



2016 ACS Judging & Competition – Winners

1st Place Best of Show

Roelli Cheese Company Inc, WI
Little Mountain

2nd Place Best of Show (tie)

BLEATING HEART CHEESE, CA
Buff Blue

The Farm at Doe Run, PA
St. Malachi Reserve

3rd Place Best of Show (tie)

Caves of Faribault, MN
Jeffs' Select Gouda

Murray's Cheese, VT
Greensward

All 2016 Winners:

A. FRESH UNRIPENED CHEESES

Cheese Curds, Mascarpone, Cream Cheese, Ricotta, Impastata,
Quark, Fromage Blanc, Cottage Cheeses

AH: Cheese Curds - all milks

3rd White Cheddar Cheese Curds

Crave Brothers Farmstead Cheese, LLC, Wisconsin
Crave Cheese Team

2nd Cheddar Cheese Curds

Cesar's Cheese, Wisconsin
Cesar Luis

1st Yellow Cheddar Cheese Curds

Crave Brothers Farmstead Cheese, LLC, Wisconsin
Crave Cheese Team

AM: Mascarpone and Cream Cheese - made from cow's milk

3rd BelGioioso Mascarpone
BelGioioso Cheese Inc., Wisconsin
Bill Codr

2nd Mascarpone
Vermont Creamery, Vermont
Vermont Creamery Cheesemakers Team

1st Cello Thick and Smooth Mascarpone
arthur schuman inc, Wisconsin
Mascarpone Team 3: Lake Country Dairy

AR: Ricotta - made from cow's milk

3rd Hand Dipped Ricotta
Calabro Cheese Corporation, Connecticut
CALABRO CHEESE CORPORATION

2nd Whole Milk Ricotta
Bellwether Farms, California
Liam Callahan

1st Ricotta Alta
Maplebrook Farm, Vermont
Maplebrook Farm

AQ: Fromage Blanc, Fromage Frais, and Quark - made from cow's milk

- 3rd Fromage blanc**
Cowgirl Creamery, California
1st Street Creamery
- 2nd Quark**
Vermont Creamery, Vermont
Vermont Creamery Cheesemakers Team
- AC: Open Category - Fresh Unripened Cheeses - made from cow's milk**
- 3rd Petite Breakfast 4oz**
Marin French Cheese Company, California
Marin French Cheese
- 2nd PC Crema di Burrata**
Atalanta Corporation/Quality Cheese Inc., Ontario
Team Quality
- 1st Franciszka**
Couet Farm & Fromagerie LLC, Massachusetts
Marie-Laure Couet
- AG: Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais, Mascarpone, Quark, and Ricotta - made from goat's milk**
- 3rd Coach Farm Traditional Goat Milk Ricotta**
Coach Farm, New York
Mark Newbold
- 3rd Goats Milk Ricotta**
Mozzarella Company, Texas
Paula Lambert
- 2nd Fromage Blanc**
Montchevre-Betin, Inc., Wisconsin
Jean Rossard
- 1st Fromage Blanc**
Cypress Grove Chevre, California
Cypress Grove Chevre
- AS: Cottage Cheese, Cream Cheese, Fromage Blanc, Fromage Frais, Mascarpone, Quark, and Ricotta - made from sheep's, mixed or other milks**
- 3rd Sweet Alyssum**
Garden Variety Cheese, California
Rebecca King

2nd Ricotta
Old Chatham Shepherding Creamery, New York
Ryan Randell

1st Ricotta di Bufala
Calabro Cheese Corporation, Connecticut
CALABRO CHEESE CORPORATION

B. SOFT-RIPENED CHEESES

White surface mold ripened cheeses (Brie, Camembert, Coulommiers, etc.)

BB: Brie - made from cow's milk

3rd Brie
Brush Creek Creamery, Idaho
Rebecca Salmeri

2nd Clearwater Select
Brush Creek Creamery, Idaho
Rebecca Salmeri

1st Mountain Maple Brie
Brush Creek Creamery, Idaho
Rebecca Salmeri

BC: Camembert - made from cow's milk

3rd Camembert de Portneuf
Saputo Dairy Products Canada G.P., Quйbec
Fromagerie Alexis De Portneuf

2nd MouCo Camembert
MouCo Cheese Company, Colorado
MouCo Cheese Company

1st Cirrus
Mt Townsend Creamery, Washington
Mt. Townsend Creamery

BT: Triple Crème - soft ripened/cream added - all milks

3rd Saint-Honoré Cheese
Saputo Dairy Products Canada G.P., Quйbec
Fromagerie Alexis De Portneuf

2nd 1 Kg. Triple Cream Brie
Lactalis American Group, Wisconsin
Dan Osterholz

- 1st 3 Kg. Triple Cream Brie**
Lactalis American Group, Wisconsin
Dave Osterholz
- BA: Open Category - Soft-Ripened Cheeses - made from cow's milk**
- 3rd Dragonfly**
The Farm at Doe Run, Pennsylvania
Samuel Kennedy and Matt Hettlinger
- 2nd Melinda Mae**
The Mystic Cheese Company, Connecticut
Brian Civitello
- 1st Harbison**
Cellars at Jasper Hill, Vermont
Mateo Kehler
- 1st Moses Sleeper**
Cellars at Jasper Hill, Vermont
Mateo Kehler
- 1st MouCO Ashley**
MouCo Cheese Company, Colorado
MouCo Cheese Company
- 1st Mtn. Ash**
Sweet Rowen Farmstead, Vermont
Blair Johnson
- BG: Open Category - Soft-Ripened Cheeses - made from goat's milk**
- 3rd Grey Owl**
Fromagerie Le Dйтour, Quйbec
Mario Quirion
- 3rd La Chevriotte**
Montchevre-Betin, Inc., Wisconsin
Jean Rossard
- 3rd Ada's Honor**
Ruggles Hill Creamery, Massachusetts
Tricia Smith
- 2nd Humboldt Fog Mini**
Cypress Grove Chevre, California
Cypress Grove Chevre

1st Bermuda Triangle
Cypress Grove Chevre, California
Cypress Grove Chevre

BS: Open Category - Soft-Ripened Cheeses - made from sheep's, mixed or other milks

3rd COTTONSEED
Boxcarr Handmade Cheese, North Carolina
Samantha Genke

3rd Hudson Valley Camembert Square
Old Chatham Shepherding Creamery, New York
Ryan Randell

2nd Gatekeeper
Crown Finish Caves, New York
Old Chatham Shepherding Creamery

1st Torta a Stratti due Latti
Reichert's Dairy Air, Iowa
Lois Reichert

D. AMERICAN MADE / INTERNATIONAL STYLE

Cheeses modeled after or based on recipes for established European or other international types or styles (Beaufort, Abondance, Gruyère, Juustoleipa, Caerphilly, English Territorials, Butterkäse, Monastery, Port Salut styles, etc.)

DD: Dutch-style (Gouda, Edam etc.) - all milks

3rd Aged Gouda
Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team

2nd Goat Gouda
Central Coast Creamery, California
Reggie Jones

2nd Mild Gouda
Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team

1st Jeffs' Select Gouda
Caves of Faribault, Minnesota
Jeff Jirik; Jeff Wideman

DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels) - made from cow's milk

- 3rd Maasdammer**
Appel Farms, Washington
John Appel
- 2nd Holey Cow**
Central Coast Creamery, California
Reggie Jones
- 1st Emmental**
Edelweiss Creamery, Wisconsin
Ben Workman
- DC: Open Category - American Made/International Style
- made from cow's milk**
- 3rd Tempest**
Fuzzy Udder Creamery, Maine
Jessie Dowling
- 3rd Aged Raclette**
Leelanau cheese, Michigan
John Hoyt
- 3rd Sartori Classic MontAmoré**
Sartori Company, Wisconsin
Ken Kane
- 3rd Saxony Alpine Style**
Saxon Cheese, LLC, Wisconsin
Saxon Cheese Team
- 3rd Snowfields Butterkase Style – 12 Month**
Saxon Cheese, LLC, Wisconsin
Saxon Cheese Team
- 2nd Pavino**
Emmi Roth USA, Wisconsin
Marc Druart
- 1st Saxony Alpine Style – 30 Month**
Saxon Cheese, LLC, Wisconsin
Saxon Cheese Team
- DG: Open Category - American Made/International Style
- made from goat's milk**
- 3rd Mont Idyll 8oz**
Idyll Farms llc, Michigan
Team Idyll

2nd Alys's Eclipse
Ruggles Hill Creamery, Massachusetts
Tricia Smith

1st Bijou
Vermont Creamery, Vermont
Vermont Creamery Aged Cheese Team

**DS: Open Category - American Made/International Style
- made from sheep's, mixed or other milks**

3rd Pecora Nocciola
Landmark Creamery, Wisconsin
Anna Landmark and Anna Thomas Bates

2nd Prairie Tomme
Green Dirt Farm, Missouri
Cheese Kitchen Team

1st Sartori Limited Edition Pastorale Blend
Sartori Company, Wisconsin
Mike Matucheski

E. CHEDDARS

All Cheddars - all milks (based on age at time of Judging & Competition)

**EA: Aged Cheddar - aged over 12 and up to 24 months -
all milks**

3rd Aged English Hollow
Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team

2nd Tillamook White Sharp Cheddar
Tillamook County Creamery Association, Oregon
Tillamook Team 1

1st Deer Creek The Stag
The Artisan Cheese Exchange, Wisconsin
Kerry Henning

**EC: Cheddar - aged up to 12 months - made from cow's
milk**

3rd Cracker Barrel – Extra Sharp Cheddar
Kraft Heinz, Wisconsin
Dan Stearns

- 2nd Cracker Barrel – Sharp Cheddar**
Kraft Heinz, Wisconsin
Dan Stearns
- 1st Balderson Old cheddar**
Parmalat Canada, Ontario
Winchester Cheddar Team
- EG: Cheddar - aged up to 12 months - made from goat's, sheep's, buffalo's, mixed, or other milk**
- 3rd Caprae Raw Milk Goat Cheddar**
Sierra Nevada Cheese Company, California
Ben Gregersen
- 2nd Trivium**
Montchevre-Betin, Inc., Wisconsin
Jean Rossard
- 2nd Sterling Reserve**
Mt. Sterling Cheese Co-op, Wisconsin
Bjorn Unseth
- 1st CHEVRE NOIR**
Agropur Canada, Quйbec
Agropur Dairy Cooperative
- EX: Mature Cheddar - aged over 24 and up to 48 months - all milks**
- 3rd Cabot 3 Year Old Cheddar**
Cabot Creamery Cooperative, Vermont
Robert Willoughby
- 3rd 2 Year Organic Cheddar Cheese**
Rogue Creamery, Oregon
Rogue Cheddar Team
- 3rd Farmhouse 2 Year Extra Sharp Cheddar**
Shelburne Farms, Vermont
Shelburne Farms
- 2nd Deer Creek The Imperial Buck**
The Artisan Cheese Exchange, Wisconsin
Kerry Henning
- 1st Extra Old Cheddar – 24 – 48 Months**
COWS CREAMERY, Prince Edward Island
Amalgamated Dairies Limited
- EE: Mature Cheddar - aged over 48 months - all milks**

3rd Tillamook Vintage White Extra Sharp 4 Year Reserve Cheddar
Tillamook County Creamery Association, Oregon
Tillamook Team 1

2nd Balderson Heritage Cheddar – 5 year
Parmalat Canada, Ontario
Winchester Cheddar Team

1st Cabot Old School Cheddar
Cabot Creamery Cooperative, Vermont
Todd Shuttleworth

EW: Cheddar wrapped in cloth, linen - aged up to 12 months - all milks

3rd Avalanche Cheese Company Hand Bandaged Goat Cheddar
Avalanche Cheese Company, Colorado
Avalanche Cheese Company

3rd Cabot Clothbound Cheddar
Cellars at Jasper Hill, Vermont
Marcel Gravel/Mateo and Andy Kehler

2nd Bandaged Goat
Crown Finish Caves, Wisconsin
Montchevré

1st Flory's Truckle
Homestead Creamery, Missouri
The Flory Family

EB: Cheddar wrapped in cloth, linen - aged over 12 months - all milks

3rd Flagship Reserve
Beecher's Handmade Cheese, Washington
Beecher's Cheesemakers

2nd bandage wrap cheddar – 12 months
Fiscalini Cheese Co., California
mariano gonzalez

1st Lenberg Farms Classic Reserve by Celebrity, Lindsay Bandaged Cheddar
Atalanta Corporation/Mariposa Dairy, Ontario
Pieter vanOudenaren

- 1st Avonlea Clothbound Cheddar – Aged Over 12 Months**
COWS CREAMERY, Prince Edward Island
Amalgamated Dairies Limited

F. BLUE MOLD CHEESES

All cheeses ripened with *Penicillium roqueforti* or *glaucum*

FC: Rindless Blue-veined - made from cow's milk

- 3rd Great Hill Blue Cheese**
Great Hill Dairy, Inc., Massachusetts
Brian Petitpas
- 3rd Simply Artisan Reserve True Blue**
Simply Artisan Reserve by Litehouse, Idaho
Marvin Sharp
- 2nd Simply Artisan Reserve True Gorgonzola**
Simply Artisan Reserve by Litehouse, Idaho
Marvin Sharp
- 1st Simply Artisan Reserve Double Creme Gorgonzola**
Simply Artisan Reserve by Litehouse, Idaho
Marvin Sharp

FG: Rindless Blue-veined - made from goat's milk

- 3rd Barneveld Blue**
Hook's Cheese Company, Inc., Wisconsin
Anthony Hook
- FS: Rindless Blue-veined - made from sheep's, mixed or other milks**
- 3rd Ewe's Blue**
Old Chatham Shepherding Creamery, New York
Eric Anderson
- 2nd Echo Mountain Blue Cheese**
Rogue Creamery, Oregon
Rogue Blue Team
- 1st Little Boy Blue**
Hook's Cheese Company, Inc., Wisconsin
Anthony Hook

FK: Blue-veined with a rind or external coating - made from cow's milk

- 3rd Caveman Blue Cheese**
Rogue Creamery, Oregon
Rogue Creamery - Blue Team
- 3rd Tolman Organic Blue Cheese**
Rogue Creamery, Oregon
Rogue Blue Team
- 2nd Flora Nelle Organic Blue Cheese**
Rogue Creamery, Oregon
Rogue Blue Team
- 2nd Mad River Blue**
von Trapp Farmstead, Vermont
Sebastian von Trapp
- 1st Orchard Blue**
Brush Creek Creamery, Idaho
Rebecca Salmeri
- FL: Blue-veined with a rind or external coating - made from goat's milk**
- 3rd Mountain Top Bleu**
FireFly Farms, Maryland
Matt Cedro/Dan Porter
- 2nd Blue Velvet**
Yellow Springs Farm LLC, Pennsylvania
Al and Catherine Renzi
- 1st Avalanche Cheese Company Midnight Blue**
Avalanche Cheese Company, Colorado
Avalanche Cheese Company
- FM: Blue-veined with a rind or external coating - made from sheep's, mixed or other milks**
- 3rd Boonter's Blue**
Pennyroyal Farm, California
Erika McKenzie-Chapter
- 2nd Two-Faced Blue**
Willapa Hills Cheese, Washington
Amy Turnbull & Team Willapa Hills
- 1st Buff Blue**
BLEATING HEART CHEESE, California
Seana Doughty
- FE: External Blue-molded cheeses - all milks**

- 3rd Deep Ellum Blue**
Mozzarella Company, Texas
Mozzarella Company
- 3rd Hubbardston Blue Cow**
Westfield Farm, Massachusetts
Russell Hannula
- 2nd Classic Blue Log**
Westfield Farm, Massachusetts
Kim Hayes
- 1st Bluebonnet**
Westfield Farm, Massachusetts
Kim Hayes

G. HISPANIC & PORTUGUESE STYLE CHEESES

Cheeses based on the recipes of the Azorean, Brazilian, Central American, Colombian, Cuban, Guatemalan, Hispanic, Latino, Mexican, and Portuguese communities

GA: Ripened, Aged over 90 days - all milks

- 3rd GranQueso**
Emmi Roth USA, Wisconsin
Marc Druart
- 2nd GranQueso Reserve**
Emmi Roth USA, Wisconsin
Marc Druart
- 1st The Creamery Collection Batch#11**
The Farm at Doe Run, Pennsylvania
Samuel Kennedy and Matt Hettlinger

GC: Fresh, Unripened - all milks

- 3rd Queso Oaxaca**
Mozzarella Company, Texas
Mozzarella Company
- 3rd Hacienda Queso Fresco**
Peluso cheese, California
Joseph Reynoso
- 2nd Hacienda queso Doble Crema**
Peluso cheese, California
Joseph Reynoso

1st Queso Panela Tray
Marquez Brothers International, Inc., California
Marquez Brothers International, Inc.

GM: Cooking Hispanic - Cheeses intended to be consumed heated or melted - all milks

3rd Queso Quesadilla
Southwest Cheese LLC, New Mexico
Team SWC

2nd Queso Oaxaca
V&V Supremo Foods, Wisconsin
Tom Dahmen

1st Queso Oaxaca Don Froylan
Ochoa's Queseria, Oregon
Francisco Ochoa

T. WASHED RIND CHEESES

Cheeses with a rind or crust washed in salted brine, whey, beer, wine, other alcohol, or grape lees that exhibit an obvious, smeared or sticky rind and/or crust - Alsatian Munster, Chimay, Epoisses, Italice, Langres, Limburger, Pont L'Eveque, Robiola, St. Nectaire, Taleggio, Vacherin Mont d'Or, Raclette, Appenzeller, Vignerons-style, Alpine-style, or Monastery-style

TB: Soft-Ripened Washed Rind - high moisture over 42% - all milks

3rd Funky Bleats
BLEATING HEART CHEESE, California
Seana Doughty

2nd Le Clandestin
Fromagerie Le Dйтour, Quйbec
Mario Quirion

2nd Magie de Madawaska
Fromagerie Le Dйтour, Quйbec
Mario Quirion

1st Greensward
Murray's Cheese, Vermont
Jasper Hill

TR: Raclette-style - Aged over 45 days - all milks

3rd San Geronimo
Nicasio Valley Cheese Co., California
Aaron Langdon

- 2nd Raclette Cheese**
Saputo Dairy Products Canada G.P., Quйbec
Fromagerie 1860 Du Village Inc.
- 1st Reading**
Farms For City Kids Foundation/Spring Brook Farm,
Vermont
Spring Brook Farm Team
- TC: Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - cow's milk**
- 3rd Rupert**
Consider Bardwell Farm, Vermont
Leslie Goff
- 3rd Wagon Wheel**
Cowgirl Creamery, California
sue conley
- 2nd Grand Cru Surchoix**
Emmi Roth USA, Wisconsin
Marc Druart
- 2nd Fleur-en-Lait**
Glengarry Fine Cheese, Ontario
Wilma Klein-Swormink
- 1st Little Mountain**
Roelli Cheese Company Inc, Wisconsin
Chris Roelli
- TG: Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - goat's milk**
- 3rd Sunlight**
Haystack Mountain Goat Dairy, Colorado
Jackie Chang
- 2nd Cabra La Mancha**
FireFly Farms, Maryland
Matt Cedro/Dan Porter
- 1st Mont St. Francis**
Capriole, Indiana
Capriole Team
- TS: Open Category - Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - sheep's, mixed, or other milks**

- 3rd Meadow Melody Reserve**
Hidden Springs Creamery, Wisconsin
Brenda Jensen
- 2nd Gisele**
Boston Post Dairy, LLC, Vermont
Anne Doe
- 1st Meadow Melody Grande Reserve**
Hidden Springs Creamery, Wisconsin
Brenda Jensen

H. ITALIAN TYPE CHEESES

Excluded: Mascarpone and Ricotta

HP: Pasta Filata types (Provolone, Caciocavallo) - all milks

- 3rd Caciocavallo**
Mozzarella Company, Texas
Mozzarella Company
- 2nd 5# low Sodium Provolone**
Lactalis American Group, New York
Mark Kent
- 1st Kashar**
Parish Hill Creamery, Vermont
Peter Dixon, Rachel Fritz Schaal, Alex Schaal

HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggianito, Sardo; Romano made only from cow's or goat's milk) - all milks

- 3rd Sartori Classic Asiago**
Sartori Company, Wisconsin
Mike Matucheski
- 2nd Stella Aged Asiago**
Saputo Specialty Cheese, Wisconsin
Team Almena on behalf of Saputo
- 1st Chastinet**
Yancey's Fancy Inc, New York
Oliver Spikes

HD: Traditional Regional Italian Cheeses - all milks

- 3rd BelGioioso Fontina**
BelGioioso Cheese Inc., Wisconsin
Jonathan Stender

- 2nd Fontina Wheel**
Old Europe Cheese, Inc., Michigan
Howard Goens Jr.
- 1st Asiago Fresca**
Saxon Cheese, LLC, Wisconsin
Saxon Cheese Team
- HM: Mozzarella types (Brick, Scamorza, String Cheese) - all milks**
- 3rd Cesar's String Cheese**
Cesar's Cheese, Wisconsin
Cesar Luis
- 3rd Oaxaca String Cheese**
Cesar's Cheese, Wisconsin
Cesar Luis
- 3rd Artisan Style String Cheese**
Sierra Cheese Co., Inc., California
Phillip A. Franco
- 2nd Hand Stretched String Cheese**
Cesar's Cheese, Wisconsin
Cesar Luis
- 1st Scamorza**
Mozzarella Company, Texas
Mozzarella Company
- HY: Fresh Mozzarella - 8 oz. or More (Balls or Shapes) - all milks**
- 3rd Fresh Mozzarella**
Crave Brothers Farmstead Cheese, LLC, Wisconsin
Crave Cheese Team
- 3rd Mozzarina Mediterraneo**
Saputo Dairy Products Canada G.P., Quйbec
Saputo Dairy Products Canada G.P
- 2nd Zerto Fresh Mozzarella**
Atalanta Corporation/Quality Cheese Inc., Ontario
Team Quality
- 2nd Point Reyes Fresh Mozzarella**
Point Reyes Farmstead Cheese Co., California
Kuba Hemmerling

- 1st BelGioioso Fresh Mozzarella 16 oz. Log**
BelGioioso Cheese Inc., Wisconsin
Byron Holl
- HZ: Fresh Mozzarella - Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) - all milks**
- 3rd Fresh Mozzarella-under 8oz**
Crave Brothers Farmstead Cheese, LLC, Wisconsin
Crave Cheese Team
- 2nd Fresh Mozzarella Bocconcini 8oz cup**
Lactalis American Group, Idaho
Nampa Fresh Mozz Team
- 1st BUF MOZZARELLA**
BUF CREAMERY LLC, Colombia
Eder Pereira, Jonnier Locumi
- HB: Burrata - Fresh mozzarella encasing a distinctly separate, softer curd and cream, or other soft cheese, core - all milks**
- 3rd BUF BURRATA**
BUF CREAMERY LLC, Colombia
Eder Pereira, Jonnier Locumi
- 2nd BelGioioso Burrata**
BelGioioso Cheese Inc., Wisconsin
Jason Radke
- 2nd Burrata**
Liuzzi Cheese, Connecticut
Liuzzi Cheese
- 1st Burrata**
Maplebrook Farm, Vermont
Maplebrook Farm

I. FETA CHEESES

- IC: Feta - made from cow's milk**
- 3rd Feta Crumbles**
Lactalis American Group, Wisconsin
Nate Pink
- 2nd Odyssey Feta**
Klondike Cheese Co., Wisconsin
Adam Buholzer

1st Whole Milk Block Feta
Maplebrook Farm, Vermont
Maplebrook Farm

IG: Feta - made from goat's milk

3rd Bella Capra Goat Feta
Sierra Nevada Cheese Company, California
Ben Gregersen

2nd Feta
Haystack Mountain Goat Dairy, Colorado
Jackie Chang

1st Feta
Vermont Creamery, Vermont
Vermont Creamery Cheesemakers Team

IS: Feta - made from sheep's, mixed or other milks

3rd Sheep Milk Feta
Cedar Grove Cheese, Wisconsin
Cedar Grove Cheese team

2nd 50/50 Feta
Reichert's Dairy Air, Iowa
Lois Reichert

J. LOW FAT / LOW SALT CHEESES

JL: Fat Free and Low Fat cheeses - all milks

3rd Brise du Matin light
Saputo Dairy Products Canada G.P., Quйbec
Fromagerie Alexis De Portneuf

2nd Galbani 32oz Lowfat Ricotta
Lactalis American Group, New York
Steve Czerniak

1st Reduced Fat Feta
Lactalis American Group, Wisconsin
Lenny Bass

JR: Light/Lite and Reduced Fat cheeses - all milks

3rd Coach Farm Reduced Fat Fresh Goat Cheese
Coach Farm, New York
Mark Newbold

2nd Reduced Fat Mozzarella
Lactalis American Group, Idaho
Nampa Mozz Team

1st Odyssey Reduced Fat Feta
Klondike Cheese Co., Wisconsin
Steve Webster

K. FLAVORED CHEESES

Cheeses with flavor added

KA: Fresh Unripened Cheese with Flavor Added - all milks

3rd Milk & Honey
Edgewood Creamery, Missouri
Melissa Fletcher

3rd Pecan Praline Mascarpone
Mozzarella Company, Texas
Paula Lambert

3rd fromage frais
Tulip Tree Creamery, Indiana
Fons Smits

2nd Apple Cider Syrup Fromage Frais
Nettle Meadow, New York
Lorraine Lambiase

2nd Foggy Morning with Garlic and Basil
Nicasio Valley Cheese Co., California
Aaron Langdon

2nd Cultured Classics Hot Pepper Cream Cheese
Sierra Nevada Cheese Company, California
Ben Gregersen

2nd nettle
Tulip Tree Creamery, Indiana
Fons Smits

1st St. Clements
River Whey Creamery, Texas
River Whey Creamery, Susan E. Rigg

KL: Cheese Curds with Flavor Added - all milks

3rd Garlic & Dill White Cheddar Cheese Curd
WW Homestead Dairy, Iowa
WW Homestead Dairy

- 2nd Roasted Garlic and Herb Cheese Curds**
Metz's Hart-Land Creamery, Minnesota
Jeff Metz
- 1st Jalapeno Cheddar Cheese Curds**
Crave Brothers Farmstead Cheese, LLC, Wisconsin
Crave Cheese Team
- KB: Soft-Ripened with Flavor Added - all milks**
- 3rd Brie – Herbs**
Lactalis American Group, Wisconsin
Nate Pink
- 3rd Jalapeno Brie**
Marin French Cheese Company, California
Marin French Cheese
- 2nd Coach Farm Aged Green Peppercorn Brick**
Coach Farm, New York
Mark Newbold
- 2nd Triple Creme Brie with Truffles**
Marin French Cheese Company, California
Marin French Cheese
- 2nd 3 Kg Brie with Black and Green Peppercorns**
Old Europe Cheese, Inc., Michigan
Scott Ness
- 2nd 3 Kg Brie With Herbs**
Old Europe Cheese, Inc., Michigan
Scott Ness
- 2nd 8 oz Slicing Brie with Herbs**
Old Europe Cheese, Inc., Michigan
Israel Gil
- 1st Coach Farm Hudson Valley Truffle**
Coach Farm, New York
Mark Newbold
- KD: International-Style with Flavor Added - all milks**
- 3rd Marieke Gouda Jalapeno**
Marieke Gouda, Wisconsin
Marieke Gouda Cheese Team
- 2nd Marieke Gouda Honey Clover**
Marieke Gouda, Wisconsin
Marieke Gouda Team

- 1st Roasted Garlic Raclette**
Emmi Roth USA, Wisconsin
Marc Druart
- KE: Cheddar with Flavor Added - all milks**
- 3rd Great Midwest Hatch Pepper Cheddar**
Saputo Specialty Cheese, Wisconsin
Team Hennings on behalf of Saputo
- 2nd Pimento Bay Cheddar**
Gold Creek Farms, Utah
Fernando Chavez-Sandoval
- 1st Marco Polo Reserve**
Beecher's Handmade Cheese, Washington
Beecher's Cheesemakers
- KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) - all milks**
- 3rd Marieke Gouda Truffle**
Marieke Gouda, Wisconsin
Marieke Gouda Cheese Team
- 2nd Briana with Truffles**
Jacobs and Brichford Farmstead Cheese, Indiana
Matthew Brichford
- 1st Claire's Mandell Hill**
Ruggles Hill Creamery, Massachusetts
Tricia Smith
- KG: Hispanic-Style with Flavor Added - all milks**
- 3rd Chipotle Queso Blanco**
University of Connecticut Department of Animal Science
Creamery, Connecticut
UConn Creamery Team
- 2nd Queso Blanco with Jalapeno chiles and Epazote**
Mozzarella Company, Texas
Mozzarella Company
- 1st Queso Chihuahua with Jalapeno Peppers**
V&V Supremo Foods, Wisconsin
Tom Dahmen
- KI: Feta with Flavor Added - all milks**

3rd Odyssey Mediterranean Feta
Klondike Cheese Co., Wisconsin
Matt Erdley

2nd Odyssey Peppercorn Feta
Klondike Cheese Co., Wisconsin
Steve Buholzer

1st Odyssey Tomato & Basil Feta
Klondike Cheese Co., Wisconsin
Steve Webster

KJ: Reduced Fat Cheese with Flavor Added - all milks

3rd Cabot Jalapeno Light Cheddar
Cabot Creamery Cooperative, Vermont
Dennis Dwinell

2nd Coach Farm Reduced Fat Fresh Goat Cheese with Pepper
Coach Farm, New York
Mark Newbold

KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only - all milks

3rd Barely Buzzed
Beehive Cheese Company LLC, Utah
Tim Welsh

2nd Sartori Reserve Chipotle BellaVitano
Sartori Company, Wisconsin
Mike Matucheski

1st Yellow Door Creamery Harissa Rubbed Fontal
arthur schuman inc, Wisconsin
Team Lake Country Dairy

KM: Monterey Jack with Flavor Added - all milks

3rd Pepper Jack
Hook's Cheese Company, Inc., Wisconsin
Anthony Hook

3rd Pepper Jack
Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team B

- 3rd McCadam Pepper Jack**
McCadam Cheese, New York
Tony Ignaczak
- 3rd Black Creek Pepper Jack**
Saputo Specialty Cheese, Wisconsin
Team Alto on behalf of Saputo
- 2nd Jack the Reaper**
Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team
- 2nd Pepper Jack**
Southwest Cheese LLC, New Mexico
Team SWC
- 2nd Tillamook Hot Habanero Jack**
Tillamook County Creamery Association, Oregon
Tillamook Team 2
- 1st Organic Jack-Baby Bella Mushroom**
Sierra Nevada Cheese Company, California
Ben Gregersen
- KO: Sheep Cheese with Flavor Added - 100% sheep's milk**
- 3rd Fresh Nettle**
Green Dirt Farm, Missouri
Cheese Kitchen Team
- 3rd Driftless- Maple**
Hidden Springs Creamery, Wisconsin
Brenda Jensen
- 3rd Petit Nuage – Summer Babe**
Landmark Creamery, Wisconsin
Anna Landmark and Anna Thomas Bates
- 2nd Driftless-cranberry cinnamon**
Hidden Springs Creamery, Wisconsin
Brenda Jensen
- 1st Fresh Garlic Peppercorn**
Green Dirt Farm, Missouri
Cheese Kitchen Team
- KQ: Yogurt and Cultured Products with Flavor Added - all milks**

- 3rd Odyssey Blueberry Greek Yogurt**
Klondike Cheese Co., Wisconsin
Adam Buholzer
- 2nd Aronia Blackberry Cream-Top All-Natural Greek-Style Yogurt**
Country View Dairy, Iowa
Dave Rapson
- 1st Odyssey Greek Yogurt French Onion Dip**
Klondike Cheese Co., Wisconsin
Dave Buholzer
- KR: Butter with Flavor Added - all milks**
- 3rd Coffee Butter**
Cherry Valley Dairy, Washington
Blain Hages / Emily Deans
- 2nd Cultured Butter blended with Sea Salt and Maple**
Vermont Creamery, Vermont
Vermont Creamery Butter Team
- 1st Herbed Rose Butter**
Cherry Valley Dairy, Washington
Blain Hages / Emily Deans
- KS: Cold Pack Cheese and Spreads with Flavor Added - all milks**
- 3rd Victory Prima Pils Cheddar Spread**
Key Ingredient Market, Wisconsin
Matthew and Christine
- 2nd Rondelé Garlic & Herbs Gourmet Spreadable Cheese**
Lactalis American Group, Wisconsin
Keith Turzinski
- 2nd Hot Habanero Cold Pack Cheese Food**
Pine River Pre-Pack, Inc, Wisconsin
Phil Lindemann
- 2nd Snow goat cheese with honey**
Saputo Dairy Products Canada G.P., Quйbec
Fromagerie Alexis De Portneuf
- 1st Horseradish Flavor Cold Pack Cheese Food**
Pine River Pre-Pack, Inc, Wisconsin
Phil Lindemann
- KC: Open Category - Cheeses with Flavor Added - all milks and mixed milks**

- 3rd Belle Chevre Pimento Sandwich Cheese**
Belle Chevre, Alabama
Tasia Malakasis
- 2nd Snowfields w/red chillies and mushrooms**
Saxon Cheese, LLC, Wisconsin
Saxon Cheese Team
- 1st Blackstone**
Bellwether Farms, California
Liam Callahan
- KN: Fresh Goat Cheese with Flavor Added - 100% goat's milk**
- 3rd Pipers Pyramid**
Capriole, Indiana
Capriole Team
- 2nd Cognac Fig Chevre**
Mackenzie Creamery, Ohio
Jean Mackenzie, Rob DeMuch
- 1st Roasted Red Pepper Chevre**
Goat Lady Dairy, North Carolina
Carrie Bradds

L. SMOKED CHEESES

- LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) - all milks**
- 3rd Smoked Handmade Mozzarella**
Maplebrook Farm, Vermont
Maplebrook Farm
- 2nd Smoked Scamorza**
Calabro Cheese Corporation, Connecticut
CALABRO CHEESE CORPORATION
- 1st Organic Smoked Mozzarella**
Rumiano Cheese Company, California
Rumiano Cheese-Making Team
- LD: Smoked Cheddars - all milks**
- 3rd Smoked Cheddar**
Oregon State Creamery, Oregon
Robin Frojen & The Oregon State University Creamery
Students - Nick Hergert, Julia Cresto, Kyle Lackey, Eva Kuhn,

- 2nd Farmhouse Smoked Cheddar**
Shelburne Farms, Vermont
Shelburne Farms
- 1st Black Creek Double Smoked Cheddar**
Saputo Specialty Cheese, Wisconsin
Team Black Creek on behalf of Saputo
- LC: Open Category - Smoked Cheeses - made from cow's milk**
- 3rd COWS CREAMERY Appletree Smoked Cheddar**
COWS CREAMERY, Prince Edward Island
Amalgamated Dairies Limited & Quality Cheese Inc.
- 3rd Frisian Farms Smoked Gouda**
Frisian Farms Cheese, Iowa
Mike Bandstra
- 3rd Smoked Gouda**
Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team A
- 3rd Twin Grove Gouda**
Maple Leaf Cheesemakers, Inc., Wisconsin
Maple Leaf Cheesemaking Team B
- 3rd Smokey TouVelle Cheese**
Rogue Creamery, Oregon
Rogue Cheddar Team
- 2nd Smoked Gouda**
Arena Cheese Inc., Wisconsin
Bill Hanson
- 2nd Smoked Fontina**
Emmi Roth USA, Wisconsin
Marc Druart
- 2nd Smoked Romano**
Gold Creek Farms, Utah
Fernando Chavez-Sandoval
- 1st Traditional Smoked Brick**
Zimmerman Cheese, Wisconsin
Chad Duhai
- LG: Open Category - Smoked Cheeses - made from goat's milk, sheep's, mixed, or other milks**

- 3rd Smokey Mountain Round**
Goat Lady Dairy, North Carolina
Carrie Bradds
- 3rd Smoked Capri**
Westfield Farm, Massachusetts
Debby Stetson
- 2nd Applewood Smoked Chevre**
Haystack Mountain Goat Dairy, Colorado
Jackie Chang
- 1st Smoked Jalapeno Jack**
Mt. Sterling Cheese Co-op, Wisconsin
Bjorn Unseth

N. GOAT'S MILK CHEESES

Open to all shapes and styles of goat's milk cheeses based on age at time of Judging & Competition

NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 days (black ash coating permitted)

- 3rd Avalanche Cheese Company Fresh Chevre**
Avalanche Cheese Company, Colorado
Avalanche Cheese Company

- 3rd Ms. Natural**
Cypress Grove Chevre, California
Cypress Grove Chevre

- 2nd Plain Capri**
Westfield Farm, Massachusetts
Russell Hannula

- 1st Fresh chèvre**
Sage Farm Goat Dairy, Vermont
Molly Pindell

NS: Fresh Goat's Milk Cheese Aged 0 to 30 days (hand-shaped, formed or molded into pyramid, disc, drum, crottin, basket or other shape)

- 3rd Crottin**
Country Winds Creamery, Michigan
John Windemuller

- 2nd Fresh Crottin**
Vermont Creamery, Vermont
Vermont Creamery Aged Cheese Team

1st Hanna's Awashed
Ruggles Hill Creamery, Massachusetts
Tricia Smith

NT: Goat's Milk Cheese Aged 31 to 60 days

3rd Mini Bucheron
Montchevre-Betin, Inc., Wisconsin
Jean Rossard

2nd Barkeater Bûche
Asgaard Dairy, Inc., New York
Rhonda Butler and Gail Huston

1st Taupiniere 9oz
Laura Chenel's Chevre, California
Laura Chenel's

NU: Goat's Milk Cheese Aged Over 60 days

3rd Danby
Consider Bardwell Farm, Vermont
Leslie Goff

2nd Queso De Mano
Haystack Mountain Goat Dairy, Colorado
Jackie Chang

1st Bella Vita
FireFly Farms, Maryland
Matt Cedro/Dan Porter

O. SHEEP'S MILK CHEESES

Open to all shapes and styles of sheep's milk cheeses based on age at time of Judging & Competition

OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 days

3rd Petit Nuage
Landmark Creamery, Wisconsin
Anna Landmark and Anna Thomas Bates

2nd Fresh Plain
Green Dirt Farm, Missouri
Cheese Kitchen Team

OT: Sheep's Milk Cheese Aged 31 to 60 days

- 3rd Dirt Lover**
Green Dirt Farm, Missouri
Cheese Kitchen Team
- 3rd Woolly Rind**
Green Dirt Farm, Missouri
Cheese Kitchen Team
- 2nd Tuffet**
Green Dirt Farm, Missouri
Cheese Kitchen Team
- 1st Condor's Ruin**
Many Fold Farm, Georgia
Rebecca Williams & Drue Hocker

OU: Sheep's Milk Cheese Aged Over 60 days

- 3rd Donatello**
Cedar Grove Cheese, Wisconsin
Cedar Grove Cheese team
- 2nd Fleur des Monts**
La Moutonniere Inc., Quйbec
Lucille Giroux
- 1st Shepherdista**
BLEATING HEART CHEESE, California
Seana Doughty

P. MARINATED CHEESES

Cheeses marinated in oil, vinegar, wine, spirits and liqueur, etc., including additional ingredients

PC: Cheeses Marinated in Liquids and Ingredients - made from cow's milk

- 3rd Marinated Fresh Mozzarella**
Crave Brothers Farmstead Cheese, LLC, Wisconsin
Crave Cheese Team
- 2nd Deer Creek The Moon Rabbit**
The Artisan Cheese Exchange, Wisconsin
Kerry Henning with Katie Fuhrmann
- 1st Marinated Labneh**
Brush Creek Creamery, Idaho
Rebeccah Salmeri

PG: Cheeses Marinated in Liquids and Ingredients - made from goat's milk

3rd Belle Chevre Chevre de Provence
Belle Chevre, Alabama
Tasia Malakasis

2nd O'Banon
Capriole, Indiana
Capriole Team

1st Cabecou marinated in herbs 6.2oz
Laura Chenel's Chevre, California
Laura Chenel's

Q. CULTURED MILK AND CREAM PRODUCTS

Limited to Buttermilk, Yogurt, Sour Cream, Crème Fraiche, Kefir, Labne, etc.

QF: Crème Fraiche and Sour Cream Products - made from cow's milk

3rd Cabot Creme Fraiche
Cabot Creamery Cooperative, Vermont
Bruce Roy

2nd Crème Fraiche
Bellwether Farms, California
Liam Callahan

1st Crème Fraîche
Vermont Creamery, Vermont
Vermont Creamery Cheesemakers Team

QK: Kefir, Drinkable Yogurt, Buttermilk, and Other Drinkable Cultured Products - all milks

3rd Graziers Kefir Plain
Sierra Nevada Cheese Company, California
Ben Gregersen

2nd Yo-Goat Plain
Coach Farm, New York
Mark Newbold

1st Redwood Hill Farm and Creamery Plain Goat Milk Kefir
Redwood Hill Farm & Creamery, California
Team Redwood Hill Farm and Creamery

QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products - all milks

- 3rd Odyssey Greek Yogurt**
Klondike Cheese Co., Wisconsin
Adam Buholzer
- 2nd Cultured Classics Creme (labne) Kefir**
Sierra Nevada Cheese Company, California
Ben Gregersen
- 1st Karoun Mediterranean Labneh**
Karoun Dairies Inc, California
Jaime Graca
- QY: Yogurts - Plain with No Additional Ingredients -
made from cow's milk**
- 3rd 6% Plain Yogurt**
Snowville Creamery, LLC, Ohio
Warren Taylor
- 2nd Blue Isle Yogurt**
Karoun Dairies Inc, California
Jaime Graca
- 2nd 2% Low Fat Plain Yogurt**
Snowville Creamery, LLC, Ohio
Warren Taylor
- 1st Gopi Indian Yogurt**
Karoun Dairies Inc, California
Jaime Graca
- QD: Yogurts - Plain with No Additional Ingredients -
made from goat's milk**
- 3rd Capretta Greek Plain Goat Yogurt**
Sierra Nevada Cheese Company, California
Ben Gregersen
- 3rd Capretta Low Fat Plain Goat Yogurt**
Sierra Nevada Cheese Company, California
Ben Gregersen
- 2nd Coach Farm Goat's Milk Yogurt, Plain**
Coach Farm, New York
Mark Newbold
- 1st Capretta Rich & Creamy Goat Yogurt**
Sierra Nevada Cheese Company, California
Ben Gregersen
- QE: Yogurts - Plain with No Additional Ingredients -
made from sheep's, mixed, or other milks**

- 3rd Buffalo Milk Greek Yogurt**
Deca & Otto, Colombia
Deca & Otto
- 2nd Only Ewe Yogurt**
Green Dirt Farm, Missouri
Cheese Kitchen Team
- 1st Sheep's Milk Yogurt – Plain**
Old Chatham Shepherding Creamery, New York
Laura Distefano

R. BUTTERS

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

RC: Salted Butter with or without cultures - made from cow's milk

- 3rd Tillamook Salted Sweet Cream Butter**
Tillamook County Creamery Association, Oregon
Team Tillamook
- 2nd Lactantia Salted Butter**
Parmalat Canada, Ontario
Winchester Butter Team
- 1st Organic Salted Butter**
CROPP Cooperative/Organic Valley, Wisconsin
Team Chaseburg

RO: Unsalted Butter with or without cultures - made from cow's milk

- 3rd Organic Unsalted Butter**
Rumiano Cheese Company, California
Rumiano Cheese-Making Team
- 2nd Unsalted Cultured Butter**
Cherry Valley Dairy, Washington
Blain Hages
- 2nd L'Ancêtre Organic Unsalted Butter**
Fromagerie L'Ancêtre inc., Québec
L'Ancêtre
- 1st Graziers Grass-Fed European Style Butter-unsalted**
Sierra Nevada Cheese Company, California
Ben Gregersen

RM: Butter with or without cultures - made from goat's, sheep's, mixed, or other milks

3rd Ewes Butter
La Moutonniere Inc., Quйbec
Lucille Giroux

2nd Haverton Hill Creamery {Sheep Butter}
Haverton Hill Creamery, California
Joe + Missy Adiego

M. FARMSTEAD CHEESES

Limited to cheeses and fermented milk products made with milk from herds on the farm where the cheeses are produced

MA: Farmstead Category Aged less than 60 days - all milks

3rd Coach Farm Triple Cream
Coach Farm, New York
Mark Newbold

2nd Arethusa Diva
Arethusa Farm Dairy, Connecticut
Chris Casiello and Matt Benham

1st Prufrock
The Grey Barn, Massachusetts
Joseph Alstat

MC: Farmstead Category Aged 60 days or more - 39% or higher moisture - made from cow's milk

3rd dancing fern
Sequatchie Cove Creamery, Tennessee
nathan arnold

2nd Drunken Margie mini
Sprout Creek Farm, New York
Colin McGrath

1st Winnimere
Cellars at Jasper Hill, Vermont
Mateo Kehler

ME: Farmstead Category Aged 60 days or more - less than 39% moisture - made from cow's milk

3rd Alpage
dba: Chaseholm Farm Creamery, New York
Chaseholm Farm Creamery

- 3rd Tomte**
Fairy Tale Farm, Vermont
Alissa Shethar
- 2nd Tarentaise**
Farms For City Kids Foundation/Spring Brook Farm,
Vermont
Spring Brook Farm Team
- 1st St. Malachi Reserve**
The Farm at Doe Run, Pennsylvania
Samuel Kennedy and Matthew Hettlinger
- MG: Farmstead Category Aged 60 days or more - made from goat's milk**
- 3rd Coach Farm's Rawstruck**
Coach Farm, New York
Mark Newbold
- 3rd Manchester**
Consider Bardwell Farm, Vermont
Leslie Goff
- 2nd Tomme**
Country Winds Creamery, Michigan
John Windemuller
- 1st Très Bonne**
Boston Post Dairy, LLC, Vermont
Anne Doe
- MS: Farmstead Category Aged 60 days or more - made from sheep's, mixed or other milks**
- 3rd Friesago**
Shepherd's Way Farms, Minnesota
Jodi Ohlsen Read
- 2nd Peekville Tomme**
Many Fold Farm, Georgia
Rebecca Williams & Drue Hocker / Affineur Tim Gaddis
- 1st Baserri**
Barinaga Ranch, California
Marcia Barinaga
- SC: Open Category Cold Pack Style - all milks**
- 3rd Spreadable Goat Cheese Classic**
Vermont Creamery, Vermont
Vermont Creamery Fresh Cheese Team

2nd Oh-La-La! Fresh Spreadable Goat Cheese

Montchevre-Betin, Inc., Wisconsin
Jean Rossard

1st Traditional Washed Rind Brick Cold Pack

WIDMER'S CHEESE CELLARS, Inc., Wisconsin
Widmer's Cheese Cellars Team

C. AMERICAN ORIGINALS

Cheeses recognized by the ACS as uniquely American in their original forms (Monterey Jack, Dry Jack, Brick Cheese, Brick Muenster, Colby, Teleme) or unique in their recipe and formulation and which do not strictly conform to the guidelines of other acknowledged recipes for cheese types.

CB: Brick Cheese - made from cow's milk

3rd Washed Rind Brick Cheese

WIDMER'S CHEESE CELLARS, Inc., Wisconsin
Widmer's Cheese Cellars Team

2nd Brick

Edelweiss Creamery, Wisconsin
Ben Workman

1st Brick

Klondike Cheese Co., Wisconsin
Ron Buholzer

CD: Dry Jack - made from cow's milk

1st Dry Monterey Jack

Rumiano Cheese Company, California
Rumiano Cheese-Making Team

CJ: Monterey Jack - made from cow's milk

3rd Organic Jack-Traditional

Sierra Nevada Cheese Company, California
Ben Gregersen

2nd Monterey Jack

Southwest Cheese LLC, New Mexico
Team SWC

1st Hanford Jack

Fagundes Old-World Cheese, California
John Fagundes

CM: Brick Muenster - made from cow's milk

3rd Muenster Cheese
Zimmerman Cheese, Wisconsin
Chad Duhai

2nd Muenster
Klondike Cheese Co., Wisconsin
Dave Buholzer

1st McCadam Muenster
McCadam Cheese, New York
Chris Holmes

CY: Colby - made from cow's milk

3rd Colby
Arena Cheese Inc., Wisconsin
Bill Hanson

3rd Black Creek Colby
Saputo Specialty Cheese, Wisconsin
Team Alto on behalf of Saputo

2nd Traditional Colby
WIDMER'S CHEESE CELLARS, Inc., Wisconsin
Widmer's Cheese Cellars Team

1st Organic Pasteurized Colby
CROPP Cooperative/Organic Valley, Wisconsin
Team Gibbsville

CT: Teleme - made from cow's milk

2nd Peluso Teleme
Peluso cheese, California
Joseph Reynoso

CC: American Originals Original Recipe / Open Category - made from cow's milk

3rd shakerag blue
Sequatchie Cove Creamery, Tennessee
nathan arnold

2nd ROCKET'S ROBIOLA
Boxcarr Handmade Cheese, North Carolina
Samantha Genke

1st Red Hawk
Cowgirl Creamery, California
Point Reyes Creamery

**CG: American Originals Original Recipe / Open
Category - made from goat's milk**

3rd Humboldt Fog Grande
Cypress Grove Chevre, California
Cypress Grover Chevre

2nd Bonne Bouche
Vermont Creamery, Vermont
Vermont Creamery Aged Cheese Team

1st Providence
Goat Lady Dairy, North Carolina
Alexander Kast

**CS: American Originals Original Recipe / Open
Category - made from sheep's milk**

3rd Bossa
Green Dirt Farm, Missouri
Cheese Kitchen Team

2nd Fat Bottom Girl
BLEATING HEART CHEESE, California
Seana Doughty

1st Ledyard
Meadowood Farms, New York
Veronica Pedraza

**CX: American Originals Original Recipe / Open
Category - made from mixed or other milks**

3rd Sein D'Helene
La Moutonniere Inc., Quйbec
Lucille Giroux

2nd Farmstead
Vintage Cheese, California
Ryan Davis

1st Hannah
Ancient Heritage Dairy, Oregon
Paul Obringer