

# American Cheese Society Annual Judging & Competition 2025 Winners

## Best of Show

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

## Category R: Butters

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

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| 3rd place | RO: Unsalted Butter with or without cultures – made from cow’s milk   | Unsalted Cultured Butter                  | Vermont Creamery             | Vermont Creamery Butter Team | Florida    |
| 3rd place | RO: Unsalted Butter with or without cultures – made from cow’s milk   | Unsalted Cultured Butter                  | Cherry Valley Dairy          | Blain Hages                  | Vermont    |
| 2nd place | RO: Unsalted Butter with or without cultures – made from cow’s milk   | Cabot Salted Butter                       | Cabot Creamery Cooperative   | Team West Springfield        | Vermont    |
| 1st place | RO: Unsalted Butter with or without cultures – made from cow’s milk   | Cabot 83% BF (Euro Style) Unsalted Butter | Cabot Creamery Cooperative   | Team West Springfield        | Vermont    |
| 1st place | RX: Butter with or without cultures – made from mixed, or other milks | Bella Capra Goat Butter                   | Sierra Nevada Cheese Company | John Dundon                  | California |

### Category Q: Plain Cultured Milk and Cream Products

| Place     | Category  | Product Name            | Member Organization        | Original Cheesemaker | State/Province |
|-----------|---|-------------------------|----------------------------|----------------------|----------------|
| 3rd place | QF: Crème Fraiche and Sour Cream Products – made from cow’s milk  | Odyssey Sour Cream      | Klondike Cheese Company    | Francisco de La Cruz | Washington     |
| 2nd place | QF: Crème Fraiche and Sour Cream Products – made from cow’s milk  | Breakstone’s Sour Cream | Lactalis Heritage Dairy    | Jena Coulter         | Illinois       |
| 1st place | QF: Crème Fraiche and Sour Cream Products – made from cow’s milk  | Cabot Creme Fraiche     | Cabot Creamery Cooperative | Team Cabot           | Vermont        |
| 3rd place | QK: Drinkable Cultured Products, Kefir, Drinkable Yogurt, Lassi, Buttermilk, or other drinkable cultured products – all milks | Plain Lowfat Kefir      | Weber's Farm Store         | Ken Heiman           | Wisconsin      |

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

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| 3rd place | QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks | Sheep Milk Yogurt Plain   | Bellwether Farms           | Liam Callahan   | California |
| 2nd place | QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks | Yogourt de brebis-Plain   | Fromagerie Nouvelle France | Michael Morin   | Quebec     |
| 1st place | QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks | A2 Buffalo Yogurt - Plain | ANNABELLA                  | Asdrual Tavares | Colorado   |

### Category A: Fresh Unripened Cheeses

| Place     | Category                                    | Product Name                                       | Member Organization           | Original Cheesemaker         | State/Province |
|-----------|---|--|-------------------------------|------------------------------|----------------|
| 3rd place | AD: Cottage Cheese - all milks              | 4% Small Curd Cottage Cheese                       | WW Homestead Dairy            | WW Homestead Dairy           | Iowa           |
| 2nd place | AD: Cottage Cheese - all milks              | Breakstone's 4% Small Curd Cottage Cheese          | Lactalis Heritage Dairy       | Jena Coulter                 | Illinois       |
| 1st place | AD: Cottage Cheese - all milks              | Breakstone's Small Curd Cottage Cheese, 2% Milkfat | Lactalis Heritage Dairy       | Jena Coulter                 | Illinois       |
| 3rd place | AH: Cheese Curds – all milks                | Renard's Cheese - Cheese Curds                     | Renard's Rosewood Dairy, Inc. | Chris Renard                 | Wisconsin      |
| 2nd place | AH: Cheese Curds – all milks                | Plain Cheese Curds                                 | Beecher's Handmade Cheese     | Beecher's Handmade Cheese    | Washington     |
| 1st place | AH: Cheese Curds – all milks                | Cheddar Cheese Curd                                | Pineland Farms Dairy Company  | Pineland Farms Dairy Company | Maine          |
| 3rd place | AM: Mascarpone and Cream Cheese – all milks | Galbani Mascarpone                                 | Lactalis American Group Nampa | Anthony Sanchez              | Idaho          |
| 2nd place | AM: Mascarpone and Cream Cheese – all milks | Prairie Farms Cream Cheese                         | Prairie Farms                 | Team Luana                   | Iowa           |

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| 1st place | AM: Mascarpone and Cream Cheese – all milks                                  | Mascarpone                         | Crave Brothers Farmstead Cheese LLC | Kurt Premo               | Wisconsin    |
| 3rd place | AN: Mascarpone and Cream Cheese - made from mixed or other milks             | A2 Buffalo Cream Cheese            | ANNABELLA                           | Asdrual Tavares          | Colorado     |
| 3rd place | AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow’s milk           | Georgic                            | Calkins Creamery                    | Emily Montgomery         | Pennsylvania |
| 2nd place | AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow’s milk           | Quark Cheese                       | Pleasant Lane Farms                 | Team Pleasant Lane       | Pennsylvania |
| 1st place | AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow’s milk           | Fromage Blanc                      | Briar Rose Creamery                 | Team Briar Rose Creamery | Oregon       |
| 3rd place | AR: Ricotta – made from cow’s milks  | Galbani Double Cream Ricotta       | Lactalis American Group, Inc.       | Ricotta                  | New York     |
| 2nd place | AR: Ricotta – made from cow’s milks  | Galbani Whole Milk Ricotta         | Lactalis American Group, Inc.       | Ricotta                  | New York     |
| 1st place | AR: Ricotta – made from cow’s milks  | Polly-O Ricotta TLC New York Style | BelGioioso Cheese Inc.              | Campbell Cheesemakers    | Wisconsin    |
| 3rd place | AT: Ricotta - made from mixed or other milks                                 | Bufala Ricotta                     | NDR Liuzzi, Inc.                    | Liuzzi Cheese            | Connecticut  |
| 2nd place | AT: Ricotta - made from mixed or other milks                                 | BUF Creamy Ricotta                 | BUF CREAMERY LLC                    | Fabio Nonsocua           | Virginia     |
| 1st place | AT: Ricotta - made from mixed or other milks                                 | Ricotta di Bufala                  | Calabro Cheese Corp.                | Calabro Cheese           | Connecticut  |
| 3rd place | AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks | Juene Brebis                       | Cedar Grove Cheese Inc.             | Robert Wills             | Wisconsin    |
| 2nd place | AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks | Dairy Duet                         | York Hill Farm                      | York Hill Farm           | Maine        |

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| 1st place | AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks | Fromage Blanc   | Cypress Grove Chevre, Inc.   | The Grovers                | California   |
| 2nd place | AY: Crescenza and Stracchino style cheeses- all milks                        | Narragansett Creamery Crescendo - Stracchino di Crescenza | Narragansett Creamery        | Mark Federico, Ronald 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

| Place     | Category  | Product Name                   | Member Organization           | Original 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        |
| 2nd place | EA: Aged Cheddar – aged 13 months through 23 months – all milks | Sharpsburg Cheddar             | Pennland Pure                 | Kylie Schriever & Ben Gay   | Maryland       |
| 1st place | EA: Aged Cheddar – aged 13 months through 23 months – all milks | Shelburne Farms 1 Year Cheddar | Shelburne Farms               | Shelburne Farms Cheese Team | Vermont        |
| 3rd place | EC: Cheddar – aged through 12 months – made from cow's milk     | Governor's Select Cheddar      | Hoards Dairyman Farm Creamery | Ricardo Gutierrez           | Wisconsin      |
| 2nd place | EC: Cheddar – aged through 12 months – made from cow's milk     | Deer Creek The Fawn            | Deer Creek Cheese             | Kerry Henning               | Wisconsin      |
| 1st place | EC: Cheddar – aged through 12 months – made from cow's milk     | Heritage Cheddar               | Upper Canada Cheese           | Clyde Pereira               | Ontario        |

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| 3rd place | EG: Cheddar – aged through 12 months – made from goat’s, sheep’s, buffalo’s, mixed, or other milk | Hook's Sheep Milk Cheddar  | Hook's Cheese Company, Inc.    | Anthony Hook              | Wisconsin |
| 2nd place | EG: Cheddar – aged through 12 months – made from goat’s, sheep’s, buffalo’s, mixed, or other milk | Shepsog  | Grafton Village Cheese Company | Mariano Gonzalez          | Vermont   |
| 3rd place | EX: Mature Cheddar – aged 24 months through 47 months – all milks                                 | 2 Year Aged Cheddar  | Grafton Village Cheese Company | Mariano Gonzalez          | Vermont   |
| 3rd place | EX: Mature Cheddar – aged 24 months through 47 months – all milks                                 | Deer Creek 36 Month Hand Selected Cheddar for Whole Foods Market | Deer Creek Cheese              | Timothy Stearns           | Wisconsin |
| 2nd place | EX: Mature Cheddar – aged 24 months through 47 months – all milks                                 | Deer Creek The Stag  | Deer Creek Cheese              | Kerry Henning             | Wisconsin |
| 2nd place | EX: Mature Cheddar – aged 24 months through 47 months – all milks                                 | 2 Year Old Cheddar   | Lactalis Canada                | Lactalis Canada           | Ontario   |
| 1st place | EX: Mature Cheddar – aged 24 months through 47 months – all milks                                 | L'Ancêtre Organic 3-Year-Old Cheddar                             | Fromagerie L'Ancêtre inc.      | Fromagerie L'Ancêtre      | Quebec    |
| 3rd place | EE: Mature Cheddar – aged 48 or more months – all milks   | Deer Creek The Imperial Buck                                     | Deer Creek Cheese              | Kerry Henning             | Wisconsin |
| 2nd place | EE: Mature Cheddar – aged 48 or more months – all milks   | Sharpsburg Cheddar   | Pennland Pure                  | Kylie Schriever & Ben Gay | Maryland  |
| 1st place | EE: Mature Cheddar – aged 48 or more months – all milks   | Deer Creek Snow Dancer   | Deer Creek Cheese              | Kerry Henning             | Wisconsin |
| 3rd place | EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks      | Street Ched  | Urban Stead Cheese             | Scott Robbins             | Ohio      |

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| 2nd place                            | EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks       | Bismark  | Grafton Village Cheese Company | Mariano Gonzalez            | Vermont               |
| 1st place                            | EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks       | Clothbound Cheddar                               | Grafton Village Cheese Company | Mariano Gonzalez            | Vermont               |
| 3rd place                            | EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks       | Cabot Clothbound Black Label by Jasper Hill Farm | Cellars at Jasper Hill         | Cabot Cooperative Creamery  | Vermont               |
| 2nd place                            | EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks       | Flagship Reserve                                 | Beecher's Handmade Cheese      | Beecher's Handmade Cheese   | Washington            |
| 3rd place                            | EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages | Cottonwood River Reserve                         | Jason Wiebe Dairy              | Robb Johnson                | Kansas                |
| 2nd place                            | EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages | Promontory                                       | Beehive Cheese Company, BLLC   | Timothy Welsh               | Utah                  |
| 1st place                            | EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages | Braddocks Crossing                               | Pennland Pure                  | Kylie Schriever & Ben Gay   | Maryland              |
| 1st place                            | EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages | Deer Creek Vat 17 World Cheddar                  | Deer Creek Cheese              | Kerry Henning               | Wisconsin             |
| <b>Category F: Blue Mold Cheeses</b> |  |  |                                |                             |                       |
| <b>Place</b>                         | <b>Category</b>  | <b>Product Name</b>                              | <b>Member Organization</b>     | <b>Original Cheesemaker</b> | <b>State/Province</b> |

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| 3rd place | FC: Rindless Blue-veined – made from cow's milk                         | Gorgonzola                         | Kingston Cheese Cooperative | Team Kingston Creamery     | Wisconsin |
| 3rd place | FC: Rindless Blue-veined – made from cow's milk                         | Premium Blue                       | Kingston Cheese Cooperative | Team Kingston Creamery     | Wisconsin |
| 2nd place | FC: Rindless Blue-veined – made from cow's milk                         | Hook's Blue Cheese                 | Hook's Cheese Company, Inc. | Anthony Hook               | Wisconsin |
| 1st place | FC: Rindless Blue-veined – made from cow's milk                         | Organic Blue                       | Kingston Cheese Cooperative | Team Kingston Creamery     | Wisconsin |
| 3rd place | FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks | Breezy Blue                        | Kingston Cheese Cooperative | Team Kingston Creamery     | Wisconsin |
| 2nd place | FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks | Hook's Barneveld Blue              | Hook's Cheese 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  |

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| 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 |
|-----------|--|-----------------------------------|---------------------------|--|----------------|
| 3rd place | BB: Soft Ripened– made from cow’s milk 8 oz. and under | Petite Camembert                  | Marin French Cheese Co.   | Marin French Cheese Co.                              | California     |
| 2nd place | BB: Soft Ripened– made 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   |

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

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| 1st place | BG: Open Category – Soft-Ripened Cheeses – made from goat's milk           | Couple                        | Vermont Creamery           | Aged Cheese Team          | Vermont        |
| 3rd place | BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk          | Hawkins Haze                  | Blackberry Farm            | Chris Osborne             | Tennessee      |
| 3rd place | BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk          | La Madelaine                  | Fromagerie Nouvelle France | Marine Morel              | Quebec         |
| 2nd place | BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk          | Woolly Rind                   | Green Dirt Farm            | Green Dirt Farm           | Missouri       |
| 1st place | BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk          | Creamery Collection 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       |
| 2nd place | BX: Open Category - Soft-Ripened Cheeses – made from mixed, or other milks | Cottonseed                    | Boxcarr Handmade Cheese    | Austin and Samantha Genke | North Carolina |
| 1st place | BX: Open Category - Soft-Ripened Cheeses – made from mixed, or other milks | Willow                        | The Farm at Doe Run        | Team Doe Run              | Pennsylvania   |

### Category G: Spanish, Hispanic, & Portuguese Style Cheeses

| Place     | Category  | Product Name     | Member Organization | Original Cheesemaker       | State/Province |
|-----------|---|------------------|---------------------|----------------------------|----------------|
| 3rd place | GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks | Mexican Manchego | Familia del Norte   | Familia del Norte Queseros | Washington     |

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

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|-----------|--|------------------|-------------------------------------|---|-----------|
| 1st place | GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks | Minas Frescal    | Unique Brazilian Dairy              | FABIOLA DELLA PRIA - Unique Brazilian Dairy | Manitoba  |
| 3rd place | GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.                            | BBGrill          | Unique Brazilian Dairy              | FABIOLA DELLA PRIA - Unique Brazilian Dairy | Manitoba  |
| 2nd place | GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.                            | Queso Para Freir | Nuestro Queso, LLC                  | Jason Brinkman                              | Illinois  |
| 1st place | GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.                            | Quesillo Navarro | Quesos Navarro                      | Quesos Navarro Team                         | Jalisco   |
| 1st place | GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.                            | Oaxaca Knot      | Crave Brothers Farmstead Cheese LLC | Kurt Premo                                  | Wisconsin |

### Category H: Italian Type Cheeses

| Place     | Category   | Product Name                           | Member Organization    | Original Cheesemaker | State/Province |
|-----------|--|--|------------------------|----------------------|----------------|
| 3rd place | HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks | BelGioioso Fresh Mozzarella 8 oz. Ball | BelGioioso Cheese Inc. | Freedom Cheesemakers | Wisconsin      |
| 2nd place | HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks | Sliced Fresh Mozzarella 2x450g         | Quality Cheese Inc.    | Team Quality         | Ontario        |

|           |  |   |                        |                              |             |
|-----------|--|---|------------------------|------------------------------|-------------|
| 1st place | HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks   | BUF Mezza Libra                             | BUF CREAMERY LLC       | Fabio Nonsocua               | Virginia    |
| 3rd place | HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk   | BelGioioso Fresh Mozzarella Snacking Cheese | BelGioioso Cheese Inc. | Freedom Cheesemakers         | Wisconsin   |
| 2nd place | HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk   | Bocconcini                                  | Caputo Cheese          | Caputo Fresh Mozzarella Team | Illinois    |
| 2nd place | HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk   | Nodini                                      | Caputo Cheese          | Caputo Fresh Mozzarella Team | Illinois    |
| 1st place | HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk   | Mini Nodini                                 | Caputo Cheese          | Caputo Fresh Mozzarella Team | Illinois    |
| 3rd place | HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks | Burrata di Bufala                           | Calabro Cheese Corp.   | Calabro Cheese               | Connecticut |
| 2nd place | HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks | BelGioioso Burrata                          | BelGioioso Cheese Inc. | Freedom Cheesemakers         | Wisconsin   |
| 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 |
| 3rd place | 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.) – all milks | Cello Asiago                    | Schuman Cheese                                   | Lake Country Dairy    | Wisconsin   |
| 2nd place | 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.) – all milks | Bel Ceillo                      | Muranda Cheese                                   | Blane Murray          | New York    |

|           |   |   |                        |                    |            |
|-----------|---|---|------------------------|--------------------|------------|
| 1st place | 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.) – all milks | Cello Fontal                            | Schuman Cheese         | Lake Country Dairy | Wisconsin  |
| 3rd place | HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, 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, Reggiano, Romano, Sardo) – all milks  | Cello Artisan Parmesan                  | Schuman Cheese         | Lake Country Dairy | Wisconsin  |
| 3rd place | HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks  | Cello Romano                            | Schuman Cheese         | Lake Country Dairy | Wisconsin  |
| 3rd place | HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks  | SarVecchio Parmesan                     | Sartori Company        | Team Sartori       | Wisconsin  |
| 3rd place | HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks  | Farmstead Parmesan                      | Ferndale Farmstead     | Daniel Wavrin      | Washington |
| 2nd place | HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks  | BelGioioso Parmesan                     | BelGioioso Cheese Inc. | Chase Cheesemakers | Wisconsin  |
| 1st place | HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks  | Classic Asiago                          | Sartori Company        | Team Sartori       | Wisconsin  |

|           |   |                              |                       |                              |             |
|-----------|---|------------------------------|-----------------------|------------------------------|-------------|
| 3rd place | HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks | Di Stefano Stracciatella 1lb | Di Stefano Cheese     | Stefano Bruno                | California  |
| 2nd place | HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks | Stracciatella Panna Di Latte | Lioni Latticini, Inc. | Lioni Latticini, Inc.        | New Jersey  |
| 1st place | HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks | Stracciatella                | NDR Liuzzi, Inc.      | Liuzzi Cheese                | Connecticut |
| 1st place | HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks | Stracciatella                | Caputo Cheese         | Caputo Fresh Mozzarella Team | Illinois    |

### Category I: Feta Cheeses

| Place     | Category  | Product Name                           | Member Organization          | Original Cheesemaker              | State/Province |
|-----------|---|--|------------------------------|-----------------------------------|----------------|
| 3rd place | IC: Feta – made from cow's milk                   | Feta in Brine                          | Nasonville Dairy, Inc.       | Ken Heiman                        | Wisconsin      |
| 2nd place | IC: Feta – made from cow's milk                   | Belfiore Feta in Brine                 | Farmo Foods Inc              | Arcangelo Esposito                | California     |
| 1st place | IC: Feta – made from cow's milk                   | Odyssey Feta                           | Klondike Cheese Company      | Steve Webster                     | Wisconsin      |
| 3rd place | IG: Feta – made from goat's milk                  | Goat Feta                              | Zingerman's                  | Zingerman's Creamery              | Michigan       |
| 3rd place | IG: Feta – made from goat's milk                  | Bella Capra Goat Feta                  | Sierra Nevada Cheese Company | John Dundon                       | California     |
| 2nd place | IG: Feta – made from goat's milk                  | Feta                                   | Pure Luck Dairy              | Amelia Sweethardt                 | Texas          |
| 1st place | IG: Feta – made from goat's milk                  | Artisan Greek Feta                     | BOSTON POST DAIRY LLC        | Anne Doe & Boston Post Dairy Team | Vermont        |
| 2nd place | IX: Feta – made from sheep, mixed, or other milks | Hidden Springs Creamery Farmstead Feta | Hidden Springs Creamery      | Amy Forgues                       | Wisconsin      |

| 1st place  | IX: Feta – made from sheep, mixed, or other milks                         | Feta   | Green Dirt Farm              | Green Dirt Farm              | Missouri              |
|--|---|--|------------------------------|------------------------------|-----------------------|
| <b>Category D: American-Made/International Style</b> |   |  |                              |                              |                       |
| <b>Place</b>   | <b>Category</b>   | <b>Product Name</b>                                      | <b>Member Organization</b>   | <b>Original Cheesemaker</b>  | <b>State/Province</b> |
| 3rd place  | DB: Cheeses wrapped in bark, leaves or grass                              | Harbison Mini by Jasper Hill Farm                        | Cellars at Jasper Hill       | Soft Cheese Team             | Vermont               |
| 2nd place  | DB: Cheeses wrapped in bark, leaves or grass                              | Rogue River Blue Cheese                                  | Rogue Creamery               | Rogue Creamery               | Oregon                |
| 1st place  | DB: Cheeses wrapped in bark, leaves or grass                              | Harbison by Jasper Hill Farm                             | Cellars at Jasper Hill       | Soft Cheese Team             | Vermont               |
| 1st place  | DB: Cheeses wrapped in bark, leaves or grass                              | Calderwood by Jasper Hill Farm for Saxelby Cheesemongers | Cellars at Jasper Hill       | Jasper Hill Creamery Team    | Vermont               |
| 3rd place  | DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks   | Marieke Gouda Belegen 4-6 months                         | Marieke Gouda                | Marieke Penterman            | Wisconsin             |
| 2nd place  | DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks   | Georgia Gouda  | Sweet Grass Dairy            | Jeremy Little                | Georgia               |
| 1st place  | DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks   | Hootenanny   | Goat Rodeo Farm & Dairy      | Goat Rodeo Farm & Dairy Team | Pennsylvania          |
| 1st place  | DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks   | Marieke Gouda Belegen 4-6 months                         | Marieke Gouda                | Marieke Penterman            | Wisconsin             |
| 1st place  | DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks   | Mild Gouda   | Oakdale Cheese & Specialties | John Bulk                    | California            |
| 3rd place  | DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks | Marieke Gouda Super 18-24 months                         | Marieke Gouda                | Marieke Penterman            | Wisconsin             |

|           |  |   |                               |                      |              |
|-----------|--|---|-------------------------------|----------------------|--------------|
| 3rd place | DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks                              | Aged Gouda                                | Urban Stead Cheese            | Scott Robbins        | Ohio         |
| 2nd place | DF: Dutch-style (Gouda, Edam, etc.) – aged 10 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         |
| 2nd place | DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk | Ziller wheel                              | Guggisberg Cheese, Inc        | Richard Guggisberg   | Ohio         |
| 3rd place | DC: Open Category – American Made/International Style – made from cow's milk                           | Belaire                                   | Hoards Dairyman Farm Creamery | Ricardo Gutierrez    | Wisconsin    |
| 2nd place | DC: Open Category – American Made/International Style – made from cow's milk                           | Buholzer Brothers Havarti                 | Klondike Cheese Company       | Ty Saglam            | Wisconsin    |
| 1st place | DC: Open Category – American Made/International Style – made from cow's milk                           | THE BIG MOO - Oh-So Original Baked Cheese | Cheeses of Wisconsin          | Pasture Pride        | Wisconsin    |
| 3rd place | DG: Open Category – American Made/International Style – made from goat's milk                          | Mont Idyll                                | Idyll farms                   | Team Idyll           | Michigan     |
| 2nd place | DG: Open Category – American Made/International Style – made from goat's milk                          | L'Ancêtre 1-Year-Aged Artisan Goat Cheese | Fromagerie L'Ancêtre inc.     | Fromagerie L'Ancêtre | Quebec       |

|           |   |                   |   |                      |              |
|-----------|---|-------------------|---|----------------------|--------------|
| 1st place | DG: Open Category – American Made/International Style – made from goat's milk           | Dolle Mina        | Shadow Brook Farm and Dutch Girl Creamery | Charuth van Beuzekom | Nebraska     |
| 2nd place | DS: Open Category – American Made/International Style – made from sheep's milk          | Storyteller       | Grafton Village Cheese Company            | Mariano Gonzalez     | Vermont      |
| 1st place | DS: Open Category – American Made/International Style – made from sheep's milk          | Felsa Yehr Cheese | Goot Essa LLC                             | John Esh             | Pennsylvania |
| 3rd place | DX: Open Category – American Made/International Style – made from mixed, or other milks | El Dorado         | NDR Liuzzi, Inc.                          | Liuzzi Cheese        | Connecticut  |
| 2nd place | DX: Open Category – American Made/International Style – made from mixed, or other milks | Autumn's Blend    | Fat Sheep Farm                            | Suzanne Kaplan       | Vermont      |
| 2nd place | DX: Open Category – American Made/International Style – made from mixed, or other milks | Montague          | Cedar Grove Cheese Inc.                   | Robert Wills         | Wisconsin    |
| 1st place | DX: Open Category – American Made/International Style – made from mixed, or other milks | Sagittarius       | Shooting Star Creamery                    | Avery Jones          | California   |

### Category J: Low Fat/Low Salt Cheeses

| Place     | Category                         | Product Name                            | Member Organization     | Original Cheesemaker | State/Province |
|-----------|----------------------------------|---|-------------------------|----------------------|----------------|
| 3rd place | JL: Fat Free and Low Fat cheeses | L'Ancêtre Organic Frugal 7% m.f. Cheese | Fromagerie L'Ancêtre    | Fromagerie L'Ancêtre | Quebec         |
| 3rd place | JL: Fat Free and Low Fat cheeses | Odyssey Fat Free Feta                   | Klondike Cheese Company | Amanda Gutzmer       | Wisconsin      |
| 3rd place | JL: Fat Free and Low Fat cheeses | Six Pourcent                            | Fromagerie Bergeron     | Fromagerie Bergeron  | Quebec         |

|           |  |  |                               |                      |           |
|-----------|--|--|-------------------------------|----------------------|-----------|
| 3rd place | JL: Fat Free and Low Fat cheeses       | Galbani Low Fat Ricotta                | Lactalis American Group, Inc. | Ricotta              | New York  |
| 3rd place | JR: Light/Lite and Reduced Fat cheeses | L'Ancêtre Organic Light Medium Cheddar | Fromagerie L'Ancêtre          | Fromagerie L'Ancêtre | Quebec    |
| 2nd place | JR: Light/Lite and Reduced Fat cheeses | Odyssey Reduced Fat Feta               | Klondike Cheese Company       | Dave Buholzer        | Wisconsin |
| 1st place | JR: Light/Lite and Reduced Fat cheeses | Prairie Farms Neufchatel               | Prairie Farms                 | Team Luana           | Iowa      |

### Category L: Smoked Cheeses

| Place     | Category  | Product Name                        | Member Organization             | Original Cheesemaker             | State/Province |
|-----------|---|-------------------------------------|---------------------------------|----------------------------------|----------------|
| 3rd place | LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks | Belfiore Smoked Mozzarella          | Farmo Foods Inc                 | Arcangelo Esposito               | California     |
| 2nd place | LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks | Smoky Scamorza                      | Ferndale Farmstead              | Daniel Wavrin                    | Washington     |
| 1st place | LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks | Naturally Oven-Smoked Provolone     | Global Foods International Inc. | Global Foods International, Inc. | Illinois       |
| 3rd place | LD: Smoked Cheddars – all milks   | Smoked Flagship                     | Beecher's Handmade Cheese       | Beecher's Handmade Cheese        | Washington     |
| 2nd place | LD: Smoked Cheddars – all milks   | Naturally Oven-Smoked Sharp Cheddar | Global Foods International Inc. | Global Foods International, Inc. | Illinois       |
| 3rd place | LG: Gouda – Smoked Cheeses – made from all milks  | Naturally Oven-Smoked Aged Gouda    | Global Foods International Inc. | Global Foods International, Inc. | Illinois       |
| 2nd place | LG: Gouda – Smoked Cheeses – made from all milks  | Marieke Gouda Smoked                | Marieke Gouda                   | Marieke Penterman                | Wisconsin      |

|           |   |                                   |                                 |                                  |             |
|-----------|---|-----------------------------------|---------------------------------|----------------------------------|-------------|
| 1st place | LG: Gouda – Smoked Cheeses – made from all milks          | Marieke Gouda Smoked Cumin        | Marieke Gouda                   | Marieke Penterman                | Wisconsin   |
| 3rd place | LC: Open Category – Smoked Cheeses – made from cow's milk | Smoked Burrata                    | Calabro Cheese Corp.            | Calabro Cheese                   | Connecticut |
| 2nd place | LC: Open Category – Smoked Cheeses – made from cow's milk | Naturally Oven-Smoked Pepper Jack | Global Foods International Inc. | Global Foods International, Inc. | Illinois    |
| 2nd place | LC: Open Category – Smoked Cheeses – made from cow's milk | Naturally Oven-Smoked Feta        | Global Foods International Inc. | Global Foods International, Inc. | Illinois    |
| 1st place | LC: Open Category – Smoked Cheeses – made from cow's milk | Smoked Quesillo                   | Familia del Norte               | Queseros Familia del Norte       | Washington  |

### Category N: Goat's Milk Cheeses

| Place     | Category  | Product Name                   | Member Organization          | Original Cheesemaker     | State/Province |
|-----------|---|--------------------------------|------------------------------|--------------------------|----------------|
| 3rd place | NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days | Original Fresh Goat Cheese Log | Laura Chenel                 | Laura Chenel             | California     |
| 2nd place | NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days | Chèvre                         | Pure Luck Dairy              | Amelia Sweethardt        | Texas          |
| 1st place | NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days | Bella Capra Chevre             | Sierra Nevada Cheese Company | John Dundon              | California     |
| 3rd place | NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days          | 1916                           | Wegmans Food Market          | Vermont Creamery         | New York       |
| 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      |
| 1st place | NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days          | Bijou                          | Vermont Creamery             | Aged Cheese Team         | Vermont        |
| 3rd place | NT: Goat's Milk Cheese Aged 31 to 60 Days               | MountainTop                    | FireFly Farms                | Dan Porter               | Maryland       |
| 2nd place | NT: Goat's Milk Cheese Aged 31 to 60 Days               | Shabby Shoe                    | Blakesville Creamery         | Lily Orr & Dennis Belen  | Wisconsin      |

|           |   |             |                       |                               |            |
|-----------|---|-------------|-----------------------|-------------------------------|------------|
| 1st place | NT: Goat's Milk Cheese Aged 31 to 60 Days | Nosey Goat  | Upper Canada Cheese   | Clyde Pereira                 | Ontario    |
| 3rd place | NU: Goat's Milk Cheese Aged Over 60 Days  | Frost Heave | Fuzzy Udder Creamery  | Fuzzy Udder Creamery          | Maine      |
| 3rd place | NU: Goat's Milk Cheese Aged Over 60 Days  | Tres Bonne  | Boston Post Dairy LLC | Anne Doe                      | Vermont    |
| 2nd place | NU: Goat's Milk Cheese Aged Over 60 Days  | St Germain  | Blakesville Creamery  | Veronica Pedraza & Lily Orr   | Wisconsin  |
| 1st place | NU: Goat's Milk Cheese Aged Over 60 Days  | Wonderland  | Mountain Lodge Farm   | Gorby Just & Geoffrey Hartman | Washington |

### Category O: Sheep's Milk Cheeses

| Place     | Category   | Product Name                              | Member Organization     | Original Cheesemaker        | State/Province |
|-----------|--|---|-------------------------|-----------------------------|----------------|
| 3rd place | OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days | Celebrity Original Sheep's Milk Cheese    | Mariposa Dairy Ltd.     | Mariposa Dairy Ltd.         | Ontario        |
| 2nd place | OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days | Fresh Sheep Cheese                        | Bellwether Farms        | Liam Callahan               | California     |
| 1st place | OO: Fresh Rindless Sheep's 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             |
|---|--|---|--------------------------------------|--------------------------------------|-----------------------|
| <b>Category K: Flavored Cheeses, Buter, and Cultured Dairy Products</b> |  |   |                                      |                                      |                       |
| <b>Place</b>  | <b>Category</b>  | <b>Product Name</b>                     | <b>Member Organization</b>           | <b>Original Cheesemaker</b>          | <b>State/Province</b> |
| 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 |
| 3rd place | KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks | A2 Buffalo Yogurt - Passion Fruit | ANNABELLA                            | Asdrual Tavares                      | Colorado   |
| 2nd place | KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks | Sheep Milk Yogurt Vanilla         | Bellwether Farms                     | Liam Callahan                        | California |
| 1st place | KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks | Yogourt de brebis-Vanilla         | Fromagerie Nouvelle France           | Michael Morin                        | Quebec     |
| 3rd place | KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks                             | Truffle Cheddar                   | Grafton Village Cheese Company       | Mariano Gonzalez                     | Vermont    |
| 3rd place | KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks                             | Cabot Smoky Bacon Cheddar         | Cabot Creamery Cooperative           | Team Chateaugay                      | Vermont    |
| 2nd place | KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks                             | Marco Polo Reserve                | Beecher's Handmade Cheese            | Beecher's Handmade Cheese            | Washington |

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

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

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| 3rd place | KB: Soft-Ripened with Flavor Added – all milks  | Prospector Black Truffle Triple Creme Brie   | Marin French Cheese Co.       | Marin French Cheese Co.    | California |
| 2nd place | KB: Soft-Ripened with Flavor Added – all milks  | Truffle Tremor Mini                          | Cypress Grove Chevre, Inc.    | The Grovers                | Oregon     |
| 1st place | KB: Soft-Ripened with Flavor Added – all milks  | Truffle Tremor 3lb                           | Cypress Grove Chevre, 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         | California |
| 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             | Texas      |
| 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         | Wisconsin  |
| 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  |

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

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| 2nd place | KO: Sheep Cheese with Flavor Added – 100% sheep’s milk  | Hidden Springs Creamery Driftless Lavender and Sweet Honey | Hidden Springs Creamery      | Team Hidden Springs                                  | California |
| 1st place | KO: Sheep Cheese with Flavor Added – 100% sheep’s milk  | Hidden Springs Creamery Driftless Basil and Olive Oil      | Hidden Springs Creamery      | Team Hidden Springs                                  | Wisconsin  |
| 1st place | KO: Sheep Cheese with Flavor Added – 100% sheep’s milk  | Hidden Springs Creamery Driftless Garlic and Herb          | Hidden Springs Creamery      | Team Hidden Springs                                  | Wisconsin  |
| 3rd place | KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks                 | Ron's Garlic and Dill LMPS Mozzarella Cheese Whips         | Ron's Wisconsin Cheese, LLC  | Ron's Cheese Team                                    | Wisconsin  |
| 2nd place | KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks                 | La Fermière  | Fromagerie Médard            | Team Médard ( Rose-Alice, Audrey, Jessica, Isabelle) | Wisconsin  |
| 1st place | KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks                 | Raclette de Compton au poivre                              | Fromagerie la Station        | Simon-Pierre Bolduc                                  | Quebec     |
| 3rd place | KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only | Big John's Cajun   | Beehive Cheese Company, BLLC | Gossner Foods  | Utah       |
| 2nd place | KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only | Tomato Basil BellaVitano                                   | Sartori Company              | Team Sartori   | Quebec     |
| 1st place | KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only | Barely Buzzed  | Beehive Cheese Company, BLLC | Gossner Foods  | Utah       |

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| 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 INC        | Team Pine River              | Wisconsin    |
| 1st place | KS: Cold-Pack and Club Cheeses with Flavor Added   | Pepper Jack Cold Pack Cheese                                 | PINE RIVER PREPACK INC        | 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 | Wisconsin    |
| 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  |

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| 2nd place | KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks | Marigold                              | Tulip Tree Creamery LLC | Fons Smits                | California |
| 2nd place | KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks | Wild Morel & Leek Jack                | Meister Cheese          | Team Meister              | Indiana    |
| 2nd place | KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks | Bruschetta Jack                       | Meister Cheese          | Team Meister              | Wisconsin  |
| 1st place | KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks | Withersbrook Blue by Jasper Hill Farm | Cellars at Jasper Hill  | Jasper Hill Creamery Team | Vermont    |

### Category P: Marinated Cheeses

| Place     | Category   | Product Name   | Member Organization    | Original Cheesemaker     | State/Province |
|-----------|--|--|------------------------|--------------------------|----------------|
| 3rd place | PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk            | Deer Creek The Luna Moth                                   | Deer Creek Cheese      | Kerry Henning            | Wisconsin      |
| 3rd place | PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk            | BelGioioso Fresh Mozzarella Marinated Fresh Basil & Garlic | BelGioioso Cheese Inc. | New Denmark Cheesemakers | Wisconsin      |
| 2nd place | PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk            | BelGioioso Fresh Mozzarella Pesto Log                      | BelGioioso Cheese Inc. | Glenville Cheesemakers   | Wisconsin      |
| 3rd place | PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks | CHEVOO Marinated Goat Cheese - Herbes de Provence          | Belle Chevre Inc.      | CHEVOO Cheesemaking Team | Alabama        |
| 2nd place | PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks | Thyme & Rosemary Marinated Goat Cheese                     | Laura Chenel           | Laura Chenel             | Wisconsin      |
| 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        |

## Category S: Cold-Pack, Club, and Cheeses Spreads

| 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                            | California     |
| 1st place | SC: Open Category – Cold-Pack, Club Cheeses, and Cheese Spreads – all milks | Sharp Cheddar Cold Pack Cheese                       | PINE RIVER PREPACK INC       | Team Pine River                              | Wisconsin      |

## Category T: Washed Rind Cheeses

| 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     |
| 2nd place | TB: Soft-Ripened Washed Rind           | Le Bois de Grandmont                        | Fromagerie Médard       | Team Médard ( Rose-Alice, Audrey, Jessica, Isabelle) | Wisconsin      |
| 1st place | TB: Soft-Ripened Washed Rind           | Red Hawk                                    | Cowgirl Creamery        | Cowgirl Creamery                                     | California     |
| 3rd place | TR: Raclette-style – Aged over 45 days | Whitney by Jasper Hill Farm                 | Cellars at Jasper Hill  | Jasper Hill Creamery Team                            | Vermont        |

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| 2nd place | TR: Raclette-style – Aged over 45 days                          | Wagon Wheel                      | Cowgirl Creamery                | Cowgirl Creamery                                      | Quebec      |
| 1st place | TR: Raclette-style – Aged over 45 days                          | Classic Raclette                 | Alpinage Cheese LLC             | Orphee Paillotin/Paula Heimerl/Ron's Wisconsin Cheese | Wisconsin   |
| 3rd place | TC: Open Category – Washed Rind Cheeses – made from cow's milk  | Louis D'or                       | Jean Morin                      | Jean Morin  | Quebec      |
| 3rd place | TC: Open Category – Washed Rind Cheeses – made from cow's milk  | Arethusa Mt. Tom                 | Arethusa Farm Dairy             | Arethusa Cheese Team                                  | Connecticut |
| 3rd place | TC: Open Category – Washed Rind Cheeses – made from cow's milk  | Ashbrook                         | Spring Brook Farm Cheese        | Spring Brook Farm Cheese                              | Vermont     |
| 3rd place | TC: Open Category – Washed Rind Cheeses – made from cow's milk  | Mountaintop Moon                 | Atwater's                       | Kelvin Castillo                                       | Maryland    |
| 2nd place | TC: Open Category – Washed Rind Cheeses – made from cow's milk  | Hickory on the Hill              | The Farm at Doe Run             | Team Doe Run  | California  |
| 1st place | TC: Open Category – Washed Rind Cheeses – made from cow's milk  | Chemin du Brûlé                  | Fromagerie la Station           | Simon-Pierre Bolduc                                   | Quebec      |
| 1st place | TC: Open Category – Washed Rind Cheeses – made from cow's milk  | Grand Trunk                      | Ramon Eberle - Stonetown Cheese | Ramon Eberle  | Ontario     |
| 1st place | TC: Open Category – Washed Rind Cheeses – made from cow's milk  | Alpha Tolman by Jasper Hill Farm | Cellars at Jasper Hill          | Jasper Hill Creamery Team                             | Vermont     |
| 3rd place | TG: Open Category – Washed Rind Cheeses – made from goat's milk | Dream Weaver                     | Central Coast Creamery          | Reggie Jones  | California  |

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| 2nd place | TG: Open Category – Washed Rind Cheeses – made from goat's milk           | Cabra LaMancha      | FireFly Farms              | Dan Porter                   | Pennsylvania |
| 3rd place | TS: Open Category – Washed Rind Cheeses – made from sheep's milk          | Scorpio             | Shooting Star Creamery     | Avery Jones                  | California   |
| 2nd place | TS: Open Category – Washed Rind Cheeses – made from sheep's milk          | La Fruitiere Berger | Fromagerie Nouvelle France | Elyssa-Ann Tanguay           | Maryland     |
| 2nd place | TX: Open Category – Washed Rind Cheeses – made from mixed, or other milks | Bamboozle           | Goat Rodeo Farm & Dairy    | Goat Rodeo Farm & Dairy Team | Quebec       |

### Category M: Farmstead Cheeses

| Place     | Category  | Product Name            | Member Organization           | Original Cheesemaker | State/Province |
|-----------|---|-------------------------|-------------------------------|----------------------|----------------|
| 3rd place | MA: Farmstead Category – Aged less than 60 days – all milks                                   | Ron's Cheese Whips      | Ron's Wisconsin Cheese, LLC   | Ron's Cheese Team    | Wisconsin      |
| 3rd place | MA: Farmstead Category – Aged less than 60 days – all milks                                   | Pizza Cheese            | Pleasant Lane Farms           | Team Pleasant Lane   | Pennsylvania   |
| 3rd place | MA: Farmstead Category – Aged less than 60 days – all milks                                   | Opa                     | von Trapp Farmstead           | von Trapp Farmstead  | Vermont        |
| 2nd place | MA: Farmstead Category – Aged less than 60 days – all milks                                   | Basket Molded Chèvre    | Pure Luck Dairy               | Amelia Sweethardt    | Pennsylvania   |
| 1st place | MA: Farmstead Category – Aged less than 60 days – all milks                                   | Nicasio Square          | Nicasio Valley Cheese Co. Inc | Jeremy Catrambone    | California     |
| 3rd place | MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow's milk | Chemin Hatley Grand Cru | Fromagerie la Station         | Simon-Pierre Bolduc  | Quebec         |
| 2nd place | MC: Farmstead Category – Aged 60 days or more – 39% or higher                                 | Chemin Hatley           | Fromagerie la Station         | Simon-Pierre Bolduc  | Texas          |

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|           | Moisture – made from cow’s milk   |                     |                                  |                           |                |
| 3rd place | ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk | St. Malachi         | The Farm at Doe Run              | Team Doe Run              | Pennsylvania   |
| 2nd place | ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk | St. Malachi Reserve | The Farm at Doe Run              | Team Doe Run              | Quebec         |
| 1st place | ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk | Alfred le Fermier   | Fromagerie la Station            | Simon-Pierre Bolduc       | Quebec         |
| 3rd place | MG: Farmstead Category – Aged 60 days or more – made from goat’s milk                         | Idyll Goata mild    | Idyll farms                      | Team Idyll                | Michigan       |
| 3rd place | MG: Farmstead Category – Aged 60 days or more – made from goat’s milk                         | Moonglo             | Prairie Fruits Farm and Creamery | Kato Lindholm             | Illinois       |
| 2nd place | MG: Farmstead Category – Aged 60 days or more – made from goat’s milk                         | Idyll Goata         | Idyll farms                      | Team Idyll                | Pennsylvania   |
| 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 |
| 3rd place | MS: Farmstead Category – Aged 60 days or more – made from sheep's milk                        | Meadow's Magic      | 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    | Michigan       |
| 1st place | MS: Farmstead Category – Aged 60 days or more – made from sheep's milk                        | Manchiko            | Fat Sheep Farm                   | Suzanne Kaplan            | Vermont        |

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| 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 |
| 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 | California   |
| 1st place | MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks | Runnymede         | The Farm at Doe Run | Team Doe Run | Pennsylvania |

### Category C: American Originals

| Place     | Category                                 | Product Name                              | Member Organization           | Original Cheesemaker         | State/Province |
|-----------|--|---|-------------------------------|------------------------------|----------------|
| 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      |
| 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 | Wisconsin      |
| 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    | California     |
| 1st place | CJ: Monterey Jack – made from cow’s milk | Cabot Monterey Jack                       | Cabot Creamery Cooperative    | Team Cabot                   | Vermont        |

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| 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               | Maryland   |
| 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                   | Maryland   |
| 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, Inc. | The Grovers                     | California |
| 2nd place | CG: Open Category - made from goat's milk          | Sweet 16                              | Wegmans Food Market        | Vermont Creamery                | Wisconsin  |
| 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                    | New York   |
| 1st place | CX: Open Category - made from mixed or other milks | Kunik                                 | Nettle Meadow              | Team Nettle Meadow              | New York   |