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Contact: Rebecca Sherman Orozco
American Cheese Society
rorozco@cheesesociety.org
720 328 2788 x301 (o)
203 605 6949 (c)

2012 ACS JUDGING & COMPETITION DATA RELEASED; BEECHER’S “FLAGSHEEP” TAKES BEST OF SHOW

Denver, CO (August 8, 2012) — Flagsheep from Beecher’s Handmade Cheese in WA and NY was named “Best of Show” among 1,711 entries at the American Cheese Society’s 2012 Judging & Competition. The results were announced in a ceremony on Friday, August 3 at the 29th Annual ACS Conference in Raleigh, NC. Valley Shepherd Creamery in NJ was awarded 2nd Place overall for Crema De Blue and Emmi Roth USA in WI took 3rd place overall for its Roth Grand Cru Surchoix.

Kurt Beecher Dammeier of Beecher’s Handmade Cheese says of Flagsheep’s win, “It takes great milk, talented cheesemakers, and a little luck to make a cheese worthy of this great honor. On behalf of the sheep, the cows, and our cheesemakers headed by Brad Sinko, I thank all the judges for this recognition.”

The 2012 ACS Judging & Competition was the largest in ACS history, with 254 companies entering 1,711 different products. Entering companies represented 30 U.S. states and 4 Canadian provinces, along with Mexico and Colombia. 354 ribbons were awarded: 95 first place ribbons, 121 second place ribbons, and 138 third place ribbons. See the attached media kit for a complete breakdown of awards by product, dairy location, and milk source, as well as for producers’ contact information.

For a printable list of this year’s winners and judges’ bios, visit http://www.cheesesociety.org/competition/2012-winners.

Photographs from the 2012 ACS Conference & Competition may be downloaded via the link below. All photographs should be credited to Uriah Carpenter: http://uriahcarpenter.smugmug.com/Cheese/ACS-2012-Raleigh-NC/24588151_sTfq3h

The 30th Annual ACS Conference & Competition will take place July 31 – August 3, 2013 in Madison, WI.

About the American Cheese Society
The American Cheese Society (ACS) is the leading organization supporting the understanding, appreciation, and promotion of farmstead, artisan and specialty cheeses produced in the Americas. Over 1,500 members strong, ACS provides advocacy, education, business development, and networking opportunities for cheesemakers, retailers, enthusiasts, and extended industry. ACS strives to continually raise the quality and availability of cheese in the Americas. Since its founding in 1983, ACS proudly hosts North America’s foremost annual educational conference and world-renowned cheese judging and competition. For more information, visit www.cheesesociety.org.