



NEWS RELEASE
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“WHITNEY,” A RACLETTE-STYLE CHEESE FROM VERMONT, NAMED FIRST PLACE BEST OF SHOW AT 2022 AMERICAN CHEESE SOCIETY JUDGING & COMPETITION

PORTLAND, Ore. – July 21, 2022 – "Whitney," a Raclette-style cheese from Jasper Hill Farms of Greensboro Bend, VT, was named 1st Place "Best of Show" among 1,387 entries at the American Cheese Society's 2022 Judging & Competition. The results of the competition -- held for the first time in three years owing to the COVID pandemic -- were announced at a ceremony today at the 2022 "Blazing the Trail for Cheese" Conference at the Oregon Convention Center.

"I think that we're at an inflection point in our industry," said Mateo Kehler of Jasper Hill Farms. "We've been through so much the past few years, and this for us [winning Best of Show] is just epic. It is our opportunity to push the boundaries in our market to win new consumers. I would call you all to that effort. I think that when we win consumers for specialty cheese, whether it's a Whitney, or any of the amazing cheeses that you produce, we all win and we can all win together".

Two cheeses tied for 2nd Place Best of Show: "Flagsheep," a semi-hard cow's milk cheese competing in an open category from Beecher's Handmade Cheese of Seattle, WA, and "Bamboozle," a washed rind goat and cow's milk cheese competing in an open category from Goat Rodeo Farm & Dairy of Allison Park, PA. The 3rd Place Best of Show went to Greensward, a soft-ripened washed rind cheese from the collaboration of the Cellars at Jasper Hill of Greensboro, VT, and Murray's Cheese of Long Island City, NY. Greensward is sold exclusively at Murray's.

The four "Best of Show" Cheeses are among the 380 total awards given at the ceremony - 116 gold medals, 130 silver medals, and 133 bronze medals among 136 organizations.

ACS' Judging & Competition (J&C), the largest event of its kind for American-made cheeses, wrapped up two-days of judging at the Huntington Bank Stadium at the University of Minnesota in May. Cheeses in 120 different categories were submitted to be judged by an esteemed panel of 30 judges. Cheeses entered in the competition were received May 17-18, 2022, with judging from May 19-20. Growing from just 89 entries 38 years ago, the ACS J&C welcomed cheeses and cultured dairy products from 196 companies this year.

"After a two-year hiatus, we are thrilled that the American Cheese Society's Judging & Competition is back. This year, the 2022 Annual Conference opened with the Award Ceremony to celebrate the accomplishments of our cheesemakers throughout the entire conference," said Judging & Competition Chair, Rachel Perez. "J&C is a unique competition that focuses on providing expert constructive feedback with the goal of giving cheesemakers the guidance to produce better cheese and elevate American Cheese in the marketplace."

The ACS Competition shines the spotlight on American cheesemakers by showcasing their talents and work as leaders within the industry, both for their excellent cheesemaking and commitment to food safety. For a list of past J&C winners and judges, visit <https://www.cheesesociety.org/competition-winners>.

About American Cheese Society

ACS is the leading organization supporting the understanding, appreciation, and promotion of artisan, farmstead, and specialty cheeses produced in the Americas. At more than 2,600 members strong, ACS provides advocacy, education, business development, and networking opportunities for cheesemakers, retailers, enthusiasts, and extended industry. ACS strives to continually raise the quality and availability of cheese in the Americas. Since its founding in 1983, ACS proudly hosts the foremost annual educational conference and world-renowned cheese judging and competition in North America. ACS is a 501(c)6 nonprofit association headquartered in Denver, CO. To learn more about ACS, please visit www.cheesesociety.org or contact 720-328-2788.

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