

# American Cheese Society 2022 Judging & Competition Awards

## Best of Show

1<sup>st</sup>: Whitney, Raclette-style cheese, Jasper Hill Farms, Greensboro Bend, VT

2<sup>nd</sup>: Flagsheep, semi-hard cow's milk cheese competing in open category, Beecher's Handmade Cheese Seattle, WA

2<sup>nd</sup>: Bamboozle, washed rind goat and cow's milk cheese competing in an open category, Goat Rodeo Farm & Dairy of Allison Park, PA

3<sup>rd</sup>: Greensward, soft-ripened washed rind cheese from collaboration of the Cellars at Jasper Hill of Greensboro, VT, and Murray's Cheese of Long Island City, NY.

## Listed in order of presentation at the ACS Awards Ceremony on Thursday, July 21, 2022

### RC: Salted Butter with or without cultures – made from cow's milk

1<sup>st</sup>: Salted Butter Solid, Cabot Creamery Cooperative, Waitsfield, VT

1<sup>st</sup>: Organic Salted Butter, CROPP Cooperative/Organic Valley, La Farge, WI

1<sup>st</sup>: Lactantia Salted Butter, Lactalis Canada, Winchester, ON

2<sup>nd</sup>: 83% BF Butter Quarters with Sea Salt, Cabot Creamery Cooperative, Waitsfield, VT

3<sup>rd</sup>: Unsalted Butter, Rumiano Cheese Company, Willows, CA

3<sup>rd</sup>: Cultured Butter with Sea Salt, Vermont Creamery, Websterville, VT

### RO: Unsalted Butter with or without cultures – made from cow's milk

1<sup>st</sup>: Unsalted Butter, Cabot Creamery Cooperative, Waitsfield, VT

1<sup>st</sup>: Lactantia UnSalted Butter, Lactalis Canada, Winchester, ON

2<sup>nd</sup>: Sierra Nevada Unsalted Cultured Euro-Style Butter, Sierra Nevada Cheese Company, Willows, CA

3<sup>rd</sup>: Unsalted 83% BF Butter Solid, Cabot Creamery Cooperative, Waitsfield, VT

### QF: Crème Fraiche and Sour Cream Products – made from cow's milk

2<sup>nd</sup>: Mexican Style Sour Cream, V&V Supremo Foods Inc., Chicago, IL

3<sup>rd</sup>: Sour Cream, Cabot Creamery Cooperative, Waitsfield, VT

### QK: Drinkable Cultured Products, Kefir, Drinkable Yogurt, Lassi, Buttermilk, or other drinkable cultured products – all milks

1<sup>st</sup>: Kalona SuperNatural Organic Whole Plain Kefir, Kalona Organics LLC, Kalona, IA

2<sup>nd</sup>: Plain Lowfat Kefir, Nasonville Dairy, Inc., Marshfield, WI

### QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks

1<sup>st</sup>: Odyssey Greek Yogurt PSG, Klondike Cheese Co. , Monroe, WI

2<sup>nd</sup>: Odyssey Greek Yogurt Traditional, Klondike Cheese Co., Monroe, WI  
2<sup>nd</sup>: Odyssey Labne, Klondike Cheese Co., Monroe, WI  
2<sup>nd</sup>: Creme Kefir (Creamy Labne), Sierra Nevada Cheese Company, Willows, CA  
3<sup>rd</sup>: Odyssey 0% Greek Yogurt, Klondike Cheese Co., Monroe, WI

**QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk**

3<sup>rd</sup>: Whole Milk Yogurt, Arethusa Farm Dairy, Bantam, CT

**QD: Yogurts – Plain with NO Additional Ingredients – made from goat’s milk**

1<sup>st</sup>: Probiotic Goat Milk Yogurt Plain, Laura Chenel, Sonoma, CA  
2<sup>nd</sup>: Original Goat Yogurt, Old Chatham Creamery, Groton, NY  
3<sup>rd</sup>: Capretta Rich & Creamy Goat Yogurt, Sierra Nevada Cheese Company, Willows, CA

**QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks**

1<sup>st</sup>: Original Sheep Yogurt., Old Chatham Creamery, Groton, NY  
2<sup>nd</sup>: Sheep Yogurt – Plain, Bellwether Farms, Petaluma, CA  
2<sup>nd</sup>: Deca & Otto Buffalo Milk Yogurt, Deca & Otto, Doral, FL

**AD: Cottage Cheese - all milks**

3<sup>rd</sup>: Cottage Cheese, Traders Point Creamery, Zionsville, IN  
3<sup>rd</sup>: WW Homestead Dairy 4% Small Curd Cottage Cheese, WW Homestead Dairy, Waukon, IA

**AH: Cheese Curds – all milks**

1<sup>st</sup>: Cheddar Curd, Cedar Grove Cheese, Plain, WI  
2<sup>nd</sup>: Ridiculously Good Cheddar Cheese Curds, Redhead Creamery, Brooten, MN  
3<sup>rd</sup>: Ron's Cheese Curds, Ron's Wisconsin Cheese, Kewaunee, WI

**AM: Mascarpone and Cream Cheese – made from cow’s milk**

1<sup>st</sup>: BelGioioso Crema di Mascarpone, BelGioioso Cheese Inc., Green Bay, WI  
2<sup>nd</sup>: Bella Gento 4/5# Mascarpone, Lactalis American Group, New York, NY  
3<sup>rd</sup>: Mascarpone, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI

**AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow’s milk**

1<sup>st</sup>: Fromage Blanc, Briar Rose Creamery, Dundee, OR  
2<sup>nd</sup>: Traditional Dutch Kwark, Dutch Girl Creamery, Lincoln, NE  
2<sup>nd</sup>: Quark, Urban Stead Cheese, Cincinnati, OH  
3<sup>rd</sup>: Georgic, Calkins Creamery, LLC, Honesdale, PA

**AR: Ricotta – made from cow’s milks**

1<sup>st</sup>: Hand Dipped Ricotta, Calabro Cheese Corp., East Haven, CT  
2<sup>nd</sup>: Ricotta Alta, Maplebrook Farm, North Bennington, VT  
3<sup>rd</sup>: Galbani 15 oz. CLASSIC Ricotta, Lactalis American Group, New York, NY

**AT: Ricotta - made from mixed or other milks**

- 1<sup>st</sup>: Ricotta di Bufala, Calabro Cheese Corp., East Haven, CT
- 2<sup>nd</sup>: Goat Ricotta, Mozzarella Company, Dallas, TX
- 3<sup>rd</sup>: Idyll Gris, Idyll Farms, Northport, MI

**AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks**

- 2<sup>nd</sup>: Brebis, Briar Rose Creamery, Dundee, OR
- 3<sup>rd</sup>: Fromage Blanc, Cypress Grove, Arcata, CA

**AY: Crescenza and Stracchino style cheeses- all milks**

- 1<sup>st</sup>: BelGioioso Crescenza-Stracchino          BelGioioso Cheese Inc., Green Bay, WI

**AC: Open Category - made from cow's milk**

- 1<sup>st</sup>: Stracciatella Panna Di Latte, Lioni Latticini, Inc, Union , NJ
- 2<sup>nd</sup>: Gina Marie Farmer Cheese, Sierra Nevada Cheese Company, Willows, CA
- 3<sup>rd</sup>: Ron's Mozzarella Whips, Ron's Wisconsin Cheese, Kewaunee, WI

**EA: Aged Cheddar – aged 13 months through 23 months – all milks**

- 1<sup>st</sup>: Extra Sharp Cheddar, Cabot Creamery Cooperative, Waitsfield, VT
- 2<sup>nd</sup>: Flagship, Beecher's Handmade Cheese, Seattle, WA
- 2<sup>nd</sup>: Sharpsburg Cheddar, Pennland Pure, Hancock, MD
- 3<sup>rd</sup>: 548 White Aged Cheddar, Bothwell Cheese, New Bothwell, MB
- 3<sup>rd</sup>: Extra Sharp Cheddar          Cabot Creamery Cooperative Waitsfield          VT
- 3<sup>rd</sup>: Tillamook Extra Sharp Cheddar, Tillamook, Tillamook, OR

**EC: Cheddar – aged through 12 months – made from cow's milk**

- 1<sup>st</sup>: Governors Select, cheddar made from Guernsey milk, Hoard's Dairyman Farm Creamery, Fort Atkinson, WI
- 2<sup>nd</sup>: Extra Sharp Cheddar, Cabot Creamery Cooperative, Waitsfield, VT
- 2<sup>nd</sup>: New York Extra Sharp Cheddar, Cabot Creamery Cooperative, Waitsfield, VT
- 3<sup>rd</sup>: Sharp Cheddar, Cabot Creamery Cooperative, Waitsfield, VT
- 3<sup>rd</sup>: Deer Creek The Fawn, The Artisan Cheese Exchange, Sheboygan, WI
- 3<sup>rd</sup>: Tillamook Medium Cheddar, Tillamook, Tillamook, OR

**EG: Cheddar – aged through 12 months – made from goat's, sheep's, buffalo's, mixed, or other milk**

- 1<sup>st</sup>: Ewereka, Central Coast Creamery, Paso Robles, CA
- 2<sup>nd</sup>: Goat Cheddar, Central Coast Creamery, Paso Robles, CA
- 3<sup>rd</sup>: Capra Bianca, Sierra Nevada Cheese Company, Willows, CA

**EX: Mature Cheddar – aged 24 months through 47 months – all milks**

- 1<sup>st</sup>: Tillamook Extra Sharp White Cheddar, Tillamook, Tillamook, OR

2<sup>nd</sup>: Tillamook Makers Reserve 2019 Cheddar, Tillamook, Tillamook, OR  
3<sup>rd</sup>: Cheese Is Love Cheddar, Rogue Creamery, Central Point, OR

**EE: Mature Cheddar – aged 48 or more months – all milks**

1<sup>st</sup>: Balderson 5 year Old Cheddar, Lactalis Canada, Winchester, ON  
2<sup>nd</sup>: 5 Year Cheddar, Cabot Creamery Cooperative, Waitsfield, VT  
2<sup>nd</sup>: Tillamook Makers Reserve 2017 Cheddar, Tillamook, Tillamook, OR  
3<sup>rd</sup>: Balderson 5 year Old Cheddar, Lactalis Canada, Winchester, ON  
3<sup>rd</sup>: Deer Creek 7 Year Proprietor's Grand Reserve Specialty Cheddar, The Artisan Cheese Exchange, Sheboygan, WI

**EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks**

1<sup>st</sup>: Clothbound Cheddar, Grafton Village Cheese Company, Grafton, VT  
2<sup>nd</sup>: Street Ched, Urban Stead Cheese, Cincinnati, OH  
3<sup>rd</sup>: Old World Cheddar, Fiscalini Farmstead, Modesto, CA

**EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks**

1<sup>st</sup>: Flagship Reserve, Beecher's Handmade Cheese, Seattle, WA  
2<sup>nd</sup>: Face 2 Face Clothbound Cheddar, Face Rock Creamery, Bandon, OR  
2<sup>nd</sup>: Lucky Linda Clothbound Cheddar, Redhead Creamery, Brooten, MN  
3<sup>rd</sup>: Clothbound Cheddar, Face Rock Creamery, Bandon, OR

**EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages**

1<sup>st</sup>: Face 2 Face Mixed Milk Cheddar, Face Rock Creamery, Bandon, OR  
2<sup>nd</sup>: New World Cheddar, Renard's Rosewood Dairy, Inc., Algoma, WI  
3<sup>rd</sup>: White Oak Cheddar, Cabot Creamery Cooperative, Waitsfield, VT  
3<sup>rd</sup>: Black Creek Cheddar Parmesan, Saputo Cheese USA Inc. / Saputo Dairy Foods USA, LLC, Dallas, TX

**FC: Rindless Blue-veined – made from cow's milk**

1<sup>st</sup>: Blue Paradise Cheese, Hook's Cheese Company, Inc., Mineral Point, WI  
2<sup>nd</sup>: Prairie Farms - Mindoro Collection: Blue Cheese Wheel (Pasteurized), Prairie Farms Dairy, Inc. - Cheese Division, Mindoro, WI  
3<sup>rd</sup>: Kingston Organic Blue Cheese, Kingston Creamery, Cambria, WI

**FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks**

2<sup>nd</sup>: Boujee Bleu, Old Chatham Creamery, Groton, NY  
3<sup>rd</sup>: Ewe's Blue, Old Chatham Creamery, Groton, NY

**FK: Blue-veined with a rind or external coating – made from cow's milk**

1<sup>st</sup>: Shakerag Blue, Sequatchie Cove Creamery, Sequatchie, TN

2<sup>nd</sup>: Felix Blue Cheese Caves of Faribault - Prairie Farms Dairy, Faribault, MN  
3<sup>rd</sup>: Point Reyes Bay Blue, Point Reyes Farmstead Cheese Co., Point Reyes Station, CA

**FZ: Blue-veined with a rind or external coating – made from goat, sheep, mixed, or other milks**

1<sup>st</sup>: Cayuga Blue, Lively Run Dairy, Interlaken, NY  
2<sup>nd</sup>: Boonter's Blue, Pennyroyal Farm , Boonville, CA

**FE: External Blue-molded/rinded cheeses – all milks**

3<sup>rd</sup>: Classic Blue Log, Westfield Farm, Hubbardston, MA

**BB: Brie – made from cow's milk**

1<sup>st</sup>: Brie, Little Island Creamery, Cathlamet, WA  
2<sup>nd</sup>, Blue Earth Brie, Alemar Cheese Company, Minneapolis, MN  
3<sup>rd</sup>: Président 1 kg Brie Wheel, Lactalis American Group, New York, NY

**BC: Camembert – made from cow's milk**

2<sup>nd</sup>: 8oz Camembert Traditionnel, OLD EUROPE CHEESE, INC., Benton Harbor, MI  
3<sup>rd</sup>: Green Hill, Sweet Grass Dairy, Thomasville., GA

**BT: Triple Crème – soft ripened / cream added – all milks**

1<sup>st</sup>: Trillium, Tulip Tree Creamery LLC, Indianapolis, IN  
2<sup>nd</sup>: Sherry Gray, Cellars at Jasper Hill, Greensboro Bend, VT  
3<sup>rd</sup>: Karlie's Gratitude., Arethusa Farm Dairy, Bantam, CT

**BA: Open Category - made from cow's milk**

1<sup>st</sup>: Formagella, Nicasio Valley Cheese Co., Nicasio, CA  
2<sup>nd</sup>: St. Albans Vermont Creamery, Websterville, VT  
3<sup>rd</sup>: Dorothy Comeback Cow, Savencia Cheese USA, New Holland, PA

**BG: Open Category - made from goat's milk**

1<sup>st</sup>, Haystack Peak Haystack Mountain Creamery, Longmont, CO  
2<sup>nd</sup>: Bloomsdale, Baetje Farms, Bloomsdale, MO  
3<sup>rd</sup>: Lake Effect, Blakesville Creamery, Port Washington, WI  
3<sup>rd</sup>: Snowdrop, Haystack Mountain Creamery, Longmont, CO

**BS: Open Category - made from sheep's milk**

1<sup>st</sup>: Agness, Briar Rose Creamery, Dundee, OR  
2<sup>nd</sup>: Willow, The Farm at Doe Run, Coatesville, PA  
3<sup>rd</sup>: Hawkins Haze, Blackberry Farm, Walland, TN

**BX: Open Category - made from mixed, or other milks**

2<sup>nd</sup>: Cottonseed, Boxcarr Handmade Cheese, Cedar Grove, NC  
3<sup>rd</sup>: Beltane, Rivers Edge Chevre LLC, Logsdon, OR

**GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks**

1<sup>st</sup>: Tio Francisco Queso Cotija, Rizo Lopez Foods, Inc., Modesto, CA  
2<sup>nd</sup>: Rizo Bros Cotija Cheese, Rizo Lopez Foods, Inc., Modesto, CA  
3<sup>rd</sup>: Queso Cotija, Daniel's Artisan, Ferndale, WA  
3<sup>rd</sup>: El Capitan, Stuyt Dairy Farmstead Cheese Co. LLC, Escalon, CA

**GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks**

1<sup>st</sup>: Queso Fresco, V&V Supremo Foods, Inc., Chicago, IL  
2<sup>nd</sup>: Rizo Bros Fresco Cheese, Rizo Lopez Foods, Inc., Modesto, CA  
3<sup>rd</sup>: Don Froylan Queso Fresco, Don Froylan Creamery, Salem, OR

**GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Chihuahua, Para Freir, Quesadilla, Quesillo, etc.) – all milks**

1<sup>st</sup>: Don Froylan Queso Oaxaca, Don Froylan Creamery, Salem, OR  
2<sup>nd</sup>: Chihuahua Cheese, V&V Supremo Foods Inc., Chicago, IL  
3<sup>rd</sup>: Oaxaca, Daniel's Artisan, Ferndale, WA

**HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks**

1<sup>st</sup>: Fresh Mozzarella, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI  
2<sup>nd</sup>: Galbani 16 oz. Fresh Mozzarella Log, Lactalis American Group, New York, NY  
3<sup>rd</sup>: BUF OVOLINE, BUF CREAMERY LLC, Charlottesville, VA  
3<sup>rd</sup>: 8 OZ FRESH OVOLINE MOZZARELLA, Liuzzi Cheese, North Haven, CT

**HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk**

1<sup>st</sup>: Mini-Nodini, Caputo Cheese, Melrose Park, IL  
2<sup>nd</sup>: Nodini, Caputo Cheese, Melrose Park, IL  
2<sup>nd</sup>: Galbani 8 oz. Pearl Thermoform Ball, Lactalis American Group, New York, NY  
2<sup>nd</sup>: Galbani 8 oz. Ovoline Cup, Lactalis American Group, New York, NY  
2<sup>nd</sup>: 8 OZ NODINI MOZZARELLA, Liuzzi Cheese, North Haven, CT  
3<sup>rd</sup>: Galbani 8 oz. Pearls Cup, Lactalis American Group, New York NY

**HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks**

1<sup>st</sup>: BelGioioso Burrata, BelGioioso Cheese Inc., Green Bay, WI  
1<sup>st</sup>: Burratini, Caputo Cheese, Melrose Park, IL  
2<sup>nd</sup>: Burrata 8 oz., Lactalis American Group, New York, NY  
2<sup>nd</sup>: Handmade Burrata, Maplebrook Farm, North Bennington, VT  
3<sup>rd</sup>: Burrata, Caputo Cheese, Melrose Park, IL  
3<sup>rd</sup>: BURRATA, Liuzzi Cheese, North Haven, CT  
3<sup>rd</sup>: Bella Casara Burrata 250g, Quality Cheese Inc., Vaughan, ON

**HM: Mozzarella types (Brick, Scamorza, String Cheese) – all milks**

- 1<sup>st</sup>: Ron's Mozzarella String Cheese, Ron's Wisconsin Cheese, Kewaunee, WI
- 2<sup>nd</sup>: Liliana's String Cheese, Don Froylan Creamery, Salem, OR
- 3<sup>rd</sup>: Mozzarella String Cheese, Lidl, Arlington, VA

**HP: Pasta Filata types (Provolone, Caciocavallo) – all milks**

- 1<sup>st</sup>: Provolone, Ferndale Farmstead, Ferndale, WA
- 2<sup>nd</sup>: Pennland Pure Provolone, Pennland Pure, Hancock, MD
- 3<sup>rd</sup>: Galbani 6lb. Provolone, Lactalis American Group, New York, NY

**HD: Traditional Regional Italian Cheeses (including but not limited to: Mezzo Secco, Asiago Piccante and Fresca, Piave, Montasio, Caciotta, Bra, Ragusano, Fontina, Fontal, Toma, Robiola Natural Rind, etc.) – all milks**

- 1<sup>st</sup>: Cello Fontal, Schuman Cheese, Fairfield, NJ
- 2<sup>nd</sup>: Cello Asiago, Schuman Cheese, Fairfield, NJ
- 3<sup>rd</sup>: Fontina, Ferndale Farmstead, Ferndale, WA

**HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggianito, Romano, Sardo) – all milks**

- 2<sup>nd</sup>: BelGioioso American Grana, BelGioioso Cheese Inc., Green Bay, WI
- 3<sup>rd</sup>: Cello Organic Copper Kettle Parmesan, Schuman Cheese, Fairfield, NJ

**IC: Feta – made from cow's milk**

- 1<sup>st</sup>: Odyssey Feta, Klondike Cheese Co., Monroe, WI
- 2<sup>nd</sup>: Whole Milk Feta, Maplebrook Farm, North Bennington, VT
- 3<sup>rd</sup>: Feta Cheese, Samish Bay Cheese, Bow, WA

**IG: Feta – made from goat's milk**

- 1<sup>st</sup>: Feta, Pure Luck, Dripping Springs, TX
- 1<sup>st</sup>: Bella Capra Goat Feta, Sierra Nevada Cheese Company, Willows, CA

**IX: Feta – made from sheep, mixed, or other milks**

- 1<sup>st</sup>: Milk Feta Briar Rose Creamery, Dundee, OR
- 2<sup>nd</sup>: Fleecemaker, Harmony Fields, Bow, WA
- 3<sup>rd</sup>: Feta, Green Dirt Farm, Weston, MO

**DB: Cheeses wrapped in bark, leaves or grass**

- 1<sup>st</sup>: Harbison, Cellars at Jasper Hill, Greensboro Bend, VT
- 2<sup>nd</sup>: Merry Goat Round- Spruce Reserve, FireFly Farms, Inc, Accident, MD
- 2<sup>nd</sup>: Point Reyes Quinta, Point Reyes Farmstead Cheese Co., Point Reyes Station, CA
- 3<sup>rd</sup>: Mountain Maple Brie, Brush Creek Creamery, Deary, ID
- 3<sup>rd</sup>: Winnimere, Cellars at Jasper Hill Greensboro Bend, VT

**DD: Dutch-style (Gouda, Edam, etc.) – all milks**

- 1<sup>st</sup>: Maroon Bells Gouda, Haystack Mountain Creamery, Longmont, CO
- 2<sup>nd</sup>: Marieke Gouda Belegen, Marieke Gouda, Thorp, WI
- 3<sup>rd</sup>: Europa, Arethusa Farm Dairy, Bantam, CT
- 3<sup>rd</sup>: More Cowbell, Goat Rodeo Farm & Dairy, Allison Park, PA
- 3<sup>rd</sup>: Marieke Gouda Young, Marieke Gouda, Thorp, WI

**DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk**

- 1<sup>st</sup>: Baby Swiss Cheese, Guggisberg Cheese, Millersburg, OH
- 2<sup>nd</sup>: Baby Swiss Wheel, Prairie Farms, Shullsburg, WI
- 3<sup>rd</sup>: Swiss Cheese, Prairie Farms, Luana, IA

**DC: Open Category - made from cow's milk**

- 1<sup>st</sup>: Alpha Tolman, Cellars at Jasper Hill, Greensboro Bend, VT
- 1<sup>st</sup>: Saxony Alpine Style, Saxon Creamery, Malone, WI
- 2<sup>nd</sup>: Havilah, Cherry Grove Farm, Lawrence, NJ
- 2<sup>nd</sup>: Leelanau Raclette, Leelanau Cheese Company, Suttons Bay, MI
- 3<sup>rd</sup>: Havarti, Klondike Cheese Co., Monroe, WI

**DG: Open Category - made from goat's milk**

- 1<sup>st</sup>: Gladsheim, Asgaard Farm & Dairy, Au Sable Forks, NY
- 2<sup>nd</sup>: Carpenter's Wheel, Crown Finish Caves, Brooklyn, NY
- 3<sup>rd</sup>: Bijou, Vermont Creamery, Websterville, VT

**DS: Open Category - made from sheep's milk**

- 1<sup>st</sup>: Pecora Nocciola, Landmark Creamery, LLC, Belleville, WI

**DX: Open Category - made from mixed, or other milks**

- 2<sup>nd</sup>: Ruby, Green Dirt Farm, Weston, MO
- 3<sup>rd</sup>: Sartori Pastorale Blend, Sartori Company, Plymouth, WI

**JL: Fat Free and Low Fat cheeses**

- 1<sup>st</sup>: Odyssey Low Fat Feta, Klondike Cheese Co., Monroe, WI
- 3<sup>rd</sup>: Odyssey Fat Free Feta, Klondike Cheese Co., Monroe, WI

**JR: Light/Lite and Reduced Fat cheeses**

- 2<sup>nd</sup>: Neufchatel, Prairie Farms, Luana, IA
- 3<sup>rd</sup>: Seigneur de Tilly 18 mois, Fromagerie Bergeron, Saint-Antoine-de-Tilly, QB

**LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks**

3<sup>rd</sup>: Naturally Oven Smoked Mozzarella, Global Foods International Inc., Schiller Park, IL  
3<sup>rd</sup>: Double Smoked Mozzarella, Global Foods International Inc., Schiller Park, IL

**LD: Smoked Cheddars – all milks**

1<sup>st</sup>: Tillamook Hickory Smoked Cheddar, Tillamook, Tillamook, OR  
2<sup>nd</sup>: Naturally Oven Smoked White Cheddar, Global Foods International Inc., Schiller Park, IL  
3<sup>rd</sup>: Tillamook Hickory Smoked Extra Sharp White Cheddar, Tillamook, Tillamook, OR

**LC: Open Category – Smoked Cheeses – made from cow's milk**

1<sup>st</sup>: Naturally Oven Smoked Pepper Jack, Global Foods International Inc., Schiller Park, IL  
1<sup>st</sup>: Double Smoked Natural Gruyere, Global Foods International Inc., Schiller Park, IL  
2<sup>nd</sup>: Smoked Burrata, Calabro Cheese Corp., East Haven, CT  
3<sup>rd</sup>: Naturally Oven Smoked Colby Jack, Global Foods International Inc., Schiller Park, IL  
3<sup>rd</sup>: Smokey Blue, Rogue Creamery, Central Point, OR

**LG: Gouda – Smoked Cheeses – made from all milks**

1<sup>st</sup>: Naturally Oven Smoked Creamy Gouda, Global Foods International Inc., Schiller Park, IL  
2<sup>nd</sup>: Marieke Gouda Smoked Cumin, Marieke Gouda, Thorp, WI  
3<sup>rd</sup>: Naturally Smoked Gouda Cheese, OLD EUROPE CHEESE, INC., Benton Harbor, MI

**LX: Open Category – Smoked Cheeses – made from mixed, or other milks**

1<sup>st</sup>: Up in Smoke, Rivers Edge Chevre LLC, Logsdon, OR  
2<sup>nd</sup>: Smokey Mountain Round, Goat Lady Dairy, Climax, NC  
3<sup>rd</sup>: Smoked Ricotta Fresca di Capra, Cedar Grove Cheese, Plain, WI

**NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days**

1<sup>st</sup>: Chevre Frais, Prairie Fruits Farm & Creamery, LLC, Champaign, IL  
2<sup>nd</sup>: Chevre, Pure Luck, Dripping Springs, TX  
3<sup>rd</sup>: Classic Goat Cheese Log, Vermont Creamer, Websterville, VT

**NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days**

2<sup>nd</sup>: Silver Lining, Pure Luck, Dripping Springs, TX  
3<sup>rd</sup>: Fresh Chevre, Blakesville Creamery, Port Washington, WI

**NU: Goat's Milk Cheese Aged Over 60 Days**

1<sup>st</sup>: St Germain, Blakesville Creamery, Port Washington, WI  
2<sup>nd</sup>: Finger Lakes Gold Reserve, Lively Run Dairy, Interlaken, NY  
3<sup>rd</sup>: Rosa Maria, Dutch Girl Creamery, Lincoln, NE

**OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days**

1<sup>st</sup>: Fresh Sheep Cheese Log – Original, Bellwether Farms, Petaluma, CA  
2<sup>nd</sup>: Fresh Plain, Green Dirt Farm, Weston, MO  
3<sup>rd</sup>: Brebis, Blackberry Farm, Walland, TN

**OT: Sheep's Milk Cheese Aged 31 to 60 Days**

- 1<sup>st</sup>: Pomona, Landmark Creamery, LLC, Belleville, WI
- 2<sup>nd</sup>: Buttermilk Basque, Murray's Cheese, Long Island City, NY
- 3<sup>rd</sup>: La Bertha, Harmony Fields, Bow, WA

**OU: Sheep's Milk Cheese Aged Over 60 Days**

- 1<sup>st</sup>: Prairie Tomme, Green Dirt Farm, Weston, MO
- 2<sup>nd</sup>: Wischago Reserve, Hidden Springs Creamery, Westby, WI
- 3<sup>rd</sup>: Aries, Shooting Star Creamery, Paso Robles, CA

**KR: Butter with Flavor Added – all milks**

- 1<sup>st</sup>: Herbed Rose Butter, Cherry Valley Dairy, Duvall, WA
- 3<sup>rd</sup>: Coffee Butter, Cherry Valley Dairy, Duvall, WA

**KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk**

- 1<sup>st</sup>: Triple Cream Vanilla Bean Greek Yogurt, Cabot Creamery Cooperative, Waitsfield, VT
- 2<sup>nd</sup>: Maple Yogurt, Arethusa Farm Dairy, Bantam, CT
- 2<sup>nd</sup>: Odyssey Vanilla Greek Yogurt, Klondike Cheese Co., Monroe, WI
- 2<sup>nd</sup>: Vanilla Crème Fraîche, Vermont Creamery, Websterville, VT
- 3<sup>rd</sup>: Organic Jersey's cow milk Meyer Lemon Yogurt, Laura Chenel, Sonoma, CA
- 3<sup>rd</sup>: Cilantro & Lime Sour Crème, Vermont Creamery, Websterville, VT
- 3<sup>rd</sup>: Fire-Roasted Onion & Chive Sour Crème, Vermont Creamery, Websterville, VT

**KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks**

- 1<sup>st</sup>: El Mexicano Yogurt- Pina Colada, Marquez Brothers International Inc, Hanford, CA
- 2<sup>nd</sup>: El Mexicano Yogurt-Strawberry, Marquez Brothers International Inc, Hanford, CA
- 2<sup>nd</sup>: El Mexicano Yogurt-Strawberry/Banana Marquez Brothers International Inc, Hanford, CA
- 2<sup>nd</sup>: Mango Lowfat Kefir, Nasonville Dairy, Inc., Marshfield, WI
- 3<sup>rd</sup>: Strawberry Lowfat Kefir, Nasonville Dairy, Inc., Marshfield, WI

**KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks**

- 1<sup>st</sup>: Ginger Sheep Yogurt, Old Chatham Creamery, Groton, NY
- 3<sup>rd</sup>: Probiotic Goat Milk Yogurt Vanilla, Laura Chenel, Sonoma, CA

**KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks**

- 1<sup>st</sup>: Marco Polo Reserve, Beecher's Handmade Cheese, Seattle, WA
- 1<sup>st</sup>: Peppercorn Harvest Clothbound Cheddar, Face Rock Creamery, Bandon, OR
- 3<sup>rd</sup>: Deer Creek The Doe, The Artisan Cheese Exchange, Sheboygan, WI

- 1<sup>st</sup>: Red Butte Hatch Chile, Beehive Cheese Co., LLC, Uintah, UT

2<sup>nd</sup>: In Your Face Spicy 3 Pepper Cheddar, Face Rock Creamery, Bandon, OR  
3<sup>rd</sup>: Jalapeno Cheddar Cheese, Widmer's Cheese Cellars, Inc., Theresa, WI

**KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks**

1<sup>st</sup>: Spicy Fromage Blanc, Traders Point Creamery, Zionsville, IN  
2<sup>nd</sup>: Chocolate Mascarpone, Crave Brothers Farmstead Cheese, LLC., Waterloo, WI  
3<sup>rd</sup>: Alouette Garlic & Herb Spreadable Cheese, Savencia Cheese USA, New Holland, PA

**KL: Cheese Curds with Flavor Added – all milks**

1<sup>st</sup>: Natural Ranch Cheese Curds, Ellsworth Cooperative Creamery, Ellsworth, WI  
2<sup>nd</sup>: Lime and Chili Cheese Curds, CheeseSmith Artisan Creamery, San Diego, CA  
3<sup>rd</sup>: Prairie Farms Shullsburg Creamery's Jalapeno Cheese Curds, Prairie Farms Dairy, Inc, Davenport, IA

**KB: Soft-Ripened with Flavor Added – all milks**

1<sup>st</sup>: Hudson Flower, Murray's Cheese, Long Island City, NY  
2<sup>nd</sup>: Président 3 kg Brie w/Herbs Whole Wheel (RW), Lactalis American Group, New York, NY  
2<sup>nd</sup>: 3KG Double Creme with Herb and Garlic, OLD EUROPE CHEESE, INC., Benton Harbor MI  
3<sup>rd</sup>: Nettle Meadow Sappy Ewe, Nettle Meadow, Warrensburg, NY

**KG: Hispanic-Style with Flavor Added – all milks**

1<sup>st</sup>: Chihuahua Cheese with Jalapeno Peppers, V&V Supremo Foods Inc., Chicago, IL  
2<sup>nd</sup>: Menonina Jalapeño, Mozzarella Company, Dallas, TX  
3<sup>rd</sup>: Dolce Habanero, Mozzarella Company, Dallas, TX

**KI: Feta with Flavor Added – all milks**

1<sup>st</sup>: Odyssey Peppercorn Feta, Klondike Cheese Co., Monroe, WI  
2<sup>nd</sup>: Odyssey Tomato & Basil Feta, Klondike Cheese Co., Monroe, WI  
3<sup>rd</sup>: Basil Tomato FetaAppel Farms, Ferndale, WA

**KD: International-Style with Flavor Added – all milks**

2<sup>nd</sup>: Cervelle de Canut, Zingerman's Creamery, Ann Arbor, MI  
3<sup>rd</sup>: Marieke Gouda Jalapeno, Marieke Gouda, Thorp, WI

**KJ: Reduced Fat Cheese with Flavor Added – all milks refer to category J for fat content requirements**

1<sup>st</sup>: Farmers Cheese with Pesto, Renard's Rosewood Dairy, Inc., Algoma, WI  
2<sup>nd</sup>: Odyssey Reduced Fat Mediterranean Feta, Klondike Cheese Co., Monroe, WI  
3<sup>rd</sup>: Odyssey Reduced Fat Tomato & Basil Feta, Klondike Cheese Co., Monroe, WI

**KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat's milk**

- 1<sup>st</sup>: Clover Blossom Honey Goat Cheese Log, Vermont Creamery, Websterville, VT
- 2<sup>nd</sup>: June's Joy, Pure Luck, Dripping Springs, TX
- 3<sup>rd</sup>: Idyll Pastures Spreadable Honey and Lavender, Idyll Farms, Northport, MI

**KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat's milk**

- 1<sup>st</sup>: Goat Piece Hoja Santa, Mozzarella Company, Dallas, TX
- 2<sup>nd</sup>: Herbes de Provence, Pure Luck, Dripping Springs, TX
- 3<sup>rd</sup>: Idyll Pastures Garlic and Herb, Idyll Farms, Northport, MI
- 3<sup>rd</sup>: Idyll Pastures Fennel Pollen, Idyll Farms, Northport, MI

**KO: Sheep Cheese with Flavor Added – 100% sheep's milk**

- 1<sup>st</sup>: Fresh Sheep Sheep Log - Sonoma Herb, Bellwether Farms, Petaluma, CA
- 1<sup>st</sup>: Ramp Brebis, Blackberry Farm, Walland, TN
- 2<sup>nd</sup>: Hook's Sheep Milk Truffle, Hook's Cheese Company, Inc., Mineral Point WI
- 3<sup>rd</sup>: Nettle Fresh, Green Dirt Farm, Weston, MO

**KO: Sheep Cheese with Flavor Added – 100% sheep's milk**

- 3<sup>rd</sup>: Driftless Cranberry, Hidden Springs Creamery, Westby, WI

**KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks**

- 1<sup>st</sup>: Smokey Ghost Cheddar, Balfour Farm LLC, Pittsfield, ME
- 1<sup>st</sup>: Idyll Pastures Honey and Lavender, Idyll Farms, Northport, MI
- 1<sup>st</sup>: Fratty Corners, Pennyroyal Farm, Boonville, CA
- 2<sup>nd</sup>: Garlic & Herb Bevre, Balfour Farm LLC, Pittsfield, ME
- 3<sup>rd</sup>: Fuego, Daniel's Artisan, Ferndale, WA

**KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only**

- 1<sup>st</sup>: Cello Smoky Pepper Rubbed Fontal, Schuman Cheese, Fairfield, NJ
- 2<sup>nd</sup>: Sartori Rosemary Asiago, Sartori Company, Plymouth, WI
- 2<sup>nd</sup>: Cello Mayan Cocoa Coffee Rubbed Fontal, Schuman Cheese, Fairfield, NJ
- 2<sup>nd</sup>: Cello Creamy Dill Rubbed Fontal, Schuman Cheese, Fairfield, NJ
- 3<sup>rd</sup>: Barely Buzzed, Beehive Cheese Co., LLC, Uintah, UT
- 3<sup>rd</sup>: Cello Pumpkin Spice Rubbed Fontal, Schuman Cheese, Fairfield, NJ

**KM: American Originals with Flavor Added – all milks**

- 1<sup>st</sup>: Point Reyes TomaRashi, Point Reyes Farmstead Cheese Co., Point Reyes Station, CA
- 2<sup>nd</sup>: Point Reyes TomaProvence, Point Reyes Farmstead Cheese Co., Point Reyes Station, CA
- 3<sup>rd</sup>: Traditional Washed Rind Brick Cheese with Caraway, Widmer's Cheese Cellars, Inc., Theresa, WI

**KS: Cold-Pack and Club Cheeses with Flavor Added**

- 1<sup>st</sup>: Green Olive Aged Brick Spread, Widmer's Cheese Cellars, Inc., Theresa, WI
- 2<sup>nd</sup>: Pepper Jack Cold Pack Cheese Spread, Pine River Prepack, Newton, WI
- 3<sup>rd</sup>: Swiss and Almond Cold Pack Cheese Food, Pine River Prepack, Newton, WI

**KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks**

- 1<sup>st</sup>: Aged Cheddar, Pineland Farms Dairy Co., Bangor, ME
- 2<sup>nd</sup>: Prairie Farms Shullsburg Creamery Jack n Dill, Prairie Farms Dairy, Inc., Davenport, IA
- 2<sup>nd</sup>: Deer Creek the Blue Jay, The Artisan Cheese Exchange, Sheboygan, WI
- 3<sup>rd</sup>: Burrata con Tartufo, Calabro Cheese Corp., East Haven, CT
- 3<sup>rd</sup>: Prairie Farms Shullsburg Creamery Cranberry Chipotle Cheddar, Prairie Farms Inc, Davenport, IA

**PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk**

- 1<sup>st</sup>: Marinated Labneh, Brush Creek Creamery, Deary, ID
- 2<sup>nd</sup>: Marinated Fresh Mozzarella, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI
- 3<sup>rd</sup>: Sartori Chardonnay BellaVitano, Sartori Company, Plymouth, WI

**PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks**

- 1<sup>st</sup>: Marinated Goat Cheese Black Truffle, Laura Chenel, Sonoma, CA
- 2<sup>nd</sup>: Marinated Goat Cheese Thyme & Rosemary, Laura Chenel, Sonoma, CA
- 2<sup>nd</sup>: Chatham's Trifecta, Old Chatham Creamery, Groton, NY
- 3<sup>rd</sup>: Marinated Goat Cheese Jalapeno Chili, Laura Chenel, Sonoma, CA

**SC: Open Category – Cold-Pack and Club Cheeses – all milks**

- 1<sup>st</sup>: Aged Balderson Spread, Lactalis Canada, Winchester, ON
- 2<sup>nd</sup>: Jalapeno Aged Brick Spread, Widmer's Cheese Cellars, Inc., Theresa, WI
- 3<sup>rd</sup>: Aged Brick Spread, Widmer's Cheese Cellars, Inc., Theresa, WI

**TB: Soft-Ripened Washed Rind**

- 1<sup>st</sup>: Greensward, Murray's Cheese, Long Island City, NY
- 2<sup>nd</sup>: Golden Gate, Marin French Cheese, Sonoma, CA
- 2<sup>nd</sup>: 80.10.10, Murray's Cheese, Long Island City, NY
- 3<sup>rd</sup>: Willoughby, Cellars at Jasper Hill, Greensboro Bend, VT
- 3<sup>rd</sup>: Coperthwaite, Churchtown Dairy, Hudson, NY
- 3<sup>rd</sup>: English Cream, The Farm at Doe Run, Coatesville, PA

**TR: Raclette-style – Aged over 45 days**

- 1<sup>st</sup>: Whitney, Cellars at Jasper Hill, Greensboro Bend, VT
- 1<sup>st</sup>: The Full Ver-monty, Spring Brook Farm Cheese, LLC, Reading, VT
- 2<sup>nd</sup>: Filomena, Fantello Farmstead Creamery, Enumclaw, WA
- 2<sup>nd</sup>: Tree Line Raclette, Roelli Cheese Company with Crown Finish Caves, Shullsburg, WI
- 3<sup>rd</sup>: Reading, Spring Brook Farm Cheese, LLC, Reading, VT

**TC: Open Category – Washed Rind Cheeses – made from cow's milk**

- 1<sup>st</sup>: Pleasant Ridge Reserve, Uplands Cheese, Dodgeville, WI
- 2<sup>nd</sup>: ROTH GRAND CRU SURCHOIX, Emmi Roth, Fitchburg, WI
- 2<sup>nd</sup>: Crown Jewel, Roelli Cheese Company with Crown Finish Caves, Shullsburg, WI
- 3<sup>rd</sup>: Hop Along, Cowgirl Creamery, Petaluma, CA

**TG: Open Category – Washed Rind Cheeses – made from goat's milk**

- 1<sup>st</sup>: Idyll Temptation, Idyll Farms, Northport, MI
- 2<sup>nd</sup>: Sunny Ridge, Blakesville Creamery, Port Washington, WI
- 2<sup>nd</sup>: Lightning Knoll, Sage Farm Goat Dairy, Stowe, VT
- 3<sup>rd</sup>: Cabra la Mancha, FireFly Farms, Inc, Accident, MD

**TS: Open Category – Washed Rind Cheeses – made from sheep's milk**

- 1st Bear Hill, Grafton Village Cheese Company, Grafton, VT
- 2nd Anabasque, Landmark Creamery, LLC, Belleville, WI
- 3rd Rebel Miel, Landmark Creamery, LLC Belleville WI

**TX: Open Category – Washed Rind Cheeses – made from mixed, or other milks**

- 1<sup>st</sup>: Bamboozle, Goat Rodeo Farm & Dairy, Allison Park, PA
- 2<sup>nd</sup>: Eligo, Cellars at Jasper Hill, Greensboro Bend, VT

**MA: Farmstead Category – Aged less than 60 days – all milks**

- 1<sup>st</sup>: Fleur de la prairie, Prairie Fruits Farm & Creamery, LLC, Champaign, IL
- 1<sup>st</sup>: Siltcoos, Rivers Edge Chevre LLC, Logsdon, OR
- 1<sup>st</sup>: Snowball, Sage Farm Goat Dairy, Stowe VT
- 2<sup>nd</sup>: Lake Breeze, Blakesville Creamery, Port Washington, WI
- 3<sup>rd</sup>: Basket Chevre, Pure Luck, Dripping Springs, TX

**MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow's milk**

- 1<sup>st</sup>: Point Reyes California Coastal Blue, Point Reyes Farmstead Cheese Co., Point Reyes Station, CA
- 2<sup>nd</sup>: 1976 Reserve Farmstead Gouda, Pleasant Lane Farms Creamery LLC, Latrobe, PA
- 3<sup>rd</sup>: Lionza, Fiscalini Farmstead, Modesto, CA
- 3<sup>rd</sup>: Marieke Gouda Mature, Marieke Gouda, Thorp, WI

**ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow's milk**

- 1<sup>st</sup>: Havilah Reserve, Cherry Grove Farm, Lawrence, NJ
- 1<sup>st</sup>: Marieke Gouda Super, Marieke Gouda, Thorp, WI
- 2<sup>nd</sup>: Marieke Gouda Premium, Marieke Gouda, Thorp, WI
- 3<sup>rd</sup>: Margie, Redhead Creamery, Brooten, MN

**MG: Farmstead Category – Aged 60 days or more – made from goat's milk**

- 1<sup>st</sup>: Farmstead Clothbound Goat Cheddar, Stepladder Creamery, Cambria, CA

- 2<sup>nd</sup>: Au Sable Valley Tomme, Asgaard Farm & Dairy, Au Sable Forks NY
- 2<sup>nd</sup>: Boont Corners Reserve, Pennyroyal Farm, Boonville, CA
- 3<sup>rd</sup>: Pondersome, Boxcarr Handmade Cheese, Cedar Grove, NC

**MS: Farmstead Category – Aged 60 days or more – made from sheep's milk**

- 1<sup>st</sup>: Sogn, Shepherd's Way Farms, Nerstrand, MN

**MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks**

- 1<sup>st</sup>: Boont Corners 2 Month, Pennyroyal Farm, Boonville, CA
- 2<sup>nd</sup>: Runnymede, The Farm at Doe Run, Coatesville, PA
- 3<sup>rd</sup>: Black Swallowtail, The Farm at Doe Run, Coatesville, PA

**CB: Brick Cheese – made from cow's milk**

- 1<sup>st</sup>: Traditional Washed Rind Brick Cheese, Widmer's Cheese Cellars, Inc., Theresa , WI
- 2<sup>nd</sup>: Brick, Klondike Cheese Co., Monroe, WI
- 3<sup>rd</sup>: Mild Brick Cheese, Widmer's Cheese Cellars, Inc., Theresa, WI

**CD: Dry Jack – made from cow's milk**

- 2<sup>nd</sup>: Dry Jack, Rumiano Cheese Company, Willows, CA

**CJ: Monterey Jack – made from cow's milk**

- 1<sup>st</sup>: Colby Jack Deli, Arena Cheese, Arena, WI
- 2<sup>nd</sup>: Sierra Nevada Organic Jack, Sierra Nevada Cheese Company, Willows, CA
- 3<sup>rd</sup>: Pennland Pure Monterey Jack, Pennland Pure, Hancock, MD

**CM: Brick Muenster – made from cow's milk**

- 1<sup>st</sup>: Muenster, Klondike Cheese Co., Monroe , WI
- 2<sup>nd</sup>: Organic Muenster Cheese, CROPP Cooperative/Organic Valley, La Farge, WI
- 3<sup>rd</sup>: Muenster, Cabot Creamery Cooperative, Waitsfield, VT

**CY: Colby – made from cow's milk**

- 1<sup>st</sup>: Deer Creek the Robin, The Artisan Cheese Exchange, Sheboygan, WI
- 2<sup>nd</sup>: Traditional Colby Deli, Arena Cheese, Arena, WI
- 3<sup>rd</sup>: Colby, Hook's Cheese Company, Inc., Mineral Point, WI

**CC: Open Category - made from cow's milk**

- 1<sup>st</sup>: Vintage Cupola Artisan Cheese, Red Barn Family Farms, Appleton, WI
- 2<sup>nd</sup>: Marieke Golden Creamy, Marieke Gouda, Thorp, WI
- 3<sup>rd</sup>: Marieke Gouda Young, Marieke Gouda, Thorp, WI

**CG: Open Category - made from goat's milk**

- 1<sup>st</sup>: Providence, Goat Lady Dairy, Climax, NC

1<sup>st</sup>: Finger Lakes Gold, Lively Run Dairy, Interlaken, NY  
2<sup>nd</sup>: Idyllweiss, Idyll Farms, Northport, MI  
3<sup>rd</sup>: Evalon®, LaClare Family Creamery, Malone, WI

**CS: Open Category - made from sheep's milk**

1<sup>st</sup>: Dirt Lover, Green Dirt Farm, Weston, MO  
1<sup>st</sup> Flagsheep, Beecher's Handmade Cheese, Seattle, WA

**CX: Open Category - made from mixed or other milks**

2<sup>nd</sup>: Montague, Cedar Grove Cheese, Plain, WI  
3<sup>rd</sup>: Seascape Central Coast Creamery, Paso Robles, CA