

The American Cheese Society

NEWSLETTER 1ST QUARTER 2001

ACS Competition 2000 at Culinary Institute of America, Napa, CA

by Daphne Zepos

The storeroom entrance at the Culinary Institute of America has the grandest view. It is large enough to accommodate a tall truck,

ACS Mission Statement

To uphold the highest standards of quality in the making of cheese and related fermented milk products.

To uphold the traditions and preserve the history of American cheesemaking.

To be an educational resource for American cheesemakers and the public through sharing knowledge and experience on cheesemaking as a hobby or as a commercial enterprise, with special attention given to Specialty and Farmhouse cheeses made from all types of milk, including cow's, goat's and sheep's milk.

To encourage consumption through better education on the sensory pleasures of cheese and its healthful and nutritional values.

and overlooks the splendid Napa Valley floor. At 7 in the morning on Aug. 9, 2000, the vineyards were bathed in a crisp golden sunshine and shivered with bird song. Throughout my tenure as competition chair, I remember those first moments with crystal clarity. It's the kick-off for the roller-coaster of the ACS cheese competition, which will last 48 hours, and involve more than 40 people. On the day before the competition, seven of us stood all day at the mouth of the majestic storeroom entrance, unpacking a long procession of boxes full of the best cheeses of the year. All of them were meticulously wrapped, and suspended in foam, wood shavings or tight-wadded newspapers. We invaded a whole walk-in refrigerator and constructed a manageable working system for the next day. Taking stock of the enormous variety turns this day into Christmas at the

height of summer.

To get through this long and very intensive event, the judging committee has to recruit a small army of participants. That number, of course, does not include the cheesemakers (nearly 100 this year) who have been preparing for this competition for months (see sidebar).

The changes and improvements I have tried to implement during my tenure are driven by two very simple and very important goals. The first goal is to provide the ACS cheesemakers with serious, credible feedback regarding the virtues and shortcomings of their product. The second goal is to expose the selected judges to the pick of the crop. This day of focused tasting is an incredible resource of information for the judges and the advisory panel. It naturally becomes a forum for great conversation and ideas, turning the ACS

see Competition, page 18

Here is the scale of the man operation for last August:

- 7 unwrapping and categorizing helpers
- 5 attendants/assistants that helped with the flow of the judging and made sure the day ran smoothly
- 2 committee members who kept the newly computerized system in check
- 18 carefully selected judges (9 pairs)
- 3 on the Advisory Panel that helped the judges when needed
- 2 food stylists who prepared the blue ribbon in each category for a photo shoot
- 1 still-life photographer
- 1 printer for the competition results' leaflet
- 1 person responsible on site
- 3 cleaners
- 1 me, who during the competition proper is reduced to the role of a glorified traffic warden. That's how big an operation the judging has grown into being, and I am confident that it will grow much further

EXECUTIVE BOARD

Kathleen Shannon Finn
President

Columbus Distributing
(510) 429-6860, Ext. 3464
Fax (650) 637-8313
kfinn@columco.com

Bill McKenna
Vice President

Bill McKenna & Associates
(415) 647-8088
Fax (415) 647-4088
Also Conference Committee
billmckenna@msn.com

Stacy M. Kinsley, Secretary
DCI/Salemville Cheese
(920) 387-5740 ext. 22
Fax (920) 387-2194
skinsley@dancarterinc.com

Malorie McCurdy,
Treasurer
Cypress Grove Chèvre
(707) 839-3168
Fax (707) 839-2322
Also Fiance Committee
malatcyp@aol.com

Ruth Flore
Chairman of the Board
Flore, Price, & Associates
(802)-660-9914
Fax (802)-660-9916
Cheese of Choice Co-Chair
ruth@floreprice.com

**BOARD OF
DIRECTORS**

John Eggena
Fromagerie Tournevent
819-382-2208
Fax 819-382-2072
jeggenna@interlinx.qc.ca

John Greeley
Sheila Marie Imports Ltd.
781-393-9100
Fax 781-393-0331
Judging Practices
and Procedures Committee
sheilamariimports@
worldnet.att.net

David Grotenstein
Food & Image
212-222-4578
Fax 212-222-4592
NASFT and Bon Appetit Committees
foodandimage@aol.com

From the President...

You Ain't Seen Nothin' Yet!

2001 Will See Major Changes in the ACS



HAPPY NEW YEAR TO ALL! It's exciting to see this new year filled with so many opportunities for the American Cheese Society and its members. American specialty cheese is at the forefront. Throughout the country we regularly enjoy articles in our local newspaper food sections on our national cheese treasures. But just recently our local San Francisco paper featured a large article in the Sunday travel section! It was a "Week-end Escape" featuring trips to local Marin cheesemaking facilities — Tomales Bay Foods/Cowgirl Creamery and Marin French Cheese Company. There also was mention of a new cheesemaking venture, Point Reyes Farmstead Cheese Co., producing our first California blue cheese. How exciting for our cheesemakers and their dairies to be designated "destinations!" We are certainly enjoying the limelight.

You will remember in August we committed ourselves to improving communication within ACS. Your Board of Directors (along with a great deal of help from Ricki Carroll!) is personally working on updating our membership database by contacting each of our members. This is a daunting task, but one that is bringing multiple benefits. Not only are we updating our information, but we are enjoying great conversations with you, our membership. I would suggest you use this opportunity when you are called to ask questions and get involved. (If you haven't gotten the message yet that we want you involved and want to hear from you, well, I'll keep thinking of different ways.)

Our agenda for 2001 is aggressive. We are working on a collaborative venture to bring you *Caseus*, which I am certain will provide all facets of our membership with a wealth of information heretofore unavailable (thank you

Judith Schad, Bill McKenna and George Haenlein!). We would like to see all our member cheesemakers HAACP-certified by the end of 2002 (thank you, Mary Keehn for getting us started!). We are doubling our booth size at NASFT shows to include more exposure for our ACS cheesemakers and their cheeses (thank you David Grotenstein and Ruth Flore!). We are continuing our involvement with the *Bon Appetit* events showcasing our American Specialties (thank you David Grotenstein, Regina McDuffee and Laura Jacobs-Welch!). Details are being finalized for our Louisville Conference in August which promises to be substantive (thank you, Judy Schad!). Ricki Carroll is working wonders with our website, and this year you will see and experience what the wonder of technology can do for us as an organization (thank you, Ricki!). Jodie Wische is finalizing a new member package, as well as re-evaluating our categories of membership to make them more meaningful (thank you, Jodie!). Ruth Flore, Daphne Zepos and Debra Dickersen are working feverishly with the Cheese of Choice Coalition. The time they are giving to this endeavor is unprecedented, and they are in need, not just of our thanks, but of our support and help. Behind the scenes I am working with Regi Hise and Paula Lambert on analyzing how different boards conduct business, with the hope of structuring the ACS Board to work more effectively and efficiently.

Aggressive? Yes. Will we get it all done? Yes — but only by working together — not just the Board of Directors and Committee Chairs, but ALL of us.

*Peace and Good Cheese
to All in this New Year*

— Kathleen Shannon Finn

Where Are Resources for Cheesemakers?

In the midst of working on this edition of the newsletter, we had a 4-day visit from FDA. It came during the week before Christmas, our busiest shipping days of the season. Everything stopped to copy procedures, checklists, lab reports, and create a paper trail that seems miles long. Some of this was positive. As other cheesemakers have pointed out, any employees who live through this kind of inspection are better for it. We cleaned up the paper trail that begins in the barn and really never ends, even with the cheese in the customers hands, and bought a new file cabinet, devoted to FDA. We learned a lot — both positive and negative.

One thing is clear: FDA's focus is regulatory and not educational — a perspective that surfaced every time we asked questions about procedures. They do not consult. From a cheesemaker's perspective, the question is "who does consult?" If it's not federal, state, or regional agencies, where is the expertise that dairymen and cheesemakers need to monitor the health and quality of their cheeses?

[The FDA does not] consult. From a cheesemaker's perspective, the question is, "Who does consult?" If it's not federal, state, or regional agencies, where is the expertise that dairymen and cheesemakers need to monitor the health and quality of their cheeses. HACCP programs? These are only the beginning.

HACCP programs? These are only the beginning. It's the questions behind the critical control points of our individual procedures that we must answer as we begin to make a wider variety of cheeses, all ripened and aged somewhat differently under different conditions. How, when, and where do we develop healthy "base lines" for healthy products, and where should deviations send up a red flag that we may have problems? Most of all, how do we do this and continue to develop

cheeses of quality, depth, character, and individuality? ACS has just formed the Milk Regulatory Committee in response to a number of problems, the latest one a coming regulation that would require an electronic monitoring device/printer for antibiotic testing milk coming into receiving plants. Allison Hooper is the chairman of this committee, and if you are interested, please contact her. At this year's conference we have planned a Saturday afternoon session for producers and agency representatives involved in the regulatory process. The hope is to begin a dialog that addresses our concerns and potential problems.

And this brings us to the 2001 ACS Conference in Louisville. "On the Table: the Chef and the Cheese" will focus on the development of American cheeses through the American chef and will feature star chefs of the South and Midwest — Odessa Piper, Jean Joho, Susan Spicer, Annie Quatrano, and the Brown's own Joe Castro — to name but a few. The Festival of Cheeses will provide a finale that pairs these chefs with participating cheesemakers. We could not find a better setting than the four-star Camberley Brown Hotel in Louisville, recently selected by *Conde-Naste Traveler* as one of the top 25 hotels in North America. While the program begins and ends with general sessions, there also will be breakout sessions on Friday afternoon that focus specifically on the interests of cheesemakers, retailers, distributors, chefs, and foodwriters. Star attendees will include Lynne Rossetto Kasper of *Splendid Table* fame. Mary Falk and I are working on a Cheesemaker Day on Thursday that specifically responds to the input of cheesemakers and features Sister Noella Marcellino set up in a quiet corner with her microscope to examine specific cheeses and address "mold" questions. Mark Aug. 2-5, 2001, on your calendar and check airfare to Louisville now. You won't want to miss this, or the bourbon!

Also let me know how you may want to participate in the conference. We would like

see Editor, page 15

Board of Directors, cont.

George Haenlein F.W.
University Of Delaware
302-831-2523 • Fax 302-831-2822
haenlein@udel.edu

Regi Hise
foodcomm
608-270-0348 • Fax 608-271-7380
regi.foodcomm@worldnet.att.net

Mary Keehn
Cypress Grove Chèvre
707-839-3168 • 707-839-2322
CypGrove@aol.com

Paula Lambert
Mozzarella Co.
214-741-4072 • Fax 214-741-4076
mozzco@aol.com

Regina McDuffee
The Cheeseworks, Ltd.
800-962-1220 • Fax 973-962-6886
Rmcduffee@thecheeseworks.com

Matthew Morgan
Zingerman's Delicatessen
734-663-0974 • Fax 734-769-1235
mmorgan@zingermans.com

Matthew Rubiner
Cheeseboy, Inc.
617-547-0562 • Fax 617-576-1612
Trade Advisory Committee
Newsletter Committee
rubiner@mediaone.net

Judy Schad
Capriole Inc.
Phone/Fax 812-923-9408
Conference Committee 2001,
Newsletter Committee Chair
judygoat@aol.com

Radha Stern, Enthusiast
415-380-8230 • Fax 415-380-8532
radha-stern@msn.com

Cathy Strange
Whole Foods Market
703-527-7367 • Fax 703-527-7359
cathy.strange@wholefoods.com

Jodie Wische
Old Chatham
Sheepherding Company
518-794-7733 • Fax 518-794-7641
Membership Committee
wische@blacksheepcheese.com

Daphne Zepos
415-647-0738 • Fax 415-401-0669
Judging Committee
daphnezepos@aol.com

COMMITTEE CHAIRPERSONS NOT ON BOARD OF DIRECTORS:

Laura Werlin
510-486-0213 • Fax 510-486-0214
Public Relations Committee
foodflaura@aol.com

Ricki Carroll
413-628-3808 • Fax 413-628-4061
Website Committee
info@cheesemaking.com

The American Cheese Society

QUARTERLY NEWSLETTER

EDITOR

Judy Schad, *Capriole Cheese*

COPY EDITOR

Kate Sander, *Cheese Market News*

GRAPHIC DESIGN/LAYOUT

Annie Esser, *A&E Graphics*

COPY DEADLINES

February Issue: December 1

May Issue: March 1

July Issue: May 1

November Issue: September 1

The ACS Quarterly Newsletter is published by the ACS and contains articles and information pertaining to its members. Views of contributors do not necessarily reflect those of the ACS. We encourage you to submit articles, letters, news items or photos to the editor for consideration. Please direct newsletter submissions and requests for ad information to: Judy Schad, ACS Newsletter

P.O. Box 117

Greenville, IN 47124

812-923-1180

Fax 812-923-9408

AD RATES

1/6 page vertical ad, 2 1/16" x 5" \$75
Classified, 50 words, 1 1/2" x 2" \$25

PAST PRESIDENTS OF ACS

Joan Snyder

Ari Weinzwieg
Zingerman's

Gerd Stern
Etcetera

Daniel Strongin
Access to Tradition

*Stacy Kinsley, '01
Dan Carter, Inc.

*Dominique Delugeau
Arthur Schuman

*Ruth Anne Flore, '01
Flore, Price & Assoc.

AMERICAN ACADEMY OF CHEESEMAKERS

Patrick Rance
Janet Rance
Frank Kosikowski
Richard Kleyn

From Laura's Desk...

"Team Cheese"

As is traditional at this time of year, I spent my holiday week between Christmas and New Year's looking back at the past year. I put away the year 2000 files, updated the new 2001 files. While reviewing my administrative report, I found exactly what I thought. The rising trend in popularity of the specialty cheese industry is evidenced by consistent increases each year in requests to our office. Paragraph one, near the end. In 1997, when I took over the office for the Society, I began tracking each call and e-mail that came into our office on a quarterly basis. Activity has increased from 962 in 1998, to 3263 at year-end 2000.

This nearly 10 calls a day may seem like a drop in the bucket to many of you, but these calls often come with a lot of research. From, "I need equipment suppliers dealing in smaller equipment," to "What is rennet?" to a sixth grader's request for project materials for his dairy science project, these calls take some time. This increase has also necessitated an extra office person, as our organization and Board of Directors is more consistently involved in activity year round. (My daughter Michelle is off to college now and doing quite well; thank you all for your kind questions and comments.)

We are currently at 483 members with 151 of those members being cheesemakers. The next largest segment is retailers (85), followed by distributors and importers (65), brokers and marketing specialists (61), and then completed in smaller numbers by all other categories. All is not rosy, however, as we still lost more than 10 percent of the previous year's members for a variety of reasons. A common observation from our members, and expressed to me recently in our phone calling project for updating membership information on the website, "I believe in the organization, but after the newsletter and the conference, I'm not all that sure what this organization does for me."

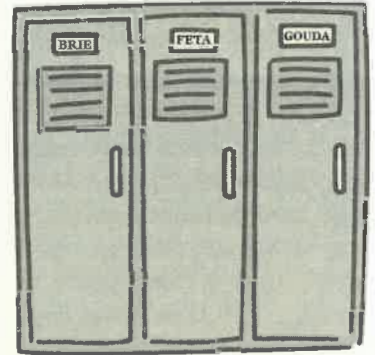
If you too are asking that question, let me just say that I too believe in this organization. We are involved in regional events (the Bon Appétit Wine and Spirit Focus) staged around the country year-round, exposing the cheese-buying public to your cheeses. We have an

active and well supported presence at the Fancy Food Show, both in San Francisco and New York. This month we will be featuring 26 cheesemakers at our booth!

Our Board of Directors will again meet at the Food Show, and has been very actively communicating on a variety of issues as well. I use them as a reference often, forwarding calls from inside and outside our organization. I see a real move within the board to a platform of policy making and strategic planning. Around the country, farmstead cheesemaking as a business is being supported by new programs in Wisconsin, California, Vermont, and this spring in Maryland. Our network of members support each other across state lines and from coast to coast, from questions on "cave-building" to working with an ever-challenging regulatory environment.

My question to you is what have you done during your membership to support the organization? Have you called your board members to express your support or ask for support? Have you called Judy Schad with ideas/articles for the newsletter? A question to support the "Ask the Expert" column? We cannot exist in a vacuum, and rely on our members' consistent comments to provide us with focus and direction. What are you doing to increase the network's strength?

In 2003, we will be celebrating our 20th anniversary. I would love to throw out a challenge to each member to make the years leading up to that point a true coming of age for this Society with events nationwide which promote the organization's members and accomplishments. Call your president and board members. Express your opinion, lend a hand!



Laura Jacobs - Welch

"I'm interested in finding out which companies produce lactose-free cheese products."

Answer From Dr. George Haenlein

This is confusing to many people, because the answer is mixed. In principle, lactose, also lactoglobulin, lactalbumin, immunoglobulin, and most minerals, are in solution in milk, while fat and casein are not but are in dispersion. All the components in solution in milk separate into the whey from the curd, which is formed through renneting or acid precipitation from the dispersed casein and fat components only. Therefore, cheese, which is curd from casein and fat, does not contain components that are separating with the whey, such as lactose, etc. However, whey does not separate or drain 100 percent from the curd in cheesemaking, thus leaving a little lactose in the beginning. Fermentation, however, reduces this remaining lactose to lactic acid, etc. You can see this in tables, such as on p. 39 of the *Greek Cheese Book* by E. M. Anifantakis. Sheep Feta cheese has 3.2 percent lactose on day one, 1.9 percent on day 10, 0.75 percent on day 65 and 0.00

percent from day 100 on. On p. 89 of the same book you can see that whey from sheep Feta cheesemaking has 5.33 percent lactose. Even more clearly listed on p. 505 of *Fundamentals of Cheese Science* by Patrick F. Fox, et al., are 21 cheeses and their composition. Only cottage cheese, feta, fromage frais and ricotta have any amounts of lactose due to their varying degrees of incomplete drainage of whey or mixing with milk like in cottage cheese or ricotta. The same book states on p. 506: "Cheese contains only trace amounts or residual carbohydrates, primarily lactose. The residual lactose in cheese curd is, normally, fermented to lactic acid by starter bacteria during manufacture and ripening. Thus, cheese can be safely consumed by persons deficient in the intestinal enzyme beta-galactosidase, which is involved in the digestion of lactose."

*Future "Ask the Expert" questions should be directed to Matthew Rubiner
Phone: 617-547-0562 • Fax: 617-576-1612
E-mail: rubiner@mediaone.net*

A New Girl on the Block

It's always exciting to see a wonderful new cheese enter the market and when Mike Gingrich sent me a sample of his wonderful Pleasant Ridge Reserve, I thought it was so stunning and delicious that I should mention it here. Reminiscent of a young Gruyere with a lovely washed rind, the cheese that Mike sent me is still a young but very flavorful four-month cheese. Eventually, he hopes to market it at 18 months. Mike and Carol started farming Upland Dairy in Dodgeville, Wis., in 1994 in partnership with Dan and Jeanne Patenaude. The cheeses are produced only from summer milk when the cows are on lush grass. The sweet, subtle flavors of nuts and pasture predominate. To find out more about Pleasant Ridge Reserve, call Mike at 866-588-3443 or log onto the website at www.uplandscheese.com.



NEW ACS MEMBERS

WELCOME!

Valerie Adamski
Full Circle Farm • Seymour, Wis.

Courtney Ballard
Art Mart Foods • Urbana, Ill.

Rick Batora
Green Meadow Farms • Elsie, Mich.

Candy Campbell
Gourmet Business Magazine
Phoenix, Ariz.

Kevin Donnay
Stickney Hill Dairy, Inc.
Kimball, Minn.

Michael Evans
SMG • Wyndmoor, Pa.

Mark Fischer
Woodcock Farms • Weston, Vt.

Dan Gates
Cold Moon Springs • Jefferson, N.H.

Judith Gebhart
Perfectly Palatable Provisions
Chicago, Ill.

Ryan Hagenston
Oak Grove Farm • Marshall, Va.

Tim Hollander
Craigston • Wenham, Mass.

David Kaufman
The Truffle Inc. • Denver, Colo.

Holly Ladd
C'est Cheese • Boulder, Colo.

Emanuela Leoni
LEONI-GRANA Traditional Cheese
Camrose, Alberta, Canada

Susanne Messmer
Lively Run Goat Dairy
Interlaken, N.Y.

Joel Mindel
New York, N.Y.

Kenn Olson
Wisconsin Milk Marketing Board
Madison, Wis.

Pat Rankin
Southeastern Cheese LLC
Uniontown, Ala.

Mary B. Roe
The Rooster & Goat • Mendham, N.J.

Barry Rosenstrin
Blackhawk Lodge • Chicago, Ill.

Dixie Scheiderer
Buckeye Grove Farm
Beallsville, Ohio

NEW ACS MEMBERS

CONTINUED

Calvin C. Snow

Snofarm • Brooktondale, N.Y.

Jennifer Stenn

Jennifer Meredith • Spring Island, S.C.

Mike Sweeten

Dorothy Lane Market • Dayton, Ohio

Thomas Tomasi

The Kroger Company
Loveland, Ohio

Jeffrey Tucci

Ocean Edge Resort & Golf Club
Brewster, Mass.

Janice Weber

Swiss Alpine Cheese
Ann Arbor, Mich.

Kelli Estrella

LakeBay, Wash.

E. Faver, MD

Faverite
Roodepoort 1725, South Africa

Robert Isaacson

Crested Butte, Colo.

Ed Layton

Grand Casino • Biloxi, Mich.

Margaret Pope

Paducah, Ky.

Thom Schnert

The Smoke House Market
Chesterfield, Mo.

The ACS Competition:

In Retrospect and In Future

Ricki Carroll,

New England Cheesemaking Supply

When the American Cheese Society was first founded its purpose was educational — to provide a format where interested people could learn about cheese and cheesemaking from each other. As part of the educational format, my husband Bob and I thought a cheese judging would be the perfect venue to recognize our great specialty cheeses and encourage improvement by connecting the cheesemakers in our group with the technicians. We held the first American Cheese Society judging in Rome, N.Y., 1986. There were 68 entries if I remember correctly, and an extremely well-aged Gouda received an unexpected “Best of Show” due to its excellence. The next year in Bird-In-Hand, Pa., we started a small Cheese Festival and an auction to give people the ability to taste some of these great cheeses from around the country.

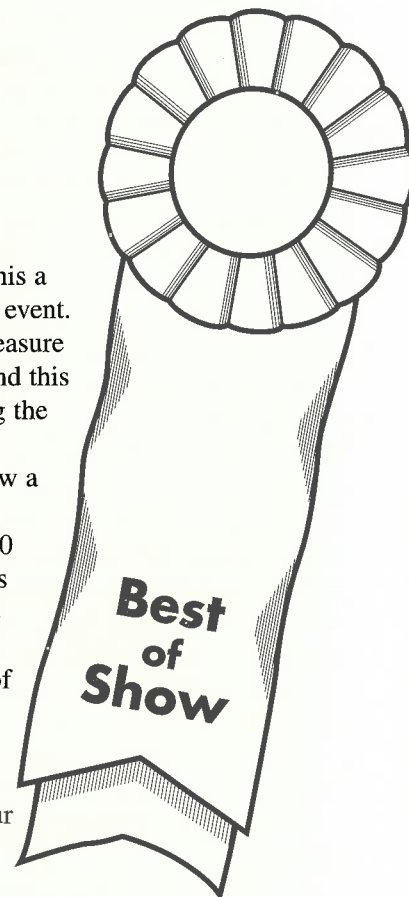
Both the judging and festival have grown and continue to improve quality, acknowledge greatness, and educate the public about artisanal cheeses. Within the first few years we introduced both technical and aesthetic score sheets, I believe for the first time ever in the world. We recognized that the ACS was striving for excellence in the art of cheesemaking. Although a cheese could receive a perfect technical score, it was not the only criteria needed to compete in the growing market of specialty stores, and we wanted to encourage the growth of this burgeoning art form. Last summer in Rohnert Park, Calif., we had 388 entries, and as a whole we are to be congratulated heartily for the efforts of so many wonderful people who over the years have

helped make this a well respected event.

I had the pleasure to be in England this summer during the British Cheese Awards and saw a judging of 688 cheeses with 70 judges that was finished by the afternoon. I believe some of what they accomplished can be incorporated into our competition fairly easily and would improve the overall running of the day. They use a medal system instead of ribbons, and many more cheeses can be recognized in this way. I also would like to see two new categories added to the judging, one for package design/presentation and another for cheese boards to acknowledge the work of some of our fine restaurateurs.

Recognition, encouragement and education is still what we are all about. Networking and promotion are some of the ways we accomplish this task. We have proven beyond a shadow of doubt that we are a group of artists who are passionate about our cheeses and have elevated artisanal specialty cheeses to a level previously unknown in America.

Blessed are the cheesemakers, for without them where would we be?



got goat?

by Rick Nichols
The Philadelphia Inquirer
Reprinted with permission

From Floyd Walters and his Nubian flock comes some remarkable cheese.

The road past the village of Nantmeal in northern Chester County narrows to a country lane, then comes upon an iron bridge (circa 1885) just below the hardwoods that shade the farmstead where Floyd Walters makes his goat cheese. It is a lovely chèvre, not too bland like some, not too tart like others, hand-turned, made fresh each week in small "makes," as cheese folk call what you and I call batches. In fact, it is at its best this time of year, the milk's proteins and butterfat on the rise because the goats follow a natural, not forced, breeding cycle. But it is not just the personality of the seasons, Walters insists, that sets it apart. His cheese is delivered to market still in its open "drain trays," allowing its flavor and texture to develop through moisture loss and breathing — a process halted by air-tight plastic wrapping. Indeed, at the cheese stand at the Ardmore Farmers Market (610-649-0802), where a half-pound round goes for \$9, it remains in the trays, getting wrapped in paper only for counter display.

Walters is 74 now, owlsh in half-glasses, retired from a high-powered career in international construction that took him and his wife, Linda, to London, Paris and northern Africa — the ancestral home of the breed of droopy-eared Nubian goats he prefers for their sweet, rich milk. One of his goats, I am delighted to learn, is from a herd tended by a friend who made a popular, rustic feta at nearby Walnut Bank Farm before moving to Pittsburgh. For a goat, I imagine, Walters' Iron Bridge Farm is a great gig. At first, Floyd and Linda actually walked the goats along the tree line, allowing them to browse



Walters and Lily, one of his pampered nannies. Photo by Michael Bryant.

(goats are browsers like deer, not grazers like sheep). Now they dine on protein-rich alfalfa. Their quarters above the south branch of French Creek are in a copy of a New England horse barn, a portrait of Winston Churchill hung in the rafters, the pens carpeted with barley straw near a spotless, white cheese-making lab. Walters sells cheese (and goat milk) from the farm by appointment, so you can catch him bottle-feeding the kids. But while he dotes on his goats — Josie, Belle and Allison are the top milkers — goat-tending isn't his cup of tea. He's in it for the love of cheese. "Cheese recipes?" he snorts. "Why put it in a recipe?" His chèvre is in the traditional French style, state-licensed, made in 4-gallon makes, the milk gently pasteurized, the cheese lightly salted. It has a pleasing balance of sour and creaminess, and not-too-crumbly, not-too-wet texture. It is luxurious after dinner drizzled with wildflower honey, warmed on breakfast rolls, accented with truffle oil on a bed of greens, green beans and boiled potato — or over a heap of roasted red beets in a mild vinaigrette. But I won't argue with Walters. "Best if eaten immediately," his instruction sheet advises, "...spearred and conveyed directly to the mouth."

THANK YOU

to the following producers for their participation in our outstanding presence at this year's Winter Fancy Food Show!

Andante Dairy

Soft-ripened cow's milk and mixed milk cheeses

Black Diamond

Black Diamond Cheddar

Bravo Farms

Cheddar, Queso de Oro (Edam)

Capriole Inc.

Sofia, Mont St. Francis, Banon

CIBO

Basil Roasted Walnut, Garlic Sundried Tomato, Smoked Jalapeno

Fanny Mason Farmstead Cheese

Baby Swiss

Grafton Village

Classic Reserve, Grafton Gold, Four Star

Great Hill Dairy

Great Hill Blue

Harley Farms Inc.

Monet, Van Goat, Fromage Blanc, Feta

Lioni Latticini Mozzarella

Fresh Mozzarella with Herb Marinade, Smoked Mozzarella

Marin French Cheese Company

Brie, Camembert, Schloss, Breakfast Cheese, Quark, Crème Fresh

Mozzarella Fresca Inc.

Fresh Mozzarella, Tiramisu Mascarpone

Old Chatham

Sheepherding Company

Sheep milk cheeses

Organic Valley/CROPP

Cooperative

Organic Cheeses

Point Reyes Farmstead

Cheese Company

Original Blue

Redwood Hill Farm

Chèvre, Camellia, Crottin, Feta, Teleme

Rising Sun Farms

Cheese tortas in 8 flavors and 3 sizes

Roth Käse

Surchoix Gruyere, Buttermilk Blue

Sonoma Cheese

Sonoma Jack, Teleme

Specialty Cheese Company Inc.

Crunchy Baked Cheese

Vermont Butter and Cheese

Vermont Cultured Butter, Fontina, Impastata, and Bonne-Bouche

Winchester Cheese

Gouda, plain and flavored

Widmer's

4-year-old cheddar, aged surface ripened brick, mild surface ripened brick

Tomales Bay Foods

Fresh organic cheeses

Three Sisters

Sareanah

Meet Sally Jackson

by Kate Arding,
Tomales Bay Foods

In this day and age of Styrofoam peanuts, there is something very satisfying about receiving boxes of cheese which arrive packed in hay. Part of the pleasure also lies in knowing that this

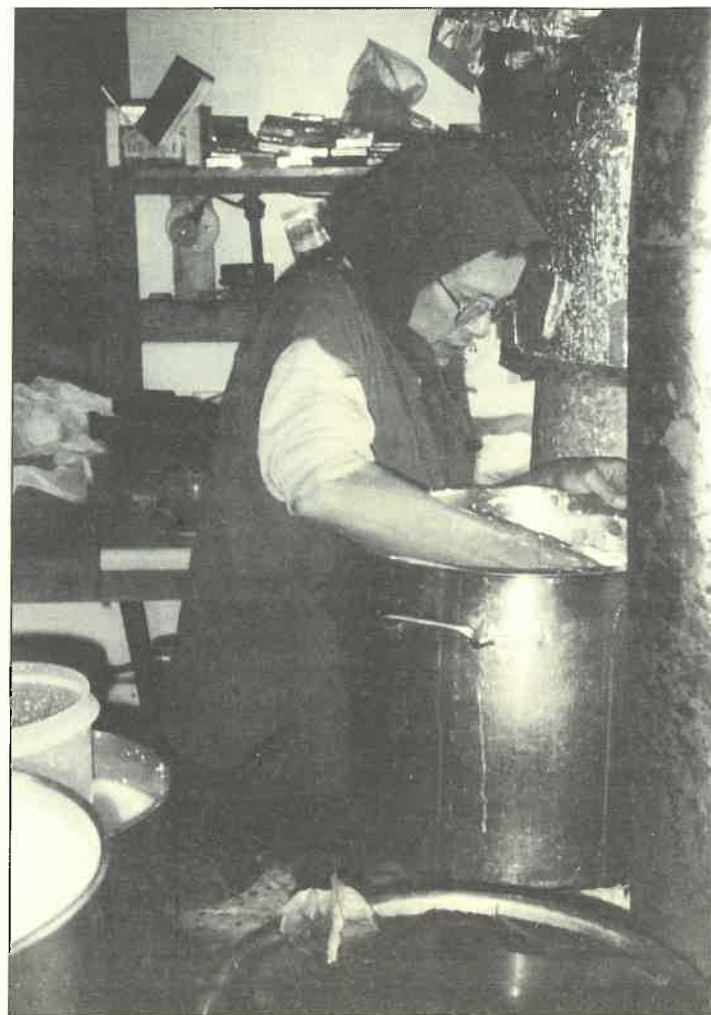
I began to hear about a cheesemaker who lived in a remote part of Washington state, who was producing limited quantities of raw sheep and goat's milk cheeses. Apparently, the majority were wrapped in chestnut and vine leaves and bound with string, rather like a large banon. Also, I had heard that they were very hard to obtain.

is not simply a marketing gimmick, but it is the cheesemaker using one of the most readily accessible and suitable materials on the farm. This was my introduction to Sally Jackson's cheeses.

Having arrived at Tomales Bay Foods some five months earlier from having worked for four years at Neal's Yard Dairy in London, I was keen to find out as much as possible

about the cheeses being produced in the United States. Randolph Hodgson, the owner of Neal's Yard Dairy, has spent years working with farmhouse cheesemakers in Britain and Ireland, seeing how they live, representing their case over the raw milk issue and generally being their greatest advocate. In the course of my time at Neal's Yard, I had been fortunate enough to accompany Randolph on several "cheese runs" or visits to the cheesemakers. After a particularly intense week in which we had visited many farms across Scotland, we were driving south again, when Randolph asked me what I thought I had gained from the trip. The suddenness of the question (I think my mind had been on the next food stop) caught me off guard. After a moment's thought, I replied that it simply made me want to work with farmhouse cheesemakers and sell their cheeses.

So it was with this in mind that I became determined to visit as many cheesemakers as possible after my arrival in the United States. Unfortunately, I quickly exhausted the supply of those who are located



within a two-day trip, and due to time off being somewhat limited, my frustration at not being able to get up to see the Jacksons was increasing.

Finally, I saw an opportunity at the beginning of September this year when I had arranged one week's holiday. After telephoning Sally Jackson to ask if it would be possible to visit, Debra Dickerson, Diana Solari and I booked three tickets to Spokane and a rental car. Our first cheese order from the Jacksons had arrived, I confess, after some courtship. Shortly after moving to California, I began to hear about a cheesemaker who lived in a remote part of Washington state, who was producing limited quantities of raw sheep and goat's milk cheeses. Apparently, the majority were wrapped in

chestnut and vine leaves and bound with string, rather like a large banon. Also, I had heard that they were very hard to obtain. Well, naturally, my curiosity got the better of me and I placed a call to Sally Jackson, who promptly told me that she had no cheeses available for sale.

About a month later I called again, this time mainly on a quest for information about her farm and animals, not daring to mention the possibility of placing an order. This phoning and "checking-in" continued for about eight months, until finally I plucked up the courage to again ask Sally if she might have some cheese available for sale. There was a very long pause at the end of the phone, and I felt sure I had blown it. Sally replied that she would think about it and promptly hung up.

Amazingly, the following week a medium-sized box, duly containing cheese packed in hay arrived.

Sally Jackson and her husband Roger live in north-east Washington State, approximately eight hours east of Seattle and 4 miles south of the Canadian border. The farm is situated in a ruggedly beautiful part of the Okanagon Highlands, at an elevation of 4,200 feet, near the small town of Tonasket. Historically, much of the surrounding country has been used for logging and lumber, with the land in the valleys being given over to apple orchards. Currently however, the economy is in transition. Okanagon county, historically one of the poorest in Washington State, is seeing an influx of Microsoft-rich residents moving into the area and buying up land for development. Orchards are rapidly being replaced with vineyards, and upscale homes are being constructed to house people relocating from urban areas.

Sally and Roger moved to the area in the early 1970s. Sally, who is originally from Connecticut, met Roger at Martha's Vineyard while he was working as a math and science teacher in New York City. Together they traveled across the U.S., finally ending up in Washington, Roger's home state, where they renovated the family house. At about the same time, a local ranch was being sold off and divided, and Sally and Roger were able to buy 140 acres of land with a single barn on it.

By 1974, they had three children, two goats and one cow and were supporting themselves mainly from the sales of crops, cottage cheese, yogurt, ice cream and milk to the local co-op. Sally had

started to experiment with making cheese while living with Roger's mother. Her early attempts were aged under the back of the house and, according to Sally, usually fed to the dog. However, with the help of a paperback book, much support from Roger and a great deal of perseverance, cheesemaking began in earnest.

From conversations with Sally, it is evident that it has been a long haul. Early sales of cheese at the farmer's markets brought them to the attention of the county inspector, who announced that he was 95 percent sure that it was illegal to produce and sell raw milk cheeses. Undeterred, Roger replied that he wanted to know about the other 5 percent.

Upon further investigation, it was found that hand-ladled cheeses were exempt from legislation. However, it became evident that the state simply didn't know how to fit the Jacksons into the scheme of things, so agreed to issue them with a handler's license. This was far from being the end of the story. Many battles and much lobbying later, a sentence was inserted into the raw milk ordinance of the state law which specified that cheese-makers who were not classified as a Grade A dairy were exempt from certain legislation which would otherwise have effectively prohibited the Jacksons from making raw milk cheeses.

Sally states quite plainly that had it not been for Roger's tenacity and refusal to give in, there is no way that they would still be in the business of making cheese. I, for one, am very grateful that they have shown so much determination. The Jacksons gratefully acknowledge their

good fortune in having their current inspector who, by contrast to the early days, has a thorough understanding of their requirements and goals.

Sally focuses mainly on the production of two cheeses.

To say that a cheesemaking room has personality sounds whimsical and over-romantic. In this case, however, I offer no apology.

Cheesemaking takes place in a small room and is entirely done by hand. The first is a raw sheep milk cheese, weighing approximately 3.5 pounds, which is wrapped in locally grown chestnut leaves, and the second is a goat's milk cheese of smaller size, about 2 pounds, which is wrapped in vine leaves, also grown nearby.

Our first view of the farm was on a chilly Saturday morning with an impressively cold northeast wind blowing. The sight which greeted us was wonderfully reminiscent of Cold Comfort Farm. Large piles of hay, the aforementioned barn, and happy-looking animals of every description seemed to be engaged in either eating or dashing about after each other. It was a very happy scene. We started casting about for a sign of human life and/or the cheese-making room and eventually sighted Sally emerging from a small building with a stand of trees behind it and

smoke coming out of the chimney, carrying two cans of milk and hotly pursued by a multitude of kittens.

Evidence of the Jacksons' ingenuity over the years is obvious. To the right of the cheesemaking room is a building, now in disrepair, which was built in 1976 after receiving a grant from Jimmy Carter. Inspired by an idea of Roger's, they devised and built an alternative energy straw house. With accommodation for the cows downstairs, Sally, Roger and the family lived upstairs surrounded by their aging cheeses and kept warm by the animals. Now the Jacksons live in a more conventional (and warmer) house which they also constructed themselves, which is situated conveniently near to the barns and cheesemaking room.

Today, although Sally and Roger do own a few cows, it is apparent that they take second place to the sheep and goats. At the time of our visit in early September, there were 40 sheep on the farm of which 14 were being milked. The

continued next page



To have the advantage of being able to put the cheese in context is one thing, but to have also had the privilege of meeting these incredible people who, due to their isolation, have little idea of how special they are or how special their cheese is, is quite another.

closed flock consists of a mix of Suffolk (Sally's favorite for the quality of milk), Friesian and Romanoff. They also own a Dorset ram. Both the sheep and goats are kept in spacious pens and are fed on a diet of home-grown hay (the same hay which is used for packing), and oats. The sheep lamb twice a year, once in January and again in June. The goats vary in breed, and although Sally's preference would be to use primarily Nubian milk to make the leaf cheeses and Saanen milk for her occasional hard goat's milk cheeses, reality doesn't really offer her the luxury of separating the two. However, she does use a higher percentage of the evening milk for the leaf cheeses due to the increased butterfat.

We walked down to the cheese room, kittens scattering in all directions, and were greeted by an elderly, wheezing Bassett hound who had taken refuge from the antics of a much younger dog staying for the weekend. To say that a cheesemaking room has personality sounds whimsical and over-romantic. In this case, however, I offer no apology. Having vis-

ited quite a few cheesemaking rooms in my time, I was immediately struck by how intimate a space it is. Physically the room is small and one's eye is instantly drawn to the wood-burning stove in the center, supporting a large stock pot of milk and a wok-shaped dish containing soaking chestnut leaves. To the right of the stove is a simple but effective cheese press. To the left, a draining table and surface covered with cheese molds and cloths.

Then one starts to notice other details, such as vases of flowers, a wonderful-looking collection of old cheesemaking books and all the signs of an office-turned-cheesemaking room which is occupied by someone who knows every inch of that space and who can move about it with ease and efficiency.

It was into this rather small space that three of us wedged ourselves, trying to be as unobtrusive as possible. Initially we did not succeed. It was clear that our presence was distracting and that Sally was quite unused to being invaded. However, she endured us with extreme patience and grace, and in due course became used to our questions and relaxed somewhat.

Production for both types of leaf cheese is similar. Well water at a natural temperature of 40°F is circulated over cooling pipes containing the milk. The milk is then heated in a large stock pot over the wood-burning stove. The temperature and firmness of the curd is determined entirely by Sally's finger. Sally then cuts the curd with her hand and arm before spooning off the whey and ladling the curd into ceramic cheese molds (made by a neighbor) which are lined with cheese cloth. The cloth is twisted tightly around the cheese before a saucer with a weight is applied.

After about an hour, the saucer is removed, the cheeses are flipped and pressed for a few hours in a press before being taken out and dry salted. They sit for one day, then are flipped and salted again. The leaves are applied and the cheeses are again twisted in cloth to help the leaves adhere to the surface of the cheese, before the cloth is finally removed and the cheeses are bound with string. Both types of cheese are then placed in wooden-sided, mesh-covered boxes in a room adjacent to the main cheesemaking room. There they will age for four to five weeks before being placed in plastic bags and aged for another two to three weeks. This annex has great ventilation and remains at a constant temperature nearly year round.

When I had telephoned Sally to ask if she would be amenable to a visit, as an

enticement to get her to say "yes," I had volunteered our services to help out in any way we could during our visit. The offer was completely genuine, but it was only after I had rung off that I realized how presumptuous it must have sounded. Therefore, I was quite flattered when Sally proposed — with a hint of a sly smile! — that we spend a few hours in the afternoon picking the chestnut and vine leaves. It turns out that this is one of her least favorite tasks, although the four of us spent a very amicable hour or so wandering around a local chestnut grove. Conveniently, the vines grow along the perimeter fence making the picking of both remarkably easy if a somewhat time-consuming task.

The following morning, while driving in order to catch the plane back from Spokane to San Francisco, I was mulling over and absorbing the multitude of impressions from the previous day. I was reminded of the cheese trip made to Scotland in 1996 with Randolph and realized that the same feelings were reaffirmed having visited the Jacksons' farm. To have the advantage of being able to put the cheese in context is one thing, but to have also had the privilege of meeting these incredible people who, due to their isolation, have little idea of how special they are or how special their cheese is, is quite another.

It is with renewed enthusiasm that I am now plotting the next trip. 🐄



I Demand a Recount

What has happened to the Festival of Cheeses?

by Mary Falk at LoveTree

My husband Dave and I had officially become licensed as a Wisconsin Dairy plant in the summer of 1997, and our first cheese hit the retail market that fall...we had survived the first year of the "dreaded learning curve" which seems impossible to escape for anyone who is serious about undertaking a new venture.

Our first year found us up to our eyeballs in the excitement of the new cheeses that we were creating...along with the ever-encroaching debtload.

After much prodding from Odessa Piper (L'Etoile restaurant, Madison, Wis.) we then joined the ACS in the spring of 1998 and also entered our cheese, the Trade Lake Cedar, in the annual conference, which to my relief was being held right in Madison. (I would actually be able to afford the trip!) It was such great fun to be able to leave the isolation of the "hinterlands" of northern Wisconsin and be able to

actually talk cheese with other artisan cheese enthusiasts. Not only were there numerous cheesemakers to compare notes with, but there also was the opportunity to receive highly valued input from retailers who traveled to the conference from across the nation. For a struggling cheesemaker who is "financially challenged" this was a dream come true! To be able to enter into a forum that lasts about three days and be inundated with information about artisan cheeses and to be able to talk with retailers and distributors and get their input along with other cheesemakers and food writers and chefs and university staff was just unbelievable...I felt like I had died and gone to cheese nirvana!

All spring and summer I had been anticipating this event, as this would be the only chance that I had all year where I would have this opportunity to connect and meet the buyers and enthusiasts that drive our market. I

can't stress enough that, to a cheesemaker that has to count

every penny, this event was priceless. I was in awe.

That conference was to be one of the most memorable nights of my life.

The Trade Lake Cedar was honored with the "Best Of Show," and our Big Holmes took the first in the open sheep milk category.

It was an amazing evening. The cheeses were

tributed and then everyone was gone! I remember thinking how odd that such an important event for me was so short lived. I was convinced that I was the only pauper at the Festival of Cheese that needed that precious time to mingle with the buyers and distributors and other cheesemakers. For me it was such an important

After fashioning a few name cards for the cheeses from napkins, I finally figured that I did all that I could do. It was frustrating though. The Trade Lake Cedar had placed Best Aged Sheep Milk cheese, and I kept having folks ask me where it was. They couldn't find it.

displayed in the most beautiful manner and every table looked so elegant. Cheeses were carefully displayed in a creative fashion and surrounded by slices of melons and strawberries and grapes...it was cheese heaven. It seemed that even if you took a rare bite of a truly dreadful cheese, it was somehow forgivable in this environment.

For me, the cheesemaker, I was thrilled how much respect and care had gone into the preparation of the Festival of Cheese.

Even though the night was truly unique for me, I was amazed by how fast everything was over! It seemed that the the awards were dis-

occasion — but was it not that important to the others if it was only allowed a few hours of time to exist?

In 1999 the ACS conference was in Burlington, Vt. The setting was the extravagant Shelburne Farms — the old Vanderbilt estate on the shore of Lake Champlain. The anticipation of the Festival of Cheese was in the air. This year was going to be truly great! Another year had come and gone and this time Dave was able to accompany me. He was going to finally be able to meet the buyers and other cheesemakers face to face. He had spoken with most of our buyers for the

continued next page



past two years on the phone and now was excited about finally getting to meet them.

When we arrived at the festival, we were surprised to

nations and appetites and truly delight the palette, you serve cheese with fruit.

On the bright side, I knew so many more people the sec-

...After flustering around trying to properly display the cheeses, and after the announcements of the awards, we actually only had about an hour to mingle. My son's elementary school sets more time aside than that just to have the kids come to the farm to pet the lambs.

see the cheese still being set up on the tables and the cheese name tags were being placed on the cheeses. It was whispered to me from another cheesemaker that I ought to check out the names of my cheese and make sure that they were correct.

They weren't. Certain names of cheeses were mixed up — wrong names on wrong cheeses, and the cheeses were mixed and matched on different tables. The sheep's milk cheeses were scattered among the goat's milk cheeses and cow's milk cheeses on the same table, although they were set up nicely. After fashioning a few name cards for the cheeses from napkins, I finally figured that I did all that I could do. It was frustrating though. The Trade Lake Cedar had been selected Best Aged Sheep Milk cheese, and I kept having folks ask me where it was. They couldn't find it. The Sumac Holmes took first in the open sheep's milk category, but again, buyers and cheesemakers kept asking me if I knew where it was. And there wasn't any fruit alongside the cheese. Just water crackers...ugh. I never eat cheese with water crackers. Water crackers are for serious tastings when you are tasting a few cheeses for comparison. When you want to stimulate people's imagi-

ond year so it was great to recognize faces. It seemed that we were all in a "feeding frenzy" for information. For most of us, this would be the only night of the year that we would be able to see each other.

It was so exhilarating to have so many cheese enthusiasts in one area. The task of setting out to talk to them was electrifying, but then...it was done! Again, I turned around, and every one was leaving.

It just seemed so...so... anticlimactic! We wait all year for the chance to meet all these people and to exchange info and discuss the current status of the health of the American specialty cheese industry but a mere three hours is set aside for it. In all reality, after flustering around trying to properly display the cheeses, and after the announcements of the awards, we actually only had about an hour to mingle. My son's elementary school sets more time aside than that just to have the kids come to the farm to pet the lambs.

Ahh yes, the ACS Festival of Cheese 2000!!!!

Dave and I were especially frugal this year; we set aside the funds we needed to make the trip. It would be our only trek off the farm all year.

This year's festival was held at the highly celebrated

Greystone Culinary Institute. What a beautiful setting. The grand old stone winery was a most magnificent backdrop for the Festival of Cheeses. It had been decided early on that the Festival would be held indoors this year because no one wanted to endanger the condition of the cheeses in the heat of a California August evening.

Even though this was good planning, it was still so stuffy that if there was any air conditioning it was either broken or just simply did not exist.

Upon entering the "wine tasting room" that was being used for the festival, I was pleased to see well thought out signs hanging above the tables of cheese. Each sign designated which cheese categories were on which table. "Aha!" I thought, "everything will be much clearer this year. This IS a good thing!"

My happiness was short-lived when I saw that the Festival was beginning, and most of the cheeses weren't

made it to the tables (and still had its number stuck in it). I was scurrying about trying to play "match the cheese to the card" game when Dave came up to me and asked me if I had seen any of our "Holmes" cheeses. I had not.

There was still a rack of cheese in the kitchen that never made it to the display tables. The cheeses that were without numbers. Looking back on that memory, it reminds me of the election in Florida. The votes were waiting to be tallied but alas, because of a error of either machine or human, the votes sat uncouncted. In the kitchen where the cheeses were sitting on racks hopelessly awaiting arrival to the tables, it was approximately 85°F.

The festival had begun. Buyers were schmoozing and tasting and visiting, and I was trying to find my cheeses. I finally tracked down two out of the three "Holmes Series" that had been shuttled to the back of a rack of cheese that

Again, a name placard was fashioned out of a napkin. It took me 20 minutes to track down our Gabrielson Lake. It was found buried on a table under four other cheeses. The Trade Lake Cedar was laying on its side with no name tag and without its signature frong of cedar. Kristi Johnson couldn't even find her Bingham Hill Rustic Blue...

even on the tables yet. There had been some sort of confusion about time, traffic etc., the end result being that the first hour of the Festival of Cheese was a jumble of everyone trying to find what cheese belonged with what name card. Each cheese had a number stuck in it and there were piles of name cards laying on the tables with numbers corresponding to the numbers that were stuck in the cheese, at least for the cheeses that

sat forgotten in the sweltering kitchen. No name tags, no numbers.

Again, a name placard was fashioned out of a napkin. It took me 20 minutes to track down our Gabrielson Lake. It was found buried on a table under four other cheeses. The Trade Lake Cedar was laying on its side with no name tag and without its signature frong of cedar. Kristi Johnson couldn't even find her Bingham Hill Rustic Blue,

I understand that we should all be thankful for the volunteers that help to put the Festival of Cheese together, but as a business person, I am forced to look at it with a critical eye. If it was my first Festival of Cheese, I would never enter it again.

but thankfully she had excellent foresight and had been packing an extra cheese in her purse in anticipation of a meeting with a buyer. She quickly plopped it onto the table and also quickly created a name tag for it.

Perhaps my expectations for the Festival of Cheese were higher than usual because it was being held at Greystone, but I was extremely disappointed. I had just found my cheeses when the awards were being announced. The Holmes Series had swept its category — Wahoo!!!! Too bad only two out of the three “Holmes Series” were to be found. Kristi Johnson was looking at me in amazement. She and her husband, Tom, had just won the blue ribbon for their Bingham Hill Rustic Blue. Thank heavens for her preplanning (packing an extra cheese in her purse). Wouldn’t that have been horrible if there they were at their very first Festival of Cheese

I never tell my buyers to take the cheese home and have it with just a crust of bread. Fruit cleanses the pallet and allows each bite of cheese to taste like the first bite. Dry bread without olive oil and lots of wine sticks in your throat.

I understand that we should all be thankful for the volunteers that help to put the Festival of Cheese together, but as a business person, I am forced to look at it with a critical eye.

If it was my first Festival of Cheese, I would never enter it again. To say “disheartening” would be an immense understatement. It is the only time of the year when the “fruits of our labor” are brought forth to be counted and measured among our peers. The most highly publicized “cheesy event” of the year, and it is seemingly treated as an afterthought.

I was extremely disappointed with the California goat cheeses that were on display.

I find it depressing to think of the cheesemakers that went through all of their hard work and efforts only to have the cheeses abused in what appeared to be a careless manner. I understand that volunteers work hard and in earnest, and I greatly appreciate their time and dedication, but in all honesty, what good is it if the results are so dismal?

and they took a blue, but no buyer could taste the cheese because it was...where?

And again there was no fruit, just sliced-up stale bread...ugh. For pete’s sake, we were in California.

I had tasted a mere four of them, but they were so goaty and feral tasting (four different cheesemakers) that I quit tasting any more goat cheese. When I mentioned this to Judy Schad, she asked me if

perhaps the high heat of the kitchen had contributed to the gaminess of the cheese. I don’t know if it did or not. Without being able to taste the cheeses previously, I could only draw my conclusions on what I had available to taste.

I find it depressing to think of the cheesemakers that went through all of their hard work and efforts only to have the cheeses abused in what appeared to be a careless manner. I understand that volunteers work hard and in earnest, and I greatly appreciate their time and dedication, but in all honesty, what good is it if the results are so dismal? (Palm Beach...again?)

I would think that the obvious answer to the problems mentioned would be to allow

to light how important the festival is to the cheesemakers my feeble attempt to have you walk in “my moccasins.”

I hope that other members will take the initiative to enlighten the general membership as to what is truly needed to improve the Festival of Cheese. I have included a few suggestions of my own, but I feel hopelessly inadequate, since I have not been on the committee for the Festival of Cheese myself.

Instead of waiting for volunteers to help at the last minute, perhaps a more tightly committed group of volunteers can be assembled in advance to assist with the festival. The committee can then have the volunteers lined up weeks in

We definitely need more time for the festival of Cheese. The amount of networking that happens at the festival is immensely underrated. As a businessperson, I would rate the Festival as one of my most important marketing events of the year.

much more time for the preparation of the Festival of Cheese. It seems that it starts with a framework of sorts, but all unravels at the seams when it comes to actually constructing it. Since I have never constructed the festival, I do not have a clue as to what the specific problems have been on the organizational end, just what appears on the receiving end. For this I apologize for not wearing “the moccasins” of the committee members. It appears that every festival is “reinvented” as if it had never been orchestrated before. An ACS member once told me that the reason the Madison festival went off so beautifully is that “they had done it before.”

Through this diatribe, I have been attempting to bring

advance to help with planning.

While at the conference, an audit can be assessed at least a day in advance of the festival to tally up the true number of volunteers available for the festival set-up. If volunteer numbers run short, we would know at least a day in advance and make necessary adjustments.

We definitely need more time for the Festival of Cheese. The amount of networking that happens at the festival is immensely underrated. As a businessperson, I would rate the festival as one of my most important marketing events of the year.

Buy fruit. Do not hold the 2002 conference in Florida.

*Sincerely in cheese,
Mary at LoveTree*

Upcoming Issues

Speak Your Mind in Future Issues with Topics that Interest You

The newsletter welcomes your thoughts, suggestions, and articles. Following are the topics and deadlines for newsletters in 2001. If you are interested in contributing please contact: Judy Schad, 10329 Newcut Rd., Greenville, IN 47124; Phone and Fax 812-923-9408; e-mail judygoat@aol.com.

2nd Quarter 2001: Selling American Cheese

Problems, tips, cost, and strategies.

Deadline for articles, info and photos is March 1, 2001.

3rd Quarter 2001: Creating an American Cheese Consciousness

We love Parm and Stilton, but let's get on with it! We're good! Why don't we say so? Who's doing American cheese trays? What retailers concentrate on American cheeses in their cheese cases? Also the pre-NASFT & pre-Conference issue.

Deadline for articles, info and photos is May 1, 2001.

Caseus

We are soliciting substantive articles for this issue as well as cheese and cheesemaker profiles.

Deadline for articles, info and photos is April 1, 2001.

4th Quarter 2001: Post-Conference Wrap-Up & Business

Included with Caseus mailing.

Deadline for articles, info and photos is Sept. 7, 2001.

On Judging Cheese

by Gerd Stern

Believe me, cheese is the only judging, meaning the formal process of coming to judgment, I have experienced. I've done quite a lot of it. Not only for many years with the ACS but for the erstwhile Dairy Goat Products Association, the British Specialist Cheese Association and the Wisconsin Cheese Makers Association's U.S. Cheese Championship competition.

With cheese, judging is principally a matter of taste, an exercise of the lips, teeth, tongue, and hard and soft palate guided by experience. The sensorium of the mouth is educable and cheese judging has been the most eloquent such learning experience of my life. It has taught me how to taste cheese, but in the bargain a lot about tasting everything else. The blame for this happenstance redounds to one Richard Kahn, who has unfortunately been absent from the cheese pits for too many years. It was he who phoned to ask would I please attend my first American Cheese Society conference at Rutgers in 1989. A few days later he called back and said they needed another judge. He then persuaded me that I would do. A bit late due to searching for the dairy sciences building, headquarters to professor Dick Kleyn, who was also the president of the society, I walked into a sea of cardboard boxes moved in and out of a smallish walk-in cooler. I arrived at the tail end of the process of separating the contestant cheeses into their categories and joined about two handfuls of people

waiting to schlep cheese and judge. People, many of whom are now close cheese buddies, like Judy Schad, Mary Keehn, Ricki Carroll, George Haenlein and John Greeley, who later became chair of the judging committee, and as far as I'm concerned, along with his successor Russ McCall,

softly but distinctly. And I, mirroring with my nose, fingers, and mouth was rewarded by the gist of his knowledge.

OK. So I got carried away with telling you about that first experience. The formal facts are that the first ACS cheese competition was held during the Society's 3rd

...All lovers of fromage, will have a great tool at hand if they can participate in the judging process either as helpers or as one of the arbiters. And I agree; maybe it's time to loosen, rather than tighten up our ACS judging procedures.

refined the process to its present better-than-ever status. For luck's sake, I had time to read the photocopied instructions also containing some vocabulary we could use to identify vices and virtues. At that point things got a little scary because I despaired of being able to identify feed flavors and other arcane technical mentions. Don't get me wrong, not being totally naive I figured I could at least manage "bitter" or even "soapy" discriminations. Since I was appointed as "aesthetic" judge to be paired with a "technical" judge, I hoped that my opinions would serve as well as his or her diagnosis. Was I ever lucky — I was paired with Howard Morris, of the University of Minnesota, now for some years an emeritus prof. What a mentor! Within three or four hours I drank deeply at his fount of cheese law and lore and I carry those lessons on my tastebuds to this day. As judge, he probed a cheese morsel with nose, fingers and mouth and at the same time spoke out his thought process

Annual Conference at Bird-in-Hand, Pa., in June of 1985, and they have been happening ever since. But there have been many changes in the size and logistics of the process as well as in the categories, judging sheets and personae. The competition has weathered numerous slurs and assertions as to its supposed unfairness. Ever thus, contrary opinions carry truth with them as well as prejudice. One example is the accusation that the same people win the best of category and best of show year after year. Some of that has happened, but as a judge and cheese-watcher over the society's judging process for more than a decade, I believe that good, better, and best have been reached in fair and honest process. On that subject I consider it unfortunate that my suggestion that we establish an honorary category for previous "Best of Show" winners — in which the cheese wouldn't compete, but would still be displayed at the festival — has been debated but has not yet been

authorized by the board. A related matter has to do with the same judges being on board annually. This is mostly said of "technical" judges, but they are an extremely important element in establishing standards and are rare finds compared to the "aesthetic" brotherhood. Yes, I was first-time lucky, but for sure there is no better way to learn cheese judging than being paired with an experienced partner. Another controversy has to do with whether cheesemakers should be able to judge. Traditionally, our answer was "no," even though many of the cheesemaker members would obviously possess the necessary expertise. First of all, the competition needed the entries of those makers, and it was deemed inappropriate that a maker should judge a competition in which her or his cheese would be entered. And it was suggested that the cheesemakers would immediately know whose cheeses they were tasting and would, consciously or not, exercise bias. More recent opinion has it that maybe cheesemakers should be permitted as long as they do not enter any cheeses in the competition of the year that they judge.

The gospel, according to Miz Schad, states that her x(rated)perience in organizing, unpacking, plating, catering to and overhearing the judges' discussions has over the years been the peak learning exercise, keeping her at the top of the class. She's sure that not only cheesemakers, but all lovers of fromage, will have a great tool at hand if they can participate in the judging process either as helpers or as one of the arbiters. And I agree; maybe it's time to loosen, rather than tighten up our ACS

judging procedures. It has always been our belief that the most important objective of the competition is to help the entering cheesemakers with constructive critique of their product. The necessary physiological and mental procedures incoming to a decision on flavor, texture, appearance and presentation gives each judge the opportunity to write good advice or, in the case of some judges, permits license to dis a number of the proffered treasures. Truth be told, some of our members submit examples which should never have left the dairy. Given the state-of-the-art specialty cheese world, I am at a loss to explain why anyone would ship ammoniated soft-ripeneds, fermented semi-softs, grainy goat logs and so forth, but not so "ON." Perhaps we could install a more considered approach to the "help" function by including even a third person, a cheesemaker on each team with the sole function of recording or writing down each cheese's critiques from three persons, the two judges and her or his own viewpoints. Chairpersonship of the judging committee is an honor and carries with it more than a modicum of effort and responsibility. Fortunately, through the years, the process has been refined and transformed according to the various talents of those persons in charge and by the judging pairs. The technical judges mark down and the aesthetic judges up. As each cheese is judged, two sheets are handed in and the judges' numerical valuations need to be checked and listed. Just for instance, in the recent year, the aesthetic mark definition range at the top was from 46-50 for faultless cheese, and

at the bottom, 0-10 points for major, fundamental faults. Not many years ago this was a manual process which went late into the night. Now with a laptop computer, the results are just about immediately available. I've already mentioned John and Russ' contribution. Our current chairperson, Daphne Zepos, with a history of selecting delectable cheeses for one of the country's still too-few restaurants with cheese courses, has brought new energy and concepts to the task. An article on this subject must indeed pay homage to the long day's tastings and deliberations all judges contribute as their responsibility. If I tried to mention names, this piece would either be too long or I would leave out deserving souls. Palates start out clean in the morning, but by afternoon they can become tired and jaded. To bring those faculties back into consciousness takes motivation and dedication. In the best of cases, the pairing of two individuals, not necessarily known to each other, turns out to be inspiring and productive. For instance, when I was

paired with a somewhat notorious London cheese monger at their Specialist Cheese competition, he started off by going to the chair to say, "I won't judge with a bloody American." The reply was "Then you won't judge at all!" So, he relented, and at the end of the afternoon he muttered, "Well, I'm really surprised at how much we agreed about."

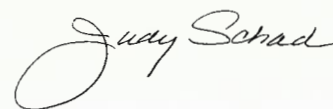
More or less each year the number of entries has increased. Why? Some people believe that has happened as ACS has matured and grown in acceptance. Others, think that more cheesemakers realize the potential promotional value of the awards. Whatever the reason, there is professional as well as financial gain flowing to ACS and it should be evident that the Society will also benefit from giving back, by researching and adopting new techniques of feeding back to our cheesemakers the best technical and aesthetic information to be found in this globalized age of ever-increasing interest in specialty, and traditional farmstead cheese products. 🐄

Editor, continued from page 3

to have a silent auction on the evening of the Festival, and you may want to donate a tour of Old Chatham, an evening at Picholine, or a couple of great bottles of wine. Or you may be interested in sponsoring a cheesemaker's air-fare. Many of the ones we most want to see are financially unable to come. Contact me if interested.

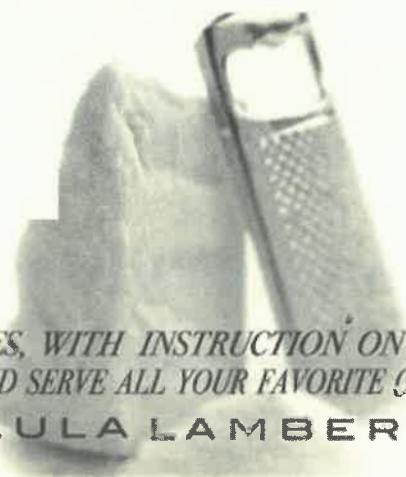
We have a wonderful newsletter crew in Kate Sander of *Cheese Market News* and Annie Esser of A&E Graphics, and in the next issue Matt Rubiner is going to try his hand as editor. I am keeping all appendages crossed that he will like it. All of us involved with your newsletter wish you the best, brightest, and happiest New Year. Keep making and selling those wonderful American cheeses with pride and singular devotion, and may your pipes remain unfrozen.

Phone & Fax 812-923-9408
E-mail judygoat@aol.com



The Mozzarella Company

CHEESE LOVER'S COOKBOOK & GUIDE



OVER 150 RECIPES, WITH INSTRUCTION ON HOW
TO BUY, STORE, AND SERVE ALL YOUR FAVORITE CHEESES
BY PAULA LAMBERT

The Cheese Lover's Cookbook

The Cheese Lover's Cookbook is here and full of beautiful photography and wonderful tips and recipes from our own cheese diva, Paula Lambert! Read the reviews! You will love it and can order it directly from Paula herself at www.mozzco.com/ckbook.

"There is always something new to learn about cheese, and this is the book to read. Enthusiastic, knowledgeable, and fun, *The Cheese Lover's Cookbook and Guide* will change, improve, and add variety to your kitchen repertoire."

Jacques Pépin

"*The Cheese Lover's Cookbook and Guide* is a joy to me, not only for the expert, cheese-specific information, but also for the numerous, extraordinary recipes. Paula Lambert knows her cheese, and has a remarkable grasp of gastronomy. This book has all my respect and admiration."

Steven Jenkins, author of *the Cheese Primer*

"I love Paula's cheeses, we were the first restaurant to carry them, and now *The Cheese Lover's Cookbook and Guide* shares her brilliance with the rest of the world."

Dean Fearing, chef of *The Mansion on Turtle Creek*

"Paula Lambert, one of our national culinary treasures, has put together a mouthwatering collection of cheese-friendly recipes, both classic and creative. Good as the dishes are, I'd buy the book simply as a basic guide to cheese: it is thorough, clear, intelligent, and concise."

David Rosengarten, host of *Taste* and
co-anchor of *In Food Today* on the Television Food Network

"While most people recognize Paula Lambert as one of the most gifted cheesemakers in America, not everyone realizes just what an accomplished cook she is. *The Cheese Lover's Cookbook and Guide* not only showcases her dedication to the craft of making cheese, but also shares her enthusiasm and passion for life, food, and wine. After reading all the delicious recipes in this book, I have come to two conclusions: (1) I want my last meal on earth to include cheese, and (2) I want Paula Lambert to prepare that meal."

Stephan Pyles, chef, author, and host of the national PBS series *New Tastes From Texas*

Dr. George Haenlein has suggested to us a new cheese book by Fox, et.al. *The Fundamentals of Cheese Science* from Aspen Publishers Inc. George advises it as a source of some very excellent information about raw milk cheeses, especially in the chapter, "Pathogens and Food-Poisoning Bacteria in Cheese."

A very special thanks to George, who will be funding all but \$3,000 of our first English edition of *Caseus*. Now that's support — not to mention the advocacy George lent to making *Caseus* a reality!

We will still need sponsors to support the remaining \$3,000. If you are interested in being listed as a sponsor in this first, signature edition of our first international cheese magazine, please contact Bill McKenna. Phone 415-647-8088. E-mail billmckenna@msn.com.

An Invitation...

to Participate in the U.S. Championship Cheese Contest

The Wisconsin Cheesemakers Association invites members of the American Cheese Society to enter their hand-crafted cheeses for competition and evaluation in the 2001 United States Championship Cheese Contest.

The judging will take place March 13–15 at Kendall College School of Culinary Arts in Evanston, Ill.

The U.S. contest is a technical evaluation of cheeses by experts in cow, sheep and goat milk cheese. The event traces its lineage back to the 1890s, when our association began to award the efforts of the best cheesemaking farmsteads and small factories dotting Wisconsin's countryside. In 1899, Wisconsin produced 77 million pounds of cheese at approximately 1,500 sites. Precise records from 1911 find that each licensed site produced, on average, 275 pounds of cheese each day. Our cheese competition witnessed the evolution of farmstead cheesemaking to small cooperatives and commercial plants, marked the rise of our state's industrial cheese industry and now serves the rebirth of farm-crafted cheese.

In 1981, the Wisconsin Cheese Makers Association expanded its state competition to accept cheese entries from other states, and the United States Championship Cheese Contest was born. The contest received 183 cheese entries in its first year. Held in each odd-numbered year, the contest has grown steadily. In 1999, the contest expanded to include butter and accepted a total of 577 entries from 14 states. The 2001 United States Championship Cheese Contest features eight new classes compared to the 1999 event. The new entry classes reflect the growing diversity of cheeses produced in the U.S. New classes have formed for aged goat's milk cheeses and aged sheep's milk cheeses, mixed milk cheeses, a class for fresh mozzarellas, string cheeses, flavored butters and the realignment of flavored cheeses into three classes

based on moisture content.

The contest is an objective evaluation of each entry. Entries are examined by a team of two judges. The judges work silently, comparing the appearance, body and texture, color, and flavor of each entry against an ideal for that variety. Deductions are taken from a perfect score of 100 points. The two judges' scores are averaged and the three highest-scoring cheeses in each class earn gold, silver or bronze medallions.

Each gold medal cheese is judged again, this time by all 10 expert judges. The highest-scoring cheese is declared U.S. Champion and custom-made trophies are given to the champion and first and second runners up.

In an effort to expand the value of the contest for cheesemakers — and because we have a fascinating event to showcase — our association is opening the contest to a greater audience in 2001. By working with Kendall College, we hope to educate culinary students, Chicago-area chefs and the food media at large about the art of cheese tasting. At the same time, the event will showcase the growing sophistication of our nation's cheese industry and place a national spotlight on winning cheeses in each class.

Working with Christian De Vos,

dean and chef in the School of Culinary Arts at Kendall, we are planning to host the Chicago chapter of the American Institute of Wine & Food for a seminar and tasting at the close of judging. We're exploring ideas for Chicago chefs to use winning cheeses in foods prepared for students, media and the public visiting Kendall College for the event.

Information on the contest will be mailed to all interested parties. Complete information, as well as electronic entry and payment, also will be available on-line. Contact WCMA at 800-999-2454 or e-mail: office@wischeesemakersassn.org. Please bookmark and explore www.wischeesemakersassn.org for complete contest information.

2001 United States Championship Cheese Contest Product Classes

Cow's Milk Cheeses

1 Cheddar	Aged 30 to 179 days. Made between Sept. 10, 2000 and Feb. 6, 2001.
2 Cheddar, Aged	Aged 180 days or longer. Made before Sept. 10, 2000.
3 Colby, Monterey Jack	Also includes colby/jack blends.
4 Swiss	Aged 60 days. Made before Jan. 7, 2001.
5 Brick, Muenster Limburger	Aged 30 days. Made before Feb. 6, 2001. Includes smear ripened soft cheeses.
6 Mozzarella	Includes 'whole milk,' part skim and low moisture varieties in loaf form.
7 Fresh Mozzarella	Offered in sizes cilogine, bocconcini, ovoline; fresh mozzarella is high moisture, usually full fat, often packed in water.
8 String Cheese	
9 Provolone	Provolone and smoked provolone.
10 Blue Veined	For example, blue, gorgonzola, stilton and other blue veined cheeses.
11 Baby Swiss	Maximum moisture 43%; Minimum fat 45%; eye development throughout.
12 Feta	
13 Flavored Soft Cheese	Natural soft cheeses (51% or higher moisture) with added flavor.
14 Flavored Semi-Soft Cheese	Natural semi-soft cheeses (40% to 50% moisture) with added flavors.
15 Flavored Hard Cheese	Natural hard cheeses (39% moisture or less) with added flavors.
16 Open Class Soft Cheeses	Natural, unflavored cheeses with 51% or higher moisture. For example, brie, ricotta, mascarpone, teleme, cream cheese.
17 Open Class Semi-soft Cheeses	Natural, unflavored cheeses with 40% to 50% moisture. For example, edam, gouda, fontina, havarti, farmers, bel paese, quesos.
18 Open Class Hard Cheeses	Natural, unflavored cheeses with 39% moisture or less. For example, parmesan, romano, asiago.
19 Reduced Fat Cheese	Natural cheese, flavored or unflavored. Standard of identity cheeses with a minimum 25% fat reduction; maximum 25% increase in moisture compared to the standardized cheese.
20 Cold Pack Cheese	Also includes cheese food. Flavored or unflavored.
21 Pasteurized Process Cheese	Also includes cheese food or cheese spread. Entries must be unstacked loaves or wheels (except spreads).

Goat's and Sheep's Milk Cheeses

22 Fresh Goat's Milk Cheese	Flavored or unflavored.
23 Aged Goat's Milk Cheese	Flavored or unflavored.
24 Fresh Sheep's Milk Cheese	Flavored or unflavored.
25 Aged Sheep's Milk Cheese	Flavored or unflavored.
26 Mixed Milk Cheeses	Cheese made with any combination of cow, goat and sheep milks.
27 Retail Packages Cheese & Butter	A professional evaluation of product packaging. Includes exact-weight cheese or butter products, natural or processed, flavored or unflavored in retail packaging only. Examples: string cheese, shredded cheese, flavored butter, miniature gouda or brie, cheese spreads, snack cheeses, processed cheese wedges, and any other retail cheese or butter products.

Butter Classes

28 Salted	Creamery butter, salted, minimum 80% milkfat
29 Unsalted	Creamery butter, unsalted, minimum 80% milkfat
30 Flavored	Creamery butter, flavored

Reminders

• Each entry must consist of at least 10 pounds of cheese or butter. There are some exceptions. Manufacturers may ship five pounds for each entry in the Goat's and Sheep's Milk Classes and the Retail Packages Class.

• Entries must be in their original form as shipped. Do not send cheese cut from a larger cheese. There are some exceptions. Cheese cut during manufacture, such as feta in brine and Swiss block may be entered. Manufacturers may enter 40-pound blocks cut from 640-pound blocks.

• Each cheese or butter will be placed in the class most appropriate to that entry. If a class receives insufficient entries for competition, the class will be cancelled and entries placed in appropriate open classes.



<http://www.americancheesesociety.org>
<http://www.cheesesociety.org>

by Ricki Carroll

Ahh, alas this has become a passion of mine...as many of you know I have taken on the task of an ACS website overhaul. Our membership information is currently being updated and getting a bit of a face lift. Each member (company) has a page, with information on cheeses (if a cheesemaker), profession, a bit about you, including what you do and what you can offer other members. We are all looking to help each other and network during the year, and now we have an easy online way to do it.

As a member you will be responsible for keeping your own page updated, i.e., telephone and address changes or corrections, new features and new cheeses. Let us know something about you, put it into the "short bio" section accessible from the "members only" section, use your login name and just follow directions.

New members can join us on the web by using the "Become a Member" button.

Members can be accessed in the "Meet our Members" section by last name, company name and or profession. Our calendar can be reached through the "Events" button and can be accessed by all, and added to by any member who wants to post an event. (Coming soon there will be an automatic removal of items when outdated.)

I have too often heard the question asked, "What can the ACS do for me?"

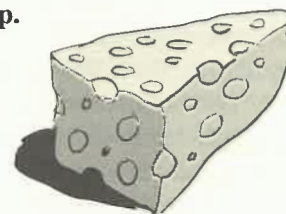
This is no longer an option folks, we now have a database of the highest quality. We have a working web site to be used by all. I apologize if we have made any mistakes, and if you find one on your page simply go online and correct it through the "members only" section. If you find it on someone else's page, you can notify them to change it or contact me at info@cheesemaking.com.

We are the society, if we give to each other, we will get back from each other.

If anyone has an idea for the site and wants to talk to me about it please feel free to call at 413-628-3808 or send an e-mail to the above address. If you have something that you would like to see sold on our store, we are getting ready to add items. Your comments and suggestions are always welcome. There is a lot more planned for the site in the future, but one stage at a time, we're getting there. I will update you again in the next newsletter.

Thank you for your help.

Now log in and check it out!



Competition, from page 1

competition into an important reference point.

So far we, the judging committee, have created and/or developed the following:

- The Advisory Panel
- The creation of the judges' folder including a new glossary of cheese terms and an extended definition of terms
- A new procedure for judging the Best of Show
- A computerized tallying-up of scores
- Cheese certificates for the winners

Next year we plan to implement stricter label restrictions, research different competition procedures and assess the new category and subcategory structure with Daphne Zepos, Judging Chairman. If you want to get involved with the judging, or simply have any comments or ideas you would like to share with me, I would be delighted to hear from you.

Finally, I will leave you with two excerpts from two Advisory Panel members' letters. I hope they will inspire you as much as they did me.

From Paula Lambert, owner of the Mozzarella Cheese Company in Texas:

"I truly enjoyed the experience for many reasons...first of all, it demystified the judging and I saw that the judges were actually doing

their best...secondly, I tried to be of assistance where I had expertise and hope that helped. One observation is that, unfortunately, taste and flavor seem to be the over-riding criterion. I realize that 30 of 50 points go to this, yet it also means that the only cheeses that can advance to top of their category are those with lots of flavor....even though a subtle cheese that is true to its character and flavor profile and which might be the most stellar example is thwarted in the process...Case in point: The pasta filata category."

From Letty Kilmoyer, retired, former cheesemaker/owner of Westfield Farm in Hubbardston, Mass.

"My final thought has to do with the Best of Show. I know how extremely difficult it is to produce all of one's own milk and survive financially. It is totally another world. It is also how the grassroots organization began, encouraging and assisting small cheesemakers who were attempting to make their own cheese from milk produced on the farm. I think it is worth considering a separate Best of Show for the Farmstead category, staying with your definition that all of the milk must be produced on the cheesemaker's farm. We are losing these cheesemakers. So many of us began this way and, due to many factors, made changes in our process which give an advantage (financially, physically and mentally) over the original way. I believe that those cheesemakers who are producing a consistent excellent cheese from milk produced on their farm deserve special recognition."

Editors note: Daphne Zepos is the judging chairperson. If you have comments for her, you may e-mail them to her at daphnezepos@aol.com.

News & Notes

Kate Collier has been a sales manager and buyer for specialty food importing and distribution companies and a general manager of a specialty food store. For the last year she has traveled America and Europe visiting, learning about, and filming artisanal food producers. In her new business, food-films.com, her goal is to create a true and fascinating film/video story about selected producers. For more information, e-mail Kate Collier at kccinca@aol.com.

Milk quality? I am attempting to gather some information on milk quality found on small-scale and pastured-based dairies. If you have a commercial herd that is tested regularly, would you give me some idea of your typical bacterial plate and somatic cell counts? Include a range, from lowest to highest as well (and circumstances that may be involved). Also please include whether you are doing on-farm processing.

Please feel free to e-mail me personally. I will not attach any names to the results of this investigation.

Vicki Dunaway, ladybug@swva.net

Website: <http://www.metalab.unc.edu/creamery>

Not everything that's exciting is about cheese, but when it happens to "cheese people" it's more exciting. Cindy Major's mother, Linda Kline, is a talented writer whose play, *A Class Act*, has been running off Broadway. On Valentine's Day it will open on Broadway at the Ambassador Theater at 215 West 49th. It's the musical autobiography of Ed Klebas, Cindy's stepfather, who was the lyricist of Chorus Line and died at age 46. It tells the story of an eccentric who struggles, achieves huge success and realizes at the end of his life that it's really all about the process. The best from all of us to Cindy and to her mother. Maybe we should all show up, dressed in our cheese hats and ties, and applaud furiously. Break a leg!

CORRECTION

Oops! In the last issue it was mentioned that the Cheese of Choice Coalition (COC) was chaired by Ruth Flores.

This committee actually has three co-chairwomen:

Daphne Zepos, Debra Dickerson, and Ruth Flore.

Sorry for the two omissions!

ACS Calendar

Feb. 6, 2001

Utah State Cheesemaking Short Course

Utah State University, Logan, Utah
Course format will be a combination of classroom instruction and hands-on practice in Utah State's cheese plant. Contact: Carl Brotherson, 435-797-3466

Feb. 23, 2001, 6:30–10:30 PM

The 11th Annual Bon Appetit Wine & Spirits Focus

One Market Restaurant & Concourse
San Francisco
This event, which supports both local and national chapters of the Make-A-Wish Foundation, gives guests the chance to sample an array of food from local chefs and food producers and more than 100 fine wines. For event tickets, call 1-888-34Focus.

March 5, 2001

Washington State University

16th Annual Cheesemaking Shortcourse

Three days of classroom-style discussion on sanitation, milk quality, milk composition, cultures, make procedures, product evaluation. Fourth day will be hands-on cheesemaking at the WSU Creamery. Contact: Marc Bates, (509) 595-8652; e-mail: cheeseguy@pullman.com.

March 13-15, 2001

2001 United States Championship Cheese Contest

This 11th biennial United States Cheese Championship Cheese Contest is an objective evaluation of cheese and butters in 30 classes. Entry forms and fees due Feb. 16, 2001. Check the website, www.wischeesemakersassn.org, for real-time digital photos from the event.

March 20–23, 2001

Cal Poly/UC Davis 13th Annual Cheese Short Course I

This four-day course (including a day on hands-on cheesemaking) will teach each participant the basic scientific information and practical skills needed to understand and manufacture cheese. Location: Cal Poly Dairy Products Technology Center, San Luis Obispo, Calif. Cost \$450. Contact: Laurie Jacobson, 805-756-6097 or www.calpoly.edu/~dptc/shortcou.htm

March 24, 2001

Farmstead Milk Processing II,

Alternative Income Opportunities for Milk Producers

This one-day educational program is designed primarily for milk producers (cow, goat, and sheep) wanting to understand the fundamentals of successfully manufacturing legal, high-quality dairy foods on the farm. Registration fee of \$35 per attendee. Contact: Scott Rankin, Dept. of An. And Avian Sciences, University of Maryland, 301-405-4568; fax 301-405-8831; e-mail rankins@wam.umd.edu; website <http://ansc.umd.edu/dairyfoods/index.html>

March 26–March 30, 2001

Wisconsin Cheese Technology Short Course

This five-day short course provides technical approach to discussion of principles and practices of cheesemaking. Contact: Bill Wendorff 608-263-2015.

April 21, 2001, 10:30 AM to 4:30 PM

New England Cheesemaking Supply Company Cheesemaking Workshop

A full-day cheesemaking workshop teaching mozzarella, ricotta, farmhouse cheddar, mascarpone, queso blanco, crème fraîche, fromage blanc and more!

Registration fee \$100. Contact: Ricki Carroll, (413) 628-3808; e-mail info@cheesemaking.com; website: <http://www.cheesemaking.com>

May 1–4 2001

Cal Poly Products Technology Center: Dairy Science and Technology Basics for the Farmstead Cheesemaker San Luis Obispo, Calif.

This four-day course (including a day of hands-on cheesemaking) is similar to Cheese Short Course I, but emphasis is placed on farmstead cheese production. In addition to information covered in Cheese I, this course includes designing a business plan, marketing, sales distribution, cutting, packaging and labeling. Cost \$595. Contact: Laurie Jacobson, 805-756-6097 or calpoly.edu/~dptc/shortcou.htm

May 23, 2001

Dairy HACCP Workshop

Center for Dairy Research
UW–Madison, Madison, Wis.
This one-day workshop will cover design and implementation of HACCP plans in dairy plants. Contact information – Marianne Smukowski – (608) 265-6346

CORRECTION

Aug. 2–5, 2001

American Cheese Society Conference

Plan now for the 2001 Conference in Louisville at the historic Camberley Brown Hotel (reservations 502-583-1234, www.camberleyhotels.com. Great cheese, great chefs, and great bourbon! We love to eat in Lou-vall! Contact: Judy Schad, fax & phone 812-923-9408; e-mail: judygoat@aol.com.