



UNITED STATES CHAMPIONSHIP CHEESE CONTEST

2015 | WINNERS, SCORES, HIGHLIGHTS

**MARCH 17-19
WISCONSIN CENTER | MILWAUKEE, WI**

Presented by the CHEESE REPORTER
and the WISCONSIN CHEESE MAKERS ASSOCIATION



A GRAND EVENT

With an excellent team of judges, and generous industry assistance, the largest-ever U.S. Championship Cheese Contest ran smoothly under sunny skies in Milwaukee, WI.

On March 17, 18 and 19, the 1,892 entries in the competition (up 11 percent!) were examined, sniffed and tasted by 32 cheese, butter and yogurt experts from 19 states. Winners emerged in 81 cheeses classes, two butter classes and six yogurt categories.

The huge Wisconsin Center in downtown Milwaukee provided perfect logistics to efficiently place carefully-handled entries before the judges and our B-Team volunteers from across the U.S., led by Brian Eggebrecht at Welcome Dairy, allowed the judges to focus solely on the art of evaluation.

Special thanks to KJ Burrington, Dairy Ingredient Applications Coordinator at Center for Dairy Research, and Aileen Kacvinsky, DuPont Nutrition & Health, for helping develop our new yogurt categories, build the judging criteria, and finally tasting and scoring 84 entries in the debut year for yogurts and cultured products.

Our Chief Judge of 11 years, Robert Aschebrock, told the judges that this was his final Contest. Bob counts more than 20 years with our Contest as judge, Assistant Chief and then Chief, and even in retirement he graciously plans to continue to volunteer for the event. On behalf of a national industry – thank you, Bob, for thousands of hours of service and smiles.

On March 19, the judges pared the Gold Medal cheeses to 16 finalists. At the Hyatt Regency, Milwaukee cheese enthusiasts purchased a ticket to taste contest cheeses and watch the selection of the U.S. Champion Cheese. Every penny of this ticket price was given to Hunger Task Force, Milwaukee's family feeding organization.

In the end, the beautiful Swiss wheel produced by Guggisberg Cheese in Millersburg, Ohio, rose to the top.

WCMA hosts the Championship Cheese Contest for the betterment of this great industry. Your ideas and feedback build this event. Please contact us.

Thank you,

John Umhoefer
WCMA Executive Director

WINNING RESULTS

2015 U.S. Champion

Team Guggisberg
Guggisberg Cheese,
Millersburg, Ohio
Swiss Wheel
Championship Round
Score: 98.496

2015 First Runner-Up

Randy Pitman
Mill Creek Cheese
Arena, WI
Brick
Championship Round
Score: 98.389

2015 Second Runner-Up

Kiel Production Team
Land O'Lakes
Kiel, WI
Medium Cheddar
Championship Round
Score: 98.337

2015 CONTEST JUDGES

TOP ROW: John Jaeggi, Wisconsin Center for Dairy Research (CDR); Greg Anderson, Pace Dairy; Craig Gile, Cabot Creamery Cooperative; Dan Konz, Dairy Concepts

SECOND ROW FROM TOP: Ken Neumeier, Wisconsin Aging & Grading; Virgil Metzger, Cheese & Dairy Consultant; Jill Allen, Tillamook County Creamery Association; Mark Johnson, CDR; Eric Vorpahl, Grassland Dairy Products

THIRD ROW FROM TOP: Dean Sommer, CDR; Jeff Broadbent, Utah State University; Terry Lensmire, Agropur Inc; Neville McNaughton, CheezSorce

FOURTH ROW FROM TOP: John McGregor, Clemson University; Charles White, H. Randolph Inc.; Charles Lindberg, New York State Department of Agriculture; Doug Anker, Consultant

FIFTH ROW FROM BOTTOM: Dr. Robert Bradley, Univ. of WI Department of Food Science; Christoph Megevand, Arthur Schuman; Todd Druhot, Gourmet Foods International; Cathy Strange, Whole Foods Market

FOURTH ROW FROM BOTTOM: Marc Bates, Bates Consulting; Lloyd Metzger, South Dakota State University; Nial Yager, Washington State University; Larry Bell, LBell Consulting

THIRD ROW FROM BOTTOM: David Satterness, Chr. Hansen, Inc., Kate Bond, a student at Clemson University; Chief Judge Emeritus Bill Schlinsog; Glenn Hatcher, Pacific Cheese; Dr. Richard Dargan, Dargan Dairy Solutions

SECOND ROW FROM BOTTOM: Chief Judge Robert Aschebrock

BOTTOM ROW: Assistant Chief Judge Jim Mueller, Mueller Consulting; Dr. Kerry Kaylegian, Penn State University; Assistant Chief Judge Stan Dietsche, Oshkosh Cheese Sales & Storage; Assistant Chief Judge Sandy Toney, Masters Gallery Foods; Assistant Chief Judge Tim Czmowski, Agropur, Inc.





CLASS 1: CHEDDAR, MILD (0 TO 3 MONTHS)

Natural, unflavored, rindless, cow's milk cheddar aged 1 to 90 days. Made between December 6, 2014 & March 5, 2015.

BEST OF CLASS

**Mark Frederixon, AMPI-Blair, Blair, WI
Mild Cheddar.....99.7**

SECOND AWARD

**James Hayden, James Smullin, Dave
Bunnell, Kasie Cota, Glanbia Foods
Blackfoot, Blackfoot, ID Mild White Cheddar99.4**

THIRD AWARD

**Terry Lensmire, Agropur, Weyauwega, WI
Cheddar cheese, cut from 640.....99.35**

David Lindgren, Lynn Dairy, Inc.,
Granton, WI Mild Cheddar.....99.25

Cheddar Room Team, Cabot Creamery
Cooperative, Cabot, VT Cheddar,
Vermont Mild.....99.25

Cheddar Room Team, Cabot Creamery
Cooperative, Cabot, VT Cheddar,
Vermont Mild.....98.95

John Moran, Wisconsin Dairy State
Cheese, Rudolph, WI Cheddar, Mild,
cut from 640.....98.8

Jason Studnicka, Meister Cheese
Company, Muscoda, WI Colored Mild
Cheddar.....98.75

David Meyer, Lynn Dairy, Inc, Granton,
WI Mild Cheddar.....98.5

Cheddar Room Team, Cabot Creamery
Cooperative, Cabot, VT Cheddar,
Vermont Mild.....98.5

James Hayden, James Smullin, Dave
Bunnell, Kasie Cota, Glanbia Foods
Blackfoot, Blackfoot, ID Mild White
Cheddar.....98.45

Kiel Cheesemakers, Land O Lakes, Inc.,
Kiel, WI Mild Cheddar.....98.4

Team 2, Jerome Cheese Co., Jerome, ID
Mild Cheddar Cheese.....98.35

Tillamook County Creamery, Tillamook
County Creamery, Tillamook, or
Yellow Cheddar Mild.....98.2

Dan Stearns, Agropur, Weyauwega, WI Cheddar
cheese, cut from 640

Team 2, Le Sueur Cheese, Le Sueur, MN White
Cheddar

Daniel Stearns, Agropur, Weyauwega, WI Cheddar
cheese, cut from 640

Middlebury Cheese Team, Cabot Cooperative
Creamery, Middlebury, vt Cheddar, Vermont Mild
#2

Southwest Cheese Company, Southwest Cheese LLC,
Clovis, NM Cheddar Mild

NY Cheese Team, McCadam Cheese, Chateaugay,
NY Cheddar, New York Mild

Tillamook County Creamery, Tillamook County
Creamery, Tillamook, or Yellow Cheddar Mild

Santiago Gomez, Glanbia Twin Falls, Twin Falls, ID
Mild Cheddar

Middlebury Cheese Team, Cabot Creamery
Cooperative, Middlebury, vt Cheddar, Vermont
Mild

Kiel Production Team, Land O Lakes, Inc., Kiel, WI
Mild Cheddar

AMPI Sanborn, AMPI, Sanborn, IA Mild Cheddar

Southwest Cheese Company, Southwest Cheese LLC,
Clovis, NM Cheddar Mild

Cheddar Room Team, Cabot Creamery Cooperative,
Cabot, VT Cheddar, Vermont Mild

David Schmidt, Agropur, Weyauwega, WI Cheddar
cheese, cut from 640

Middlebury Cheese Team, Cabot Creamery
Cooperative, Middlebury, VT Cheddar, Vermont
Mild

New York Cheese Team, McCadam Cheese,
Chateaugay, NY Cheddar, New York Mild

Halid kararic, Glanbia Twin Falls, Twin Falls, ID Mild
Cheddar

Larry Inman, AMPI, Rochester, mn White Cheddar
cut from 640# block

Richard Wold, AMPI, Jim Falls, WI White Cheddar

Don Alger, Glanbia Twin Falls, Twin Falls, ID Mild
Cheddar

Middlebury Cheese Team, Cabot Creamery
Cooperative, Middlebury, vt Cheddar, Vermont
Mild

New York Cheese Team, McCadam Cheese,
Chateaugay, NY Cheddar, New York Mild

Southwest Cheese Company, Southwest Cheese LLC,
Clovis, NM Cheddar Mild

Southwest Cheese Company, Southwest Cheese LLC,
Clovis, NM Cheddar Mild

James Hayden, James Smullin, Dave Bunnell,
Kasie Cota, Cynthia Heathington, Glanbia Foods
Blackfoot, Blackfoot, ID Mild White Cheddar

Burnett Dairy Team, Burnett Dairy, Grantsburg, WI
Mild Cheddar

Bongards Perham, Bongards, Perham, MN Cheddar

Bill Schaezel, Agropur, Hull, IA Mild Cheddar (cut
640)

Tom Schuch, Agropur, Hull, IA Mild Cheddar (cut
640)

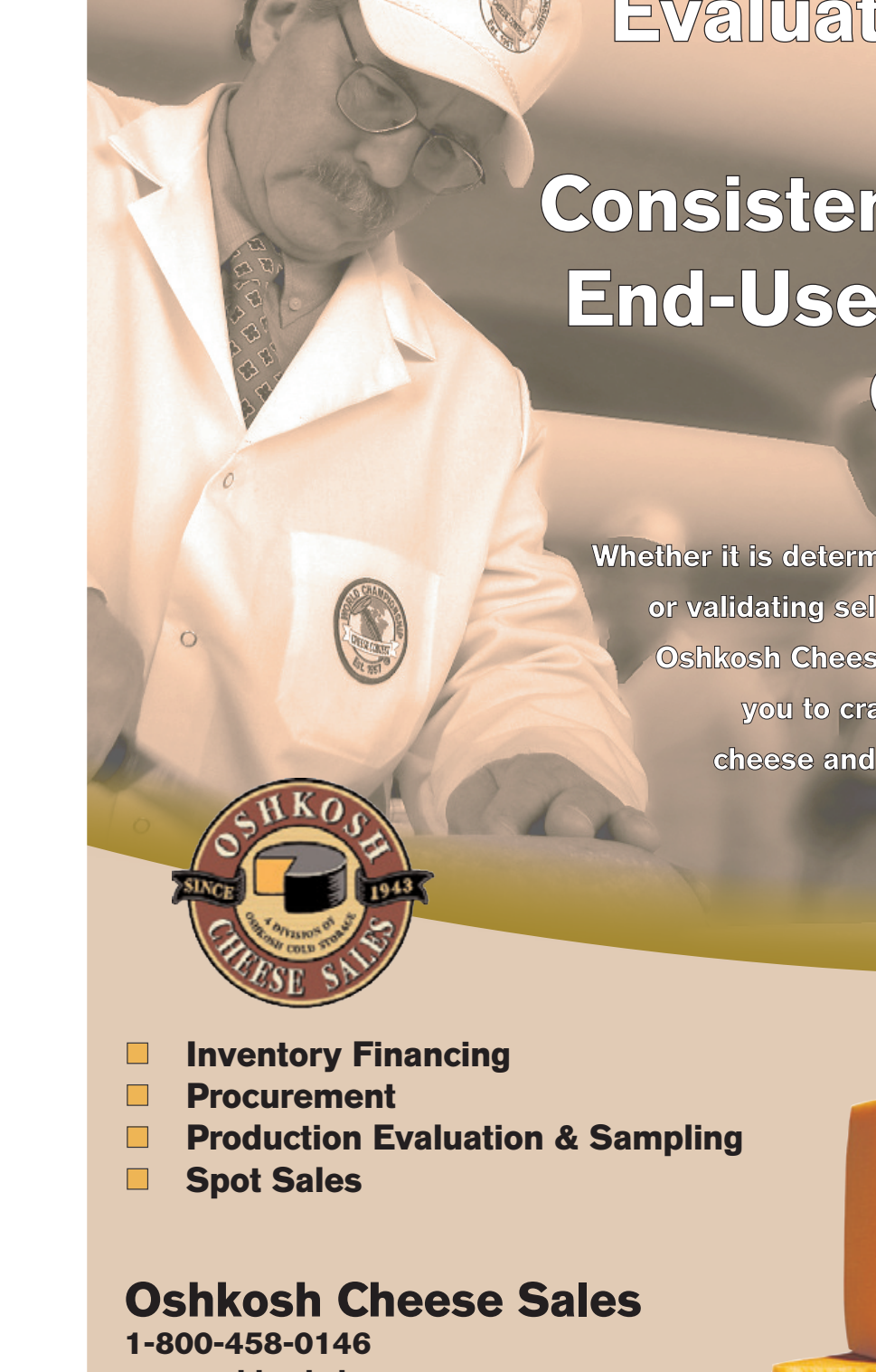
Bongards Perham, Bongards, Perham, MN Cheddar

Jackie Chang, Haystack Mountain Cheese,
Longmont, CO Haystack Mountain Cow Milk
Cheddar

Team 1, Le Sueur Cheese, Le Sueur, MN White
Cheddar

Bongards Perham, Bongards, Perham, MN Cheddar

Kevin Rachu, Nasonville Dairy Inc, Marshfield, WI
Mild Cheddar



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or validating sell dates, the team at
Oshkosh Cheese Sales works with
you to craft the best piece of
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CLASS 2: CHEDDAR, MEDIUM (3 TO 6 MONTHS)

Natural, unflavored, rindless, cow's milk cheddar aged 91 to 180 days. Made between September 7, 2014 & December 5, 2014.

BEST OF CLASS

Kiel Production Team, Land O Lakes, Inc., Kiel, WI Medium Cheddar..... 99.5

SECOND AWARD

Terry Lensmire, Agropur, Weyauwega, WI Cheddar cheese, cut from 640..... 99.3

THIRD AWARD

Dan Stearns, Agropur, Weyauwega, WI Cheddar cheese, cut from 640..... 99.05

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| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Medium..... | 99 |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Medium..... | 98.95 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR White Cheddar Medium..... | 98.8 |
| Mike Moran, Wisconsin Dairy State Cheese, Rudolph, WI Cheddar, Medium, cut from 640..... | 98.55 |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Medium..... | 98.45 |
| New York Cheese Team, McCadam Cheese, Chateaugay, NY Cheddar, New York Medium..... | 98.4 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Yellow Cheddar Medium..... | 98.35 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR White Cheddar Medium..... | 98.3 |

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| New York Cheese Team, McCadam Cheese, Chateaugay, NY Cheddar, New York Medium..... | 98.3 |
| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, VT Cheddar, Vermont Medium..... | 98.2 |
| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, VT Cheddar, Vermont Medium..... | |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Medium..... | |
| Kiel Cheesemakers, Land O Lakes, Inc., Kiel, WI Medium Cheddar..... | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Cheddar Medium..... | |
| Bongards Perham, Bongards, Perham, MN Cheddar..... | |
| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, vt Cheddar, Vermont Medium..... | |
| Bongards Perham, Bongards, Perham, MN Cheddar..... | |
| Sunnyside Cheese Team, Darigold Inc., Sunnyside, WA Medium White Cheddar Cheese..... | |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Yellow Cheddar Medium..... | |
| Cheese Production Team, Dairy Farmers of America, Zumbrota, MN Cheddar, Medium..... | |
| Jadranka Kulasevic, Glanbia Twin Falls, Twin Falls, ID Medium Cheddar..... | |
| Penn Cheese, Penn Cheese, Winfield, Pa White Cheddar..... | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Cheddar Medium..... | |
| Team Cracker Barrel Natural Cheese, Agropur Weyauwega for Kraft Foods, Glenview, IL Cheddar..... | |
| Team Cracker Barrel Natural Cheese, Agropur Weyauwega for Kraft Foods, Glenview, IL Cheddar..... | |
| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, vt Cheddar, Vermont Medium..... | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Cheddar Medium..... | |
| New York Cheese Team, McCadam Cheese, Chateaugay, NY Cheddar, New York Medium..... | |

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| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Cheddar Medium..... | |
| Ahmet Maksic, Glanbia Twin Falls, Twin Falls, ID Medium Ceddar..... | |
| Glenn Goss, Schnabeltier, Rochester, IN White Cheddar..... | |
| Ajnizar Kovacic, Glanbia Twin Falls, Twin Falls, ID Medium Cheddar..... | |
| Rachel Hendricks, Tricking Springs Ranch LLC, Koshkonong, MO Organic Mild Cheddar..... | |

CLASS 3: CHEDDAR, SHARP (6 MONTHS TO 1 YEAR)

Natural, unflavored, rindless, cow's milk cheddar aged 181 to 365 days. Made between March 6, 2014 & September 6, 2014.

BEST OF CLASS

ROB BLOUNT, Great Lakes Cheese of NY, Adams, NY Cheddar..... 99.5

SECOND AWARD

Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Sharp..... 98.9

THIRD AWARD

Land O' Lakes Manufactured for Masters Gallery Foods, Inc., Masters Gallery Foods, Inc., Plymouth, WI Sharp Cheddar Cheese..... 98.85

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| Foremost Farms USA - Marshfield, Marshfield, WI Cheddar, Sharp..... | 98.8 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Yellow Cheddar Sharp..... | 98.65 |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Sharp..... | 98.4 |
| Kiel Production Team, Land O Lakes, Inc., Kiel, WI Sharp Cheddar..... | 98.35 |

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| Dan Stearns, Agropur, Weyauwega, WI Cheddar cheese, cut from 640 | 98.1 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Yellow Cheddar Sharp | 97.85 |
| Nathan Pistner, Great Lakes Cheese of NY, Adams, NY Cheddar | 97.8 |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Sharp | 97.8 |
| Foremost Farms USA - Marshfield, Foremost Farms USA - Marshfield, Marshfield, WI Cheddar, Sharp | 97.8 |
| Kiel Cheesemakers, Land O Lakes, Inc., Kiel, WI Sharp Cheddar | 97.45 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR White Cheddar Sharp | 97.45 |
| New York Cheese Team, McCadam Cheese, Chateaugay, NY Cheddar, New York | 97.4 |
| William Knox, Maple Leaf Cheese Coop, Monroe, WI English Hollow Wheel | |
| Mark Frederixon, AMPI-Blair, Blair, WI Sharp Cheddar | |
| New York Cheese Team, McCadam Cheese, Chateaugay, NY Cheddar, New York | 97.4 |
| Sunnyside Cheese Team, Darigold Inc., Sunnyside, WA Sharp Cheddar Cheese | |
| Terry Lensmire, Agropur, Weyauwega, WI Cheddar cheese, cut from 640 | |
| Patty Beattie, Great Lakes Cheese of NY, Adams, NY Cheddar | |
| Agropur - Weyauwega Manufactured for Masters Gallery Foods, Inc., Masters Gallery Foods, Inc., Plymouth, WI Sharp Cheddar Cheese | |
| David Rivera, Glanbia Twin Falls, Twin Falls, ID Sharp Cheddar | |
| Bongards Perham, Bongards, Perham, MN Cheddar | |
| Izudin Prcic, Glanbia Twin Falls, Twin Falls, ID Sharp Cheddar | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, nm Cheddar Sharp | |
| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, VT Cheddar, Vermont Sharp | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, nm Cheddar Sharp | |
| New York Cheese Team, McCadam Cheese, Chateaugay, NY Cheddar, New York | 97.4 |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Sharp | |
| Rachel Hendricks, Tricking Springs Ranch, LLC, Koshkonong, MO Organic Cheddar | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, nm Cheddar Sharp | |
| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, VT Cheddar, Vermont Sharp | |
| David Schmidt, Agropur, Weyauwega, WI Cheddar cheese, cut from 640 | |
| Bongards Perham, Bongards, Perham, MN Cheddar | |

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| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, VT Cheddar, Vermont Sharp | |
| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, vt Cheddar, Vermont Sharp | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, nm Cheddar Sharp | |
| David Martinez, Glanbia Twin Falls, Twin Falls, ID Sharp Cheddar | |
| Heber Valley Artisan Cheese, Heber Valley Artisan Cheese, Midway, UT Raw Milk Cheddar | |

CLASS 4: CHEDDAR, AGED ONE TO TWO YEARS

Natural, unflavored, rindless, cow's milk cheddar aged 366 days to 730 days. Made between March 6, 2013 & March 5, 2014.

BEST OF CLASS

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| Terry Lensmire, Agropur, Weyauwega, WI Cheddar cheese, cut from 640 | 98.5 |
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SECOND AWARD

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| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Cabot Private Stock | 98.3 |
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THIRD AWARD

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| Kiel Cheesemakers, Land O Lakes, Inc., Kiel, WI Aged Cheddar - 1-2 Years | 98.25 |
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| Land O' Lakes Manufactured for Masters Gallery Foods, Inc., Masters Gallery Foods, Inc., Plymouth, WI Aged Colored Cheddar | 98.15 |
| Tim Elmer, Great Lakes Cheese of NY, Adams, NY Cheddar | 98 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Yellow Cheddar Aged | 98 |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Cabot Private Stock | 97.8 |
| Cheese Production Team, Dairy Farmers of America, Zumbrota, MN Cheddar, Aged | 97.7 |
| Foremost Farms USA - Marshfield, Foremost Farms USA - Marshfield, Marshfield, WI Cheddar Aged 1 to 2 years | 97.55 |
| Kiel Production Team, Land O Lakes, Inc., Kiel, WI Aged Cheddar - 1-2 Years | 97.45 |
| Joe Burnham, Great Lakes Cheese of NY, Adams, NY Cheddar | 97.4 |
| New York Cheese Team, McCadam Cheese, Chateaugay, NY Cheddar, New York Extra-Sharp | 97.35 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR White Cheddar Aged | 97.3 |

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| Team Black Creek, Saputo Specialty Cheese, Richfield, WI Black Creek 2 Year Cheddar Cheese | 97.3 |
| David Schmidt, Agropur, Weyauwega, WI Cheddar cheese, cut from 640 | |
| Adis Saric, Glanbia Twin Falls, Twin Falls, ID Sharp White Cheddar | |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Cabot Private Stock | |
| Daniel Stearns, Agropur, Weyauwega, WI Cheddar cheese, cut from 640 | |
| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, vt Cheddar, Cabot Private Stock | |
| Adam Petrie, Great Lakes Cheese of NY, Adams, NY Cheddar | |
| Dan Stearns, Agropur, Weyauwega, WI Cheddar cheese, cut from 640 | |
| Team 1, Le Sueur Cheese, Le Sueur, MN White Cheddar | |
| New York Cheese Team, McCadam Cheese, Chateaugay, NY Cheddar, New York Extra-Sharp | |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR White Cheddar Aged | |
| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, vt Cheddar, Cabot Private Stock | |
| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, vt Cheddar, Cabot Private Stock | |
| Widmer's Cheese Cellars, Widmer's Cheese Cellars, Theresa, WI One Year Aged Cheddar | |
| Max Schaeffer, Glanbia Twin Falls, Twin Falls, ID Sharp White Cheddar | |
| Sunnyside Cheese Team, Darigold Inc., Sunnyside, WA Extra Sharp Cheddar Cheese | |
| Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, vt Cheddar, Cabot Private Stock | |
| GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT 1 year Cheddar | |
| Jason Studnicka, Meister Cheese Company, Muscoda, WI Aged Cheddar | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, nm Cheddar Aged | |
| New York Cheese Team, McCadam Cheese, Chateaugay, NY Cheddar, New York Extra-Sharp | |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Cabot Private Stock | |
| Noble Brothers, Noble View Cheese Company, Inc, Adell, WI Dover Fields | |
| Nikola Strbac, Glanbia Twin Falls, Twin Falls, ID Sharp White Cheddar | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, nm Cheddar Aged | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, nm Cheddar Aged | |
| Heber Valley Artisan Cheese, Heber Valley Artisan Cheese, Midway, UT Sharp Pasturized Milk Cheddar | |

CLASS 5: CHEDDAR, AGED TWO YEARS OR LONGER

Natural, unflavored, rindless, cow's milk cheddar aged 731 days or longer. Made on or before March 5, 2013.

BEST OF CLASS

Terry Lensmire, Agropur, Weyauwega, WI Cheddar cheese, cut from 640.....99.3

SECOND AWARD

Land O' Lakes Manufactured for Masters Gallery Foods, Inc., Masters Gallery Foods, Inc., Plymouth, WI Aged Cheddar Cheese.....98.8

THIRD AWARD

Tracy Stuckey, Great Lakes Cheese of NY, Adams, NY Cheddar.....98.75

Dan Stearns, Agropur, Weyauwega, WI Cheddar cheese, cut from 640.....98.7

Veronica Guerrero, Glanbia twin Falls, Twin Falls, ID Sharpe White Cheddar 2 yr.....98.45

1st Shift Production, Great Lakes Cheese of NY, Adams, NY Cheddar.....98.4

Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Vintage Choice.....98.4

Kiel Cheesemakers, Land O Lakes, Inc., Kiel, WI Aged Cheddar - Over 2 Years.....98.35

Daniel Stearns, Agropur, Weyauwega, WI Cheddar cheese, cut from 640.....98.35

Kiel Production Team, Land O Lakes, Inc., Kiel, WI Aged Cheddar - Over 2 Years.....98.2

Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, VT Cheddar, Vintage.....98.2

Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, VT Cheddar, Vintage.....98.1

David Schmidt, Agropur, Weyauwega, WI Cheddar cheese, cut from 640.....98.1

Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, VT Cheddar, Vintage.....98.05

Team Black Creek, Saputo Specialty Cheese, Richfield, WI Black Creek 3 Year Cheddar Cheese.....98

Middlebury Cheese Team, Cabot Creamery Cooperative, Middlebury, VT Cheddar, Vintage.....98

Mike Rutter, Great Lakes Cheese of NY, Adams, NY Cheddar.....97.95

Team Henning, Henning Cheese, Kiel, WI 2 yr. cheddar.....97.85

Cheese Production Team, Dairy Farmers of America, Zumbrota, MN Cheddar Aged 2 Years or Longer.....97.8

Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Vintage Choice.....97.8

GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT 4 Year Cheddar.....97.8

GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT 2 year Cheddar.....97.8

Alic Suljo, Glanbia Twin Falls, Twin Falls, ID Sharp White Cheddar 2 yr.....97.8

Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Vintage Choice.....97.8

Widmer's Cheese Cellars, Widmer's Cheese Cellars, Theresa, WI Two Year Aged Cheddar.....97.8

Widmer's Cheese Cellars, Widmer's Cheese Cellars, Theresa, WI Four Year Aged Cheddar.....97.8

GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT 2 year Cheddar.....97.8

Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Cheddar, Vermont Vintage Choice.....97.8

CLASS 6: BANDAGED CHEDDAR, MILD TO MEDIUM

Natural, unflavored, rinded, cow's milk cheddar aged 1 to 180 days. Made between September 7, 2014 and March 5, 2015.

BEST OF CLASS

Team Henning, Henning Cheese, Kiel, WI Medium Cheddar Midget.....99.5

SECOND AWARD

Wayne Hintz, Springside Cheese, Oconto Falls, WI Cheddar Favorite.....99.05

THIRD AWARD

Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Old English Style Cheddar, aged 6 mon.....99

Lief Hobson, Glanbia Twin Falls, Twin Falls, ID Bandaged Medium Cheddar.....98.95

Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Old English Style Cheddar aged 5 mon.....98.85

Felimon Aguirre, Saxon Cheese LLC, Cleveland, WI Old English Style Cheddar, aged 6mon.....98.8

Kevin Rachu, Nasonville Dairy Inc, Marshfield, WI Bandaged Cheddar.....98.8

Juan Hernandez, Glanbia Twin Falls, Twin Falls, ID Bandaged Medium Cheddar.....98.55

Wayne Hintz, Red Barn Family Farms, Appleton, WI Heritage Weis Old World Style White Cheddar Cheese.....98.55

Haris Hidanovic, Glanbia Twin Falls, Twin Falls, ID Bandaged Medium Cheddar.....98.45

Chris Renard, Rosewood Dairy, Algoma, WI Traditional Cheddar Daisy.....98.4

Wayne Hintz, Red Barn Family Farms, Appleton, WI Heritage Weis Old World Style White Cheddar Cheese.....97.85

Wayne Hintz, Red Barn Family Farms, Appleton, WI Heritage Weis Old World Style White Cheddar Cheese.....97.55

CLASS 7: BANDAGED CHEDDAR, SHARP TO AGED

Natural, unflavored, rinded, cow's milk cheddar aged 181 days or longer. Made on or before September 6, 2014.

BEST OF CLASS

Josh Pettit, Glanbia Twin Falls, Twin Falls, ID Bandaged Sharp Cheddar.....97.8

SECOND AWARD

Dane Huebner, Grafton Village Cheese, Brattleboro, VT Vermont Clothbound Cheddar.....97.65

THIRD AWARD

Wayne Hintz, Red Barn Family Farms, Appleton, WI 3-year Heritage Weis Old World Style White Cheddar Cheese.....97.6

Wayne Hintz, Red Barn Family Farms, Appleton, WI 3-year Heritage Weis Old World Style White Cheddar Cheese.....97.4

Wayne Hintz, Red Barn Family Farms, Appleton, WI 3-year Heritage Weis Old World Style White Cheddar Cheese.....97.35

Benko Parlov, Glanbia Twin Falls, Twin Falls, ID Bandaged Sharp Cheddar.....97.3

Wayne Hintz, Springside Cheese, Oconto Falls, WI Cheddar Daisy.....97.3

Chris Renard, Rosewood Dairy, Algoma, WI Traditional White Cheddar Flat.....97.3

Wayne Hintz, Springside Cheese, Oconto Falls, WI Cheddar Midget.....97.2

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Cave Aged Cheddar.....97.05

Cabot Creamery, Cellars at Jasper Hill, Greensboro, VT Cabot Clothbound Cheddar.....96.95

Felimon Aguirre, Saxon Cheese LLC, Cleveland, WI Old English Farmhouse Style Cheddar Aged 8 mon.....96.95

Miguel Murillo, Glanbia Twin Falls, Twin Falls, ID Bandaged Sharp Cheddar.....96.85

Chris Roelli, Roelli Cheese Company, Shullsburg, WI cloth wrapped cheddar aged 15 months.....96.8

Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Old English Farmhouse Style Cheddar Aged 8 months.....96.75

Felimon Aguirre, Saxon Cheese LLC, Cleveland, WI Old English Farmhouse Style Cheddar Aged 9 months.....96.7

Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Old English Farmhouse Style Cheddar Aged 23 months.....96.7

CONGRATULATIONS!

...to the Participants of the 2015
United States Championship Cheese Contest



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Dane Huebner, Grafton Village Cheese, Brattleboro, VT Queen of Quality Clothbound Cheddar

Dane Huebner, Grafton Village Cheese, Brattleboro, VT Vermont Clothbound Cheddar

Wayne Hintz, Red Barn Family Farms, Appleton, WI 3-year Heritage Weis Old World Style White Cheddar Cheese

Brazos Valley Cheese, Brazos Valley Cheese, Waco, TX Cloth Bound Cheddar

CLASS 8: COLBY

Natural, unflavored colby made from cow's milk.

BEST OF CLASS

Team Arena, Arena Cheese, Arena, WI Colby Deli Longhorn..... 99.1

SECOND AWARD

Jason Studnicka, Meister Cheese Company, Muscoda, WI Colby Longhorn..... 98.95

THIRD AWARD

Ryan's Team, Guggisberg- Deutsch Kase, Middlebury, IN Traditional Colby Longhorn..... 98.9

Team SV, Cady Cheese, LLC., Wilson, WI Mild Colby #2..... 98.85

Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Colby..... 98.7

Team Henning, Henning Cheese, kiel, wi colby longhorn..... 98.7

Team Arena, Arena Cheese, Arena, WI Colby Deli Longhorn..... 98.6

Colby Team, Pearl Valley Cheese Inc., Fresno, Oh Colby Deli Horn..... 98.6

Mike's Team, Guggisberg - Deutsch Kase, Middlebury, IN Traditional Colby Longhorn..... 98.4

Team SV, Cady Cheese, LLC., Wilson, WI Mild Colby #1..... 98.25

SV Team, Cady Cheese, LLC., Wilson, WI Mild Colby #4..... 98.15

Ramiz Toric, Glanbia Twin Falls, Twin Falls, ID Colby..... 98.05

Larry's Team, Guggisberg - Deutsch Kase, Middlebury, IN Traditional Colby Longhorn..... 98.05

John Moran, Wisconsin Dairy State Cheese, Rudolph, WI Colby, cut from 640..... 98

Team Arena, Arena Cheese, Arena, WI Colby Deli Longhorn..... 97.8

Team SV, Cady Cheese LLC, Wilson, WI Mild Colby # 3

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI Traditional Colby

Team Arena, Arena Cheese, Arena, WI Colby Deli Longhorn

LaGrander's Cheese Team #2, LaGrander's Hillside Dairy, Inc., Stanley, WI Colby Longhorn

Colby Team, Pearl Valley Cheese Inc., Fresno, Oh Traditional Colby Longhorn

Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Colby

LaGrander's Cheese Team #1, LaGrander's Hillside Dairy, Inc., Stanley, WI Colby Longhorn

Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Colby

Team Henning, Henning Cheese, Kiel, WI Colby Midget

LaGrander's Cheese Team #3, LaGrander's Hillside Dairy, Stanley, WI Colby Longhorn

Widmer's Cheese Cellars, Widmer's Cheese Cellars, Theresa, WI Colby

Wayne Hintz, Springside Cheese, Oconto Falls, WI Colby Longhorn

Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Colby

Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Colby

Aleksandar Simic, Glanbia Twin Falls, Twin Falls, ID Colby

Sejad Zukic, Glanbia Twin Falls, Twin Falls, ID Colby

Rachel Hendricks, Trickling Springs Ranch LLC, Koshkonong, MO Colby

CLASS 9: MONTEREY JACK

Natural, unflavored monterey jack made from cow's milk.

BEST OF CLASS

Jason Studnicka, Meister Cheese Company, Muscoda, WI Monterey Jack..... 99.75

SECOND AWARD

Larry Inman, AMPI, Rochester, mn Monterey Jack cut from 640# block..... 99.6

THIRD AWARD

Jerome Fredrick, Lynn Dairy, Inc., Granton, WI Monterey Jack..... 99.3



| | |
|--|-------|
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Vermont Monterey Jack | 99 |
| Richard Lechner, Lynn Dairy, Inc., Granton, WI Monterey Jack | 98.8 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Stirred Curd Monterey Jack | 98.7 |
| Dalibor Bampa, Glanbia Twin Falls, Twin Falls, ID Monterey Jack | 98.6 |
| Amanda Olson, Agropur, Hull, IA Monterey Jack (cut 640) | 98.5 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Monterey Jack | 98.1 |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Monterey Jack | 97.8 |
| Team 2, Jerome Cheese Co., Jerome, ID Monterey Jack Cheese | 97.75 |
| Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA Monterey Jack Cheese made from cow's milk | 97.6 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Monterey Jack | |
| Derrick Coates, Glanbia Twin Falls, Twin Falls, ID Monterey Jack | |
| Amie Van Egdom, Agropur, Hull, IA Monterey Jack (cut 640) | |
| Mirsad Zuko, Glanbia Twin Falls, Twin Falls, ID Monterey Jack | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Monterey Jack | |
| Team SV, Cady Cheese, LLC., Wilson, WI Monterey Jack 2 | |
| Team SV, Cady Cheese, LLC., Wilson, WI Monterey Jack #3 | |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Stirred Curd Monterey Jack | |
| James Hayden, James Smullin, Dave Bunnell, Kasie Cota, Glanbia Foods Blackfoot, Blackfoot, ID Monterey Jack | |
| Team SV, Cady Cheese, LLC., Wilson, WI Monterey Jack 1 | |
| Todd Albrecht, Nasonville Dairy Inc, Marshfield, WI Monterey Jack | |
| James Hayden, James Smullin, Dave Bunnell, Kasis, Cota, Glanbia Foods Blackfoot, Blackfoot, ID Monterey Jack | |
| John Moran, Wisconsin Dairy State Cheese, Rudolph, WI Monterey Jack, cut from 640 | |
| James Hayden, James Smullin, Dave Bunnell, Kasie Cota, Glanbia Foods Blackfoot, Blackfoot, ID Monterey Jack | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Monterey Jack | |
| Team SV, Cady Cheese, LLC., Wilson, WI Monterey Jack-4 | |
| Kevin Albrecht, Nasonville Dairy Inc, Marshfield, WI Monterey Jack | |
| Maple Leaf Early Birds, Maple Leaf Cheese Coop, Monroe, WI Monterey Jack Wheel | |

| | |
|--|--|
| Bob Wheeler, Valley Queen Cheese Factory, Inc., Milbank, SD Monterey Jack - Cut cheese | |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Monterey Jack | |
| Rachel Hendricks, Trickling Springs Ranch, LLC, Koshkonong, MO Meadow Jack | |
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD Monterey Jack | |

CLASS 10: MARBLED CURD CHEESE

Natural cow's milk cheese marbled with colored and uncolored curd, commonly colby and/or jack and/or cheddar and/or mozzarella curd.

BEST OF CLASS

| | |
|---|------|
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Stirred Curd Marbled Curd Colby Monterey Jack | 99.5 |
|---|------|

SECOND AWARD

| | |
|---|-------|
| Team SV, Cady Cheese, LLC, Wilson, WI Gold'N Jack 3 | 99.25 |
|---|-------|

THIRD AWARD

| | |
|---|-------|
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Stirred Curd Marbled Curd Colby Monterey Jack | 98.95 |
|---|-------|

| | |
|---|-------|
| Taylor Jones, Valley Queen Cheese Factory, Inc., Milbank, SD Colby Monterey Jack - Cut Cheese | 98.9 |
| Pascual Espino Rodriguez Jr., Glanbia Twin Falls, Twin Falls, ID Colby Jack | 98.65 |
| Sabahudin Fehratovic, Glanbia Twin Falls, Twin Falls, ID Colby Jack | 98.6 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Colby Jack | 98.4 |
| Team Arena, Arena Cheese, Arena, WI Colby Jack Deli Longhorn | 98.35 |
| Jason Studnicka, Meister Cheese Company, Muscoda, WI Colby Jack Longhorn | 98.3 |
| Dragan Devetak, Glanbia Twin Falls, Twin Falls, ID Colby Jack | 97.8 |
| Team Arena, Arena Cheese, Arena, WI Colby Jack Deli Longhorn | 97.6 |
| Team SV, Cady Cheese, LLC., Wilson, WI Gold'N Jack 2 | 97.6 |
| Ryan's Team, Guggisberg - Deutsch Kase, Middlebury, IN Colby-Jack Longhorn | 97.55 |
| Team SV, Cady Cheese, LLC., Wilson, WI Gold'N Jack-4 | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Colby Jack | |
| Larry's Team, Guggisberg - Deutsch Kase, Middlebury, IN Colby-Jack Longhorn | |
| Team SV, Cady Cheese, LLC., Wilson, WI Gold'N Jack-1 | |

| | |
|--|--|
| Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI Marble Colby | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Colby Jack | |
| Team Arena, Arena Cheese, Arena, WI Colby Jack Deli Longhorn | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Colby Jack | |
| Mike's Team, Guggisberg - Deutsch Kase, Middlebury, IN Colby-Jack Longhorn | |
| Team Arena, Arena Cheese, Arena, WI Colby Jack Deli Longhorn | |
| Kim Heiman, Nasonville Dairy Inc, Marshfield, WI Co-Jack | |
| Colby Team, Pearl Valley Cheese Inc., Fresno, Oh Marble Deli Horn | |
| LaGranders Cheese Team #2, LaGrander's Hillside Dairy, Inc., Stanley, WI Colby and Monterey Jack Longhorn | |
| LaGrander's Cheese Team #1, LaGrander's Hillside Dairy, Inc., Stanley, WI Colby and Monterey Jack Longhorn | |
| LaGrander's Cheese Team #3, LaGrander's Hillside Dairy, Stanley, WI Colby and Monterey Jack Longhorn | |
| Burnett Dairy Team, Burnett Dairy, Grantsburg WI, WI Fancy-Jac | |

CLASS 11: SWISS STYLE CHEESE

Natural, unflavored, rindless cow's milk Swiss style cheeses. Aged 60 days or more. Made on or before January 5, 2015.

BEST OF CLASS

| | |
|--|----|
| Team Guggisberg Sugarcreek, Guggisberg Cheese, Millersburg, OH Swiss Wheel | 99 |
|--|----|

SECOND AWARD

| | |
|---|------|
| Penn Cheese, Penn Cheese, Winfield, PA Rindless Block Swiss | 98.7 |
|---|------|

THIRD AWARD

| | |
|--|-------|
| Neal Schwartz, Chalet Cheese Co-op, Monroe, WI Swiss wheel | 98.5 |
| Team Guggisberg Sugarcreek, Guggisberg Cheese, Millersburg, OH Swiss Block | 98.35 |
| Team Guggisberg Sugarcreek, Guggisberg Cheese, Millersburg, OH Aged Emmental block | 97.7 |
| Team Guggisberg Sugarcreek, Guggisberg Cheese, Millersburg, OH Aged Emmental block | 97.1 |
| David Wright, Middlefield Cheese, Middlefield, OH Swiss cheese | 96.25 |
| Silvan Blum, Chalet Cheese Co-op, Monroe, WI Swiss wheel | 96.05 |
| Swiss Team 1, Swiss Valley Farms, Luana, IA Swiss Block | 95.9 |
| Team Green Bay, Saputo Specialty Cheese, Richfield, WI Lorraine Cheese | 95.75 |

| | |
|---|------|
| Penn Cheese, Penn Cheese, Winfield, PA Rindless Block Swiss..... | 95.5 |
| Team Guggisberg Sugarcreek, Guggisberg Cheese, Millersburg, OH Swiss Block..... | 95.2 |
| Travis Prince, Middlefield Cheese, Middlefield, OH Swiss cheese | |
| Swiss Team, Swiss Valley Farms, Luana, IA Luana Reserve | |
| Team Guggisberg Sugarcreek, Guggisberg Cheese, Millersburg, OH Swiss Wheel | |
| Swiss Team 1, Pearl Valley Cheese Inc., Fresno, OH Swiss Block | |
| Swiss Team #2, Pearl Valley Cheese Inc., Fresno, Oh Swiss Block | |

CLASS 12: MOZZARELLA

Natural, unflavored "whole milk" mozzarella made from cow's milk, described as mozzarella cheese and low moisture mozzarella cheese in U.S. CFR1 Title 21 Part 133.155 and 133.156

BEST OF CLASS

| | |
|---|-------------|
| Chilton Team, Foremost Farms USA, Chilton, WI Low Moisture Mozzarella..... | 98.6 |
|---|-------------|

SECOND AWARD

| | |
|---|--------------|
| Mozzarella Department, Sorrento Lactalis, Buffalo, NY Whole Milk High Moisture Retail..... | 98.05 |
|---|--------------|

THIRD AWARD

| | |
|--|-------------|
| Mozzarella Department, Sorrento Lactalis, Buffalo, NY Whole Milk Low Moisture Retail..... | 97.7 |
|--|-------------|

| | |
|--|-------|
| Mozz Team 2, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Polly-O Whole Milk Mozzarella..... | 97.45 |
| Terry Lensmire, Agropur, Luxemburg, WI Low Moisture Mozzarella, Whole Milk..... | 97.15 |
| TEAM 3, EMPIRE CHEESE, INC., CUBA, NY MOZZARELLA..... | 96.95 |
| Aaron Miller, Agropur, Luxemburg, WI Low Moisture Mozzarella, Whole Milk..... | 96.95 |
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD LMWM Mozzarella..... | 96.9 |
| Roger Krohn, Agropur, Luxemburg, WI Low Moisture Mozzarella, Whole Milk..... | 96.85 |
| C.V. 2nd shift Team, Cedar Valley Cheese, Inc., Begium, WI Whole Milk Mozzarella..... | 96.5 |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI LMWM Mozzarella B..... | 96.3 |
| TEAM 1, EMPIRE CHEESE, INC., CUBA, NY MOZZARELLA..... | 96.25 |
| Eddie Arellano, DFA, Turlock, CA Whole milk..... | 96.2 |
| Shannon Perales, DFA, Turlock, CA Whole milk | |
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD LMWM Mozzarella | |

| | |
|--|--|
| Pat Doell, Agropur, Luxemburg, WI Low Moisture Mozzarella, Whole Milk | |
| Team Joe Earl, DFA, Turlock, CA Whole milk | |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Low Moisture Whole Milk Mozzarella | |
| Team 1, Jerome Cheese Co., Twin Falls, ID Low Moisture Whole Milk Mozz | |
| Craig Schelling, Foremost Farms USA, ATHENS, WI Mozzarella, WM Lot # 3215022708 | |
| Giancarlo Tinervia, F & A Dairy Products, Inc., Las Cruces, NM Low Moisture Mozzarella Cheese | |
| Mozzarella Department, Sorrento Lactalis, Buffalo, NY Whole Milk Low Moisture Galbani | |
| Mozz Team 1, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Polly-O Whole Milk Mozzarella | |
| TEAM 2, EMPIRE CHEESE, INC., CUBA, NY MOZZARELLA | |
| Mozzarella Department, Sorrento Lactalis, Buffalo, NY Whole Milk Low Moisture Bulk | |
| Nampa Mozzarella Team, Lactalis American Group, Nampa, ID Whole Milk Low Moisture Mozzarella | |
| Cesar Luis, Cesar's Cheese, Columbus, WI Mozzarella Balls | |
| Team Appleton, Foremost Farms USA, Appleton, WI Whole Milk Mozzarella | |

CLASS 13: MOZZARELLA, PART SKIM

Natural, unflavored part skim mozzarella and low moisture, part skim mozzarella made from cow's milk, described in U.S. CFR1 Title 21 Part 133.157 and 133.158.

BEST OF CLASS

| | |
|---|--------------|
| Team Candido Corrales, DFA, Turlock, CA Part Skim..... | 99.55 |
|---|--------------|

SECOND AWARD

| | |
|---|-------------|
| Chilton Team, Foremost Farms USA, Chilton, WI Low Moisture Part Skim Mozzarella..... | 99.3 |
|---|-------------|

THIRD AWARD

| | |
|---|-------|
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD LMPS Mozzarella99 | |
| George Crave, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI Part-Skim Mozzarella Ball..... | 98.9 |
| C.V. 1st shift Team, Cedar Valley Cheese, Inc., Begium, WI Part Skim Mozzarella..... | 98.7 |
| Antonio Carvajal, DFA, Turlock, CA Part Skim..... | 98.65 |
| Aaron Miller, Agropur, Luxemburg, WI Low Moisture Part Skim Mozzarella..... | 98.55 |
| Team David Shaw, DFA, Turlock, CA Part Skim..... | 98.55 |
| Mozz Team, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Polly-O Part Skim Mozzarella..... | 98.5 |
| TEAM 1, EMPIRE CHEESE, INC., CUBA, NY PART SKIM MOZZ..... | 98.4 |

| | |
|---|-------|
| Mozzarella Department, Sorrento Lactalis, Buffalo, NY Part Skim High Moisture Retail..... | 98.35 |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Low Moisture Part Skim Mozzarella..... | 98.25 |
| Nampa Mozzarella Team, Lactalis American Group, Nampa, ID Part Skim Low Moisture Mozzarella Cheese..... | 98.2 |
| Pat Doell, Agropur, Luxemburg, WI Low Moisture Part Skim Mozzarella | |
| Team Appleton, Foremost Farms USA, Appleton, WI Part Skim Mozz | |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI LMPS Mozzarella B | |
| Roger Krohn, Agropur, Luxemburg, WI Low Moisture Part Skim Mozzarella | |
| Craig Schelling, Foremost Farms USA, ATHENS, WI LMPS Mozzarella Lot # 3215022709 | |
| Team A, DFA - New Wilmington, New Wilmington, PA LMPS Mozzarella | |
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD LMPS Mozzarella | |
| Terry Lensmire, Agropur, Luxemburg, WI Low Moisture Part Skim Mozzarella | |
| Team 1, Jerome Cheese Co., Jerome, ID Low Moisture Part Skim Mozz | |
| Team B, DFA - New Wilmington, New Wilmington, PA Low Moisture PS Mozz | |
| TEAM 2, EMPIRE CHEESE, INC., CUBA, NY PART SKIM MOZZ | |
| Mozzarella Department, Sorrento Lactalis, Buffalo, NY Part Skim Low Moisture Bulk | |
| TEAM 3, EMPIRE CHEESE, INC., CUBA, NY PART SKIM MOZZ | |
| Ben Miller, Foremost Farms USA, Richland Center, WI LMPS | |
| Mozzarella Department, Sorrento Lactalis, Buffalo, NY Part Skim Low Moisture Galbani | |

CLASS 14: PROVOLONE, MILD

Natural, unflavored cow's milk provolone aged 1-180 days. Made between September 7, 2014 and March 5, 2015. Does not include smoked provolone; smoked provolone competes in Class 16.

BEST OF CLASS

| | |
|---|--------------|
| Roger Krohn, Agropur, Luxemburg, WI Provolone..... | 99.35 |
|---|--------------|

SECOND AWARD

| | |
|--|-------------|
| Terry Lensmire, Agropur, Luxemburg, WI Provolone..... | 99.3 |
|--|-------------|

THIRD AWARD

| | |
|---|-------------|
| Provolone Department, Sorrento Lactalis, Buffalo, NY Mild Provolone..... | 99.2 |
| TEAM 2, EMPIRE CHEESE, INC., CUBA, NY Mild Provolone..... | 99.15 |

| | |
|--|-------|
| Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA Provolone Cheese..... | 99.15 |
| TEAM 3, EMPIRE CHEESE, INC., CUBA, NY Mild Provolone..... | 99.1 |
| Provolone Department, Sorrento Lactalis, Buffalo, NY Mild Provolone..... | 99.1 |
| Pat Doell, Agropur, Luxemburg, WI Provolone..... | 99.05 |
| Provolone Department, Sorrento Lactalis, Buffalo, NY Mild Provolone..... | 99.05 |
| Team Victor Lomelli, DFA, Turlock, CA Mild Provolone..... | 99.05 |
| Provolone Department, Sorrento Lactalis, Buffalo, NY Mild Provolone..... | 99 |
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD Lipase Provolone..... | 98.95 |
| Aaron Miller, Agropur, Luxemburg, WI Provolone..... | 98.85 |
| Team Appleton, Foremost Farms USA, Appleton, WI Provolone..... | 98.85 |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Natural Provolone..... | 98.85 |
| TEAM 1, EMPIRE CHEESE, INC., CUBA, NY Mild Provolone..... | 98.75 |
| Foremost Farms (Angela), Foremost Farms, Clayton, WI Natural Provolone..... | 98.75 |
| Nick Micke, BelGioioso Cheese Inc., Green Bay, WI Salame..... | 98.7 |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Mild Provolone B..... | 98.7 |
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD Provolone..... | 98.65 |
| Team A, DFA - New Wilmington, New Wilmington, PA Mild Provolone..... | |
| Team Amando Martinez, DFA, Turlock, CA Mild Provolone..... | |
| Team Michael Alipio, DFA, Turlock, CA Mild Provolone..... | |
| Nampa Mozzarella Team, Lactalis American Group, Nampa, ID Low Moisture Mild Provolone..... | |
| Chilton Team, Foremost Farms USA, Chilton, WI Provolone Cheese..... | |
| Team B, DFA - New Wilmington, New Wilmington, PA Provolone..... | |
| Foremost Farms (Tricia), Foremost Farms, Clayton, WI Natural Provolone..... | |
| Foremost Farms (Jay), Foremost Farms, Clayton, WI Natural Provolone..... | |
| C. V. 2nd shift team, Cedar Valley Cheese, Inc., Belgium, WI Provolone..... | |
| Wisconsin Division, F & A Dairy Products, Inc., Dresser, WI Provolone, mild..... | |

CLASS 15: PROVOLONE, AGED

Natural, unflavored, cow's milk provolone aged 181 days or longer. Made on or before September 6, 2014. Does not include smoked provolone; smoked provolone competes in Class 16.

BEST OF CLASS

Kevin Benzel, BelGioioso Cheese Inc., Green Bay, WI Mandarin..... 99.45

SECOND AWARD

Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Aged Provolone B..... 99.35

THIRD AWARD

Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Aged Provolone..... 99.15

| | |
|---|-------|
| TEAM 2, EMPIRE CHEESE, INC., CUBA, NY Aged Provolone..... | 98.5 |
| Team Alex Origel, DFA, Turlock, CA Age Provolone..... | 98.45 |
| Team Leslie Moore, DFA, Turlock, CA Age Provolone..... | 98.2 |
| TEAM 1, EMPIRE CHEESE, INC., CUBA, NY Aged Provolone..... | 98.1 |
| TEAM 3, EMPIRE CHEESE, INC., CUBA, NY Aged Provolone..... | 97.95 |

CLASS 16: SMOKED PROVOLONE

Natural provolone, made with cow's milk with smoke flavor added or naturally smoked.

BEST OF CLASS

Roger Krohn, Agropur, Luxemburg, WI Smoked Provolone..... 99.15

SECOND AWARD

Provolone Department, Sorrento Lactalis, Buffalo, NY Smoked Mild Provolone..... 98.85

THIRD AWARD

Pat Doell, Agropur, Luxemburg, WI Smoked Provolone..... 98.8

| | |
|---|-------|
| Terry Lensmire, Agropur, Luxemburg, WI Smoked Provolone..... | 98.75 |
| TEAM 3, EMPIRE CHEESE, INC., CUBA, NY Smoked Provo..... | 98.6 |
| Foremost Farms (Tricia), Foremost Farms, Clayton, WI Smoked Provolone..... | 98.6 |
| TEAM 2, EMPIRE CHEESE, INC., CUBA, NY Smoked Provo..... | 98.5 |
| Team 1, Jerome Cheese Co., Jerome, ID Smoked Provolone..... | 98.5 |
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD Smoked Provolone..... | 98.4 |
| TEAM 1, EMPIRE CHEESE, INC., CUBA, NY Smoked Provo..... | 98.3 |

| | |
|--|------|
| Foremost Farms (Jay), Foremost Farms, Clayton, WI Smoked Provolone..... | 98.3 |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Natural cow's milk provolone with smoked flavor..... | 98.2 |
| Foremost Farms (Angela), Foremost Farms, Clayton, WI Smoked Provolone..... | 97.9 |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Smoked Provolone B..... | 97.9 |

CLASS 17: RICOTTA

Natural, unflavored ricotta made from cow's milk and/or whey.

BEST OF CLASS

Team Calabro, Calabro Cheese Corp., East Haven, CT Hand Dipped Ricotta..... 99.35

SECOND AWARD

Ricotta Department, Sorrento Lactalis, Buffalo, NY Whole Milk Milk Based Ricotta..... 99.2

THIRD AWARD

Joe Taranto, Montena Taranto Foods Inc., Ridgefield, NJ Traditional Ricotta..... 99.1

| | |
|--|-------|
| Ricotta Department, Sorrento Lactalis, Buffalo, NY Whole Milk Deli Whey Based Ricotta..... | 99 |
| Losurdo Foods Ricotta crew, Losurdo foods Inc, Heuvelton, NY Ricotta..... | 98.95 |
| Ricotta Department, Sorrento Lactalis, Buffalo, NY Part Skim Milk Based Ricotta..... | 98.95 |
| Ricotta Department, Sorrento Lactalis, Buffalo, NY Whole Milk Whey Based Ricotta..... | 98.95 |
| Ricotta Team 1, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Ricotta..... | 98.9 |
| Tomas Robles, BelGioioso Cheese Inc. - Glenmore, Denmark, WI Ricotta con Latte(r)..... | 98.9 |
| Di Stefano Cheese, Di Stefano Cheese, Pomona, CA Fresh Hand Scooped Ricotta..... | 98.8 |
| Joe Taranto, Montena Taranto Foods Inc., Ridgefield, NJ Old Fashioned Ricotta..... | 98.75 |
| Ricotta Department, Sorrento Lactalis, Buffalo, NY Whole Milk Whey Based Ricotta..... | 98.7 |
| Ricotta Team 2, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Part Skim Ricotta..... | 98.4 |

Well Done Wisconsin!

Congratulations to Wisconsin's outstanding dairy companies for the superlative results achieved at the 2015 United States Championship Cheese Contest.

- Wisconsin won 59% of total awards
- In the Grand Champion round Wisconsin received two of the three top awards:
 - ▲ First runner-up, brick cheese, John Pitman, Mill Creek Cheese, Arena, Wisconsin
 - ▲ Second runner-up, medium cheddar, "Kiel Production Team", Land O'Lakes Inc., Kiel

Fifty-five Wisconsin cheese and dairy companies received one or more awards.

Agropur Inc
Associated Milk Producers Inc.
Arena Cheese Inc.
Arla Foods Inc. USA
Arthur Schuman Inc.
Babcock Dairy Plant
Baker Cheese Inc.
Bel Brands USA
BelGioioso Cheese Inc.
Burnett Dairy Cooperative
Cady Cheese Factory
Carr Valley Cheese Co. Inc.
Cedar Grove Cheese
Chalet Cheese Cooperative
Chula Vista Cheese for V&V Supremo Foods
Crave Brothers Farmstead Cheese, LLC
CROPP Cooperative/Organic Valley
Decatur Dairy, Inc.
Eau Galle Cheese, Inc.
Edelweiss Creamery
Emmi Roth USA, Inc.
Family Fresh Pack LLC
Foremost Farms USA
Grassland Dairy Products, Inc.
Henning Cheese, Inc.
Hidden Springs Creamery
Hillsboro Riverview Dairy
Holland's Family Cheese LLC
Hook's Cheese Company, Inc.
Klondike Cheese Co.
LaClare Farms
Lactalis Deli, Inc.
Land O'Lakes, Inc.
Landmark Creamery
Lynn Dairy, Inc.
Maple Leaf Cheesemakers, Inc.
Masters Gallery Foods, Inc.
Meister Cheese Co.
Mexican Cheese Producers, Inc.
Mill Creek Cheese
Montchevré-Betin, Inc.
Nordic Creamery
Pasture Pride Cheese LLC
Pine River Pre-Pack
Red Barn Family Farms
Roelli Cheese Haus
Saputo Specialty Cheese
Sartori Company
Saxon Creamery
Schreiber Foods, Inc.
Springside Cheese Corp.
Uplands Cheese Co.
W&W Dairy Inc.
Westby Cooperative Creamery
Zimmerman Cheese Inc.



Outdo Ordinary

CLASS 18: PARMESAN

Natural, unflavored parmesan made from cow's milk.

BEST OF CLASS

Steve Bierhals, BelGioioso Cheese Inc.,
Green Bay, WI American Grana(r).....99.6

SECOND AWARD

Tim Dudek, BelGioioso Cheese Inc.,
Green Bay, WI Parmesan.....99.55

THIRD AWARD

Lake Country Dairy Team, Arthur
Schuman Inc, Fairfield, NJ Cello
Riserva Artisan Reserve Parmesan
Wheel.....99.25

Eau Galle Cheese Factory Team, Eau
Galle Cheese Factory, Durand, WI Parmesan99.1

Larry Steckbauer, Sartori Company,
Antigo, WI Sartori Reserve
SarVecchio Parmesan.....99.1

Lake Country Dairy Team, Arthur
Schuman Inc, Fairfield, NJ Cello
Riserva Artisan Reserve Parmesan
Wheel.....98.85

Lake Country Dairy Team, Arthur
Schuman Inc, Fairfield, NJ Cello
Riserva Copper Kettle Parmesan Wheel.....98.5

Gary Domke, Sartori Company, Antigo,
WI Sartori Classic Parmesan.....98.25

Lake Country Dairy Team, Arthur
Schuman Inc, Fairfield, NJ Cello
Riserva Copper Kettle Parmesan
Wheel.....98.05

Tom Schuch, Agropur, Inc, Hull, IA
Parmesan Cheese.....98.05

Bill Schaezel, Agropur, Inc, Hull, IA
Parmesan Cheese.....97.7

Team-AMPI, AMPI, Hoven, SD Parmesan Wheel97.6

Fernando Chavez-Sandoval, Gold Creek
Farms, Woodland, UT Smoked
Romano.....97.45

CLASS 19: ASIAGO

Natural, unflavored asiago made from cow's milk.

BEST OF CLASS

Eau Galle Cheese Factory Team, Eau
Galle Cheese Factory, Durand, WI
Aged Asiago.....99.5

SECOND AWARD

Lake Country Dairy Team, Arthur
Schuman Inc, Fairfield, NJ Cello
Riserva Hand Crafted Asiago Wheel.....99.3

THIRD AWARD

Randy Krahenbuhl, BelGioioso Cheese
Inc., Green Bay, WI Asiago Fresco.....99.2

Aaron Quick, Sartori Company, Antigo,
WI Sartori Classic Asiago.....99.05

Southwest Cheese Company, Southwest
Cheese LLC, Clovis, NM Asiago.....99

Lake Country Dairy Team, Arthur
Schuman Inc, Fairfield, NJ Cello
Riserva Hand Crafted Asiago Wheel.....99

Richard Gonzales, Glanbia Twin Falls,
Twin Falls, ID Asiago.....98.85

Saxon Cheese LLC, Saxon Cheese LLC,
Cleveland, WI Asiago Fresca, aged 5 mon...98.7

Mirjana Maksic, Glanbia Twin Falls,
Twin Falls, ID Asiago.....98.7

Shawnie Higgins, Glanbia Twin Falls,
Twin Falls, ID Asiago.....98.55

Mike Matusheski, Sartori Company,
Antigo, WI Sartori Reserve Extra-Aged Asiago98.5

Bruce Workman, Fair Oaks Farms, Fair
Oaks, in Asiago.....98.35

Saxon Cheese LLC, Saxon Cheese LLC,
Cleveland, WI Asiago Fresca, aged 4 mon...97.7

Team - AMPI, AMPI, Hoven, SD Asiago
Wheel, Aged.....97.4

Southwest Cheese Company, Southwest Cheese LLC,
Clovis, NM Asiago

Southwest Cheese Company, Southwest Cheese LLC,
Clovis, NM Asiago

CLASS 20: BABY SWISS STYLE

Natural, unflavored cow's milk Baby Swiss style cheeses. Maximum moisture 43%; minimum fat 45%; eye development throughout.

BEST OF CLASS

Jamie Fahrney, Chalet Cheese Co-op,
Monroe, WI Baby Swiss block.....99.65

SECOND AWARD

Gary Vaughn, Middlefield Cheese,
Middlefield, OH Baby Swiss cheese.....98.75

THIRD AWARD

Silvan Blum, Chalet Cheese Co-op,
Monroe, WI Baby Swiss wheel.....97.8

Neal Schwartz, Chalet Cheese Co-op,
Monroe, WI Baby Swiss wheel.....97.35

Swiss Team 2, Swiss Valley Farms,
Luana, IA Baby Swiss Block.....97.35

Mike Nelson, Chalet Cheese Co-op,
Monroe, WI Baby Swiss block.....97.3

Penn Cheese, Penn Cheese, Winfield,
PA Deli Style Loaf Baby Swiss.....97.25

Team Guggisberg Doughty Valley,
Guggisberg Cheese, Millersburg, OH
Baby Swiss Wheel.....97

Penn Cheese, Penn Cheese, Winfield,
PA Deli Style Loaf Baby Swiss.....97

Pearl Valley Cheese Inc., Pearl Valley
Cheese Inc., Fresno, Oh Lacey Baby
Swiss Deli Horn.....96.8

Swiss Team #1, Pearl Valley Cheese
Inc., Fresno, Oh Baby Swiss Loaf.....96.7

Joel Sloan, Middlefield Cheese,
Middlefield, OH Baby Swiss cheese.....96.45

Chad Duhai, Zimmerman cheese, South
Wayne, WI Baby swiss wheel.....96.05

Bruce Workman, Fair Oaks Farms, Fair
Oaks, IN Sweet Swiss.....95.8

Shullsburg Team, Swiss Valley Farms, Luana, IA
Baby Swiss Wheel

CLASS 21: FETA

Natural, unflavored feta made from cow's milk.

BEST OF CLASS

Micah Klug, Agropur, Weyauwega, WI
Feta cheese.....99.5

SECOND AWARD

Terry Lensmire, Agropur, Weyauwega, WI
Feta cheese.....99.2

THIRD AWARD

Steve Webster, Klondike Cheese Co.,
Monroe, WI Odyssey Feta.....99.1

Aaron Slezak, Agropur, Weyauwega, WI
Feta cheese.....99

Lactalis Belmont, Lactalis American
Group, Belmont, WI Feta Chunk.....98.95

Jaime Graca, Karoun Dairies Inc, San
Fernando, CA Brinza Feta.....98.9

Mike Schultz, Nasonville Dairy Inc,
Marshfield, WI Feta.....98.85

David Schmidt, Agropur, Weyauwega,
WI Feta cheese.....98.8

Charles J. Krause, Tucumcari Mountain
Cheese Factory, Tucumcari, nm Feta
Loaf.....98.75

Anto Baghdassarian, Karoun Dairies
Inc, San Fernando, CA Helena Feta.....98.7

Jim Demeter, Klondike Cheese Co.,
Monroe, WI Feta in Brine.....98.6

Steve Buholzer, Klondike Cheese Co.,
Monroe, WI Odyssey Feta.....98.6

Geovanny Chavez, Tucumcari Mountain
Cheese, Tucumcari, NM Feta in
brine.....98.55

Berkeley, Belfiore Cheese Company, Berkeley, CA
Feta Cheese in Brine

Team Feta, Saputo Specialty Cheese, Richfield, WI
Nikos Traditional Feta Cheese

Adam Buholzer, Klondike Cheese Co., Monroe, WI
Odyssey Feta

Jammy Graca, Karoun Dairies Inc, San Fernando, CA
Mykonos Feta

Ken Heiman, Nasonville Dairy Inc, Marshfield, WI
Feta

Fresh Cheese Team, Vermont Creamery, Websterville,
VT Feta

Berkeley, Belfiore Cheese Company, Berkeley, CA
Organic Feta in Brine

CLASS 22: FETA, FLAVORED

Natural feta made from cow's milk and flavored with added condiments.

BEST OF CLASS

**Luke Buholzer, Klondike Cheese Co.,
Monroe, WI Odyssey Mediterranean
Feta in Brine**..... 99.4

SECOND AWARD

**Jim Demeter, Klondike Cheese Co.,
Monroe, WI Odyssey Tomato & Basil
Feta**..... 99.35

THIRD AWARD

**Micah Klug, Agropur, Weyauwega, WI
Feta cheese with Peppercorn**..... 99

Micah Klug, Agropur, Weyauwega, WI
Feta cheese with Garden Vegetable..... 98.65

Jim Demeter, Klondike Cheese Co.,
Monroe, WI Odyssey Mediterranean Feta..... 98.6

Mike Schultz, Nasonville Dairy Inc,
Marshfield, WI Mediterranean Herb
Feta..... 98.35

Terry Lensmire, Agropur, Weyauwega,
WI Feta cheese with Salsa..... 98.3

Adam Buholzer, Klondike Cheese Co.,
Monroe, WI Odyssey Tomato & Basil
Feta..... 98.15

Micah Klug, Agropur, Weyauwega, WI
Feta cheese with Garlic & Herb..... 98.05

Jim Iwanski, Nasonville Dairy Inc,
Marshfield, WI Tomato/Basil Feta..... 98.05

Terry Lensmire, Agropur, Weyauwega,
WI Feta cheese with Garden
Vegetable..... 97.95

Micah Klug, Agropur, Weyauwega, WI
Feta cheese with Salsa..... 97.75

Steve Buholzer, Klondike Cheese Co.,
Monroe, WI Odyssey Mediterranean
Feta..... 97.75

Micah Klug, Agropur, Weyauwega, WI
Feta cheese with Basil & Tomato..... 97.7

Ron Buholzer, Klondike Cheese Co., Monroe, WI
Odyssey Tomato & Basil Feta

Jim Demeter, Klondike Cheese Co., Monroe, WI
Odyssey Peppercorn Feta

Steve Buholzer, Klondike Cheese Co., Monroe, WI
Odyssey Peppercorn Feta

Team Feta, Saputo Specialty Cheese, Richfield, WI
Nikos Tomato Basil Feta

Terry Lensmire, Agropur, Weyauwega, WI Feta
cheese with Basil & Tomato

Team Feta, Saputo Specialty Cheese, Richfield, WI
Nikos Mediterranean Feta

Steve Webster, Klondike, Monroe, WI Odyssey
Peppercorn Feta

Team Feta, Saputo Specialty Cheese, Richfield, WI
Nikos Peppercorn Feta

CLASS 23: HAVARTI

*Natural, unflavored havarti made from
cow's milk.*

BEST OF CLASS

**Bruce Workman, Fair Oaks Farms, Fair
Oaks, in Havarti**..... 99.45

SECOND AWARD

**Decatur Dairy Team 2, Decatur Dairy Inc.,
Brodhead, WI Havarti**..... 99.3

THIRD AWARD

**Team Edelweiss, Edelweiss Creamery,
Monticello, WI Havarti**..... 98.75

Steve Stettler, Decatur Dairy Inc.,
Brodhead, WI Havarti..... 98.7

Decatur Dairy Team, Decatur Dairy Inc.,
Brodhead, WI Havarti..... 98.1

Dave Newman, Arla Foods, Kaukauna,
wi Creamy Havarti..... 98.05

Hansi Lehner, Valley View Cheese Co-
op, South Wayne, WI Plain Havarti..... 97.95

Adam Buholzer, Klondike Cheese Co.,
Monroe, WI Havarti..... 97.85

Zack Schneider, Arla Foods, Kaukauna,
wi Creamy Havarti..... 97.7

Jim Krattiger, Maple Leaf Cheese Coop,
Monroe, WI Havarti Slicing Loaves..... 97.5

Ron Buholzer, Klondike Cheese Co.,
Monroe, WI Havarti..... 97.5

Team Emmi Roth USA, Emmi Roth
USA, Monroe, WI Roth Original
Havarti..... 97.45

Carr Valley Cheese Makers, Carr Valley
Cheese Co., Inc., La Valle, WI
Havarti..... 97.25

Dave Buholzer, Klondike Cheese Co., Monroe, WI
Havarti

Team Blaser's, Ellsworth Cooperative Creamery -
Comstock Division, Comstock, WI Havarti

Ron Bechtolt, Klondike Cheese Co., Monroe, WI
Havarti

Jeff Gundlach, Arla Foods, Kaukauna, wi Creamy
Havarti

Matt Henze, Decatur Dairy Inc., Brodhead, WI
Havarti

Team Jisa, Jisa Farmstead Cheese, BRAINARD, NE
White Havarti

CLASS 24: HAVARTI, FLAVORED

*Natural havarti made from cow's milk and
flavored with added condiments.*

BEST OF CLASS

**Team Edelweiss, Edelweiss Creamery,
Monticello, WI Dill Havarti**..... 99.05

SECOND AWARD

**Bruce Workman, Fair Oaks Farms, Fair
Oaks, in Dill Havarti**..... 99

THIRD AWARD

**Matt Henze, Decatur Dairy Inc.,
Brodhead, WI Havarti Dill**..... 98.85

Bruce Workman, Fair Oaks Farms, Fair
Oaks, in Onion Havarti..... 98.7

Luke Buholzer, Klondike Cheese Co.,
Monroe, WI Dill Havarti..... 98.65

Dave Buholzer, Klondike Cheese Co.,
Monroe, WI Dill Havarti..... 98.65

Ryan Onkels, Arla Foods, Kaukauna, WI
Dill Havarti..... 98.55

Steve Stettler, Decatur Dairy Inc.,
Brodhead, WI Havarti Dill..... 98.55

Steve Stettler, Decatur Dairy, Brodhead,
WI Havarti Italian Herb..... 98.55

Valley View Cheese Team, Valley View
Cheese Co-op, South Wayne, WI
Caraway Havarti..... 98.4

Duane Petersen, Arla Foods, Kaukauna,
WI Dill Havarti..... 98.4

Dave Newman, Arla Foods, Kaukauna,
WI Dill Havarti..... 98.4

Hansi Lehner, Valley View Cheese Co-
op, South Wayne, WI Horseradish
Chive Havarti..... 98.35

Steve Buholzer, Klondike Cheese Co.,
Monroe, WI Dill Havarti..... 98.35

Decatur Dairy Team, Decatur Dairy Inc.,
Brodhead, WI Havarti Dill..... 98.3

Dave Newman, Arla Foods, Kaukauna,
WI Caraway Havarti..... 98.1

Ron Bechtolt, Klondike Cheese Co.,
Monroe, WI Dill Havarti..... 98.05

Valley View Cheese Team, Valley View
Cheese Co-op, South Wayne, WI Dill Havarti 98

Ed Giamarino, Arla Foods, Kaukauna, WI Caraway
Havarti

Zach Schneider, Arla Foods, Kaukauna, WI Caraway
Havarti

Team Emmi Roth USA, Emmi Roth USA, Monroe, WI
Roth Horseradish Havarti

Jason Studnicka, Meister Cheese Company,
Muscodia, WI Dill Havarti

CLASS 25: GORGONZOLA

Natural, unflavored gorgonzola made from cow's milk.

BEST OF CLASS

Simply Artisan Reserve, Litehouse, Sandpoint, ID Double Creme Gorgonzola, full of creamy single-source milk..... 98.9

SECOND AWARD

Caves of Faribault Team, Caves of Faribault, Faribault, MN AmaGorg cave Aged Gorgonzola..... 97.95

THIRD AWARD

Imperia Foods Montfort WI team, Arthur Schuman Inc, Fairfield, NJ Montforte Gorgonzola Wheel..... 97.9

Team Sartori, Sartori Company, Plymouth, WI Sartori Reserve Dolcina Gorgonzola..... 97.1

Team Willard, North Hendren Co-op Dairy, Willard, WI Black River Gorgonzola cheese..... 97.05

Imperia Foods Montfort WI team, Arthur Schuman Inc, Fairfield, NJ Montforte Gorgonzola Wheel..... 96.95

Jeff Allen, BelGioioso Cheese Inc., Green Bay, WI CreamyGorg(r)..... 96.65

Simply Artisan Reserve, Litehouse, Sandpoint, ID creamy Gorgonzola..... 96.6

Team Seymour, Great Lakes Cheese Seymour, Inc., Seymour, WI Gorgonzola..... 95.7

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI Gorgonzola Dolce..... 94.95

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Glacier Point Gorgonzola..... 94.25

Oregonzola, Rogue Creamery, Central Point, OR Oregonzola..... 93.7

CLASS 26: STRING CHEESE

Natural, unflavored cheese made from cow's milk; includes blended curd styles.

BEST OF CLASS

Joe Buechel, Baker Cheese Factory Inc, St Cloud, WI Low Moisture Part-skim Mozzarella string cheese..... 99.5

SECOND AWARD

Kurt Premo, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI Farmers Rope String Cheese..... 99.45

THIRD AWARD

String Team 3, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Kraft/Polly-O LMPS Mozz String Cheese..... 99.35

Chris Renard, Rosewood Dairy, Algoma, WI Hand Crafted String Cheese..... 99.15

String Team 1, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Kraft/Polly-O LMPS Mozz String Cheese..... 98.8

Larry Brown, Baker Cheese Factory Inc, St. Cloud, WI Low Moisture Part-skim mozzarella string cheese..... 98.75

C.V. 1st shift Team, Cedar Valley Cheese, Inc., Belgium, WI Part Skim String Cheese..... 98.6

Tim Entringer, Baker Cheese Factory Inc, St Cloud, WI Low Moisture Part-skim mozzarella string cheese..... 98.6

Brian Entringer, Baker Cheese Factory Inc, St Cloud, WI Low Moisture Part-skim Mozzarella string cheese..... 98.5

String Team 2, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Kraft/Polly-O LMPS Mozz String Cheese..... 98.2

Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Natural, unflavored cheese made from cow's milk..... 97.8

TEAM 3, EMPIRE CHEESE, INC., CUBA, NY String Cheese..... 97.4

TEAM 2, EMPIRE CHEESE, INC., CUBA, NY String Cheese..... 97.2

String Cheese Team, Lactalis American Group, Nampa, ID Part Skim Mozzarella String Cheese..... 97.2

TEAM 1, EMPIRE CHEESE, INC., CUBA, NY String Cheese..... 97.2



CLASS 27: COTTAGE CHEESE

Natural, cow's milk, flavored or unflavored cottage cheese of any curd size with 1% or higher milkfat content, in retail packaging (24 oz. or smaller packages).

BEST OF CLASS

Cottage Team, Westby Coop Creamery, Westby, WI 4% Small Curd Cottage Cheese..... 98.25

SECOND AWARD

Kemps Cottage Cheese, Kemps, St. Paul, MN Kemps Cottage Cheese with Chives..... 96.9

THIRD AWARD

Kemps LLC, Kemps LLC, St. Paul, MN Kemps 4% Large Curd Cottage Cheese..... 95.85

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| West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY 4% Cottage Cheese..... | 95.8 |
| West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY 1% Cottage Cheese..... | 95.4 |
| West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY 4% Cottage Cheese with Chive..... | 95.4 |
| West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY 4% Cottage Cheese with Pineapple..... | 95.1 |
| Cottage Cheese Team, Cabot Creamery Cooperative, Cabot, VT Vermont Style Cottage Cheese..... | 94.85 |
| Cottage Cheese Team, Cabot Creamery Cooperative, Cabot, VT Vermont Style Cottage Cheese..... | 94.8 |
| Cottage Cheese Team, Cabot Creamery Cooperative, Cabot, VT Vermont Style Cottage Cheese..... | 94.3 |
| Cottage Team, Westby Coop Creamery, Westby, WI 2% Small Curd Cottage Cheese..... | 93.85 |

CLASS 28: FRESH MOZZARELLA

Offered in varieties ciliegine, bocconcini, ovoline, burrata, etc.; fresh mozzarella is unflavored, high moisture, usually full fat, often packed in water and made from cow's milk and/or buffalo milk.

BEST OF CLASS

George Crave, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI Fresh Mozzarella Ovoline..... 99.15

SECOND AWARD

Team Calabro, Calabro Cheese Corp., East Haven, CT Ovoline..... 98.9

THIRD AWARD

Losurdo Foods Fresh Mozzarella Line, Losurdo foods Inc, Heuvelton, NY Bocconcini in water..... 98.75

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| Fresh Mozz Team, Lactalis American Group, Nampa, ID Ciliengini..... | 98.55 |
| Team Lioni, Lioni Latticini, Inc., Union, NJ Burrata Con Panna..... | 98.55 |
| Jennifer Garvey, BelGioioso Cheese Inc., Green Bay, WI Burrata..... | 98.55 |
| Kory Hyvonen, BelGioioso Cheese Inc., Green Bay, WI Thermoform Log..... | 98.45 |
| Team Toscana, Toscana Cheese Company, Secaucus, NJ Fresh Mozzarella Ciliegine..... | 98.4 |
| Team Lioni, Lioni Latticini, Inc., Union, NJ Ciliegine Fresh Mozzarella..... | 98.4 |
| Kurt Premo, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI Fresh Mozzarella Bocconcini..... | 98.4 |
| Team Lioni, Lioni Latticini, Inc., Union, NJ Fresh Mozzarella Hand Wrapped..... | 98.05 |
| Jason Radke, BelGioioso Cheese Inc., Green Bay, WI Ball Thermoform..... | 97.95 |
| Losurdo Foods Curd Make, Losurdo foods Inc, Heuvelton, NY Fresh Mozzarella Dry..... | 97.9 |
| Team Toscana, Toscana Cheese Company, Secaucus, NJ Fresh Mozzarella Bocconcino..... | 97.7 |
| Mozz Team 2, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Fresh Mozzarella..... | 97.65 |
| Berkeley, Belfiore Cheese Company, Berkeley, CA Fior di Latte Mozzarella..... | 97.65 |
| Mozz Team 1, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Fresh Mozzarella..... | 97.5 |
| Fresh Mozz Team, Lactalis American Group, Nampa, ID Fresh Mozzarella..... | |
| FDL Team, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Fresh Mozzarella Bocconcino..... | |
| FDL Team 1, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Fresh Mozzarella Ciliegini..... | |
| Jesse Stokes, BelGioioso Cheese Inc., Green Bay, WI Ovolini packed in water..... | |

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| Di Stefano Cheese, Di Stefano Cheese, Pomona, ca Fresh Burrata..... | |
| Berkeley, Belfiore Cheese Company, Berkeley, CA Organic Fior di Latte..... | |
| Team Calabro, Calabro Cheese Corp., East Haven, CT Burrata..... | |
| Di Stefano Cheese, Di Stefano Cheese, Pomona, CA Fresh Mozzarella..... | |
| Junior Mazzarella, Sickles Market, Little Silver, NJ Fresh Mozzarella..... | |
| Fresh Mozzarella Department, Sorrento Lactalis, Buffalo, NY Fresh Mozzarella for Slicing..... | |
| Fresh Mozzarella Department, Sorrento Lactalis, Buffalo, NY Fresh Mozzarella for Slicing..... | |
| Cedar Grove Cheese, Cedar Grove Cheese, Plain, WI Water Buffalo Mozzarella..... | |
| Fresh Mozzarella Department, Sorrento Lactalis, Buffalo, NY Fresh Mozzarella for Slicing..... | |
| Miceli Specialty Crew, Miceli Dairy Products, Cleveland, OH Ovolini..... | |
| Junior Mazzarella, Sickles Market, Little Silver, NJ Burrata..... | |

CLASS 29: BLUE VEINED CHEESES WITH EXTERIOR MOLDING

Natural, unflavored cow's milk cheeses veined with blue molds and ripened to develop surface mold.

BEST OF CLASS

Nathan Arnold, Sequatchie Cove Creamery, Sequatchie, tn Shakerag Blue..... 99.25

SECOND AWARD

Jasper Hill Farm, Cellars at Jasper Hill, Greensboro, VT Bayley Hazen Blue..... 99.1

THIRD AWARD

Turner Reynolds, Nature's Harmony Farm, Elberton, GA Elberton Blue Cheese..... 98.15

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| Imperia Foods Montfort WI team, Arthur Schuman Inc, Fairfield, NJ Cellar Ripened Montforte Gorgonzola Wheel..... | 97.4 |
| Glacier Blue Team, Cascadia Creamery, Trout Lake, WA Glacier Blue..... | 97.2 |
| Chris Roelli, Roelli Cheese Company, Shullsburg, WI Red Rock is an American style mild cheddar blue with a natural rind..... | 96.95 |
| Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Point Reyes, CA Point Reyes Bay Blue..... | 96.9 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Native Blue..... | 96.8 |
| Chris Roelli, Roelli Cheese Company, Shullsburg, WI Dunbarton is an English style cheddar blue cheese..... | 96.45 |

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| Imperia Foods Montfort WI team, Arthur Schuman Inc., Fairfield, NJ Cellar Ripened Montforte Gorgonzola Wheel..... | 96.4 |
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CLASS 30: BLUE VEINED CHEESES

Natural, unflavored cow's milk cheeses veined with blue molds and no surface mold development (rindless).

BEST OF CLASS

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| Rogue River Blue, Rogue Creamery, Central Point, OR Rogue River Blue..... | 99.4 |
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SECOND AWARD

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| Blue Team, Rogue Creamery, Central Point, OR Smokey Blue..... | 99.3 |
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THIRD AWARD

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| Caves of Faribault Team, Caves of Faribault, Faribault, MN St. Pete's Select Cave Aged Blue Cheese..... | 99.25 |
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| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Buttermilk Blue Affinee..... | 99.05 |
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| Team Rocky Meadow, M&S Services, Cambria, WI Rocky Meadow Milk Haus Blue Reserve..... | 99 |
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|---|------|
| Simply Artisan Reserve, Litehouse, Sandpoint, ID Deep Blue..... | 98.5 |
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| Timothy Stone, Great Hill Dairy, Inc., Marion, MA Blue Cheese with non-pasteurized milk..... | 98.45 |
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| Caveman Blue, Rogue Creamery, Central Point, OR Caveman Blue..... | 98 |
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| Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Point Reyes, CA Point Reyes Original Blue..... | 97.9 |
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|---|-------|
| Great Hill Blue Cheese, Great Hill Dairy, Inc., Marion, MA Blue Cheese with non-pasteurized milk..... | 97.85 |
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| Imperia Foods Montfort WI team, Arthur Schuman Inc., Fairfield, NJ Montforte Bleu Wheel..... | 97.8 |
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| Tigers' Finest, Clemson Blue Cheese, Clemson, SC Blue Veined Cheese..... | 97.75 |
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| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Buttermilk Blue..... | |
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| Team Seymour, Great Lakes Cheese Seymour, Inc., Seymour, WI Danish Style Blue Cheese..... | |
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| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Glacier Penta Creme..... | |
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| Simply Artisan Reserve, Litehouse, Sandpoint, ID Sharp Blue..... | |
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| Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI Original Blue..... | |
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| Imperia Foods Montfort WI team, Arthur Schuman Inc., Fairfield, NJ Montforte Bleu Wheel..... | |
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| Team Mindoro, CROPP Cooperative/Organic Valley, La Farge, WI Organic Blue Cheese..... | |
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| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Glacier Point Blue..... | |
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|---|--|
| Team Thorp, North Hendren Co-op Dairy, Willard, WI Black River Blue cheese..... | |
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| Simply Artisan Reserve, Litehouse, Sandpoint, ID Creamy Blue..... | |
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| Team Seymour, Great Lakes Cheese Seymour, Inc., Seymour, WI Ader Kase German Style Blue Cheese..... | |
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CLASS 31: BRICK & MUESTER

Natural, unflavored cow's milk brick cheese and muenster cheese. Aged 30 days or longer; not surface (smear) ripened. Made on or before February 4, 2015.

BEST OF CLASS

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|--|-------|
| John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Brick..... | 99.85 |
|--|-------|

SECOND AWARD

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|---|-------|
| Walter Hartwig, Zimmerman Cheese, South Wayne, WI Muenster..... | 99.75 |
|---|-------|

THIRD AWARD

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|---|------|
| John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Muenster..... | 99.7 |
|---|------|

| | |
|---|-------|
| Gary Grossen, Babcock Dairy Plant, Madison, WI Brick..... | 99.65 |
|---|-------|

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|---|-------|
| Matt Erdley, Klondike Cheese Co., Monroe, WI Brick..... | 99.65 |
|---|-------|

| | |
|---|-------|
| Decatur Team 1, Decatur Dairy Inc., Brodhead, WI Brick..... | 99.65 |
|---|-------|

| | |
|---|------|
| Matt Henze, Decatur Dairy Inc., Brodhead, WI Brick..... | 99.6 |
|---|------|

| | |
|---|-------|
| Dave Buholzer, Klondike Cheese Co., Monroe, WI Brick..... | 99.55 |
|---|-------|

| | |
|--|-------|
| Matt Henze, Decatur Dairy Inc., Brodhead, WI Muenster..... | 99.55 |
|--|-------|

| | |
|--|------|
| Matt Erdley, Klondike Cheese Co., Monroe, WI Muenster..... | 99.5 |
|--|------|

| | |
|--|------|
| Ron Bechtolt, Klondike Cheese Co., Monroe, WI Brick..... | 99.5 |
|--|------|

| | |
|--|------|
| Steve Stettler, Decatur Dairy Inc., Brodhead, WI Muenster..... | 99.5 |
|--|------|

| | |
|---|------|
| Bruce Workman, Fair Oaks Farms, Fair Oaks, in Muenster..... | 99.4 |
|---|------|

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|---|------|
| Steve Stettler, Decatur Dairy Inc., Brodhead, WI Brick..... | 99.4 |
|---|------|

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|--|-------|
| Dennis Schliem, Zimmerman Cheese, South Wayne, WI Brick..... | 99.35 |
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|---|-------|
| Ron Bechtolt, Klondike Cheese Co., Monroe, WI Muenster..... | 99.35 |
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|--|------|
| Chad Duhai, Zimmerman Cheese, South Wayne, WI Brick..... | 99.3 |
|--|------|

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|--|------|
| Blaser's Team 2, Ellsworth Cooperative Creamery - Comstock Division, Comstock, WI Red Rind Muenster..... | 99.3 |
|--|------|

| | |
|--|------|
| Scott Butler, Torkelson Cheese Co., Lena, IL Brick Cheese..... | 99.3 |
|--|------|

| | |
|--|------|
| Team Decatur, CROPP Cooperative/Organic Valley, La Farge, WI Organic Red Rind Muenster Cheese..... | 99.3 |
|--|------|

| | |
|--|-------|
| Josh Johnson, Zimmerman Cheese, South Wayne, WI Brick..... | 99.25 |
|--|-------|

| | |
|---|-------|
| Ron Buholzer, Klondike Cheese Co., Monroe, WI Muenster..... | 99.25 |
|---|-------|

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|--|-------|
| Team Blaser's, Ellsworth Cooperative Creamery - Comstock Division, Comstock, WI Wisconsin Brick..... | 99.15 |
|--|-------|

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|---|-------|
| Jamie White, Torkelson Cheese Co., Lena, IL Brick Cheese..... | 99.15 |
|---|-------|

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|--|--|
| Team Edelweiss, Edelweiss Creamery, Monticello, WI Muenster..... | |
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|---|--|
| Josh Johnson, Zimmerman Cheese, South Wayne, WI Muenster..... | |
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|--|--|
| Jamie White, Torkelson Cheese Co, Lena, IL Muenster..... | |
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| Team 3, Jerome Cheese Co., Jerome, ID Muenster Cheese..... | |
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|--|--|
| New York Cheese Team, McCadam Cheese, Chateaugay, NY Muenster, New York..... | |
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|---|--|
| Blaser's Team 1, Ellsworth Coop Creamery - Comstock Division, Comstock, WI Red Rind Muenster..... | |
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|---|--|
| Hansi Lehner, Valley View Cheese Co-op, South Wayne, WI Muenster..... | |
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| | |
|--|--|
| Widmer's Cheese Cellars, Widmer's Cheese Cellars, Theresa, WI Mild Brick Cheese..... | |
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|---|--|
| Wendy Devney, Agropur, Hull, IA Muenster (cut 640)..... | |
|---|--|

CLASS 32: BRIE & CAMEMBERT

Natural, unflavored brie & camembert made from cow's milk.

BEST OF CLASS

| | |
|---|------|
| Lactalis Belmont, Lactalis American Group, Belmont, WI Camembert..... | 99.8 |
|---|------|

SECOND AWARD

| | |
|--|-------|
| Soft Production Team, Alouette Cheese - Kolb Lena, Lena, IL Alouette Special Reserve Brie..... | 99.55 |
|--|-------|

THIRD AWARD

| | |
|--|------|
| Team MTC, Mt Townsend Creamery, Port Townsend, WA Pacific Northwest Camembert..... | 99.5 |
|--|------|

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|--|------|
| Israel Gil, Old Europe Cheese, Inc., Benton Harbor, MI Camembert Traditionnel..... | 98.9 |
|--|------|

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|---|-------|
| Soft Packaging Team, Alouette Cheese - Kolb Lena, Lena, IL Alouette Brie..... | 98.85 |
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|--|------|
| Soft Packaging Team, Alouette Cheese - Kolb Lena, Lena, IL Delice de France Camembert..... | 98.8 |
|--|------|

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|---|-------|
| Team Marin French, Marin French Cheese, Petaluma, CA Supreme..... | 98.45 |
|---|-------|

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|--|------|
| Lactalis Belmont, Lactalis American Group, Belmont, WI Brie..... | 98.4 |
|--|------|

| | |
|---|------|
| Lactalis Belmont, Lactalis American Group, Belmont, WI President Camembert..... | 98.3 |
|---|------|

| | |
|---|-------|
| Jose Sanchez, Old Europe Cheese, Inc., Benton Harbor, MI Slicing Brie..... | 98.25 |
| Lactalis Belmont, Lactalis American Group, Belmont, WI Triple Creme..... | 98.15 |
| Team Marin French, Marin French Cheese, Petaluma, CA Camembert..... | 98.15 |
| Team Marin French, Marin French Cheese, Petaluma, ca Triple Creme Brie..... | 98.1 |
| Team Marin French, Marin French Cheese, Petaluma, CA Triple Creme Brie | |
| Israel Gil, Old Europe Cheese, Inc., Benton Harbor, MI Double Cream Brie | |
| Jean Manuel Renard, Old Europe Cheese, Inc., Benton Harbor, MI Triple Cream Brie | |
| Soft Production Team, Alouette cheese - Kolb Lena, Lena, IL Alouette Brie | |
| MouCo Cheese Company, MouCo Cheese Company, Inc., Fort Collins, CO MouCo Camembert | |
| Team Marin French, Marin French Cheese, Petaluma, CA Petite Creme | |
| Keith Adams, Alemar Cheese Company, Mankato, MN Bent River Camembert | |
| Keith Adams, Alemar Cheese Company, Mankato, MN Blue Earth American Brie | |
| Brazos Valley Cheese, Brazos Valley Cheese, Waco, TX Raw Cow milk Brie | |
| Boston Post Dairy, BOSTON POST DAIRY LLC, Enosburg Falls, VT BPD Camembert | |

CLASS 33: OPEN CLASS: SOFT RIPENED CHEESES

Natural, surface ripened cheeses (bloomy rind) with or without added flavor and/or condiments.

BEST OF CLASS

| | |
|---|-------|
| Jasper Hill Farm, Cellars at Jasper Hill, Greensboro, VT Harbison..... | 99.35 |
|---|-------|

SECOND AWARD

| | |
|--|------|
| Jasper Hill Farm, Cellars at Jasper Hill, Greensboro, VT Moses Sleeper..... | 99.1 |
|--|------|

THIRD AWARD

| | |
|--|----|
| Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connersville, IN Ameribella..... | 99 |
|--|----|

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|--|-------|
| Team Marin French, Marin French Cheese, Petaluma, CA Petite Supreme..... | 98.85 |
| Lactalis Belmont, Lactalis American Group, Belmont, WI Triple Creme..... | 98.75 |
| Team Marin French, Marin French Cheese, Petaluma, CA Petite Truffle..... | 98.4 |
| Team Marin French, Marin French Cheese, Petaluma, CA Triple Brie..... | 98.25 |
| Jean Manuel Renard, Old Europe Cheese, Inc., Benton Harbor, MI Brie with Pepper..... | 98.2 |

| | |
|---|------|
| Lactalis Belmont, Lactalis American Group, Belmont, WI Brie herbs..... | 98.1 |
| MouCo Cheese Company, MouCo Cheese Company, Inc., Fort Collins, CO MouCo Ashley..... | 98.1 |
| Colin McGrath, Sprout Creek Farm, Poughkeepsie, NY Beer Washed Margie..... | 97.9 |
| Scott Ness, Old Europe Cheese, Inc., Benton Harbor, MI Brie Layered With Herbs..... | 97.8 |
| Team Sea Change, The Mystic Cheese Company, Lebanon, CT Yeast ripened stracchino cheeses..... | 97.7 |
| Colin McGrath, Sprout Creek Farm, Poughkeepsie, NY Margie | |
| Scholten Family Farm, Cellars at Jasper Hill, Greensboro, VT Weybridge | |
| Jean Manuel Renard, Old Europe Cheese, Inc., Benton Harbor, MI Brie with Herbs | |
| Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connersville, IN Adair | |
| Israel Gil, Old Europe Cheese, Inc., Benton Harbor, MI Brie Layered With Pepper | |

CLASS 34: EDAM & GOUDA

Natural, unflavored Edam and mild gouda made from cow's milk aged 1-180 days. Made between September 7, 2014 and March 5, 2015.

BEST OF CLASS

| | |
|--|------|
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Young..... | 98.4 |
|--|------|

SECOND AWARD

| | |
|---|-------|
| Bruce Workman, Fair Oaks Farms, Fair Oaks, IN Gouda..... | 98.35 |
|---|-------|

THIRD AWARD

| | |
|--|------|
| Duane Petersen, Arla Foods, Kaukauna, WI Edam Loaf..... | 98.3 |
|--|------|

| | |
|---|-------|
| Roger Pedat, Old Europe Cheese, Inc., Benton Harbor, MI Edam Ball..... | 98.2 |
| Team Arena, Arena Cheese, Arena, WI Gouda Deli Longhorn..... | 98.05 |
| Ryan Onkels, Arla Foods, Kaukauna, WI Edam Loaf..... | 97.95 |
| Gary Grossen, Babcock Dairy Plant, Madison, WI Gouda..... | 97.65 |
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Belegen..... | 97.6 |
| Roger Pedat, Old Europe Cheese, Inc., Benton Harbor, MI Gouda Wheel..... | 97.5 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Gouda..... | 97.5 |
| Team Arena, Arena Cheese, Arena, WI Gouda Deli Longhorn..... | 97.3 |
| Eddie Lucas, Old Europe Cheese, Inc., Benton Harbor, MI Edam Ball..... | 97.25 |
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Belegen..... | 97.15 |

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|---|--|
| Saxon Team, Saxon Cheese LLC, Cleveland, WI Big Eds Gouda Aged 6 mon | |
| Dzafer Trbonja, Glanbia Twin Falls, Twin Falls, ID Mild Gouda | |
| Zach Schneider, Arla Foods, Kaukauna, WI Gouda Wheel | |
| Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Big Eds Gouda Style aged 6 mon | |
| Felimon Aguirre, Saxon Cheese LLC, Cleveland, WI Big Eds Gouda Style, Aged 3 mon | |
| Ed Giamarino, Arla Foods, Kaukauna, WI Gouda Wheel | |
| Caves of Faribault Team, Caves of Faribault, Faribault, MN St. Mary's Grassfed Gouda | |
| Glenn Goss, Schnabeltier, Rochester, IN Young Gouda | |
| Steven Shobe, Glanbia Twin Falls, Twin Falls, ID Mild Gouda | |
| Felimon Aguirre, Saxon Cheese LLC, Cleveland, WI Big Eds Gouda Style Aged 5 mon | |
| Hayder Al Sudani, Glanbia Twin Falls, Twin Falls, ID Mild Gouda | |

CLASS 35: GOUDA, AGED

Natural, unflavored gouda made from cow's milk aged 181 days or longer. Made on or before September 6, 2014.

BEST OF CLASS

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|--|------|
| Maple Leaf Shelf curing team, Maple Leaf Cheese Coop, Monroe, WI Maple Leaf Traditional Gouda..... | 99.6 |
|--|------|

SECOND AWARD

| | |
|--|-------|
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Mature..... | 99.45 |
|--|-------|

THIRD AWARD

| | |
|---|------|
| Gary Grossen, Babcock Dairy Plant, Madison, WI Aged Gouda..... | 98.6 |
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| | |
|---|-------|
| John Dirk Bulk, Oakdale Cheese, Oakdale, CA Aged Gouda..... | 98.3 |
| Juan Anaya, Glanbia Twin Falls, Twin Falls, ID Aged Gouda..... | 98.05 |
| Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Big Eds Gouda Style Aged 20 mon..... | 97.75 |
| Ryan Onkels, Arla Foods, Kaukauna, WI Aged Gouda Wheel..... | 97.75 |
| Caves of Faribault Team, Caves of Faribault, Faribault, MN Jeffs' Select Cave Aged Gouda..... | 97.65 |
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Aged..... | 97.55 |
| Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Big Eds Gouda Style, aged 10 mon..... | 97.45 |
| Team Arena, Arena Cheese, Arena, WI Gouda Deli Longhorn..... | 97.3 |

| | |
|---|------|
| Felimon Aguirre, Saxon Cheese LLC, Cleveland, wi Big Eds Gouda Style 23 mon... | 97.2 |
| J. Michael Whitehead & The Production Team, Heartland Creamery, Newark, MO Aged Gouda | 97 |
| Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Glacial Lakes Raw Milk 2yr Gouda | |
| Duane Petersen, Arla Foods, Kaukauna, WI Aged Gouda Wheel | |
| Dave Newman, Arla Foods, Kaukauna, WI Aged Gouda Wheel | |
| Glenn Goss, Schnabeltier, Rochester, IN Aged Gouda | |
| Vlado Cvijetic, Glanbia Twin Falls, Twin Falls, ID Aged Gouda | |
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Overjarige | |
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Premium | |
| Brett Hill, Glanbia Twin Falls, Twin Falls, ID Aged Gouda | |
| Team Edelweiss, Edelweiss Creamery, Monticello, WI Grass Based Aged Gouda | |

CLASS 36: GOUDA, FLAVORED

*Natural gouda made from cow's milk and
flavored with added condiments.*

BEST OF CLASS

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|--|-------|
| John Dirk Bulk, Oakdale Cheese, Oakdale, CA Cumin Gouda | 99.65 |
|--|-------|

SECOND AWARD

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|---|------|
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Black Pepper Mix | 99.6 |
|---|------|

THIRD AWARD

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|--|-------|
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Cumin | 99.45 |
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| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Pesto Basil | 99.4 |
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|---|-------|
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Onion Garlic | 99.35 |
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|--|------|
| Ed Giamarino, Arla Foods, Kaukauna, WI Gouda Wheel with Chille Lime | 99.3 |
|--|------|

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| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Burning Melange | 99.15 |
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| Mikail Umarov, Glanbia Twin Falls, Twin Falls, ID Gouda with Chives | 99.05 |
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| Zlatan Saric, Glanbia Twin Falls, Twin Falls, ID Gouda/Green Olive&Pimento | 98.95 |
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|---|-------|
| Jeff Gundlach, Arla Foods, Kaukauna, WI Gouda Wheel with Chille Lime | 98.85 |
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|---|-------|
| Dennis Schneider, Arla Foods, Kaukauna, WI Gouda Wheel with Chille Lime | 98.85 |
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| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Mustard Melange | 98.8 |
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|---|-------|
| Team SV, Cady Cheese, LLC., Wilson, WI Mild Rosemary Gouda | 98.65 |
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| Team SV, Cady Cheese, LLC., Wilson, WI Mild Cranberry Gouda | |
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|---|--|
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Clove | |
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| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Foenegreek | |
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|--|--|
| Ed Giamarino, Arla Foods, Kaukauna, WI Gouda Wheel wheel with Pesto | |
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|---|--|
| Team Arena, Arena Cheese, Arena, WI Gouda Deli Longhorn with Pimento | |
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|---|--|
| Jeff Gundlach, Arla Foods, Kaukauna, WI Gouda Wheel with Pesto | |
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|---|--|
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Truffle | |
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|--|--|
| Zach Schneider, Arla Foods, Kaukauna, WI Gouda Wheel with Pesto | |
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| Matthew Pooler, Glanbia Twin Falls, Twin Falls, ID Gouda/Black Olive&Garlic | |
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| Eric Steltenpohl, Saxon Cheese LLC, Cleveland, wi Gouda Style w/Champignon Mushrooms | |
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| Saxon Team, Saxon Cheese LLC, Cleveland, WI Gouda Style with Garlic & Pimento | |
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| Eric Steltenpohl, Saxon Cheese LLC, Cleveland, WI Spicy Pizza Gouda | |
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| Glenn Goss, Schnabeltier, Rochester, IN Moroccan Harris Gouda | |
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CLASS 37: SMOKED GOUDA

*Natural gouda made from cow's milk, with
smoke flavor added or naturally smoked.*

BEST OF CLASS

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|---|------|
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Smoked Cumin | 99.5 |
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SECOND AWARD

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|---|-------|
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Smoked | 99.45 |
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THIRD AWARD

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|---|------|
| Javier Vega, Glanbia Twin Falls, Twin Falls, ID Smoked Gouda | 98.9 |
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|---|-------|
| Bruce Workman, FAir Oaks Farms, Fair Oaks, IN Smoked Gouda | 98.85 |
|---|-------|

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|--|------|
| Team Arena, Arena Cheese, Arena, WI Hardwood Smoked Gouda Deli Longhorn | 98.8 |
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|--|-------|
| Ryan Onkels, Arla Foods, Kaukauna, WI Smoked Gouda Wheel with Black Peppercorns | 98.75 |
| Dennis Schneider, Arla Foods, Kaukauna, WI Smoked Gouda Wheel with Black peppercorns | 98.7 |
| Alejandra Ankrom, Glanbia Twin Falls, Twin Falls, ID Smoked Gouda | 98.7 |
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Natural Smoked Gouda | 98.7 |
| Dave Newman, Arla Foods, Kaukauna, WI Smoked Gouda Wheel with Black peppercorns | 98.55 |
| Bakhritdin Yusupov, Glanbia Twin Falls, Twin Falls, ID Smoked Gouda | 98.55 |
| Brazos Valley Cheese, Brazos Valley Cheese, Waco, TX Smoked Gouda | 98.45 |
| Team Arena, Arena Cheese, Arena, WI Hardwood Smoked Gouda Deli Longhorn | 98.35 |
| SVF Team 1, Swiss Valley Farms, Luana, IA Smoked Gouda Loaf | 98.35 |
| Scott Ness, Old Europe Cheese, Inc., Benton Harbor, MI Natural Smoked Gouda | 98.2 |
| Joe Ditmar, Maple Leaf Cheese Coop, Monroe, WI Applewood Smoked Gouda Wheel | 98.15 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Smoked Gouda | |

CLASS 38: FRESH HISPANIC CHEESES (QUESOS FRESCOS)

Natural, fresh, non-melting, unflavored cow's milk Hispanic cheeses, for example queso fresco, para frier, ranchero, queso blanco, panela and other crumbly fresh cheeses.

BEST OF CLASS

Team W&W Dairy, W&W Dairy, Monroe, WI Queso Fresco..... **99.45**

SECOND AWARD

MCP Team, Mexican Cheese Producers, Inc. (Bar-S), Darlington, WI Queso Cremoso Pail..... **99.4**

THIRD AWARD

Marquez Brothers International, Inc., Marquez Brothers International, Inc., Hanford, CA Queso Fresco..... **99.35**

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|---|------|
| Team Supremo, V&V Supremo Foods, Chicago, IL Queso Del Caribe | 99.3 |
| Team Supremo, V&V Supremo Foods, Chicago, IL Queso Fresco | 99.2 |
| Team Nuestro Queso, Nuestro Queso, LLC, Kent, IL Queso Fresco | 99.2 |
| Team Nuestro Queso, Nuestro Queso, LLC, Kent, IL Queso Para Freir | 99.2 |

| | |
|--|-------|
| MCP Team, Mexican Cheese Producers, Inc. (Bar-S), Darlington, WI Queso Fresco Wheel | 99.15 |
| Team W&W Dairy, W&W Dairy, Monroe, WI Queso Fresco | 99.05 |
| La Vaquita, Dairy Farmers of America, Houston, TX Queso Fresco Salvadorena | 99.05 |
| Roberto Encarnacion, Tropical Cheese Industries, Inc., Perth Amboy, NJ Panela | 99.05 |
| John(Randy) Pitman, Mill Creek Cheese, ARENA, WI Queso Blanco | 99 |
| Team Nuestro Queso, Nuestro Queso, LLC, Kent, IL Queso Blanco | 99 |
| Team Nuestro Queso, Nuestro Queso, LLC, Kent, IL Queso Panela | 98.95 |
| MCP Team, Mexican Cheese Producers, Inc. (Bar-S), Darlington, WI Panela | 98.95 |
| Jaime Graca, Karoun Dairies Inc, San Fernando, CA Queso Fresco | 98.95 |
| John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Queso Para Freir | 98.85 |
| La Vaquita, Dairy Farmers of America, Houston, TX Queso Fresco Mexicano | 98.8 |
| Team MCP, Mexican Cheese Producers, Inc. (Bar-S), Darlington, WI Queso Fresco Wheel II | 98.75 |
| Team MCP, Mexican Cheese Producers, Inc. (Bar-S), Darlington, WI Queso Panela | 98.75 |
| Anto Baghdassarian, Karoun Dairies Inc, San Fernando, CA Panela | 98.75 |
| Roberto Encarnacion, Tropical Cheese Industries, Inc., Perth Amboy, NJ Queso Fresco | |
| Team Supremo, V&V Supremo Foods, Chicago, IL Queso Fresco | |
| Team MCP, Mexican Cheese Producers, Inc. (Bar-S), Darlington, WI Quesos Fresco N1 | |
| Roberto Encarnacion, Tropical Cheese Industries, Inc., Perth Amboy, NJ Queso Blanco | |
| La Vaquita, Dairy Farmers of America, Houston, TX Panela Fresca | |
| Team MCP, Mexican Cheese Producers, Inc. (Bar-S), Darlington, WI Queso Fresco N 2 | |
| Kirk Hansen, Nasonville Dairy Inc, Marshfield, WI Queso Blanco | |
| Jammy Graca, Karoun Dairies Inc, San Fernandod, CA Queso Crema | |
| Team W&W Dairy, W&W Dairy, Monroe, WI Queso Cremoso | |

CLASS 39: HISPANIC MELTING CHEESES(QUESO PARA FUNDIR)

Natural, unflavored, cow's milk Hispanic cheeses melted for cooking, for example queso para fundir, queso quesadilla, asadero, oaxaca, and other sliceable, meltable Hispanic cheeses.

BEST OF CLASS

Team Nuestro Queso, Nuestro Queso, LLC, Kent, IL Queso Oaxaca Ball..... **99.6**

SECOND AWARD

Team Nuestro Queso, Nuestro Queso, LLC, Kent, IL Queso Oaxaca Strips..... **98.3**

THIRD AWARD

Marquez Brothers International, Inc., Marquez Brothers International, Inc., Hanford, CA Oaxaca..... **97.85**

| | |
|---|-------|
| Cesar Luis, Cesar's Cheese, Columbus, WI Oaxaca String Cheese | 97.25 |
| George Crave, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI Oaxaca | 96.55 |
| John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Asadero | 96.15 |
| Team Nuestro Queso, Nuestro Queso, LLC, Kent, IL Queso Asadero | 95.1 |
| Valley View Cheese Team, Valley View Co-op, South Wayne, WI Quesadilla | 94.7 |
| John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Quesadilla | 94.65 |
| Team Toscana, Toscana Cheese Company, Secaucus, NJ Oaxaca Cheese | 94.45 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Queso Para Fundir | 94.25 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Queso Para Fundir | 94.05 |
| Jamie White, Torkelson Cheese Co., Lena, IL Quesadilla | |
| Chad Duhai, Zimmerman Cheese, South Wayne, WI Asadero | |
| Team Nuestro Queso, Nuestro Queso, LLC, Kent, IL Queso Duranguense | |
| John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Queso Para Fundir | |
| Dennis Schliem, Zimmerman Cheese, South Wayne, WI Asadero | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Queso Para Fundir | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Queso Para Fundir | |
| Nick Siedschlag, Chula Vista Cheese Co. for V&V Supremo Foods, Browntown, WI Queso Quesadilla | |
| Walter Hartwig, Zimmerman Cheese, South Wayne, WI Asadero | |



Steve Stettler, Decatur Dairy Inc., Brodhead, WI
Queso Para Fundir

Tim Pehl, Chula Vista Cheese Co. for V&V Supremo
Foods, Browntown, WI Quesadilla Cheese

CLASS 40: HARD HISPANIC CHEESES (QUESO DURO)

Natural, unflavored hard Hispanic cheeses made from cow's milk and used for grating, for example: queso seco, queso nica, queso duro, cotija.

BEST OF CLASS

Team Emmi Roth USA, Emmi Roth USA,
Monroe, WI Roth GranQueso Reserve..... 99.5

SECOND AWARD

Team MCP, Mexican Cheese Producers,
Inc. (Bar-S), Darlington, WI Queso
Cotija Wheel II..... 99.4

THIRD AWARD

MCP Team, Mexican Cheese Producers,
Inc. (Bar-S), Darlington, WI Cotija
Wheel..... 99.35

Team Supremo, V&V Supremo Foods,
Chicago, IL Cotija Wheel..... 99.25

Team Emmi Roth USA, Emmi Roth
USA, Monroe, WI Roth GranQueso..... 99.1

Team Nuestro Queso, Nuestro Queso,
LLC, Kent, IL Queso Cotija..... 99.05

Southwest Cheese Company, Southwest
CheeseLLC, Clovis, NM Queso Duro..... 98.75

Southwest Cheese Company, Southwest
CheeseLLC, Clovis, NM Queso Duro..... 98.7

Southwest Cheese Company, Southwest
CheeseLLC, Clovis, NM Queso Duro..... 98.6

Southwest Cheese Company, Southwest
CheeseLLC, Clovis, NM Queso Duro..... 98.45

CLASS 41: OPEN CLASS: SMEAR RIPENED SOFT CHEESES

Natural, unflavored cow's milk cheeses (46% or higher moisture), smeared or washed with bacterial cultures during ripening.

BEST OF CLASS

Murray's Cheese and Jasper Hill Farm,
Murray's Cheese, New York, NY Cave
Master Reserve, Greensward..... 99.5

SECOND AWARD

Jasper Hill Farm, Cellars at Jasper Hill,
Greensboro, VT Winnimere..... 99.25

THIRD AWARD

Team Marin French, Marin French
Cheese, Petaluma, CA Schloss..... 99.1

Scott Lafranchi, Nicasio Valley Cheese
Co., San Rafael, CA Nicasio Square..... 99.05

von Trapp Farmstead, Cellars at Jasper
Hill, Greensboro, VT Oma..... 99

Jeremiah Pate, Chalet Cheese Co-op,
Monroe, WI Limburger Cheese..... 98.95

Myron Olson, Chalet Cheese Co-op,
Monroe, WI Limburger Cheese..... 98.95

Briar Rose Creamery, Briar Rose
Creamery, DUNDEE, OR Hazel -
washed in beer..... 98.95

Consider Bardwell, Aged By Murrays
Cheese, Murrays Cheese, Long
Island City, NY Cave Master Reserve,
Barden Blue..... 98.55

MouCo Cheese Company, MouCo
Cheese Company, Inc., Fort Collins,
CO MouCo ColoRouge..... 98.55

Team MTC, Mt Townsend Creamery,
Port Townsend, WA Washed Rind Original..... 98.5

Consider Bardwell Farm, Consider
Bardwell Farm, West Pawlet, VT
Dorset..... 98.35

CLASS 42: OPEN CLASS: SMEAR RIPENED SEMI-SOFT CHEESES

Natural, unflavored cow's milk cheeses (40% to 45% moisture), smeared or washed with bacterial cultures during ripening.

BEST OF CLASS

Spring Brook Farm, Farms for City Kids
Foundation, Reading, VT Ashlyn--
Semi-soft Raw Milk Vermont Artisan Cheese 99.2

SECOND AWARD

Spring Brook Farm, Farms for City Kids
Foundation, Reading, VT Reading--
Semi soft Vermont Artisan Raclette..... 99.15

THIRD AWARD

Matthew Brichford, Jacobs and Brichford
Farmstead Cheese, Connersville, IN Briana..... 99.1

Team MTC, Mt Townsend Creamery,
Port Townsend, WA Washed Rind Tomme..... 99

Team Emmi Roth USA, Emmi Roth
USA, Monroe, WI Roth MezzaLuna Fontina..... 98.9

Consider Bardwell Farm, Consider
Bardwell Farm, West Pawlet, VT
Pawlet..... 98.85

Landaff Creamery, Cellars at Jasper Hill,
Greensboro, VT Kinsman Ridge..... 98.5

Team Emmi Roth USA, Emmi Roth
USA, Monroe, WI Roth Montanella Raclette..... 98.5

Widmer's Cheese Cellars, Widmer's
Cheese Cellars, Theresa, WI
Traditional Washed Rind Aged Brick Cheese..... 98.2

Keith Adams, Alemar Cheese Company,
Mankato, MN Good Thunder..... 97.8

Keeley O'Brien, Keeley's Cheese Co.,
King Ferry, NY Little Pond Lot 11217..... 97.25

Doug Kundert, Chalet Cheese Co-op,
Monroe, WI German-style Smear
Ripened Brick..... 97.2

Murray's Cheese, Murray's Cheese,
Long Island City, NY, NY Cave
Master Reserve, Cornelia..... 97.05

Scott Lafranchi, Nicasio Valley Cheese Co., San
Rafael, CA San Geronimo

Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI
Greenfields Monastery Wash Rinded Cheese

Congratulations!



U.S. Championship Cheese Contestants

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CLASS 43: OPEN CLASS: SMEAR RIPENED HARD CHEESES

Natural Monterey Jack, made from cow's milk with added hot chile peppers (e.g. jalapeno, habanero, cayenne, tabasco, ghost, chipotle).

BEST OF CLASS

Chris Roelli, Roelli Cheese Company, Shullsburg, WI Extra aged alpine Cheese..... 99.75

SECOND AWARD

Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth's Private Reserve..... 99.7

THIRD AWARD

Uplands Cheese, Uplands Cheese, Dodgeville, WI Pleasant Ridge Reserve..... 99.5

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|--|-------|
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Grand Cru Surchoix | 99.4 |
| Matthew Brichford, Jacobs and Brichford, Connersville, IN Everton | 99.3 |
| Spring Brook Farm, Farms for City Kids Foundation, Reading, VT Tarentaise-Semi Hard Raw Milk Vermont Alpine Cheese | 99.2 |
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Grand Cru Reserve | 99.2 |
| Consider Bardwell Farm, Consider Bardwell Farm, West Pawlet, VT Rupert | 98.9 |
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Grand Cru Original | 98.7 |
| Cellars at Jasper Hill, Cellars at Jasper Hill, Greensboro, VT Alpha Tolman | 98.45 |
| Cedar Grove Cheese, Cedar Grove Cheese, Plain, WI Willi | 98.05 |
| Chris Roelli, Roelli cheese Company, Shullsburg, WI Little Mountain is an unpasteurized American made appenzeller style cheese | 97.3 |
| Brazos Valley Cheese, Brazos Valley Cheese, Waco, TX Van Sornon | 96.3 |

CLASS 44: PEPPER FLAVORED MONTEREY JACK

Description?

BEST OF CLASS

Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Stirred Curd Red and Green Jalapeno Pepper Jack..... 99.15

SECOND AWARD

Adelita Simic, Glanbia Twin Falls, Twin Falls, ID Ghost Pepper Jack..... 99.05

THIRD AWARD

Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR

Stirred Curd Red and Green Jalapeno Pepper Jack..... 98

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|---|-------|
| Shawn Thorp, Maple Leaf Cheese Coop, Monroe, WI Jalapeno Pepper Monterey Jack Wheel | 98.95 |
| Richard Wold, AMPI, Jim Falls, WI MJ/ With Jalapeno Peppers | 98.95 |
| Vjekoslav Bampa, Glanbia Twin Falls, Twin Falls, ID Pepper Jack | 98.9 |
| Herberto Nicholas, Maple Leaf Cheese Coop, Monroe, WI Habanero Monterey Jack | 98.8 |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Vermont PepperJack | 98.75 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Stirred Curd Habanero Pepper Monterey Jack | 98.7 |
| LaGrander's Cheese Team #3, LaGrander's Hillside Dairy, Inc., Stanley, WI Pepper Jack Longhorn | 98.65 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Habanero Jack | 98.6 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Habanero Jack | 98.35 |
| Jason Studnicka, Meister Cheese Company, Muscodia, WI Jalapeno Pepper Jack | 98.3 |
| Team One, Guggisberg - Deutsch Kase, Middlebury, IN Pepper Jack Longhorn | |
| Arizona Farms Cheese Vat A Team, Arizona Cheese Company, Tempe, AZ Pepper Jack | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Habanero Jack | |
| Enisa Jozelic, Glanbia Twin Falls, Twin Falls, ID Red Habanero Jack | |
| Colby Team, Pearl Valley Cheese Inc., Fresno, Oh Pepper Jack Deli Horn | |
| Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA Pepper Jack Cheese-Monterey Jack with jalapeno peppers added | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Habanero Jack | |
| LaGrander's Cheese Team #1, LaGrander's Hillside Dairy, Inc., Stanley, WI Pepper Jack Longhorn | |
| LaGrander's Cheese Team #2, LaGrander's Hillside Dairy, Inc., Stanley, WI Pepper Jack Longhorn | |
| Richard Wold, AMPI, Jim Falls, WI MJ/ 4 Pepper Blend | |
| David Meyer, Lynn Dairy, Inc, Granton, WI Pepper Jack | |
| Crescent City, Rumiano Cheese Co, Crescent City, CA Organic, Non-GMO Jalapeno Pepper Jack | |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Smoked Pepper Jack | |
| Jerome Fredrick, Lynn Dairy, Inc., Granton, WI Pepper Jack | |
| Ken Heiman, Nasonville Dairy Inc, Marshfield, WI Smoky Ghost Pepper | |

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| Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI Pepper Jack | |
| Team Jisa, Jisa Farmstead Cheese, BRAINARD, NE Hotty Jalapeno | |
| Richard Wold, AMPI, Jim Falls, WI MJ/ Jalapeno/ Habanero | |
| Colby Team, Pearl Valley Cheese Inc., Fresno, OH Chipotle Pepper Jack Deli Horn | |
| Kelly Hamlett, Glanbia Twin Falls, TTwin Falls, ID Pepper jack | |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Hot Pepper Jack | |
| Maple Leaf Late shift, Maple Leaf Cheese Coop, Monroe, WI Ghost Pepper Monterey Jack | |
| Wayne Hintz, Springside Cheese, Oconto Falls, WI Green Chile Jack | |
| Heber Valley Artisan Cheese, Heber Valley Artisan Cheese, Midway, UT Salsa Pepper Jack | |
| Chris Renard, Rosewood Dairy, Algoma, WI Cranberry Jalapeno Jack | |

CLASS 45: PEPPER FLAVORED 'AMERICAN-STYLE' CHEESES

Natural American-style cheddar or colby made from cow's milk with added hot chile peppers (e.g. jalapeno, habanero, cayenne, tabasco, ghost, chipotle).

BEST OF CLASS

C&W Team, Cabot Creamery Cooperative, Cabot, VT Vermont, Hot Buffalo Wing Cheddar..... 99.65

SECOND AWARD

Team Cracker Barrel Natural Cheese, Valley Queen Cheese for Kraft Foods, Glenview, IL Jalapeno Cheddar..... 99.5

THIRD AWARD

Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Southwest Reserve..... 99.15

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|---|-------|
| Dave Schell, Valley Queen Cheese Factory, Inc., Milbank, SD Cheddar with Red and Green Jalapenos - Cut cheese | 99.05 |
| Maryann Swinney, Glanbia Twin falls, Twin Falls, ID Chipotle Cheddar | 99 |
| Alex Banjac, Glanbia Twin Falls, Twin Falls, id Fiesta Cheddar | 98.8 |
| Samir Zahirovic, Glanbia Twin Falls, Twin Falls, id Chipotle Cheddar | 98.6 |
| Team SV, Cady Cheese, LLC., Wilson, WI Mild Colby with Jalapeno & Bacon | 98.45 |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Vermont Habanero Cheddar | 98.4 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Southwest Reserve | 98.35 |

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| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Southwest Reserve | 98.3 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Southwest Reserve | 98.3 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Cranberry Chipotle Cheddar | 98.2 |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Vermont Chipotle Cheddar | |
| Jason Studnicka, Meister Cheese Company, Muscoda, WI Chipotle Colored Cheddar | |
| Chris Renard, Rosewood Dairy, Algoma, WI Sriracha Cheddar | |

CLASS 46: OPEN CLASS: PEPPER FLAVORED CHEESES

Natural, cow's milk cheeses (other than Monterey Jack, Cheddar and Colby) with added hot chile peppers (e.g. jalapeno, habanero, cayenne, tabasco, ghost, chipotle).

BEST OF CLASS

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| Glenn Goss, Schnabeltier, Rochester, IN Chipotle Pepper Gouda | 99.5 |
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SECOND AWARD

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| John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Pepper Brick | 99.4 |
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THIRD AWARD

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|---|------|
| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Wildfire Blue | 99.3 |
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| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Peppadew Havarti | 99.2 |
| Dennis Schneider, Arla Foods, Kaukauna, WI Jalapeno Havarti | 99.05 |
| Bruce Workman, Fair Oaks Farms, Fair Oaks, in Pepper Havarti | 99 |
| String Team, KraftFoods/Pollio Italian Cheese Co, Campbell, NY Habanero String Cheese | 98.9 |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Hot Pepper String Cheese | 98.9 |
| Team Marin French, Marin French Cheese, Petaluma, CA Jalapeño Brie | 98.8 |
| Steve Stettler, Decatur Dairy Inc., Brodhead, WI Havarti Pepper | 98.8 |
| Losurdo Foods Fresh Mozzarella Line, Losurdo foods Inc, Heuvelton, NY Marinated Fresh Mozzarella with Peppadew | 98.7 |
| Ryan Onkels, Arla Foods, Kaukauna, WI Jalapeno Havarti | 98.7 |
| John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Pepper Muenster | 98.65 |
| Duane Petersen, Arla Foods, Kaukauna, WI Gouda Wheel with Chipotle | 98.6 |
| John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Pepper Quesadilla | 98.6 |

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| Bruce Workman, Fair Oaks Farms, Fair Oaks, in Habanero Havarti | 98.6 |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Hot Pepper Beef String Cheese | 98.6 |
| Jeff Gundlach, Arla Foods, Kaukauna, WI Gouda Wheel with Chipotle | 98.55 |
| Haris Cucic, Glanbia Twin Falls, Twin Falls, ID Red Habanera Gouda | 98.55 |
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth 3 Chile Pepper Gouda | 98.55 |
| Sam Sweeney, Chula Vista Cheese Co. for V&V Supremo Foods, Browntown, WI Queso Quesadilla with Jalapeno Peppers | 98.55 |
| Team Marin French, Marin French Cheese, Petaluma, CA Jalapeño Brie | 98.55 |
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Chipotle Havarti | |
| String Team 2, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Jalapeno String Cheese | |
| Paul Haskell, Glanbia Twin Falls, Twin Falls, ID Red Habanera Gouda | |
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Jalapeno Havarti | |
| Jeff Mattes, Chula Vista Cheese Company for V&V Supremo Foods, Browntown, WI Queso Quesadilla with Jalapeno Peppers | |
| Glenn Goss, Schnabeltier, Rochester, IN Jalapeno Gouda | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Southwest Quesadilla | |
| MouCo Cheese Company, MouCo Cheese Company, Inc., Fort Collins, CO MouCo PepBert | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Southwest Quesadilla | |
| String Team, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Chipotle String Cheese | |
| Jeff Gundlach, Arla Foods, Kaukauna, WI Jalapeno Havarti | |
| Dean Naber, Glanbia Twin Falls, Twin Falls, ID Fiesta Gouda | |
| Team Edelweiss, Edelweiss Creamery, Monticello, WI Pepper Havarti | |
| Ryan Onkels, Arla Foods, Kaukauna, WI Gouda Wheel with Chipotle | |
| Kim Heiman, Nasonville Dairy Inc, Marshfield, WI Pepper Co-Jack | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Southwest Quesadilla | |
| Team Arena, Arena Cheese, Arena, WI Colby Jack Deli Longhorn with Peppers and Chili Powder | |
| J. Michael Whitehead & The Production Team, Heartland Creamery, Newark, MO Brimstone | |
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Jalapeno | |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Southwest Quesadilla | |
| Jason Studnicka, Meister Cheese Company, Muscoda, WI 3 Pepper Gouda | |

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| Hansi Lehner, Valley View Cheese Co-op, South Wayne, WI Jalapeno Muenster | |
| Team SV, Cady Cheese, LLC., Wilson, WI Mild Gouda with Chipotle | |
| String Team 1, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Jalapeno String Cheese | |
| Heber Valley Artisan Cheese, Heber Valley Artisan Cheese, Midway, UT Queso Fresco with a Green Salsa | |
| J. Michael Whitehead & The Production Team, Heartland Creamery, Newark, MO Aged Brimstone | |
| Team Marin French, Marin French Cheese, Petaluma, CA Jalapeño Quark | |
| Maple Leaf Packaging Team, Maple Leaf Cheese Coop, Monroe, WI Chipotle Gouda Wheel | |

CLASS 47: OPEN CLASS: FLAVORED SOFT CHEESES

Natural, cow's milk soft cheeses (51% or higher moisture) with added (non-sweet) condiments including herbs, spices, vegetables, meats, peppercorns, oil marinades.

BEST OF CLASS

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| Fresh Mozz Team, Lactalis American Group, Nampa, ID Marinated Fresh Mozzarella | 99.65 |
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SECOND AWARD

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| George Crave, Crave Brothers Farmstead Cheese, LLC, Warterloo, WI Marinated Fresh Mozzarella | 99.55 |
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THIRD AWARD

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| Carlos Rodriguez, BelGioioso Cheese Inc., Green Bay, WI Zesty Marinated Hand Braided Fresh Mozzarella | 99.15 |
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| Team Toscana, Toscana Cheese Company, Secaucus, NJ Armenian String Cheese | 99.1 |
| Adam Barten, BelGioioso Cheese Inc., Green Bay, WI BelGioioso Burrata with Black Truffles | 98.7 |
| Rose Boero, Tea Rose Toggenburgs LLC, Custer, WI 'Moo-Sa-Bee' a soft French style cow's milk cheese flavored with wasabi and honey | 98.5 |
| MouCo Cheese Company, MouCo Cheese Company, Inc., Fort Collins, CO MouCo Truffello | 97.95 |
| Berkeley, Belfiore Cheese Company, Berkeley, CA Russian Style Farmers Cheese | 97.85 |
| Team MTC, Mt Townsend Creamery, Port Townsend, WA Soft-Ripened with Truffle | 97 |

CLASS 48: OPEN CLASS: FLAVORED SEMI-SOFT CHEESES

Natural, cow's milk semi-soft cheeses (40% to 50% moisture) with added (non-sweet) condiments including herbs, spices, vegetables, meats, peppercorns, oil marinades.

BEST OF CLASS

Team SV, Cady Cheese, LLC., Wilson, WI
Monterey Jack with Kalamata Olives.....**99.55**

SECOND AWARD

Team Toscana, Toscana Cheese Company, Secaucus, NJ Fresh
Marinated Braid Mozzarella.....**99.5**

THIRD AWARD

John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Caraway Brick.....**99.45**

Joshua Paxton, Glanbia Twin Falls, Twin Falls, ID Monterey Jack/Green Olive & Pimento.....99.35

John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Caraway Muenster.....99.35

Michael Billard, Glanbia Twin Falls, Twin Falls, ID Monterey Jack Chives & garlic.....99.25

Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Roasted Garlic Raclette.....99.1

Widmer's Cheese Cellars, Widmer's Cheese Cellars, Theresa, WI Caraway Colby.....99.05

Team SV, Cady Cheese, LLC., Wilson, WI Mild Colby with Garlic and Chives Cheese.....99.05

Team SV, Cady Cheese, LLC., Wilson, WI Monterey Jack with Roasted Garlic.....99.05

James Graigg, Glanbia Twin Falls, Twin Falls, ID Monterey Jack/Green Olives, Peppers & Garlic.....99

Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Mediterranean Raclette.....99

Lake Country Dairy Team, Arthur Schuman Inc, Fairfield, NJ Italian Herb Rubbed Fontal Cheese.....99

Lake Country Dairy Team, Arthur Schuman Inc, Fairfield, NJ Coffee rubbed fontal cheese.....98.95

Lake Country Dairy Team, Arthur Schuman Inc, Fairfield, NJ beer soaked fontal cheese.....98.95

Saxon Team, Saxon Creamery, Cleveland, WI Asiago Fresca with Rosemary.....98.9

Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth 5 Peppercorn Raclette.....98.9

Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Monterey Jack with Roasted Garlic.....98.85

Jason Studnicka, Meister Cheese Company, Muscodia, WI Bruschetta Monterey Jack.....98.85

Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Herbs de Provence Fontina.....98.75

John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Garlic Dill Brick

Lake Country Dairy Team, Arthur Schuman Inc, Fairfield, NJ Bloody Mary Fontal Cheese

Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Monterey Jack with Italian Sun Dried Tomato

Abel Naverette, Glanbia Twin Falls, Twin Falls, ID Monterey Jack/Black Olives & Garlic

Ken Heiman, Nasonville Dairy Inc, Marshfield, WI Buffalo Wing

Chris Renard, Rosewood Dairy, Algoma, WI Morel & Leek Jack

Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Colby With bacon and Onion

Eric Steltenpohl, Saxon Cheese LLC, Cleveland, WI Snowfields with Mushroom and Chillies

Howard Goens Jr., Old Europe Cheese, Inc., Benton Harbor, MI American Style Morbier

CLASS 49: OPEN CLASS: FLAVORED HARD CHEESES

Natural, cow's milk hard cheeses (39% or lower moisture) with added (non-sweet) condiments including herbs, spices, vegetables, meats, nuts, coffee, peppercorns, oil marinades.

BEST OF CLASS

Igor Kranjc, Glabia Twin Falls, Twin Falls, ID White Cheddar/Chives.....**99.3**

SECOND AWARD

Team Great Midwest, Saputo Specialty Cheese for Hennings, Richfield, WI Great Midwest Pizzano Cheddar Cheese.....**99.15**

THIRD AWARD

C&W Team, Cabot Creamery Cooperative, Cabot, VT Everything Bagel VT Cheddar.....**99**

C&W Team, Cabot Creamery Cooperative, Cabot, VT Vermont Tuscan Cheddar.....98.9

Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Vermont Garlic & Herb Cheddar.....98.9

Bruce Willis, Burnett Dairy, Grantsburg, WI Alphas Limited Select with Truffle.....98.9

Wayne Hintz, Springside Cheese, Oconto Falls, WI Olive White Cheddar.....98.85

Matt Cotroneo, Glanbia Twin Falls, Twin Falls, ID Bacon Cheddar.....98.8

Crescent City, Rumiano Cheese Co, Crescent City, CA DRY MONTEREY

JACK WITH WHOLE BLACK PEPPERCORNS.....98.75

Mike Matucheski, Sartori Company, Antigo, WI Sartori Reserve Black Pepper BellaVitano.....98.7

Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Alpha's Morning Sun cheese with Herbs de Provence.....98.7

Team Big Stone, Saputo Specialty Cheese, Richfield, WI Stella Mediterranean Rubbed Parmesan.....98.65

Chocolate Stout Cheddar, Rogue Creamery, Central Point, OR Chocolate Stout Cheddar.....98.5

Heber Valley Artisan Cheese, Heber Valley Artisan Cheese, Midway, UT An aged cheddar rubbed with a Mustard Herb blend.....98.45

Mike Matucheski, Sartori Company, Antigo, WI Sartori Reserve Basil & Olive Oil Asiago.....98.4

Doug Filmore, Glanbia Twin Falls, Twin Falls, ID White Cheddar/Black Olives & Garlic

La Di Da Lavender Cheddar, Rogue Creamery, Central Point, OR La Di Da Lavender Cheddar

Team Big Stone, Saputo Specialty Cheese, Richfield, WI Stella Rosemary Rubbed Asiago

William Henry, Glanbia Twin Falls, Twin Falls, ID White Cheddar/ Green Olive& Pimento

Dane Huebner, Grafton Village Cheese, Brattleboro, VT Vermont Leyden

Mike Matucheski, Sartori Company, Antigo, WI Sartori Reserve Rosemary & Olive Oil Asiago

Penn Cheese, Penn Cheese, Winfield, PA Garlic & Chive Flavored Cheddar

Heber Valley Artisan Cheese, Heber Valley Artisan Cheese, Midway, UT Aged Cheddar rubbed with a Lemon Sage Blend

Team Big Stone, Saputo Specialty Cheese, Richfield, WI Stella Black Pepper Rubbed Romano

Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Alphas Morning Sun

Chris Renard, Rosewood Dairy, Algoma, WI Olive Cheddar

Bruce Willis, Burnett Dairy, Grantsburg, WI Alphas Morning Sun with Applewood Smoked Sea salt

Heber Valley Artisan Cheese, Heber Valley Artisan Cheese, Midway, UT Cheddar aged in a Green Salsa

**CLASS 50: OPEN CLASS:
FLAVORED CHEESES WITH
SWEET CONDIMENTS**

Natural, cow's milk cheeses with added sweet condiments including fruit, syrup, wine, liqueur.

BEST OF CLASS

**Mike Matucheski, Sartori Company,
Antigo, WI Sartori Limited Edition
Peppermint BellaVitano.....99.5**

SECOND AWARD

**Mike Matucheski, Sartori Company,
Antigo, WI Sartori Reserve Balsamic
BellaVitano.....99.45**

THIRD AWARD

**Mike Matucheski, Sartori Company,
Antigo, WI Sartori Reserve Raspberry
BellaVitano.....99.4**

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|--|-------|
| Mike Matucheski, Sartori Company, Antigo, WI Sartori Reserve Chai BellaVitano - Lot # 30999241617..... | 99.35 |
| Mike Matucheski, Sartori Company, Antigo, WI Sartori Reserve Espresso BellaVitano..... | 99.35 |
| Mike Matucheski, Sartori Company, Antigo, WI Sartori Reserve Merlot BellaVitano..... | 99.3 |
| Mike Matucheski, Sartori Company, Antigo, WI Sartori Reserve Citrus Ginger BellaVitano..... | 99.3 |
| Mike Matucheski, Sartori Company, Antigo, WI Sartori Reserve KB BellaVitano..... | 99.3 |
| Mike Matucheski, Sartori Company, Antigo, WI Sartori Reserve RR BellaVitano..... | 99.25 |
| Mike Matucheski, Sartori Company, Antigo, WI Sartori Reserve Cognac Bellavitano..... | 99.25 |
| Team Marin French, Marin French Cheese, Petaluma, CA Blackberry Quark..... | 98.95 |
| Thomas Chocker, Glanbia Twin Falls, Twin Falls, ID Monterey Jack Pecans..... | 98.9 |

| | |
|--|-------|
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Thorp (red wine) Cheese..... | 98.8 |
| Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Gouda Honey Clover..... | 98.75 |
| Justin Searle, Glanbia Twin Falls, Twin Falls, ID Monterey Jack Walnuts..... | 98.75 |
| Phil Barringer, Glanbia Twin Falls, Twin Falls, ID Monterey Jack / Walnuts & Raisins..... | 98.6 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Blueberry Cheddar..... | 98.55 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Cranberry Cheddar..... | 98.55 |
| Chris Renard, Rosewood Dairy, Algoma, WI Door County Cherry Cheddar..... | |
| Heber Valley Artisan Cheese, Heber Valley Artisan Cheese, Midway, UT Vanilla Bean Cheddar..... | |



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CLASS 51: OPEN CLASS: SMOKED SOFT AND SEMI-SOFT CHEESES

Natural cow's milk cheeses, with smoke flavor added or naturally smoked. Note: Does NOT include smoked provolone (Class 17) or smoked gouda (Class 37).

BEST OF CLASS

Dave Newman, Arla Foods, Kaukauna, WI. Edam loaf smoked.....99.8

SECOND AWARD

Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Smoked String Cheese.....99.4

THIRD AWARD

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Smoked Fontina.....99.2

| | |
|--|-------|
| Dennis Harris, Glanbia Twin Falls, Twin Falls, ID Smoked Monterey Jack..... | 99.15 |
| Steve Stettler, Decatur Dairy Inc., Brodhead, WI Smoked Italian Herb Havarti..... | 99.15 |
| Keith Cummins, Glanbia Twin Falls, Twin Falls, ID Smoked Monterey Jack..... | 99.1 |
| Steve Stettler, Decatur Dairy Inc., Brodhead, WI Smoked Butterkase..... | 98.9 |
| Dennis Schliem, Zimmerman Cheese, South Wayne, WI Smoked Brick..... | 98.75 |
| Dennis Schneider, Arla Foods, Kaukauna, WI Smoked Edam Loaf..... | 98.7 |
| Bruce Workman, Fair Oaks Farms, FAir Oaks, IN Smoked Sweet Swiss..... | 98.4 |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Smoked Low Moisture Part Skim Mozzarella..... | 98.35 |
| Dan Clark, Glanbia Twin Falls, Twin Falls, ID Smoked Monterey Jack..... | 98.25 |
| Mozzarella Department, Sorrento Lactalis, Buffalo, NY Smoked Whole Milk Low Moisture Mozzarella..... | 98.1 |
| Walter Hartwig, Zimmerman Cheese, South Wayne, WI Smoked Brick..... | 98.1 |
| Team Rocky Meadow, M&S Services, Cambria, WI Rocky Meadow Milk Haus Smoked Blue aged 60 days | |
| Team Lioni, Lioni Latticini, Inc., Union, nJ Smoked Mozzarella Handwrapped | |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Smoked Low Moisture Part Skim Mozzarella | |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Smoked Creama Kasa | |
| Berkeley, Belfiore Cheese Company, Berkeley, CA Smoked Fresh Mozzarella | |
| Di Stefano Cheese, Di Stefano Cheese, Pomona, CA Smoked Scamorza | |
| Team MTC, Mt Townsend Creamery, Port Townsend, WA Smoked Washington Jack | |

Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Smoked French Fontina
Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Moody Blue

CLASS 52: OPEN CLASS: SMOKED HARD CHEESES

Natural cow's milk cheeses, with smoke flavor added or naturally smoked. Note: Does NOT include smoked provolone (Class 17) or smoked gouda (Class 37).

BEST OF CLASS

Mike Matucheski, Sartori Company, Antigo, WI Sartori Smoked Alpine Style.....99.6

SECOND AWARD

Swiss Team, Pearl Valley Cheese Inc., Fresno, oh Smoked Swiss.....99.45

THIRD AWARD

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT Smoked Cheddar.....99.15

| | |
|--|-------|
| Team Chalet, Chalet Cheese Co-op, Monroe, WI Natural Smoked Baby Swiss..... | 98.75 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Apple Smoked Garlic Cheddar..... | 98.7 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Apple Smoked Cheddar..... | 98.45 |
| Nadezda Heric, Glanbia Twin Falls, Twin Falls, ID Smoked Cheddar..... | 98.35 |
| Fernando Chavez-Sandoval, Gold Creek Farms, Kamas, UT Smoked Parmesan..... | 98.35 |
| SVF Team 2, Swiss Valley Farms, Luana, IA Smoked Maasdam..... | 98 |
| Team Black Creek, Saputo Specialty Cheese, Richfield, WI Black Creek Double Smoked Cheddar Cheese..... | 97.85 |
| Joan Heath, Glanbia Twin Falls, Twin Falls, ID Smoked Cheddar..... | 97.6 |
| Mike Tourdot, Chalet Cheese Co-op, Monroe, WI Natural Smoked Baby Swiss..... | 97.6 |
| Killian Healy, Glanbia Twin falls, Twin Falls, ID Smoked Cheddar..... | 97.55 |
| GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT Maple Smoked Cheddar..... | 97.25 |

CLASS 53: OPEN CLASS: SOFT CHEESES

Natural, unflavored cow's milk cheeses with 51% or higher moisture. For example, mascarpone, teleme.

BEST OF CLASS

Tom Pintar, BelGioioso Cheese Inc., Green Bay, WI BelGioioso Crema di Mascarpone.....99.1

SECOND AWARD

Fresh Cheese Team, Vermont Creamery, Websterville, VT Mascarpone.....98.9

THIRD AWARD

Di Stefano Cheese, Di Stefano Cheese, Pomona, CA Fresh Mascarpone.....98.85

| | |
|--|-------|
| Jeff Allen, BelGioioso Cheese Inc., Green Bay, WI Crescenza-Stracchino..... | 98.75 |
| Byam Fresh Cheese Team, Vermont Creamery, Websterville, VT Creme Fraiche..... | 98.6 |
| Bill Codr, BelGioioso Cheese Inc., Green Bay, WI Mascarpone..... | 98.6 |
| Marquez Brothers International, Inc., Marquez Brothers International, Inc., Hanford, CA Panela..... | 98.45 |
| Mascarpone team - Lake Country Dairy, Arthur Schuman Inc, Fairfield, NJ Cello Thick and Smooth Mascarpone..... | 98.25 |
| Ricotta Team 1, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Polly-O Hand Dipped Ricottone..... | 98.2 |
| Miceli Specialty Crew, Miceli Dairy Products, Cleveland, OH Mascarpone..... | 98.2 |
| Nampa Mascarpone Team, Lactalis American Group, Nampa, ID Mascarpone..... | 98.05 |
| Ricotta Team 2, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Polly-O Hand Dipped Ricottone..... | 97.9 |
| Byam Fresh Cheese Team, Vermont Creamery, Websterville, VT Quark..... | 97.9 |
| Team MTC, Mt Townsend Creamery, Port Townsend, WA Northwest Soft-Ripened Original..... | 97.85 |
| George Crave, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI Mascarpone Cheese..... | 97.6 |
| Mascarpone team - Lake Country Dairy, Arthur Schuman Inc, Fairfield, NJ Cello Rich and Creamy Mascarpone | |
| Mascarpone team - Lake Country Dairy, Arthur Schuman Inc, Fairfield, NJ Cello Sweet Mascarpone | |
| Scott Lafranchi, Nicasio Valley Cheese Co., San Rafael, Ca. Foggy Morning | |
| Alouette Cheese USA, Alouette Cheese USA, New Holland, PA Alouette Creme Fraiche | |
| Team Marin French, Marin French Cheese, Petaluma, CA Plain Quark | |

CLASS 54: OPEN CLASS: SEMI-SOFT CHEESES

Natural, unflavored cow's milk cheeses with 40% to 50% moisture. For example, farmers, tomme, bel paese, yogurt cheese.

BEST OF CLASS

Saxon Team, Saxon Creamery, Cleveland, WI Snowfields Aged 15 mon.....99.25

SECOND AWARD

Marieke Gouda Team, Holland's Family Cheese, Thorp, WI Marieke Golden.....99.05

THIRD AWARD

John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Farmer.....99

| | |
|---|-------|
| Eddie Lucas, Old Europe Cheese, Inc., Benton Harbor, MI Fontina..... | 98.9 |
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Butterkase..... | 98.9 |
| Saxon Team, Saxon Cheese LLC, Cleveland, WI Snowfields Aged 12 mon..... | 98.8 |
| Brett Krattiger, Maple Leaf Cheese Coop, Monroe, WI Swedish Fontina Wheel..... | 98.8 |
| Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Point Reyes, ca Point Reyes Toma..... | 98.7 |
| Felimon Aguirre, Saxon Cheese LLC, Cleveland, WI Snowfields Aged 13 mon..... | 98.65 |
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Roth Fontiago..... | 98.65 |
| John Stender, Belgioioso Cheese Inc., Green Bay, WI Fontina..... | 98.65 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Fontina..... | 98.6 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Creama Kasa..... | 98.55 |
| Team Calabro, Calabro Cheese Corp., East Haven, CT Scamorza..... | 98.45 |
| Saxon Team, Saxon Cheese LLC, Cleveland, WI Snowfields..... | 98.15 |
| Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI Butterkase..... | 98.1 |
| Team Edelweiss, Edelweiss Creamery, Monticello, WI Butterkase..... | |
| Glenn Goss, Schnabeltier, Rochester, IN Raclette..... | |
| Scott Lafranchi, Nicasio Valley Cheese Co., San Rafael, Ca. Formagella..... | |
| Sam Siriano, Old Europe Cheese, Inc., Benton Harbor, MI Mantoro..... | |
| Team Marin French, Marin French Cheese, Petaluma, CA Petite Breakfast..... | |
| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI French Fontina..... | |
| Bekkum Family, Nordic Creamery, Westby, WI Oslo..... | |
| Francis Hamre, Dry Valley Dairy, Forestburg, TX Edgar Cheese..... | |

CLASS 55: OPEN CLASS: HARD CHEESES

Natural, unflavored cow's milk cheeses with 39% moisture or lower. For example, romano, gruyere.

BEST OF CLASS

Uplands Cheese, Uplands Cheese, Dodgeville, WI Extra Aged Pleasant Ridge Reserve.....99.7

SECOND AWARD

Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Saxony Alpine Style Aged 18 mon.....99.65

THIRD AWARD

Bill Sikorski, Belgioioso Cheese Inc., Green Bay, WI Romano.....99.45

| | |
|---|-------|
| Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Saxony Alpine Style Aged 15mon..... | 99.4 |
| Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Saxony Alpine Style, Aged 15 mon..... | 99.1 |
| Mike Matusheski, Sartori Company, Antigo, WI Sartori Alpine Style 2..... | 98.9 |
| Jackie Chang, Haystack Mountain Cheese, Longmont, CO Haystack Mountain Wall St. Gold Alpine Style..... | 98.85 |
| Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Ferme Meadows..... | 98.8 |
| Gary Domke, Sartori Company, Antigo, WI Sartori Classic Fontina..... | 98.8 |
| Mike Matusheski, Sartori Company, Antigo, WI Sartori Reserve BellaVitano Gold..... | 98.75 |
| Mike Matusheski, Sartori Company, Antigo, WI Sartori Alpine Style 1..... | 98.75 |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT White Oak VT..... | 98.7 |
| Eau Galle Cheese Team, Eau Galle Cheese Factory, Durand, WI Eau Galle Italian..... | 98.65 |
| Crescent City, Rumiano Cheese Co, Crescent City, CA DRY MONTEREY JACK made with grass fed cow's milk..... | 98.6 |
| Mike Matusheski, Sartori Company, Antigo, WI Sartori Reserve Extra-Aged Fontina..... | |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Alpine VT..... | |
| Landaff Creamery, Cellars at Jasper Hill, Greensboro, VT Landaff..... | |
| Team AMPI, AMPI, Hoven, SD Romano Wheel..... | |
| Lake Country Dairy Team, Arthur Schuman Inc, Fairfield, NJ Cello Riserva Traditional Romano Wheel..... | |
| Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI Saxony Alpine Style, Aged 6 mon..... | |
| Joel Pagel, Sartori Company, Antigo, WI Sartori Classic Romano..... | |

| | |
|---|--|
| Ken Kane, Sartori Company, Plymouth, WI Sartori Classic MontAmore..... | |
| Mike Matusheski, Sartori Company, Antigo, WI Sartori Extra-Aged Hard Style 2..... | |
| Mike Matusheski, Sartori Company, Antigo, WI Sartori Extra-Aged Hard Style 1..... | |
| Landmark Creamery Team, Landmark Creamery, LLC, Albany, WI Tallgrass Reserve..... | |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Morning Star Sweet..... | |
| Scott Lafranchi, Nicasio Valley Cheese Co., San Rafael, Ca. Nicasio Reserve..... | |
| Francis Hamre, Dry Valley Dairy, Forestburg, TX Dry Valley Farmer's Cheese..... | |

CLASS 56: REDUCED FAT SOFT & SEMI-SOFT CHEESES

A reduced fat version of a soft or semi-soft cheese normally containing 40% moisture or higher. Natural, cow's milk cheese, flavored or unflavored. Reduced fat soft or semi-soft cheese has a minimum 25 percent reduction in fat compared to a similar or reference cheese.

BEST OF CLASS

String Team 2, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Reduced Fat Mozz String Cheese.....99.8

SECOND AWARD

Micah Klug, Agropur, Weyauwega, WI Reduced Fat Feta.....99.55

THIRD AWARD

String Team 1, Kraft Foods/Pollio Italian Cheese Co, Campbell, NY Reduced Fat Mozz String Cheese.....99.45

| | |
|---|-------|
| John (Randy) Pitman, Mill Creek Cheese, ARENA, WI Reduced Fat Muenster..... | 99.4 |
| Steve Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Reduced Fat Peppercorn Feta in Brine..... | 99.35 |
| Steve Webster, Klondike Cheese Co., Monroe, WI Odyssey Reduced Fat Mediterranean Feta in Brine..... | 99.35 |
| Foremost Farms (Jay), Foremost Farms, Clayton, WI Reduced Fat Provolone..... | 99.15 |
| Team Feta, Saputo Specialty Cheese, Richfield, WI Stella Reduced Fat Feta..... | 99.05 |
| Foremost Farms (Angela), Foremost Farms, Clayton, WI Smoked Reduced Fat Provolone..... | 99.05 |
| Cream Cheese Team, Swiss Valley Farms, Luana, IA Neufchatel..... | 98.95 |
| David Schmidt, Agropur, Weyauwega, WI Reduced Fat Feta..... | 98.95 |
| Mike Bogenrief, Valley Queen Cheese Factory, Inc, Milbank, SD Reduced Fat Colby Cheese..... | 98.95 |

| | |
|---|-------|
| Foremost Farms (Tricia), Foremost Farms, Clayton, WI Smoked Reduced Fat Provolone..... | 98.85 |
| Daniel Clayton, Glanbia Twin Falls, Twin Falls, ID Reduced Fat Monterey Jack..... | 98.85 |
| Lactalis Belmont, Lactalis American Group, Belmont, WI Brie Light..... | 98.85 |
| Team Green Bay, Saputo Specialty Cheese, Richfield, WI Reduced Fat Lorraine Cheese..... | 98.8 |
| Terry Lensmire, Agropur, Weyauwega, WI Reduced Fat Feta..... | 98.8 |
| Nampa Mozzarella Team, Lactalis American Group, Nampa, ID Reduced Fat Low Moisture Mozzarella..... | 98.75 |
| Brian Storm, Lactalis U.S.A., Inc., Merrill, WI Rondelé Garlic & Herbs Light..... | 98.65 |
| Foremost Farms (Tricia), Foremost Farms, Clayton, WI Reduced Fat Provolone | |
| Luke Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Reduced Fat Feta in Brine | |
| Kirk Baldwin, Valley Queen Cheese Factory, Inc., Milbank, SD Reduced Fat Colby Monterey Jack - Cut Cheese | |
| Nijaz Heric, Glanbia Twin Falls, Twin Falls, ID Reduced Fat Monterey Jack | |
| Ram Kumar, Glanbia Twin Falls, Twin Falls, ID Reduced Fat Monterey Jack | |
| Team Franklin Foods, Franklin Foods, Enosburg Falls, VT Green Mountain Farms Greek Cream Cheese | |
| Team Franklin Foods, Franklin Foods, Enosburg Falls, Vt Green Mountain Farms Greek Cream Cheese | |
| Team Edelweiss, Edelweiss Creamery, Monticello, WI Lacey Swiss | |
| Mozzarella Department, Sorrento Lactalis, Buffalo, NY Reduced Fat Mozzarella Retail | |
| Josh Tangen, Agropur, Hull, IA Reduced Fat Monterey Jack (cut 640) | |
| String Cheese Team, Lactalis American Group, Nampa, ID Reduced Fat Mozzarella String Cheese | |
| Lactalis Belmont, Lactalis American Group, Belmont, WI Reduced Fat Feta Chunk | |
| Jeff Warner, Agropur, Hull, IA LMPS Mozzarella (cut 640) | |
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD Reduced Fat LMPS Mozzarella | |
| Team 3, Jerome Cheese Co., Jerome, ID Reduced Fat Monterey Jack | |
| Fresh Cheese Team, Vermont Creamery, Websterville, VT Fromage Blanc | |
| Jersey Girls Dairy, JERSEY GIRLS MARKET, Chester, VT | |

CLASS 57: REDUCED FAT HARD CHEESES

Reduced fat version of a hard cheese normally containing 39% moisture or lower. Natural cow's milk cheese, flavored or unflavored. Reduced fat hard cheese has a minimum 25 percent reduction in fat compared to a similar or reference cheese. For example, reduced fat cheddar cheese.

BEST OF CLASS

| | |
|--|-------------|
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT Vermont 50% Reduced Fat Cheddar..... | 98.1 |
|--|-------------|

SECOND AWARD

| | |
|--|-------------|
| Rudy Jozelic, Glanbia Twin Falls, Twin Falls, ID Reduced Fat Cheddar..... | 95.5 |
|--|-------------|

THIRD AWARD

| | |
|--|--------------|
| Travis Holscher, Valley Queen Cheese Factory, Inc., Milbank, SD Reduced Fat Cheddar - Cut Cheese..... | 95.45 |
|--|--------------|

| | |
|--|-------|
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Reduced Fat Cheddar..... | 95 |
| Matt Vanic, Glanbia Twin Falls, Twin Falls, ID Reduced Fat Cheddar..... | 94.85 |
| Jeff Jones, Glanbia Twin Falls, Twin Falls, ID Reduced Fat Cheddar..... | 94.45 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, or Reduced Fat Cheddar..... | 93.1 |

CLASS 58: LOWFAT CHEESES

Natural, cow's milk cheese, flavored or unflavored. U.S. standard of identity cheeses containing 3 grams or less fat per 50 grams of product. See U.S. CFR1 Title 21 Part 101.62 (b)(2)

BEST OF CLASS

| | |
|---|-------------|
| Matt Erdley, Klondike Cheese Co., Monroe, WI Odyssey Lowfat Feta in Brine..... | 99.2 |
|---|-------------|

SECOND AWARD

| | |
|---|-------------|
| Steve Webster, Klondike Cheese Co., Monroe, WI Odyssey Fat Free Feta in Brine..... | 98.8 |
|---|-------------|

THIRD AWARD

| | |
|--|--------------|
| Lactalis Belmont, Lactalis American Group, Belmont, WI Feta Fat Free Chunk..... | 98.65 |
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD Lite Mozzarella..... | 98.5 |
| Steve Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Lowfat Feta in Brine..... | 98.5 |
| Adam Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Fat Free Feta in Brine..... | 98.4 |

| | |
|--|-------|
| Ricotta Department, Sorrento Lactalis, Buffalo, NY Low Fat Whey Based Ricotta..... | 98.25 |
| Ricotta Department, Sorrento Lactalis, Buffalo, NY Fat Free Whey Based Ricotta..... | 98.1 |
| Terry Lensmire, Agropur, Weyauwega, WI Fat Free Feta..... | 98 |
| Micah Klug, Agropur, Weyauwega, WI Fat Free Feta..... | 97.65 |
| Cheddar Room Team, Cabot Creamery Cooperative, Cabot, VT 75% VT Reduced Fat Cheddar..... | 97.5 |

CLASS 59: REDUCED SODIUM CHEESES

Natural cow's milk cheese, flavored or unflavored, with a minimum of 25% sodium reduction compared to a similar, reference cheese as defined in U.S. Standards of Identity (CFR1 21 part 101.61 (6)).

BEST OF CLASS

| | |
|--|-------------|
| Penn Cheese, Penn Cheese, Winfield, Pa Lacey Swiss Cheese (reduced sodium Swiss style cheese with Lacey style eye formation, BB - Pea sized)..... | 99.5 |
|--|-------------|

SECOND AWARD

| | |
|---|--------------|
| Chad Duhai, Zimmerman Cheese, South Wayne, WI Reduced sodium muenster..... | 99.25 |
|---|--------------|

THIRD AWARD

| | |
|--|-------------|
| Roger Krohn, Agropur, Luxemburg, WI Reduced Sodium Provolone..... | 99.1 |
|--|-------------|

| | |
|---|-------|
| Provolone Department, Sorrento Lactalis, Buffalo, NY Reduced Sodium Mild Provolone..... | 99 |
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD Reduced Sodium LMWM Mozzarella..... | 98.75 |
| Araceli Mejia, Glanbia Twin Falls, Twin Falls, ID Reduced Sodium Cheddar..... | 98.5 |
| Terry Lensmire, Agropur, Luxemburg, WI Reduced Sodium Provolone..... | 98.2 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Monterey Jack..... | 97.9 |
| Melissa Kelm, Glanbia Twin Falls, Twin Falls, ID Reduced Sodium Cheddar..... | 97.85 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Monterey Jack..... | 97.8 |
| Southwest Cheese Company, Southwest Cheese LLC, Clovis, NM Monterey Jack..... | 97.6 |
| Josh Johnson, Zimmerman Cheese, South Wayne, WI Reduced sodium muenster..... | 97.55 |
| Swiss Team, Pearl Valley Cheese Inc., Fresno, oh Lacey Swiss Style Loaf..... | 97.55 |
| Team Lake Norden, Lake Norden Cheese Company, Lake Norden, SD Reduced Sodium Provolone..... | |

Joey Pittman, Glanbia Twin Falls, Twin Falls, ID
Reduced Sodium Cheddar

Southwest Cheese Company, Southwest Cheese LLC,
Clovis, NM Monterey Jack

Team 1, Jerome Cheese Co., Jerome, ID Low Salt
LMPS Mozz

CLASS 60: COLD PACK CHEESE, CHEESE FOOD

Cold pack cheese and cold pack cheese food as described in U.S. Standards of Identity (CFR 1 21 parts 133.23 and 133.24). Flavored or unflavored. Entry label must state "Cold Pack Cheese" or "Cold Pack Cheese Food".

BEST OF CLASS

**TEAM PINE RIVER, PINE RIVER PRE-PACK,
NEWTON, WI Aged Asiago Cold Pack
Cheese Food**.....99.5

SECOND AWARD

**TEAM PINE RIVER, PINE RIVER PREPACK,
NEWTON, WI Garlic and Herb Cold
Pack Cheese Food**.....99.45

THIRD AWARD

**TEAM PINE RIVER, PINE RIVER PRE-PACK,
NEWTON, WI Extra Sharp Cheddar
Cold Pack Cheese Food**.....99.2

TEAM PINE RIVER, PINE RIVER
PRE-PACK, NEWTON, WI Swiss and
Almond Cold Pack Cheese Food.....99.1

Widmer's Cheese Cellars, Widmer's
Cheese Cellars, Theresa, WI Brick
Cheese Cold Pack.....99.1

Team Pine River, Pine River Pre Pack,
Newton, WI Horseradish Cold Pack
Cheese Food.....98.95

TEAM PINE RIVER, PINE RIVER PRE-
PACK, NEWTON, WI Chunky Bleu
Cold Pack Cheese Food.....98.85

Tom Stubbs, Lactalis U.S.A., Inc.,
Merrill, WI Extra Sharp Cheddar
Merlot.....98.85

Rich Kraemer, Kraemer Wisconsin
Cheese, Watertown, WI Cheddar with
Horseradish Cold Pack Cheese Food.....98.75

FFP South, Family Fresh Pack,
Monticello, WI Market Pantry Sharp
Cheddar Cold Pack Cheese Food.....98.65

Team Scott's of Wisconsin, Scott's of
Wisconsin, Sun Prairie, WI Creamy
Cheddar Bacon Cold Pack Cheese
Food.....98.35

Dan Christian, Kraemer Wisconsin
Cheese, Watertown, WI Cheddar with
Jalapeno Cold Pack Cheese Food.....98.35

FFP South, Family Fresh Pack,
Monticello, WI Market Pantry Port
Wine Cheddar Cold Pack Cheese Food.....98.2

Team Scott's of Wisconsin, Scott's of
Wisconsin, Sun Prairie, WI Creamy
Asiago Cold Pack.....98.2

Michael Christian, Kraemer Wisconsin
Cheese, Watertown, WI Cheddar with
Mango Salsa Cold Pack Cheese Food.....98.1

Tony Gessler, Lactalis U.S.A., Inc.,
Merrill, WI Extra Sharp Cheddar.....98.05

FFP South, Family Fresh Pack, Monticello, WI
Market Pantry Swiss Almond Cold Pack Cheese
Food

Team Scott's of Wisconsin, Scott's of Wisconsin, Sun
Prairie, WI Creamy Sharp Cheddar Cold Pack
Cheese Food

Michael Kraemer, Kraemer Wisconsin Cheese,
Watertown, WI Smoked Gouda Cold Pack Cheese
Food

CLASS 61: COLD PACK CHEESE SPREADS

Cold pack style cheese as described in U.S. Standards of Identity (CFR 1 21 parts 133.23 and 133.24), with an exception for higher moisture content (maximum moisture 54%). Flavored or unflavored. Entry label must indicate that product is "Cold Pack Cheese Spread".

BEST OF CLASS

**Carr Valley Cheese Makers, Carr Valley
Cheese Co., Inc., La Valle, WI Chunky
Blue Cold Pack Cheese Spread**.....99.1

SECOND AWARD

**Team Merkts Silver, Bel Brands USA,
Little Chute, WI Merkts Swiss Almond
Cold Pack Cheese Spread**.....99.05

THIRD AWARD

**Team Merkts Gold, Bel Brands USA, Little
Chute, WI Merkts Beer Cold Pack
Cheese Spread**.....98.7

Team Merkts Orange, Bel Brands USA,
Little Chute, WI Merkts Horseradish
Cold Pack Cheese Spread.....98.65

TEAM PINE RIVER, PINE RIVER
PREPACK, NEWTON, WI Pepper
Jack Cold Pack Cheese Spread.....98.55

Team Merkts - Red, Bel Brands USA,
Little Chute, WI Port Wine Merkts
Cold Pack Cheese Spread.....98.1

Team Merkts Blue, Bel Brands USA,
Little Chute, WI Merkt's Sharp
Cheddar Cold Pack Cheese Spread.....97.4

Carr Valley Cheese Makers, Carr Valley
Cheese Co., Inc., La Valle, WI Spicy
Beer Cold Pack Cheese Spread.....97.3

Williams Team Gold, Williams Cheese
Company, Linwood, MI Original
Horseradish Cold-Pack Cheese Spread.....96.7

Carr Valley Cheese Makers, Carr Valley
Cheese Co., Inc., La Valle, WI Garlic
Cheddar Cold Pack Cheese Spread.....96.65

Carr Valley Cheese Makers, Carr Valley
Cheese Co., Inc., La Valle, WI Aged
Asiago Cold Pack Cheese Spread.....96.55

Williams Team Gold, Williams Cheese
Company, Linwood, MI Original
Sharp White Cheddar Cold-Pack
Cheese Spread.....96.5

CLASS 62: SPREADABLE CHEESES

Natural cheeses heated to inhibit ripening and containing no added condiments. For example, cream cheeses, gourmet spreadable cheeses. Not pasteurized process cheeses as defined in the U.S. CFR1

BEST OF CLASS

**Cream Cheese Team, Swiss Valley Farms,
Luana, IA Cream Cheese**.....99.3

SECOND AWARD

**Alouette Cheese USA, Alouette Cheese
USA, New Holland, Pa Smithfield
Cream Cheese**.....98.6

THIRD AWARD

**Team Franklin Foods, Franklin Foods,
Ensborg Falls, Vt Hahn's Cream Cheese**.....98.5

Alouette Cheese USA, Alouette Cheese
USA, New Holland, PA Smithfield
Neuchatel Cheese.....98.35

Keith Adams, Alemar Cheese Company,
Mankato, MN Fromage Blanc.....98.05

Alouette Cheese USA, Alouette Cheese
USA, New Holland, PA Smithfield
Cream Cheese and Grek Yogurt.....97.95

CDB Production Team, Alouette cheese
- Kolb Lena, Lena, IL Alouette Creme
de Brie.....97.05

CLASS 63: FLAVORED SPREADABLE CHEESES

Natural cheeses heated to inhibit ripening and containing added condiments. For example, cream cheeses, gourmet spreadable cheeses. Not pasteurized process cheeses as defined in the U.S. CFR1.

BEST OF CLASS

**Courtney Schreiner, Lactalis U.S.A., Inc.,
Merrill, WI Rondelé Garlic & Herbs
Gourmet Spreadable Cheese**.....99.3

SECOND AWARD

**Margarete Porod, Lactalis U.S.A., Inc.,
Merrill, WI Rondelé Peppercorn**

Parmesan Gourmet Spreadable Cheese..... 99.05

THIRD AWARD

FFP South, Family Fresh Pack, Monticello, WI Kelly's Kitchen Cranberry Almond Gourmet Cheese Spread..... 98.95

Keith Turzinski, Lactalis U.S.A., Inc., Merrill, WI Rondelé Artichoke & Garlic Gourmet Spreadable Cheese..... 98.65

FFP South, Family Fresh Pack, Monticello, WI Kelly's Kitchen Garlic and Herb Gourmet Cheese Spread..... 98.55

Dave Zielazowski, Lactalis U.S.A., Inc., Merrill, WI Rondelé Toasted Onion Gourmet Spreadable Cheese..... 98.5

FFP South, Family Fresh Pack, Monticello, WI Kelly's Kitchen Spinach Florentine Gourmet Cheese Spread..... 98.4

Alouette Cheese USA, Alouette Cheese USA, New Holland, PA Zesty Ginger with Spring Onion..... 98.35

Team Franklin Foods, Franklin Foods, Enosburg Falls, VT Green Mountain Farms Greek Spreadable Cheese Garlic & Herb..... 97.9

Team Franklin Foods, Franklin Foods, Enosburg Falls, VT Green Mountain Farms Greek Cream Cheese Strawberry..... 97.9

Alouette Cheese USA, Alouette Cheese USA, New Holland, PA Smoky Jalapeno..... 97.9

Lyle Gast Jr., Lactalis U.S.A., Inc., Merrill, WI Rondelé Garden Vegetable Gourmet Spreadable Cheese..... 97.55

Team Blue Moose, Blue Moose of Boulder, Lafayette, CO Ciolo Truffled Ricotta Dip..... 97.05

CDB Production Team, Alouette cheese - Kolb Lena, Lena, IL Alouette Creme de Brie Smoky Bourbon..... 97.05

Urs Pfister, Colasanti's Market, Highland, MI Gorgonzola Cheese Dip..... 97

Team Blue Moose, Blue Moose of Boulder, Lafayette, CO Ciolo White Balsamic Fig Spread

Team Blue Moose, Blue Moose of Boulder, Lafayette, CO Blue Moose of Boulder Creamy Asiago Spread

Alouette Cheese USA, Alouette Cheese USA, New Holland, PA Alouette English Style Brown Ale Cheddar

Urs Pfister, Colasanti's Market, HIGHLAND, MI Cheesemasters spicy cheese dip



CLASS 64: PASTEURIZED PROCESS CHEESES

Unflavored pasteurized process cheese, cheese food or cheese spreads as defined in U.S. standards of identity (U.S. CFR1 Title 21 Part 133.169, 133.173, 133.179). Entries may be loaves or slices (except spreads). For example, American, Swiss, Gouda, and other pasteurized process cheeses.

BEST OF CLASS

Jerry Prah, Lactalis U.S.A., Inc., Merrill, WI Wee Brie Pasteurized Spreadable Cheese..... 99.1

SECOND AWARD

Process Slice Team, Associated Milk Producers, Inc., Portage, WI Process American Swiss Slice..... 98.75

THIRD AWARD

Joe Wilson, Biery Cheese Co., Louisville, OH Pasteurized Process White American..... 98.1

Team Slice, Land O' Lakes, Spencer, WI Slice Swiss American Cheese..... 98.05

Joe Wilson, Biery Cheese Co., Louisville, OH Pasteurized Process Colored American Cheese..... 97.75

Process Slice Team, Associated Milk Producers, Inc., Portage, WI Process American Slice Cheese..... 97.5

Joe Wilson, Biery Cheese Co., Louisville, OH Pasteurized Process Swiss American Cheese..... 97

Matthew Eggebrecht, Welcome Dairy, Inc., Colby, WI Pasteurized Process St. Louis Pizza Cheese..... 96.7

Team A, Dairy Farmers of America, West Middlesex, PA Pasteurized Process American Cheese..... 96.5

1st Shift Production, Dairy Farmers of America, Plymouth, WI Deluxe American Pasteurized Process Cheese Slices..... 96.35

Process Loaf Team, Associated Milk Producers, Inc., Portage, WI Process American Cheese Loaf..... 95.35

Williams Team Gold, Williams Cheese Company, Linwood, MI Limburger Spread..... 93.2

CLASS 65: FLAVORED PASTEURIZED PROCESS CHEESES

Flavored pasteurized process cheese, cheese food or cheese spreads as defined in U.S. standards of identity (U.S. CFR1 Title 21 Part 133.170, 133.174, 133.180). Entries may be loaves or slices (except spreads). For example, American, Swiss, Gouda, and other pasteurized process cheeses.

BEST OF CLASS

Team Loaf, Land O' Lakes, Spencer, WI White Extra Melt w/ Jalapenos..... 99.4

SECOND AWARD

Joe Wilson, Biery Cheese Co., Louisville, OH Naturally Smoked Pasteurized Process Cheddar Cheese..... 99.05

THIRD AWARD

Williams Team Gold, Williams Cheese Company, Linwood, MI Spicy Beer Spread..... 98.45

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| Process Loaf Team, Associated Milk Producers, Inc., Portage, WI Monterey Jack American w/ Red Bell and Jalapeno Peppers..... | 98.2 |
| The C" Team", Whitehall Specialties, Whitehall, WI Pepper Jack Cheese..... | 98.05 |
| Team Loaf, Land O' Lakes, Spencer, WI 4 Cheese Italian Blend..... | 97.95 |
| Williams Team Gold, Williams Cheese Company, Linwood, MI Smoked Pepper Pasteurized Cheese..... | 97.8 |
| Williams Team Gold, Williams Cheese Company, Linwood, MI Smoked Swiss Pasteurized Cheese..... | 97.55 |
| Rob Stellrecht, Burnett Dairy, Grantsburg, WI Hot Pepper Pasteurized Process Cheese Spread..... | 97.5 |
| R&D, Thiel Cheese and Ingredients, LLC, Hilbert, WI Pasteurized Process Pepperoni Cheese Food..... | 97.45 |
| Process Loaf Team, Associated Milk Producers, Inc., Portage, WI Hot Pepper Cheese Food Loaf..... | 97.45 |
| Dustin Stark, Welcome Dairy, Inc., Colby, WI Pasteurized Process Bacon..... | 97.45 |
| Team B, Dairy Farmers of America, West Middlesex, PA Pasteurized Process American Cheese with Peppers..... | 97.4 |
| Rob Stellrecht, Burnett Dairy, Grantsburg, WI Ranch Flavor Pasteurized Process Cheese Spread..... | 97.25 |
| Ned Schumacher, Welcome Dairy, Inc., Colby, WI Pasteurized Process Habanero Cheese..... | |
| Joe Wilson, Biery Cheese Co., Louisville, OH Pasteurized Process Jalapeno Cheddar Cheese with Bacon..... | |
| Elizabeth TEsch, Welcome Dairy, Inc., Colby, WI Pasteurized Process Habanero Cheese..... | |
| R&D, Thiel Cheese and Ingredients, LLC, Hilbert, WI Pasteurized Process Cheddar Cheese Food w/ Green Onions..... | |
| Williams Team Gold, Williams Cheese Company, Linwood, MI Buffalo Blue Cheese Spread..... | |
| The C" Team", Whitehall Specialties, Whitehall, WI Green Apple Cheese..... | |
| The C" Team", Whitehall Specialties, Whitehall, WI Chocolate Cheese..... | |

CLASS 66: SOFT GOAT'S MILK CHEESES

Natural, unflavored cheeses made from goat's milk. Includes all rindless, unripened goat's milk cheeses with no added flavors, and containing 51% or higher moisture.

BEST OF CLASS

Cypress Grove Chevre, Cypress Grove Chevre, Arcata, CA Perfectly cultured

milk tastes of fresh cream with a citrus finish..... 99.5

SECOND AWARD

Fresh Cheese Team, Vermont Creamery, Websterville, VT Creamy Goat Cheese..... 99.45

THIRD AWARD

Fresh Cheese Team, Vermont Creamery, Websterville, VT Fresh Goat Cheese..... 99.4

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| Jean Rossard, Montchevre-Betin, Inc., Belmont, WI Chevre Oh La La..... | 99.2 |
| Team Laura Chenel's, Laura Chenel's, Sonoma, CA Plain Log..... | 99.15 |
| Woolwich Dairy USA, Woolwich Dairy USA Inc, Lancaster, WI Chevrai Original..... | 98.85 |
| Alouette Cheese USA, Alouette Cheese USA, New Holland, PA Chavrie Goat Cheese..... | 98.8 |
| Doug Waechter, Montchevre-Betin, In.c, Belmont, WI Fromage Blanc Pur Chevre..... | 98.5 |
| Deb Foecking, Montchevre-Betin, In.c, Belmont, WI Fresh & Natural Goat Cheese..... | 98.5 |
| Fresh Cheese Team, Vermont Creamery, Websterville, VT Crumble Goat Cheese Classic..... | 98.5 |
| Coach Farm, Coach Farm, PINE PLAINS, NY A farmstead fresh cheese with flavors of fresh milk and light citrus..... | 98.25 |
| Aged Cheese Team, Vermont Creamery, Websterville, VT Fresh Crottin..... | 98.25 |
| Coach Farm, Coach Farm, Pine Plains, NY Goat Milk Ricotta..... | 98.1 |
| Melissa Foecking, Montchevre-Betin, In.c, Belmont, WI Fresh & Natural Goat Cheese..... | 98 |
| Team Laura Chenel's, Laura Chenel's, Sonoma, CA Chef's Chèvre in a easy-to-open tub..... | 97.9 |
| Cypress Grove Chevre, Cypress Grove Chevre, Arcata, CA A lightly salted fresh goat milk cheese with subtle tang and a creamy finish..... | |
| Jesse Udelhofen, Montchevre-Betin, Inc., Belmont, WI Rondin Fresh Goat Cheese..... | |
| Nianna Dunnam, Montchevre-Betin, In.c, Belmont, WI Fresh & Natural Goat Cheese..... | |
| Team Briar Rose Creamery, Briar Rose Creamery, DUNDEE, OR Classic Chevre..... | |
| Edward Sonnier, J. Michael Whitehead & The Production Team, Heartland Creamery, Newark, MO Natural Chevre..... | |

CLASS 67: FLAVORED SOFT GOAT'S MILK CHEESES

Natural, goat's milk soft cheeses (51% or higher moisture) with added (non-sweet) condiments including herbs, spices, vegetables, meats, peppercorns, oil marinades.

BEST OF CLASS

Fresh Cheese Team, Vermont Creamery, Websterville, VT Fresh Goat Cheese Crumbles Apricot & Thyme..... 99.25

SECOND AWARD

Camy Bernngen, Montchevre-Betin, In.c, Belmont, WI Peppadew..... 98.85

THIRD AWARD

Team Laura Chenel's, Laura Chenel's, Sonoma, CA Cabecou marinated aged goat cheese..... 98.8

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| Cypress Grove Chevre, Cypress Grove Chevre, Arcata, CA A hand-mixed blend of Herbs de Provence dried at the peak of the season sprinkled on fresh chevre..... | 98.75 |
| Cypress Grove Chevre, Cypress Grove Chevre, Arcata, CA Fennel pollen and lavender create a subtly sweet counterbalance to a tart fresh chevre..... | 98.6 |
| Cypress Grove Chevre, Cypress Grove Chevre, Arcata, CA Fragrant dill pollen balances the tang of fresh chevre and offers a bright finish..... | 98.45 |
| Fresh Cheese Team, Vermont Creamery, Websterville, VT Fresh Goat Cheese Crumbles Cranberry & Tarragon..... | 98.4 |
| Cypress Grove Chevre, Cypress Grove Chevre, Arcata, CA A blend of peppers and spices including chili threads offer a slow burning roasted pepper flavor..... | 98.15 |
| Coach Farm, Coach Farm, Pine Plains, NY Fresh Goat Cheese Log with Dill..... | 98.15 |
| Fresh Cheese Team, Vermont Creamery, Websterville, VT Fresh Goat Cheese Cranberry orange cinnamon..... | 98.15 |
| Denise Weber, Montchevre-Betin, Inc., Belmont, WI Four Pepper..... | 97.95 |
| Team Laura Chenel's, Laura Chenel's, Sonoma, Ca Truffle flavored log..... | 97.9 |
| Alicia Rogers, Montchevre-Betin, In.c, Belmont, WI Sundried Tomatoes & Basil Goat cheese..... | 97.75 |
| Team Laura Chenel's, Laura Chenel's, Sonoma, CA Chabis 4-Peppercorn fresh goat cheese..... | 97.75 |
| Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI Goat Milk Pepper Jack..... | 97.35 |
| Coach Farm, Coach Farm, Pine Plains, NY Fresh Goat Cheese Log with Herbs..... | 97.35 |

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| Diane Cole, Montchevre-Betin, In.c., Belmont, WI Garlic & Herb Goat Cheese | |
| Craig Howell, Montchevre-Betin, Inc., Belmont, WI Truffle Goat Cheese | |
| Tonya Burbach, Montchevre-Betin, In.c., Belmont, WI Four Pepper Goat Cheese | |
| Jeff Flynn, Montchevre-Betin, In.c., Belmont, WI Garlic & Herb Goat Cheese | |
| Woolwich Dairy USA, Woolwich Dairy USA Inc, Lancaster, WI Chevre Fine Herb | |
| Fresh Cheese Team, Vermont Creamery, Websterville, VT Fresh Goat Cheese Herb | |
| Team Laura Chenel's, Laura Chenel's, Sonoma, Ca Crushed Olives flavored log | |
| Dan Berntgen, Montchevre-Betin, Inc., Belmont, WI Rondin Pepper | |
| Coach Farm, Coach Farm, Pine Plains, NY Fresh Goat Cheese Log with Pepper: | |
| Mary Jane Houtakker, Montchevre-Betin, In.c., Belmont, WI Garlic & Herb | |
| Helene Rossard, Montchevre-Betin, In.c., Belmont, WI Rondin Garlic & Herbs | |

CLASS 68: FLAVORED SOFT GOAT'S MILK CHEESES WITH SWEET CONDIMENTS

Natural, goat's milk cheeses with added sweet condiments including fruit, syrup, wine, liqueur.

BEST OF CLASS

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| Bryan Adams, Montchevre-Betin, In.c., Belmont, WI Honey Goat Cheese | 99.65 |
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SECOND AWARD

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| Coach Farm, Coach Farm, Pine Plains, NY Fresh Goat Cheese filled with Fig Jam: A farmstead fresh cheese filled with sweet fig jam. | 99.3 |
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THIRD AWARD

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| Dennis Cardy, Montchevre-Betin, Inc., Belmont, WI Rondin Honey | 99.2 |
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| The Packaging Team, Heartland Creamery, Newark, MO Pumpkin Snap Chevre | 99 |
| Team Laura Chenel's, Laura Chenel's, Sonoma, Ca Cranberry flavored log | 98.85 |
| Rosane Kemnitzer, Montchevre-Betin, Inc., Belmont, WI Blueberry Vanilla | 98.75 |
| The Packaging Team, Heartland Creamery, Newark, MO Apple Honey Chevre | 98.7 |
| Luis Sancez, Montchevre-Betin, In.c, Belmont, WI Cranberry/Cinnamon Goat Cheese | 98.55 |
| Amy Hoffman, Montchevre-Betin, In.c., Belmont, WI Lemon Goat Cheese | 98.5 |
| Team Laura Chenel's, Laura Chenel's, Sonoma, CA Pineapple flavored log | 98.35 |

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| Crystal Crapp, Montchevre-Betin, In.c, Belmont, WI Blueberry/Vanilla Goat Cheese | 98.25 |
| Jeff Amenda, Montchevre-Betin, Inc., Belmont, WI Pumpkin Goat Cheese | 98.25 |
| Woolwich Dairy USA, Woolwich Dairy USA Inc, Lancaster, WI Chevre Wild Blueberry Vanilla | 98.25 |
| Julien Rossard, Montchevre-Betin, In.c, Belmont, WI Fig & Olive Goat cheese | 98.2 |
| Nicole VonGlahn, Montchevre-Betin, In.c, Belmont, WI Cranberry/Cinnamon Goat Cheese | |
| Derek Pollard, Montchevre-Betin, In.c, Belmont, WI Cranberry Cinnamon Goat Cheese | |
| Team Laura Chenel's, Laura Chenel's, Sonoma, Ca Honey flavored log | |
| Shannon Udelhofen, Montchevre-Betin, Inc., Belmont, WI Rondin Cranberry & Cinnamon | |
| Woolwich Dairy USA, Woolwich Dairy USA Inc, Lancaster, WI Chevre Cranberry Cinnamon | |

CLASS 69: SURFACE (MOLD) RIPENED GOAT'S MILK CHEESES

*Natural surface mold ripened cheeses,
flavored or unflavored, made from goat's
milk.*

BEST OF CLASS

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| Team Laura Chenel's, Laura Chenel's, Sonoma, CA Taupiniere aged goat cheese | 99.5 |
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SECOND AWARD

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| Aged Cheese Team, Vermont Creamery, Websterville, VT Coupole | 99.4 |
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THIRD AWARD

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| Tim Pennekamp, Montchevre-Betin, In.c, Belmont, WI Mini Cabrie | 99.35 |
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| Martin Chavez, Montchevre-Betin, In.c, Belmont, WI Chevrilotte | 99.25 |
| Cypress Grove Chevre, Cypress Grove Chevre, Arcata, CA Enjoy Italian black summer truffles in this soft- ripened goat cheese. | 99.15 |
| Aged Cheese Team, Vermont Creamery, Websterville, VT Bonne Bouche | 99.15 |
| Murray's Cheese and Vermont Creamery, Murray's Cheese, New York, NY Cave Master Reserve, Torus | 99.1 |
| Cypress Grove Chevre, Cypress Grove Chevre, Arcata, ca Fresh goat cheese with a bloomy rind and distinct layer of edible black ash. | 99.05 |
| Cypress Grove Chevre, Cypress Grove Chevre, Arcata, CA Fresh goat cheese with a bloomy rind and distinct layer of edible ash. | 98.9 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Banded Billy | 98.9 |

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| Team Laura Chenel's, Laura Chenel's, Sonoma, CA Crottin aged goat cheese | 98.75 |
| Team Marin French, Marin French Cheese, Petaluma, CA Goat Milk Brie | 98.75 |
| Jean Rossard, Montchevre-Betin, In.c, Belmont, WI Mini Bucheron | 98.65 |
| Misty Gobrecht, Montchevre-Betin, In.c, Belmont, WI 2.2# Bucheron | 98.65 |
| Aged Cheese Team, Vermont Creamery, Websterville, VT Bijou | 98.65 |
| Cypress Grove Chevre, Cypress Grove Chevre, Arcata, CA Edible ash coated with a deliciously balanced rind surround a triangular shaped goat cheese. | 98.6 |
| Douglas Salazar, Montchevre-Betin, In.c, Belmont, WI Cabrie | 98.55 |
| Linda Davis, Montchevre-Betin, In.c, Belmont, WI Mini Bucheron | |
| Coach Farm, Coach Farm, Pine Plains, NY Triple Cream Goat Cheese | |
| Sheila Davis, Montchevre-Betin, In.c, Belmont, WI 2.8 Bucheron | |
| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Cave Aged Cardona | |
| Team Laura Chenel's, Laura Chenel's, Sonoma, CA Plain Buchette Aged Goat Cheese | |
| Rosane Fuller, Montchevre-Betin, In.c, Belmont, WI Coeur De Chevre Fleurie | |
| Coach Farm, Coach Farm, Pine Plains, NY Aged Goat Cheese Wheel | |
| Coach Farm, Coach Farm, Pine Plains, NY Aged Goat Cheese with Green Peppercorn Brick | |

CLASS 70: SEMI-SOFT GOAT'S MILK CHEESES

*Natural, unflavored cheeses made from
goat's milk containing 40% - 50%
moisture. Includes feta, mozzarella, jack,
blue or any original semi-soft cheese made
from goat's milk.*

BEST OF CLASS

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| Scott Rood, Montchevre-Betin, In.c, Belmont, WI Crumbled Fresh & Natural Goat Cheese | 99.65 |
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SECOND AWARD

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| Estella Galeas, Montchevre-Betin, In.c, Belmont, WI Crumbled Plain Tray | 99.55 |
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THIRD AWARD

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| Central Coast Creamery, Central Coast Creamery, Paso Robles, CA Goat Gouda | 99.35 |
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| Tracey McMahon, Montchevre-Betin, In.c, Belmont, WI Crumbled Feta Goat Cheese | 98.9 |
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| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Billy Blue..... | 98.9 |
| Cris Bockhop, Montchevre-Betin, In.c, Belmont, WI Crumble Plain..... | 98.75 |
| Consider Bardwell Farm, Consider Bardwell Farm, West Pawlet, vT Slyboro..... | 98.7 |
| Timothy J Powers, Poplar Hedge Farm, West Winfield, NY Feta..... | 98.45 |
| Todd Jaskolski, Caprine Supreme, Black Creek, WI Feta..... | 98.3 |
| Donna Eggers, Montchevre-Betin, In.c, Belmont, WI Feta Goat Cheese..... | 98.2 |
| Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI Barneveld Blue..... | 98.15 |
| Goat Production Team, Alouette Cheese - Kolb Lena, Lena, IL Montrachet..... | 97.95 |
| Remy Colas, Montchevre-Betin, In.c, Belmont, WI Chevre In Blue..... | 97.6 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Cardona..... | |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Baraboo Blue..... | |

CLASS 71: FLAVORED SEMI-SOFT GOAT'S MILK CHEESES

Natural cheeses made from goat's milk flavored with added condiments, smoke or marinade and containing 40% - 50% moisture. Includes flavored feta, mozzarella, jack, blue or any original semi-soft cheese made from goat's milk.

BEST OF CLASS

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Cocoa Cardona..... 98.95

SECOND AWARD

Mary Kay VonGlahn, Montchevre-Betin, Inc., Belmont, wi Pomegranate & Orange Zest..... 98.9

THIRD AWARD

New Products Team, Alouette Cheese - Kolb Lena, Lena, IL Chavrie Cucumber & Chives Log..... 98.85

Steve Johnson, Montchevre-Betin, In.c, Belmont, WI Crumbled Cranberry Goat Cheese..... 98.8

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Smoked Billy Blue..... 98.5

Goat Production Team, Alouette Cheese - Kolb Lena, Lena, IL Chavrie Garlic & Herbs Log..... 98.45

Dennis Cardy, Montchevre-Betin, Inc., Belmont, wi Sun Dried Tomato & Basil Crumble..... 98.15

Rebecca Eagleburger, Montchevre-Betin, In.c, Belmont, WI Crumbled Onion & Basil Goat Cheese..... 98.1

Jennifer Johnson, Montchevre-Betin, Inc., Belmont, wi Crumble Apricot & Sage..... 98

Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Black Goat Truffle..... 98

Goat Packaging Team, Alouette Cheese - Kolb Lena, Lena, IL Chavrie Lemon Thyme Log..... 97.9

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Sweet Vanilla Cardona..... 96.65

CLASS 72: HARD GOAT'S MILK CHEESES

Natural, flavored or unflavored cheeses made from goat's milk. Includes all aged, hard goat's milk cheeses containing 39% or lower moisture.

BEST OF CLASS

Katie Hedrich, LaClare Farms Specialties, Chilton, WI Evalon an aged raw goats milk cheese with a Dutch style make to give a smooth mild finish..... 99.25

SECOND AWARD

J. Michael Whitehead & The Production Team, Heartland Creamery, Newark, MO Goat Cheddar..... 98.8

THIRD AWARD

Central Coast Creamery, Central Coast Creamery, Paso Robles, CA Goat Cheddar..... 98.5

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| Colin McGrath, Sprout Creek Farm, Poughkeepsie, NY Madeleine..... | 98.45 |
| Jackie Chang, Haystack Mountain Cheese, Longmont, CO Haystack Mountain Queso de Mano..... | 98.4 |
| Charuth Van Beuzekom, Shadow Brook Farm's Dutch Girl Creamery, Lincoln, NE Rosa Maria..... | 98.4 |
| Boston Post Dairy, BOSTON POST DAIRY LLC, Enosburg Falls, VT Tres Bonne..... | 98.25 |
| Coach Farm, Coach Farm, Pine Plains, NY Grating Stick: Aged until hard with a complex flavor and creamy finish, perfect for grating..... | 98.1 |
| Pam Hodgson, Sartori Company, Plymouth, WI Sartori Limited Edition Extra-Aged Goat..... | 98.1 |
| Frank Walton, Montchevre-Betin, Inc., Belmont, WI Cheddar Goat Cheese..... | 98.05 |
| Consider Bardwell Farm, Consider Bardwell Farm, West Pawlet, VT Manchester..... | 97.85 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Smoked Goat Cheddar..... | 97.75 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Goat Cheddar..... | 97.6 |
| Duane and Sara, Never Enuf Dairy Goat Farm, Gratiot, WI JK..... | 97 |
| Duane and Sara, Never Enuf Dairy Goat Farm, Gratiot, WI EM..... | |
| Bekkum Family, Nordic Creamery, Westby, WI Raw Goat Cheddar..... | |
| Bekkum Family, Nordic Creamery, Westby, WI Grumpy Goat..... | |

CLASS 73: SOFT & SEMI-SOFT SHEEP'S MILK CHEESES

Natural, unflavored cheeses with 40% or higher moisture made from sheep's milk. Includes all rindless, unripened cheeses with no added flavors.

BEST OF CLASS

Landmark Creamery Team, Landmark Creamery, Albany, WI Petit Nuage..... 98.8

SECOND AWARD

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Ba Ba Blue..... 97.7

THIRD AWARD

Brenda Jensen, Hidden Springs Creamery, Westby, WI Farmstead Feta..... 97.55

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| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Marisa..... | 97.5 |
| cedar grove cheese team, Cedar Grove Cheese, Plain, WI Ovella:973915..... | 97.05 |
| Bekkum Family, Nordic Creamery, Westby, WI Smoked Sheep Feta..... | 97.05 |

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| Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI Little Boy Blue..... | 96.9 |
| Brenda Jensen, Hidden Springs Creamery, Westby, WI Driftless natural..... | 96.45 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI River Bend Sheep..... | 96.3 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Sheep Feta..... | 95.4 |
| Bekkum Family, Nordic Creamery, Westby, WI Sheep Feta..... | 95.4 |

CLASS 74: FLAVORED SOFT & SEMI-SOFT SHEEP'S MILK CHEESES

Natural, flavored cheeses with 40% or higher moisture made from sheep's milk. Includes all rindless, unripened cheeses with added flavors. Includes flavored feta, mozzarella, jack, blue or any original soft or semi-soft cheese made from sheep's milk.

BEST OF CLASS

Murray's Cheese and Old Chatham Shepherding Co., Murray's Cheese, New York, NY Cave Master Reserver, Hudson Flower..... 98.8

SECOND AWARD

Brenda Jensen, Hidden Springs Creamery, Westby, WI Driftless - Honey/Lavender..... 98.75

THIRD AWARD

Brenda Jensen, Hidden Springs Creamery, Westby, WI Driftless- Cranberry Cinnamon..... 98.65

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| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Smoked Marisa..... | 98.6 |
| Brenda Jensen, Hidden Springs Creamery, Westby, WI Driftless - Basil/Olive Oil..... | 98.45 |
| Brenda Jensen, Hidden Springs Creamery, Westby, WI Driftless- Maple..... | 97.75 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Black Sheep Truffle..... | 97.65 |
| Old Chatham Shepherding Company Blue Team, Old Chatham Shepherding Company, Old Chatham, NY Ewe's Blue..... | 97.45 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Smoked Ba Ba Blue..... | 96.35 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Peperoncini Native Sheep..... | 96.1 |

CLASS 75: SURFACE (MOLD) RIPENED SHEEP'S MILK CHEESES

Natural surface mold ripened cheeses, flavored or unflavored, made from sheep's milk.

BEST OF CLASS

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Cave Aged Marisa..... 98.6

SECOND AWARD

Old Chatham Shepherding Company White Team, Old Chatham Shepherding Company, Old Chatham, NY Mini Kinderhook Creek..... 98.5

THIRD AWARD

Old Chatham Shepherding Company White Team, Old Chatham Shepherding Company, Old Chatham, NY Kinderhook Creek..... 98.35

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| Carr Valley Cheese Makers, Carr Valley Cheese Co., Inc., La Valle, WI Sheep Montan..... | 97.8 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Virgin Pine Native Sheep Blue..... | 94.8 |

CLASS 76: HARD SHEEP'S MILK CHEESES

Natural, flavored or unflavored cheeses made from sheep's milk containing 39% or lower moisture.

BEST OF CLASS

Brenda Jensen, Hidden Springs Creamery, Westby, WI Ocooch Reserve..... 99.4

SECOND AWARD

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI Donatello..... 99.35

THIRD AWARD

Brenda Jensen, Hidden Springs Creamery, Westby, WI Timber Coulee Reserve..... 99.15

| | |
|---|-------|
| Brenda Jensen, Hidden Springs Creamery, Westby, WI Ocooch..... | 98.95 |
| Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI Duda Gouda..... | 98.9 |
| Brenda Jensen, Hidden Springs Creamery, Westby, WI Timber Coulee..... | 98.9 |
| Brenda Jensen, Hidden Springs Creamery, Westby, WI Manchego Reserve..... | 98.8 |
| Dane Huebner, Grafton Village Cheese, Brattleboro, VT Bear Hill..... | 98.3 |
| Brenda Jensen, Hidden Springs Creamery, Westby, WI Ocooch Grande..... | 98.2 |
| Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI Sheep Cheddar..... | 98.2 |

| | |
|---|-------|
| Brenda Jensen, Hidden Springs Creamery, Westby, WI Manchego..... | 98.05 |
| Brenda Jensen, Hidden Springs Creamery, Westby, WI Ocooch Grande Reserve..... | 97.65 |
| Chris Roelli, Roelli Cheese Company, Shullsburg, WI A smear ripened grana style sheep milk cheese aged 11 months..... | 97.35 |
| Landmark Creamery Team, Landmark Creamery, LLC, Albany, WI Anabasque..... | 97.2 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Aged Marisa..... | |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Big Mutton Button..... | |

CLASS 77: SOFT & SEMI-SOFT MIXED MILK CHEESES (FLAVORED AND UNFLAVORED)

Natural cheeses with 40% or higher moisture unflavored or flavored with added condiments, smoke or marinade and made from mixed milk (blended cow, goat, sheep and/or buffalo milks). Includes flavored feta, mozzarella, jack, blue or any original soft or semi-soft cheese made from mixed milk.

BEST OF CLASS

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|---|-------|
| Tony Ellis, BelGioioso Cheese Inc., Green Bay, WI Crumbly Gorgonzola with Sheep's Milk..... | 98.65 |
|---|-------|

SECOND AWARD

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|---|-------|
| Beklum Family, Nordic Creamery, Westby, WI Sarah Select with Peppers..... | 98.55 |
|---|-------|

THIRD AWARD

| | |
|---|-------|
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Airco..... | 98.5 |
| Mount Mazama Cheddar, Rogue Creamery, Central Point, OR Mount Mazama Cheddar..... | 98.45 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Mobay..... | 98.45 |
| Katie Hedrich, LaClare Farms Specialties, LLC, LaClare Farms Specialties, Chilton, WI Chandoka..... | 98.2 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Menage..... | 98.2 |
| Stephanie Sandlin, Bacio Cheese Company, Denver, CO Bacio Whole Milk Cheese..... | 98.15 |
| Tom Torkelson, Nasonville Dairy Inc, Marshfield, WI Tulum..... | 97.75 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Canaria..... | 97.7 |
| Stephanie Sandlin, Bacio Cheese Company, Denver, CO Bacio Part Skim Cheese..... | 97.5 |

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|--|-------|
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Bessie's Blend..... | 97.45 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Benedictine..... | 97.45 |
| Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI EWE CALF to be KIDding Blue..... | 96.45 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Shepherd's Blend..... | 95.85 |

Entries in Class 78 were combined into Class 77

CLASS 79: SURFACE (MOLD) RIPENED MIXED MILK CHEESES

Natural surface mold ripened cheeses, flavored or unflavored, made from mixed milk (blended cow, goat, sheep and/or buffalo milks).

BEST OF CLASS

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|---|------|
| Old Chatham Shepherding Company White Team, Old Chatham Shepherding Company, Old Chatham, NY Hudson Valley Camembert..... | 99.4 |
|---|------|

SECOND AWARD

| | |
|--|----|
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Cave Aged Mellage..... | 99 |
|--|----|

THIRD AWARD

| | |
|---|------|
| Katie Hedrich-Fuhrmann, LaClare Farms, Malone, WI Martone- patterned after a traditional style french with rich buttery flavor notes, mild tang finish..... | 98.7 |
| Old Chatham Shepherding Company White Team, Old Chatham Shepherding Company, Old Chatham, NY Nancy's Hudson Valley Camembert..... | 98.6 |
| Aged Cheese Team, Vermont Creamery, Websterville, VT Cremont..... | 98.2 |

CLASS 80: HARD MIXED MILK CHEESES

Natural, flavored or unflavored cheeses made from mixed milk (blended cow, goat, sheep and/or buffalo milks) containing 39% or lower moisture.

BEST OF CLASS

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|---|-------|
| Mike Matucheski, Sartori Company, Antigo, WI Sartori Limited Edition Pastorale Blend..... | 99.65 |
|---|-------|

SECOND AWARD

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|---|------|
| Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI Weird Sisters..... | 98.8 |
|---|------|

THIRD AWARD

| | |
|--|-------|
| Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI Triple Play..... | 98.5 |
| Central Coast Creamery, Central Coast Creamery, Paso Robles, CA Seascape..... | 98.45 |
| Brenda Jensen, Hidden Springs Creamery, Westby, WI Meadow Melody..... | 98.25 |
| Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Caso Bolo Mellage..... | 97.8 |
| Felix and CGC, Cedar Grove Cheese, Plain, WI St. Dorian..... | 97.75 |
| Beklum Family, Nordic Creamery, Westby, WI Capriko..... | 96.75 |

CLASS 81: BUTTER

Creamery butter, salted minimum 80% milkfat.

BEST OF CLASS

| | |
|--|-------|
| Team Chaseburg, CROPP Cooperative/Organic Valley, La Farge, WI Organic Pasture (Salted & Cultured) Butter..... | 99.35 |
|--|-------|

SECOND AWARD

| | |
|--|-------|
| FFUSA - Reedsburg #3, Foremost Farms USA, Reedsburg, WI Salted Butter..... | 99.15 |
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THIRD AWARD

| | |
|--|-------|
| Grassland Dairy Products, Grassland Dairy Products, Greenwood, WI Salted Butter..... | 99.1 |
| DFA Winnsboro, DFA Winnsboro, Winnsboro, TX 80% Salted Butter..... | 99 |
| Team 2, OATKA Milk Products Coop, Inc, Batavia, NY Salted Butter..... | 98.55 |
| Team 1, OATKA Milk Products Coop, Inc, Batavia, NY Salted Butter..... | 98.55 |
| Matt, Roger, Filipe, Michigan Milk Producers Association, Constantine, MI Salted Butter..... | 98.45 |
| FFUSA - Reedsburg #1, Foremost Farms USA, Reedsburg, WI Salted Butter..... | 98.35 |

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|--|-------|
| FFUSA - Reedsburg #2, Foremost Farms USA, Reedsburg, WI Salted Butter..... | 98.2 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Butter..... | 97.8 |
| Team Hillsboro Dairy, Hillsboro Riverview Dairy, HILLSBORO, WI Salted Butter..... | 97.75 |
| Bekkum Family, Nordic Creamery, Westby, WI Cultured Butter..... | 97.75 |
| Bekkum Family, Nordic Creamery, Westby, WI Red Pepper Butter..... | 97.75 |
| Butter Team, Cabot Creamery Cooperative, West Springfield, Ma Creamery Butter..... | 97.65 |
| Ovid Churn Operators, MMPA, Ovid, MI Salted Butter..... | 97.4 |
| Butter Team, Vermont Creamery, Websterville, VT Cultured Butter Lightly Salted | |
| Graf Team 1, Graf Creamery Inc., Bonduel, WI. Salted Butter | |
| Team Chaseburg, CROPP Cooperative/Organic Valley, La Farge, WI Organic Salted Butter | |
| Butter Team, Cabot Creamery Cooperative, West Springfield, Ma Whey Cream Butter | |
| Graf Team 2, Graf Creamery Inc., Bonduel, WI. Salted Butter | |
| Butter Team, Vermont Creamery, Websterville, VT Cultured Butter with Sea Salt Crystals | |

CLASS 82: UNSALTED BUTTER

Creamery butter, unsalted, minimum 80% milkfat.

BEST OF CLASS

| | |
|---|------|
| Team Hillsboro, Hillsboro Riverview Dairy, HILLSBORO, WI Unsalted Butter..... | 99.2 |
|---|------|

SECOND AWARD

| | |
|--|-------|
| Grassland Dairy Products, Grassland Dairy Products, Greenwood, WI Unsalted Butter..... | 99.15 |
|--|-------|

THIRD AWARD

| | |
|--|-------|
| DFA Winnsboro, DFA Winnsboro, Winnsboro, TX 80% Unsalted Butter..... | 98.65 |
|--|-------|

| | |
|--|-------|
| Team 3, OATKA Milk Products Coop, Inc, Batavia, NY Unsalted Butter..... | 98.6 |
| Matt, Roger and Filipe, Michigan Milk Producers Association, Constantine, MI Unsalted Butter..... | 98.6 |
| Team Chaseburg, CROPP Cooperative/Organic Valley, La Farge, WI Organic European Style (Cultured) Butter..... | 98.55 |
| Matt, Roger and Filipe, Michigan Milk Producers Association, Constantine, MI Unsalted Butter with Natural Flavors..... | 98.35 |
| West Point Dairy Products, West Point Dairy Products, West Point, NE European-Style unsalted butter..... | 98.25 |

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|--|-------|
| Butter Team, Vermont Creamery, Websterville, VT Cultured Butter Unsalted..... | 98.25 |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Unsalted Butter..... | 98.05 |
| Ovid Churn Operators, MMPA, Ovid, MI Unsalted Butter..... | 97.75 |
| Team Chaseburg, CROPP Cooperative/Organic Valley, La Farge, WI Organic Cultured Butter..... | 97.65 |
| Butter Team, Cabot Creamery Cooperative, West Springfield, MA Unsalted Creamery Butter Solids..... | 97.55 |
| Butter Team, Cabot Creamery Cooperative, West Springfield, MA Cabot 83 Unsalted Butter..... | 97.3 |
| Team 4, OATKA Milk Products Coop, Inc, Batavia, NY Unsalted Butter | |
| Bekkum Family, Nordic Creamery, Westby, WI Unsalted Cultured Butter | |

CLASS 83: OPEN CLASS SHREDDED CHEESES, FLAVORED & UNFLAVORED

Natural cheese varieties, flavored and unflavored, and shredded. Any package size prepared for retail or foodservice distribution.

BEST OF CLASS

| | |
|---|------|
| Team Sartori Whey, Sartori Company, Plymouth, WI Sartori Reserve SarVecchio Parmesan..... | 99.1 |
|---|------|

SECOND AWARD

| | |
|--|-------|
| Chula Vista Cheese Co. for V&V Supremo Foods, Chula Vista Cheese Co./ V&V Supremo Foods, Browntown, WI Queso Quesadilla..... | 98.95 |
|--|-------|

THIRD AWARD

| | |
|--|-------|
| Masters Gallery Foods, Inc., Masters Gallery Foods, Inc., Plymouth, WI Shredded Colby Jack Cheese..... | 98.85 |
|--|-------|

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|--|-------|
| Masters Gallery Foods, Inc., Masters Gallery Foods, Inc., Plymouth, WI Fancy Shredded Three Cheese Hard Italian Blend - Blend of Parmesan, Romano, and Asiago..... | 98.75 |
| Masters Gallery Foods, Inc., Masters Gallery Foods, Inc., Plymouth, WI Shredded Smoked Provolone and Whole Milk Mozzarella Blend..... | 98.6 |
| Team 4, Jerome Cheese Co., Jerome, ID 50/50 MJ/CC Shred..... | 98.5 |
| Team Sartori Whey, Sartori Company, Plymouth, WI Sartori Classic Asiago..... | 98.4 |
| Plymouth, WI-North side team, Great Lakes Cheese, Plymouth, WI Emmentaler Strip Cut..... | 98.35 |

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|--|-------|
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Ultimate Shredded Blends - Mac & Cheese..... | 98.05 |
| Team Supremo/Team Chula Vista, V&V Supremo Foods, Chicago, IL Queso Quesadilla with Chipotle Peppers..... | 97.75 |
| Team Sartori Whey, Sartori Company, Plymouth, WI Sartori MontAmore & BellaVitano Blend - MontAmore, BellaVitano..... | 97.7 |
| Team Nuestro Queso, Nuestro Queso, LLC, Kent, IL Queso Duranguense Shred..... | 97.7 |
| Team Sartori Whey, Sartori Company, Plymouth, WI Sartori Reserve Rosemary & Olive Oil Asiago..... | 97.65 |
| Plymouth, WI-South side team, Great Lakes Cheese, Plymouth, WI Feather shredded Gouda Cheese..... | 97.65 |
| Fillmore, UT-Team 1, Great Lakes Cheese, Fillmore, UT Gourmet 3 Cheese Pizza Fancy Shredded Blend | |
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Ultimate Shredded Blends - Firehouse | |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Shredded Part Skim Mozzarella | |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Hickory Smoked Gouda and Low Moisture Part Skim Mozzarella Shred Blend | |
| Burnett Dairy, Burnett Dairy, Grantsburg, WI Part Skim Mozzarella and Mild Provolone Blend | |
| Team Sartori Whey, Sartori Company, Plymouth, WI Sartori Reserve Merlot BellaVitano | |
| Team Emmi Roth USA, Emmi Roth USA, Monroe, WI Ultimate Shredded Blends - Flatbread | |
| Burnett Dairy Team, Burnett Dairy, Grantsburg, WI Low Moisture Part Skim and Cheddar with Rosemary Shred Blend | |
| Hiram, OH Team, Great Lakes Cheese, Hiram, OH Fondue Blend Fancy Shredded Cheese | |
| Jonathan Reinemund, Leprino, Denver, CO Feather Shredded Whole Milk Cheese | |
| Jonathan Reinemund, Leprino, Denver, CO Strabelloni Premium Shredded Cheese Blend | |
| Stephanie Sandlin, Bacio Cheese Company, Denver, CO Bacio Feather Shredded Part Skim Cheese | |
| Team C, Dairy Farmers of America, West Middlesex, PA Feather Shredded Italian cheese blend | |
| Masters Gallery Foods, Inc., Masters Gallery Foods, Inc., Plymouth, WI Shredded Sharp Cheddar Gourmet Blend - Blend of WI/NY/VT Sharp Cheddars | |
| Jonathan Reinemund, Leprino, Denver, CO Feather Shredded Whole Milk Mozzarella | |
| Nampa Shred Team, Lactalis American Group, Nampa, ID Precious Whole Milk Mozzarella Shred Cheese | |
| Team D, Dairy Farmers of America, West Middlesex, PA Full Shredded 5 cheese blend | |
| Jonathan Reinemund, Leprino, Denver, CO Feather Shredded Whole Milk Cheese | |
| Stephanie Sandlin, Bacio Cheese Company, Denver, CO Bacio Feather Shredded 50/50 Blend | |
| Team 4, Jerome Cheese Co., Jerome, ID Pizza Blend Shred | |

Stephanie Sandlin, Bacio Cheese Company, Denver, CO Bacio Feather Shredded Provolone Blend

Stephanie Sandlin, Bacio Cheese Company, Denver, CO Bacio Feather Shredded Whole Milk Cheese

CLASS 84: PREPARED CHEESE FOODS

A natural or pasteurized process cheese further processed to become a prepared food. These may be cheeses with other prepared foods such as meats or jams applied to or rolled onto the surface; or cheeses that have been baked or breaded. (Cheese must comprise more than 50 percent of this prepared food by weight or volume.) Prepared cheese foods are distinct from flavored cheeses which incorporate natural ingredients or condiments during the make procedure or curing. Examples for this class include: fresh mozzarella rolled in prosciutto, juustoleipa, brie en croute. These entries will be prepared for judging per package instructions.

BEST OF CLASS

Pasture Pride Cheese Makers, Pasture Pride Cheese, Cashton, WI Traditional Juustoleipa..... 98.6

SECOND AWARD

Team Arthur Schuman, Arthur Schuman Inc, Fairfield, NJ Cello Whips..... 98.25

THIRD AWARD

Team Calabro, Calabro Cheese Corp., East Haven, CT Rotolini..... 98

Howard Goens Jr., Old Europe Cheese, Inc., Benton Harbor, MI Baked Brie With Cherries and Almonds..... 97.95

Scott Ness, Old Europe Cheese, Inc., Benton Harbor, MI Baked Brie With Apples and Cinnamon..... 97.85

Pasture Pride Cheese Makers, Pasture Pride Cheese, Cashton, WI Juustoleipa with Bacon Crumbles..... 97.55

Jose Sanchez, Old Europe Cheese, Inc., Benton Harbor, MI Baked Brie With Blueberries, Almonds and Vanilla..... 97.45

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Garlic Bread Cheese..... 97.35

Jose Sanchez, Old Europe Cheese, Inc., Benton Harbor, MI Baked Brie w/ Cranberry, Apricot and Almonds..... 97.2

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Chipotle Bread Cheese..... 96.95

Pasture Pride Cheese Makers, Pasture Pride Cheese, Cashton, WI Juustoleipa with Chipotle Peppers..... 96.6

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Bread Cheese..... 96.6

Carr Valley Cheese Makers, Carr Valley Cheese Co. Inc., LaValle, WI Jalapeno Bread Cheese..... 96.4

Noble Brothers, Noble View Cheese Company, Inc, Adell, WI Juustoleipa Original

Noble Brothers, Noble View Cheese Company, Inc, Adell, WI Juustoleipa With Bacon

CLASS 85: LOWFAT - COW'S MILK YOGURT, UNFLAVORED

Unflavored yogurt made from cow's milk as defined in the U.S. Standards of Identity 131.203

BEST OF CLASS

Karoun Dairies Inc, Karoun Dairies Inc, San Fernando, ca Gopi Indian low fat Yogurt..... 99.05

SECOND AWARD

Auburn Dairy Products, Auburn Dairy Products, Inc, Auburn, WA Yami Lowfat Plain Yogurt..... 99

THIRD AWARD

Karoun Dairies Inc, Karoun Dairies Inc, San Fernando, CA Karoun Mediterranean Low Fat Yogurt..... 98.95

Westby, Westby Cooperative Creamery, Westby, WI 2% Cream Top Plain..... 98.75

West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY Lowfat Cupset Plain..... 98.05

CLASS 86: LOWFAT - COW'S MILK YOGURT, FLAVORED

Yogurt made from cow's milk with added flavors as defined in the U.S. Standards of Identity 131.203 (3).

BEST OF CLASS

Westby, Westby Cooperative Creamery, Westby, WI Low Fat Strawberry Yogurt..... 99.5

SECOND AWARD

Auburn Dairy Products, Auburn Dairy Products, Inc., Auburn, WA Yami Lowfat Strawberry Yogurt..... 98.9

THIRD AWARD

West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY Lowfat Blended Yogurt - Orange Cream..... 98.4

West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY Lowfat Blended - Sugar Cookie..... 97.85

Westby, Westby Cooperative Creamery, Westby, WI 2% Vanilla Cream Top Yogurt..... 96.95

CLASS 87: HIGH PROTEIN - COW'S MILK YOGURT, UNFLAVORED

Unflavored yogurt made from cow's milk concentrated by straining, membrane filtration or protein fortification to achieve a product with approximately twice the protein level of standard yogurt. For example, Greek or Greek-style.

BEST OF CLASS

Adam Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt 10%..... 99.3

SECOND AWARD

Schreiber Foods-Richland Center West, Schreiber Foods, Richland Center, WI 3% Greek Plain..... 99.15

THIRD AWARD

Adam Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt 0%..... 99.1

Cultured Products Team, Cabot Creamery Cooperative, Cabot, VT Vermont Greek Yogurt 10%..... 98.85

Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Greek Yogurt-Plain..... 98.35

Jaime Graca, Karoun Dairies Inc, San Fernando, CA Karoun Mediterranean Non Fat Yogurt..... 98.3

Adam Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt 2%..... 98.05

Smári Organics, Smári Organics/Westby Cooperative Creamery, Westby, WI Smári Organic Icelandic Yogurt: Whole Milk Pure..... 97.8

Westby, Westby Cooperative Creamery, Westby, WI Smari Icelandic Yogurt Plain..... 97.65

West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY Nonfat Greek Plain..... 96.75

Auburn Dairy Products, Auburn Dairy Products, Inc., Auburn, WA Zoi Full Fat Greek Yogurt..... 96.55

Cultured Products Team, Cabot Creamery Cooperative, Cabot, VT Vermont Greek Yogurt 2%..... 96.4

Auburn Dairy Products, Auburn Dairy Products, Inc., Auburn, WA Zoi Greek Plain Nonfat Yogurt

Westby, Westby Cooperative Creamery, Westby, WI Kalona Super Natural Greek Whole Milk Yogurt Plain



For over 25 years we have mastered the craft of award winning **Odyssey® Greek Style Feta cheese**. With state of the art equipment, and *Five Master Cheesemakers*, our plant yields a Feta cheese of superior quality. Odyssey® Feta is piquant and salty to the taste but never bitter.

Odyssey®

Our **NEW Odyssey® Greek Yogurt** line is a great success. This thick, creamy, smooth Yogurt is a healthy snack that is packed with benefits such as, beneficial live active cultures, calcium, and not to mention a high protein source. Our Yogurt is **rbST free** and **Gluten free**. Oh and did we mention it *TASTES GREAT!*



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Bob Aschebrock announced that he is retiring as chief judge of the World and United States Championship Cheese Contests. He was named assistant chief judge for the World and US Championship Cheese Contests, which are sponsored by the Wisconsin Cheese Makers Association, in 1999, and has served as the chief judge since 2005. Under Aschebrock's strong leadership, the U.S. Championship Cheese Contest grew from 33 cheese and butter classes and fewer than 700 entries in 2003 to 90 classes featuring cheese, butter, cottage cheese and yogurt and 1,892 entries this year. Under Aschebrock's tenure as chief judge, the World Championship Cheese Contest has grown from 40 classes with 1,312 entries in 2004 to 90 classes with 2,619 entries in 2014.

CLASS 88: HIGH PROTEIN - COW'S MILK YOGURT, FLAVORED

Yogurt made from cow's milk with added flavors and concentrated by straining, membrane filtration or protein fortification to achieve a product with approximately twice the protein level of standard yogurt. For example, Greek or Greek-style.

BEST OF CLASS

West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY Blueberry Greek Yogurt..... 99.5

SECOND AWARD

Schreiber Foods-Richland Center West, Schreiber Foods, Richland Center, WI Orange Cream Greek Yogurt..... 99.45

THIRD AWARD

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|---|-------|--|-------|
| Auburn Dairy Products, Auburn Dairy Products, Inc., Auburn, WA Zoi Whole Milk Strawberry Greek Yogurt..... | 99.4 | Cultured Products Team, Cabot Creamery Cooperative, Cabot, VT Vermont Vanilla Bean Greek Yogurt..... | 98.9 |
| Ron Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt Vanilla..... | 99.25 | Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Greek Yogurt-Rasperry..... | 98.8 |
| Jammy Graca, Karoun Dairies Inc, San Fernando, CA Karoun Greek Style Honey Yogurt..... | 99.2 | West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY Vanilla Greek Yogurt..... | 98.7 |
| Auburn Dairy Products, Auburn Dairy Products, Inc., Aub, WA Zoi Whole Milk Vanilla Greek Yogurt..... | 99.15 | Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Greek Yogurt-Blueberry..... | 98.7 |
| Adam Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt Lowfat Vanilla..... | 99.15 | West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY Rasperry Greek Yogurt..... | 98.65 |
| Schreiber Foods-Richland Center West, Schreiber Foods, Richland Center, WI Nonfat Pineapple FOB Greek Yogurt..... | 99.1 | Smári Organics, Smári Organics/Westby Cooperative Creamery, Westby, WI Smári Organic Icelandic Yogurt: 0% Milkfat Coconut..... | 98.65 |
| | | Adam Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt 0% Peach..... | |

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|---|--|
| Adam Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt Peach | |
| Jim Demeter, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt 0% Raspberry | |
| Adam Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt Lowfat Peach | |
| Steve Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt Lowfat Raspberry | |
| West Seneca Culture Division, Upstate Niagara Cooperative, West Seneca, NY Strawberry Greek Yogurt | |
| Anto Baghdassarian, Karoun Dairies Inc, San Fernando, CA Karoun Greek Style Honey Vanilla Yogurt | |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Greek Yogurt-Strawberry | |
| Adam Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt Lowfat Strawberry | |
| Adam Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt Strawberry | |
| Cultured Products Team, Cabot Creamery Cooperative, Cabot, VT Vermont Strawberry Greek Yogurt | |
| Dave Buholzer, Klondike Cheese Co., Monroe, WI Odyssey Greek Yogurt 0% Strawberry | |
| Smári Organics, Smári Organics/Westby Cooperative Creamery, Westby, WI Smári Organic Icelandic Yogurt: Whole Milk Vanilla | |
| Auburn Dairy Products, Auburn Dairy Products, Inc., Auburn, WA Zoi Full Fat Honey Greek Yogurt | |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Greek Yogurt-Vanilla | |
| Schreiber Foods-Richland Center West, Schreiber Foods, Richland Center, WI Nonfat Greek Vanilla | |
| Kemps LLC, Kemps LLC, St. Paul, MN Kemps Greek Style NF Yogurt, Blueberry | |
| Westby, Westby Cooperative Creamery, Westby, WI Super Natural Organic Greek Whole Milk Pomegranate & Orange Yogurt | |
| Westby, Westby Cooperative Creamery, Westby, WI Smari Icelandic Yogurt Vanilla | |
| Smári Organics, Smári Organics/Westby Cooperative Creamery, Westby, WI Smári Organic Icelandic Yogurt: Nonfat Peach | |
| Tillamook County Creamery, Tillamook County Creamery, Tillamook, OR Greek Yogurt-Honey Peach | |

CLASS 89: YOGURT - ALL OTHER MILKS

Yogurt made from goat, sheep or mixed milk; unflavored or with flavors added.

BEST OF CLASS

**Old Chatham Shepherding Company
Yogurt Team, Old Chatham
Shepherding Company, Old Chatham,**

**NY Sheep's Milk Yogurt - American
Cherry..... 98.45**

SECOND AWARD

**Coach Farm, Coach Farm, Pine Plains, NY
Vanilla Goat Milk Yogurt..... 98.4**

THIRD AWARD

**Old Chatham Shepherding Company
Yogurt Team, Old Chatham
Shepherding Company, Old Chatham,
NY Sheep's Milk Yogurt - Plain..... 98.35**

Old Chatham Shepherding Company
Yogurt Team, Old Chatham
Shepherding Company, Old
Chatham, NY Sheep's Milk Yogurt - Maple... 98.2

Old Chatham Shepherding Yogurt
Team, Old Chatham Shepherding
Company, Old Chatham, NY Sheep's
Milk Yogurt - Ginger..... 98.15

Coach Farm, Coach Farm, Pine Plains,
NY Strawberry Goat Milk Yogurt..... 97.3

Coach Farm, Coach Farm, Pine Plains,
NY Honey Goat Milk Yogurt..... 96.1

Coach Farm, Coach Farm, Pine Plains,
NY Plain Goat Milk Yogurt..... 95.6

CLASS 90: DRINKABLE CULTURED PRODUCTS - ALL FLAVORS/ALL MILKS

Drinkable cultured products made from cow, goat, sheep or mixed milk; unflavored or with flavors added. For example, kefir, drinkable yogurt.

BEST OF CLASS

**Marquez Brothers International, Inc.,
Marquez Brothers International, Inc.,
Hanford, CA Drinkable Yogurt, Guava..... 99.95**

SECOND AWARD

**Marquez Brothers International, Inc.,
Marquez Brothers International,
Inc., Hanford, CA Drinkable Yogurt,
Starwberry Banana..... 99.9**

THIRD AWARD

**Marquez Brothers International, Inc.,
Marquez Brothers International, Inc.,
Hanford, CA Drinkable Yogurt, Pina Colada... 99.8**

Coach Farm, Coach Farm, Pine Plains,
NY Mango Peach Yo-Goat..... 99.75

Rachel Hendricks, Trickling Springs
Ranch LLC, Koshkonong, MO Low
Fat Organic Mango..... 99.45

Alex Quiles, Tropical Cheese Industries,
Inc., Perth Amboy, NJ Mango
Drinkable Cultured product..... 99.4

Karoun Dairies inc, Karoun Dairies inc,
San Fernando, CA Yogurt Drink
Strawberry..... 98.75

Rachel Hendricks, Cabriejo LLC,
Koshkonong, MO Whole Milk Goat
Yogurt, Blackberry Caradamom..... 98

Marquez Brothers International, Inc.,
Marquez Brothers International, Inc.,
Hanford, CA Drinkable Yogurt Fresca..... 97.9

Coach Farm, Coach Farm, Pine Plains,
NY Strawberry Yo-Goat..... 97.8

Coach Farm, Coach Farm, Pine Plains,
NY Plain Yo-Goat..... 97.75

Rachel Hendricks, Trickling Springs
Ranch LLC, Koshkonong, MO Low
fat Organic Plain..... 97.5

Rachel Hendricks, Cabriejo LLC, Koshkonong, MO
Whole Milk Plain Goat Yogurt

Ken Heiman, Nasonville Dairy Inc., Marshfield, WI
Lowfat Strawberry Kefir

Coach Farm, Coach Farm, Pine Plains, NY Blueberry
Yo-Goat

Ken Heiman, Nasonville Dairy Inc., Marshfield, WI
Lowfat Blueberry Kefir

Karoun Dairies inc, Karoun Dairies Inc, San
Fernando, CA Yogurt Drink Blue Berry

Rachel Hendricks, Trickling Springs Ranch LLC,
Koshkonong, mo Whole Milk Organic Raspberry

Coach Farm, Coach Farm, Pine Plains, NY
Blackberry Yo-Goat

Rachel Hendricks, Trickling Springs Ranch LLC,
Koshkonong, MO Whole Milk Organic Plain

THANK YOU 2015 VOLUNTEERS

This event owes a debt of thanks to Ken and Cindy Neumeier, Kate Neumeier Clarke, Amanda Neumeier-Kist and Randy Swensen at Wisconsin Aging and Grading Cheese, Inc. in Little Chute for accepting and sorting the contest entries and to Howard Kamerer, Jamie Wally, and the WOW Logistics Warehouse team in Little Chute for storing the contest entries.

Our thanks to Kim Wiesenberg and his team at Preferred Transit and Cold Storage in Monroe, Wisconsin, for transporting the entries for the Contest and the Conference.

Our contest chairman, Brian Eggebrecht, Welcome Dairy, deserves thanks for his tireless efforts in coordinating and executing this event.

Special thanks also goes to our Contest Committee for their generous donation of time in planning: Brian Eggebrecht, Welcome Dairy; Steve Krause, Tosca Ltd.; Kevin Thome, Cheese Reporter; Dan Stearns, Agropur, Inc.; Craig Linz, TetraPak CPS; Dave Buholzer, Klondike Cheese; Steve Stettler, Decatur Dairy; Randy Swensen, WI Aging & Grading Cheese; Bruce Workman, Edelweiss Cheese; Gary Grossen, UW Babcock Hall; Tim Czmowski, Agropur; Sandy Toney, Masters Gallery Foods; Stan Dietsche, Oshkosh Cheese; Jim Mueller, Mueller Consulting; Bob Aschebrock & Bill Schlinsog.

The computerized scoring performed by the judges was monitored by Jane Cisler, Dawn Roe, Judy Keller, Kirsten Strohmer and John Umhoefer with WCMA; Shaya Guilbault and

George Stettler, Decatur Dairy and Kay Schmitz, Henning Cheese.

Special thanks to Glenda Buholzer, Klondike Cheese; and Corie Grossen for the beautiful cheese sample displays during the contest.

Our thanks to Kevin Johnson of Amplitude Design and Sean Nelson, Itomix, LLC for executing our electronic scoring system that went off without a hitch. Thanks to Gary Porter, Gary Porter Photo, for photographing the event. Thanks to Matthew and Michael Czmowski for filming the contest and event.

Very special thanks to Steve Ehlers of Larry's Market and Hadley Shully and Tim Cross from Shully's Catering for creating the beautiful cheese displays at the Champion Cheese Charity Event. This event was sponsored by the following: Anchor Bank, Central Wisconsin Cheese & Butter Makers Association, Clock Shadow Creamery, Emmi Roth USA, ESCO Awards, G&K Sales, KVL Audio Visual Services, Lactalis American Group, Larry's Market, Holland's Family Cheese, Metro Market, Sargento, Sartori, Taylor Cheese Corp and Winona Foods. Thanks to Steve Palec for emceeing the event.

Thank you to Nancy Flottmeyer, wbneventgroup, for the decorating at the Charity Event.

WCMA also recognizes the following for their contributions to the Contest: Silver Lewis Cheese/Decatur Dairy, Monroe, Wisconsin for storing contest materials; Klondike Cheese,

Monroe, Wisconsin for storing the winning Contest cheeses; Capital Equipment Handling, for donating pallet trucks used during the Contest; Preferred Transit & Cold Storage for transportation of the cheese; and Welcome Dairy for donation of boxes and materials.

Our thanks to the Wisconsin Milk Marketing Board for sponsoring professional portraits of each Contest medal winner.

2015 CONTEST VOLUNTEERS

LITTLE CHUTE CHECK-IN DAYS VOLUNTEERS

Mike DeMuth, Agropur
Pat Doell, Agropur
Jim Schuster, Agropur
Jake Wagner, Agropur
Michelle Wilzius, Agropur
Dan Stearns, Agropur
Lari De Bruin, Agropur, Inc.
Samantha Forster, Aladdin Label
Jim Mueller, *Assistant Chief Judge*
Ken Anderson, Atlantic Packaging
Cabrina Cramer, Avatar
Jared Yeske, Burnett Dairy
Bill Wendorff, CDR
Kevin Thome, Cheese Reporter
Bob Aschebrock, *Chief Judge*
Bill Schlinsog, *Chief Judge Emeritus*
Shorty Curran, Curran Cheese
Matt Zimbric, Foremost Farms
Amanda May, Hydrite
Jeff Armstrong, Kelley Supply
Larry Heacock, Kelley Supply
Everett Lunn, Kelley Supply
Craig Netzer, Kelley Supply

Carrie Sell, Kraft Foods
 John Peterson, Lake Country Dairy
 Larry Bell, Lbell Consulting
 David Wangerin, MCT Dairies
 Jenni Yetter, Nelson- Jameson
 Stan Dietsche, Oshkosh Cheese
Assistant Chief Judge
 Phil Lindemann, Pine
 River Pre Pack Inc
 Mary Lindemann, Pine
 River Pre Pack Inc
 Robert Braun, ProActive Solutions
 Jon Graf, ProActive Solutions
 Tim Roberts, Roberts Trucking
 Katrina Helmer, Roberts Trucking
 Chris Schenkoske, Saputo Cheese
 Tim Harried, Socius Ingredients, LLC
 Bob Ehrenberg, Taylor Cheese Corp.
 Tom Hoppe, Tosca, Ltd.
 Ryan Webster, W&W Dairy
 Brian Eggebrecht, Welcome Dairy
Contest Chairman
 Steve Lutzke, Whitehall Specialties
 Cindy Zimmerman,
 Zimmerman Cheese
 Brian Zimmerman,
 Zimmerman Cheese
 Rachel Warwick
 Alan Empy
 Todd Mews
 Jim Mildbrand
 William Wangerin
 Nette Schlinsog
 Jeff Aschebrock
 Bill Wurl
 Special thanks to Randy Swensen,
 Jim Mueller, Larry Bell and Bob
 Aschebrock who worked for several
 days prior to check-in, hauling,
 sorting and re-boxing cheese.

MILWAUKEE CONTEST VOLUNTEERS

Dan Stearns, Agropur
 Gerry Buescher, Agropur Ingredients

Cole Johnson, Agropur Ingredients
 Samantha Forster, Aladdin Label
 Richard 'Whitie' Wold, AMPI,
 Cabrina Cramer, Avatar
 Gary Grossen, Babcock Hall
 Bill Wendorff, CDR
 Kevin Thome, Cheese Reporter
 Matthew Czmowski, Cheese World
 Michael Czmowski, Cheese World
 Casey Baumler, Chr. Hansen
 Andy Dederich, Chr. Hansen
 Eric Hallstead, Chr. Hansen
 Jeremy Huston, Chr. Hansen
 Gary Pieper, Chr. Hansen
 Stefanie Rossner, Chr. Hansen
 Steve Grams, Continuum Energy
 Beth Crave, Crave Brothers Cheese
 Melissa Houfe, Crave Brothers Cheese
 Julie Stellpflug, Crystal Farms
 Sandy Speich, Dairy Connection
 Shaya Guilbault, Decatur Dairy
 George Stettler, Decatur Dairy
 Steve Stetter, Decatur Dairy
 Kirsten Jaeckle, Emmi Roth USA
 Josh Hoesch, First Business Bank
 James Croskey, Fortune
 Fish & Gourmet
 Kay Schmitz, Henning Cheese
 Phil Robnett, Hilmar Cheese Company
 Michelle Fellom, Holland's
 Family Cheese
 Kari Skibbie, Holland's Family Cheese
 Jerry Dryer, JDG Consulting
 Bill Spaulding, JP Morgan
 Private Bank
 Greg Alberts, Kelley Supply
 Daryl Spors, Kelley Supply
 Jay Wildner, Kelley Supply
 Dave Buholzer, Klondike Cheese
 Glenda Buholzer, Klondike Cheese
 Ann Pataky, Kraft Foods
 Narissa Sacranie, Kraft Foods
 Carrie Sell, Kraft Foods
 Gary Gosda, Lake Country Dairy
 Gordy Bergemann, Maple

Leaf Cheese Co-op
 Paul Renard, Marsh USA
 Kathy Ballwahn, Masters Gallery Foods
 Laura Laehn, Masters Gallery Foods
 John Meissner, Metro Market
 Joan Reneau, Northern
 Wisconsin Produce
 Phil Lindemann, Pine
 River Pre Pack Inc
 Mary Lindemann, Pine
 River Pre Pack Inc
 Austin Asche, Saputo Cheese USA
 Samantha Erickson,
 Saputo Cheese USA
 Gregg Turbes, Saputo
 Specialty Cheese
 John Brody, Sargento
 David Wentz, Sargento
 Jane Gundrum, Sargento Cheese, Inc.
 Keegan Dittberner, Sargento Foods
 Lisa Hall, Saxon Creamery
 Marc Goodman, Sendik's Food Market
 Sarah Neuburg, Sendik's Food Market
 Crystal Schroeder, Sendik's
 Food Market
 Sue Jansen, Simon's
 Specialty Cheese Store
 Heather Russell, Simon's
 Specialty Cheese Store
 Bob Ehrenberg, Taylor Cheese
 Craig Linz, Tetra Pak
 RJ Twiford, Tetra Pak
 Filtration Engineering
 Sara Bredesen, The Country Today
 Tom Hoppe, Tosca, Ltd.
 Steve Krause, Tosca Ltd.
 Alan Hamann, V&V Supremo
 Kirk Baldwin, Valley Queen Cheese
 Randy Swenson, WAG Cheese
 Cindy Zimmerman,
 Zimmerman Cheese
 Brian Zimmerman,
 Zimmerman Cheese
 Corie Grossen
 Diana Hutchinson

CONGRATULATIONS

To All the Winners and Participants in the
2015 U.S. Championship Cheese Contest
and to all the Expert Judges and B-Team
Volunteers Who Give Their Time
for the Betterment of the Industry!



CHEESE REPORTER



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U.S. Cheese Contest Champions



Team Guggisberg
Guggisberg Cheese
Millersburg, Ohio
2015

Michael Gingrich
Uplands Cheese Company
Dodgeville, Wisconsin
2003

Gianni Toffolon
Belgioioso Cheese
Denmark, Wisconsin
1991

Holland's Family Cheese Team
Holland's Family Cheese
Thorp, Wisconsin
2013

Christine Farrell
Old Chatham Shepherding Co.
Old Chatham, New York
2001

Larry Marten
Cloverleaf Cheese Company
Stanley, Wisconsin
1989

Katie Hedrich
LaClare Farms Specialties
Chilton, Wisconsin
2011

Milfred Severson
Klondike Cheese Company
Monroe, Wisconsin
1999

Todd Jakobi
Sorrento Lactalis
Arpin, Wisconsin
1987

John Griffiths
Sartori Foods
Antigo, Wisconsin
2009

Rick Rufer
Kolb Lena Bresse Bleu
Watertown, Wisconsin
1997

Fritz Kopp
Deppeler Cheese Factory
Monroe, Wisconsin
1985

Ken Root
McCadam Cheese Company
Chateaugay, New York
2007

Charles Malkassian
Vella Cheese Company of
California
Sonoma, California
1995

James Meives
Valley View Cheese Factory
South Wayne, Wisconsin
1983

Randy Krahenbuhl
Fair Oaks Dairy Products
Fair Oaks, Indiana
2005

Mike Brennenstuhl
Land O' Lakes
Denmark, Wisconsin
1993

Louis Luykx
Land O' Lakes
Kiel, Wisconsin
1981

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