

# The American Cheese Society

N E W S L E T T E R

## CODEX WORKSHOP REPORT

by: John Eggena

### I.

Last Oct. 28, Laura and I represented the ACS at the Impact of CODEX on Cheesemaking Workshop sponsored by the Wisconsin Center for Dairy Research in Madison, WI. A special thanks is certainly due to Debra Dickinson and the task force for preparing the background materials and contact points that were essential in helping us get a good grasp of the subject and enabling us to take a pro-active position at the conference.

The ACS task force on CODEX (food rules) had several objectives in participating at this conference, as outlined in the Platform of the American Cheese Society and specifically in its position regarding mandatory pasteurization (see ACS Website - pasteurization). Our principal concern at this time was to get involved in the process itself and finding the key contacts that would permit ACS's position on pasteurization to be heard and respected. All major decision makers in the CODEX process as well as many dairy industry leaders attended this conference, so it was an excellent opportunity to get answers and make contacts.

The following list will give you a good idea of the objectives we sought at the meeting.

- at what point can we effect the CODEX process
- what steps are left to go before the proposal is voted on
- who are the people we can work with to gather information
- who at this meeting is sympathetic to our cause
- if the pasteurized milk proposal is passed, how does it effect national, or domestic trade of raw milk cheeses

Before going into more detail on specific issues let it be said that we were able to get answers to most of our questions and we made important contacts that will facilitate ACS future participation. Even if CODEX Alimentarius is accepted by the CODEX Commission (2 to 4 years at least) each member nation still has to accept it and put in place a compliance policy (another couple of years) and then ... FDA ruling, exceptions, special cases, etc. So there isn't an immediate threat that this will fall on your head tomorrow, but it is a crucial moment to get involved and participate in defining what pasteurization and the very real issue on hygiene and contamination is all about in a world trade context.

### II

On the brass tack side, the following resumes, to my best understanding, how the CODEX Alimentarius process works and hopefully shows where ACS input would be heard and possibly acted upon.

Remember that each participating country, over 125, has a delegation to the CODEX Commission and each has the opportunity to present it's arguments and positions, and finally the ultimate right to refuse or adhere to the new international standards. In the US, it's the FDA that will have the final word for our domestic standards and their relation to CODEX. It is also true that these standards will have to stand up to future trade disputes ... so we're walking on eggs.

The original draft for CODEX milk standards was written up by the International Dairy Federation (IDF) and then sent out and worked through by all participating members in a step by step process. There are 8 steps for any proposition to go

*CONTINUED.....page 4*

## American Cheese Society Board Members

Officer Name Organization	Term Expires	Phone#s
Jeff Bergman, Larry's Market	2000	425-820-8778
Ricki Carroll, New England Cheesemaking Supply	1999	413-628-3808
Dominique Delugeau, Arthur Schuman	1999	973-227-0030
Debra Dickerson, Infod/Neal's Yard Dairy	1999	201-541-3549
Kathleen Shannon Finn, Columbus Distributing	2001	650-594-1040
Ruth Anne Flore, Flore, Price, & Assoc.	1999	802-660-9914
Linda Funk, WMMB	2002	608-836-8820
John Greeley, Sheila Marie Imports	1999	781-393-9100
Dick Groves, The Cheese Reporter	2001	608-246-8430
George Haenlein, University of Delaware	1999	302-831-2523
Debbie Haws, DKH Marketing Services	2001	417-767-2586
Regi Hise, WMMB	2001	608-836-8820
Mary Keehn, Cypress Grove Chevre, Inc.	1999	707-839-3168
Paige Lamb, The Food Paige	1999	253-520-3078
Russ McCall, Atlanta Foods Int'l	2001	404-522-3358
Bill McKenna, Bill McKenna & Assoc.	1999	415-647-8088
Judy Schad, Capriole Inc.	2001	812-923-9408
Diana Solari, Food Matters	2001	510-658-7388
Daphne Zepos, Campton Place	2001	415-647-8008
Stacey Kinsley Dan Carter, Inc.	1999, Ex-Officio	920-387-5740
Gerd Stern, Infood	Ex-Officio	201-816-9215
Rhoda Stern, California Cheese & Butter Assn.	Ex-Officio	415-380-8230
Ari Weinzwieg, Zingerman's	Ex-Officio	313-663-0974
Daniel Strongin, Access to Tradition	Ex-Officio	510-215-8214

## LETTER FROM THE PRESIDENT

This year of great concern to us all is the National Cheese Institute and Codex proposals to require mandatory pasteurization of milk used for cheese. Perhaps for the first time in the history of the American Cheese Society, we have a more universal reason for being and are in a position to speak out and align ourselves with farmstead and specialty cheesemakers the world over. Ultimately we are looking to create "safe standards of practice," founded on scientific grounds, not political ones. I can only encourage each and every one of you to stay abreast of this issue. It's outcome will affect us all.

Since the Conference, we have joined with Bon Appetit to present this year's award winning cheeses in New York City, Chicago, Miami and San Francisco. Our National Association of the Specialty Food Trade (NASFT) membership is in the works and I look forward to our participation in this Summer's Fancy Food Show.

I am happy to announce that this year's coming Conference will be held at Shelburne Farms, Shelburne, VT. and will include, based on its success in Madison, a program specifically designed for our cheesemakers. Further, we are developing more concise guidelines for our Annual Judging and a reclassification of categories.

Of primary importance is continuing to create value for our membership; bringing back into the Society memberships that have lapsed as well as new. This society is a reflection of the entire membership, not just the Executive Board. Because we all bring a different perspective to the table, I welcome and ask for input from our members. Where do we need to be? What do we need to do?

Buoyed by magazine articles of cheese and cheesemakers, it's exhilarating to be a part of what is considered America's newest food trend. Food and Wine's November issue reports that America "is experiencing a cheese revolution," and in the same issue, an ad for Nokia cell phones encourages customers to "Dial M for Mascarpone." Not too long ago, only a handful of savvy cooks knew what to do with this particular cheese.

I am honored to accept the position of President this coming year and, with your support, look to a continued forward motion in our growth and development.

\* 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.)

# SOME HOUSEKEEPING FROM THE OFFICE:

by: Laura Jacobs-Welch

My job as administrator is really one of head cheerleader! I continually find myself in the position of cheering on the Home Team, as it were? So here's the play: Have you thought how important it is for us to receive your membership renewal? Here in the office, we've taken over 400 calls per month in the past year, regarding everything from "How do I set up a commercial dairy?" to "Have you heard of that cheese, \_\_\_\_? Why can't I get it anymore?" We can put people in contact with those in the industry who know, and have a wide collection of articles by experts explaining "How to. . ." You are a very important part of the equation in supporting small, farms and specialty cheesemakers in America. A recent article in our state farm paper (The Wisconsin State Farmer) quoted a number of figures\* that I'd like to share with you in pointing out the need for your continuing support in membership of this Society:

1. One out of five people in the US live in rural America. Over 14,000 small towns and cities dot rural American and three out of every four units of government are in rural America.

2. 85 percent of Americans would like to have a farmer live and work next door to them.

3. From a list of eight professions, the public ranks farmers above scientists and other professionals, and slightly behind only teachers and firefighters.

4. 84 percent of the public believes farmers make a significant contribution to society.

5. More than 80 percent of the general public identify farmers as the most important members of society involved in preserving land and environment.

6. Farmers create an additional 10 off-farm jobs per farm, and each \$1 of farm income generates an additional \$9 throughout the economy.

7. Total Agricultural investment by farmers in 1996 was \$1 trillion.

\*Figures from Doane Marketing Research Surveys of communities in the US.

Please continue to be a support to the agricultural communities in America, by renewing your ACS membership, and inviting those you know to join as well. Our membership is near 400 members, with approximately 1/3 of those being cheesemakers, nearly 1/3 of our total membership. These are the small farmers/entrepreneurs of America!

I would like to welcome the many new members to the American Cheese Society in the past year. I hope you will find our organization to be helpful to your businesses. Please look for the American Cheese Society members taking part in regional events coming your way this fall: The Bon Appetit Wine & Spirit Focus in Miami, FL, November 18, 1998; and in San Francisco, CA, February 26, 1998. Volunteer members are lending their support by manning the tables, and introducing the public to our wonderful member products! Thank you to all who've supported this great cause, benefitting the Make A Wish Foundation and the City-Meals-On Wheels Programs.

\*\* Side Note from Laura: We are still located at W7702 Cty Rd X, Darien, WI 53114. However, we have taken a PO Box for your correspondence. Please make note and send renewals, suggestions, comments, and other correspondence to our new PO Box 303, Delavan WI 53115-0303. FED X and UPS can still be shipped to W7702 Cty Rd X, Darien, WI 53114.

Have you signed your copy of the Codex Statement? Please call or request a copy from ACS office. We are recording all petitions received to build support for our position on the Pasteurized/Raw Milk Issue. Thank you.

## GO WEBSITE!

We are now averaging 1,630 visitors per month to our website. If you haven't given us your info, please get it to us.

through before final acceptance by the whole delegation. So, if a document is at step 2, it's at the beginning, at step 6, just a little wiggle room. The committee meets every 2 years - it is estimated that it will take 4 to 6 years for all the cheese standards to reach final acceptance and then several years for US/FDA acceptance. ACS strategy will have to take these steps into account and propose the appropriate input at each level.

The access door to this process is through the IDF, and in particular its branch, the US National Advisory Committee (USNAC) of which Russell Bishop is the director. USNAC is the advisory committee on US milk standards and has direct access to the US representatives to the CODEX negotiations, Duane Spomer of USDA and Thomas Balmer of the National Milk Producers Federation. I had the opportunity to meet and discuss briefly the ACS position with these 3 men at the conference in Madison. ACS was invited to join USNAC and encouraged to promote its point of view. Mr Spomer and Balmer (see his article on CODEX in ACS Newsletter, 3rd quarter, 1998) also invited us to participate in the advisory process.

### III.

In personnel discussions, sensitivity to regional and cultural diversity was present, but consensus seems to be built around building super highways that connect warehouses, and not secondary roads that connect consumers. The ACS is not alone in its position on pasteurization, England, France, Italy and others are also adamant in protecting their cultural heritage. It's kind of funny getting out there and fighting for benign bacteria ... and probably even the quality of our future immune systems. What's more, the business of flavor masking with dairy ingredients is big time ... a brie flavored processed cheese anyone ?

The issue of pasteurization actually revolves around one main issues, product hygiene. Here we get into the world of pre- and post-contamination and actual thermal treatment processes of milk. I think we would all agree on the desirability of pathogen free milk products. The crucial question is how to arrive at this state without destroying other essential elements.

If HACCP certification is starting to play a central role in hygiene control in the North American food industry ( pre-contamination control) ... world transport, refrigeration, ... the merchandising of milk products still presents a nightmare in controlling post-contamination. CODEX hopes that pasteurization will cure most of these ills, but the debate is still open on this issue and far from resolved. Already CODEX delegates have modified the definition on pasteurization to include "alternative methods" ... hurdle technology, ultra, micro and nano filtration technology, etc. are just some of the latest technologies making old definitions obsolete or incomplete. The ACS task force is in the process of setting up a Standard of Practices for Farmstead and Specialty Cheesemakers as another alternative to address the pasteurization issue.

Practices that would guaranty product hygiene but within a framework of, ... can I say ?, "benign bacterial diversity" ... a thermal milk treatment that is not only economically accessible to small cheesemakers but also promotes the development of low or unpasteurized cheeses within a regional or national context. England's specialty cheesemakers are promoting this way and an alliance is being set up at this moment.

In the US, the American National Cheese Institute has already come out in favor of "pasteurization" and I imagine most industry associations will fall in step. FDA has not as yet taken a firm stand. The ACS role is to raise public awareness on this issue and promote discussion on what seems to us as the real issue, hygiene and standards of practice. It's rather obvious that all of this is not just about public safety, but equally about market share and positioning in a globalized market. It looks like another David vs. Goliath situation, but we are not alone and there are eloquent points of view in regards to regional and cultural diversity, for bio-diversity and our immune systems and also, just for the simple right to consume great tasting cheeses. Our view point needs to be put in evidence, and that is what the ACS task force is about.

#### Some CODEX milk standards and their time frames

1. General Cheese Standards - definition of cheese, manufacture, composition, etc. is at step 8  
and will probably pass final acceptance in 1999. Adoption by each country follows.
2. Individual cheese standards - from hard to soft cheeses - are at different steps.  
unripened cheeses at step 6  
whey cheeses at step 6  
processed cheese at step 3  
cheddar at step 3  
edam & gouda at step 3  
havarti at step 3  
emmentaler at step 3  
tilsiter st step 3  
st. paulin at step 3

provolone at step 3  
cottage cheese at step 3  
camembert & brie at step 3  
extra hard grating cheese - step 3  
mozzarella at step 3

3. \*\* Pasteurization - step 6 - discussion is still open on "alternative methods", hygiene and equivalent standards, etc.

#### Pertinent websites

[www2.nas.edu/codex/](http://www2.nas.edu/codex/)  
[www.erols.com/msInda/codex.html](http://www.erols.com/msInda/codex.html)  
[www.freenet.edmonton.ab.ca/scitek21/healthx.html](http://www.freenet.edmonton.ab.ca/scitek21/healthx.html)  
[www.tasinc.com/tas-code.htm](http://www.tasinc.com/tas-code.htm)  
[www.fao.org/waicent/faoinfo/economic/esn/codex/cac22e/httoc.htm](http://www.fao.org/waicent/faoinfo/economic/esn/codex/cac22e/httoc.htm)  
[www.usda.gov/fsis/codex/new.htm](http://www.usda.gov/fsis/codex/new.htm)  
[www.usda.gov/fsis/codex/mission.htm](http://www.usda.gov/fsis/codex/mission.htm)  
[www.fsis.usda.gov/OA/codex/reportmmp.htm](http://www.fsis.usda.gov/OA/codex/reportmmp.htm)  
[www.fsis.usda.gov/OA/codex/](http://www.fsis.usda.gov/OA/codex/)  
[www.ams.usda.gov/dairy/](http://www.ams.usda.gov/dairy/)

#### Members of the CODEX Committee are:

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PH) 201-541-3549  
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## HEY – WE MAKE GOOD CHEESE TOO!

by: Jack Fromberg

It has been about 16 years that the American Cheese Society has been in existence, and I am sure that each one of you has gotten something out of being involved with this organization. At this year's meeting at Madison, Wisconsin, it finally crystallized for me and now I know what this endeavor is all about.

As representatives of the American cheese industry, we should no longer consider ourselves second class citizens of the worldwide community of cheesemakers. Why should we be on a lower rung of the romantic cheese scale than Europeans?

The argument is that they have history on their side as well as some wonderful, delicious, and exotic cheeses.

So what?

They can have the history.

At this time, we are the ones who have just as many resources as they do, and we have some very talented people who are very creative and focused on what they do, and want to accomplish.

Why is it that when you walk into a cheese shop in Paris, you hardly find any American-made cheeses? Do they have the monopoly on taste? Well, it's about time for us to turn the tables.

I urge our members to seek out the wonderful cheeses in the Americas and to promote it in any way possible. We have wonderful cheeses in all categories, and every year the selections expand and improve. History and tradition do not stifle us as Americans; we on the other hand experiment and create.

The time has come. The revolution is on.

Members who are in the retail and restaurant trade are urged to start focusing on the treasures that we are starting to produce on these shores,

The day is not here soon enough when a cheese store or a restaurant somewhere in the America's will feature only cheeses created and produced in the Americas

Is this a great group of countries or WHAT?

LET'S GO!

# 1998 15th Annual American C

## Best of Show

Mary Falk—Lovetree Farms  
Trade Lake Cedar

## Reserve

Karen Galayda—Blythedale Farms  
Jersey Blue

## Best of

Randy Krahent  
Go

### A. Fresh Unripened Cheese/Cow

- 1st Place Old Chatham Shepherding Co.  
Fresh Ricotta
- 2nd Place Vermont Butter & Cheese  
Mascarpone
- 3rd Place Italia Latticini  
Mascarpone

### A. Fresh Unripened Cheese/Goat

- 1st Place Fromagerie Belle Chevre  
Fromage Blanc
- 2nd Place Cypress Grove Chevre  
Fromage Blanc
- 3rd Place Sea Stars Goat Cheese  
Fromage Blanc

### B. Soft Ripened Cheese

- 1st Place Fromagerie Tournevent  
Chevre Fin
- 2nd Place Kolb-Lena  
Alouette Baby Brie
- 3rd Place Pure Luck Grade A Goat Dairy  
Queso del Cielo

### C. American Originals/Cow

- 1st Place Blythedale Farm  
Aged Mountain Cheese
- 2nd Place Sonoma Cheese  
Teleme
- Orb Weaver Farm  
Farmhouse Cheese
- 3rd Place Widmer's Cheese Cellars  
Jopenhanna Cheese

### C. American Originals/Goat

- 1st Place Cypress Grove Chevre  
Humboldt Fog

### D. American-Made/Cow

- 1st Place Prima Käse  
Raw Milk Gouda
- 2nd Place Roth Käse USA Ltd.  
Gruyere
- 3rd Place Stella Foods Inc.  
Parmesan

### D. American-Made/Goat

- 1st Place Cypress Grove Chevre  
Bermuda Triangle
- 2nd Place Vermont Butter & Cheese  
Fontina

### E. Cheddar/Cow

- 1st Place Cabot Creamery  
Cheddar Wheel
- 2nd Place Tillamook County Creamery Assoc.  
Sharp White Cheddar
- 3rd Place Shelburne Farms  
Raw Milk Clothbound Cheddar

### E. Cheddar/Goat

- 1st Place Kingsay Cheese of Vermont  
Goat Cheddar
- 2nd Place Fromagerie Tournevent  
Chevre Noir

### F. Blue-Veined & External Blue Cheese

- 1st Place Blythedale Farm  
Jersey Blue
- 2nd Place Stella Foods Inc.  
Blue
- 3rd Place Great Hill Dairy  
Blue

### G. Pasta Filata

- 1st Place Aurrichio  
Aged Provolone
- 2nd Place Calabro Cheese Corp.  
Fior di Latte
- 3rd Place Mozzarella Company  
Scamorza

### H. Feta

- 1st Place Vermont Butter & Cheese  
Feta
- 2nd Place Besnier America Inc.—California  
Tomato & Basil Feta

### I. Low Fat & Low Salt Cheeses

- 1st Place Level Valley Creamery  
Neufchatel
- 2nd Place Cabot Creamery  
Light Jalapeño Cheddar
- 3rd Place Roth Käse USA Ltd.  
Reduced Fat Low Sodium Lacy Baby Swiss

# Cheese Society Judging Results

## I. Cow

1st Place—Prima Käse  
Trade Lake Cedar

## Best of Goat

Mary Kechn—Cypress Grove Chevre  
Humboldt Fog

## Best of Sheep

Mary Falk—Lovetree Farms  
Trade Lake Cedar

### J. Spiced, Herbed & Flavored/Cow

1st Place Fromagerie Tournevent  
Veloutin

2nd Place Fleur de Lait  
Neufchatel

Vermont Butter & Cheese  
Basil Torta

3rd Place Tillamook County Creamery Assoc.  
Pepper Jack

### J. Spiced, Herbed & Flavored/Goat

1st Place Vermont Butter & Cheese  
Olive & Herb Impasta

2nd Place Vermont Butter & Cheese  
Roasted Red Pepper Impasta

3rd Place Sea Stars Goat Cheese  
Van Goght

### K. Smoked

1st Place Fanny Mason Cheese  
Smoked Baby Swiss

2nd Place Shelburne Farms  
Raw Milk Farmhouse Smoked Cheddar

3rd Place Goat Lady Dairy  
Smoked Chabis

### L. Farmhouse Cheese/Cow

1st Place Winchester Cheese Co.  
Raw Milk Gouda

2nd Place Shelburne Farms  
Raw Milk Cheddar

3rd Place Oakspring Dairy  
Derby

### L. Farmhouse Cheese/Goat

1st Place Goat's Leap Cheese  
Goat Cheese  
Pure Luck Grade A Goat Dairy  
Queso del Cielo Ripened

2nd Place Pure Luck Grade A Goat Dairy  
Plain Chevre

3rd Place Doeling Dairy  
Chevre

### L. Farmhouse Cheese/Sheep

1st Place Vermont Shepherd  
Sheep Cheese

### M. Fresh Goat's Milk Cheese

1st Place Cypress Grove Chevre  
Chevre

2nd Place Pure Luck Grade A Goat Dairy  
Farmstead Chevre

3rd Place Bass Lake Cheese Factory  
Goat Jack with Basil

### N. Fresh Sheep's Milk Cheese

1st Place Lovetree Farmstead Cheese  
Big Holmes

2nd Place Old Chatham Shepherding Co.  
Fresh Sheep Milk Cheese

### O. Cheese Marinated in Oil

1st Place Sea Stars Goat Cheese  
Chevre in Oil

2nd Place Fromagerie Belle Chevre  
Chevre de Provence

### P. Cultured Products

1st Place Cowgirl Creamery/Tomales Bay Foods  
Creme Fraiche

2nd Place Old Chatham Shepherding Co.  
Sheep Milk Yogurt

### Q. Butter

1st Place Organic Valley/CROPP Cooperative  
Cultured Butter

2nd Place Lov-It Creamery Inc.  
Salted Butter

### R. Cheese Spread

1st Place CIBO  
Basil Roasted Walnut Spread

2nd Place CIBO  
Smoked Jalapeño Spread

3rd Place CIBO  
Sundried Tomato Spread

### S. Aged Sheep's Milk Cheese

1st Place Lovetree Farmstead Cheese  
Trade Lake Cedar

2nd Place Vermont Shepherd  
Aged Sheep Cheese

3rd Place Bass Lake Cheese  
Canasta Pardo

# BON APPETIT CELEBRATES WINE AND SPRITS AND THE 1998 AMERICAN CHEESE WINNERS!

by: Debra Dickerson

Held at the glorious Lincoln Center in New York on September 14, 1998  
There were 2 venues

•Rob Kaufelt presided over a private tasting for 40 people which included the following cheeses. Both cheese and presenter were received with enormous enthusiasm and appreciation.

## Cow's milk

Cabot private reserve cheddar  
Shelburne Cheddar (Cloth wrapped)  
Prima Kase Gouda  
Winchester Aged Boerenkaas

## Sheep's milk

Trade Lakes Cedar  
Bass Lake's Canasta Prado  
Vermont Shepherds Cheese  
Fresh Sheep curd from Old Chatham

## Blue cheese

Maytag Blue  
Blythdale's Jersey Blue  
Westfield Farm's Hubbardston Blue  
Great Hill Blue

## Goat cheese

Vermont Butter and Cheese aged Crottin  
Capriole's Banon

Cypress Grove's Humbolt Fog  
Capriole's cannonballs  
Redwood Hill's Camilla's

Maytag Blue, California Crottin from Redwood Hill, fresh goat log and Basil Torta from Vermont Butter and Cheese and Mozzarella from the Mozzarella Company in Texas were presented to the 1600+ attendees of the event at a table shared with Rob Kaufelt and Bob Johnson from Murray's cheese shop, David Grotenstein and Debra Dickerson from the American Cheese Society.

Moments before the doors opened, the team of Grotenstein/Dickerson could be seen applying their retail expertise to the unwieldy and oversized American Cheese Society banner. Once in place a glorious (if somewhat unpredictable) display was completed, and with not a second to spare, the crowds were upon us. With great restraint, delicacy and thought the guests gingerly made their way to the table, contemplating their selection, admiring the artistry and inquiring about the cheeses. ...In New York?....

While this description might be somewhat idealized, the truth is that

according to the photographer, we were THE table of the event! The crowds were always 5-10 people deep and we found ourselves never without curious and interested patrons who wanted to know more about the cheesemakers, the Society and the platform put forth by the Codex task force.

It was a pleasure to promote both the America Cheese Society and Murray's Cheese Shop and to be in the company of such glorious cheeses.

These events do much to educate the public on the work we do and to build support for the cheesemakers, retailers and restaurateurs in the area. It increases our visibility as an organization, and does much to communicate to the public the value of Farmstead and Specialty Cheese.

Upcoming Bon Appetit events across the country:

Chicago  
San Francisco  
Maimi

Contact the Laura at the ACS office for details on volunteering!  
414 728 4458



## Board of Directors at Festival of Cheese

From left to right:

Seated - Kathleen Shannon-Finn, Debbie Haws, Ruth Anne Flore, Dominique Delugeau

Standing - Laura Jacobs-Welch, Gerd Stern, George Heanlein, Dick Groves, Ricki Carrol, Paige Lamb, Linda Funk, Debra Dickerson, Dianne Solari, Daphne Zepos, Rhada Stern, Ari Weinzwieg, John Greely, Regi Hise, Judy Schad, Stacy Kinsley, Andrea London

NOT pictured - Mary Keehn

# CALENDAR OF EVENTS

Provided by the staff at Cheese Market News

**Nov. 14-15, 1998: Getting Started in the Specialty Foods Business,** Davis, Calif. Contact David Edgar, 530-757-8812, FAX 530-757-8558.

**Nov. 15-17, 1998: Top Secret Private Label Trade Show,** Chicago. Contact Dana Twining, 212-972-3131, FAX 212-983-1382.

**Nov. 15-20, 1998: 37th Annual Eastern Analytical Symposium and Exposition,** Somerset, N.J. Contact the Eastern Analytical Symposium, 302-738-6218, FAX 302-738-5275.

**Nov. 16-18, 1998: NSF International Food Safety Conference,** Albuquerque, N.M. Contact Wendy Raeder, 313-769-8010 ext. 205, FAX 313-769-0109.

**Nov. 17-19, 1998: 10th Artisan Cheese Seminar: Semi-Soft and Monastery Cheese and Cheddar Cheese Flavor Workshop,** Madison, Wis. Contact CALS Conference Office, 608-263-1672, FAX 608-262-5088.

**Nov. 21-28, 1998: British Empire Cheese Show,** Belleville, Ontario. Contact Norm McWaters, Central Ontario Cheesemakers Association, 613-969-0628, FAX 613-969-9516.

**Nov. 23-24, 1998: Statistical Process Control Workshop,** Pasadena, Calif. Contact Toni Parhizgar, CalTech Industrial Relations Center, 626-395-3746, FAX 626-795-7174.

**Nov. 29-Dec. 3, 1998: National Milk Producers Federation, United Dairy**

**Industry Association, National Dairy Promotion and Research Board Joint**

**Meeting,** Las Vegas. Contact Pat Reveland, Dairy Management Inc., 847-803-2000 ext. 203, FAX 847-803-2077.

**Dec. 7-9, 1998: 1998 Sixteenth Annual Membrane**

**Technology/Separations Planning Conference,** Newton, Mass. Contact Business Communications Co. Inc., 203-853-4266, FAX 203-853-0348.

**Jan. 4-14, 1999: Ice Cream Short Course,** University Park, Pa. Contact Conferences and Short Courses, 814-865-8301, FAX 814-865-7050, TTY 814-865-1204.

**Jan. 15-18, 1999: Successful Ice Cream Retailing Seminar,** University Park, Pa. Contact Conferences and Short Courses, 814-865-8301, FAX 814-865-7050, TTY 814-865-1204.

**Jan. 19-22, 1999: Milk Pasteurization and Process Control School,** Madison, Wis. Contact CALS Outreach Services, 608-263-1672, FAX 608-262-5088.

**Feb. 8-10, 1999: Fifth Annual Efficient Consumer Response Conference,** Atlanta. Contact Chris Clark, 202-337-9400 ext. 310, FAX 202-337-4508.

**Feb. 10-13, 1999: Food & Hotel Philippines 99,** Manila, Philippines. Contact Elizabeth Wood, Overseas Exhibition Services Ltd., 44-171-862-2116, FAX 44-171-862-2118.

**Feb. 22-23, 1999: Agricultural Outlook Forum '99,** Arlington, Va. Contact USDA Outlook Forum, 202-720-3050.

**Feb. 22-23, 1999: 1999 Midwest Specialty Food and Gift Show,** Milwaukee. Contact Nancy Dohm, Wisconsin Cheese and Specialty Food Merchants Association, 608-255-4004, 800-362-9644, FAX 608-255-6600.

**March 22-26, 1999: Ahara '99: 14th International Exhibition for Food, Food Processing, Machinery and Technology,** New Delhi, India.

Contact Messe Dsseldorf North America, 212-356-0400, FAX 212-356-0404.

**April 8-10, 1999: Statistical Methods for Sensory Evaluation of Foods,** Davis, Calif. Contact David Edgar, 530-757-8812, FAX 530-757-8558.

**April 12-14, 1999: Sensory Evaluation: Overview and Update,** Davis, Calif. Contact David Edgar, 530-757-8812, FAX 530-757-8558.

**April 13-14, 1999: 1999 Wisconsin Cheese Industry Conference,** LaCrosse, Wis. Contact Judy Keller, Wisconsin Cheese Makers Association, P.O. Box 2133, Madison, WI 53701, 608-255-2027, FAX 608-255-4434.

**April 15-26, 1999: World Dairy Expo European Expedition,** several locations. Contact Marlene Schmidt, World Dairy Expo, 608-224-6455, FAX 608-224-0300.

**April 18-23, 1999: Laboratory Accreditation & Proficiency Testing,** Ottawa, Canada. Contact the International Dairy Federation Secretariat, 32-2-733-98-88, FAX 32-2-733-04-13.

**April 28-30, 1999: Recombined Milk and Milk Products,** Penang, Malaysia. Contact Alison Johnson, The Secretariat, 61-3-9742-0117, FAX 61-3-9742-0201.

**May 15-16, 1999: Getting Started in the Specialty Foods Business,** Davis, Calif. Contact David Edgar, 530-757-8812, FAX 530-757-8558.

**June 3-4, 1999: International Prospects for Dairying in the Next WTO Negotiating Round,** Buenos Aires, Argentina. Contact Ricardo James, Comité Nacional Argentina de la FIL, 54-1-983-6149, 54-1-983-0587, 54-1-983-1865, FAX 54-1-983-4056.

**June 6-8, 1999: IDDBA 1999 Seminar and Expo,** New Orleans.

# PASTEURIZATION TASK FORCE UPDATE

by: Debra Dickerson

It is the aim of the Task Force to keep all ACS members abreast of developments in our effort to secure the rights of cheese-makers, distributors, and retailers to continue producing and trading raw-milk cheeses. It is not only important for members to know what we are doing presently, but also what we plan to do in the future. A well thought out and actionable future strategy is the key to ensuring that the voices of our members are heard. We have already started this process with the formulation of the Task Force platform, and now must forcefully take our message

ideas to the public and policy makers. To follow is an assessment of what we can and must do to achieve the goals set out in the platform.

At the moment, we have determined that a successful campaign to ensure the continued right to produce raw-milk products, is making our position on pasteurization known both to the public and policy-makers. We believe it is necessary to develop an information and lobbying strategy aimed at transmitting a unified and coherent message to these sectors. What does this involve? Three things: researching, analyzing, and implementing

appropriate strategies used by other organizations throughout the world to secure raw-milk production rights; educate and inform the public about present policy trends and the consequences of restrictions on raw-milk cheese production to traditional cheese production and customer choice; and establish communication channels between the Task Force and local, national, and international policy makers to ensure that the pro-raw-milk perspective is taken into account when formulating policy.

The immediate challenge is the organization and recruitment of qualified and enthusiastic ACS members willing to donate their time and energy to make these three things happen. Whether you are a retailer, cheese-maker, distributor, scientist, or consumer, there are many ways in which you can help. Please contact the ACS office (phone, 414-728-4458, fax 414-728-1658) to find out how.

Raw milk cheese production is an important element of traditional and future cheese-making practice in the United States, and ensuring its existence is important to us all.

## ACS CORPORATE MEMBERS

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## PLATFORM OF THE AMERICAN CHEESE SOCIETY REGARDING MANDATORY PASTEURIZATION

The American Cheese Society supports the continued democratic option to use both pasteurized and unpasteurized milk to produce America's cheeses.

### TENETS

1. The American Cheese Society supports the rights of individual countries to monitor their hygiene practices of their respective dairy industries.
2. The American Cheese Society was founded by dairy scientists and cheesemakers to help America's small scale and specialty cheesemakers make healthy dairy products by using both pasteurized and unpasteurized milks.
3. We support the rights of individuals in all countries to enjoy their own great cheese historically made with unpasteurized milks.
4. We support the rights of America's cheesemakers to build on and create new cheese traditions using all types of milk.
5. The American Cheese Society opposes mandatory pasteurization because it inhibits the economic potential of American specialty and farmstead cheesemaking.
6. We believe that mandatory pasteurization places an unnecessary hardship on those cheesemakers dedicated to safe and healthy practices.

### COURSE OF ACTION

1. The American Cheese Society has formed a Task Force to gather both scientific and procedural information based on current research, past work done by the ACS, and the current standing of the Codex Alimentarius with regard to international dairy standards.
2. The Task Force will report this information through the ACS newsletter, ACS Website and press releases.
3. The Task Force's information will be used to form a Standard of Practices for Farmstead and specialty cheesemakers.

### SUMMATION

The American Cheese Society Task Force will use our best efforts to ally ourselves with organizations and individuals of like mind on these issues.

We will ensure that our cheesemakers' options to use pasteurized and unpasteurized milks are both heard and understood by the national and international decision-makers regulating world dairy policy.

Please show your support by signing below, and return to the ACS offices at the address above.

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Signature \_\_\_\_\_ Date \_\_\_\_\_

Please Print Full Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State/Zip Code \_\_\_\_\_

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