

To The Cheesemakers:

Certain practices have been brought to light that require action on the part of ACS Judging and Competition. Let me first state that it is not our position to tell anyone how they must make their cheese, nor is it to be critical in any way of the quality or caliber of the work of American Cheesemakers. Quite the opposite. It is the excellence of your cheeses and the dramatically increased number of quality products being received into Judging and Competition that warrants this action.

This letter relates strictly to the Entry Criteria for Judging and Competition and the reinforcement of policy. *Judging and Competition Guidelines* state simply and clearly:

“Cheeses must be made in North or South America, from a North or South American milk source.”

The term “milk source” includes all milks and milk components.

Therefore, cheeses or dairy products using milk sources from outside The Americas are ***prohibited*** from entry into Judging and Competition. This would include, but is not limited to, the use of imported frozen curd. Other similarly classified components would be nonfat dry milk, UF concentrated milk, milk protein concentrate and whey cream. (Ingredients such as enzymes and cultures, which are not milk components, do *not* fall under this rule, and are permissible.)

Again, we are not disputing or disparaging the use of any particular type or types of ingredients. We are only reminding cheesemakers that these elements ***must*** come from American sources in order to qualify for entry.

On this year’s entry form, you will be asked to sign a statement and pledge, as per the rules and guidelines of Judging and Competition, and in the spirit and mission of The American Cheese Society, that you are using only milk sources from North or South America.

We thank you for your understanding, cooperation and continued participation.

Best regards,

David Grotenstein, Chair
ACS Judging and Competition
foodandimage@aol.com