

The American Cheese Society

NEWSLETTER 4TH QUARTER 2002

The Cheeses of Vermont

By Liz Campbell

Vermont is best known for three foods: maple syrup, Ben & Jerry's ice cream and cheese. And the last two depend on the output of the dairy industry of this lush state. In fact, Vermont has seen some creative new cheesemakers enter the market, and the Vermont Cheese Council has been instrumental in

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.

assisting these new ventures.

The Vermont Cheese Council is a not-for-profit organization which provides the community of Vermont cheesemakers with technical assistance to continually improve their cheeses. It also educates the general public about the high quality and diversity of Vermont cheese. The more than two dozen members believe that cheesemaking is a sustainable industry that is vibrant, growing, and cooperative.

New Kids on the Cheese Block

Gail Holmes and Marsha Carmichael live in a co-operative housing community of some 23 family units (50 people), sharing eight contiguous farms in Hartland, Vt. "We wanted to work together to create sustainable lifestyles and organic agriculture," explains Gail. "We hold the land cooperatively."

It was Marsha's idea to buy the milk from the communal cows and make cheese. They began 18 months ago to make two raw milk cheeses,

Ascutney Mountain Cheese and Four Corners Caerphilly. Ascutney Mountain Cheese is a Swiss-style cheese with a firm yet creamy texture and tiny eyes throughout. It's generally aged five to six months, and longer if there's enough milk. Wheels weigh between 7 and 11 pounds and are about 10 inches in diameter, slightly domed and 4 to 5 inches in height.

Four Corners Caerphilly is usually aged for two months, though Gail prefers to age it for three. It's a creamier, more crumbly cheddar-style cheese, lighter in color and with a tangy, slightly lemony flavor. Wheels are generally 10 inches wide and 3 or 4 inches in height.

The farm's Jersey cows are grass-fed in the summer and given organically grown,



pesticide-free hay from their own farm or grain from other organic growers in the winter months. The milk changes seasonally reflecting the different feed.

The cheese room and cooler are in the barn, adjacent to the milking room so cheesemakers can see the source of their raw materials. Milk is pumped through the wall from the bulk tank into the kettle where it is warmed and the starter added. Once the bacteria have become active, a vegetarian, non-genetically modified rennet is added to coagulate the cheese.

When the milk has set, a

continued on page 12

The American Cheese Society

QUARTERLY NEWSLETTER

EDITOR

Judy Schad, Capriole

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 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 for consideration.

2002 Members of the Newsletter Committee are: Kate Sander, Annie Esser, Patrick Geoghegan, Lynne Devereaux.

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

2002-2003

BOARD OF DIRECTORS

Cathy Strange, President

Whole Foods Market

cathy.strange@wholefoods.com

Judy Schad, Vice President

Capriole, Inc.

judygoat@aol.com

Committees: Newsletter Committee
Farmstead Committee

Daphne Zepos, Secretary

daphnezepos@aol.com

Committees: Competition Committee
Cheese of Choice Coalition

Paula Lambert, Treasurer

Mozzarella Company

paula@mozzco.com

Committees: Finance Committee
Regional Forum Committee

From the President...

Outstanding Conference Brings ACS to Next Level

...and Welcome to Our New President and Board Members!



What a conference!!!

Congratulations Cathy!

The D.C. conference was no doubt the best to date.

We had over 400 attendees, our largest crowd yet.

Thanks to Cathy Strange and her team of

volunteers we have raised the bar once again.

The detail of planning that

went into this conference was amazing. The quality

and content of the panels was superb, the diversity

of the panels made sure there was something for

everyone attending. The reception in the Senate

Building with a lovely view of the Washington

D.C. skyline was a huge success, the room was

packed and all had a great time. The dine-around

went off seamlessly. Speaking for myself, I had

a wonderful dinner with Tom, Nancy and Lorie of

Old Chatham

Sheepherding Company at Olives. Of course the high-

light of every conference is the Festival of Cheese. This year we broke

records with well over 400 cheeses entered, and Jodie Wische our Festival of Cheese

chairperson has outdone herself. Jodie, along with a great group of volunteers, gave us a

stunning presentation. Thank you, Jodie! The Capital Hilton was a perfect setting, a beautiful

hotel with every modern amenity and most importantly a staff that went above and beyond the call of duty to see to our every

need.

I am happy to introduce our new President, Cathy Strange of Whole Foods, and three

dynamic new faces to the Board of Directors, Sue Conley of Cow Girl Creamy, Dana

Tanyeri of the WMMB and Laura Werlin, author of *The New American Cheese*. I am

sure that with Cathy's incredible energy and the exciting new board members that the

Board will be able to take the ACS to the next level. I

would also like to thank three people who decided

to step down from the board for the years of commitment they gave to the

ACS, David Grotenstein of Food and Image

Consulting, George Haenlein of the Univ. of Delaware, and Regi Hise of

foodcomm.

It has been a great honor to be president of the ACS

and I thank everyone on the board that helped me

through this year. I want to give a special thanks to

Barry King and everyone at FSA our management company for all the work they

did. Barry, you made

everything seem so easy!

I hope that everyone has a healthy, happy and prosperous holiday season. And I look

forward to seeing everyone again in San Francisco in August of 2003.

Thank you!

Bill McKenna
President

Thanks to Cathy Strange and her team of volunteers we have raised the bar once again. The detail of planning that went into this conference was amazing. The quality and content of the panels was superb, the diversity of the panels made sure there was something for everyone attending. The reception in the Senate Building with a lovely view of the Washington D.C. skyline was a huge success, the room was packed and all had a great time. The dine-around went off seamlessly.

The Right to Raw Milk Cheese

By Kate Sander,
Cheese Market News

WASHINGTON — Raw milk cheese and FDA studies on whether the currently required 60 days of aging for such cheese is sufficient to make them safe were the focus of a Cheese of Choice Coalition panel at the American Cheese Society's (ACS) conference.

The Cheese of Choice Coalition had its genesis in 1998 when ACS members became concerned about FDA's scrutiny of raw milk cheeses. A task force later evolved into the Cheese of Choice Coalition, which was founded by ACS and Oldways Preservation and Trust. The Cheese Importers Association of America also supports the activities of the coalition, notes panelist Tom Toto, Advantage International Foods. Other U.S. and international interests are additional members of the coalition.

The study of raw milk cheese has been ongoing for the past few years after some studies contained in scientific literature indicated that 60 days of aging may not be enough to eliminate pathogens. The research is being conducted by the National Center for Food Safety and Technology (NCFST), an Illinois center that is a collaborative effort between government, academia and industry, says Jack Mowbray, regulatory policy analyst, Center for Food

Safety and Applied Nutrition, FDA, who wasn't on this particular ACS panel but who answered questions from his seat in the audience. The principal researcher, an FDA

"The industry is doing a lot of things right. The challenge is to keep up that good work," she says, noting that the excellent safety record isn't an accident but the result of the industry's food safety efforts.

employee, is an experienced cheesemaker whose graduate research involving cheese-making led to his doctorate in food science.

FDA has not come to any hard and fast conclusions because the research is ongoing. However, there is definite concern about the safety of raw milk cheeses, according to Mowbray, who says it is FDA's responsibility to mitigate risk to consumers.

The vast majority of ACS members believe that there is a scientific case to be made for continuing to allow the production of raw milk cheese. Indeed, panelist Dr. Catherine Donnelly, professor of nutrition and food science and nutrition, University of Vermont, notes she has examined the data on outbreaks of food-borne illness resulting from raw milk cheeses and has found there

have been very few outbreaks in the past 50 years. She also notes that there are confounding factors that lead to outbreaks including post-process contamination and starter culture failures, problems that can occur with cheese made with pasteurized milk.

"The industry is doing a lot of things right. The challenge is to keep up that good work," she says, noting that the excellent safety record isn't an accident but the result of the industry's food safety efforts.

Some of the panelists believe that continued focus on good manufacturing practices is the key to showing FDA, USDA and consumers that food safety is top of mind for small cheese producers.

One of those people is Ruth Flore, president, Flore, Price, Sloan & Associates, who moderated the panel. Flore is co-chairperson of the Cheese of Choice Coalition and an ACS board member. She believes ACS should be encouraging members to employ good manufacturing practices (GMPs) and Hazard Analysis Critical Control Point (HACCP) plans. Accordingly, she put forward to the ACS board a proposal that all cheese entered into the 2004 ACS competition must be made at facilities that employ GMPs and HACCP plans. Since the conference, the ACS board has met and decided since it is not a regulatory body, it

continued next page

*The American
Cheese Society*

Board of Directors, continued

Bill McKenna,
Chairman of the Board
Bill McKenna & Assoc.
billmckenna@msn.com
Committees: Newsletter Committee
Conference Planning Committee
Sponsorship Committee

Kathleen Shannon Finn,
Ex Officio
kfinn@columco.com
Committees: Nominating Committee
Safe Practices/Quality Assurance Comm.

DIRECTORS:

Sue Conley
Cowgirl Creamery
cowgirls@svn.net
Conference Planning Committee

Debra Dickerson
Neal's Yard Dairy
debradickerson@email.msn.com
Cheese of Choice Coalition

John Eggena
Fromagerie Tournement
jeggena@interlinx.qc.ca
NASFT Committee

Nancy Fletcher
Calif. Milk Advisory Board
nfletcher@cmab.net

Ruth Anne Flore
Flore, Price, Sloan & Assoc.
vtbeanz@mindspring.com
Cheese of Choice Coalition

John Greeley
Sheila Marie Imports, Ltd.
john_greeley@att.net
Judging Rules and Awards

Allison Hooper
Vermont Butter & Cheese
AllisonRHooper@aol.com
NASFT Committee

Mary Keehn
Cypress Grove Chevre
cypgrove@aol.com
Cheesemaker Support Committee

Regina McDuffee
regmcduffee@aol.com
Web Site Committee

Dana Tanyeri
Wis. Milk Marketing Board
dtanyeri@wmmb.org
Newsletter Committee

Laura Werlin
foodflaura@aol.com
Public Relations Committee

Jodie Wische
wische@valstar.net
Membership Committee
Festival Committee

We Want to Hear From You!

Another great conference has gone by — hard work and good times. ACS also has a terrific new president, and a board of passionate, hardworking volunteers with a much better understanding of the governance process. It's hard not to see this coming year as a great opportunity for everyone. Committees need people however, and this year ACS is focusing on task-oriented committee work. If you want to become involved, contact committee chairs with your thoughts and suggestions.

The newsletter committee particularly invites your comments as we plan the focus for issues in the coming year. Let us know what you think of the following possibilities: one or more issues that focus

on the cheeses from areas off the beaten path; farmstead cheeses; raw milk cheeses; new cheesemakers; pasta filatas; distribution systems for specific producers; regional sales. If any of these particularly appeals to you, do tell us, we welcome suggestions or articles you have written (note that these will be edited). The January issue 2003 will be focusing on the great, new American Blues. So we invite all of you to submit information about a blue that you are making or selling. The deadline date for this issue is December 6.

Send suggestions and/or submissions to our new editor, Liz Campbell, at campbellliz@sympatico.ca. You can reach her by phone as well: 416-207-9150. ☎

Our Next Issue

Bluebloods —
America's Great New
Blue Veined Cheeses

**DEADLINE FOR
SUBMISSIONS:
December 6, 2002**

In future issues, your contributions may be edited. We welcome information pertinent to cheesemaking, cheese education or new cheeses; however, we will use editorial discretion to define what may be more appropriate for ad copy and will advise contributors if we feel it should appear in ad form and be accompanied by payment.

The American Cheese Society welcomes your input, articles and/or photos for inclusion in this newsletter. Please let us know if you have suggestions for future topics or have interest in becoming involved in production or editing.

Ad Information

Costs shown are per issue. 20% discount for consecutive ads in two or four issues.

Ad Size	W x H	Member Cost
Full Page	7.5" x 10"	\$425.00
Half page	7.5" x 4.94"	225.00
1/4 page	3.69" x 4.94"	130.00
1/6 page	3.69" x 3.25"	90.00
1/8 page	3.69" x 2.4"	45.00
Classified Ad (35-word max.)		35.00

Mechanical Requirements:

ACS will not process, typeset or edit any copy or artwork, nor can it resize any ads to meet the specifications. All ads are black and white. Fine lines or small print is not recommended. Electronic artwork is preferred. Files must be 300 dpi and saved as EPS or TIFF. Ads created in Microsoft Word are not accepted. A hard copy is required for reference. Advertiser and its agency accepts full responsibility for the contents of all advertising and holds ACS free and clear from any claims, liability or damages arising out of or on behalf of advertiser.

Advertising deadlines:

1st Quarter Issue	December 1
2nd Quarter Issue	March 1
3rd Quarter Issue	June 1
4th Quarter Issue	September 1

**To submit your ad, contact
Barry King at ACS for an
ad submission form.**

Continued from previous page

will not move forward with the measure. However, the board did agree that the first step in supporting basic best practices would be to assure that the cheeses represented at society events are from licensed producers, says Judy Schad of Capriole. While HACCP programs may, and likely will be, the requirements of the near future, licenses reflect current regulation and the system of inspections and compliance to which each licensed cheesemaker is subject, she says. In addition, a cheesemaker support task force was formed to identify future regulatory direction, cheesemaker concerns and needs in implementing programs of safe practice, and areas of possible technical support. The

Support Task Force will be chaired by Mary Keehn and currently includes Debra Dickerson, John Eggena, Mike Gingrich, Judy Schad and Dana Tanyeri.

K. Dunn Gifford, founder and president, Oldways Preservation and Trust, told conference attendees that a lot already has been done to show FDA that raw milk cheeses are safe. He further noted that the popular media attention about FDA's studies has proven beneficial.

As FDA continues its studies, now is a window of time for ACS members to figure out what steps they need to take as individuals and as an organization to make sure there are quality programs in place to help protect raw milk cheeses, he says.

Gifford also notes that up to now, FDA's studies have

not been realistic and that FDA is currently looking at more realistic levels of bacterial contamination. It is the responsibility of ACS to ensure that the design of new FDA studies reflects the way cheese is made by cheesemakers, he says.

Tim Sanders, lobbyist, PMA Group, notes that researchers are going where the research takes them. Right now, Mowbray says, that means studying not only cheese made from raw milk inoculated with high levels of a five-strain "cocktail" of *E. coli* O157:H7 but also cheese made from milk contaminated at lower levels. He says NCFST started by studying cheese that was made from raw milk contaminated with 105 bacterial cells per milliliter because researchers wanted to have something

left at the end to count to determine how much reduction there had been in the bacteria. NCFST also has studied raw milk cheese made with milk contaminated at 103 cells per milliliter and is looking at the impact of aging on the lower level of 10 cells per milliliter.

The study currently is on hold because of biocontainment issues that arose at the research facility. Mowbray says it is FDA's hope that the research will begin again in the next few months. In addition to lower levels of bacteria in raw milk used for cheesemaking, the researchers also will look at inoculated milk that is heat-treated at 148 degrees Fahrenheit for 16 seconds in combination with 60 days of aging to determine the combined effect on *E. coli* O157:H7 in cheese. ☎

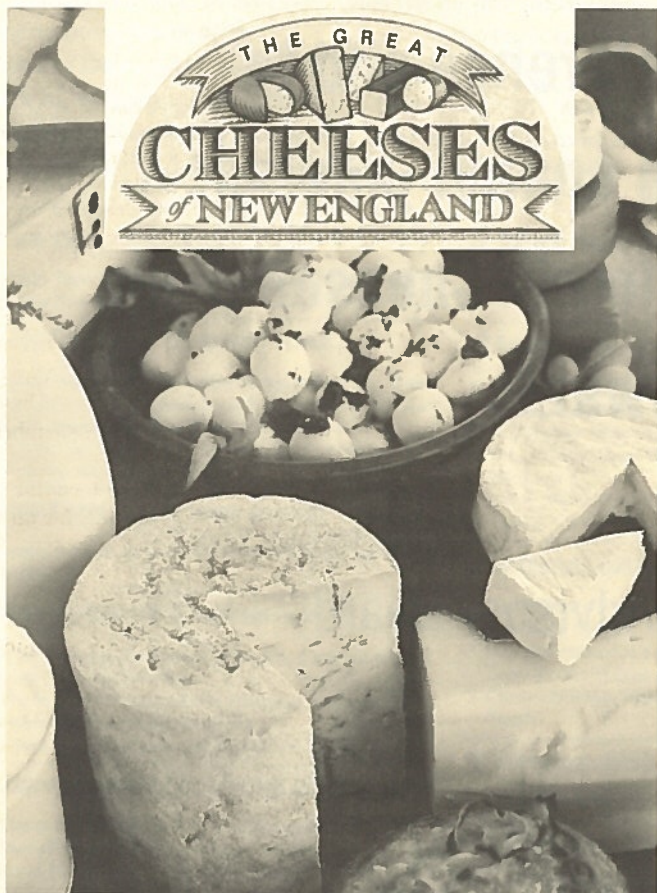
SPECIAL THANK-YOU SECTION

for our 2002 Conference Sponsors

Organizations like ours depend on the good will of volunteers and the generosity of our sponsors.

Thank you to all those sponsors who generously support our efforts throughout the year.

www.newenglandcheese.com



CREATIVE MARKETING

- Hands On -

DISTRIBUTION

ROCKY MOUNTAIN STATES

CHEESE IMPORTERS WAREHOUSE

303 443 4444 X 228

lymanwhite@comcast.net

A Very Special Thanks to our 2002 Sponsors

• PLATINUM SPONSORS •

California Milk Advisory Board
Whole Foods Market
Wisconsin Milk Marketing Board

• GOLD SPONSOR •

Pacific Wine Partners

• SILVER SPONSOR •

New England Dairy Promotion Board

• BRONZE SPONSORS •

Norseland, Inc.
Roth Kase USA, Ltd.

• CONFERENCE SPONSORS •

Bogle Vineyards & Winery
Bonterra Vineyards
Columbus Distributing
Dan Carter, Inc.
Food Match, Inc.
Frederick Wildman & Sons
Napa Wine Company
Phillips – Hogue Wine Company
Quebec Ministry of Agriculture, Fisheries and Food
Sheila Marie Imports, Ltd.
The Hess Collection Winery
Volpi Foods
Winery Associates

• SUPPORTING SPONSORS •

Cabot Creamery
DeLoach Vineyards
Forever Cheese
Fromartharie, Inc.
Kysela Pere et Fils, Ltd.
Laurel Glen Vineyards
Switzerland Cheese Marketing, Inc.
Vermont Cheese Council

**Congratulations to the American Cheese Society
for a successful conference and to
all the winners of the annual judging,
especially the many California Cheesemakers
who won awards.**

The California Milk Advisory Board



**California Milk Advisory Board
3800 Cornucopia Way, Suite D, Modesto CA 95358**



*The
American
Cheese
Society*

*19th
Annual
Conference*

CONGRATULATION TO ALL
OF THE PARTICIPANTS IN
THE AMERICAN CHEESE
SOCIETY CONFERENCE!
WE LOOK FORWARD TO
A CONTINUED GREAT
PARTNERSHIP WITH
THE CHEESEMAKERS!

Whole Foods Market would
like to honor all of the
producers that continue to
promote sustainability and
organic production.

**WHOLE
FOODS[®]**
M A R K E T

WISCONSIN CHEESE

Bringing domestic artisanal cheeses to the fore.



Congratulations to Wisconsin's 2002 ACS Award Winners!

BelGioioso Cheese, Inc.

Carr Valley Cheese

Crave Brothers Farmstead Cheese

LoveTree Farmstead Cheese

Mt. Sterling Cheese

Organic Valley/CROPP Cooperative

Roth Käse USA, Ltd.

Uplands Cheese, Inc.

Widmer's Cheese Cellars

The Wisconsin Milk Marketing Board supports the ACS in celebrating specialty hand-crafted American cheeses and the artisans who produce them.



8414 Excelsior Dr., Madison, WI 53717
800-373-9662 FAX 608-836-5822
www.WisDairy.com

News from the Annual Meeting

More than 400 members attended our annual meeting in Washington, D.C. Cathy Strange and a host of volunteers did a wonderful job. New ACS member Gail Holmes of Cobb Hill Cheese in Vermont said, "I'm so taken with the spirit of this organization. The people here are so committed to creating a good, strong American cheese product," she said. "I feel like I'm part of an important movement."

Some highlights:

How's this for gouda news?

The ACS is growing. Barry King, Executive Director of ACS said, "You create tremendous energy in this organization. The press wants to know about you and what you do."

In the past year the ACS has added 171 new members, of which 38 are cheesemakers, bringing the final membership to 706 members with 209 cheesemakers. Cathy Strange, Whole Foods Markets, is the new president, and three new members joined the board: Sue Conley (Cowgirl Creamery), Laura Werlin (author), and Dana Tanyeri (Wisconsin Milk Marketing Board).

Get Involved

Volunteers are always welcome. If you'd like to know more about a particular area, contact one of the following:

Trade Shows: Allison

Hooper or John Eggena

Conference: Sue Conley

Newsletter: Judy Schad

PR: Laura Werlin

Website: Regina McDuffy

Farmstead: Judy Schad

Cheese of Choice: Ruth Flore

Regional Forum and Our

Own Backyard Committee:

Paula Lambert

Cheesemaker Support:

Mary Keehn

A Cheese By Any Other Name...

The Protected Designation of Origin (PDO) was instituted in the European Community in order to protect authentic products from being copied. By 1996, 300 cheeses and traditional food products were granted the PDO standard. Currently only six cheese names may be used by someone other than the original producer: cheddar, Brie, Emmentaler, Gruyere, gouda and Camembert. These six were deemed to be standard names that anyone could use. Note that parmesigiano and parmesan are not in this list, which means only the original makers have the right to use these names. And using terms such as parmesan-style, or feta-type cheese are also not permitted.

The consequences for cheese producers in the U.S.: their cheeses may not be marketed in the EEU if the name infringes the PDO code. Nancy Radke from the U.S. Information Office urged cheese producers at the conference to consider new methods of naming their cheeses. "It's a good idea to think about the geographic region and name your cheese for this," she suggests. "It can even give it a cachet such as, California raisins, Maine lobster, Florida oranges, Georgia Vidalia onions." With the growth in world trade, this will allow cheesemakers in North America to market their cheeses by name in other countries.

For more info, check out: http://europa.eu.int/comm/agriculture/qual/en/syste_en.htm

Get Your Feet Wet

Alison Hooper of the Vermont Cheese Council described ACS' involvement

at the Fancy Food Shows run by National Association for Specialty Food Trade (NASFT). In the past three years, ACS has expanded to an American cheese aisle. "It gives us some critical mass and has made the aisle a destination," said Hooper. She suggested cheesemakers get involved in this event. "The ACS booth is a relatively inexpensive way for small cheesemakers to test the water and see if this venue works for them," she said. "If it does, they can move to a half or whole booth of their own next time."

Exhibitors don't have to be present at the show, but should have plenty of materials for those interested in their cheese. NASFT swipes cards from visitors to the booths and sends the names to individual cheesemakers so they have a record of visitors who might be interested in the product.

Come Into My Web...

Regina McDuffy is in charge of the formidable task of updating the ACS website. Some of the features the website will eventually offer:

- **Map of America** — Click on a state or province to find the cheesemakers
- **A glossary of terms**
- **Where to find information on bacteria and molds**
- **Conference registration**
- **Links to resources** on the web including online stores
- **Calendar of events**
- **Upgraded search engine**— Type in 'blue cheese' to bring up cheesemakers
- **Chat board** for cheesemakers and the public
- **Recipes** from chefs and cheesemaker features

continued on page 15

ACS Corporate Member/Sponsors 2001-2002

Advantage Int'l Foods Corp.
Fairfield, N.J.

C.E. Zuercher & Company Inc.
Skokie, Ill.

Cabot Creamery
Montpelier, Vt.

Central Market (H-E-B)
Austin, Texas

Coach Farm Inc.
Pine Plains, N.Y.

Crave Farmstead Cheese
Waterloo, Wis.

D'Agostino Supermarket Inc.
Larchmont, N.Y.

Dairy Management Inc.
Rosemont, Ill.

Dan Carter Inc.
Mayville, Wis.

Eurobest Food Industry
Tualatin, Ore.

F. Capiello Dairy Products Inc.
Schenectady, N.Y.

FireFlyFarms Organic Inc.
Bittinger, Md.

Fromartharie Inc.
Warren, N.J.

Kraft Food Ingredients
Cordova, Tenn.

Lactalis Groupe USA Inc.
New York, N.Y.

Land O Lakes
St. Paul, Minn.

McCadam Cheese Co. Inc.
Heuvelton, N.Y.

Murray's Cheese Shop
New York, N.Y.

New England Dairy Promotion Board
Sutton, Mass.

Norseland Inc.
Stamford, Conn.

Oakville Grocery
Healdsburg, Calif.

Pacific Cheese Company
Hayward, Calif.

And the Winners Are...

2002 ACS Conference Winners

With 468 cheeses, it was a tough competition this year and according to the judges, the task was not easy. Eleven pairs of judges evaluated each cheese, one for aesthetics and one for technical qualities. Justin Jackson, a Coordinator for specialty cheeses for Whole Foods Markets, was a first-time judge this year. He commented about his experience, "I was most impressed

by the organization and system created to support the judging. Having two judges brings fairness to the competition, and I was able to judge the taste and aesthetics of the cheese without worrying about the technical details of whether it fit the category."

The prize for humor goes to triple-award winner Liz Parnell of Fromagerie Belle Chèvre. To the comment that

they had entered for several years without winning, then kaboom, she responded, "You all have just found your taste buds, that's all!"

On Saturday afternoon the winners were announced and on Saturday evening, at the Festival of Cheeses, ACS members and the public were able to taste these cheeses for themselves. Here is a complete list of all the winners:

■ FRESH UNRIPENED CHEESE/COW'S MILK

1. Ben Gregersen, Sierra Nevada Cheese Co., Sacramento, Calif., soft cream cheese with garlic chives
2. F. Cappiello Dairy Products, Schenectady, N.Y., Cappiello whole milk Ricotta
- 3 (tie). Frank Angeloni, Calabro Cheese Co., East Haven, Conn., Ricotta, and Jacques Lemanger, Agropur, Chesterville, Quebec, Delicreme Plain

■ SOFT RIPENED CHEESE/COW'S MILK

1. Martin Bourque, Fromage Cote s.a., Warwick, Quebec, Triple Creme Du Village
- 2 (tie). Tom Johnson, Bingham Hill Cheese Co., Fort Collins, Co., Poudre Puff, and Howard Bunce, Marin French Cheese Co., Petaluma, Calif., La Petite Creme
3. Howard Bunce, Marin French Cheese Co., Petaluma Mist

■ SOFT RIPENED CHEESE/GOAT'S AND SHEEP'S MILK

1. Louise Lefebvre, Fromagerie Tournevent, Chesterville, Quebec, Chèvre Fin
- 2 (tie). Jennifer Bice & Nasko Draganski, Redwood Hill Farm, Sebastopol, Calif., Camellia, and Bryan Anderson, Shelton Cheeses, Dobson, N.C., Twin Oaks Brie
3. Old Chatham Shepherding Co., Old Chatham, N.Y., Hudson Valley Camembert

■ SOFT RIPENED CHEESE/FLAVOR ADDED

1. Howard Bunce, Marin French Cheese Co., Jalapeno Brie
2. Tom Johnson, Bingham Hill Cheese Co., Tumbleweed
3. Howard Bunce, Marin French Cheese Co., Peppercorn Brie

■ AMERICAN ORIGINALS/MONTEREY JACK, ALL MILKS

1. Mike Everhart, Marshall Farms Natural Cheese, Unionville, Va., Monterey Jack

■ AMERICAN ORIGINALS/OPEN CATEGORY, COW'S MILK

1. Bruce Workman/Sid Cook, Roth Käse USA Ltd., Monroe, Wis., Aged Homestead
2. Paul McGlothlin, Whitehall Estates Cheese Co., Tracy, Calif., Mount Diablo
3. Mariano Gonzales/Thomas Butler, Fiscalini Farms, Modesto, Calif., San Joaquin Gold

■ AMERICAN ORIGINALS/OPEN CATEGORY, GOAT'S MILK

1. Mary Keehn, Cypress Grove Chèvre, McKinleyville, Calif., Cypress Grove Chèvre Humboldt Fog
2. Judith Schad, Capriole Inc., Greenville, Ind., Mt. St. Francis
3. Mary Keehn, Cypress Grove Chèvre, Cypress Grove Chèvre Marble Mountain

■ AMERICAN ORIGINALS/OPEN CATEGORY, SHEEP OR MIXED MILK

1. Tom Johnson, Bingham Hill Cheese Co., Angel Feat

2. Willow Smart, Willow Hill Farm, Milton, Vt., Autumn Oak
3. Benoit Maillol, Old Chatham Shepherding Co., Mutton Button

■ AMERICAN-MADE INTERNATIONAL STYLE/DUTCH-STYLE, ALL MILKS (GOUDA, EDAM, ETC.)

1. Sweet Grass Dairy, Thomasville, Ga., Georgia Gouda
2. Bruce Workman/Sid Cook, Roth Käse USA Ltd., Vintage Van-Gogh
3. Jonathan Wright, Taylor Farm, Londonderry, Vt., Vermont Farmstead Gouda

■ AMERICAN-MADE INTERNATIONAL STYLE/HAVARTI, ALL MILKS, ALL FLAVORS

1. David S. Miller, LeRaysville Cheese Factory, LeRaysville, Pa., Havarti

■ AMERICAN-MADE INTERNATIONAL STYLE/OPEN CATEGORY, COW'S MILK

1. Desiree Wehner, Sweet Grass Dairy, Thomasville Tomme
2. Bruce Workman/Sid Cook, Roth Käse USA Ltd., Petite Swiss
- 3 (tie). John Hoyt, Leelanau Cheese Co., Suttons Bay, Mich., Raclette, and Bryan Anderson, Shelton Cheeses, Shelton Estate Tomme

■ AMERICAN-MADE INTERNATIONAL STYLE/OPEN CATEGORY, GOAT'S MILK

1. Mary Keehn, Cypress Grove Chèvre, Cypress Grove Chèvre Bermuda Triangle
2. Sweet Grass Dairy, Holly Springs
3. Judith Schad, Capriole Inc., Sofia

■ AMERICAN-MADE INTERNATIONAL STYLE/OPEN CATEGORY, SHEEP OR MIXED MILK

1. Carr Valley Cheese, La Valle, Wis., Canaria
2. Willow Smart, Willow Hill Farm, Summertomme
3. Carr Valley Cheese, Benedictine

■ CHEDDARS/AGED 9 MONTHS OR MORE

1. Joseph Widmer, Widmer's Cheese Cellars, Theresa, Wis., Aged Cheddar
2. Cabot Creamery, Montpelier, Vt., Cabot Extra Sharp Wheel
- 3 (tie). Jacques Lemanger, Agropur, Chesterville, Quebec, Britannia Cheddar 3-years old, and Carr Valley Cheese, 8-year Carr Valley Cheddar

■ CHEDDARS/FLAVOR ADDED, ANY AGE

- 1 (tie). Mariano Gonzales/Thomas Butler, Fiscalini Farms, Cheddar/Caraway, and Cabot Creamery, Cabot Mediterranean Cheddar
2. Mariano Gonzales/Thomas Butler, Fiscalini Farms, Cheddar/Saffron
3. Cabot Creamery, Cabot Garlic & Herb Cheddar

■ CHEDDARS/COW'S MILK, AGED LESS THAN 9 MONTHS

1. Carl Smith, Cabot Creamery, Cabot Vermont Cheddar
2. Mike Everhart, Marshall Farms Natural Cheese, Milk White Cheddar
3. Sweet Grass Dairy, Clayburne

■ CHEDDARS/GOAT'S MILK, AGED LESS THAN 9 MONTHS

1. Bob Wright, Mt. Sterling Cheese, Mt. Sterling, Wis., Cheddar/Aged Raw Milk

■ BLUE MOLD CHEESE/BLUE-VEINED COW'S MILK

1. Michael Miller, South Mountain Products, Lenox, Mass., Berkshire Blue
2. Jeff Jirik, Faribault Dairy Co. Inc., Faribault, Minn., Amably Blue
3. Mauro Rozzi, BelGioioso Cheese Inc., Denmark, Wis., Crumbly Gorgonzola

■ BLUE MOLD CHEESE/BLUE-VEINED GOAT'S MILK

1. Mike Koch/Pablo Solanet, Firefly Farms, Bittering, Md., Mountain Top Bleu
2. Robert Stetson, Westfield Farm, Hubbardston, Mass., Bleubonnet

■ HISPANIC- AND PORTUGUESE-STYLE CHEESE/OPEN CATEGORY, ALL MILKS

1. Bruce Workman/Sid Cook, Roth Käse USA Ltd., Panina
2. Paula Lambert, The Mozzarella Co., Dallas, Queso Oaxaca
3. Calabro Cheese Corp., East Haven, Conn., Queso Blanco

■ ITALIAN-STYLE CHEESE/PASTA FILATA TYPES, PROVOLONE, CACIOCAVALLO, ALL MILKS

1. F. Cappiello Dairy Products Inc., Cappiello 16-ounce Whole Milk Mozzarella

■ ITALIAN-STYLE CHEESE/GRATING TYPES, REGGIANITO, SARDO, DOMESTIC PARMESAN, ALL MILKS

1. Ig Vella, Vella Cheese Co., Sonoma, Calif., Romanello
2. Mauro Rozzi, BelGioioso Cheese Inc., Asiago

■ ITALIAN-STYLE CHEESE/MOZZARELLA TYPES, BRICK AND SCAMORZA, ALL MILKS

1. Frank Angeloni, Calabro Cheese Corp., Scamorza (plain)

■ ITALIAN-STYLE CHEESE/MOZZARELLA TYPES, OVALINI, BOCCONCINI, CILIGIENE SIZES, ALL MILKS

1. Mauro Rozzi, Belgioioso Cheese Inc., Fresh Mozzarella
2. Kurt Premo, Crave Brothers Farmstead Cheese, Waterloo, Wis., Fresh Mozzarella
3. Paul Stephan, Blue Ridge Dairy, Lovettsville, Va., Farmhouse Mozzarella

Vermont Shepherd Cheeses

ORIGIN/HERITAGE OF VERMONT SHEPHERD

Vermont Shepherd LLC, also known as Major Farm, is based in Putney, Vt. We have been making Vermont Shepherd, an award-winning sheep's milk cheese, since 1993. Our two cow's milk cheeses, Putney Tomme and Timson, are relative newcomers to Vermont Shepherd.

We make our Vermont Shepherd Cheese right here on the farm in a small licensed cheese house. Our cow's milk cheeses are made at Boggy Meadow Farm, a cow dairy across the river in Walpole, N.H. The arrangement between Vermont Shepherd and Boggy Meadows is quite simple. Once a week Charlie Parant, Vermont Shepherd's Cave Manager makes Putney Tomme or Timson with Mark Whitney, head cheesemaker at Boggy Meadows. Charlie and Mark make the cheese at the Boggy Meadows cheese facility using milk from Boggy Meadows' 300 Holstein cows. The cheese cultures, rennet

and cheese molds are provided by Vermont Shepherd. Three days later, the cheeses are brought to the Vermont Shepherd Cave in large plastic crates. The new cheeses are then placed on wooden shelves and cared for until they're ready to be sold.

Putney Tomme is modeled somewhat on a French "Tomme de Savoie." The rind is a wrinkly, dusty gray and the flavor is clean, earthy and tangy.

Timson is modeled somewhat after Italian Taleggio. Since it is ripened in the Vermont Shepherd Cave along with other cheeses, it has picked up a character all its own. The name Timson was inspired by a local resident, Ashden Timson, who lived near Putney many years ago. Mr. Timson was a lonely bachelor who would bring his horse into his kitchen to keep him company while he ate his dinner.

TIMSON

Description: Timson is a bacteria-ripened cheese. A smear is started using a weak brine solution to which B-linens have been introduced. The wheels are wiped with this solution many times during the 2-3 month ripening time.

Classification: Washed rind, semi-soft, raw cow

Appearance: Like a thick orange frisbee. The cheeses have a natural orange (b-linen) rind. The inside is white and soft.

Flavor: Rich, aromatic

Age: 2-3 Months

Size: 10 inches diameter by 3 inches thick, 6-lb. wheels

Fat content: Approx. 13%

Production: Raw milk is heated to about 90°F at which time a small amount of mesophilic culture is added and allowed to ripen. The temperature is held constant and rennet is added and allowed to set. The curd is then cut into 1/2-inch cubes and allowed to rest. The curd is reheated only slightly to about 95°F at which time both the curds and whey are ready to be scooped into 12-inch diameter molds to produce wheels of about 6 pounds. The molds are allowed to drain for several hours during which time they are stacked first two high, and then three high, to increase pressure and extract more whey out of the curd. The stacks are constantly reversed to provide equal pressure to each wheel. The wheels are redressed and stacked for another hour and a half, again reversing the stack periodically.

After about six hours from the time the culture was added, the stacks are taken down and the wheels are spread out in a single layer where they sit overnight and go into the brine the following morning. After several hours in the brine, the wheels are removed and allowed to dry for a few days before they are moved to the cave to start the ripening process.

PUTNEY TOMME

Description: Putney Tomme is a mold-ripened cheese and wheels are constantly brushed during their time in the cave.

Classification: Aged, semi-hard, brushed rind cheese, raw cow's milk

Appearance: They look a little like funny gray hats. the outside is gray and bumpy, the inside is white and the body has many holes.

Flavor: Tangy, earthy

Age: 2-3 months

Size: 7 inches in diameter, 5 inches high

Fat content: Approx. 13%

Production: Raw milk is heated to 85°F and a mesophilic culture is added, along with propionic culture. The milk is stirred and allowed to ripen while temperature is increased to 90°F. Rennet is added and allowed to set with the temperature held constant. The curd is then cut to the size of kernels of corn and is allowed to rest before being heated to 100°F. When the curd is correctly firm, both the curd and the whey are scooped into molds to form 5-lb, wheels that are about 8 inches in diameter.

These wheels are allowed to drain for several hours and are stacked to help press out the whey. The stacks are reversed several times to ensure all wheels are sufficiently pressed.

The wheels typically are ready to go in the brine about 9 to 10 hours from the time the culture was added. They remain in the brine overnight.

They are then removed from the brine and allowed to dry for a couple of days before they are moved to the cave where they begin the 2-3 month ripening process.

RECIPES FROM VERMONT SHEPHERD

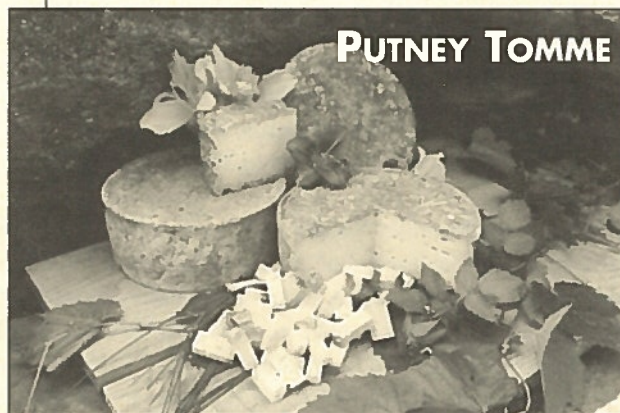
WILTED GREEN CASSEROLE WITH PUTNEY TOMME

Wilted greens mixed with cheese, baked until brown and bubbly

Makes eight 1/2-cup servings

- 2 Tbls. butter
- 1/2 medium onion, diced
- 2 cloves minced garlic
- 2 lbs. chard or favorite green, chopped
- Marjoram, parsley and/or thyme to taste
- 2 Tbls. flour
- 2/3 cup Putney Tomme finely grated
- 1/2 cup bread crumbs
- Salt and pepper to taste

Preheat oven to 350°F. Melt the butter in a sauté pan over med-high heat. Add the onion and sauté for a few minutes until golden brown. During the last 30 seconds, add the garlic. Add the wilting greens and sauté until wilted. Mix with the flour, herbs, and half of the shredded cheese. Season with salt and pepper. Put into oven proof glass or porcelain dish. Mix the remaining cheese with the bread crumbs. Spread the mixture atop the greens. Bake for approx. 25 minutes at 350°F, or until golden and bubbly.



PUTNEY TOMME

ROOT VEGETABLE TERRINE WITH PUTNEY TOMME

A terrine made of several root vegetables with Putney Tomme

Serves up to 12

- 3/4 lb Sunchokes, peeled and minced
- 1/2 lb Parsnips, peeled and minced
- 1 cup cream
- 5 whole eggs
- 2 Tbls. cornstarch
- 1/4 sweet onion coarsely chopped
- 1 clove chopped garlic
- 1 1/2 tsp. kosher salt
- 1/8 tsp. cayenne pepper
- 2 medium carrots, peeled and minced
- 10 pieces green beans or asparagus or other green vegetable, blanched
- 6 ounces Putney Tomme, grated

Steam or simmer the sunchokes, parsnip and carrots until tender, keeping carrots separate. Put the sunchokes and parsnips into a blender with 3 eggs and cornstarch, onion, garlic and salt. When completely blended and smooth, add the cream and blend just until mixed. Pour half of the mixture into a greased or lined terrine mold or individual cups. Set aside the remainder of the mixture in a separate bowl, reserving one cup in the blender. Add the carrots and blend thoroughly. Pour the carrot mixture in the center of the terrine either as a layer or a filling (just down the center). Arrange green veggies lengthwise in the terrine mold or cup. Sprinkle half of the grated cheese over the terrine and add the other half to the remaining puree. Pour the remaining puree on top of the carrot layer and smooth the surface.

TIMSON PINWHEELS

*Light and crispy filo wrapped around
Timson and sautéed vegetables*

Makes 12 triangle pockets

- 1/2 cup butter, melted
- 6 spears Asparagus, blanched
- 12 snap peas
- 6 shitake mushrooms
- 12 sheets filo dough
- 4 ounces Timson cut in 12 squares
- Black pepper to taste

Melt the butter. Saute vegetables. Divide the vegetables and Timson evenly for 12 triangle pockets. Lay one piece of Filo dough on a clean dry surface. Brush the entire sheet of dough with butter. Place on serving of cheese and vegetable in the middle of the short edge of dough. Fold the two edges over the filling so it is a long sheet of dough with three layers. Begin to fold the filling section in a triangular fashion till the dough is wrapped around it completely. Butter the complete exterior of the pocket with butter. Place on a cookie sheet and bake at 350°F until golden brown, flipping once during baking.



TIMSON

■ Capricious Cheese Wins Top Award

By Kate Sander,
Cheese Market News

Capricious, a semi-hard, aged goat's milk cheese with a full-bodied, complex flavor was named "Best of Show" in this year's ACS competition. The cheese was made by Diana Livingston, Capricious Cheese, Eureka, Calif.

Livingston, who owns Capricious Cheese with Ginger Olsen, wasn't able to bask in the glow of the award at this year's conference. She missed it due to a fire at their

goat dairy and cheese operation a few weeks prior to the conference. The cheese plant and animals were saved but clean up was intensive.

Capricious Cheese is a farmstead operation that grew from Livingston and Olsen's realization that they weren't making enough money to survive by just selling their goat's milk. They started making cheese four years ago.

Olsen says that she and Livingston will use the award to market their products

which they sell at farmer's markets and to restaurants. In fact, since they weren't at the Festival of Cheeses, Livingston and Olsen celebrated their achievement at Avalon in Eureka, a restaurant that has carried Capricious for the past couple of years. The two were celebrities for the night with the restaurant's staff pointing them out and telling patrons that the cheese they were tasting had just been selected as the best in the country.

As they expect demand for their cheese will grow in light of the award, Livingston and Olsen also are happy to report that they've recently upped production. Production had been down because they had heavily culled their herd to reduce the number of low-producing goats. They currently have a little more than a hundred goats, and they expect to have around 200 next year and increase production some more. 🐐

■ FETA CHEESE/COW'S MILK

1. Lenny Bass Jr., Lactalis USA Inc.-Turlock, Turlock, Calif., Feta

■ FETA CHEESE/GOAT'S AND SHEEP'S MILK

1. Benoit Maillol, Old Chatham Shepherding Co., Feta
2. Sara Bolton/Amelia Sweethardt, Pure Luck Grade A Goat Dairy, Dripping Springs, Texas, Pure Luck's Feta
3. Victoria Van Hessert, Bonnieview Farm, Craftsbury Common, Vt., Traditional Feta

■ FETA CHEESE/FLAVOR ADDED, ALL MILKS

1. Lenny Bass Jr., Lactalis USA Inc.-Turlock, Feta/Med. Herbs

■ LOW-FAT/LOW-SALT CHEESE/OPEN CATEGORY, ALL MILKS

1. Alfred Mathys, Rumiano Cheese Co., Crescent City, Calif., Low-fat Cheddar
2. Ron Davis, McCadam Cheese Co. Inc., Chateaugay, N.Y., Muenster/50 percent Reduced Fat
3. Coach Dairy Goat Farm, Pine Plains, N.Y., Plain

■ LOW-FAT/LOW-SALT CHEESE/FLAVOR ADDED, ALL MILKS

1. Marin French Cheese Co., Wild Blackberry Quark
2. Marin French Cheese Co., Jalapeno Quark
3. Marin French Cheese Co., Triple Onion Quark

■ FLAVORED CHEESES/OPEN CATEGORY, COW'S MILK

1. Yan Weldy/Jeryl Hershberger, Deutsch Käse Haus, Middlebury, Ind., Vegetable Cheese
2. Tom Johnson, Bingham Hill Cheese Co., Fresh & Simple/Garlic, Parsley, & Chive
3. Mike Everhart, Marshall Farms Natural Cheese, Hot Pepper Jack

■ FLAVORED CHEESES/OPEN CATEGORY, GOAT'S MILK

1. Liz Parnell, Fromagerie Belle Chèvre, Elkmont, Ala., Fromage Blanc
2. Rose Parsons, Coach Dairy Goat Farm, Caraway Rounds
3. Vaughn Oborn, Shepherds Goat and Sheep Dairy Products LLC, Erda, Utah, Garlic & Herb High Line (Feta)

■ SMOKED CHEESES/OPEN CATEGORY, COW'S MILK

1. Ricardo Machado, Belfiore, Cheese Company, Berkeley, Calif., Smoked Mozzarella
2. Jacques Lamanger, Agropur, Anco Smoked Gouda
3. Mariano Gonzales/Thomas Butler, Fiscalini Farms, Smoked Cheddar

■ SMOKED CHEESES/OPEN CATEGORY, GOAT'S MILK

1. Robert Stetson, Westfield Farm, Smoked Capri

■ SMOKED CHEESES/OPEN CATEGORY, SHEEP'S MILK

1. Pat Elliott, Everona Dairy, Rapidan, Va., Everona Smoked

■ FARMHOUSE CHEESES/OPEN CATEGORY, COW'S MILK

1. Mariano Gonzales/Thomas Buttker, Fiscalini Farms, Bandage Cheddar
2. (tie). Michael Gingrich, Uplands Cheese Inc., Dodgeville, Wis., Pleasant Ridge Reserve, and Sweet Grass Dairy, Myrtlewood
3. Rob & Marisa Hilarides, Three Sisters Farmstead Cheese, Lindsay, Calif., Sareanah

■ FARMHOUSE CHEESES/OPEN CATEGORY, GOAT'S MILK

1. Jennifer Bice/Nasko Draganski, Redwood Hill Farm, California Crottin
2. Sara Holton/Amelia Sweethardt, Pure Luck Grade A Goat Dairy, Basket Molded Chèvre
3. Carolyn Hillman, Hillman Farm, Colrain, Mass., Harvest Cheese

■ FARMHOUSE CHEESES/OPEN CATEGORY, SHEEP'S MILK

1. Pat Elliott, Everona Dairy, Everona Piedmont

■ FRESH GOAT'S MILK CHEESES/OPEN CATEGORY

1. Louise LeFebvre, Fromagerie Tournevent, Biquet
2. Jennifer Bice/Nasko Draganski, Redwood Hill Farm, Chèvre
3. Allison Hooper, Vermont Butter & Cheese, Websterville, Vt., Vermont Chèvre

■ FRESH GOAT'S MILK CHEESES/FLAVOR ADDED

1. Coach Dairy Goat Farm, Dill
2. (tie). Allison Hooper, Vermont Butter & Cheese, Vermont Impastata, Creamy Goat Cheese, Olive & Herb, and Sara Bolton/Amelia Sweethardt, Pure Luck Grade A Goat Dairy, Chèvre/Parsley & Garlic
3. Dale Long, Fromartharie, Warren, N.J., Madame Chèvre Elite w/Roasted Red Pepper

■ FRESH SHEEP'S MILK CHEESES/OPEN CATEGORY

1. Mary Falk, Love Tree Farmstead Cheese, Grantsburg, Wis., Sumac Holmes
2. Mary Falk, Love Tree Farmstead Cheese, Trade River Rock
3. Mary Falk, Love Tree Farmstead Cheese, Little Holmes

■ MARINATED CHEESES/OPEN CATEGORY, COW'S MILK

1. F. Cappiello Dairy Products Inc., Cappiello Marinated Braided Mozzarella
2. Marin French Cheese Co., Wine Cheese

■ MARINATED CHEESES/OPEN CATEGORY, GOAT'S MILK

1. Liz Parnell, Fromagerie Belle Chèvre, Chèvre de Provence

■ CULTURED CHEESE PRODUCTS/CULTURED COW'S MILK

1. Tom Johnson, Bingham Hill Cheese Co., Fresh & Simple/Original
2. Sierra Nevada Cheese Co., Sacramento, Calif., All Natural Creme Fresh
3. Allison Hooper, Vermont Butter & Cheese, Vermont Quark

■ CULTURED CHEESE PRODUCTS/CULTURED GOAT'S MILK

1. Liz Parnell, Fromagerie Belle Chèvre, Fromage Blanc

■ CULTURED CHEESE PRODUCTS/CULTURED SHEEP'S MILK

1. Benoit Maillol, Old Chatham Shepherding Co., Sheep's Milk Yogurt
2. Tom Johnson, Bingham Hill Cheese Co., Fresh Sheep Cheese
3. Willow Smart, Willow Hill Farm, Sheep Yogurt

■ BUTTER/COW'S MILK

1. Allison Hooper, Vermont Butter & Cheese, Vermont Cultured Butter
2. Helen Jo Gudgeon, Organic Valley/CROPP Cooperative, La Farge, Wis., Cultured Butter
3. Joseph Fallon, Keller's Creamery, Harleysville, Pa., Plugra Salted

■ CHEESE SPREAD/OPEN CATEGORY, COW'S MILK

1. Roth Käse USA Ltd., Seffrina
2. Joseph Widmer, Widmer's Cheese Cellars, Brick Cheese Spread
3. Bruce Workman/Sid Cook, Roth Käse USA Ltd., Crab Creole

■ CHEESE SPREADS/OPEN CATEGORY, GOAT'S MILK

1. James Schott, Haystack Mountain Goat Dairy, Niwot, Colo., Spreadable Chèvre w/Green Chile

■ AGED SHEEP'S MILK CHEESES/OPEN CATEGORY

1. Frankie Whitten, Creek Road Cheese Co., Irasburg, Vt., Abbey
2. Jodi Ohlsen Read, Shepherd's Way Farms, Nerdstrand, Minn., Friesago

■ AGED GOAT'S MILK CHEESES/OPEN CATEGORY

1. Diana Livingston, Capricious Cheese, Eureka, Calif., Capricious
2. Bryan Anderson, Shelton Cheeses, Blue Ridge Round
3. (tie). Mike Koch/Pablo Solanet, Firefly Farms, Merry Go Round, and Cypress Grove Chèvre, Cypress Grove Chèvre Mt. McKinley

**ACS Corporate
Member/Sponsors
2001-2002**

• continued •

Paul W. Marks Company
Everett, Mass.

Peterson Company
Auburn, Wash.

**Provvista Specialty
Foods Inc.**
Portland, Ore.

Roth Kase USA Ltd.
Monroe, Wis.

SFI/Anco Fine Cheese
Moonachie, N.J.

**Sheila Marie Imports,
Limited**
Wilmington, Mass.

Sid Wainer & Son
New Bedford, Mass.

Straus Family Creamery
Marshall, Calif.

Swiss American Inc.
St. Louis, Mo.

The Pasta Shop
Oakland, Calif.

Tinn's Cheeses
Corunna, Mich.

**Vermont Butter
and Cheese**
Webster, Vt.

**Whole Foods
Market — Midwest**
Chicago, Ill.

**Whole Foods Market —
Northern Pacific**
San Francisco, Calif.

**Whole Foods Market —
Southern Pacific**
Sherman Oaks, Calif.

**Whole Foods Market —
Southwest**
Arlington, Va.

**Whole Foods Market —
Mid Atlantic**
Rockville, Md.

**Wisconsin Milk
Marketing Board**
Madison, Wis.

World of Cheese
Scotts Valley, Calif.

harp is used to gently cut the curd; Ascutney Mountain is cut into pea-sized pieces while Four Corners Caerphilly is cut into half-inch chunks. The temperature is increased and the curds and whey mixture is cooked. The curds are then allowed to settle and the whey drained and used to feed the farm's own pigs as well as those of a neighbor.

The Ascutney Mountain curds are hung in cheesecloth to drain, then pressed. Four Corners curd is removed in solid blocks which are milled, then salted before being placed in 12-inch hoops. Both cheeses spend a night under pressure, after several turnings. In the morning, both are taken from the presses, the cheesecloth is removed and they are placed in a brine bath in the aging room.

After 24 to 48 hours, the cheeses are moved to slatted shelves in the aging room. For about 2½ weeks, the cheeses are wiped and turned regularly. Both produce the same crusty white rind.

Although they have only been in production for 18 months, the popularity of Cobb Hill cheeses have grown quickly. Marketing them through local co-ops, small stores and farmers'

markets, as well as directly off the farm, the two cheese producers are finding it difficult to keep up with demand. "We can't keep the Four Corners in stock," says Gail. "So we're increasing production and trying to see what the market will bear."

A Classic Cheese

"Retailers have a hard time grasping that our farmstead cheeses are a seasonal product," says Cindy Major of Major Farms in Putney, Vt. "It takes cheeses four months to mature so they're only available in the late summer, early fall and they're sold out by early spring." Certainly, Vermont Shepherd, 2000 ACS Best of Show, reflects the best in Vermont and American cheesemaking, and it all begins with the animals. At Major Farm, the sheep are moved to new pasture every 12 hours from April to October, when the grass is green. In October, as the days are getting shorter, it's breeding season. The new babies arrive in March, so milking begins again in April. From this milk, Cindy makes the classic Vermont Shepherd, a firm, tomme-style cheese with a sweet, nutty flavor she describes as

complex — with overtones of clover, wild mint and even thyme. The rind is golden brown, the shape is irregular, and the interior is a smooth, creamy yellow.

In addition, the farm purchases cow's milk for two other raw milk cheeses. One is Putney Tomme, sold in 4.5-lb. wheels and a brushed rind in the Tomme de Savoie style. Aged for four months, the yellow, open-textured cheese with its bumpy dark gray rind ('funky-looking' says Cindy) offers a tangy, earthy flavor and smooth texture.

Another is Timson, a washed rind, aged for about three months. Its flavor is woodsy, almost smoky, and its texture is smooth and buttery, extra creamy near the edges. Available in 6-lb. wheels, the rind is orange, the interior a pale cream color.

Cheese is made every other day and the milk is kept in can coolers which are relics from the 1940s, says Cindy. Her favorite is one that sprays water continually on the outside of the can which cools it quickly and maintains a temperature of 39-42° F.

The 20,000 pounds of cheese produced annually at Vermont Shepherd are sold nationally and can be found in fine restaurants across the country. "They go well with fruit," says Cindy, "so they work well on a cheese plate."

Major Farms



Timing is Everything — Ask an Old Hand

When Allison Hooper and Bob Reese started making their lactic curd cheeses 18 years ago, they discovered a small number of French chefs were looking for North American alternatives to crème fraîche imported from France. But it was their 1988 venture into the New York



Fancy Food Show that brought real results. The U.S. dollar had dropped against the franc and American chefs were discovering a new patriotism, looking for high quality, home-grown ingredients. "Here we were, the little darlings going to the show with our goat cheese and crème fraîche," laughs Allison now. "The distributors picked it up because they would have less financial volatility to deal with." And of course, the product was very good.

It was good because Allison had learned from the experts. On exchange in France as a French major, she worked in cheesemaking operations in the Haute Alps and Brittany. When she returned to America, she joined the Vermont Department of Agriculture where she met her partner, Bob Reese. Bob, who was in the marketing department, was putting together a banquet for chefs, when the chef preparing it asked for goat cheese.

Knowing that Allison had learned the art of making goat cheese, he asked her to do this. The results were so good, the chefs attending the dinner wanted to know where they could obtain this cheese. And the rest, as they say, is history, because it was-

n't long before the pair set up production on a farm belonging to Allison's future husband.

With only \$1000 each, a small revolving loan from the United Church of Christ, and another from a commercial bank, they converted the milk house into a farmstead cheese plant. And Vermont Butter and Cheese was born.

Only two years later, the operation had grown significantly and the company moved off the farm and bought all their milk, both cow's and goat's milk, from local suppliers.

Vermont Butter and Cheese specializes in fresh, ripened goat's milk cheeses as well as cultured butter, crème fraîche, mascarpone, quark and fromage blanc, all made from cow's milk. All their milk must be pasteurized as their cheeses are not aged. They did experiment with an aged fontina-style cheese, admits Allison ruefully, but with their tiny investment, the two 'didn't have the luxury of waiting for an aged cheese.'

"You have to specialize in this business," she says. "You can spend a lot of years trying to figure out what you want to be when you grow up. We had to consider what we could be really good at and

produce quickly enough to pay our debts. And we had to identify what would sell."

Their goat cheese is very well known in the Northeast and their crème fraîche and mascarpone are popular with chefs all over the country. Crème fraîche has a very high fat content so it works well in sauces and reductions without separating. And it can be whipped into stiff peaks for a very rich crème chantilly. It makes a wonderful glaze for fruit tarts, suggests Allison, adding with a laugh, "But don't put it in your coffee. I made that mistake once when I ran out of cream."

They currently ship 'several hundred thousand pounds' of goat cheese and an equal amount of cow's milk products each year. "Our success has been that we're able to stand behind our product," says Allison. "If they need something, we can get it to them when they need it."

To make their cheeses, they buy high fat cream from a nearby dairy which ships it the same day it is separated. The cream is pasteurized, then the bacteria are added and the cream is allowed to ferment overnight. This develops the flavor and fine texture. The delicate cheeses are shipped the next day. Their butter is made by fermenting heavy cream, then churning it.

After nearly two decades, what have they learned? "You have to be careful not to sell cheese before it's ready to go to market. Or sell it in limited distribution to more forgiving customers," she says. "You don't get many second chances. But if you build a reputation for consistent quality and service, people come back. It won't happen overnight, but your name will carry you." ☺

Welcome New Members!

- Lynn Andrews**
Restaurant Gary Danko • Corte Madera, Calif.
- Jon Bannister**
Whitehall Estates Cheese Co. • Tracy, Calif.
- Ana Bardarenko-Machado**
Florida Culinary Institute • Pebble Beach, Calif.
- Glenn Bardgett**
Smokehouse Market/Annie Gunn's
Chesterfield, Mo.
- Ronald Barker**
CS Integrated LLC • Liberty Corner, N.J.
- Karen Barsness**
Whole Foods Market • Lafayette, Colo.
- Jonathon Bennett**
Moxie, The Restaurant • Beachwood, Ohio
- Lucinda Botello**
The Aviara Cheese Company • Carlsbad, Calif.
- Cary Bryant**
The Rogue Creamery • Central Point, Ore.
- Tim Bucciarelli**
San Diego, Calif.
- Walter Bulk**
Oakdale Cheese & Specialties • Oakdale, Calif.
- David Butcher**
Whole Foods Market • San Ramon, Calif.
- Ronald Cardoos**
Mt. Vikos, Inc. • Marshfield, Mass.
- T.L. Clark-German**
CG Farms • San Diego, Calif.
- Catherine Coburn**
Pebble Beach, Calif.
- Julia Conway**
Assaggiare Mendocino • Fort Bragg, Calif.
- Moir Crowley**
The Cheese Reporter • Madison, Wis.
- Nancy Dacey**
Dairyland The Chefs Warehouse • Bronx, N.Y.
- Lorraine DeMercurio**
Mr. Dee's Gourmet Foods • Ann Arbor, Mich.
- Nephi DeMercurio**
Mr. Dee's Gourmet Foods • Ann Arbor, Mich.
- Robert DiTomaso**
Seacrest Foods International Inc. • Everett, Mass.
- Alison DiTomaso**
Seacrest Foods International Inc. • Everett, Mass.
- Todd Druhot**
Atlanta Food International • Atlanta, Ga.
- Jack Fabulich**
Peterson Company • Auburn, Wash.
- Ann Farrell**
Smoke House Market • Chesterfield, Mo.
- Dianna Fate**
Two Jersey's • Minnetonka, Texas
- Andrew Fortgang**
Gramercy Tavern • New York, N.Y.
- Anne Fournier**
Agropur • Montreal, Quebec, Canada
- Josephine Friedland**
Talley's Green Grocery • Charlotte, N.C.
- Alicia Ganz**
Vermont Shepherd • Ledyard, Conn.
- Steve Giambalvo**
The Cheese Works West • Berkeley, Calif.
- Elisabeth Gladstein**
Roslyn Harbor, N.Y.
- Doris Gordon**
Washington, D.C.
- David Gremmels**
The Rogue Creamery/Palace • Central Point, Ore.
- Chantal Griffin**
Domestic Cheese Company • San Francisco, Calif.
- Taylor Griffin**
Rogers International Limited • Portland, Maine
- Jon Hanchett**
The Cheese People • Chicago, Ill.
- Michael Hochhalter**
France 44 Deli & Market • Minneapolis, Minn.
- Linda Horn**
Piedmont Gourmet • Middleburg, Va.
- David Hughes**
Greenmarket • New York, N.Y.
- James Irving**
The Cheese Works Ltd. • Ringwood, N.J.
- Joanne Isaac**
Quakertown, Pa.
- Eileen Janssen**
Janssen's Supermarket • Greenville, Del.
- Doug Jay**
Atlanta Foods International • Atlanta, Ga.
- Matthew S. Jennings**
Watertown, Mass.
- Kevin Jordan**
Kennedy's Market & Bakery • Charleston, S.C.
- Kimberly Keese**
The Cheese Works • Washington, D.C.
- Francois Kerautret**
Peterson Company • Auburn, Wash.
- Francois Kerautret**
Peterson Company • Auburn, Wash.
- Peter Kindel**
Ramsey, N.J.
- Michael Lee**
South End Fromaggio • Boston, Mass.
- G. Michael Lentz**
North Bethesda, Md.

Please Detach This Page and Fax/Mail to ACS — Thank You!

Dear Cheesemakers:

Your help is needed! In June of this year the Farmstead Committee broadcast the following survey to solicit information from cheesemaker members. The survey is designed to help respond to the constant and numerous requests for information that come into the office regarding cheesemakers and specialty cheeses produced in North America. By having complete and accurate information about ACS cheesemakers and their products, we are better able to answer specific questions, illustrate the impact of artisanal cheeses in the current specialty foods market, and, in turn, better serve our cheesemaker members on a variety of levels.

Please note that this information is strictly confidential. If you have already completed the survey and returned it to headquarters, there is no need to do so again. If you have any questions please feel free to call Barry King at ACS headquarters. Thanks for your help!

Please complete the survey and return it no later than October 30 by mail or fax to:

Barry King, Executive Director
ACS Headquarters
304 West Liberty Street, Suite 201
Louisville, KY 40202
Phone: 502-583-3783
Fax: 502-589-3602

Business Name _____

Contact Name/Title _____

Address _____

City/State/Zip _____

Phone: _____ Fax _____

E-mail _____

Web Site _____

General Questions for All Cheesemakers:

Total amount of milk processed at your facility (include both purchased or produced milk):

How many producers supply milk to you?

What is your facility's annual total of pounds of cheese produced?

Questions for Farmstead Cheesemakers:

Our company produces only farmstead cheeses (i.e., cheeses made on our farm from the milk of animals that live on this farm). ☐ Yes ☐ No

If "Yes," please list names of cheeses produced, approximate annual lbs. produced, and the animal source of the milk (cow, goat, sheep, etc.):

Name of Farmstead Cheese	Annual lbs.	Milk Source (Animal)
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Our company produces SOME farmstead cheeses, (i.e. cheeses made on our farm from the milk of animals that live on this farm). ☐ Yes ☐ No
If "Yes," list below:

Name of Farmstead Cheese	Annual lbs.	Milk Source (Animal)
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Please list below any cheeses that you age for other farmstead producers:

Name of Farmstead Cheese	Annual lbs.	Milk Source (Animal)
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Please indicate (with an asterisk in front of cheese name) which of the above cheeses are also made only from raw milk.

Thank you for completing this survey!

News & Notes

Olivia Mills, author & long time proponent of sheep milk cheeses died on September 21, 2002, and will be sorely missed.

Did you see "Raw Faith," a great article about Sister Noella Marcellino in the Aug. 16 *New Yorker Magazine*? Kissed by a cow and holding her cheese—what a photo! Wonderfully written by Burkhard Bilger.

Congratulations to Mary Keehn at Cypress Grove! Her Humboldt Fog was selected as Best Cheese or Dairy Product at the Summer Fancy Food

Show, and her new addition, Midnight Moon, won best new product of the "whole damn show." Midnight Moon is a 10-lb. wheel and first cheese under Cypress Grove Creamline label. It's made from goat milk, waxed, and aged over a year. It has a smooth firm texture and buttery, nutty flavors with caramel overtones. A perfect table and cooking cheese!

Cheesemakers—ACS is asking that you fax us copies of your current state creamery license. The fax number is 502-589-3602.

• continued from page 9

Fix the Leaky Roof

Dun Gifford of Oldways, an organization dedicated to promoting healthy eating, sustainable food choices and traditional food ways, suggested that cheesemakers in North America have a role in helping the FDA formulate realistic studies. In a panel discussion, a member of the Cheese of Choice Coalition expressed concern that the FDA will encourage passing restrictive legislation based on these studies. He added that this is an important role for the ACS to play.

"There's a window of time for the ACS," suggested Gifford. "We need to institute discussions now on a quality assurance program, using the expertise of the many cheesemakers here already doing it, to come up with standards that are practical." He used the analogy of a leaking roof. "If you don't fix the roof now, some inspector's going to come in and force you to fix it the way he thinks it needs to be fixed. And that may not be the best fix for your operation."

For more information on the Cheese of Choice Panel, see Kate Sander's article starting on page 3 of this issue. ☞

Upcoming Events of Interest

Oct. 20–22: Hostex, Canadian Restaurant and Foodservices Association (CRFA), Toronto, Ontario

Contact CRFA, 416-923-3416, 800-387-5649, Fax 416-923-6164, Web: www.hostexshow.com

Oct. 20–24: SIAL 2002, Paris

Contact IMEX Management, 704-365-0041, Fax 704-365-8426, E-mail: sial@imexmgt.com, Web: www.sial.fr

Oct. 23–24: Eastern Perishable Products Association Inc. (EPPA) Taste Show & Exhibition, Secaucus, N.J.

Contact EPPA, 201-288-5454, Fax 201-288-5422, E-mail: eppa@eppainc.org, Web: www.eppainc.org

Oct. 29–30: Guelph Food Technology Centre Validation and Verification of Your HACCP Plan, Guelph, Ontario

Contact GFTC, 519-821-1246, Fax 519-836-1281, Web: www.gftc.ca

Oct. 31–Nov. 1: Guelph Food Technology Centre HACCP V: Effective Auditing of Your HACCP Plan, Guelph, Ontario

Contact GFTC, 519-821-1246, Fax 519-836-1281, Web: www.gftc.ca

Nov. 1–3: Madison Food & Wine Experience, Madison, Wis.

Contact Christine Schuh, P.O. Box 7661, Madison, WI 53707, 866-895-8912, E-mail: cschuh@mnmo.com, Web: www.foodwineshow.com

Nov. 3–7: Food Processing Machinery & Supplies Association (FPM&SA) International Exposition for Food Processors, Chicago

Contact Nancy Janssen, FPM&SA, 800-331-8816, 703-684-1080, Fax 703-548-6563.

Nov. 5–6: University of Wisconsin Cheese Grading Short Course, Madison, Wis.

Contact CALS Outreach Services, 620 Babcock Drive, Madison, WI 53706, 608-263-1672, Fax 608-262-5088, Web: www.wisc.edu/foodsci/

Nov. 9–12: International Hotel/Motel & Restaurant Show, New York

Contact Christian Falkenberg, George Little Management, 10 Bank Street, White Plains, NY 10606-1954, 914-421-3296, Fax 914-948-6180, E-mail: christian_falkenberg@glmshows.com

Jan. 7–8, 2003: University of Wisconsin–Madison Milk Pasteurization and Process Control School, Madison, Wis.

Contact CALS Outreach Services, 608-263-1672, Fax 608-262-5088, Web: www.cals.wisc.edu

Jan. 19–21, 2003: National Association for the Specialty Food Trade (NASFT) Winter Fancy Food Show, San Francisco

Contact NASFT, 212-482-6440 ext. 250, E-mail: custserv@fancyfoodshows.com, Web: www.fancyfoodshows.com

March 24–28, 2003: University of Wisconsin–Madison Wisconsin Cheese Technology Short Course, Madison, Wis.

Contact CALS Outreach Services, 608-263-1672, Fax 608-262-5088, Web: www.cals.wisc.edu

May 4–6, 2003: National Association for the Specialty Food Trade (NASFT) Spring Fancy Food Show, Chicago

Contact NASFT, 212-482-6440 ext. 250, E-mail: custserv@fancyfoodshows.com, Web: www.fancyfoodshows.com

June 1–3, 2003: International Dairy-Deli-Bakery Association (IDDBA) Convention and Trade Show, Las Vegas

Contact 608-238-7908, Fax 608-238-6330, E-mail: iddba@iddba.org, Web: www.iddba.org

June 29–July 1, 2003: National Association for the Specialty Food Trade (NASFT) Summer Fancy Food Show, New York

Contact NASFT, 212-482-6440 ext. 250, E-mail: custserv@fancyfoodshows.com, Web: www.fancyfoodshows.com

New Members, cont.

Bonnie Lenzmeier

Stickney Hill Dairy • Elk River, Minn.

Sherm Lucas

Tillamook County Creamery Association

Tillamook, Ore.

Linda Luke

The Cheesebooks, Ltd. • Hingham, Mass.

George Lyden

Peterson Company • Auburn, Wash.

Liz Lynch

Consult Ad Hoc Inc. • New York, N.Y.

John Marshall

Highfield Dairy and Farm • Big Cove Tannery, Pa.

Keith Marshall

Marshall Farms Natural Cheese • Culpeper, Va.

Janet Matherly

Stanford, Ky.

Thomas McElwee

Backroads Market • Wayne, Pa.

Norman Monsen

Wisconsin Dept. of Agriculture • Madison, Wis.

Kim Muller

Cheesecraft • Santa Fe, N.M.

Jonathon Myerow

Lafayette Hill, Pa.

Ellen Nesboda Hodge

Crystal Food Import Corporation • Lynn, Mass.

Eric Nettore

Oak Spring Dairy • Middleburg, Va.

Tom O'Brien

Gourm-E-Co Imports • Alexandria, Va.

Michael O'Sullivan

Springfield, Mass.

Julie Parker

Eddie's of Roland Park • Baltimore, Md.

Bradley Parker

Pipe Dreams Fromage • Greencastle, Pa.

Dave Potter

Rhodina Foods • Madison, Wis.

Robert Price

Flore, Price, Sloane & Assoc. Inc. • Sudbury, Mass.

Sarah Priest

Davenport, Iowa

Colin Quirk

Powder Springs, Ga.

Steven Read

Shepherd's Way Farms • Nerstrand, Minn.

Laura Riddle

Homestead Gardens • Annapolis, Md.

Rena Roseman

Say Cheese Please • Rockville, Md.

Daphne Scholz

Brooklyn, N.Y.

Frederic Schwartz

Law Office of Frederic Schwartz Jr. • Washington, D.C.

Michael Sexton

Sysco Corporation • Houston, Texas

Gail Shea

Madison, Wis.

Joel Sher

Silicon Valley Associates, Inc.

Blacklake Village, Calif.

Daniel Sirko

Fox & Obel Food Market • Chicago, Ill.

Kerry Skelton

Santa Rosa, Calif.

William Sloane

Flore, Price, Sloane & Associates • Sudbury, Mass.

Caroline Smialek

Ramsey, N.J.

Susan Snyder

Washington, D.C.

Paul Stephan

Blue Ridge Dairy • Lovettsville, Va.

Sara Stern

Infood • Cresskill, N.J.

Inge Stone

Medfield Cheese Platter • Medfield, Mass.

Robert Stonebrook

The Aviara Cheese Company • Carlsbad, Calif.

Geoff Stout

Euro USA • Cleveland, Ohio

Amelia Sweethardt

Pure Luck • Dripping Springs, Texas

George van Vlaanderen

Does' Leap • East Fairfield, Vt.

Ignazio Vella

Vella Cheese Company • Sonoma, Calif.

Gregory Vilmo

France 44 Deli & Market • Minneapolis, Minn.

Walter von Walterskirchen

Swiss Business Hub USA • Chicago, Ill.

John Weideman

Amore Pizza • Westerville, Ohio

Ryan Weldy

Deutsch Kase Haus, Inc. • Middlebury, Ind.

Lyman White

Cheese Importers • Longmont, Colo.

Frankie Whitten

Creek Road Cheese Co. • Irasburg, Vt.

Rick Wood

Grafton Village Cheese Company • Grafton, Vt.

Kathy Ziesemer

Central Market • Houston, Texas

Leslie Zweben

Watershed • Decatur, Ga.