

The American Cheese Society

N E W S L E T T E R

CHEESE TRADITIONS LOST

by: Regi Hise

On a lovely day in late spring of 1979, my wife and I had decided to spend the day in one of our favorite spring pastimes, stalking the elusive *Morchella Esculenta* (Yellow Morel). We lived in Denver, and we were heading for an area in the southern part of the Colorado Rocky Mountains. To get there we had to travel through some semi-arid foothills steppes that work their way up into the Rocky Mountains. I was so intent on getting to our mushroom destination that I was driving faster than I should have through the winding country roads and I almost missed the sign hanging out in front of a little farm that read simply "Goat Cheese".

We stopped not entirely certain what we'd find, but expecting it to be a farmhouse cheese producer that was on the leading edge of what we were sure was going to be a huge trend in cheese. Chevre, and more specifically, "American Chevre". Although Chevre was becoming popular in the United States, it didn't have as many devotees as it now does and very little was being produced here.

What we found weren't French Style or French Chevre though; in fact, the lady who made them had never even heard the word "chevre". What she was producing were Italian and Mediterranean style goat cheeses. Specifically, a goat Feta and a wide rang of Caprino Romano, including plain, Black Pepato (with black pepper-

corns), Green Pepato (with green pepper-corns) and one with hot pepper. She also made a wonderful fresh goat Ricotta. Another unique thing about her cheeses was that they were all in Cannestrato, molded in old traditional reed, wicker baskets.

The cheesemaker was Modena Beebee and as we talked, I was shocked to find that she didn't have any idea that goat cheeses were the new up and coming stars in the specialty cheese arena and had never eaten a goat cheese other than the ones she made. She had also been making these goat cheeses for close to twenty years and she was a relative newcomer as far as cheesemaking traditions in the area. People were making goat cheeses in this region since 1870.

I mentioned that I had never seen her cheese in Denver and asked where she sold them. She said that there were only one or two little Italian markets in Denver that used them and since Denver was a five hour drive, she just shipped them up on a bus when they wanted some. The rest of her products were sold right on the farm to local residents. That may not sound strange unless you knew that she and her husband were milking close to 150 goats. Modena said that she didn't need help creating more demand for her cheese just more hours in the day. She and her husband ran the operation alone with no help.

Modena explained that in the 1800's when the area was being settled, there were many Mexican, Greek, Spanish and Italians in the area. There was a spot nearby called Burro Canyon that had a lot of goats grazing in the area, and the Greeks and Italians that owned the goats decided to milk them and make cheese. The rest is history so to speak, and the demand for goat cheese continued in the area with Hispanic and Mediterranean population.

The goat cheese industry in this region flourished and in the 1940's reached peak growth with about 20 producers and approximately 2,000 goats. During World War II, Feta was no longer available from Greece and most of the cheese producers in the Trinidad, Colorado area converted their production to Feta. They packaged it in 55-gallon wooden barrels, and shipped whole railroad cars of it to Chicago where it was quickly gobbled up by the large Greek community there. After World War II imported Greek Feta once again became available and it was the beginning of the end for goat cheese producers in Trinidad, Colorado. Instead of converting their production back to other types of cheese, or aggressively marketing their products, one by one they slowly started disappearing. Other than the niche market they had found for their products locally, most people in the United States

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American Cheese Society Board Members

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Daniel Strongin
Access to Tradition
510-215-8214

Ari Weinzwieg
Zingerman's
313-663-0974

LETTER FROM THE PRESIDENT

Major headway has been made by the American Cheese Society since it was founded in 1970. It is now at a crossroads. It now has the opportunity to get to the next level, to claim to the world of food and cheese enthusiasts of all kinds what its mission is "To celebrate and perpetuate fine farmstead and specialty cheesemaking in America." This is where each one of us needs to rally their colleagues and get them involved. There are numerous committees that require volunteered help. Please call me or any of our board members with suggestions and proposals. Our association badly needs to be more active in promoting, encouraging and defending the start up and expansion of specialty and farmstead operations in the USA. Some of the consumers are becoming more and more educated about specialty foods. Let us keep the momentum, let us make sure that they do not turn their back to us, because the cheese is "passé," the cheese is "fattening," or the cheese should be "pasteurized." Let us bring to the marketplace more and more of these delicious creations that excite the palate and enrich our food experience. Some French gourmet once said "behind each cheese, there is a pasture of a different green." Let us fight against the homogenization of our food supply. This year we had over 320 entries in our cheese judging. This is a huge accomplishment, let us tell America about it. There are different pastures out there, that give us these fine cheeses, let us hope that we will bring more to the American table in 1998 and the years to come.

Sincerely,

Dominique Delugeau
Arthur Schuman, Inc.
President, American Cheese Society

ACS CORPORATE MEMBERS

CORPORATE MEMBER/SOCIETY SPONSOR

Betin, Inc - Montchevre
916 Silver Spur Road, Suite 302
Rolling Hills Estates, CA 90274
310-541-3520

Cabot Creamery
PO Box 128
Cabot, VT 02184
802-563-2231

D.H. Haberkorn
PO Box 279
Lake Mills, WI 53551
414-791-3731

Fromartharie, Inc.
1 Crown Drive
Warren, NJ 07059
908-647-6458

Kilmoyer
701 Spanish Main - Lot 376
Summerland Key, FL 33042
305-745-3188

Paul W. Marks Co.
8 Commercial St.
Everet, MA 02149
617-389-8725

Tholstrup Cheese USA
1 Mt. Blvd.; PO Box 4194
Warren, NJ 07049-0194
908-756-6320

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Zingerman's

* NOTE: Where names appear more than once, companies and phone numbers were listed with the first appearance only for the sake of space.
(If any of the above information is incorrect or has changed, please contact Laura at the ACS office.)

FRIDAY, OCTOBER 3, 1997 - THE BON APPETIT WINE AND SPIRITS FOCUS TO BENEFIT THE MAKE A WISH FOUNDATION - CHICAGO, IL

by: Laura Jacobs-Welch

It was shortly after I began my new position with the American Cheese Society that Stacy Kinsley contacted me about the Bon Appetit Event in Chicago. I've done a number of tasting and promotional events with the former dairy goat products association, so I knew basically what to expect. My biggest concern was getting into Chicago, because since I moved to Wisconsin from Denver, I really avoid the big cities. I live 90 miles north and west of Chicago, just over the state line from Illinois, actually. Normally getting into Chicago shouldn't have been a problem, but we left four hours before the event was scheduled to begin, just in case.

I took my daughter, Michelle, 16; and we arranged to meet Marilyn Wilkinson, an ACS member, at 5:00 p.m. With cheese and supplies packed, Michelle and I set out on a beautiful and very warm (85 degree) day. We had cheese from Grafton Village, Roth Kase, Salemville Cheese, Meister Cheese, Great Plains, Mt. Sterling Cheese, Capriole, Besnier, Belgioioso, and Bass Lake. We sailed along the highway until we hit the Kennedy Expressway, at which point we made snail progress for an hour and a half. By the time we got into the city, we'd been traveling for 4 hours, and reached the Fields Museum late. Thankfully, Marilyn was holding our table, and we were able to get the cheese out so it could begin to warm a bit. We very quickly set up our supplies, cut and cubed cheese, and prepared for the crowds.

We didn't have to wait long, but were surrounded by wine vendors, distributors and retailers, and it seems the people were looking for the cheese table (to go with their wines, we were told by one person). A number of people were very surprised to hear of the American Cheese Society, and many more were surprised to know we had cheeses of goat and cow milk. I was careful to point out that we also represented sheep milk processors. An amazing thought from one - "You can make cheese from sheep milk?", as if they couldn't fathom milking sheep, or that the type of livestock would render the milk useless.

Michelle was amazed at the number of people present, the dress and baubles of many, (we now live a very quiet life in Wisconsin), and how many of them hadn't heard that "Americans know how to make Great Cheese!" Her personal favorite was the Grafton Village Cheddars; the crowds mirrored that assessment, and added the goat cheeses and the high moisture jack from Great Plains, with wild leek and morel. The Belgioioso Provolones were so smooth, I had people asking for bigger chunks to take home.

Many remarked on the texture of the goats milk cheeses as well as the cheddar. All in all, the crowd's were enthusiastic, and by and large willing to try each variety. When Michelle and I left at 11:10 that evening, after cleaning up and packing up, we had that satisfied feeling of having accomplished our goal, to once again bring the wonderful American made cheeses to the public. Exhausted, but ourselves replete with cheese, we drove home (only two hours this time) thanking those wonderful cheesemakers for their time and efforts!

THE GREAT AMERICAN CHEESE PROMOTION

edited by: Richard Haws

The Great American Cheese Promotion was conducted at Harvey Nichol's and Neal's Yard Dairy in London June 28 through July 5 1997. Several American cheeses were introduced to the English market with generally favorable results. Following are some excerpts from Debra Dickerson's report.

In general, the European palate has grown up and become accustomed to more full flavored raw milk cheeses from France, Italy and Spain. They consistently enjoy and have access to pungent washed rind and raw milk cheeses. It is against this collective palate that the American cheeses made their debut.

TOMALES BAY TELEME

The most mild in flavor of cheeses brought to the promotion. The texture and appearance attracted people to inquire about the cheese and be given a taste. The general impression was the cheese was luscious in mouth feel, but the customers left wanting more flavor.

BELLWETHER FARMS TOSCANA

This cheese evoked strong appeal in customers, especially Italians, who said it was an excellent representation of the caciotta they grew up with. This cheese was popular with people whose palate was well developed, and who truly came to taste the cheeses.

VELLA SPECIAL SELECT DRY JACK

Along with the Teleme, this cheese fascinated the customers by its appearance. This cheese surprised their palates. Upon first taste, the customers were ready to write it off as too mild, when the rich nutty full flavor came through. It was appreciated as a grating cheese or a table cheese.

SHELBURNE FARMS CHEDDAR

Upon tasting, their response was always surprised initially, and if the strength of the initial bite was positive, they then savored the flavors and were very impressed by the cheese at the end of the taste experience. This seemed to fill a demand in the market for a "strong" cheddar. It was popular with those who were looking for more flavor than the selection of 4 English farm produced cheddars offered in the cheese counter.

YERBA SANTA SHEPHERD'S CHEESE

Yerba Santa was unlike any goat cheese available in Harvey Nichol's and Neal's Yard Dairy. Because of this, and the fact that it is made from raw milk, the flavor was compelling and memorable. People loved this cheese! This cheese appealed to people who didn't like goat cheese, as well as people who wanted a grating cheese and to people who wanted a balanced, full flavored cheese.

MAYTAG BLUE

It was the creaminess that appealed to the customers with this cheese. Some guests loved the full flavored punch of the penicillin roqueforti, and some found it too strong. It was compared to Dana Blue frequently. There were those who loved its lack of saltiness and appreciated its creaminess and balance as a strong assertive blue. This cheese also sold very well with restaurants.

DAIRY MANAGEMENT COLUMN

by: George F. W. Haenlein

THE DAIRY FARMER--A MOMENT OF REFLECTION

It has been a hard few weeks for all of us. No matter what our philosophical, political or religious persuasion, we are reminded of our mortality--of the great and small alike--when so many of the great were called home to god in such a short time; the ocean explorer Jacques Cousteau, the charitable Princess Diana, the saintly Mother Teresa, the renown conductor George Solti and others. All evokes the proverbial question: What are we here for?

I am called upon to help dairy farmers make money first--to stay in the black and then, hopefully, to make more money for their progress. But what is progress? Is it just more and more, a rat race and to stay ahead of the IRS? Many Experiment Station studies suggest that bigger is better, more efficient, more profitable--a trend that has taken hold in dairy farming in Florida and California, and that threatens the many family farms in other countries. Slowly, this trend has come to Delaware, too.

When I arrived in this state in the early '50's, the average dairy herd size was 35 cows, and farmers made a good living. Last year, average herd size was 138 cows, and we already have a few herds milking more than 500 cows. Total cow numbers here have not changed much in the last 45 years, but dairy farm numbers have shrunk, going from more than 100 DHIA records in the early '50's to fewer than 40 today. Is this progress?

Where I grew up on a dairy farm, it was considered to be a way of life, not a fancy life maybe, but a good one. Yet now dairy farming is supposed to be a business. We used to have cows to which we had a personal attachment, and we kept them for years. Now a cow is just a num-

ber in the herd, and she goes to the butcher as soon as she no longer produces above a certain arbitrary minimum. We used to be laughed at by non-farmers when we had personal attachments to certain cows. You don't work for the cows, they would joke, the cows work for you. Was this the new "vision" of progress--that every cow is evaluated at certain standards of performance?

Not too many years ago, we saw how people under the Soviet system also were handled only as numbers. When certain parameters were not met, people got a one-way ticket to Siberia. We don't hear much about the hundreds of thousands of farmers who the Soviets sent to Siberia; few farmers ever returned alive. I learned of this recently on one of my technical assistance trips to Romania. Progress? It invites reflection on what we are here for and on our own mortality.

In rooting through some of my older files, I found an article from the Vermont Agricultural Extension Service put out about 10 years ago that could have been written today. The piece cast a less gloomy light on my recent reflections. I would like to share it with you:

WHAT IS A DAIRYMAN?

Dairyman are found in the barn, milking cows, scraping manure, pulling a calf, feeding hay, or cleaning the bulk tank. At other times they are in the fields, plowing up, seeding down, rotating from planting to, fertilizing with, spraying for, and harvesting of.

Wives help them, little boys follow them, the Department of Agriculture confuses them, city slickers visit them, salesman detain them, meals wait for them, the weather delays them, but only heaven can stop them.

A dairyman is a paradox. He is a cover-alld executive, whose office is his home; a scientist while breeding cows; a personnel director while milking, a dieti-

tian with a passion for alfalfa, corn, minerals and vitamins; a production expert faced with a surplus; a manager battling the cost-squeeze. When he assumes a role of indignant shopper, he impresses upon everyone within earshot the pounds of milk he must produce in order to pay for his purchase at today's prices. He manages more capital than most businesses in town.

He likes sunshine, county fairs, auction sales, his neighbors, Saturday night in town, his shirt collar unbuttoned and above all, a good soaking rain in August. He is not much for winter storms, droughts, salesmen, weeds, the kicking cow, an 8-hour day, helping with the housework or twin calves.

Nobody else is so far from a telephone or so close to God. Nobody else gets so much satisfaction out of good weather, homemade ice cream, a funny story or a heifer calf. Nobody else has in his pockets at one time a 3-bladed knife, a pair of pliers, an empty billfold, a checkbook and a memo book of cows to breed and cows to calve.

Nobody else can remove these things from his pockets and on wash day have overlooked five washers, a part from the pulsator, a rusty spike, 17 kernels of corn, a stub end of a lead pencil, a vacuum gauge, a \$5.98 pocket watch and a cupful of silage in each trouser cuff.

Businessmen depend on him; after all dairyman is their friend, competitor, customer and source of food, fiber and self-reliant young citizens that help replenish the cities. He is a denim-dressed, business-wise, fast-growing statesman of stature. And when he comes in at noon, having spent the energy of his hopes and dreams, he can be recharged anew with the magic words: "The milk price is up."

I hope this puts a little smile on your reflections today as it did mine.

EDITORS NOTE

In the last newsletter, we omitted the by-line for George Haenlein on the dairy management column. We sincerely regret the oversight and appreciate George's tolerance.

CALENDAR OF EVENTS

Thanks to the staff at *Cheese Market News* for providing this calendar of events.

Oct. 26-29, 1997: Prepared Foods New Products Conference, Phoenix. Contact Temple Kimberly, 847-390-2422, FAX 847-390-2445.

Oct. 27-29, 1997: International Whey Conference, Rosemont, Ill. Contact Dr. Warren Clark Jr., American Dairy Products Institute, 312-782-5455, FAX 312-782-5299.

Oct. 27-30, 1997: Foodborne Fungi & Mycotoxins Short Course, Reading, Pa. Contact Pennsylvania State University, 814-865-8301, FAX 814-865-7050.

Oct. 28, 1997: Cheese Ripening Cultures Course, Monroe, Wis. Contact Donna Kolacinski, Chr. Hansen, 800-247-8321, FAX 414-607-5704.

Oct. 29, 1997: U.S. Dairy Export Council (USDEC) Annual Board Meeting, Chicago. Contact Michelle Hoyt, USDEC, 703-528-3049, FAX 703-528-3705.

Oct. 30-Nov. 2, 1997: Worldwide Food Expo, Chicago. Sponsored by Dairy and Food Industries Supply Association (DFISA), International Dairy Foods Association and National Food Processors Association. Contact Mary G. O'Dea or Liz Overstreet, DFISA, 703-761-2600, FAX 703-761-4334, 24-hour fax-on-demand 888-246-3277, 503-402-1352.

Oct. 31, 1997: Milk Quality Workshop, Chicago. Sponsored by Celsis * Lumac. Contact Linda Leger, 608-835-6505, or Maggie Heydt, 847-467-6620.

Nov. 2-4, 1997: Food Safety, Sufficiency, And Security: Domestic and International Dimensions Conference, Chicago. Contact Council for Agricultural Science and Technology, 515-292-2125, FAX 515-292-4512.

Nov. 3, 1997: Chicago Mercantile Exchange (CME) BFP Fluid Milk Futures and Options Seminar, Tempe, Ariz. Contact CME, 800-331-3332, FAX 312-466-7466.

Nov. 3-4, 1997: Codex Procedures and Their Importance: The New World for

Dairy Products Symposium, Chicago. Contact Anne Divjak, International Dairy Foods Association, 202-737-4332, FAX 202-331-7820.

Nov. 3-5, 1997: Pasteurizer Operators Workshop, University Park, Pa. Contact Pennsylvania State University, 814-865-8301, FAX 814-865-7050.

Nov. 3-5, 1997: Quality Control and Stability Testing Seminar, Palo Alto, Calif. Contact Julie Olson or Diana Williams, Tragon Corp., 415-365-1833, FAX 415-365-3737.

Nov. 4-5, 1997: Cheese of France Seminar, Madison, Wis. Contact CALS Outreach Services, 608-263-1672, FAX 608-262-5088.

Nov. 5, 1997: Chicago Mercantile Exchange (CME) BFP Fluid Milk Futures and Options Seminar, Roswell, N.M. Contact CME, 800-331-3332, FAX 312-466-7466.

Nov. 5-7, 1997: Dairy Practices Council 1997 Annual Conference, Harrisburg, Pa. Contact Dairy Practices Council, phone/FAX 802-476-3092.

Nov. 6-7, 1997: Meal Solutions 1997, Dallas. Contact Jamie Israel, Institute for International Research, 212-661-3500 ext. 3044, FAX 212-599-2192.

Nov. 7-9, 1997: New England Dairy-Deli-Bakery Association (NEDDA) Fall Convention, Bermuda. Contact Trudy Lambiase, NEDDA, 617-963-9726, FAX 617-963-9728.

Nov. 11-12, 1997: Wisconsin Cheese Grading Short Course, Madison, Wis. Contact CALS Outreach Services, 608-263-1672, FAX 608-262-5088.

Nov. 16-19, 1997: Private Label Manufacturers Association's (PLMA) Private Label Trade Show, Chicago. Contact PLMA, 212-972-3131, FAX 212-983-1382.

Nov. 18, 1997: Chicago Mercantile Exchange (CME) BFP Fluid Milk Futures and Options Seminar, Rochester, N.Y. Contact CME, 800-331-3332, FAX 312-466-7466.

Nov. 19-20, 1997: 10th Anniversary Conference - Dairy 97, London. Contact Agra Europe (London) Ltd., +44 (0) 1892 511807, FAX +44 (0) 1892 527758.

Nov. 20, 1997: Chicago Mercantile Exchange (CME) BFP Fluid Milk Futures and Options Seminar, Harrisburg, Pa. Contact CME, 800-331-3332, FAX 312-466-7466.

Dec. 4, 1997: IFBA Technology Seminar, San Francisco. Contact Association of Sales & Marketing Companies Foundation, 703-758-7790, FAX 703-758-7787.

Dec. 5-8, 1997: Association of Sales & Marketing Companies (ASMC) Business Forum & Expo, San Francisco. Contact ASMC, 703-758-7790, FAX 703-758-7787.

Dec. 9-10, 1997: Agribusiness Executive Management Program, Module One: Managing Capital and Financial Resources, Madison, Wis. Contact Joan Gillman, 608-262-9982, FAX 608-263-0818.

Dec. 10-12, 1997: Brand Masters: A Practitioner's Forum, Atlanta. Contact Jamie Israel, Institute for International Research, 212-661-3500 ext. 3044, FAX 212-599-2192.

Jan. 27-28, 1998: Agribusiness Executive Management Program, Module Two: Managing People, Madison, Wis. Contact Joan Gillman, 608-262-9982, FAX 608-263-0818.

Feb. 8-12, 1998: Practical Short Course on Processing of Nutraceuticals: Preparation, Extraction, Separation/Purification, Regulations and Packaging, Houston. Contact Dr. S. S. Koseoglu, Food Protein R&D Center, Texas A&M University, 409-845-2749, FAX 409-845-2744.

Feb. 24, 1998: Home Meal Replacement Seminar, Edison, N.J. Contact Eastern Dairy-Deli-Bakery Association, 201-288-5454, FAX 201-288-5422.

Feb. 24-25, 1998: Agribusiness Executive Management Program, Module Three: The Structure of Agricultural Markets, Madison, Wis. Contact Joan Gillman, 608-262-9982, FAX 608-263-0818.

March 1-5, 1998: Practical Short Course on New Developments in Membrane Technology: Food and Wastewater Applications, Houston. Contact Dr. S. S. Koseoglu, Food Protein R&D Center, Texas A&M University, 409-845-2749, FAX 409-845-2744.

American Cheese Society

1997 Judging

Seattle, Washington
August 16, 1997

The American Cheese Society is an active, not-for-profit organization which encourages the understanding, appreciation and promotion of America's farmstead and natural specialty cheese.

By providing an educational forum for cheesemakers and cheese enthusiasts, the society fills an important gap in today's specialty food world.

The cheeses listed in the following pages represent all the entries for the 1997 competition. Winners in each category are listed separately.

Unlike other competitions, where cheeses are judged on their technical merits only, the American Cheese Society's goal is to give positive recognition to those cheeses which are of the highest quality in all aspects – flavor, aroma and texture, as well as technical evaluation. The highest quality cheese are those which the Society feels deserve the recognition of an American Cheese Society ribbon. The goal of the American Cheese Society Judging is to give recognition to the best American-made cheeses submitted for the annual judging.

A Message from Russell McCall

ACS Director of Judging, ACS Board Member

My reflection on this year's judging and conference comes packaged in a word – superlative.

Our twelve professional judges arrived from all parts of the USA. They tasted and deliberated carefully and thoughtfully, as their written comments illustrate. On Thursday, August 14, 1997 the panel of judges and assistants spent eight hours determining the best of each category, and finally, after great theater and very little conversational restraint, selected the Best of Show.

This 14th annual event (certainly the most prestigious in the USA for farmhouse style, hand-crafted cheese), was extraordinary in that the quality and cheesemaker dedication was immediately apparent to the judges. We wish to thank the producers for their individuality and obvious hard work.

Russell C. McCall
Director of Judging

Best of Show

Yerba Santa Dairy
Shepherd's

Winners By Category:

A. Fresh Unripened Cheese - All Milks

1st Place

BelGioioso Cheese, Inc.
Mascarpone

2nd Place

California Mozzarella Fresca
Fresh Ricotta

3rd Place

Maple Leaf Cheese Co-Op
Queso Blanco

B. Soft Ripened Cheese - Cow

1st Place

Chateau Dumas, Inc.
Coeur A La Creme

2nd Place

Besnier America Belmont, Inc.
Brie "President"

3rd Place

Kolb-Lena Cheese Co.
Soft Ripened Cheese 1 Kilo Brie

B. Soft Ripened Cheese - Goat

1st Place

Cypress Grove Chevre
Pee Wee Pyramid

2nd Place

Redwood Hill Farm
Camellia

C. American Originals - Cow

1st Place

Maple Leaf Cheese Co-Op
Monterey Jack Wheel

2nd Place
Yerba Santa Dairy
Shepherd's

3rd Place
Blythedale Farm
Aged Mountain

C. American Originals - Goat

1st Place
Cypress Grove Chevre
Humboldt Fog

D. American-Made International Styles - Cow

1st Place
Samish Bay Cheese
Aged Gouda

2nd Place
Oakdale Cheese & Specialties
Gouda

3rd Place
Organic Valley
Organic Parmesan

D. American-Made International Styles - Goat

1st Place
Redwood Hill Farm
California Crottin

2nd Place
Cypress Grove Chevre
Bermuda Triangle

E. Cheddars - Cow

1st Place
Tillamook County Creamery Assoc.
White Sharp Cheddar

2nd Place
Cabot Creamery
Vintage Choice Aged Cheddar

3rd Place
Bandon Cheese, Inc.
Full Cream Extra Sharp Cheddar

E. Cheddars - Goat

1st Place
Redwood Hill Farm
Goat Milk Cheddar

F. Blue Veined Cheeses

1st Place
Salemville/Dan Carter, Inc.
Salemville Amish Gorgonzola

2nd Place
Stella Foods
Blue

3rd Place
Great Hill Dairy
Great Hill Blue

G. External Blue Cheeses

Insufficient Entries to Award

H. Pasta Filata Cheeses

1st Place
BelGioioso Cheese, Inc.
Caciocavallo Sharp Provolone

2nd Place
Calabro Cheese Corp.
Fior di Latte

3rd Place
Tutto Latte
Provela

I. Feta

1st Place
Sea Stars
Feta

2nd Place
Redwood Hill Farm
Goat Milk Feta

J. Low Fat/Low Salt Cheeses - All Milks

1st Place
Stella Foods
Reduced Fat Mozzarella

2nd Place
Washington State University Creamery
Reduced Fat Viking (35% less)

3rd Place
Cabot Creamery
Light Mediterranean Cheddar

K. Spiced, Herbed and Flavored Cheeses - Cow

1st Place
Vermont Butter & Cheese Co.
Basil Torte

2nd Place
Washington State University Creamery
Cracked Pepper and Chive

3rd Place
Kolb-Lena Cheese Co.
New Holland: Garlic 5lb. Loaf

K. Spiced, Herbed and Flavored Cheeses - Goat

1st Place
Cypress Grove Chevre
Herb Chevre

2nd Place
Coach Dairy Goat Farm
Aged Green Peppercorn Tome

3rd Place
Sea Stars
Monet Chevre

L. Smoked Cheeses

1st Place
Shelburne Farms
Shelburne Farms Farmhouse Cheddar

2nd Place
Maple Leaf Cheese Co-Op
Smoked Gouda Wheel

3rd Place
Kolb-Lena Cheese Co.
Smoked Baby Swiss 5 lb. Wheel

M. Farmhouse Cheese - Cow

1st Place
Sontheim Fine Cheeses
Soft Tilsit

2nd Place
Shelburne Farms
Shelburne Farms Farmhouse Cheddar

3rd Place
Sontheim Fine Cheeses
Tilsit

M. Farmhouse Cheese - Goat

1st Place
Yerba Santa Dairy
Shepherd's

2nd Place
Capriole, Inc.
American Alpine

3rd Place
Juniper Grove Farm
Buche (Aged Log)

N. Fresh Goats' Milk Cheeses

1st Place
Fromagerie Tournevent, Inc.
Biquet

2nd Place
Redwood Hill Farm
Chevre

3rd Place
Mozzarella Company
Texas Goat Cheese

O. Fresh Sheeps' Milk Cheeses

1st Place
Bass Lake Cheese Company
Canasta Pardo

P. Cheeses Marinated In Oil

1st Place
Sea Stars
Chevre In Oil

Q. Cultured Products - All Milks

1st Place
Vermont Butter & Cheese Co.
Creme Fraiche

2nd Place
Straus Family Creamery
Cottage Cheese

R. Butters - All Milks

1st Place
Organic Valley
Organic Cultured Butter

2nd Place
Mt. Sterling Cheese Co-Op
Goat Milk Butter

S. Cheese Spreads - All Milks

1st Place
Shelburne Farms
Shelburne Farms Farmhouse Cheddar

T. Aged Sheeps' Milk Cheeses

1st Place
Major Farms
Vermont Shepherd

List of Entries

The Antigo Cheese Company
Contact: Leo Malone
907 9th Ave. • Antigo, WI 54409
(715) 623-2301
Cheeses Entered:
Stravecchio • Parmesan • Asiago

Appel Farm
6605 Northwest Rd. • Ferndale, WA 98248
(206) 365-9049
Cheeses Entered:
Quark, Non-fat • Quark, Traditional • Paneer

Bandon Cheese, Inc.
Contact: Joe Sinko
680 E. 2nd • P.O. Box 1668 • Bandon, OR 97411
(541) 0347-2456
Cheeses Entered:
Full Cream Extra Sharp Cheddar • Reduced Fat Cheddar •
Organic Sharp Cheddar • Smoked Cheddar

Bass Lake Cheese Factory
Contact: Scott Erickson
591 Valley View Trail • Somerset, WI 54025
(715) 247-5586
Cheeses Entered:
Muenster Del Ray • Aged LaRosa •
Dill Spiced Sheep Cheese • Canasta Pardo

BelGioioso Cheese, Inc.
Contact: Jamie Rauscher
5810 County Road NN • Denmark, WI 54208
(920) 863-2123
Cheeses Entered:
Mascarpone • Pepato • Gorgonzola • Caciocavallo Sharp Provolone

Bellwether Farms
Contact: Liam Callahan
9999 Valley Ford Road • Petaluma, CA 94952
(707) 763-0993
Cheeses Entered:
Carmody • Crescenza • Fromage Blanc •
Ricotta • San Andreas

Besnier America Belmont, Inc.
Contact: Remy Colas
218 Park St. • Belmont, WI 53510
(608) 762-5173
Cheeses Entered:
Brie "President" Plain • Brie "President" Tomato/Basil •
Feta "President" Plain

Besnier America Turlock
Contact: Lenny Bass
1400 West Main St. • Turlock, CA 95380
(209) 667-4505, ext. 202
Cheeses Entered:
Fontina • Reduced Fat Feta (25% less total fat; 3% salt) •
Feta w/Mediterranean Herbs

Black Diamond/Dan Carter, Inc.
Contact: Linda Hook
P.O. Box 106 • Mayville, WI 53050
(414) 387-5740
Cheeses Entered:
Black Diamond 2 Yr. Old Aged Cheddar

Blythedale Farm
Contact: Karen Galayda
P.O. Box 462 • Corinth, VT 05039
(802) 439-6575
Cheeses Entered:
Vermont Brie • Camembert Vermont •
Aged Mountain • Vermont Brie

Bravo Farms
Contact: William Boersma
34292 Road 124 • Visalia, CA 93291
(209) 627-3525
Cheeses Entered:
Bravo Farmstead White Cheddar (Aged)

Bresse Bleu
Contact: Renee Haase
N2002 Hwy. 26 • Watertown, WI 53098
(414) 261-3036, ext. 23
Cheeses Entered:
Smithfield Cream Cheese • Saladena Feta Wedge • Saladena Feta
Mediterranean Crumble • Classic Montrachet • Classic Montrachet in
Oil w/Herbs • Alouette Elegante Sundried Tomato & Garlic

Cabot Creamery

Contact: Joe Fee
100 Grandview Road • Suite 214 • Braintree, MA 02184
(617) 356-0991

Cheeses Entered:

Vintage Choice Aged Cheddar • Light Mediterranean Cheddar •
Peppercorn Cheddar • Corn Cobb Smoked Cheddar •
Cabot 83 Butter

Calabro Cheese Corp.

Contact: Frank & Rose Angeloni
580 Coe Ave. • East Haven, CT 06512
(203) 469-1311

Cheeses Entered:

Ricotta • Queso Blanco • Primo Sale • Fior di Latte • Mozzarella •
Caciocavallo • Mozzarella w/Prosciutto • Primo Sale w/Black Pepper
• Mozzarella (Mixed Hardwoods) • Caciocavallo (Mixed Hardwoods)
• Mozzarella w/Prosciutto (Mixed Hardwoods) • Fior di Latte
(Ciliegine Packed in Real Marinade) • Scamorza • Caciotta

California Mozzarella Fresca

Contact: Andrew Branagh
538 Stone Rd. • Suite C • Benicia, CA 94510
(707) 746-6818

Cheeses Entered:

Fresh Mozzarella • Fresh Ricotta • Fresh Mascarpone

Capriole, Inc.

Contact: Judy Schad
10329 Newcut Road • Greenville, IN 47124
(812) 923-9408

Cheeses Entered:

Mont St. Francis • American Alpine • Old Kentucky Tomme •
Crocodile Tear • Banon (2 ages)

Cascade Mozzarella

Contact: Amy Shaftel
P.O. Box 653 • Redmond, WA 98052
(425) 869-5008

Cheeses Entered:

Hazelnut Smoked Mozzarella w/Roasted Hazelnuts

Chateau Dumas, Inc.

Contact: Patty Dumas
P.O. Box 250 • Duvall, WA 98019
(425) 788-7309

Cheeses Entered:

Mascarpone • Coeur A La Creme

CIBO

Contact: Deborah Nease
1914-A Occidental Ave. S. • Seattle, WA 98134
(206) 622-1016

Cheeses Entered:

CIBO Cream & Goat Cheese Spread • CIBO Basil Roasted Walnut
Spread • CIBO Smoked Jalapeno Spread • CIBO Garlic Sundried
Tomato • CIBO Pesto Torta • CIBO Dried Cranberry Torta

Coach Dairy Goat Farm

Contact: Miles Cahn
105 Mill Hill Rd. • Pine Plains, NY 12567
(518) 398-5325

Cheeses Entered:

Aged Wheel • Low Fat Stick • Aged Green Peppercorn Tome • Log •
Marinated Goat Cheese • Coach Farm Yogurt

Cypress Grove Chevre

Contact: Mary Keehn
4600 Dows Prairie Rd. • McKinleyville, CA 95519
(707) 839-3168

Cheeses Entered:

Fromage Blanc • Pee Wee Pyramid • Humboldt Fog •
Bermuda Triangle • Cheddar • Herb Chevre • Fresh Chevre

Dan Carter, Inc.

Contact: Stacy Kinsley
P.O. Box 106 • Mayville, WI 53050
(414) 387-5740

Cheeses Entered:

Salemville Amish Gorgonzola

Decatur Dairy, Inc.

Contact: Steve or Glennette Stettler
W 1668 Hwy. F • Brodhead, WI 53520
(608) 897-8661

Cheeses Entered:

Havarti

Egg Farm Dairy

Contact: Jonathan White
2 John Walsh Blvd. • Peekskill, NY 10566
(914) 734-7343

Cheeses Entered:

Cultured Sweet Butter • Hudson • Lost Pyramid • Muscoot

Fanny Mason Farmstead Cheese

Contact: Sharlene Beaudry
RR1 Box 354 • Walpole, NH 03608
(603) 756-3300

Cheeses Entered:

Farmstead Baby Swiss • Farmstead Smoked Baby Swiss
(smoke from corn cob & maple shavings)

Fleur de Lait Foods

Contact: Lauren Heist
400 S. Custer Ave. • New Holland, PA 17577
(717) 355-8620

Cheeses Entered:

Zausner Whip • Smithfield 3 lb. • Mascarpone • Chevre •
Spreadable Montrachet • Creme Fraiche • Alouette Sundried Tomato
• Alouette Garlic • FDL Light Strawberry Spread

Fromagerie Tournevent, Inc.

Contact: John Eggena
7004 Hince • Chesterville, Quebec, Canada G0P 1J0
(819) 382-2208

Cheeses Entered:

Chevre Noir • Feta Tradition • Veloutin • Biquet

Goat's Leap Cheese

Contact: Barbara & Rex Backus
 3321 Hwy. 29 North • St. Helena, CA 94574
 (707) 963-2337
Cheeses Entered:
 Goat's Leap Finest

Grafton Village Cheese Co.

Contact: Peter Mohn
 Box 87 Townshend Rd. • Grafton, VT 05146
 (802) 843-2221
Cheeses Entered:
 Classic Reserve • Premium Cheddar • Maple Smoked Cheddar •
 Garlic Cheddar • Sage Cheddar

Great Hill Dairy, Inc.

Contact: Tim Stone
 160 Delano Rd. • Marion, MA 02738
 (508) 748-2208
Cheeses Entered:
 Great Hill Blue

Holland Farms

Contact: Jules Wesselink
 32605 Holland Rd. • Winchester, CA 92587
 (909) 244-4172
Cheeses Entered:
 Original Gouda • Jalapeno Gouda • Cumin Gouda

Juniper Grove Farm

Contact: Pierre Kolisch
 2024 S.W. 58th St. • Redmond, OR 97756
 (541) 923-8353
Cheeses Entered:
 Fromage Blanc w/Herbs & Garlic • Buche (Aged Log) •
 Smoked Crottin (Natural Fruitwood Smoked)

Karam's

Contact: Mylang Anis Karam
 340 154h Ave. E. • Seattle, WA 98112
 (206) 324-2370
Cheeses Entered:
 Karamage

Kolb-Lena Cheese Co.

Contact: Leisa Hubb or Rene Weber
 3990 N. Sunnyside Rd. • Lena, IL 61048
 (815) 369-4577
Cheeses Entered:
 Soft Ripened Cheese • Baby Swiss • F J Kolb • New Holland Natural
 • Herb Soft Ripened Cheese • New Holland Flavored •
 Creme De Brie

Level Valley Creamery, Inc.

Contact: Jane Krimmer
 807 Pleasant Valley Rd. • West Bend, WI 53095
 (414) 675-6533
Cheeses Entered:
 Neufchatel Cheese • Premium Cream Cheese

Major Farm

Contact: Cynthia Major
 RFD #3 Box 265 • Putney, VT 05346
 (802) 387-4473
Cheeses Entered:
 Vermont Shepherd

Maple Leaf Cheese Corp.

Contact: Jeffrey Wideman
 10890 Twin Grove Rd. • Monroe, WI 53566
 (608) 934-1234
Cheeses Entered:
 Queso Blanco • Monterey Jack Wheel • Raw Milk White Cheddar •
 Pesto Monterey Jack Wheel • Smoked Gouda Wheel

Marin French Cheese Company

Contact: Kandace Aggio
 7500 Red Hill Rd. • Petaluma, CA 94952
 (707) 762-6001
Cheeses Entered:
 Schloss • Camembert • Brie • Pesto Brie • Breakfast Cheese •
 Triple Cream Cheese Brie

Meister Cheese

Contact: Scott Meister
 960 E. Nebraska St. • Muscoda, WI 53573
 (608) 739-3134
Cheeses Entered:
 Herb de Provence • Morel & Leek • Tomato & Basil • Jamaican Jerk
 • Olive Rosemary • Caesar • Chipotle

Meister Cheese/Dan Carter, Inc.

Contact: Dan Carter
 P.O. Box 106 • Mayville, WI 53050
 (414) 387-5740
Cheeses Entered:
 Great Plains Morel & Leek Monterey Jack •
 Great Plains Caesar Jack

Mt. Sterling Cheese Co-Op

Contact: Kent Saimon
 310 Wagonal • P.O. Box 103 • Mt. Sterling, WI 54645
 (608) 734-3151
Cheeses Entered:
 Sharp Raw Goat Milk Cheddar • Feta • Goat Milk Butter

Mozzarella Company

Contact: Paula Lambert
 2944 Elm St. • Dallas, TX 75226
 (214) 741-4072
Cheeses Entered:
 Crescenza • Burrino • Mozzarella • Capriella • Ricotta • Caciotta •
 Montasio • Hoja Santa Goat PC • Caciocavallo • Scamorza • Feta •
 La Cocina Caciotta • Queso Blanco Chiles • Smoked Scamorza •
 Texas Goat Cheese

Oakdale Cheese & Specialties

Contact: Walter Bulk
 10060 Hwy. 120 • Oakdale, CA 95361
 (209) 868-3139
Cheeses Entered:
 Gouda • Smoked Gouda

Oakville Grocery

Contact: Albert Katz

860 Napa Valley Corporate Way • Suite A • Napa, CA 94558

(707) 257-7050

Cheeses Entered:

Fresh Napa Valley Goat Cheese (Plain & Flavored)

Old Chatham Shepherding Company

Contact: Jodie Wische

P.O. Box 94 - Shaker Museum Rd. • Old Chatham, NY 12136

(518) 794-7733

Cheeses Entered:

Fresh Ricotta • Nancy's Hudson Valley Camembert • Feta •

Peppered Mini Wheel • Shepherd's Wheel •

Fresh Sheep's Milk Cheese • Sheep's Milk Yogurt

Orb Weaver Farm

Contact: Marian Pollack

Lime Kiln Rd. • New Haven, VT 05472

(802) 877-3755

Cheeses Entered:

Orb Weaver Farmhouse Cheese

The Organic Cow of Vermont, Inc.

Contact: Peter & Bunny Flint

P.O. Box 55 • Tunbridge, VT 05077

(802) 685-3123

Cheeses Entered:

Tunbridge Havarti • Unsalted/Cultured Butter

Organic Valley

Contact: Helen Jo Gudgeon

P.O. Box 159 • 507 W. Main St. • La Farge, WI 54639

(608) 625-2602

Cheese Entered:Organic Cultured Butter • Organic Aged Swiss • Organic Petite Swiss
• Organic Parmesan • Organic 2 Yr. Old Raw Sharp Cheddar**Pollio Dairy Products**

Contact: Lori Otto

8600 Main St. • Campbell, NY 14821

(607) 527-4584, ext. 283

Cheeses Entered:

Whole Milk Mozzarella • Whole Milk Ricotta • Fior Di Latte

Quail Croft

Contact: Alayne Sundberg

3740 False Bay Rd. • Friday Harbor, WA 98250

(360) 378-5764

Cheeses Entered:

Fresh Cheese w/Basil & Garlic • Fresh Goat's Milk Cheese

Redwood Hill Farm

Contact: Jennifer Bice

10855 Occidental Rd. • Sebastopol, CA 95472

(707) 823-8250

Cheeses Entered:Camellia • California Crottin • Goat Milk Cheddar •
Goat Milk Feta • Smoked Cheddar • Chevre**Rollingstone Chevre**

Contact: Karen Evans

P.O. Box 683 • 27349 Shelton Rd. • Parma, ID 83660

(208) 722-6460

Cheeses Entered:

Idaho Goatster w/Porcini • Idaho Goatster

Samish Bay Cheese

Contact: Bill Spyksma

1311 Bow Hill Rd. • P.O. Box 45 • Bow, WA 98232

(360) 766-6412

Cheeses Entered:

Aged Gouda • Montasio • Garlic Gouda

Sea Stars

Contact: Nancy Gaffney

5407 Coast Rd. • Santa Cruz, CA 95060

(408) 423-7200

Cheeses Entered:Fromage Blanc • Feta • Herb Garlic & Fresh Cheese •
Cranberry/Walnut Torte • Chevre Log • Chevre In Oil •

Monet Chevre • Kyrpus Feta

Shelburne Farms

Contact: Mathias Dubilier

102 Harbor Rd. • Shelburne, VT 05482

(802) 985-8686

Cheeses Entered:

Shelburne Farms Farmhouse Cheddars

Simplot Dairy Products/Olympia Plant

Contact: Gary Sauriol

3145 Hogum Bag Rd. N.E. • Lacey, WA 98516

(360) 491-5330

Cheeses Entered:Danish • Hot Pepper Jack • Mascarpone • Provolone • Cajeta • Lox
Cream Cheese • Blue Cheese Wheels • Gorgonzola**Skyhill Napa Valley Farms**

Contact: Amy Wend

2431 Partrick Rd. • Napa, CA 94558

(707) 252-0648

Cheeses Entered:

Feta - Goat • Flavored Cheese • Smoked Cheese • Farmhouse Cheese

Snoqualmie Valley Gold

Contact: Terry Trim

15728 Main St. N.E. • P.O. Box 188 • Duvall, WA 98019

(425) 788-8273

Cheeses Entered:Smoked Parmesan • Smoked Pepper Jack • Smoked Garlic Jack •
Smoked Extra Sharp Cheddar • Smoked Brie**Sontheim Fine Cheeses**

Contact: Anna Blaum

16755 Hwy. 149 • Powderhorn, CO 81243

(970) 944-8112

Cheeses Entered:

Bergkaese • Edamer • Tilsit • Soft Tilsit

Stella Foods

Contact: Christina DeYoung

25 Tri-State International Center • Suite 250 • Lincolnshire, IL 60069
(847) 267-3272

Cheeses Entered:

LMPS Mozzarella • Whole Milk Mozzarella • Reduced Fat Mozzarella • Provolone • String • Blue • Gorgonzola • Asiago • Parmesan • Romano • Ricotta • Lorraine

Straus Family Creamery

Contact: Michael Straus

P.O. Box 768 • Marshall, Ca 94940

(415) 663-5464

Cheese Entered:

Nonfat Quark • Nonfat Plain Yogurt • Sweet Butter • Aged Jack • Medium White Cheddar • Cottage Cheese • Cream Top Whole Milk Plain Yogurt

Sugarbush Farm

Contact: Betsy Luce

RR 1 Box 568 • Woodstock, VT 05091

(802) 457-1757

Cheeses Entered:

Hickory & Maple Naturally Smoked

Sweet Home Farm

Contact: Alyce Birchenough

27107 Schoen Rd. • Elberta, AL 36530

(334) 986-5663

Cheeses Entered:

Dry Curd Cottage Cheese

Tillamook County Creamery Assoc.

Contact: Dale Baumgartner

P.O. Box 313 • Tillamook, OR 97141

(503) 842-4481

Cheeses Entered:

Jack • White Sharp Cheddar

Tutto Latte

Contact: Massimo Navarretta

(818) 337-8154

Cheeses Entered:

Mozzarella • Scamorza Smoked • Provela • Mascarpone • Capriella • Mozzarella Loaf • Tutto Latte Fiore

Vermont Butter & Cheese Co.

Contact: Ruth Anne Flore or Rich Chambers

Pittman Rd. • P.O. Box 95 • Websterville, VT 05678

(800) 884-6287

Cheeses Entered:

Creme Fraiche • Fromage Blanc (0% Fat) • Quark • Mascarpone • Basil Torte • Salmon Torte • Cultured Butter • Chevre • Impastata • Cheddar • Chevrier (Soft Ripened) • Fontina

Washington State University Creamery

Contact: Marc Bates

P.O. Box 646392 • Pullman, CA 99164-6392

(509) 335-7516

Cheeses Entered:

Cougar Gold • Reduced Fat Viking (33% Less) • Cracked Pepper and Chive • Dill Garlic • Smoky Cheddar • Italian

Westfield Farm

Contact: Bob Stetson

28 Worcester Rd. • Hubbardston, MA 01452

(508) 928-5110

Cheeses Entered:

White Buck • Hubbardston Blue Cow • Chocolate Capri • Hickory Smoked Capri • Capri 5 oz. log

Widmer's Cheese Cellars

Contact: Joseph Widmer

214 W. Henni St. • Theresa, WI 53091

(414) 488-2503

Cheeses Entered:

Surface Ripened Brick

Yerba Santa Dairy

Contact: Janis Eckert

6850 Scotts Valley Rd. • P.O. Box 1048 • Lakeport, CA 95453

(707) 263-8131

Cheeses Entered:

Shepherd's • Cheviot

THANKS STEVE!

Last July Steve Jenkins, the renowned author and cheese monger, was a featured speaker at the NASFT show. When it came for him to accept his honorarium fee, he requested they donate the money to the American Cheese Society. The \$2132.00 gift will be used for educational purposes. We are extremely grateful for the unsolicited donation.

It is with great sadness that we note the passing of one of our members, Ron Klensch, on Saturday October 18. Ron was born July 22, 1936. He was in the dairy business for 35 years, starting at Tolibia Cheese before opening his own company, Klensch Cheese. Ron contributed a lot to our industry, including serving a term as president of IDDA.

Ron is survived by his wife Pat and his son Nick.

Pat Klensch will continue Klensch Cheese along with Ron's partner, Bud Donovan. Pat and Bud can be reached at 414-468-5399

weren't exposed to, or ready for, Goat Cheese in 1946. They had grown beyond their local market and fell prey in 1979 to the boom and bust cycle.

At the time I was talking to Modena, there were only three people left making goat cheese in the area, which included herself, a man in his 80's in poor health with no living relatives, and a lady who was already in the process of closing down the operation. Modena was soon to be the last one carrying on this century old regional tradition, and she openly admitted that it was getting to be too much work for her and her husband to manage alone.

Modena had continued using the old reed baskets for cheese molds under the "Grandfather Clause" in the local health codes, and as other cheesemakers went out of business over the years, she would buy their baskets to keep up the tradition. Shortly after my first visit with her, the Health Department told her she could no longer buy baskets, she could only continue using the ones she already had. Six

months later, her last baskets wore out and she bought her first stainless steel molds. She said that she never felt quite the same about making cheese after that.

It was about this time that Modena decided it was getting to be too much work for her and her husband to manage the business alone and it wasn't fun anymore. Her children and grandchildren already had careers and weren't interested in making goat cheese. Modena Beebee retired, stopped making cheese and along with her went a unique, regional cheese.

It took me a while to comprehend, or admit, what I was witnessing, and I wanted to believe that the rising popularity of Chevre could somehow save this little part of our heritage in cheesemaking. It didn't, and there was nothing I could do to save it.

There was one thing I could have done though, and I will always regret not doing it. I could have recorded or documented the product and the process before it passed.

As time passes, traditions will also pass,

and if they aren't documented, there will be no way for us to recover or remember them. I'm sure there is a cheesemaker out there somewhere who would have had an interest in what Modena Beebee knew about making a Caprino Romano, and she would have been delighted to share her knowledge and techniques. Properly documented, her story would have been a wonderful one, inspiring an appreciation for unique cheeses and the craftsmanship involved in making them. Modena Beebee is a perfect example of a resource lost in our industry.

I'm not against technology. I like a lot of the things that it has done for us, but as technology changes so do products, and if the product is as good, it's at the very least different. Sometimes technology changes quickly and it's easy to see, but sometimes it creeps in slowly and we barely see the changes it's making until it's too late, and old traditions are not only gone but forgotten.

AMERICAN CHEESE SOCIETY NEWSLETTER STORE

*Any proceeds go to the American Cheese Society general fund

ACS Newsletter Subscription - \$30.00

For \$30.00 a year you will receive all four quarterly Newsletter issues. This does not include full membership benefits

such as the Conference Wrap-Up Special Issue, listing in or copies of the ACS Directory, discounted Conference fees, or any of the other benefits of membership.

If you would like a newsletter subscription, fill out the form on the back of this newsletter, check the subscription only box and send in.

Book Corner

Cheese Primer

by Steve Jenkins

<u>Members</u>	<u>Non-members</u>
13.95	16.95

(plus postage and handling on both)

Forgotten Harvest

by Avice Wilson

<u>Members</u>	<u>Non-members</u>
14.50	17.50

(plus postage and handling on both)

The Great British Cheese Book

by Patrick Rance

<u>Members</u>	<u>Non-members</u>
25.00	35.00

(plus postage and handling on both)

Cheese and Fermented Milk

Foods 3rd edition

by Kosikowski and Mistry

\$92.00 plus shipping and handling

1997 14th annual conference

T-shirts \$20.00

Totes \$15.00

Plus S&H

1996 13th annual Conference Shirt of tote available for ~~\$25.00~~ each.

20 % off
only \$20.00

Plus S&H

1995 12th Annual Conference Items

T-Shirt (L or XL) ~~\$23.50~~

Tote Bags ~~\$11.50~~

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and \$ 5.75 tote
Plus S&H

When it tastes Great....ADGPA brochure extoling the virtues of goat milk

1 - 99 \$0.30 ea 100 - 499 \$0.20 ea 500 - 999 \$0.15 ea 1000 and over \$0.10 ea

ADGPA Product Poster.....full color 18"x24" glossy print

1 - 9 \$4.50 plus \$2.00 s/h 10 - 24 \$3.50 plus \$2.25 s/h 25 - 49 \$2.50 plus \$2.50 s/h

ADGPA Note Cards... Striking heavy-stock glossy notecards with set of four designs
4/\$3.50 12/\$8.50 50/\$30.00 100/\$50.00

ADGPA Cookbook.....a collection of favorite recipes using goat milk products
\$7.50 each

FROM THE EDITOR

by: Regi Hise

ADGPA CLOSES IT'S DOORS

Representatives of the American Dairy Goat Product Association met with the ACS Board of Directors at the recent ACS conference in Seattle. At the meeting ADGPA members said they felt they were duplicating many of the services that ACS is already providing to it's members and their members (ADGPA) would be as well served by joining the American Cheese Society.

The ACS Board of Directors approved a proposal from ADGPA to set up a goat cheese producers subcommittee which will include Mary Keehn, Cypress Grove Chevre, Jennifer Bice, Redwood Hills Farm, and Laura Jacobs Welch. The ACS Board also agreed to honor current ADGPA members with membership in ACS through the end of 1997. With those two considerations ADGPA announced it would cease to exist. I view it as a great compliment to the American Cheese Society that the former ADGPA members were so happy with the content of our programs and conferences, and we welcome them into the American Cheese Society.

ACS HIRE NEW ADMINISTRATOR

In separate but related news, ACS has named Laura Jacobs Welch, former administrator of the now defunct ADGPA as the new administrator for the American Cheese Society. The ACS Board was very impressed with the work she had done for ADGPA and how efficiently she served their cheesemaker member base. Along with that appointment, the ACS administrative offices will move to Laura's home and office in Darien, Wisconsin. We are thrilled to have Laura in her new responsibilities at ACS. Please join me in welcoming her on board!

For more information, contact Laura Jacobs Welch, American Cheese Society, W7702 Cty. Rd. X, Darien, WI. 53114. Phone (414) 728-4458, (FAX) 414-728-1658

FOURTEENTH ANNUAL "VIVE LE BEAUJOLAIS" WINE FESTIVAL

The French-American Chamber of Commerce will host its Fourteenth Annual "VIVE LE BEAUJOLAIS" Wine Festival on Friday evening, November 21, 1997 from 6:30 p.m. until 10 p.m. at the Pacific Design Center in West Hollywood CA.

Each year, the French-American Chamber of Commerce hosts California's largest and most festive Beaujolais Nouveau celebration, with 1,500 people attending to sample the Nouveau, and some of the ten Beaujolais crus.

Along with the wines, a selection of foods from Southern California's French gourmet importers, local retail establishments and restaurants will be sampled.

Tickets are \$45 and include all food, wine, and a selection of ciders and French mineral waters as well as traditional french entertainment and dance music.

For further information on tickets, participation or sponsorship contact the French-American Chamber of Commerce at (213) 651-4741.

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