cheeses LLC

P.O. Box 502  
Oldwick, NJ 08858  
Ph: 908-832-0700  
Fx: 908-832-7333  
E-mail: pecorino1@earthlink.net  
Cheesemaker: Eran Wajswol

### FireFly Farms

1363 Brenneman Road  
Bittering, MD 21522  
Ph: 301-245-4630  
Fx: 586-283-6202  
E-mail: mike@firerlyfarms.com  
Cheesemakers: Mike Koch,  
Pablo Solanet

### Fiscalini Cheese Co.

7206 Kiernan Avenue  
Modesto, CA 95358  
Ph: 209-545-6844  
Fx: 209-545-6888  
E-mail: john@fiscalinifarms.com  
Cheesemakers: Mariano Gonzalez,  
Tom Putler

### Fromage Cote

1380 Bay-Lassac  
Boucherville, Quebec J4B 7G4  
Canada  
Ph: 450-449-5000  
Fx: 450-449-3200  
E-mail:  
drleduc@groupe-fromagecote.com  
Cheesemaker: Daniel R. Leduc

### Fromagerie Belle Chevre

26910 Bethel Road  
Huntsville, AL 35801  
Ph: 256-423-2238  
Fx: 256-423-2238  
Cheesemaker: Liz Parnell

### Fromagerie Perron

156 Avenue Albert Perron  
St.-Prime, Quebec G8S 1L4  
Canada  
Ph: 418-251-3164  
Fx: 418-251-3181  
E-mail: sylvie.beaudoin@  
fromagerieperron.com  
Cheesemaker: Patrice Croteau

### Fromagerie Tournevent

7004 Hince  
Chesterfield, Quebec G0P 1J0  
Ph: 819-382-2208  
Fx: 819-382-2072  
E-mail: jeggena@interlinx.qc.ca  
Cheesemaker: Louise Lefebvre

### Grafton Village Cheese Co., LLC

P.O. Box 87  
Grafton, VT 05146  
Ph: 802-843-2221  
Fx: 802-843-2210  
E-mail: cheese@sover.net  
Cheesemaker: Rick Woods

### Great Hill Dairy, Inc.

160 Delano Road  
Marion, MA 02738  
Ph: 508-748-2208  
Fx: 508-748-2282  
Cheesemaker: David Frisone

### Green Mountain Blue Cheese

2183 Gore Road  
Highgate Center, VT 05459  
Ph: 802-868-4193  
Fx: 802-868-5941  
E-mail: bchrffarm@together.net  
Cheesemaker: Dawn Morin-Boucher

**Harley Farms, Inc.**

P.O. Box 173  
Pescadero, CA 94060  
Ph: 650-879-0480  
Fx: 650-879-9161  
E-mail: harleyfarms@earthlink.net  
Cheesemaker: Dee Harley

**Hawaii Island Goat Dairy**

P.O. Box 1315  
Honokaa, HI 96727  
Ph: 808-775-9787  
Fx: 808-775-9787  
E-mail: higoat@verizon.net  
Cheesemakers: Dick & Heather Threlfall

**Haystack Mountain Goat Dairy**

5239 Niwot Road  
Niwot, CO 80503  
Ph: 303-581-9948  
Fx: 303-516-1041  
Cheesemaker: Jim Schott

**Hillman Farm**

305 Wilson Hill Road  
Colrain, MA 01340  
Ph: 413-624-3646  
E-mail: ayothill@mdata.com  
Cheesemaker: Carolyn Hillman

**Joseph Gallo Farms**

P.O. Box 775 10561 West Highway 140  
Atwater, CA 95301  
Ph: 209-394-7984  
Fx: 209-394-3078  
E-mail: kgibson@josephfarms.com  
Cheesemaker: Gene Goetsch

**Karoun Dairies, Inc.**

9027 Glenoaks Blvd.  
Sun Valley, CA 91352  
Ph: 818-767-7000  
Fx: 818-767-7024  
E-mail: contact@carouncheese.com  
Cheesemaker: Jaime Graca

**La Moutonniere Inc.**

3690 Rg 3  
Ste.-Helene-de-Chester, Quebec G0P  
1H0, Canada  
Ph: 819-382-2300  
Fx: 819-382-2023  
E-mail: fromagerie@  
lamoutonniere.com  
Cheesemaker: Lucille Giroux

**Lactalis USA - Turlock**

1400 West Main Street  
Turlock, CA 95380  
Ph: 209-667-4505  
Fx: 209-667-4509  
E-mail: lbass@sorrentolactalis.com  
Cheesemaker: Lenny Bass, Jr.

**Le Choix du Fromager**

4617, des Grandes Prairies  
St. Leonard, Quebec H1R 1A5 Canada  
Ph: 514-328-2207  
Fx: 514-321-5276  
E-mail: dallard@choixdufromager.com  
Cheesemakers: Abbaye St.-Benoit,  
Fritz Kaiser, Eco-Delices and Al Page

**Le Fromage Au Village**

45, Notre-Dame Ouest  
Lorrainville, Quebec JoZ 2RO Canada  
Ph: 819-625-2255  
Fx: 819-625-2479  
E-mail: ferme.village@sympatico.ca  
Cheesemaker: Helene Lessard

**Leelanau Cheese Co.**

10844 E. Revold Road  
Suttons Bay, MI 49682  
Ph: 231-271-2600  
Fx: 231-271-2601  
Cheesemakers: John Hoyt,  
Dave Schroeder

**Lighthouse Blue Cheese**

125 S. 2nd Avenue  
Sandpoint, ID 83840  
Ph: 208-263-0561  
Fx: 208-263-1259  
E-mail: rstuart@lighthouse.com  
Cheesemaker: Ralph Stuart

**Loleta Cheese Co. Inc.**

P.O. Box 607 252 Loleta Drive  
Loleta, CA 95551  
Ph: 707-733-1871  
Fx: 707-733-1872  
E-mail: bob@loletacheese.com  
Cheesemaker: Robert E. Laffranchi

**Lovetree Farmstead Cheese**

12413 County Road Z  
Grantsburg, WI 54840  
Ph: 715-488-2966  
Fx: 715-488-3957  
E-mail: mary@lovetreefarm.com  
Cheesemaker: Mary Falk

**Maple Leaf Cheese Company Co-Op**

N890 Twin Grove Road  
Monroe, WI 53566  
Ph: 608-934-1234  
Fx: 608-934-1235  
E-mail: mapleleaf@tds.net  
Cheesemakers: Jeff Wideman, Shawn  
Thorp Paul, Reigle and Roger Larson

**Marin French Cheese Co.**

7500 Red Hill Road  
Petaluma, CA 94952  
Ph: 707-762-6001  
Fx: 707-762-0430  
E-mail: jim@marinfrenchcheese.com  
Cheesemaker: Team - MFC

**Marshall Farms Natural Cheese**

P.O. Box 11  
Unionville, VA 22567  
Ph: 540-854-6800  
Fx: 540-854-7666  
Cheesemaker: Mike Everhart

**McCadam Cheese Co.**

P.O. Box 900  
Chateaugay, NY 12920  
Ph: 802-371-1260  
Fx: 802-371-1200  
E-mail: jdavis@mccadam.com  
Cheesemakers: Tony Ignaczak,  
Ron Davis

**MouCo Cheese Company**

1401 Duff Drive, #300  
Fort Collins, CO 80524  
Ph: 970-498-0107  
E-mail: moucoveb@mouco.com  
Cheesemaker: Robert R. Poland

**Mozzarella Company**

2944 Elm Street  
Dallas, TX 75226  
Ph: 214-741-4072  
Fx: 214-741-4076  
E-mail: paula@mozzco.com  
Cheesemaker: Paula Lambert

**Mozzarella Fresca**

400 E. Alondra Blvd.  
Gardena, CA 90248  
Ph: 310-515-1481  
Fx: 310-515-1094  
Cheesemaker: Inocencio Vasquez

**Oak Springs Farms, LLC**

8370 Oak Spring Road  
Upperville, VA 20184  
Ph: 540-592-3559  
Fx: 540-592-2897  
E-mail: cheesemanal@aol.com  
Cheesemaker: Allen Bassler

**Oakdale Cheese and Specialties**

10040 Highway 120  
Oakdale, CA 95361  
Ph: 209-848-3139  
Fx: 209-848-1162  
Cheesemaker: Walter Bulk

**Old Chatham Shepherding Company**

155 Shaker Museum Road  
Old Chatham, NY 12136  
Ph: 518-794-7733  
Fx: 518-794-7641  
E-mail: cheese@  
blacksheepcheese.com  
Cheesemaker: Benoit Mallol

**Oregon Gourmet Cheeses**

815 First Avenue East  
Albany, OR 97321  
Ph: 541-928-8888  
Fx: 541-917-3333  
E-mail: oregongourmet@aol.com  
Cheesemaker: Connie Collins

**Organic Valley**

507 West Main Street  
La Farge, WI 54639  
Ph: 608-625-2666  
Fx: 608-625-6206  
E-mail: andrew.wright@  
organicvalley.com  
Cheesemakers: Phil Van Tatenhoeve,  
Jerome Zibrowski and Tom Tollackson

**Park Cheese Co., Inc.**

P.O. Box 1499  
Fond Du Lac, WI 54936  
Ph: 920-923-8484  
Fx: 920-923-8485  
E-mail: ericl@parkcheese.com  
Cheesemaker: Steve Hurd

**Pedrozo Dairy & Cheese Co.**

7713 Road 24  
Orland, CA 95963  
Ph: 530-865-9548  
Fx: 530-865-9548  
E-mail: jpcheese2000@yahoo.com  
Cheesemaker: Jill Pedrozo

**Point Reyes Farmstead Cheese Company**

P.O. Box 9  
Pt. Reyes, CA 94956  
Ph: 800-591-6878  
Fx: 415-663-8881  
E-mail: info@pointreyescheese.com  
Cheesemaker: Monte McIntyre

**Portuguese Cheese Company**

2 Buckingham Street  
Toronto, Ontario M8Y 2W1 Canada  
Ph: 416-259-4349  
Fx: 416-244-8552  
E-mail:  
ademelo@portuguesecheese.com  
Cheesemaker: George Demelo

**Pure Luck**

101 Twin Oaks Trail  
Dripping Springs, TX 78620  
Ph: 512-858-1041  
Fx: 512-858-7021  
E-mail: pureluck@mindspring.com  
Cheesemakers: Sara Bolton and  
Amelia Sweethardt

**Redwood Hill Farm Goat Dairy**

5480 Thomas Road  
Sebastopol, CA 95472  
Ph: 707-823-4790  
Fx: 707-823-6976  
E-mail: rwdhill@sonic.net  
Cheesemakers: Atanas Draganski,  
Jennifer Bice

**Rising Sun Farms**

5126 South Pacific Highway  
Phoenix, OR 97535  
Ph: 541-535-8331  
Fx: 541-535-8350  
E-mail: jenn@risingsunfarms.com  
Cheesemakers: Rising Sun Farms Team

**Rizo-Lopez Foods, Inc.**

P.O. Box 797  
Riverbank, CA 95367  
Ph: 209-869-5232  
Fx: 209-869-5234  
Cheesemakers: Edwin Rizo, Sam Ram

**Roth Kase USA, Ltd.**

657 2nd Street  
Monroe, WI 53566  
Ph: 608-329-7666  
Fx: 608-329-7677  
Cheesemaker: Bruce Workman

**Saputo Cheese, USA, Inc.**

25 Tri-State International Office Centre  
Suite 250  
Lincolnshire, IL 60069  
Ph: 847-267-1100  
Fx: 547-267-1110  
E-mail: lwaters@saputo.com  
Cheesemaker: Saputo Cheese, Inc.

**Sierra Cheese Manufacturing Co., Inc.**

916 So. Santa Fe Avenue  
Compton, CA 90221  
Ph: 310-635-1216  
Fx: 310-639-1096  
E-mail: sierracheese@aol.com  
Cheesemakers: Vince Inga,  
Clemente Russo

**Sierra Nevada Cheese Co.**

6505 County Road 39  
Willows, CA 95988  
Ph: 530-934-8660  
Fx: 530-934-8760  
Cheesemaker: Ben Gregerson

**Spring Hill Jersey Cheese**

4235 Spring Hill Road  
Petaluma, CA 94952  
Ph: 707-762-3446  
E-mail: springhillcheese@yahoo.com  
Cheesemaker: Alex Perez

**Sprout Creek Farm Creamery**

34 Lauer Road  
Poughkeepsie, NY 12603  
Ph: 845-485-9885  
Fx: 845-454-6158  
E-mail: sprcrmkt@netstep.net  
Cheesemaker: Allison Lakin

**Star Hill Dairy**  
2749-01 Ol Church Hill Road  
P.O. Box 2954  
So. Woodstock, VT 05071  
Ph: 802-457-4540  
Fx: 802-457-4541

**Stickney Hill Dairy**  
H310 155th Street  
Kimball, MN 55353  
Ph: 320-398-5360  
Fx: 320-398-5361  
E-mail: bldonnay@meltel.net  
Cheesemaker: Brad Donnay

**Straus Family Creamery**  
5600 Marshall-Petaluma Road  
Petaluma, CA 94952  
Ph: 415-663-5464  
Fx: 415-663-5465  
E-mail: family@strausmilk.com  
Cheesemakers: Albert Straus,  
Bob Laffranchi

**Sweet Grass Dairy**  
19635 U.S. Hwy 19 N  
Thomasville, GA 31792  
Ph: 229-227-0752  
Fx: 229-227-6170  
E-mail: info@sweetgrassdairy.com  
Cheesemakers: Jeremy Little,  
Desiree Wehner

**Sweetwater Valley Farm**  
17988 West Lee Hwy.  
Philadelphia, TN 37846  
Ph: 865-458-9192  
Fx: 865-458-9221  
E-mail: info@sweetwatervalley.com  
Cheesemakers: John Harrison,  
Kent Goforth

**Taylor Farm**  
825 Route 11  
Londonderry, VT 05148  
Ph: 802-824-5690  
Fx: 802-824-5690  
E-mail: taylorfarm@adelphia.net  
Cheesemaker: Johathan Wright

**The Rogue Creamery**  
311 N. Front Street  
Central Point, OR 97502  
Ph: 541-665-1155  
Fx: 541-665-1133  
E-mail: cbryant@mind.net  
Cheesemaker: Cary R. Bryant

**Thistle Hill Farm**  
107 Clifford Road P.O. Box 255  
North Pomfret, VT 05053  
Ph: 802-457-9249  
Fx: 802-457-9349  
E-mail: info@thistlehillfarm.com  
Cheesemaker: John Putnam

**Three Sisters Farmstead Cheese**  
23801 Road 180  
Lindsay, CA 93247  
Ph: 559-562-2132  
Fx: 559-562-9596  
E-mail: serenacheese@hotmail.com  
Cheesemaker: Marisa Hilarides

**Uplands Cheese, Inc.**  
4540 County Road ZZ  
Dodgeville, WI 53533  
Ph: 608-935-3414  
Fx: 608-935-7030  
E-mail: gingrich@mhtc.net  
Cheesemaker: Michael Gingrich

**Vella Cheese Company**  
315 Second Street East  
Sonoma, CA 95496  
Ph: 707-938-3232  
Fx: 707-938-4307  
E-mail: www.vellacheese.com  
Cheesemaker: Vella Cheesemaker's  
Team

**Vermont Butter & Cheese Company**  
P.O. Box 95 Pitman Road  
Websterville, VT 05678  
Ph: 800-884-6287  
Fx: 802-479-3674  
E-mail: Allison@  
vtbutterandcheese.com  
Cheesemaker: Allison Hooper

**Vermont Shepherd**  
875 Patch Road  
Putney, VT 05346  
Ph: 802-387-4473  
Fx: 802-387-2041  
E-mail: vtshepherd@sover.net  
Cheesemakers: David Major,  
Charles Parant

**Westfield Farm, Inc.**  
28 Worcester Road  
Hubbardston, MA 01452  
Ph: 978-925-5110  
Fx: 978-928-5745  
E-mail: stetson@chevre.com  
Cheesemaker: Dave Cass

**Westminster Dairy  
at Livewater Farm**  
1289 Westminster West Road  
Westminster West, VT 05346  
Ph: 802-387-5110  
Fx: 802-387-5110  
E-mail: p.dixon@sover.net  
Cheesemaker: Peter Dixon

**Widmer's Cheese Cellars**  
214 W. Henni Street  
Theresa, WI 53091  
Ph: 920-488-2503  
Fx: 920-488-2130  
E-mail: joew@widmerscheese.com  
Cheesemaker: Joe Widmer

**Willow Hill Farm**  
313 Hardscrabble Road  
Milton, VT 05468  
Ph: 802-893-2963  
E-mail: wsmart@together.net  
Cheesemaker: Willow Smart

**Winchester Cheese Co.**  
32605 Holland Road  
Winchester, CA 92596  
Ph: 909-926-4239  
Fx: 909-926-3349  
E-mail: sales@winchestercheese.com  
Cheesemakers: Valerie & David  
Thomas

**Woodcock Farm**  
P.O. Box 21  
Weston, VT 05161  
Ph: 802-824-6135  
E-mail: mgfisho2@sover.net  
Cheesemaker: Gari Fischer

**Zingerman's Creamery**  
17500 Sharon Valley Road  
Manchester, MI 48158  
Ph: 734-665-1901  
Fx: 734-769-1235  
E-mail: dave@  
zingermanscreamery.com  
Cheesemaker: John Loomis

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