



**NEWS RELEASE**  
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## **“St. Malachi,” an Alpine-Style Cheese from Pennsylvania, Named First Place Best of Show at 2023 American Cheese Society Judging & Competition**

DES MOINES, Iowa. – July 19, 2023 – ‘St. Malachi,’ an alpine-style cheese in the Farmstead category from The Farm at Doe Run of Coatesville, PA, was named 1<sup>st</sup> Place ‘Best of Show’ among 1,454 entries at the American Cheese Society’s 2023 Judging & Competition. The results of the competition were announced at a ceremony today at the ‘40 Years of Cheese’ Conference at the Iowa Events Center. The Farm at Doe Run received a total of 10 awards at this year’s competition - four 1<sup>st</sup> place, four 2<sup>nd</sup> place, one 3<sup>rd</sup> place, and 1<sup>st</sup> Place Best of Show.

The last time the ACS Annual Conference was held in Des Moines was in 2016 and The Farm at Doe Run won first place in the Farmstead category – aged 60 days or more, cow’s milk and then took home 2<sup>nd</sup> place ‘Best of Show’ for their St. Malachi Reserved.

The 2<sup>nd</sup> Place Best of Show went to ‘Cumberland,’ a Tomme-style cheese from Sequatchie Cove Creamery of Sequatchie, Tennessee. Three cheeses tied for 3<sup>rd</sup> Place Best of Show: “Pleasant Ridge Reserve,” a washed rind cheese from Uplands Cheese of Dodgeville, WI, ‘Prairie Tomme,’ a sheep’s milk cheese from Green Dirt Farm of Weston, MO, and ‘Basket Molded Chevre,’ a goats’ milk cheese from Pure Luck Dairy of Dripping Springs, TX.

The five “Best of Show” cheeses are among the 370 total awards given at the ceremony – 113 gold medals, 127 silver medals, and 130 bronze medals among 141 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 131 different categories were submitted to be judged by an esteemed panel of 34 judges. Cheeses entered in the competition were received May 15-17, 2023, with judging from May 18-19. Growing from just 89 entries 38 years ago, the ACS J&C welcomed cheeses and cultured dairy products from 195 companies this year.

“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 cheese made in the Americas in the marketplace,” said Judging & Competition Chair, Rachel Perez. “The growth of this year’s competition truly reflects the vibrancy of the American cheese industry. As the industry’s highest honor, winning a medal at Judging & Competition or the coveted ‘Best of Show’ is not only a sign of excellence but also increases winners’ visibility.”

The ACS competition shines the spotlight on American cheesemakers by showcasing their talents and work as leaders within the industry for their excellent cheesemaking. For the full list of the 2023 Judging & Competition winners and past winners, 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 2,300 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, Colo. To learn more about ACS, please visit [www.cheesesociety.org](http://www.cheesesociety.org) or contact 720-328-2788.