

The American Cheese Society

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GOAT MILK CHEESE PRODUCTION

by: Laura Jacobs-Welch

In a not so recent conversation with Dan Strongin, he suggested I consider submitting an article on behalf of the cheesemakers of the American Dairy Goat Products Association. This was not a difficult task, as I love talking to our producers and processors, and find each of their stories amazing. I milk a handful of animals myself, mainly keeping the herd for breeding purposes; and I envy those who have made the commitment to the products of the dairy goat in the way these people have. Their experiences in cheesemaking can vary drastically from coast to coast, and from one region to another.

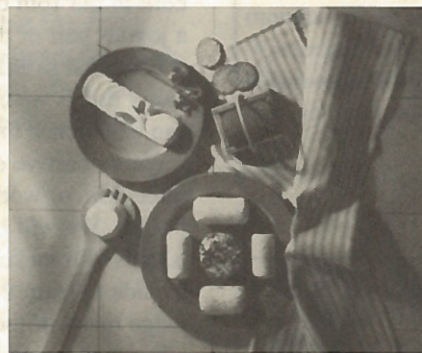
The processors I spoke with were eager to share some of their experiences. First, let me begin by making clear that in goat milk, the processor is working with different types of milk fat, fatty acids, which differ from that of cow milk. They differ in that goat milk fat normally has 35% of medium chain fatty acids, compared to cow milk fat at 17%. These three, named after goats (latin - caprine), are caproic, caprylic, and capric. So what!, you're saying. This happens to be a big so what, as not only are these acids what make goat milk easier to digest;

they can also cause the milk to react differently, more quickly, and sometimes in a more volatile manner than cow milk.

Tom Dietrich, Dietrich's Dairy, Fowler, IL, makes a wonderful blue in a big wheel, that has brought renown to the dairy. In addition, Fleur de Prairie, a more aged cheese, and an ash coated cheese called fleur de Nuit are made by Tom. Tom milks about 50, and foresees increasing his herd size so as to have more of his own milk on hand. This will help him to control the quality of the end product to a greater extent. He has found

that goat milk does not stand up to improper or excessive agitation, as the fat globules break down so easily. His ideal time frame is to begin the cheese-making process within 48 hours, so as to preserve the freshness of the milk.

Tom has found that goat milk is very conducive to blue; there is no dying, as goat milk is very white. They use a short pasteurization process to knock down some of the natural bacteria, enabling them to work with different cultures. This can be a very timely process, as Tom has found that many varieties of bacteria will grow out of proportion during the time the pasteurizer is reaching the 100 degree point.



CALENDAR OF UPCOMING EVENTS

by: Dick Groves

(Editor's Note: ACS members are encouraged to let us know about additional upcoming events of interest. Please contact Dick Groves at The Cheese Reporter, 608-246-8430, if you have an event you'd like to see added to this list.)

July 9 - 12 1995: 41st Annual International Fancy Food and Confection Show, New York, NY. For more information, contact the National Association for the Specialty Food Trade, at (212) 921-1690.

July 22 - 24, 1995: National Food Distributors Association, 68th annual convention and trade show, New Orleans, LA. For more information, contact the NFDA, at (312) 644-6610.

August 2 - 5, 1995: American Cheese Society, Annual Conference and Cheese Judging, Green Bay, Wisconsin.

Watch for more information regarding Conference on Aging of Cheeses to be held in France in 1996.

Mark your calendars for the 1st International Conference on Farmstead & Specialty cheeses sponsored by the ACS to be held either the last week of May or the first week of **June 15, 16, 17, 1996**, in Metsovo, Greece.

LETTER FROM THE PRESIDENT

I am trembling with anticipation regarding the conference being planned for us in Green Bay by Dominique, Stacy, and many others. Having planned the last conference with Radha and Bill. I know just how much work they have been doing.

If only every member and board member could work as hard year round who knows what we could accomplish.

Will there be a regular conference in 1996 since we are helping to sponsor the international conference in Greece?

Yes! Though we will be holding the conference in early October at the request of many of our Cheesemaker members because August is the peak of the milking season. We must find East Coast members who are willing to donate the incredible amount of work that is necessary to ensure a successful conference as there must be a motivated team of at least 3 people to spearhead the arrangements, and we can't afford to pay someone to do all the work. If you would like the honor of the ACS conference coming to your home town then please contact me ASAP or consideration at this years conference.

We do not expect that the same number of members will be able to go to Greece as can go in the U.S.. Nor do we expect the same attendance at our October conference covering in depth what we learned in Metsovo for those who could not attend. But we are actively trying to get as many cheesemaker members as possible, especially those who would never have a chance to experience the traditions of Metsovo any other way and will be coming up with some innovative ways to do this. After all, we are a cheese society, and should focus on helping our cheesemakers.

I don't know how much it costs East Coasters and Midwesterners to get to conferences on the West Coast, but it cost me 1800 dollars to go to Vermont, all inclusive; and not much less to go to Madison. Including conference, car rental, room and board, Greece will not be much more. And once you're there you can travel affordably and see more of Europe as your return flight will be open ended.

To learn from real shepherds how to make the traditional cheeses, as they have been made in the fields for centuries to meet with peers from around the world and openly share knowledge and experience, to bring back to your fellow members and share the knowledge and experience you gained are compelling reasons to attend.

I just returned from Metsovo, (thanks to some help from the Epirus Foundation and Sotiris Kitrilakis of Peloponnese Foods). I was there for a planning session. Living and working for a few days among a people that have evolved a way of life that is in its essence tied to the land in a sustainable way, with incredible bio-diversity, no need for recycling as everything is used and containers are made to last generations, in housing built in the 16th century according to deeply felt traditions, rich with symbolism that is a joyous part of their lives, surrounded by Alpine mountains moved me deeply. While it is foolish to believe that in modern America we can ever fully live their way, there are many things we can learn from Metsovo, and they are opening their arms to us so we can experience that lifestyle.

We will arrive on the first Sunday in June and have a day of rest. We then plan for three days of workshops including presentations by the American Institute of Wine and Foods. We will be regaled with foods from all over Greece, village cooks from the islands will make their age old specialties, and we will be able to work with them side by side to learn their secrets. We will bring cheeses for them to judge, and we will judge many of the local farmstead cheeses.

Every morning four groups of ten will leave for the mountain top to return only after milking sheep under the direction of a shepherd and turning that milk into various cheeses, including Feta made the way it was thousands of years ago, in a sheep's stomach. We will visit their state of the art cheese factory and aging rooms. We will attend their shearing festival, and will be pampered and feted as only the Greeks can. They are so deeply honored and touched that we are coming.

In our modern world, when all that is represented by the world is under attack or disappearing due to barbarian-like forces of greed and ignorance, to meet and share our knowledge and experience is not just an exciting but a desperately important thing to do.

Daniel Strongin

If you have information or an article you would like considered for inclusion in future newsletters, send them to:

Deborah K. Haws - Publisher
1352 Boyd St.
Cedar Hill, TX 75104
214-293-3040

OOOPS...WE GOOFED!

In our last issue, Paula Lambert of the Mozzarella Company, provided an excellent article in which she generously shared her experience starting and building a successful company. Unfortunately, the printing goblins were working overtime and her name was omitted from the Article Credits box. Paula, please accept our sincere and profound apologies.

Paula can be reached at:
Paula Lambert
Mozzarella Company
2944 Elm Street; Dallas, TX 75226
214-741-4072

Cheese and Wine Pairing

by Mark S. Todd



Vella Cheese Co. of California, Inc.



My name is Mark Todd. I want to introduce myself and welcome you to "Cheese & Wine", a new and hopefully ongoing column in the American Cheese Society newsletter. As with other members of ACS I share a love of good food and for me that certainly includes a love of fine wine.

My love of wine led to me working in the wine industry and living near Napa and Sonoma. Over the years I've been lucky enough to taste some of the finest wines anywhere and in many cases, (pardon the pun) share them with the winemakers who made them. Over the course of the last several years I've also begun to work in the cheese industry, enjoying some of the finest cheeses in the world and getting to know cheesemakers as well.

After attending last years ACS conference in Rohnert Park I was asked to contribute to the ACS newsletter. With my background and interests, exploring the relationship between wine and cheese seemed the obvious choice. In future columns I'll discuss not only specific cheese and wine pairings but guidelines and protocol for setting up different style of pairings. I'll also discuss how protocol and flavor terminology differ with wine and cheese.

Our first "Cheese and Wine Pairing" was the perfect excuse to host a small gathering of friends and serious wine and cheese lovers. Our mission (and we chose to accept it) was to engage in a three by three pairing. That is, we tasted three distinctly different cheeses with three distinctly different wines. While this may not be the method preferred by professionals in this area, it was truly an educational experience and more importantly, a good time was had by all.

On this particular outing, we started by picking the three cheeses first. The first cheese, Goats Milk Cheddar from the Vermont Butter and Cheese Company in Websterville, VT., was new to everyone in the group.

The second cheese, an Italian style Gorgonzola from Auricchio Cheese Company in Denmark, WI., was familiar only to a few in the group. The third cheese, Dry Monterey Jack, from Vella Cheese Company in Sonoma, CA., was a well known favorite of everyone. And in light of the recent USCSA championship, one everyone wanted to try again.

The three wines were chosen to offer a wide spectrum of flavors to either compliment or contrast with the cheeses. We selected three wines from the Healdsburg region of Sonoma County:

1990 Pinot Noir from Robert Stemmler Vineyard

1988 Cabernet Sauvignon from Mazzocco Vineyards

1991 Zinfandel from Davis Bynum Winery.

To describe all nine pairing combinations would take more room than I am allowed here (and would bore you all to tears!), so I am giving only the highlights.

The Goats Milk Cheddar was an instant hit with everyone. I was pleased to see how well the tangy sharpness and piquant aromas blended with both the earthy Pinot Noir and the sturdy tannins of the Cabernet.

The Italian Gorgonzola turned out to be quite a chameleon depending on the amount of mold growth in a particular sample taste. Those portions with the highest mold growth were outstanding when paired with the Pinot. The strong, earthy characteristics of these two was a match made in heaven. However, for taste samples with less mold development, the Zinfandel, with its flavors of very ripe cherries and black currants, was a better combination.

The Dry Monterey Jack, while the mildest of the three, was by no means the easiest to pair. The nutty, slight sweet flavors in the cheese were probably best complimented by the fruitiness of the Zinfandel. But I think we may need to bring this cheese out again in another tasting with Ports and Dessert wines to show its best qualities.

On the whole, there were no bad pairings and as always, it was a great learning experience for all of us. Before I end I would like to extend a special thanks to Allison Hooper and Rich Chalmers of the Vermont Butter and Cheese Company, and Dominique DeLugeau and Sean McFall of the Auricchio Cheese Company for their help in securing samples of their wonderful cheeses.

Congratulations to Charles Malkassian of Vella Cheese Company for his recent US victory.

Until next time, happy pairings!

CORPORATE MEMBERS

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Auricchio Cheese Co.
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Brewster Dairy Inc.
Cabot Creamery
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Pacific Cheese Co.
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Peluso Cheese Co.
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Sonoma Cheese Factory
Swiss Rose International, Inc.
The Gourmet Retailer
Vella Cheese Co.
Vermont Butter & Cheese
Wellspring Grocery
Whole Foods Market
Zazi Specialty Foods

NY CHEESE SHOPS

Next time you are in NYC, stop in at one of these cheese shops for a treat!

Dean & DeLuca
560 Broadway at Prince Street
431-1691

Eli Zabar's Vinegar Factory
431 E 91st Street
987-0885

Joe's Dairy
156 Sullivan Street
677-8780

Murray's Cheese Shop
257 Bleecker Street
243-3289
198 Eighth Ave, at 20th Street
691-3984

East Village Cheese
34 3rd Ave, near 9th Street
477-2601

ROCKIES CHEESE HIGH

by Gerd Stern

If you're into Rocky Mountain highs, Telluride, Colorado is for sure among the highest, both in altitude and good vibes. Landing at the miniscule airport and being driven into town I felt I was in a picture postcard and that feeling persisted throughout my stay. Last week had been the Blue Grass Festival. This week was the occasion for bevy of bicycle meets and for the Telluride Wine Festival. The festival's energetic program directors, Keith Hampton and Alicia Bixby had asked the American Cheese Society to participate both in "Wine And Cheese, A Perfect Match" and in their "Grand Tasting" and I was present and accounted for as our ACS spokesperson.

There I was, announced as the "Cheese Whiz" on a panel with three winery reps, moderated by Wayne Belding a knowledgeable wine merchant facing some sixty enthusiastic matchers. Each person faced with a plate with samples of Rollingstone Chevre, Peluso Teleme, Auricchio Asiago, Grafton Village Classic Reserve Cheddar, Vella Dry Monterey Jack and Dietrich Pur Chevre Bleu. Six glasses contained Australian Reisling and Shiraz, Italian Amarone and Chianti and American Muscat and Port. The wines were individually described by the reps, I followed with a mission statement about ACS. There was applause when I said we felt that America produced cheeses the equal of any in the world, then I proceeded to detail the prize winning examples to be sampled.

Each person had a matching chart. When the results were polled by our moderator it became evident that "Perfection" was a subjective objective. The matching preferences were quite random. The matchers favorite cheeses and wines also covered a broad range. If any trend was apparent it was toward cheeses matched with the sweeter wines, but even that trend was by no means a majority opinion. I guess what such results may prove is that the reality of "Everyone to their own taste" is a well working proposition.

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FAT, CHEESE, AND HEALTH

by: Marc Bates

One of the presentations at the 1994 American Cheese Society 11th Annual Conference was given by Dr. Artemis Simopoulos of the Center for the Study of Genetics, Nutrition and Health, Washington D.C. Dr. Simopoulos gave an interesting and enlightening talk on the relationship of fat, nutrition, genetics, and health. Her talk was on target almost a year ago. It is of even more interest to us now that we, in the cheese industry, are beginning to see the impact of the Nutritional Labeling and Education Act which has been in place for over a year.

On the one hand we have Dr. Simopoulos professing the virtues of balance in the diet, including the essential Omega3 and Omega6 fatty acids. These fatty acids are essential because 1) the body cannot manufacture them and 2) because they are necessary for the body to produce hormones. On the other hand we have "Nutrition Facts" on our food labels telling us only how much total fat, saturated fat, and cholesterol is in our food. Nowhere on the label does it tell us that part of that fat is "essential". We in the cheese industry need to do more educating of ourselves with the kinds of "Facts" presented by Dr. Simopoulos. We may then educate our consumers with more information than the "Nutrition Facts" we are required to put on labels.

Many wonderful cheeses come out on the high end of the fat scale. Without complete information available on labels, customers may choose not to buy our products. We have a vested interest in getting information such presented by Dr. Simopoulos into the hands of our customers. According to a recent report by Food Marketing Institute (FMI) and prevention magazine, consumers are reading labeling and making decisions based on label information.

The FMI/Prevention study indicates that reduced-fat dairy products head the list of foods consumers started buying after reading the Nutrition Facts label. The study also states that some 34 percent of shoppers who are aware of Nutrition Facts label say they have stopped buying a product they previously purchased because of something they read on the label. Fat was shown to be the primary reason for dropping an item from the grocery list.

What this means to the cheese producer is that we either more completely educate ourselves and our customers about the role of fat, nutrition, genetics and health or produce more reduced fat cheeses. Neither of these choices is easy. If the reduced fat cheeses are to be of equal quality to their full fat counterparts both choices require Herculean efforts. Reduced-fat cheeses are said to be the fastest growing segment of the cheese industry today, however they make up less than 10% of the total cheese market.

The problem with reduced-fat cheeses thus far has been that they do not taste as good or function the same as their full-fat counterparts. Making reduced-fat cheeses is not as simple as removing some of the fat because the product tends to be bland in flavor and hard and rubbery in texture if you take enough out to qualify for reduced or low fat labels.

Fat is essential to cheesemaking because it contributes significantly to the desirable flavors and texture consumers enjoy. Researchers across the land are seeking ways to make better low fat cheese products. Under consideration are modifications to normal procedures, use of adjunct and or non-traditional starter cultures, the use of additives, and modification of the fat itself. None of these efforts have resulted in great product. If we give consumers poor product will they be turned off and stop consuming cheese altogether?

More effort should be given to the education portion of the nutritional labeling and Education Act. We should get the word out that some fat is essential to good health and that an excellent place to get that essential fat is from our wonderful world of delicious tasting cheese. Pass the cheese, please.

Note:

For a copy of the FMI/Prevention study, "Shopping for Health 1995," call 202-429-9286.

MEET THE MEMBERS - MIDWEST FEATURE

by: Lynne D. Edelson and Jacques A. Williams

The Midwest has traditionally been one of the most important dairying regions in the United States. Rich, plentiful pasturage and a large dairy industry already in place make it no surprise that we find a large number of cheesemakers in this part of the country. In this portion of the country where "dairy" has always been synonymous with "cow", we are pleased to find a diversified and growing goat and sheep industry.

DIETRICH'S DAIRY

Tom and Florence Dietrich began their cheesemaking business in 1985. They are located in West-Central Illinois, along the bluffs of the Mississippi River. Their cheeses are produced exclusively from goat's milk from animals raised in the area and are all natural without the use of chemical additives. The Fleur du Prairie and Fleur des Nuits are small, aged, Crottin-style cheeses reminiscent of French country cheeses. The Dietrich Dairy is probably best known for its Dietrich's Pur Chevre Bleu, a staple in most of the important cheese departments around the country for many years. "Dietrich Bleu" is a 4-pound wheel of blue cheese made exclusively from goat's milk, and aged for months to give it a smooth, tangy, complex flavor. It has won several awards from the American Dairy Goat Association, and won first place at the ASC conference in 1994.

R. #1, Box 83
Fowler, IL 62338
(217)434-8460

fax (217)434-8401

CAPRIOLE CHEVRE

In the late 1970's, Judy Schad of Capriole Dairy moved from the suburbs of Louisville, Kentucky with her family to an 80-acre farm in the hills of Southern Indiana. The Schad's bought their first dairy goat's as a 4-H project for their children, and over the years the herd has grown to include 200 Alpine, Saanen and Nubian goats. They make a wide variety of fresh and aged chevres, including the award-winning Capriole Banon, a disk of fresh chevre wrapped in brandy-soaked chestnut leaves. Capriole chevre's other cheeses include: Chevre Pyramids, Blur River Buttons, Chenoweth Rounds, Wabash

Cannonballs, Crocodile Tears, Old Kentucky Tomme, Mont St. Francis, and Fromage'A Trois Tortas. In addition to receiving ACS awards in '90, '91, '92, and '93 for her cheeses, Judy was recently promoted to the rank of "Prud' Homme" in the French cheese organization the "Guilde des Fromagers".

P.O. Box 117
Greenville, IN 47124
(812)923-9408

LA PAYSANNE

Lucie and Roger Steinkamp make a variety of traditional European-style cheeses at their plant in Hinckley, Minnesota. They buy all the milk they use from small, family-run farms in the area, and work closely with the farmers to improve herd's milk quality and yields. All of their cheeses are hand crafted and aged using traditional European methods. La Paysanne Pecorino, available in various ages from fresh to hard, is an Italian-style sheep's milk cheese with a natural rind. Their Feta is made in the traditional Greek manner with fresh sheep's milk cheese, and is aged in brine for a minimum of one month to ensure flavor and texture. Bonasai is a unique Camembert-style cow's milk cheese with a blue crust, shipped after two weeks of aging. Roger and Lucie also produce several other styles of cheese including a Ricotta Salata, Swede Alley, La Fraiche, Labneh, and Oczypek.

Rt.3, Box 10
Hinckley, MN 55037
(612)384-6612

DAN CARTER, INC.

Dan Carter, Inc. is an international marketing company founded by Dan Carter to create easy access for specialty food products to retail, food service, and industrial accounts through direct and/or broker and/or distributor networks. Dan Carter, Inc. places traditional "old tech" products that capture flavors of the past into a professional "high tech" marketing environment. The cheese selection includes organic raw milk cheeses, reduced fat products and a full range of traditional varieties including Brie, domestic Gouda, and Black Diamond Cheddar. Dan Carter has been recognized by many trade organizations for the role he played in expanding cheese sales in the U.S.. The International Dairy-Deli Association inducted him into the "Hall of Fame" in 1994.

P.O. Box 106
132 N. Main Street
Mayville, WI 53050
(414)387-5740

fax (414)387-2194

AURICCHIO CHEESE, INC.

The Auricchio Cheese Corporation was founded in the U.S. by Errico Auricchio in 1979. The original Auricchio company was founded in 1877, by Errico's great-grandfather in Naples, Italy. The domestic cheeses consist of two separate lines which are manufactured in three production facilities, two in Denmark, WI and the other in Pulaski, WI. The Auricchio line includes: mild, medium, and sharp Provolone and also the handcrafted specialty cheeses Manteche, Boccini, Caciocavallo, and 200# Salamis (Bullets). Many of the aged Provolones are still traditionally made with unpasteurized cow's milk. The Belgioioso line includes: Parmesan, Romano, Asiago, Italian Sharp, Toscanello, Kasseri, Mascarpone, Fresh Mozzarella, and Gorgonzola. Auricchio has kept up with trends in the American marketplace by introducing a new cheese every year and takes pride in its consistent quality.

3810 Highway NN
Denmark, WI 54208
(414)-863-2123

fax (414)-863-8791

ROTH KASE USA, LTD

Roth Kase USA, Ltd. was founded four years ago by Fermo Jaeckle and Felix Roth and currently produces several distinct cheese lines: Grand Cru (Swiss-style Gruyere and Raclette), Ostenborg (Danish-style Havartis and Blue), Kronenost (Swedish-style Fontina and Farmer), Landhaus (various German-style including Butterkase), Van Gogh (Dutch-style Gouda and Edam), La Fontaine (Brie), Mendham (English styles), Blaser's (Jack and Cheddar), Alp and Dell (Buttermilk Blue, Muenster and Baby Swiss) and assorted other cheeses in bulk and pre-cut for supermarkets. The Grand Cru Gruyere, which took first place at the 1994 Wisconsin State Fair, is widely distributed in gourmet stores. Roth Kase USA, Ltd. produces the 18# wheels by the old-fashioned method using traditional copper vats, handwashing the rind with salt and cultures, and aging the wheels on red-pine shelves imported from Switzerland.

P.O. Box 319
Monroe, WI 53566
(608)328-2122

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Wednesday, August 2nd, 1995

- 10:00 am - 1:00 p.m. Cheesemaking Workshop
 12:00 - 4:00 p.m. Conference Registration - Embassy Suites
 9:00 a.m. - 4:00 p.m. 12th Annual Cheese Judging
 Lov it Creamery, Green Bay, WI
 3:00 p.m. ACS Board Meeting - Embassy Suites
 4:00 p.m. - 8:00 p.m. Chef's Challenge Workshop - American Club,
 Kohler, WI

Day One: Thursday, August 3rd, 1995

- 9:00 a.m. Welcome and Introduction
 9:20a.m.-10:30a.m. Wisconsin Cheese Making Heritage and Future
 Andrea Neu: Moderator
 Lee Sommerville-Heritage Hill
 Allan Henning-Farmer/cheesemaker
 Enrico Auriochio
 Steve McKeon
 Randy Krahenbuhl
 10:45a.m.-12:00noon Sheep's Milk Cheeses
 Gerd Stern: Moderator
 Joan Snyder
 Roger Steinkamp
 Ruth Flore
 Sabine Veddle
 12:00 noon Lunch - Embassy Suites
 1:30p.m.-2:30p.m. Hispanic Cheeses and Cheeses from Spain
 Allen Hendricks: Moderator
 Paul Scharfman
 Linda Hook
 Jeffrey Shaw
 Paula Lambert
 2:30p.m.-3:30p.m. "Blues"
 Stacy Knowlton: Moderator
 William Schrock
 Dave Meyer
 Debbie Dickerson
 Ig Vella
 Dominique Delugeau
 3:45p.m.-4:30p.m. Spreads/Value Added Flavoring
 Debbie Haws: Moderator
 Bruce Polk
 Art Mavis
 Rick Goldberg
 4:30p.m.-5:15p.m. Cultures
 Jim Path
 5:15 - 6:00 p.m. Open Membership Meeting, Election of Officers
 Ballroom - Embassy Suites
 7:00 p.m. "Meet the Trade" Party
 Neville Public Museum, Green Bay, WI

The Wisconsin Milk Marketing Board will host this reception at the Neville Museum which is intended to give cheesemakers, distributors, and retailers a chance to spend some time together in a relaxed setting. In addition to a self-guided beer & Cheese tasting and an appetizer buffet, WMMB will showcase cheese education programs and materials designed for retail and foodservice.

Day Two: Friday August 4th, 1995

- 9:00a.m.-10:45a.m. American Stores are going back to the basics: Quality & Service
 Regi Hise: Moderator
 Sherrie Zebrasky
 Jerry Rozak - Dominick's
 Ari Weinzwieg
 Bob Kaufelt
 Susan Dolan
 11:00a.m.-12:00noon Do you need Brokers?
 Rhada Stern: Moderator
 Theresa Battel
 Mike Petermann
 John Greeley
 Bill McKenna
 Jennifer Richards
 12:00 noon Lunch - Embassy Suites
 1:30p.m.-2:45p.m. Food Renaissance
 Dan Strongin: Moderator
 Rhys Lewis - American Club (ACF)
 Eric Carre
 Presentation of Recipes
 2:45p.m.-3:30p.m. The Role of Food Editors in Educating the Consumer
 Linda Funk: Moderator
 Redbook
 Nation's Rest. News
 Shelley Wolson
 Anne Eagen / First for Women
 3:45p.m.-4:15p.m. The Positive Story of Nutrition and Cheese
 Dick Groves
 Emerita Alcantara
 4:15p.m.-4:45p.m. Where is the Specialty Cheese Industry going?
 Dan Carter: Moderator
 Joyce - Technomics
 Jerry Dryer
 Femmo Jaekle
 Steve Jenkins
 4:30 p.m. Closing Remarks/Closing of Conference
 7:00 - 10:00 p.m. 12th Annual Festival of Cheese & Awards Ceremony
 Heritage Hill State Park, Green Bay, WI

Conference Hotels

Regency Suites (formerly Embassy Suites) (Headquarters Hotel) 333 Main Street Green Bay, WI 54301 Phone (800) 236-3330 Fax (414) 432-0700 \$89.00 Single & Double	Holiday Inn - City Centre 200 Main Street Green Bay, WI 54301 fone (414) 437-5900 fax (414) 437-1199 \$61.00 Single
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Days Inn
 406 N. Washington Street
 Green Bay, WI 54301
 (414) 435-4484
 \$52.00 Single & Double

CHEF'S CHALLENGE EVENT

This year another prestigious group of chefs will come together to show their creative talents using the subject of appetizers! Each chef will make an appetizer using Farmstead / Specialty cheeses from across the country. A fabulous dinner prepared by Rhys Lewis, Executive Chef of the American Club, (5 Diamond Resort and jewel of the Midwest) will follow the appetizer reception.

Don't miss the opportunity to talk with and taste the innovative appetizers made by:

David Burke of the Park Avenue Cafe in New York and Chicago, uses the influence of his international experience in developing a flair for translating classic foreign cuisines into unique American creations.

Michael Foley of Printer's Row in Chicago is a third generation restaurateur who has garnered hundreds of local, national and international awards. He continuously pursues the origins of outstanding midwestern quality ingredients.

Eric Rupert of Cafe Kohoutek in Madison, Wisconsin has consistently succeeded in exceeding peoples expectations of what tastes good. During his fourteen year career, Eric has used his deeply rooted memories of his family's food traditions in his cooking styles and menus.

Scott McClinchey of Heaven City in Mukwanago, Wisconsin

Ana Larramendi of Coyote Capers in Madison, Wisconsin

6:00 to 7:00 pm Appetizer Reception

7:00 to 8:00 pm Dinner

Cost: \$50 ACS Members

\$60 Non-Members

CHEESEMAKING WORKSHOP

The Cheesemaking Workshop will take place on Wednesday, August 2nd from 9:00 am to 12:00 noon in the Embassy Suites Conference Room. This three hour workshop will be conducted by Ricki Carroll of New England Cheesemaking Supply Company. The cost is \$45.00 for ACS Members and \$50.00 for Non-Members.

Ricki will demonstrate how the following cheeses are made:

Queso Blanco: A Latin American white cheese which is common throughout Central and South America.

Fromage Blanc: A fresh white cheese made in France which is used very often in French Cuisine.

Creme Fraiche: A rich and delicious cultured cream which is often used in French Cuisine.

Mascarpone: A delicious Italian dessert cheese made from light cream which is used in Italian pastries such as Tiramisu. Two methods will be demonstrated for making this cheese.

Parur: A fresh cheese made in India which is used in Indian cuisine.

Ricotta: A fresh Italian cheese used extensively in Italian cuisine. This will be a demonstration of a whole milk Ricotta.

Ricki Carroll has been working with home cheesemakers since 1978 when she helped found New England Cheesemaking Supply Company. Today this company sells cheesemaking equipment to home cheesemakers throughout the world. Ricki and Richard Carroll wrote "Cheesemaking Made Easy" which has sold over 50,000 copies since its publication in 1982. She has made a number of TV appearances promoting home cheesemaking including an invitation to appear on the NBC Today Show.

Ricki has taught Cheesemaking workshops to many groups throughout the United States and Canada. She lives with her two daughters Sarah and Jenny in Ashfield, Massachusetts where she runs her business and conducts cheesemaking workshops.

FACTORY TOURS

#1 Auricchio Gorgonzola Plant

Located in Denmark, Wisconsin near the Auricchio Provolone plant. It was transformed two years ago from a cheddar making facility to an authentic Italian style Gorgonzola plant. The cheesemakers use an old Italian recipe and specially designed equipment when producing the Gorgonzola. Italian cheesemaker, Mauro Rozzi will be your host for this exciting and informative tour.

#2 Salemville

Located in Cambria, Wisconsin, Salemville is collectively managed by an Amish community committed to making a decent living in a quiet way. This commitment transcends to the quality of their Blue cheese which has been best described as pure, good and wholesome. Milk is hand milked and gathered daily in traditional milk cans from the 33 farming families in the community with cow herds ranging in size from 4 to 25.

Lunch at Park Cheese

#3 Park Cheese

Park Cheese is located in Byron, Wisconsin and is currently owned and managed by the Leibetrau family. This extremely efficiently run plant maintains an old world atmosphere with its long cheese tables, brick floors, and fragrant aging rooms tall enough to hang 500# gigantic provolones. Their third generation charming Italian cheesemaker, Armando Ferrari has been with Park for the past 35 years and continues to make their own cultures. Cheeses produced include Pepato, truly Aged Provolone, Asiago and many other Italian varieties. They still produce a sizable amount of cheese by hand including their gigantic provolone, and bocconcini.

#4 Widmer

Widmer is located in Theresa, Wisconsin. It was founded by Swiss immigrants who targeted their cheese to sell to their neighboring German immigrants. Their appetite for a strong smeared cheese gave birth to one of the true regional specialties of Wisconsin, Widmer Brick Cheese. The cheese is still hand dipped and pressed with real bricks!

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EVOLUTION OF RENNET

by: Avice R. Wilson

At our forthcoming conference there will be a workshop seminar on vegetarian rennets. In the past thirty years, some cheesemakers, needing to substitute (mainly for dietary reasons) animal rennet, have turned to using a vegetable rennet.

Rennet is an extract of various proteolytic digestive enzymes, among them chymosin, also known as rennin. In the past for setting milk for cheese, these enzymes were extracted from calf stomachs, though sometimes for sheep and goat milk cheeses, the rennet was obtained from lamb or kid stomachs. Now the larger manufacturers of rennets can make both animal and vegetable rennet by processes that take a gene producing the essential enzyme chymosin. The gene is incorporated into either a bacteria (for animal rennet) or a fungi (for vegetable rennet). These are then fermented, and the result extracted and purified.

When vegetable rennets were first marketed, it was found that soon after the cheese had been made a bitter flavor developed, a disadvantage to a soft cheese needing a reasonable shelf life or a semi-hard cheese requiring a ripening period. The bitterness was due to the breakdown activity of chymosin, far more vigorous than that of the enzymes of old style rennets. Today genetic chymosin has been modified, and bitterness is not so much of a problem. But the use of vegetable rennet has not overtaken that of animal rennet chiefly because the yield of cheese made with vegetable rennet is somewhat lower.

So here is the newest step in the long history of rennet, a history going back to the beginnings of civilization. Legend has it that 6000 years ago Middle East herdsman, as they moved their animals to fresh grazings transported cultured milk in animal stomachs, and noticed the changes in the resulting curd, due to traces of rennin from the walls of the stomach. The next step was to add a small piece of a suckling animal's stomach to the setting milk, one of the earliest records of the use of rennin for cheesemaking. But the great leap forward, recorded by A.D. 50, was the application of heat to renneted curd and its subsequent pressing and ripening. The ultimate result of these processes was (and still is) parmesan type cheese, recorded in the Mediterranean in the first century. Since then, due to the renneting process, mankind has created thousands of cheese varieties in various parts of the world.

Until the 19th century every cheesemaker had to make his own rennet, usually from dried calf stomach. However, from 1830 onwards, commercial extracts began to appear. Forty years later a Danish chemist, Charles Hansen, created a base extract, setting a standard all rennet manufactures followed. Now we have rennet created from a gene. What will the next step be? Perhaps a genetic enzyme tailored for a particular variety of cheese. Whatever, there could be no cheese as we know it today without the renneting process.

THE FERGUSONS OF GUBEEN, THE BURNS OF ARDRAHAN, AND BILL HOGAN OF GABRIEL, DESMOND, & MIZEN

by: Gerd Stern

Just as drawing the cork lets you at the good of the bottle so is arriving at the Irish county of Cork, the opening of a goodly passage: particularly if you're into quality food, shelter, and clothing experiences, in our visit particularly the making of farmhouse cheese.

A Ferguson of Gubbeen in the person of Giana, the family's cheesemaking genie, conferred with us in Madison. Tom husbands the cows, some of them Kerries, that breed of beastie "tracing a direct line to the black cattle bred by the Celts 2,000 years ago. In turn these trace their origins to the central Asian auroch or urus, the long-horned ox, which was brought into Ireland about 3,000 years ago by the late stone-age peoples."

We were driven from the town of Cork to the tip, West Cork, by Nick Hunt who works with his mother, Professor Deirdre, encouraging small food businesses throughout the EEU (EEC) to network transactions through the international computer nets. Gubbeen is "little mouth" referring to the inlet just below the Ferguson farmstead. The cheese, being washed rind, thrives on *Geotrichum Candidum*. Added to the milk and/or to the surface, it contributes to "...the neutralization of the curd, proteolysis and lipolysis: flavour and texture, growth on the surface, reduction of bitter and off flavors (and) stimulates red smear cultures moderates the proteolytic activity of *P. Candidum* and inhibits the growth of numerous mold contaminants." Who could ask for more virtue than this listing? We visited on the heels of new strains.

Since I last stayed at Gubbeen, Tom had planned and built a considerable expansion of the cheese dairy with splendid new vats and other Irish made gear. The cheeses were pinking with white beads appearing amidst the lovely Pubesque flesh-tints. And the taste of it, the rave of this ripened, gleaming of true fat-rich cheese body, a bit of teeny open eye here and there, twinkling one's buds. On the spot I was in cheese paradise and it was now.

Giana drove us through Schull, up the low sea-skirting hills to the Hogan; Bill a Boston Irish re immigrant who keeps house, dairy and aging cave, in a pair of vine covered low-lying stony cottages on his lovely croft. He learned his cheesemaking trade from a revered Swiss cheese guru, who spent his tragically foreshortened life in underdeveloped countries teaching the traditional alpenkaese craft. Bill only makes during the flush months and does not keep animals. His is a small production of hard, fragrant loaves which play heavenly fugues on your palate as you slowly chew before the swallow. He had 247 cheeses aging and knew the personal history, virtues and faults of each large or small loaf as a parent knows child. His Gabriel, Desmond and Mizen are *rara avis* indeed. May you have "the luck of the Irish" and taste on of Bill's little darlings in times to come.

Mary and Eugene Burns, she the traditional *mater familias* cheesemaker, he performing his husbandry, we at Ardahan Farmhouse, with a fine herd of pedigree British Friesians. Again we have a semi-soft, brine washed cheese described by Sandy Carr in her guide as, "somewhere between a French Tomme and a Danish Havarti, the similarity to Havarti becoming more pronounced as it matures." Lactic flavours are similar to other lactic flavours but to me the distinctive Irish tang out of Mary's micro-dairy is a much subtler and starry-eyed lactal stimulant than the mass-produced off-and-on aftertaste of the Danish commodity, and its many imitators. (And I do like Havarti at its best, somewhat more matured than what we are offered by the chains.) The Burns' are a quintessential cheese pair. Again, with "luck" their product may soon be available on these shores. And these are just three of the many more farmhouse cheese delights to be found wearing the Irish green.

GOAT CHEESE *continued*

The flavor also develops a bit differently, depending on the stage of the doe's lactation, (he likes the first milk after freshening, during the first 30 days). He'd like to see the American palate become more sophisticated, like the French, who order the particular types of roquefort based on the time of year and flavor. His finished product ends up with less fat than cow milk blue after processing, also due to the smaller fat chain found in goat milk.

"...I called my dairy inspector. Of course, he didn't know anything either. So, I had to educate myself, as well as the inspector!"

Mary Keehn, Cypress Grove Chevre, McKinleyville, CA, no longer milks the animals, preferring to buy her milk, and puts the majority of her time into creating the wonderful aged cheeses which have brought her so much recognition. Mary started creating her aged cheeses, which she thoroughly enjoys, but found she couldn't get anyone to try it, so she began to put more energy into the fromage blanc, a staple in many commercial and food service establishments.

They began with a regional marketing goal, nearly 10 years ago, just trying to get people to give goat milk products a chance. After establishing a loyal following they were able to put more energies back into the aged cheeses and are now marketing outside of their immediate locality, and this year have moved into the midwest as well. Mary laughs, as she remembers the problems that occurred when they first began making cheeses. She tells, "We didn't know about culture rotating, and when we began to have problems, I called my dairy inspector. Of course, he didn't know anything either. So, I had to educate myself, as well as the inspector!"

"In the end, we are dealing with two unpredictable, and independent types of livestock. The dairy goat at one end, and the micro-organism at the other!"
Jim Schott, Haystack Mountain Dairy

Of course, rotating cultures is not the only problem one encounters. When one buys milk, it is expected that quality will be assured.

As Judy Schad, Capriole cheeses, Greenville, IN, has found, those who ship to her are not always aware of problems. The producers sincerely believe they are producing and shipping quality milk, but bacteria can crop up in many places, just by an omission or someone not cleaning thoroughly. According to Judy, a problem with coliform bacteria cropped up when the well of one of her producers was not chlorinated properly. Coliform, a gas-causing bacteria, was causing the aged cheeses she had recently produced to blow their wrappings.

Fortunately, Judy was able to narrow down the problem, and the producer corrected it. But this experience allows for a view of what the farmstead cheese processor is up against. Not only must they be the bookkeeper, herd manager, employer, and oftentimes vet, (as there are so few vets familiar with dairy goats). They must then clean up, go to town and become marketer, retailer, and be able to tell you how to pair your favorite wine with your favorite cheese. If the cheese-makers are in agreement on one thing, though, they all agree that packaging has accounted for their biggest nightmares.

As Letty Kilmoyer, Westfield farms, Hubbardston, MA, told me: In the early days, she drove 50 miles to Boston every two weeks, with her logs situated on ice in a carefully built wood box. She visited the health food stores, and retailers, and asked them to try her cheeses; if they placed an order, she would then drive back the next week and deliver the cheese in 2 1/2 to 4 pound sizes. They packaged these cheeses in styrofoam cups, until they met up with a potentially good buyer who refused the styrofoam cups, forcing a change in packaging. He placed an order for 25 pounds, and became a loyal customer.

When Bob and Letty began, people weren't doing anything with flavored cheeses yet. They were invited by a wine purveyor to do an event, and pair their cheeses with pepper. The people attending were very enthusiastic, and thus the advent of herbed, garlicked, peppered, and ash rolled cheeses at Westfield Farms took place. In fact, the Hubbardston Blue and Blue log have become so successful that marketing is much easier.

Most processors of goat milk cheeses keep the old standard, Fresh Soft Chevre, as it is the basis of their businesses, is a constant seller to the commercial and food services industry, and provides a good cash flow. Jim and Gretchen Schott, Haystack Mountain Dairy, Niwot, CO, a father-daughter team, milk nearly 100 animals and find time to make a Fromage Blanc, which won a gold medal at the ADGPA Competition in 1994.

This cheese opened markets for the Schott's, because of its clean, uncomplicated taste. It's easy to use with a variety of dishes, and the American palate, which has not acquired the sophistication of the European palate, finds it acceptable as well. As Gretchen tells, "If we can get in the customer's mouth, we have the beginnings of a goat cheese eater."

Their products are vacuum packed, though they have not always been. They began with an imported double paper from France, which only gave them a shelf life of 3 days and was quite expensive. Gretchen found herself running around replacing a lot of cheese in retail stores, hoping to avoid the negative word of mouth that can be so damaging to a fledgling business. They switched to a shrink wrap, but felt it really was not made for fresh cheese, and eventually settled with the vacuum package system. Jim tells that the hardest part of cheesemaking was getting the timing down - they spent hours running to the plant, checking the pH and acidity levels, until they learned how the milk would behave.

Producers and processors have in common, though, two very unpredictable species of livestock. Whether they have the goats themselves, or buy in the milk, they work daily with the problems brought on by this highly individual and independent species of animal. The other species? Micro-organisms. Those little beings present in the milk, which can drastically change the relationship of cultures, and indeed the finished product, cheese. LJW

For information on the producers and processors of the American Dairy Goat Product Association, please call: Laura Jacobs - Welch. (414) 728-1633



Illustration by Kato Uleman

CHOOSING A SITE

by Stacy Kinsley-Knowlton

The early stages of this year's conference planning were peppered with discussion regarding the host location in Wisconsin. Eventually it came down to two spots... Green Bay or Madison. I, like many of you, have fond memories of our last visit to the state three years ago in Madison and was partial to a repeat performance. How could our unique group fit into the small urban location was tainted by a lack of imagination.

I loved the thought of hosting a chef's workshop with dinner open to ACS conference attendees at one of Wisconsin's five star resorts, The American Club in Kohler. A specialty beer and cheese pairing on Thursday evening hosted at the Neville Museum amidst an exposition of watercolors sounded great. And I began to be swayed by the draw of encouraging our conference attendees to take a long weekend to Door County (the Cape Cod of Wisconsin located one hour north of Green Bay). But Dominique Delugeau finally got me to buy in when he described Heritage Hill as a possible site for our gala Festival of Cheese.

Our chilly February tour of Heritage Hill introduced me to this unique state park which is a historical tribute to Wisconsin days gone by. Much like the Shelburne Vermont Museum, the Heritage Hill Foundation has moved and reassembled period buildings to the site as well as constructed replicas of other historical buildings to round out the feel of a village. Heritage Hill has taken on the challenge of representing 233 years of history and development of Northeastern Wisconsin. Among the 25 buildings on the grounds are a Bark Chapel, a Fur Trader's Cabin, a Maple Sugaring House, a General Store, a Hospital, Military Officers Quarters, a School, and a Belgian Farmhouse with a working vegetable garden. A stroll through the park will set the mood for the event. Guides will be dressed in period costume and will entertain the curious with tales of the times. The cheese tasting will take place on the grounds and the judging awards will be presented in the Victorian Gazebo.

Continued ...page 11

Rocky Cheese continued

The same cheeses sampled for matching were also among those served for the "Grand Tasting". Other cheesemakers who sent their cheeses to be served at the "Grand Tasting" included Black Diamond, Cabot, Mozzarella company, Sonoma Jack, Vermont butter and cheese and Washington State University. Over four hundred tasters munched appreciatively around a splendidly arranged center table flanked by smaller tables featuring over 200 wines both domestic and imported.

What comes through to me more strongly than ever is that the "Kissin' Cousin", by way of fermentation, relationship of wines and cheeses is one of the best opportunities ACS Cheesemakers have to promote their products. Wineries, importers, wholesalers, retailers. All know that the road to sales is paved with tastings. They have the funds and the product to host such events and it behooves us to provide our cheeses; the ideal foodstuff to complement the fruits of the grape. And, of course, to make available at those occasions, brochures and information regarding where to find our cheeses and our society.

IN MEMORY OF DR. FRANK KOSOKOWSKI

by: Eunice R. Stamm

Members of the American Cheese Society join the many friends and associates of Dr. Frank Kosikowski in mourning his passing on April 6, 1995. He resided at Brooktondale Rd., Ithaca, New York and was a native of Torrington, Connecticut. A founder of the American Cheese Society, Dr. Kosikowski was elected president, and he taught seminars at the first meeting and many others, as well. He was always a willing advisor and friend to the society and to the members.

Dr. Kosikowski received his B.S. Degree in Dairy Technology from the University of Connecticut in 1939 and, from Cornell University, his M.S. in 1941 and his Ph. D. in 1944. He became a full professor at Cornell in 1952 and Professor Emeritus in 1986.

During his doctoral research he discovered that aldehydes can permanently heat - stabilize milk, laying the foundation for new ideas, products, and processes. He held 12 patents. His teaching and research areas included the chemistry of cheese flavors, the development of foods from microorganisms and microbial enzymes, whey utilization, low lactose milk, pasteurization and antibiotic tests for milk, molecular membrane separations such as ultrafiltration, and fermented milk foods and cheeses.

He was the author (or co-author) of 450 scientific and technical publications, and 3 books. His Cheese and Fermented Milk Foods is a classic, translated into many languages, used as a reference by educators, and as a guide by cheese makers and regulatory agencies. Recently, he worked on revising and updating this masterpiece.

He received the National Cheese Institute 1987 Recognition Award. In the same year a three day symposium on cheese biotechnology and international food development was held in his name at Cornell. Many of his honors and awards were cited: Dairy Industry Fellowship for Advanced Study (1939); Fulbright Research Scholar Award (1955); Borden Award and Gold Medal for Research in Dairy Science (1955); Pfizer Award for Research in Cheese Chemistry (1960); Officer Merite d'Agricole Award, decoration by French Government, (1964); Nordica International Research Award of the American Cultured Dairy Products Institute (1983); Albert Pollio Memorial Award (1983); and the Marshall Award (1984). He was elected as a Fellow of the American Society for the Advancement of Sciences (1958); as a member of the Scientific Advisory Council of the Refrigeration Research Foundation (1986).

He held a life-long concern for the international community and the importance of food and agriculture, especially in developing nations. He had professional assignments in 16 foreign countries, and Puerto Rico. He established a course in International Food Development, and a graduate major in International Food Science.

His students came from Asia, Africa, Europe, S. America, and the United States. His labs were described as "a melting pot of different cultures speaking one common tongue--scientific thought." Always a dedicated professor, he set high standards, and many of his 60 graduate students and 30 post-doctorates occupy leadership positions in international food development, research, and education.

An immortal in the field of dairy science, Dr. Kosikowski's work and influence shaped individuals and cheese industries, worldwide. In December of 1990 a former student pledged a major monetary gift, in Dr. Kosikowski's name, for the benefit of the Department of Food Science at Cornell. Known as the "Kosi" Award, contributions support the International Food Development Program and honor him as a teacher and scientist.

FROM THE EDITOR

1995 ACS CONFERENCE

Time flies. It's hard to believe, but the next ACS conference in Green Bay is just around the corner. Dominuque Delegeau of Auricchio Cheese is the chairman of this year's conference and with lot of help Jamie ???? of Auricchio Cheese, and Stacy Kinsley Knowlton of Dan Carter Inc. they've put together another terrific agenda for the annual conference. We sure hope you are able to join us in Green Bay. We know however that many ACF member aren't able to attend the conference, which is why we believe that the newsletter is so important to our society.

During last year's ACS conference in Rohnert Park, CA., we held a meeting to try and reactivate the ACS newsletter. Once again, time flies, and we've almost got a full year of newsletters behind us. It couldn't have happened without that meeting and the continuing help of everyone who contributed articles. I can't possibly go without once again thanking Gerd Stern and Dick Groves for their help in co-editing the newsletter, and the absolutely awesome task Debbie Haws has taken on in publishing the newsletter. The time and expertise Debbie has contributed to coordinating the newsletter has been enormous. THANK YOU, THANK YOU, THANK YOU!!!

As we did last year, we are planning to hold a newsletter committee meeting at the annual conference. We won't know until closer to the conference when and where the meeting will be held and we'll announce it at the conference. Getting the newsletter going last year was task enough for one year, and this year we'd like to take steps to make the ACS newsletter an even better tool for our members. We can't publish the newsletter without your help and we are always eager for more people to get involved. If you are able to join us we'd love to have you, and if you can't attend this year's conference, we're only a letter or a phone call away.

"CHEESE AND WINE PAIRING"

In this issue is the first of a series of articles on "Cheese and Wine Pairing". Cheese and Wine are quintessential combinations with one making the other even better. The immortal "loaf of bread, jug of wine and thou", has long been missing from our newsletter and I'm thrilled to see this topic addressed on a regular basis.

About the author...Anyone familiar with Mark Todd knows that few times in life has he been caught without a good wine close at hand. This is one of the few men I have ever met who travels with his own wine. Since I travel occasionally with Mark on cheese business I choose not to discourage that behavior. My point is that like many food professionals I know Mark is just dedicated if not obsessive and believes that most things which are worth doing are worth overdoing. Had M.K Fischer met Mark, she would have appreciated his approach to food. I look forward to his ongoing sagas of "Cheese and Wine Pairing".

Regi Hise

Choosing a Site .. continued

Our group will be privy to tasting freshly made cheese curds in a 1894 cheese factory which was relocated and restored to Heritage Hill in August of 1994 to mark one of the most important early industries in Wisconsin. Cheesemaking was introduced to the area in the 1880's and quickly established itself economically, encouraging farmers to concentrate on dairy farming. What began as a way to preserve excess milk for the family, soon grew to commercial production of cheese on a small scale. Cheesemakers and dairy farmers who immigrated to the United States often chose Wisconsin as their destination. This influx of talent and energy kept the cheese industry vigorous. At the time, factories sprang up at almost every cross roads in the rural areas, providing not only a source of income but also an early morning meeting place where news and local events could be discussed. Growth of the industry was impressive; by 1945 more than 1,500 cheese factories in Wisconsin produced about 515 million pounds of cheese. With only 153 plants left today, Wisconsin is still the number one cheese producing state with 2.02 billion pounds of cheese produced in 1994, representing 30% of the cheese in the nation. Admittedly 40% of this total is Italian cheese and 45% is American type cheese; however the recent drive towards specialty cheeses is quite evident in the state.

So for any of you having second thoughts about traveling to Green Bay Wisconsin, book your tickets now. In addition to the fulfilling panels, the activities and their sites will go unmatched to date!

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