## **American Cheese Society Annual Judging & Competition 2025 Winners**

## **Best of Show**

			Member	Original	State/
Place	Category	Product Name	Organization	Cheesemaker	Province
	ME: Farmstead Category –				
	Aged 60 days or more – Less				
	than 39% Moisture – made				
1st place	from cow's milk	Alfred le Fermier	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
	KC: Open Category -				
	Cheeses with Flavor Added	Withersbrook Blue by		Jasper Hill Creamery	
2nd place	- all milks and mixed milks	Jasper Hill Farm	Cellars at Jasper Hill	Team	Vermont
	TC: Open Category –				
	Washed Rind Cheeses –		Ramon Eberle -		
3rd place	made from cow's milk	Grand Trunk	Stonetown Cheese	Ramon Eberle	Ontario

## **Category R: Butters**

			Member	Original	State/
Place	Category	<b>Product Name</b>	Organization	Cheesemaker	Province
	RC: Salted Butter with or				
	without cultures – made				
3rd place	from cow's milk	Cultured Butter	Landmark Creamery	Anna Landmark	Wisconsin
	RC: Salted Butter with or				
	without cultures – made		Cabot Creamery		
2nd place	from cow's milk	Cabot Salted Butter	Cooperative	Team West Springfield	Vermont
	RC: Salted Butter with or				
	without cultures - made	Cabot 83% BF (Euro Style)	Cabot Creamery		
1st place	from cow's milk	Salted Butter	Cooperative	Team West Springfield	Vermont
		Ghee (Cultured Clarified			
3rd place	RE: Ghee – all milks	Butter)	Backyard Buffalo	Ghee	Florida
		Rumiano Raised to	Rumiano Cheese		
2nd place	RE: Ghee – all milks	Matter Original Ghee	Company	Kate Walker	California

3rd place	RO: Unsalted Butter with or without cultures – made	Unsalted Cultured Butter	Vermont Creamery	Butter Team	Vermont
3rd place	from cow's milk	Unsalted Cultured Butter	Cherry Valley Dairy	Blain Hages	Washington
2nd place	RO: Unsalted Butter with or without cultures – made from cow's milk	Cabot Salted Butter	Cabot Creamery Cooperative	Team West Springfield	Vermont
	RO: Unsalted Butter with or without cultures – made	Cabot 83% BF (Euro Style)	Cabot Creamery		vermont
1st place	RX: Butter with or without cultures – made from	Unsalted Butter	Cooperative Sierra Nevada Cheese	Team West Springfield	Vermont
1st place	mixed, or other milks	Bella Capra Goat Butter	Company	John Dundon	California
	Category	Q: Plain Cultured	Milk and Crea	m Products	
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
	QF: Crème Fraiche and Sour		Klondike Cheese		
	Cream Products – made		Kionaike Cheese		
3rd place	Cream Products – made from cow's milk  QF: Crème Fraiche and Sour Cream Products – made	Odyssey Sour Cream	Company	Francisco de La Cruz	Wisconsin

Cabot Creme Fraiche

Plain Lowfat Kefir

Cream Products – made

QK: Drinkable Cultured Products, Kefir, Drinkable Yogurt, Lassi, Buttermilk, or other drinkable cultured products – all milks

from cow's milk

1st place

3rd place

**Cabot Creamery** 

Weber's Farm Store

**Team Cabot** 

Ken Heiman

Vermont

Wisconsin

Cooperative

	QK: Drinkable Cultured				
	Products, Kefir, Drinkable				
	Yogurt, Lassi, Buttermilk, or other drinkable cultured				
2nd place	products – all milks	Snowville Buttermilk	Snowville Creamery	Snowville Creamery	Ohio
	QL: Labneh, Greek Style				00
	Yogurt, and Other Strained				
	Cultured Products – all		Central Valley Cheese,		
3rd place	milks	Labne LF	Inc.	Team 1	California
	QL: Labneh, Greek Style				
	Yogurt, and Other Strained				
	Cultured Products – all	Odyssey Greek Yogurt	Klondike Cheese		
2nd place	milks	PSG	Company	Scott Endsley	Wisconsin
	QL: Labneh, Greek Style				
	Yogurt, and Other Strained				
	Cultured Products – all		Klondike Cheese		
1st place	milks	Odyssey Labneh	Company	Matt Martin	Wisconsin
	QY: Yogurts – Plain with NO				
	Additional Ingredients –		Klondike Cheese		
3rd place	made from cow's milk	Odyssey Yogurt	Company	Sam Trombatore	Wisconsin
	QY: Yogurts – Plain with NO				
	Additional Ingredients –		Sierra Nevada Cheese		
2nd place	made from cow's milk	Graziers Plain Yogurt	Company	John Dundon	California
			- Company		
	QY: Yogurts – Plain with NO	Country View Dairy-			
	Additional Ingredients –	Farmstead Plain Original			1.
1st place	made from cow's milk	Whole Milk Yogurt	Country View Dairy, Llc	Dave Rapson	lowa
	QD: Yogurts – Plain with NO				
	Additional Ingredients –			Gorby Just & Geoffrey	
3rd place	made from goat's milk	Goat Milk Yogurt	Mountain Lodge Farm	Hartman	Washington
	QD: Yogurts – Plain with NO				
	Additional Ingredients –	Capretta Non Fat Goat	Sierra Nevada Cheese		
2nd place	made from goat's milk	Yogurt	Company	John Dundon	California

	QD: Yogurts – Plain with NO Additional Ingredients –	Capretta Rich & Creamy	Sierra Nevada Cheese		
1st place	made from goat's milk	Goat Yogurt	Company	John Dundon	California
	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or				
3rd place	other milks	Sheep Milk Yogurt Plain	Bellwether Farms	Liam Callahan	California
	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or		Fromagerie Nouvelle		
2nd place	other milks	Yogourt de brebis- Plain	France	Michael Morin	Quebec
·	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or				
1st place	other milks	A2 Buffalo Yogurt - Plain	ANNABELLA	Asdruval Tavares	Colorado
	Ca	tegory A: Fresh l	Jnripened Chee	eses	
			Member	Original	
Place	Category	Product Name	Organization	Cheesemaker	State/Province
Place 3rd place	Category  AD: Cottage Cheese - all milks	Product Name  4% Small Curd Cottage Cheese	Organization  WW Homestead Dairy	_	State/Province lowa
	AD: Cottage Cheese - all	4% Small Curd Cottage		Cheesemaker	-
3rd place	AD: Cottage Cheese - all milks AD: Cottage Cheese - all	4% Small Curd Cottage Cheese Breakstone's 4% Small	WW Homestead Dairy	Cheesemaker  WW Homestead Dairy	Iowa
3rd place 2nd place	AD: Cottage Cheese - all milks  AD: Cottage Cheese - all milks  AD: Cottage Cheese - all	4% Small Curd Cottage Cheese Breakstone's 4% Small Curd Cottage Cheese Breakstone's Small Curd Cottage Cheese, 2%	WW Homestead Dairy  Lactalis Heritage Dairy	Cheesemaker  WW Homestead Dairy  Jena Coulter	Illinois
3rd place 2nd place 1st place	AD: Cottage Cheese - all milks  AD: Cottage Cheese - all milks  AD: Cottage Cheese - all milks	4% Small Curd Cottage Cheese Breakstone's 4% Small Curd Cottage Cheese Breakstone's Small Curd Cottage Cheese, 2% Milkfat Renard's Cheese - Cheese	WW Homestead Dairy  Lactalis Heritage Dairy  Lactalis Heritage Dairy  Renard's Rosewood	Cheesemaker  WW Homestead Dairy  Jena Coulter  Jena Coulter	Illinois Illinois

	AM: Mascarpone and		Lactalis American		
3rd place	Cream Cheese – all milks	Galbani Mascarpone	Group Nampa	Anthony Sanchez	Idaho
	AM: Mascarpone and	Prairie Farms Cream			
2nd place	Cream Cheese – all milks	Cheese	Prairie Farms	Team Luana	Iowa
	AM: Mascarpone and		Crave Brothers		
1st place	Cream Cheese – all milks	Mascarpone	Farmstead Cheese LLC	Kurt Premo	Wisconsin
	AN: Mascarpone and Cream				
3rd place	Cheese - made from mixed or other milks	A2 Buffalo Cream Cheese	ANNABELLA	Asdruval Tavares	Colorado
31 u place	AQ: Fromage Blanc,	AZ Bullalo Cream Cheese	ANNABELLA	Asuruvai ravaies	Colorado
	Fromage Frais, and Quark –				
3rd place	made from cow's milk	Georgic	Calkins Creamery	Emily Montgomery	Pennsylvania
	AQ: Fromage Blanc,				
معاملة المعاد	Fromage Frais, and Quark – made from cow's milk	Overly Change	Diagont Lana Farms	Toom Discount Lane	Donneydynnia
2nd place	AQ: Fromage Blanc,	Quark Cheese	Pleasant Lane Farms	Team Pleasant Lane	Pennsylvania
	Fromage Frais, and Quark –			Team Briar Rose	
1st place	made from cow's milk	Fromage Blanc	Briar Rose Creamery	Creamery	Oregon
	AR: Ricotta – made from	Galbani Double Cream	Lactalis American		
3rd place	cow's milks	Ricotta	Group, Inc.	Ricotta	New York
	AR: Ricotta – made from	Galbani Whole Milk	Lactalis American		
2nd place	cow's milks	Ricotta	Group, Inc.	Ricotta	New York
	AR: Ricotta – made from	Polly-O Ricotta TLC New			
1st place	cow's milks	York Style	BelGioioso Cheese Inc.	Campbell Cheesemakers	Wisconsin
	AT: Ricotta - made from				
3rd place	mixed or other milks	Bufala Ricotta	NDR Liuzzi, Inc.	Liuzzi Cheese	Connecticut
	AT: Ricotta - made from				
2nd place	mixed or other milks	BUF Creamy Ricotta	BUF CREAMERY LLC	Fabio Nonsocua	Virginia
	AT: Ricotta - made from				
1st place	mixed or other milks	Ricotta di Bufala	Calabro Cheese Corp.	Calabro Cheese	Connecticut
	AX: Fromage Blanc,		Cedar Grove Cheese		
3rd place	Fromage Frais, and Quark –	Juene Brebis	Inc.	Robert Wills	Wisconsin

	made from mixed or other milks				
2nd place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Dairy Duet	York Hill Farm	York Hill Farm	Maine
	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks		Cypress Grove Chevre,	The Grovers	California
1st place	AY: Crescenza and Stracchino style cheeses- all	Narragansett Creamery Crescendo - Stracchino di	Inc.	Mark Federico, Ronald	California
2nd place	milks	Crescenza	Narragansett Creamery	Pozo	Rhode Island
1st place	AY: Crescenza and Stracchino style cheeses- all milks	BelGioioso Crescenza- Stracchino	BelGioioso Cheese Inc.	Langes II Cheesemakers	Wisconsin
3rd place	AC: Open Category - made from cow's milk	Foggy Morning	Nicasio Valley Cheese Co.	Jeremy Catrambone	California
2nd place	AC: Open Category - made from cow's milk	Gina Marie Farmer Cheese	Sierra Nevada Cheese Company	John Dundon	California
1st place	AC: Open Category - made from cow's milk	Navarro Supremo	Quesos Navarro	Quesos Navarro Team	Jalisco
		Category E	: Cheddars		
Diago	Catagory	Draduct Name	Member	Original	State / Dravince
Place	Category	Product Name	Organization	Cheesemaker	State/Province
3rd place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Cabot Private Stock Cheddar	Cabot Creamery Cooperative	Team Cabot	Vermont
Jiu piace	EA: Aged Cheddar – aged 13 months through 23 months	Circadai	Cooperative	Kylie Schriever & Ben	Vermone
2nd place	– all milks	Sharpsburg Cheddar	Pennland Pure	Gay	Maryland

	EA: Aged Cheddar – aged 13				
	months through 23 months	Shelburne Farms 1 Year		Shelburne Farms Cheese	
1st place	– all milks	Cheddar	Shelburne Farms	Team	Vermont
	EC: Cheddar – aged through		_		
	12 months – made from	Governor's Select	Hoards Dairyman Farm		
3rd place	cow's milk	Cheddar	Creamery	Ricardo Gutierrez	Wisconsin
	EC: Cheddar – aged through				
	12 months – made from				
2nd place	cow's milk	Deer Creek The Fawn	Deer Creek Cheese	Kerry Henning	Wisconsin
	EC: Cheddar – aged through				
	12 months – made from				
1st place	cow's milk	Heritage Cheddar	Upper Canada Cheese	Clyde Pereira	Ontario
	EG: Cheddar – aged through				
	12 months – made from				
	goat's, sheep's, buffalo's,	Hook's Sheep Milk	Hook's Cheese		
3rd place	mixed, or other milk	Cheddar	Company, Inc.	Anthony Hook	Wisconsin
	EG: Cheddar – aged through				
	12 months – made from				
	goat's, sheep's, buffalo's,		Grafton Village Cheese		
2nd place	mixed, or other milk	Shepsog	Company	Mariano Gonzalez	Vermont
	EX: Mature Cheddar – aged				
	24 months through 47		Grafton Village Cheese		
3rd place	months – all milks	2 Year Aged Cheddar	Company	Mariano Gonzalez	Vermont
	EX: Mature Cheddar – aged	Deer Creek 36 Month			
	24 months through 47	Hand Selected Cheddar			
3rd place	months – all milks	for Whole Foods Market	Deer Creek Cheese	Timothy Stearns	Wisconsin
31 u piace	EX: Mature Cheddar – aged	TOT WHOLE LOOKS WIREKEE	Deel Cleek Cliecse	Tilliotily Stearins	VVISCOIISIII
	24 months through 47				
2nd place	months – all milks	Deer Creek The Stag	Deer Creek Cheese	Kerry Henning	Wisconsin
Ziiu piace	EX: Mature Cheddar – aged	Deer Creek The Stag	Deel Cleek Cheese	Refry Herming	VVISCUIISIII
	24 months through 47				
2nd place	months – all milks	2 Year Old Cheddar	Lactalis Canada	Lactalis Canada	Ontario
Ziiu piace		Z fear Old Cheddar	LdCtalls Callaua	LdCtallS Callaua	Untano
	EX: Mature Cheddar – aged				
	24 months through 47	L'Ancêtre Organic 3-Year-	Fromagerie L'Ancêtre		l i

	EE: Mature Cheddar – aged				
	48 or more months – all	Deer Creek The Imperial			
3rd place	milks	Buck	Deer Creek Cheese	Kerry Henning	Wisconsin
	EE: Mature Cheddar – aged				
	48 or more months – all			Kylie Schriever & Ben	
2nd place	milks	Sharpsburg Cheddar	Pennland Pure	Gay	Maryland
	EE: Mature Cheddar – aged				
	48 or more months – all				
1st place	milks	Deer Creek Snow Dancer	Deer Creek Cheese	Kerry Henning	Wisconsin
	EW: Cheddar wrapped in				
	cloth, linen with a natural				
	rind – aged through 12				
3rd place	months – all milks	Street Ched	Urban Stead Cheese	Scott Robbins	Ohio
	EW: Cheddar wrapped in				
	cloth, linen with a natural				
	rind – aged through 12		Grafton Village Cheese		
2nd place	months – all milks	Bismark	Company	Mariano Gonzalez	Vermont
	EW: Cheddar wrapped in				
	cloth, linen with a natural				
	rind – aged through 12		Grafton Village Cheese		
1st place	months – all milks	Clothbound Cheddar	Company	Mariano Gonzalez	Vermont
	EB: Cheddar wrapped in				
	cloth, linen with a natural				
	rind – aged 13 or more	Cabot Clothbound Black		Cabot Cooperative	
3rd place	months – all milks	Label by Jasper Hill Farm	Cellars at Jasper Hill	Creamery	Vermont
	EB: Cheddar wrapped in				
	cloth, linen with a natural				
	rind – aged 13 or more		Beecher's Handmade	Beecher's Handmade	
2nd place	months – all milks	Flagship Reserve	Cheese	Cheese	Washington
	EF: Sweet Cheddar-				
	commonly made by				
	including Lb. helveticus				
	adjunct culture - all milks,	Cottonwood River			
3rd place	all ages	Reserve	Jason Wiebe Dairy	Robb Johnson	Kansas

	EF: Sweet Cheddar-			1	
	commonly made by				
	including Lb. helveticus				
	adjunct culture - all milks,		Beehive Cheese		
2nd place	all ages	Promontory	Company, BLLC	Timothy Welsh	Utah
	EF: Sweet Cheddar-				
	commonly made by				
	including Lb. helveticus			W 11 C 1 1 0 D	
4.1 .1	adjunct culture - all milks,	Bandala Caratina	Daniel Daniel	Kylie Schriever & Ben	NA I I
1st place	all ages	Braddocks Crossing	Pennland Pure	Gay	Maryland
	EF: Sweet Cheddar- commonly made by				
	including Lb. helveticus				
	adjunct culture - all milks,	Deer Creek Vat 17 World			
1st place	all ages	Cheddar	Deer Creek Cheese	Kerry Henning	Wisconsin
·		Category F: Blu	e Mold Cheese	, , , , , , , , , , , , , , , , , , ,	
			Member	Original	
Place	Category	<b>Product Name</b>	Organization	Cheesemaker	State/Province
	FC: Rindless Blue-veined –		Kingston Cheese	Team Kingston	
3rd place	made from cow's milk	Gorgonzola	Cooperative	Creamery	Wisconsin
	FC: Rindless Blue-veined –		Kingston Cheese	Team Kingston	
3rd place	made from cow's milk	Premium Blue	Cooperative	Creamery	Wisconsin
•	FC: Rindless Blue-veined –		Hook's Cheese	·	
2nd place	made from cow's milk	Hook's Blue Cheese	Company, Inc.	Anthony Hook	Wisconsin
	FC: Rindless Blue-veined –	- I I I I I I I I I I I I I I I I I I I			
1st place	made from cow's milk	Organic Blue	Kingston Cheese Cooperative	Team Kingston Creamery	Wisconsin
13t place		Organic blue	Cooperative	Creamery	VVISCOTISTI
	FX: Rindless Blue-veined –				
	made from goat, sheep,		Kingston Cheese	Team Kingston	
3rd place	mixed, or other milks	Breezy Blue	Cooperative	Creamery	Wisconsin
	FX: Rindless Blue-veined –				
	made from goat, sheep,		Hook's Cheese		
2nd place	mixed, or other milks	Hook's Barneveld Blue	Company, Inc.	Anthony Hook	Wisconsin

2nd place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Hook's EWE CALF to be KIDding BLue	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
2nd place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Deer Creek The Indigo Bunting	Deer Creek Cheese	Terry Martin	Wisconsin
1st place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Hook's Little Boy Blue	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
3rd place	FK: Blue-veined with a rind or external coating – made from cow's milk	RedRock Cheddar Blue	Roelli Cheese Company	Team Roelli	Wisconsin
2nd place	FK: Blue-veined with a rind or external coating – made from cow's milk	Mad River Blue	von Trapp Farmstead	von Trapp Farmstead	Vermont
2nd place	FK: Blue-veined with a rind or external coating – made from cow's milk	Shakerag	Sequatchie Cove Creamery	Nathan Arnold	Tennessee
1st place	FK: Blue-veined with a rind or external coating – made from cow's milk	Barnstorm Blue	Murray's Cheese	The Cellars at Jasper Hill	New York
1st place	FK: Blue-veined with a rind or external coating – made from cow's milk	Bayley Hazen Blue by Jasper Hill Farm	Cellars at Jasper Hill	Jasper Hill Creamery Team	Vermont
3rd place	FZ: Blue-veined with a rind or external coating – made from goat, sheep, mixed, or other milks	Lively Run Dairy Cayuga Blue	Lively Run Dairy	Pete Messmer and Ryan Dougherty	New York
3rd place	FE: External Blue- molded/rinded cheeses – all milks	Deep Ellum Blue	Mozzarella Company	Mozzarella Company	Texas

	Category B: Soft-Ripened Cheeses							
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province			
	BB: Soft Ripened– made from cow's milk 8 oz. and		Marin French Cheese	Marin French Cheese				
3rd place	under BB: Soft Ripened– made	Petite Camembert	Co.	Co.	California			
2nd place	from cow's milk 8 oz. and under	Bloomy Breeze	FireFly Farms	Dan Porter	Maryland			
2nd place	BB: Soft Ripened– made from cow's milk 8 oz. and under	Mayfly	The Farm at Doe Run	Team Doe Run	Pennsylvania			
1st place	BB: Soft Ripened– made from cow's milk 8 oz. and under	Little Hosmer by Jasper Hill Farm	Cellars at Jasper Hill	Soft Cheese Team	Vermont			
3rd place	BC: Soft Ripened– made from cow's milk over 8 oz	Peggy	Churchtown Dairy	Matt Spiegler, Tim Graedon	New York			
3rd place	BC: Soft Ripened– made from cow's milk over 8 oz	Tomino	Nicasio Valley Cheese Co.	Jeremy Catrambone	California			
2nd place	BC: Soft Ripened– made from cow's milk over 8 oz	Le Rang des îles	Fromagerie Médard	Team Médard ( Rose- Alice, Audrey,Jessica,Isabelle)	Quebec			
2nd place	BC: Soft Ripened– made from cow's milk over 8 oz	Noble Road	Calkins Creamery	Emily Montgomery	Pennsylvania			
1st place	BC: Soft Ripened– made from cow's milk over 8 oz	Noblette	Calkins Creamery	Emily Montgomery	Pennsylvania			
3rd place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	Petite Creme	Marin French Cheese Co.	Marin French Cheese Co.	California			

2nd place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	Sherry Gray by Jasper Hill Farm	Cellars at Jasper Hill	Soft Cheese Team	Vermont
	BT: Soft ripened cream				
	added (double, triple creme	18oz Brie Triple Cream			
2nd place	cheeses) – all milks	President	lactalis USA Belmont	David Pelton	Wisconsin
	BA: Open Category – Soft-				
	Ripened Cheeses – made		Spring Day Creamery,		
3rd place	from cow's milk	Out & About	LLC	Sarah Spring	Maine
	BA: Open Category – Soft-				
	Ripened Cheeses – made				
2nd place	from cow's milk	St. Oda	Golspie Dairy	Marja DeBoer-Marshall	Ontario
	BA: Open Category – Soft-				
	Ripened Cheeses – made				
2nd place	from cow's milk	Snow Bale	Brunkow Cheese	Team Brunkow	Wisconsin
	BA: Open Category – Soft-				
	Ripened Cheeses – made				
2nd place	from cow's milk	St. Mark's	Murray's Cheese	Vermont Creamery	New York
	BA: Open Category – Soft-				Τ
	Ripened Cheeses – made			Team Briar Rose	
1st place	from cow's milk	Butterbloom	Briar Rose Creamery	Creamery	Oregon
	BG: Open Category – Soft-				
	Ripened Cheeses – made		Cypress Grove Chevre,		
3rd place	from goat's milk	Fog Lights	Inc.	The Grovers	California
	BG: Open Category – Soft-				
	Ripened Cheeses – made				
2nd place	from goat's milk	Damselfly	The Farm at Doe Run	Team Doe Run	Pennsylvania
	BG: Open Category – Soft-				
	Ripened Cheeses – made	Creamery Collection			
2nd place	from goat's milk	Batch #40	The Farm at Doe Run	Team Doe Run	Pennsylvania
	BG: Open Category – Soft-				
	Ripened Cheeses – made				
1st place	from goat's milk	Coupole	Vermont Creamery	Aged Cheese Team	Vermont

	BS: Open Category – Soft-				
	Ripened Cheeses – made				
3rd place	from sheep's milk	Hawkins Haze	Blackberry Farm	Chris Osborne	Tennessee
	BS: Open Category – Soft-				
	Ripened Cheeses – made		Fromagerie Nouvelle		
3rd place	from sheep's milk	La Madelaine	France	Marine Morel	Quebec
	BS: Open Category – Soft-				
	Ripened Cheeses – made				
2nd place	from sheep's milk	Woolly Rind	Green Dirt Farm	Green Dirt Farm	Missouri
	BS: Open Category – Soft-				
	Ripened Cheeses – made	Creamery Collection			
1st place	from sheep's milk	Batch #47	The Farm at Doe Run	Team Doe Run	Pennsylvania
3rd place	BX: Open Category - Soft- Ripened Cheeses – made from mixed, or other milks	Three Sisters	Nettle Meadow	Team Nettle Meadow	New York
	DV. Ocean Catagorius Coft				
	BX: Open Category - Soft-		Davisani Handria da	A ation and Commonths	
2	Ripened Cheeses – made	Cattanasad	Boxcarr Handmade	Austin and Samantha	Nauth Canalina
2nd place	from mixed, or other milks	Cottonseed	Cheese	Genke	North Carolina
	BX: Open Category - Soft-				
	Ripened Cheeses – made				
1st place	from mixed, or other milks	Willow	The Farm at Doe Run	Team Doe Run	Pennsylvania
	Category G:	Spanish, Hispani	c, & Portuguese	Style Cheeses	
			Member	Original	
Place	Category	<b>Product Name</b>	Organization	Cheesemaker	State/Province
	GA: Ripened, Aged over 90				·
	days (Anejo, Cincho, Cotija,				
	Flamingo Bolla, Prato) – all			Familia del Norte	
3rd place	milks	Mexican Manchego	Familia del Norte	Queseros	Washington
<u> </u>	GA: Ripened, Aged over 90				
	days (Anejo, Cincho, Cotija,				
	Flamingo Bolla, Prato) – all				
2nd place	milks	Roth Canela	Emmi Roth	Emmi Roth Monroe	Wisconsin

	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija,				
	Flamingo Bolla, Prato) – all			V&V Supremo - Team	
2nd place	milks	Cotija	V&V Supremo Foods	Chicago	Illinois
	GA: Ripened, Aged over 90				
	days (Anejo, Cincho, Cotija,				
	Flamingo Bolla, Prato) – all		Stuyt Dairy Farmstead		
1st place	milks	El Capitan	Cheese Company	Team Stuyt	California
	GA: Ripened, Aged over 90				
	days (Anejo, Cincho, Cotija,				
	Flamingo Bolla, Prato) – all				
1st place	milks	Queso Cotija	Nuestro Queso, LLC	Jason Brinkman	Illinois
	GC: Fresh, Unripened				
	(Acoreano, Freir, Queijo				
	Blanco, Queso Andino,				
	Queso Blanco, Queso				
	Campesino, Queso Crema,				
	Queso de Puna, Queso				
3rd place	Fresco) – all milks	Queso Oaxaca	Mozzarella Company	Mozzarella Company	Texas
	GC: Fresh, Unripened				
	(Acoreano, Freir, Queijo				
	Blanco, Queso Andino,				
	Queso Blanco, Queso				
	Campesino, Queso Crema,				
	Queso de Puna, Queso				
2nd place	Fresco) – all milks	Queso Panela Navarro	Quesos Navarro	Quesos Navarro Team	Jalisco
	GC: Fresh, Unripened				
	(Acoreano, Freir, Queijo				
	Blanco, Queso Andino,				
	Queso Blanco, Queso				
	Campesino, Queso Crema,				
	Queso de Puna, Queso				
1st place	Fresco) – all milks	Queso Oaxaca	Oakfield Artisanal	Molly Moffett	New York

	GC: Fresh, Unripened				
	(Acoreano, Freir, Queijo				
	Blanco, Queso Andino,				
	Queso Blanco, Queso				
	Campesino, Queso Crema,				
	Queso de Puna, Queso			FABIOLA DELLA PRIA -	
1st place	Fresco) – all milks	Minas Frescal	Unique Brazilian Dairy	Unique Brazilian Dairy	Manitoba
	GM: Cooking Hispanic –				
	Cheeses intended to be				
	consumed heated or melted				
	(Para Freir, Quesadilla,			FABIOLA DELLA PRIA -	
3rd place	Quesillo, etc.) – all milks.	BBGrill	Unique Brazilian Dairy	Unique Brazilian Dairy	Manitoba
	GM: Cooking Hispanic –				
	Cheeses intended to be				
	consumed heated or melted				
	(Para Freir, Quesadilla,				
2nd place	Quesillo, etc.) – all milks.	Queso Para Freir	Nuestro Queso, LLC	Jason Brinkman	Illinois
	GM: Cooking Hispanic –				
	Cheeses intended to be				
	consumed heated or melted				
	(Para Freir, Quesadilla,				
1st place	Quesillo, etc.) – all milks.	Quesillo Navarro	Quesos Navarro	Quesos Navarro Team	Jalisco
	GM: Cooking Hispanic –				
	Cheeses intended to be				
	consumed heated or melted				
	(Para Freir, Quesadilla,		Crave Brothers		
1st place	Quesillo, etc.) – all milks.	Oaxaca Knot	Farmstead Cheese LLC	Kurt Premo	Wisconsin
		Category H: Italia	an Type Cheese	S	
			Member	Original	
Place	Category	Product Name	Organization	Cheesemaker	State/Province
	HY: Fresh Mozzarella – 8 oz.				
	or More (Balls or Shapes) –	BelGioioso Fresh			
3rd place	all milks	Mozzarella 8 oz. Ball	BelGioioso Cheese Inc.	Freedom Cheesemakers	Wisconsin

HY: Fresh Mozzarella – 8 oz.				
	Sliced Fresh Mozzarella			
all milks	2x450g	Quality Cheese Inc.	Team Quality	Ontario
HY: Fresh Mozzarella – 8 oz.				
or More (Balls or Shapes) –				
all milks	BUF Mezza Libra	BUF CREAMERY LLC	Fabio Nonsocua	Virginia
HZ: Fresh Mozzarella –				
Under 8 oz. (Ovalini,	BelGioioso Fresh			
Bocconcini, Ciliegine sizes) –	Mozzarella Snacking			
all milk	Cheese	BelGioioso Cheese Inc.	Freedom Cheesemakers	Wisconsin
HZ: Fresh Mozzarella –				
Under 8 oz. (Ovalini.				
1			Caputo Fresh Mozzarella	
, ,	Bocconcini	Caputo Cheese	·	Illinois
, ,			Caputo Fresh Mozzarella	
all milk	Nodini	Caputo Cheese	'	Illinois
HZ: Fresh Mozzarella –				
Under 8 oz. (Ovalini.				
•			Caputo Fresh Mozzarella	
	Mini Nodini	Caputo Cheese		Illinois
mozzarella encasing a				
– all milks	Burrata di Bufala	Calabro Cheese Corp.	Calabro Cheese	Connecticut
HB: Burrata – Fresh		'		
			T .	I
distinctly separate core				
	or More (Balls or Shapes) – all milks  HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks  HB: Burrata – Fresh	or More (Balls or Shapes) — all milks  HY: Fresh Mozzarella — 8 oz. or More (Balls or Shapes) — all milks  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HB: Burrata — Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese — all milks  HB: Burrata — Fresh  HB: Burrata — Fresh  Burrata di Bufala	or More (Balls or Shapes) – all milks  2x450g  Quality Cheese Inc.  HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks  BUF Mezza Libra  BUF CREAMERY LLC  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  BEGioioso Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk  Burrata – Fresh Mozzarella – Caputo Cheese  HZ: Gresh Mozzarella – Caputo Cheese  Burrata di Bufala  Calabro Cheese Corp.	or More (Balls or Shapes) — all milks  HY: Fresh Mozzarella — 8 oz. or More (Balls or Shapes) — all milks  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HZ: Fresh Mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HB: Burrata — Fresh mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HB: Burrata — Fresh mozzarella — Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) — all milk  HB: Burrata — Fresh mozzarella — Caputo Cheese  Mini Nodini  Caputo Cheese  Caputo Fresh Mozzarella — Caputo Cheese  Caputo Fresh Mozzarella — Caputo Cheese  Caputo Fresh Mozzarella — Caputo Fresh Mozz

1st place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	Di Puglia Burrata Pugliese 4.5oz	Di Stefano Cheese	Stefano Burno	California
3rd place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese) – all milks	Pennland Pure Whole Milk Mozzarella	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
2nd place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese) – all milks	Renard's Cheese - String Cheese	Renard's Rosewood Dairy, Inc.	Chris Renard	Wisconsin
1st place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese) – all milks	Original Scamorza	Ferndale Farmstead	Original Scamorza	Washington
3rd place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Caciocavallo di Salvatore	Lioni Latticini, Inc.	Lioni Latticini, Inc.	New Jersey
3rd place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Low Sodium Provolone	Lactalis American Group, Inc.	Provolone	New York
2nd place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Whole Milk Mozzarella Cheese	Joseph Gallo Farms, Maker of Joseph Farms Cheese	Joseph Gallo Farms	California
1st place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Cacciocavallo	NDR Liuzzi, Inc.	Liuzzi Cheese	Connecticut

	HD: Traditional Regional Italian Cheeses (including but not limited to: Mezzo Secco, Asiago Piccante and Fresca, Piave, Montasio, Caciotta, Bra, Ragusano, Fontina, Fontal, Toma, Robiola Natural Rind, etc.) –				
3rd place	all milks	Cello Asiago	Schuman Cheese	Lake Country Dairy	Wisconsin
	HD: Traditional Regional Italian Cheeses (including but not limited to: Mezzo Secco, Asiago Piccante and Fresca, Piave, Montasio, Caciotta, Bra, Ragusano, Fontina, Fontal, Toma, Robiola Natural Rind, etc.) –				
2nd place	all milks	Bel Ceillo	Muranda Cheese	Blane Murray	New York
1 at via a	HD: Traditional Regional Italian Cheeses (including but not limited to: Mezzo Secco, Asiago Piccante and Fresca, Piave, Montasio, Caciotta, Bra, Ragusano, Fontina, Fontal, Toma, Robiola Natural Rind, etc.) –	Colle Forstel	Sahawaaa Chaasa	Lake Country Deiry	Wissonsin
1st place	all milks	Cello Fontal	Schuman Cheese	Lake Country Dairy	Wisconsin
3rd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggianito, Romano, Sardo) – all milks	Cello 3 Year Old Copper Kettle Parmesan	Schuman Cheese	Lake Country Dairy	Wisconsin
3rd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggianito, Romano, Sardo) – all milks	Cello Artisan Parmesan	Schuman Cheese	Lake Country Dairy	Wisconsin

	HA: Grating types (Aged Asiago, Domestic Parmesan,				
	Grana, Reggianito, Romano,				
3rd place	Sardo) – all milks	Cello Romano	Schuman Cheese	Lake Country Dairy	Wisconsin
	HA: Grating types (Aged				
	Asiago, Domestic Parmesan,				
Ord place	Grana, Reggianito, Romano,	SarVecchio Parmesan	Cartari Campany	Toom Cartori	Wisconsin
3rd place	Sardo) – all milks	Sarvecciio Parmesan	Sartori Company	Team Sartori	WISCONSIN
	HA: Grating types (Aged				
	Asiago, Domestic Parmesan,				
	Grana, Reggianito, Romano,				
3rd place	Sardo) – all milks	Farmstead Parmesan	Ferndale Farmstead	Daniel Wavrin	Washington
	HA: Grating types (Aged				
	Asiago, Domestic Parmesan,				
	Grana, Reggianito, Romano,				
2nd place	Sardo) – all milks	BelGioioso Parmesan	BelGioioso Cheese Inc.	Chase Cheesemakers	Wisconsin
	HA: Grating types (Aged				
	Asiago, Domestic Parmesan,				
	Grana, Reggianito, Romano,				
1st place	Sardo) – all milks	Classic Asiago	Sartori Company	Team Sartori	Wisconsin
-	HS: Stracciatella –				
	Mozzarella and cream				
	typically used to fill Burrata	Di Stefano Stracciatella			
3rd place	– all milks	1lb	Di Stefano Cheese	Stefano Bruno	California
	HS: Stracciatella –				
	Mozzarella and cream				
عددا سامد	typically used to fill Burrata	Stracciatella Panna Di	Lieui Lettiniai La	Linui Lattinioi Lon	Nov. long.
2nd place	– all milks	Latte	Lioni Latticini, Inc.	Lioni Latticini, Inc.	New Jersey
	HS: Stracciatella – Mozzarella and cream				
	typically used to fill Burrata				
1st place	– all milks	Stracciatella	NDR Liuzzi, Inc.	Liuzzi Cheese	Connecticut

	HS: Stracciatella – Mozzarella and cream typically used to fill Burrata			Caputo Fresh Mozzarella	
1st place	– all milks	Stracciatella	Caputo Cheese	Team	Illinois
		Category I: F	eta Cheeses		
			Member	Original	
Place	Category	Product Name	Organization	Cheesemaker	State/Province
	IC: Feta – made from cow's			!	
3rd place	milk	Feta in Brine	Nasonville Dairy, Inc.	Ken Heiman	Wisconsin
	IC: Feta – made from cow's			· ·	
2nd place	milk	Belfiore Feta in Brine	Farmo Foods Inc	Arcangelo Esposito	California
	IC: Feta – made from cow's		Klondike Cheese	!	1
1st place	milk	Odyssey Feta	Company	Steve Webster	Wisconsin
	IG: Feta – made from goat's			!	1
3rd place	milk	Goat Feta	Zingerman's	Zingerman's Creamery	Michigan
	IG: Feta – made from goat's		Sierra Nevada Cheese	,	1
3rd place	milk	Bella Capra Goat Feta	Company	John Dundon	California
	IG: Feta – made from goat's			· !	
2nd place	milk	Feta	Pure Luck Dairy	Amelia Sweethardt	Texas
	!			!	1
	IG: Feta – made from goat's		BOSTON POST DAIRY	Anne Doe & Boston Post	
1st place	milk	Artisan Greek Feta	LLC	Dairy Team	Vermont
	IX: Feta – made from sheep,	Hidden Springs Creamery	Hidden Springs	,	
2nd place	mixed, or other milks	Farmstead Feta	Creamery	Amy Forgues	Wisconsin
	IX: Feta – made from sheep,			!	
1st place	mixed, or other milks	Feta	Green Dirt Farm	Green Dirt Farm	Missouri
	Categor	ry D: American-M	lade/Internation	onal Style	
			Member	Original	
Place	Category	Product Name	Organization	Cheesemaker	State/Province

3rd place	DB: Cheeses wrapped in bark, leaves or grass	Harbison Mini by Jasper Hill Farm	Cellars at Jasper Hill	Soft Cheese Team	Vermont
	DB: Cheeses wrapped in		·		
2nd place	bark, leaves or grass	Rogue River Blue Cheese	Rogue Creamery	Rogue Creamery	Oregon
<u></u>	-		100000000000000000000000000000000000000	110000 0.00	0.560
1st place	DB: Cheeses wrapped in	Harbison by Jasper Hill Farm	Cellars at Jasper Hill	Soft Cheese Team	Vermont
1St place	bark, leaves or grass	rdfiii	Celiais at Jaspei Hill	Soft Cheese ream	vermont
		Calderwood by Jasper Hill			
	DB: Cheeses wrapped in	Farm for Saxelby		Jasper Hill Creamery	
1st place	bark, leaves or grass	Cheesemongers	Cellars at Jasper Hill	Team	Vermont
	DD: Dutch-style (Gouda,				
	Edam, etc.) – aged through	Marieke Gouda Belegen			
3rd place	9 months - all milks	4-6 months	Marieke Gouda	Marieke Penterman	Wisconsin
	DD: Dutch-style (Gouda,				
- 1 1	Edam, etc.) – aged through				
2nd place	9 months - all milks	Georgia Gouda	Sweet Grass Dairy	Jeremy Little	Georgia
	DD: Dutch-style (Gouda,				
	Edam, etc.) – aged through		Goat Rodeo Farm &	Goat Rodeo Farm &	
1st place	9 months - all milks	Hootenanny	Dairy	Dairy Team	Pennsylvania
	DD: Dutch-style (Gouda,				
	Edam, etc.) – aged through	Marieke Gouda Belegen			
1st place	9 months - all milks	4-6 months	Marieke Gouda	Marieke Penterman	Wisconsin
	DD: Dutch-style (Gouda,				
	Edam, etc.) – aged through		Oakdale Cheese &		
1st place	9 months - all milks	Mild Gouda	Specialties	John Bulk	California
	DF: Dutch-style (Gouda,				
	Edam, etc.) – aged 10	Marieke Gouda Super 18-			
3rd place	months and over - all milks	24 months	Marieke Gouda	Marieke Penterman	Wisconsin
	DF: Dutch-style (Gouda,				1
	Edam, etc.) – aged 10				!
3rd place	months and over - all milks	Aged Gouda	Urban Stead Cheese	Scott Robbins	Ohio
	DF: Dutch-style (Gouda,				!
	Edam, etc.) – aged 10				
2nd place	months and over - all milks	Mature Farmstead Gouda	Pleasant Lane Farms	Team Pleasant Lane	Pennsylvania

1st place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Marieke Gouda Aged 9-12 months	Marieke Gouda	Marieke Penterman	Wisconsin
3rd place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk	Swiss wheel	Guggisberg Cheese, Inc	Richard Guggisberg	Ohio
Sid pidee		SWISS WHEET	daggisserg effectse, me	Menara daggisserg	01110
	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.)				
2nd place	– made from cow's milk	Ziller wheel	Guggisberg Cheese, Inc	Richard Guggisberg	Ohio
	DC: Open Category – American Made/International Style –		Hoards Dairyman Farm		
3rd place	made from cow's milk	Belaire	Creamery	Ricardo Gutierrez	Wisconsin
•	DC: Open Category – American		,		
	Made/International Style –		Klondike Cheese		
2nd place	made from cow's milk	Buholzer Brothers Havarti	Company	Ty Saglam	Wisconsin
	DC: Open Category – American				
	Made/International Style –	THE BIG MOO - Oh-So	<b>6</b>		
1st place	made from cow's milk	Original Baked Cheese	Cheeses of Wisconsin	Pasture Pride	Wisconsin
	DG: Open Category – American				
3rd place	Made/International Style – made from goat's milk	Mont Idyll	Idyll farms	Team Idyll	Michigan
ora piace	DG: Open Category –		1.07111011113	. cam rayn	
	American				
	Made/International Style –	L'Ancêtre 1-Year-Aged	Fromagerie L'Ancêtre		
2nd place	made from goat's milk	Artisan Goat Cheese	inc.	Fromagerie L'Ancêtre	Quebec
	DG: Open Category –				
	American		Shadow Brook Farm		
	Made/International Style –		and Dutch Girl		
1st place	made from goat's milk	Dolle Mina	Creamery	Charuth van Beuzekom	Nebraska

	DS: Open Category – American				
	Made/International Style –		Grafton Village Cheese		
2nd place	made from sheep's milk	Storyteller	Company	Mariano Gonzalez	Vermont
·	DS: Open Category –	,	. ,		
	American				
	Made/International Style –				
1st place	made from sheep's milk	Felsa Yehr Cheese	Goot Essa LLC	John Esh	Pennsylvania
	DX: Open Category –				
	American				
	Made/International Style –				
	made from mixed, or other				
3rd place	milks	El Dorado	NDR Liuzzi, Inc.	Liuzzi Cheese	Connecticut
	DX: Open Category –				
	American				
	Made/International Style –				
and place	made from mixed, or other milks	Autumn's Blend	Fat Chaon Farm	Cuzanna Kanlan	Vermont
2nd place	DX: Open Category –	Autumn's Biena	Fat Sheep Farm	Suzanne Kaplan	vermont
	American				
	Made/International Style –				
	made from mixed, or other		Cedar Grove Cheese		
2nd place	milks	Montague	Inc.	Robert Wills	Wisconsin
	DX: Open Category –	3			
	American				
	Made/International Style –				
	made from mixed, or other		Shooting Star		
1st place	milks	Sagittarius	Creamery	Avery Jones	California
	Ca	ntegory J: Low Fa	t/Low Salt Chee	eses	
			Member	Original	
Place	Category	Product Name	Organization	Cheesemaker	State/Province
	JL: Fat Free and Low Fat	L'Ancêtre Organic Frugal			
3rd place	cheeses	7% m.f. Cheese	Fromagerie L'Ancêtre	Fromagerie L'Ancêtre	Quebec

2 -1 -1	JL: Fat Free and Low Fat		Klondike Cheese	1	Winner
3rd place	cheeses	Odyssey Fat Free Feta	Company	Amanda Gutzmer	Wisconsin
2	JL: Fat Free and Low Fat	Cir. Daymanat	Farmanaia Davanaa	Francoscio Donosco	Overhee
3rd place	cheeses	Six Pourcent	Fromagerie Bergeron	Fromagerie Bergeron	Quebec
	JL: Fat Free and Low Fat		Lactalis American		
3rd place	cheeses	Galbani Low Fat Ricotta	Group, Inc.	Ricotta	New York
	JR: Light/Lite and Reduced	L'Ancêtre Organic Light			
3rd place	Fat cheeses	Medium Cheddar	Fromagerie L'Ancêtre	Fromagerie L'Ancêtre	Quebec
	JR: Light/Lite and Reduced		Klondike Cheese		
2nd place	Fat cheeses	Odyssey Reduced Fat Feta	Company	Dave Buholzer	Wisconsin
	JR: Light/Lite and Reduced				
1st place	Fat cheeses	Prairie Farms Neufchatel	Prairie Farms	Team Luana	lowa
		Category L: Sm	noked Cheeses		
			Member	Original	
Place	Category	Product Name	Organization	Cheesemaker	State/Province
	LM: Smoked Italian Styles				-
	(Mozzarella, Scamorza,				
	Bocconcini, Ovalini, etc.) –	Belfiore Smoked			
3rd place	all milks	Mozzarella	Farmo Foods Inc	Arcangelo Esposito	California
	LM: Smoked Italian Styles				
	(Mozzarella, Scamorza,				
2	Bocconcini, Ovalini, etc.) –	Carala Carana	Famadala Famataad	Daniel Wermin	NA/a ala ira art a ra
2nd place	all milks LM: Smoked Italian Styles	Smoky Scamorza	Ferndale Farmstead	Daniel Wavrin	Washington
	(Mozzarella, Scamorza,				
	Bocconcini, Ovalini, etc.) –	Naturally Oven-Smoked	Global Foods	Global Foods	
1st place	all milks	Provolone	International Inc.	International, Inc.	Illinois
1	-			,	
	I.D. Completed Chaddens - II		Dooghowle Handres de	Dooghor's Handred	
3rd nlace		Smoked Flagshin			Washington
3rd place	LD: Smoked Cheddars – all milks	Smoked Flagship	Beecher's Handmade Cheese	Beecher's Handmade Cheese	

	LD: Smoked Cheddars – all	Naturally Oven-Smoked	Global Foods	Global Foods	
2nd place	milks	Sharp Cheddar	International Inc.	International, Inc.	Illinois
	LG: Gouda – Smoked				
	Cheeses – made from all	Naturally Oven-Smoked	Global Foods	Global Foods	
3rd place	milks	Aged Gouda	International Inc.	International, Inc.	Illinois
	LG: Gouda – Smoked				
	Cheeses – made from all				
2nd place	milks	Marieke Gouda Smoked	Marieke Gouda	Marieke Penterman	Wisconsin
	LG: Gouda – Smoked				
	Cheeses – made from all	Marieke Gouda Smoked			
1st place	milks	Cumin	Marieke Gouda	Marieke Penterman	Wisconsin
	LC: Open Category –				
2rd place	Smoked Cheeses – made from cow's milk	Smoked Burrata	Calabra Chaosa Carn	Calabro Cheese	Connecticut
3rd place	Trom cow s milk	Smoked Burrata	Calabro Cheese Corp.	Calabro Cheese	Connecticut
	LC: Open Category –				
	Smoked Cheeses – made	Naturally Oven-Smoked	Global Foods	Global Foods	
2nd place	from cow's milk	Pepper Jack	International Inc.	International, Inc.	Illinois
	LC: Open Category –				
	Smoked Cheeses – made	Naturally Oven-Smoked	Global Foods	Global Foods	
2nd place	from cow's milk	Feta	International Inc.	International, Inc.	Illinois
	LC: Open Category –				
	Smoked Cheeses – made			Queseros Familia del	
1st place	from cow's milk	Smoked Quesillo	Familia del Norte	Norte	Washington
		Category N: Goa	at's Milk Cheese	2S	
			Member	Original	
Place	Category	<b>Product Name</b>	Organization	Cheesemaker	State/Province
	NO: Fresh Rindless Goat's				
	Milk Cheese Aged 0 to 30	Original Fresh Goat			!
3rd place	Days	Cheese Log	Laura Chenel	Laura Chenel	California

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
		Category O: Shee	p's Milk Cheese	es	
1st place	NU: Goat's Milk Cheese Aged Over 60 Days	Wonderland	Mountain Lodge Farm	Gorby Just & Geoffrey Hartman	Washington
2nd place	NU: Goat's Milk Cheese Aged Over 60 Days	St Germain	Blakesville Creamery	Veronica Pedraza & Lily Orr	Wisconsin
3rd place	NU: Goat's Milk Cheese Aged Over 60 Days	Tres Bonne	Boston Post Dairy LLC	Anne Doe	Vermont
3rd place	NU: Goat's Milk Cheese Aged Over 60 Days	Frost Heave	Fuzzy Udder Creamery	Fuzzy Udder Creamery	Maine
1st place	NT: Goat's Milk Cheese Aged 31 to 60 Days	Nosey Goat	Upper Canada Cheese	Clyde Pereira	Ontario
2nd place	NT: Goat's Milk Cheese Aged 31 to 60 Days	Shabby Shoe	Blakesville Creamery	Lily Orr & Dennis Belen	Wisconsin
3rd place	NT: Goat's Milk Cheese Aged 31 to 60 Days	MountainTop	FireFly Farms	Dan Porter	Maryland
1st place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	Bijou	Vermont Creamery	Aged Cheese Team	Vermont
2nd place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	The Humble Goat Chevre Plain	Stickney Hill Dairy	Team Stickney Hill Dairy	Minnesota
3rd place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	1916	Wegmans Food Market	Vermont Creamery	New York
1st place	NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days	Bella Capra Chevre	Sierra Nevada Cheese Company	John Dundon	California
2nd place	NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days	Chèvre	Pure Luck Dairy	Amelia Sweethardt	Texas

	OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30	Celebrity Original Sheep's			
3rd place	Days	Milk Cheese	Mariposa Dairy Ltd.	Mariposa Dairy Ltd.	Ontario
and place	OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30	Fresh Sheep Cheese	Bellwether Farms	Liam Callahan	California
2nd place	Days OO: Fresh Rindless Sheep's	rresit Sileep Cileese	beliwether railis	Lidili Callallall	California
1st place	Milk Cheese Aged 0 to 30 Days	Hidden Springs Creamery Driftless Natural	Hidden Springs Creamery	Team Hidden Springs	Wisconsin
2nd place	OT: Sheep's Milk Cheese Aged 31 to 60 Days	Magnolia	Blackberry Farm	Chris Osborne	Tennessee
1st place	OT: Sheep's Milk Cheese Aged 31 to 60 Days	Sogn	Shepherd's Way Farms	Jodi Ohlsen Read	Minnesota
3rd place	OU: Sheep's Milk Cheese Aged Over 60 Days	Prairie Tomme	Green Dirt Farm	Green Dirt Farm	Missouri
2nd place	OU: Sheep's Milk Cheese Aged Over 60 Days	Donatello aged	Cedar Grove Cheese Inc.	Robert Wills	Wisconsin
1st place	OU: Sheep's Milk Cheese Aged Over 60 Days	Mariana	Blakesville Creamery	Veronica Pedraza & Lily Orr	Wisconsin
1st place	OU: Sheep's Milk Cheese Aged Over 60 Days	Pecora Nocciola	Landmark Creamery	Anna Landmark	Wisconsin
	Category K: Flav	ored Cheeses, Bu	tter, and Cultur	ed Dairy Produc	ts
Diese	Catacami	Droduct None	Member	Original	State / Dyay in a
Place	Category	Product Name	Organization	Cheesemaker	State/Province
3rd place	KR: Butter with Flavor Added – all milks	Calabrian Chili & Honey Cultured Butter	Landmark Creamery	Anna Landmark	Wisconsin
2nd place	KR: Butter with Flavor Added – all milks	Herbed Rose Butter	Cherry Valley Dairy	Blain Hages	Washington
1st place	KR: Butter with Flavor Added – all milks	Whipdd Herb & Garlic	Whipp & Bake Inc.	Alliston Creamery & Dairy Ltd.	Ontario

3rd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Cabot 10% Vanilla Greek Yogurt	Cabot Creamery Cooperative	Team Cabot	Vermont
2nd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Melon Drinkable Yogurt	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California
2nd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Cabot French Onion Dip	Cabot Creamery Cooperative	Team Cabot	Vermont
2nd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Odyssey Peach Greek Yogurt	Klondike Cheese Company	Danielle Sofran	Wisconsin
1st place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Coconut Drinkable Yogurt	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California
3rd place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Piña Colada Drinkable Yogurt	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California
2nd place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Strawberry Drinkable Yogurt	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California
1st place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Guava Drinkable Yogurt	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California

	KT: Yogurt and Cultured				
	Products with Flavor Added				
	(Set yogurts, Greek-style,				
	dips, etc.) – all mixed and	A2 Buffalo Yogurt -			
3rd place	other milks	Passion Fruit	ANNABELLA	Asdruval Tavares	Colorado
	KT: Yogurt and Cultured				
	Products with Flavor Added				
	(Set yogurts, Greek-style,				
	dips, etc.) – all mixed and				
2nd place	other milks	Sheep Milk Yogurt Vanilla	Bellwether Farms	Liam Callahan	California
	KT: Yogurt and Cultured				
	Products with Flavor Added				
	(Set yogurts, Greek-style,				
	dips, etc.) – all mixed and		Fromagerie Nouvelle		
1st place	other milks	Yogourt de brebis- Vanilla	France	Michael Morin	Quebec
	KE: Cheddar with Flavor				
	Added (refer to category KH				
	for intended hot flavors) –		Grafton Village Cheese		
3rd place	all milks	Truffle Cheddar	Company	Mariano Gonzalez	Vermont
	KE: Cheddar with Flavor				
	Added (refer to category KH				
	for intended hot flavors) –	Cabot Smoky Bacon	Cabot Creamery		
3rd place	all milks	Cheddar	Cooperative	Team Chateaugay	Vermont
	KE: Cheddar with Flavor				
	Added (refer to category KH				
	for intended hot flavors) –		Beecher's Handmade	Beecher's Handmade	
2nd place	all milks	Marco Polo Reserve	Cheese	Cheese	Washington
	KE: Cheddar with Flavor				
	Added (refer to category KH				
	for intended hot flavors) –				
1st place	all milks	Deer Creek The Doe	Deer Creek Cheese	Kerry Henning	Wisconsin
	KH: Cheddar with hot				
	pepper (capsaicin) /spicy				
	flavor added (intended	Jalapeno-Habanero			
3rd place	hot)– all milks	Cheddar	Jason Wiebe Dairy	Robb Johnson	Kansas

	KH: Cheddar with hot				
	pepper (capsaicin) /spicy				
	flavor added (intended				
2nd place	hot)– all milks	Dragon's Breath Cheddar	Henning's Cheese	Joshua Henning	Wisconsin
	KH: Cheddar with hot				
	pepper (capsaicin) /spicy				
	flavor added (intended				
1st place	hot)– all milks	Chipotle Cheddar	Henning's Cheese	Joshua Henning	Wisconsin
	KA: Fresh Unripened Cheese				
	with Flavor Added (Cream				
	Cheese, Fromage Blanc,				
	Fromage Frais, Impastata,				
	Quark, etc.) – cow, sheep,			FABIOLA DELLA PRIA -	
3rd place	mixed, and other milks	Ricotta Spread	Unique Brazilian Dairy	Unique Brazilian Dairy	Manitoba
	KA: Fresh Unripened Cheese				
	with Flavor Added (Cream				
	Cheese, Fromage Blanc,				
	Fromage Frais, Impastata,				
	Quark, etc.) – cow, sheep,	President Rondele Garlic	Lactalis American		
3rd place	mixed, and other milks	& Herbs	Group	Jon Jones	Wisconsin
	KA: Fresh Unripened Cheese				
	with Flavor Added (Cream				
	Cheese, Fromage Blanc,				
	Fromage Frais, Impastata,				
	Quark, etc.) – cow, sheep,				
2nd place	mixed, and other milks	Cello Maple Mascarpone	Schuman Cheese	Lake Country Dairy	Wisconsin
	KA: Fresh Unripened Cheese				
	with Flavor Added (Cream				
	Cheese, Fromage Blanc,				
	Fromage Frais, Impastata,				
	Quark, etc.) – cow, sheep,		Crave Brothers		
2nd place	mixed, and other milks	Chocolate Mascarpone	Farmstead Cheese LLC	Kurt Premo	Wisconsin

	KA: Fresh Unripened Cheese				
	with Flavor Added (Cream				
	Cheese, Fromage Blanc,				
	Fromage Frais, Impastata,				
	Quark, etc.) – cow, sheep,	Dairy Duet Roll - Green			
2nd place	mixed, and other milks	Peppercorn & Nutmeg	York Hill Farm	York Hill Farm	Maine
	KA: Fresh Unripened Cheese				
	with Flavor Added (Cream				
	Cheese, Fromage Blanc,				
	Fromage Frais, Impastata,				
	Quark, etc.) – cow, sheep,	Honey Lavender Fromage			
1st place	mixed, and other milks	Blanc from Goat's Milk	Nettle Meadow	Team Nettle Meadow	New York
	KL: Cheese Curds with				
	sweet predominant flavor –				
3rd place	all milks	BBQ CHIP Cheese Curds	Pleasant Lane Farms	Team Pleasant Lane	Pennsylvania
	KL: Cheese Curds with				
	sweet predominant flavor –	Ellsworth Hot Honey			
2nd place	all milks	Cheese Curds	Ellsworth Creamery	Team Ellsworth	Wisconsin
	KU: Cheese Curds with				
	savory predominant flavor -	Ellsworth Garlic & Dill			
3rd place	- all milks	Cheese Curds	Ellsworth Creamery	Team Ellsworth	Wisconsin
	KU: Cheese Curds with				
	savory predominant flavor -			Face Rock Creamery	
2nd place	- all milks	Peppercorn Cheese Curds	Face Rock Creamery	Team	Oregon
	KU: Cheese Curds with				
	savory predominant flavor -	Squeaks Cheddar Cheese	Cedar Grove Cheese	Cedar Grove Cheese	
1st place	- all milks	Curds - Flavored	Inc.	Team	Wisconsin
	KB: Soft-Ripened with				
3rd place	Flavor Added – all milks	Pierce Point	Cowgirl Creamery	Cowgirl Creamery	California
Sia piace			·	,	Camornia
Ord place	KB: Soft-Ripened with	Petite Jalapeno Triple Creme Brie	Marin French Cheese	Marin French Cheese	California
3rd place	Flavor Added – all milks		Co.	Co.	California
	KB: Soft-Ripened with	Prospector Black Truffle	Marin French Cheese	Marin French Cheese	
3rd place	Flavor Added – all milks	Triple Creme Brie	Co.	Co.	California
	KB: Soft-Ripened with		Cypress Grove Chevre,		
2nd place	Flavor Added – all milks	Truffle Tremor Mini	Inc.	The Grovers	California

	KB: Soft-Ripened with		Cypress Grove Chevre,		
1st place	Flavor Added – all milks	Truffle Tremor 3lb	Inc.	The Grovers	California
3rd place	KG: Hispanic-Style with Flavor Added – all milks	Queso Chipotle	Familia del Norte	Queseros Familia del Norte	Washington
2nd place	KG: Hispanic-Style with Flavor Added – all milks	Menonina Jalapeño	Mozzarella Company	Mozzarella Company	Texas
1st place	KG: Hispanic-Style with Flavor Added – all milks	Queso Blanco with Chiles & Epazote	Mozzarella Company	Mozzarella Company	Texas
3rd place	KI: Feta with Flavor Added – all milks	Odyssey Mediterranean Feta	Klondike Cheese Company	Kristi Wuthrich	Wisconsin
2nd place	KI: Feta with Flavor Added – all milks	Odyssey Peppercorn Feta	Klondike Cheese Company	Steve Buholzer	Wisconsin
3rd place	KD: International-Style with Flavor Added – all milks	THE BIG MOO - Roasted Garlic Baked Cheese	Cheeses of Wisconsin	Pasture Pride	Wisconsin
3rd place	KD: International-Style with Flavor Added – all milks	THE BIG MOO - Harvest Cranberry Baked Cheese	Cheeses of Wisconsin	Pasture Pride	Wisconsin
3rd place	KD: International-Style with Flavor Added – all milks	Marieke Gouda Honey Clover	Marieke Gouda	Marieke Penterman	Wisconsin
2nd place	KD: International-Style with Flavor Added – all milks	Red Rooibos Gouda	Pleasant Lane Farms	Team Pleasant Lane	Pennsylvania
1st place	KD: International-Style with Flavor Added – all milks	Cumin Gouda	Oakdale Cheese & Specialties	John Bulk	California
3rd place	KJ: Reduced Fat Cheese with Flavor Added – all milks refer to category J for fat content requirements	Renard's Cheese - Farmers with Pesto	Renard's Rosewood Dairy, Inc.	Chris Renard	Wisconsin
2nd place	KJ: Reduced Fat Cheese with Flavor Added – all milks refer to category J for fat content requirements	Odyssey Reduced Fat Peppercorn Feta	Klondike Cheese Company	Luke Buholzer	Wisconsin

	KN: Fresh Goat Cheese with				
	sweet predominant flavor –				
	aged under 30 days – 100%				
3rd place	goat's milk	My Fuzzy Valentine	Fuzzy Udder Creamery	Fuzzy Udder Creamery	Maine
	KN: Fresh Goat Cheese with				
	sweet predominant flavor –				
	aged under 30 days – 100%		Prairie Fruits Farm and		
2nd place	goat's milk	Spiced Cranberry Chevre	Creamery	Kato Lindholm	Illinois
	KN: Fresh Goat Cheese with				
	sweet predominant flavor –				
	aged under 30 days – 100%	Celebrity Honey Goat's			
1st place	goat's milk	Milk Cheese	Mariposa Dairy Ltd.	Mariposa Dairy Ltd.	Ontario
	KP: Fresh Goat Cheese with				
	savory predominant flavor –				
	aged under 30 days – 100%			Veronica Pedraza &	
3rd place	goat's milk	Truffle Shuffle	Blakesville Creamery	Dennis Belen	Wisconsin
	KP: Fresh Goat Cheese with				
	savory predominant flavor –				
	aged under 30 days – 100%		Cypress Grove Chevre,		
3rd place	goat's milk	Herbs de Humboldt	Inc.	The Grovers	California
	KP: Fresh Goat Cheese with				
	savory predominant flavor –				
	aged under 30 days – 100%		Cypress Grove Chevre,		
2nd place	goat's milk	Sgt Pepper	Inc.	The Grovers	California
	KP: Fresh Goat Cheese with				
	savory predominant flavor –				
	aged under 30 days – 100%	Idyll Pastures Spreadable			
1st place	goat's milk	Honey Lavender	Idyll farms	Team Idyll	Michigan
	KO: Sheep Cheese with				
	Flavor Added – 100%	Fresh Sheep Cheese -			
3rd place	sheep's milk	Sonoma Herb	Bellwether Farms	Liam Callahan	California
	KO: Sheep Cheese with	Hidden Springs Creamery			
	Flavor Added – 100%	Driftless Lavender and	Hidden Springs		
2nd place	sheep's milk	Sweet Honey	Creamery	Team Hidden Springs	Wisconsin
Ziiu piace	succh s milk	Sweet noney	Creamery	ream muuen springs	VVISCUIISIII

	KO: Sheep Cheese with	Hidden Springs Creamery			
	Flavor Added – 100%	Driftless Basil and Olive	Hidden Springs		
1st place	sheep's milk	Oil	Creamery	Team Hidden Springs	Wisconsin
	KO: Sheep Cheese with				
	Flavor Added – 100%	Hidden Springs Creamery	Hidden Springs		
1st place	sheep's milk	Driftless Garlic and Herb	Creamery	Team Hidden Springs	Wisconsin
	KF: Farmstead Cheese with				
	Flavor Added (must				
	conform to all guidelines in	Ron's Garlic and Dill LMPS	Ron's Wisconsin		
3rd place	Category M) – all milks	Mozzarella Cheese Whips	Cheese, LLC	Ron's Cheese Team	Wisconsin
	KF: Farmstead Cheese with				
	Flavor Added (must			Team Médard ( Rose-	
	conform to all guidelines in			Alice,	
2nd place	Category M) – all milks	La Fermière	Fromagerie Médard	Audrey, Jessica, Isabelle)	Quebec
Ziiu piacc	KF: Farmstead Cheese with	La i Cilinici C	Tromagene wiedara	Addrey,Jessica,isabelie,	Quebec
	Flavor Added (must				
	conform to all guidelines in	Raclette de Compton au			
1st place	Category M) – all milks	poivre	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
13t place	KK: Rubbed-Rind Cheese	polivic	Tromagene la station	Jillion Fiche Bolade	Quebec
	with added flavor				
	ingredients rubbed or				
	applied on the exterior		Beehive Cheese		
3rd place	surface of the cheese only	Big John's Cajun	Company, BLLC	Gossner Foods	Utah
Jiu piace	KK: Rubbed-Rind Cheese	Dig Joint 3 Cajan	Company, blee	00331101 1 0003	Otan
	with added flavor				
	ingredients rubbed or				
	applied on the exterior				
2nd place	surface of the cheese only	Tomato Basil BellaVitano	Sartori Company	Team Sartori	Wisconsin
Ziiu piace	KK: Rubbed-Rind Cheese	Tomato basii benavitano	Sarton Company	Team Sarton	VVISCOTISTIT
	with added flavor				
	ingredients rubbed or				
	applied on the exterior		Beehive Cheese		
1st place	surface of the cheese only	Barely Buzzed	Company, BLLC	Gossner Foods	Utah
13t place	Surface of the cheese offig	Darciy Duzzeu	Company, blec	00331101 1 0003	Otan

3rd place	KM: American Originals (see C category) with Flavor Added – all milks	Fuego Jack	Arena Cheese	Team Arena	Wisconsin
2nd place	KM: American Originals (see C category) with Flavor Added – all milks	Traditional Washed Rind Aged Brick Cheese with Caraway Seeds	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Wisconsin
1st place	KM: American Originals (see C category) with Flavor Added – all milks	Bratwurst Chees-E-Que	Cedar Grove Cheese Inc.	Robert Wills	Wisconsin
3rd place	KS: Cold-Pack and Club Cheeses with Flavor Added	Onion & Chive Cold Pack Cheese	PINE RIVER PREPACK INC	Team Pine River	Wisconsin
2nd place	KS: Cold-Pack and Club Cheeses with Flavor Added	Spicy Beer Cold Pack Cheese	PINE RIVER PREPACK INC	Team Pine River	Wisconsin
1st place	KS: Cold-Pack and Club Cheeses with Flavor Added	Chunky Bleu Cold Pack Cheese	PINE RIVER PREPACK	Team Pine River	Wisconsin
1st place	KS: Cold-Pack and Club Cheeses with Flavor Added	Pepper Jack Cold Pack Cheese	PINE RIVER PREPACK	Team Pine River	Wisconsin
3rd place	KW: Jack-style American Originals (flavored Colby, Monterey and Colby Jack cheeses) all milks	Black Jack	Pleasant Lane Farms	Team Pleasant Lane	Pennsylvania
2nd place	KW: Jack-style American Originals (flavored Colby, Monterey and Colby Jack cheeses) all milks	Rumiano Organic Pepper Jack	Rumiano Cheese Company	Ernesto Romero, Joel Leavitt	California
1st place	KW: Jack-style American Originals (flavored Colby, Monterey and Colby Jack cheeses) all milks	Cabot Pepper Jack	Cabot Creamery Cooperative	Team Chateaugay	Vermont
3rd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Burrata con Tartufo	Calabro Cheese Corp.	Calabro Cheese	Connecticut

					•
2nd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Marigold	Tulip Tree Creamery LLC	Fons Smits	California
	KC: Open Category -				
2nd place	Cheeses with Flavor Added – all milks and mixed milks	Wild Morel & Leek Jack	Meister Cheese	Team Meister	Indiana
	KC: Open Category -				
2nd place	Cheeses with Flavor Added – all milks and mixed milks	Bruschetta Jack	Meister Cheese	Team Meister	Wisconsin
	KC: Open Category -				
4	Cheeses with Flavor Added	Withersbrook Blue by		Jasper Hill Creamery	
1st place	– all milks and mixed milks	Jasper Hill Farm	Cellars at Jasper Hill	Team	Vermont
		Category P: Ma	rinated Cheeses	S	
			Member	Original	
Place	Category	<b>Product Name</b>	Organization	Cheesemaker	State/Province
	PC: Cheeses Marinated in				
	Liquids and Ingredients –	Deer Creek The Luna			
3rd place	made from cow's milk	Moth	Deer Creek Cheese	Kerry Henning	Wisconsin
	PC: Cheeses Marinated in	BelGioioso Fresh			
	Liquids and Ingredients –	Mozzarella Marinated		New Denmark	
3rd place	made from cow's milk	Fresh Basil & Garlic	BelGioioso Cheese Inc.	Cheesemakers	Wisconsin
	PC: Cheeses Marinated in				
	Liquids and Ingredients –	BelGioioso Fresh			
2nd place	made from cow's milk	Mozzarella Pesto Log	BelGioioso Cheese Inc.	Glenville Cheesemakers	Wisconsin
	PX: Cheeses Marinated in	0.15.400.14			
	Liquids and Ingredients –	CHEVOO Marinated Goat		CUEVOO Chassamalsina	
3rd place	made from mixed, or other milks	Cheese - Herbes de Provence	Belle Chevre Inc.	CHEVOO Cheesemaking Team	Alabama
or a place	PX: Cheeses Marinated in	1 TOVETICE	Delle Chevie IIIC.	realii	Alaballia
	Liquids and Ingredients –				
	made from mixed, or other	Thyme & Rosemary			
2nd place	milks	Marinated Goat Cheese	Laura Chenel	Laura Chenel	California

1st place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	CHEVOO Marinated Goat Cheese - Italian Black Truffle	Belle Chevre Inc.	CHEVOO Cheesemaking Team	Alabama
	Categor	y S: Cold-Pack, Cl		<u> </u>	
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	SC: Open Category – Cold- Pack, Club Cheeses, and Cheese Spreads – all milks	Ron's Snow Cheddar Cheese Spread	Ron's Wisconsin Cheese, LLC.	Ron's Cheese Team and Pine River Cheese Team	Wisconsin
3rd place	SC: Open Category – Cold- Pack, Club Cheeses, and Cheese Spreads – all milks	Cabot Extra Sharp Cheddar Cheese Spread / Pine River	Cabot Creamery Cooperative	Team Cabot	Vermont
2nd place	SC: Open Category – Cold- Pack, Club Cheeses, and Cheese Spreads – all milks	Marieke Gouda Original Spread	Marieke Gouda	Marieke Penterman	Wisconsin
1st place	SC: Open Category – Cold- Pack, Club Cheeses, and Cheese Spreads – all milks	Sharp Cheddar Cold Pack Cheese	PINE RIVER PREPACK	Team Pine River	Wisconsin
		Category T: Wash	ned Rind Chees	es	
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	TB: Soft-Ripened Washed Rind	Willoughby by Jasper Hill Farm	Cellars at Jasper Hill	Soft Cheese Team	Vermont
3rd place	TB: Soft-Ripened Washed Rind	Golden Gate Washed Rind Triple Creme Cheese	Marin French Cheese Co.	Marin French Cheese Co.	California

				Team Médard ( Rose-	
	TB: Soft-Ripened Washed			Alice,	
2nd place	Rind	Le Bois de Grandmont	Fromagerie Médard	Audrey, Jessica, Isabelle)	Quebec
	TB: Soft-Ripened Washed			, , ,	
1st place	Rind	Red Hawk	Cowgirl Creamery	Cowgirl Creamery	California
13t place			cowbin creamery		Cumornia
2	TR: Raclette-style – Aged	Whitney by Jasper Hill	Callana at Iaanan IIIII	Jasper Hill Creamery	Mannagat
3rd place	over 45 days	Farm	Cellars at Jasper Hill	Team	Vermont
I	TR: Raclette-style – Aged				
2nd place	over 45 days	Wagon Wheel	Cowgirl Creamery	Cowgirl Creamery	California
				Orphee Paillotin/Paula	
	TR: Raclette-style – Aged			Heimerl/Ron's	
1st place	over 45 days	Classic Raclette	Alpinage Cheese LLC	Wisconsin Cheese	Wisconsin
	TC: Open Category –		7p80 00000 ===0		
	Washed Rind Cheeses –				
3rd place	made from cow's milk	Louis D'or	Jean Morin	Jean Morin	Quebec
•	TC: Open Category –				
	Washed Rind Cheeses –				
3rd place	made from cow's milk	Arethusa Mt. Tom	Arethusa Farm Dairy	Arethusa Cheese Team	Connecticut
	TC: Open Category –				
	Washed Rind Cheeses –		Spring Brook Farm	Spring Brook Farm	
3rd place	made from cow's milk	Ashbrook	Cheese	Cheese	Vermont
	TC: Open Category –				
	Washed Rind Cheeses –				
3rd place	made from cow's milk	Mountaintop Moon	Atwater's	Kelvin Castillo	Maryland
	TC: Open Category –				
	Washed Rind Cheeses –				
2nd place	made from cow's milk	Hickory on the Hill	The Farm at Doe Run	Team Doe Run	Pennsylvania
	TC: Open Category –				
	Washed Rind Cheeses –				
1st place	made from cow's milk	Chemin du Brûlé	Fromagerie la Station	Simon-Pierre Bolduc	Quebec

3rd place	Aged less than 60 days – all milks	Ron's Cheese Whips	Ron's Wisconsin Cheese, LLC	Ron's Cheese Team	Wisconsin
	MA: Farmstead Category –				
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
		Category IVI. Fai	T		
		Category M: Fa		·	
2nd place	milks	Bamboozle	Dairy	Dairy Team	Pennsylvania
	Washed Rind Cheeses – made from mixed, or other		Goat Rodeo Farm &	Goat Rodeo Farm &	
	TX: Open Category –				
2nd place	made from sheep's milk	La Fruitiere Berger	France	Elyssa-Ann Tanguay	Quebec
	TS: Open Category – Washed Rind Cheeses –		Fromagerie Nouvelle		
3rd place	made from sheep's milk	Scorpio	Creamery	Avery Jones	California
	TS: Open Category – Washed Rind Cheeses –		Shooting Star		
2nd place	TG: Open Category – Washed Rind Cheeses – made from goat's milk	Cabra LaMancha	FireFly Farms	Dan Porter	Maryland
3rd place	made from goat's milk	Dream Weaver	Creamery	Reggie Jones	California
	TG: Open Category – Washed Rind Cheeses –		Central Coast		
1st place	made from cow's milk	Hill Farm	Cellars at Jasper Hill	Team	Vermont
	TC: Open Category – Washed Rind Cheeses –	Alpha Tolman by Jasper		Jasper Hill Creamery	
1st place	made from cow's milk	Grand Trunk	Stonetown Cheese	Ramon Eberle	Ontario
	Washed Rind Cheeses –		Ramon Eberle -		

	MA: Farmstead Category –				
2nd place	Aged less than 60 days – all milks	Basket Molded Chèvre	Pure Luck Dairy	Amelia Sweethardt	Texas
p	MA: Farmstead Category –		, are such surry	7	I CAGO
	Aged less than 60 days – all		Nicasio Valley Cheese		
1st place	milks	Nicasio Square	Co. Inc	Jeremy Catrambone	California
-	MC: Farmstead Category –			-	
	Aged 60 days or more –				
	39% or higher Moisture –				
3rd place	made from cow's milk	Chemin Hatley Grand Cru	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
	MC: Farmstead Category –				
	Aged 60 days or more –				
	39% or higher Moisture –				
2nd place	made from cow's milk	Chemin Hatley	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
	ME: Farmstead Category –				
	Aged 60 days or more – Less				
	than 39% Moisture – made				
3rd place	from cow's milk	St. Malachi	The Farm at Doe Run	Team Doe Run	Pennsylvania
	ME: Farmstead Category –				
	Aged 60 days or more – Less				
	than 39% Moisture – made				
2nd place	from cow's milk	St. Malachi Reserve	The Farm at Doe Run	Team Doe Run	Pennsylvania
	ME: Farmstead Category –				
	Aged 60 days or more – Less				
	than 39% Moisture – made				
1st place	from cow's milk	Alfred le Fermier	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
	MG: Farmstead Category –				
	Aged 60 days or more –				
3rd place	made from goat's milk	Idyll Goata mild	Idyll farms	Team Idyll	Michigan
от агриасс		i a qui de contra i i i i i i i i i i i i i i i i i i i	,		
	MG: Farmstead Category –				
	Aged 60 days or more –		Prairie Fruits Farm and		
3rd place	made from goat's milk	Moonglo	Creamery	Kato Lindholm	Illinois
	MG: Farmstead Category –				
	Aged 60 days or more –				
2nd place	made from goat's milk	Idyll Goata	Idyll farms	Team Idyll	Michigan

3rd place	CB: Brick Cheese – made from cow's milk	Traditional Washed Rind Aged Brick Cheese	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Wisconsin
Place	Category	Product Name	Organization	Cheesemaker	State/Province
			Member	Original	
		Category C: Am	erican Originals	5	
1st place	milks	Runnymede	The Farm at Doe Run	Team Doe Run	Pennsylvania
	made from mixed, or other				
	Aged 60 days or more –				
Ziia piacc	MX: Farmstead Category –	Springuen	The railing boc Naii	Team Doc Nam	1 Chinayivania
2nd place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	Springdell	The Farm at Doe Run	Team Doe Run	Pennsylvania
3rd place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	Black Swallowtail	The Farm at Doe Run	Team Doe Run	Pennsylvania
1st place	MS: Farmstead Category – Aged 60 days or more – made from sheep's milk	Manchiko	Fat Sheep Farm	Suzanne Kaplan	Vermont
2nd place	MS: Farmstead Category – Aged 60 days or more – made from sheep's milk	Sheep Corners	Pennyroyal Farm	Erika McKenzie-Chapter	California
3rd place	MS: Farmstead Category – Aged 60 days or more – made from sheep's milk	Meadow's Magic	Fat Sheep Farm	Suzanne Kaplan	Vermont
1st place	MG: Farmstead Category – Aged 60 days or more – made from goat's milk	Cottonbloom	Boxcarr Handmade Cheese	Austin and Samantha Genke	North Carolina

2nd place	CB: Brick Cheese – made from cow's milk	Mild Brick Cheese	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Pennsylvania
2nd place	CB: Brick Cheese – made from cow's milk	Ellsworth Wisconsin Brick	Ellsworth Creamery	Team Menomonie	Wisconsin
1st place	CB: Brick Cheese – made from cow's milk	Buholzer Brothers Brick	Klondike Cheese Company	Tom Schultz	Wisconsin
2nd place	CD: Dry Jack – made from cow's milk	Rumiano California Crafted Dry Jack	Rumiano Cheese Company	Ernesto Romero, Joel Leavitt	California
3rd place	CJ: Monterey Jack – made from cow's milk	Monterey Jack	Pineland Farms Dairy Company	Pineland Farms Dairy Company	Maine
3rd place	CJ: Monterey Jack – made from cow's milk	Organic Jack Cheese	Sierra Nevada Cheese Company	John Dundon	California
2nd place	CJ: Monterey Jack – made from cow's milk	Monterey Jack	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
1st place	CJ: Monterey Jack – made from cow's milk	Cabot Monterey Jack	Cabot Creamery Cooperative	Team Cabot	Vermont
1st place	CJ: Monterey Jack – made from cow's milk	Monterey Jack Cheese	Joseph Gallo Farms, Maker of Joseph Farms Cheese	Joseph Gallo Farms	California
1st place	CJ: Monterey Jack – made from cow's milk	Monterey Jack	Cedar Grove Cheese Inc.	Cedar Grove Cheese Team	Wisconsin
3rd place	CM: Brick Muenster – made from cow's milk	Pennland Pure Muenster	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
3rd place	CM: Brick Muenster – made from cow's milk	Muenster Cheese	CROPP Cooperative/Organic Valley	Decatur Dairy	Wisconsin
2nd place	CM: Brick Muenster – made from cow's milk	Ellsworth Red Rind Muenster	Ellsworth Creamery	Team Menomonie	Wisconsin
1st place	CM: Brick Muenster – made from cow's milk	Cabot Muenster	Cabot Creamery Cooperative	Team Chateaugay	Vermont

3rd place	CY: Colby – made from cow's milk	Traditional Stirred Curd Natural Colby	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Wisconsin
2nd place	CY: Colby – made from cow's milk	Pennland Pure Colby	Pennland Pure	Kylie Schriever & Ben Gay	Wisconsin
1st place	CY: Colby – made from cow's milk	Colby Midget	Henning's Cheese	Joshua Henning	Wisconsin
1st place	CY: Colby – made from cow's milk	Colby Deli	Arena Cheese	Team Arena	Wisconsin
3rd place	CN: Colby-Jack made from cow's milk	Cabot Colby Jack	Cabot Creamery Cooperative	Team Chateaugay	Vermont
2nd place	CN: Colby-Jack made from cow's milk	Colby Jack	Arena Cheese	Team Arena	Wisconsin
1st place	CN: Colby-Jack made from cow's milk	Ellsworth Colby Jack	Ellsworth Creamery	Team Menomonie	Wisconsin
3rd place	CC: Open Category - made from cow's milk	Lionza - Aged	Fiscalini Farmstead	Alex Borgo	California
2nd place	CC: Open Category - made from cow's milk	Marieke Golden	Marieke Gouda	Marieke Penterman	Wisconsin
1st place	CC: Open Category - made from cow's milk	Vault 5 Cave Aged by Jasper Hill Farm	Cellars at Jasper Hill	Cabot Cooperative Creamery	Vermont
3rd place	CG: Open Category - made from goat's milk	Humboldt Fog Grande	Cypress Grove Chevre,	The Grovers	California
2nd place	CG: Open Category - made from goat's milk	Sweet 16	Wegmans Food Market	Vermont Creamery	New York
1st place	CG: Open Category - made from goat's milk	Lively Run Dairy Finger Lakes Gold	Lively Run Dairy	Pete Messmer and Ryan Dougherty	New York
1st place	CS: Open Category - made from sheep's milk	Dirt Lover	Green Dirt Farm	Green Dirt Farm	Missouri

3rd place	CX: Open Category - made from mixed or other milks	LaClare Creamery Chandoka® Cheese	LaClare Creamery, LLC	Team LaClare	Wisconsin
2nd place	CX: Open Category - made from mixed or other milks	Seascape	Central Coast Creamery	Reggie Jones	California
1st place	CX: Open Category - made from mixed or other milks	Kunik	Nettle Meadow	Team Nettle Meadow	New York