

UNITED STATES CHAMPIONSHIP
CHEESE CONTEST

HOSTED BY WISCONSIN CHEESE
MAKERS ASSOCIATION

MARCH 17 - 19, 2009

LAMBEAU FIELD ATRIUM
GREEN BAY, WISCONSIN

WEBSITE
WWW.USCHAMPIONCHEESE.ORG



NEWS RELEASE

March 20, 2009
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Wisconsin Parmesan is United States Champion Cheese

Madison, WI -- A Wisconsin cheese, SarVecchio Parmesan produced by John Griffiths at Sartori Foods in Antigo, Wisconsin, captured U.S. Champion honors March 19 at the largest cheese competition ever held in the United States.

The United States Championship Cheese Contest held March 17-19 in Green Bay, Wisconsin, featured 1,360 cheese and butters submitted by artisans and manufacturers in 32 states. With roots back to the 1890s, this competition presented by the Wisconsin Cheese Makers Association is the Superbowl of dairy product competitions, according to John Umhoefer, executive director of the Association.

"Our 24 tasting experts gathered from 12 states to carefully evaluate cheeses and butters in 64 classes. This is the competition the dairy industry looks to for marketing their products as award-winning quality," Umhoefer said.

The SarVecchio Parmesan was one of 64 cheeses and butters that earned a gold medal in the competition. Gold medal cheeses, ranging from cheddar to blue and brie to bucheron, were judged a second time March 19 to name one U.S. Champion cheese, as well as two runners-up.

The Champion SarVecchio Parmesan was a 20-pound wheel of cheese that had taken gold in the Parmesan category. The First Runner Up to the U.S. Champion was also a wheel of cheese – a hard goat's milk cheese named Classico produced by the cheesemakers at Tumalo Farms in Bend, Oregon. McCadam Cheese and cheesemaker Pat Whalen, based in Chateaugay, New York, earned Second Runner Up honors for a medium-aged cheddar in a 40-pound block.

Lambeau Field in Green Bay, Wisconsin, hosted the biennial cheese competition, and provided a lively backdrop for the event. "Our judges worked hard for three days, but enjoyed a private stadium tour, a visit with Green Bay Packer Nick Barnett and a championship atmosphere," Umhoefer said.

The final, Championship Round of the competition March 19 drew hundreds of spectators and multiple media outlets to the Lambeau Field Atrium. The judges worked three hours to taste and evaluate all 60 cheeses in the final round. As the audience watched the experts, professional cheese carver Troy Landwehr completed a life-sized bust of legendary Green Bay Packer coach Vince Lombardi carved in 640 pounds of cheddar cheese.



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More than 100 volunteers from Wisconsin's dairy industry joined with the team of expert judges to execute the largest-ever gathering of cheeses in the United States. "This competition is a labor of love for the Wisconsin cheese industry. Cheesemakers are a throw-back to a time when hard work and craftsmanship defined quality. They show that in the cheeses they make, and in the hundreds of man-hours they donate to a non-profit event like this," Umhoefer said.

In each of the 64 classes in the competition, cheesemakers and buttermakers from across the U.S. earned gold, silver or bronze medals for achieving the highest scores in their respective classes. The contest is a technical judging, meaning that judges used their trained palates to seek defects in each entry and deduct points from a starting score of 100 points.

A list of the award winning products from the 2009 United States Championship Cheese Contest follows:

Best of Class, Gold Medalists:

- Best of Class 1, Cheddar, 'Mild', Trega Foods, David Schmidt, Weyauwega, WI, Cheddar, mild, 99.65
- Best of Class 2, Cheddar, 'Medium', McCadam Cheese, Pat Whalen, Chateaugay, NY, New York Cheddar, medium, 99.60
- Best of Class 3, Cheddar, 'Sharp', Trega Foods, Dan Stearns, Weyauwega, WI, Cheddar, sharp, 99.40
- Best of Class 4, Cheddar, Aged 1-2 Years, Trega Foods, Terry Lensmire, Weyauwega, WI, Cheddar, aged 1 - 2 years, 99.30
- Best of Class 5, Cheddar, Aged 2 Years or Longer, Great Lakes Cheese of New York, Rob Blount, Adams, NY, Cheddar, aged 2 years or longer, 99.10
- Best of Class 6, Bandaged Cheddar, Springside Cheese Corp., Wayne Hintz and Dan Curran, Oconto Falls, WI, Bandaged cheddar, 99.35
- Best of Class 7, Colby, La Grandeur's Hillside Dairy, Inc., R & J Brothers, Stanley, WI, Colby, mild, 99.60
- Best of Class 8, Monterey Jack, Southwest Cheese Company, B Shift Cheese Department, Clovis, NM, Monterey jack, 99.85
- Best of Class 9, Marbled Curd Cheese, Glanbia Foods, Inc., Dzafer Trbonja, Twin Falls, ID, Colby-jack, 99.75
- Best of Class 10, Swiss Style Cheese, Roth Kase USA Ltd., Team Gran Cru, Monroe, WI, Petite Swiss, 98.35
- Best of Class 11, Mozzarella, Foremost Farms USA, Appleton Team #1, Appleton, WI, Whole Milk Mozzarella, 99.70
- Best of Class 12, Mozzarella, Part Skim, Foremost Farms USA, Production Floor, Alma Center, WI, Low Moisture, Part Skim Mozzarella, 99.20
- Best of Class 13, Provolone, Mild, Trega Foods, Pat Doell, Luxemburg, WI, Provolone, 99.70
- Best of Class 14, Provolone, Aged, Empire Cheese Inc., Robert Whiteside, Cuba, NY, Provolone, aged, 94.75
- Best of Class 15, Ricotta, Sierra Cheese Mfg. Co., Inc., Phillip Franco and Ron Howard, Compton, CA, Part skim Ricotta, 99.65
- Best of Class 16, Parmesan, Sartori Food Corporation, John Griffiths, Antigo, WI, SarVecchio parmesan, 99.55
- Best of Class 17, Baby Swiss Style, Chalet Cheese Co-op, Silvan Blum, Monroe, WI, Baby Swiss, 99.30
- Best of Class 18, Feta, Trega Foods, David Schmidt, Weyauwega, WI, Feta, 99.50
- Best of Class 19, Feta, Flavored, Trega Foods, Jim Demeter, Weyauwega, WI, Feta with basil & tomato, 99.05
- Best of Class 20, Havarti, Klondike Cheese Company, Ron Bechtolt, Monroe, WI, Havarti, 99.60
- Best of Class 21, Havarti, Flavored, Arla Foods Hollandtown, Kyle Nackers, Kaukauna, WI, Havarti with dill, 99.75
- Best of Class, 22 Gorgonzola, Sartori Food Corporation, Bryon Schroeder, Antigo, WI, Dolcina Gorgonzola, 98.65
- Best of Class 23, String Cheese, Kraft Foods, Terry Crooker, Campbell, NY, String cheese, 97.60
- Best of Class 24, Cottage Cheese, Old Home Foods, Inc., Tim Dirkson Team, St. Paul, MN, Cottage cheese, small curd, 91.60
- Best of Class 25, Fresh Mozzarella, Kraft Foods, Gary Dolliver, Campbell, NY, Polly-O gourmet fresh mozzarella, 99.85

Best of Class 26, Blue Veined, Sartori Food Corporation, Bryon Schroeder, Antigo, WI, Blue, 98.90
Best of Class 27, Brick, Muenster, Klondike Cheese Company, Matt Erdley, Monroe, WI, Brick, 99.80
Best of Class 28, Brie, Camembert & Other Surface (Mold) Ripened, Lactalis USA, Inc., Brad Hamilton, Belmont, WI, Brie, 98.50
Best of Class 29, Edam, Gouda, Babcock Dairy Plant, Gary Grossen, Madison, WI, Gouda, 99.70
Best of Class 30, Quesos Frescos, Fagundes Old-World Cheese, John Fagundes, Hanford, CA, Hispanic Fresco, 99.60
Best of Class 31, Quesos para Fundir, Decatur Dairy, Inc., Steve Stettler, Brodhead, WI, Quesos para fundir, 99.05
Best of Class 32, Smear Ripened Cheeses, Bleu Mont Dairy, Willi Lehner, Blue Mounds, WI, Lil Wils Big Cheese, 99.10
Best of Class 33, Pepper Flavored 'American' Style Cheeses, AMPI, Richard Wold, Jim Falls, WI, Cheddar with chipotle chiles, 99.60
Best of Class 34, Pepper Flavored Cheeses (Other Natural Styles), Burnett Dairy Cooperative, Rob Stellrecht, Grantsburg, WI, Pepper string, 99.60
Best of Class 35, Flavored Soft Cheeses, Old Europe Cheese, Inc., Scott Ness, Benton Harbor, MI, Brie with herbs, 99.50
Best of Class 36, Flavored Semi-Soft Cheeses, Glanbia Foods, Inc., Alen Smirko, Twin Falls, ID, Monterey jack with black olive & garlic, 99.80
Best of Class 37, Flavored Hard Cheeses, Henning Cheese, Inc., Kerry Henning, Kiel, WI, Cheddar daisy with cracked peppercorn, 99.35
Best of Class 38, Flavored Cheeses w/ Sweet or 'Dessert' Condiments, Bongrain Cheese USA, Don Maier, Jeff Newswanger, New Holland, PA, Alouette Berries & Cream spreadable cheese, 99.60
Best of Class 39, Smoked Cheeses, Empire Cheese Inc., Joe Miner III, Cuba, NY, Smoked provolone, 99.30
Best of Class 40, Open Class Soft Cheeses, Lake Country Dairy, Mascarpone Team, Turtle Lake, WI, Fresh mascarpone, 99.75
Best of Class 41, Open Class Semi-Soft Cheeses, Mt. Townsend Creamery, Team Mt. Townsend, Port Townsend, WA, Trailhead, 99.70
Best of Class 42, Open Class Hard Cheeses, Milton Creamery, LLC, Galen Musser, Milton, IA, Prairie Breeze, 99.35
Best of Class 43, Reduced Fat & Lowfat Cheeses, Kraft Foods, Dave Atkinson, Campbell, NY, 2% string cheese, 99.45
Best of Class 44, Cold Pack Cheese, Bel Brands USA Inc., Team Bel Brands USA, Kaukauna, WI, Port wine, 99.55
Best of Class 45, Spreadable Cheeses, Kraft Foods, Jay Austin, Beaver Dam, WI, Cream cheese, 99.55
Best of Class 46, Pasteurized Process Cheeses, Lactalis USA, Inc., Amy Symons, Belmont, WI, Wee Brie, 97.80
Best of Class 47, Flavored Pasteurized Process Cheeses, Bongards Creameries, Operations Team D, Norwood, MN, Processed American with jalapeno peppers, 99.80
Best of Class 48, Soft Goat's Milk Cheeses, North Valley Farms Chevre, Inc., Deneane Glazier-Ashcraft, Cottonwood, CA, Chevre, 99.30
Best of Class 49, Flavored Soft Goat's Milk Cheeses, Coach Farm Inc., Coach Farm Team, Pine Plains, NY, Fresh goat cheese discs; pepper, herb & dill, 98.55
Best of Class 50, Surface (Mold) Ripened Goat's Milk Cheeses, Marin French Cheese Company, Team Marin French, Petaluma, CA, Le Petit Chevre Blue, 99.60
Best of Class 51, Semi-soft Goat's Milk Cheeses, Montchevre Betin Inc., Linda Davis, Belmont, WI, Bucheron, 99.20
Best of Class 52, Flavored Semi-Soft Goat's Milk Cheeses, Carr Valley Cheese Co., Sid Cook, La Valle, WI, Cocoa Cardona, 99.30
Best of Class 53, Hard Goat's Milk Cheeses, Tumalo Farms, Team TFI, Bend, OR, Classico, 99.40
Best of Class 54, Soft & Semi-Soft Sheep's Milk Cheeses, Hidden Springs Creamery, Brenda Jensen, Westby, WI, Driftless, 99.10
Best of Class 55, Flavored Soft & Semi-Soft Sheep's Milk Cheeses, Hidden Springs Creamery, Brenda

Jensen, Westby, WI, Driftless-Honey/Lavender, 99

(Note: Class 56 was cancelled for lack of entries)

Best of Class 57, Hard Sheep's Milk Cheeses, Carr Valley Cheese Co., Sid Cook, La Valle, WI, Virgin Pine Native sheep, 98.80

Best of Class 58, Soft & Semi-Soft Mixed Milk Cheeses, Willamette Valley Cheese, Rod Volbeda, Salem, OR, Perrydale, 99.40

Best of Class 59, Flavored Soft & Semi-soft Mixed Milk Cheeses, Nordic Creamery, Alan Bekkum, Plain, WI, Sarah Select with peppers, 97.60

Best of Class 60, Surface (Mold) Ripened Mixed Milk Cheeses, Carr Valley Cheese Co., Sid Cook, La Valle, WI, Cave Aged Mellaage, 99.05

Best of Class 61, Hard Mixed Milk Cheeses, Nordic Creamery, Alan Bekkum, Plain, WI, Smoked Capriko, 99

Best of Class 62, Salted Butter, Grassland Dairy Products, Inc., Donald Much, Greenwood, WI, Salted butter, 99.25

Best of Class 63, Unsalted Butter, Grassland Dairy Products, Inc., Marcus Holzl, Greenwood, WI, Unsalted butter, 98.95

Best of Class 64, Retail Packaging, Crave Brothers Farmstead Cheese LLC, Kurt Premo, Waterloo, WI, Petit Frere, 95

Best of Class 65, Open Class Shredded Cheese, Masters Gallery Foods, Inc., Masters Gallery Team, Plymouth, WI, Shredded reduced fat cheddar cheese, 98.80

Second Award, Class Silver Medalists

Second Award, Class 1, Cheddar, 'Mild', Le Sueur Cheese Company, Roger Schroeder, Le Sueur, MN, Cheddar, mild, 99.25

Second Award, Class 2, Cheddar, 'Medium', Trega Foods for Kraft Foods, Terry Lensmire, Weyauwega, WI, Cheddar, medium, 99.55

Second Award, Class 3, Cheddar, 'Sharp', Foremost Farms USA, Foremost Team, Marshfield, WI, Cheddar, sharp, 99.35

Second Award, Class 4, Cheddar, Aged 1-2 Years, Maple Leaf Cheese Co-op, Roger Larson, Monroe, WI, English Hollow cheddar, 98.25

Second Award, Class 5, Cheddar, Aged 2 Years or Longer, Great Lakes Cheese of New York, Tim Elmer, Adams, NY, Cheddar, aged 2 years or longer, 99

Second Award, Class 6, Bandaged Cheddar, Glanbia Foods, Inc., Jeremy Castilleja, Twin Falls, ID, Bandaged cheddar, 99.30

Second Award, Class 7, Colby, La Grandeur's Hillside Dairy, Inc., Randy LaGrandeur, Stanley, WI, Colby, mild, 99.55

Second Award, Class 8, Monterey Jack, Glanbia Foods, Inc., Zlatan Saric, Twin Falls, ID, Monterey jack, 99.80

Second Award, Class 9, Marbled Curd Cheese, Glanbia Foods, Inc., Aleksandar Simic, Twin Falls, ID, Colby-jack, 99.70

Second Award, Class 10, Swiss Style Cheese, Swiss Valley Farms, Platteville Cheese Team, Platteville, WI, Emmentaler style Swiss wheel, 97.90

Second Award, Class 11, Mozzarella, Trega Foods, Pat Doell, Luxemburg, WI, Whole Milk Mozzarella, 99.55

Second Award, Class 12, Mozzarella, Part Skim, Trega Foods, Jim Schuster, Luxemburg, WI, Low Moisture, Part Skim Mozzarella, 99.15

Second Award, Class 13, Provolone, Mild, Sorrento Lactalis, Keith Scruggs, Allen Uhle, Buffalo, NY, Provolone, mild, 99.65

Second Award, Class 14, Provolone, Aged, Empire Cheese Inc., Steve Scott, Cuba, NY, Provolone, aged, 94.35

Second Award, Class 15, Ricotta, Montena Taranto Foods, Inc., Joe Taranto, Ridgefield, NJ, Whole milk ricotta, 99.60

Second Award, Class 16, Parmesan, Lake Country Dairy, Kent Paulson, Turtle Lake, WI, Parmesan, 97.95

Second Award, Class 17, Baby Swiss Style, Fair Oaks Farms, Randy Krahenbuhl, Fair Oaks, IN, Sweet

Swiss, 99.25

Second Award, Class 18, Feta, Klondike Cheese Company, Ron Buholzer, Monroe, WI, Feta in brine, 99.10

Second Award, Class 19, Feta, Flavored, Trega Foods, Terry Lensmire, Weyauwega, WI, Feta with basil & tomato, 99

Second Award, Class 20, Havarti, Decatur Dairy, Inc., Decatur Team 1, Brodhead, WI, Havarti, 99.55

Second Award, Class 21, Havarti, Flavored, Arla Foods Hollandtown, Chris Taddy, Kaukauna, WI, Havarti with dill, 99.20

Second Award, Class 22, Gorgonzola, WI Farmers Union Specialty Cheese Co., Team Montforte, Montfort, WI, Gorgonzola, 98.45

Second Award, Class 23, String Cheese, Kraft Foods, Mike Dilly, Campbell, NY, String cheese, 97.25

Second Award, Class 24, Cottage Cheese, Old Home Foods, Inc., Tim Dirkson Team, St. Paul, MN, Cottage cheese, large curd, 91.15

Second Award, Class 25, Fresh Mozzarella, Kraft Foods, Terry Crooker, Campbell, NY, Bocochini, 99.30

Second Award, Class 26, Blue Veined, Flat Creek Lodge, Dane Huebner, Swainsboro, GA, Blue Farmhouse, 98.75

Second Award, Class 27, Brick, Muenster, Klondike Cheese Company, Ron Buholzer, Monroe, WI, Muenster, 99.70

Second Award, Class 28, Brie, Camembert & Other Surface (Mold) Ripened, Lactalis USA, Inc., John Burris, Belmont, WI, Brie, 98.35

Second Award, Class 29, Edam, Gouda, Edelweiss Creamery, Team Edelweiss, Monticello, WI, Gouda, 99.35

Second Award, Class 30, Quesos Frescos, Swiss Heritage Cheese, Inc., Paul Rufener, Monticello, WI, Queso Blanco, 99.55

Second Award, Class 31, Quesos para Fundir, Mill Creek Cheese LLC, John Pitman, Arena, WI, Queso Quesadilla, 99

Second Award, Class 32, Smear Ripened Cheeses, Roth Kase USA Ltd., Team Gran Cru, Monroe, WI, Roth's Private Reserve, 98.90

Second Award, Class 33, Pepper Flavored 'American' Style Cheeses, AMPI, Richard Wold, Jim Falls, WI, Monterey jack with habanero and jalapeno peppers, 99.45

Second Award, Class 34, Pepper Flavored Cheeses (Other Natural Styles), Arla Foods Hollandtown, Dave Newman, Kaukauna, WI, Gouda with chipotle peppers, 99

Second Award, Class 35, Flavored Soft Cheeses, BelGioioso Cheese, Inc., Virginia Kriewaldt, Appleton, WI, Fresh mozzarella prosciutto basil roll, 99.05

Second Award, Class 36, Flavored Semi-Soft Cheeses, Holland's Family Cheese LLC, Holland's Family Cheese Team, Thorp, WI, Marieke's clove (cumin) gouda, 99.75

Second Award, Class 37, Flavored Hard Cheeses, Rumiano Cheese Company, Crescent City Team, Crescent City, CA, Monterey Jack with whole black peppercorns, 99.30

Second Award, Class 38, Flavored Cheeses w/ Sweet or 'Dessert' Condiments, Swiss Heritage Cheese, Inc., Andrew Rufener, Monticello, WI, Honey cheese, 99.45

Second Award, Class 39, Smoked Cheeses, Roth Kase USA Ltd., Team Gran Cru, Monroe, WI, Moody Blue, 99.15

Second Award, Class 40, Open Class Soft Cheeses, Vermont Butter & Cheese Company, Allison Hooper, Websterville, VT, Vermont Mascarpone, 99.70

Second Award, Class 41, Open Class Semi-Soft Cheeses, Calabro Cheese Corp., Brian Civitello, East Haven, CT, Scamorza, 99.50

Second Award, Class 42, Open Class Hard Cheeses, Leelanau Cheese Company, John Hoyt, Suttons Bay, MI, Aged Raclette, 99.20

Second Award, Class 43, Reduced Fat & Lowfat Cheeses, Kraft Foods, Mike Dilly, Campbell, NY, 2% String cheese, 98.90

Second Award, Class 44, Cold Pack Cheese, Bel Brands USA Inc., Team Bel Brands USA, Kaukauna, WI, Horseradish Cold Pack, 99.20

Second Award, Class 45, Spreadable Cheeses, Bongrain Cheese USA, Rosa Garcia, New Holland, PA, Zausner's whipped cream cheese, 99.50

Second Award, Class 46, Pasteurized Process Cheeses, AMPI, AMPI Process Loaf Department, Portage, WI,

Pasteurized process American cheese loaf, 96.15

Second Award, Class 47, Flavored Pasteurized Process Cheeses, American Dairy Brands, Jim Keller, Plymouth, WI, Single Sensations sun-dried tomato basil, 99.65

Second Award, Class 48, Soft Goat's Milk Cheeses, Vermont Butter & Cheese Company, Don La Rose, Websterville, VT, Vermont Creamy goat cheese, 99.10

Second Award, Class 49, Flavored Soft Goat's Milk Cheeses, Belle Ecorce Farms, Wanda Barras, St. Martinville, LA, Tuscan flavored chevre pelotes, 98.15

Second Award, Class 50, Surface (Mold) Ripened Goat's Milk Cheeses, Marin French Cheese Company, Team Marin French, Petaluma, CA, Le Petit Chevre, 99.50

Second Award, Class 51, Semi-soft Goat's Milk Cheeses, Carr Valley Cheese Co., Sid Cook, La Valle, WI, Billy Blue, 99.05

Second Award, Class 52, Flavored Semi-Soft Goat's Milk Cheeses, Carr Valley Cheese Co., Sid Cook, La Valle, WI, Sweet Vanilla Cardona, 98.30

Second Award, Class 53, Hard Goat's Milk Cheeses, Saxon Homestead Creamery, Team Saxon, Cleveland, WI, LaClare Farm Evalon goats milk cheese, 98.95

Second Award, Class 54, Soft & Semi-Soft Sheep's Milk Cheeses, Carr Valley Cheese Co., Sid Cook, La Valle, WI, Cave Aged Marisa, 98.55

Second Award, Class 55, Flavored Soft & Semi-Soft Sheep's Milk Cheeses, Carr Valley Cheese Co., Sid Cook, La Valle, WI, Black Sheep Truffle, 98.85

Second Award, Class 57, Hard Sheep's Milk Cheeses, Cedar Grove for WI Sheep Dairy Co-op, Bob Wills, River Falls, WI, Dante, 98.75

Second Award, Class 58, Soft & Semi-Soft Mixed Milk Cheeses, Carr Valley Cheese Co., Sid Cook, La Valle, WI, Mellage, 99.10

Second Award, Class 59, Flavored Soft & Semi-soft Mixed Milk Cheeses, Franklin Foods, Team Franklin Foods, Enosburg Falls, VT, Vermont Gourmet Artisanal chevre & roasted garlic, 97.30

Second Award, Class 60, Surface (Mold) Ripened Mixed Milk Cheeses, Marin French Cheese Company, Team Marin French, Petaluma, CA, Melange brie, 96.95

Second Award, Class 61, Hard Mixed Milk Cheeses, Nordic Creamery, Alan Bekkum, Plain, WI, Capriko Reserve, 98.75

Second Award, Class 62, Salted Butter, O-AT-KA Milk Products, Butter Team #2, Batavia, NY, Salted Butter, 98.50

Second Award, Class 63, Unsalted Butter, Grassland Dairy Products, Inc., Wayne Fleischmann, Greenwood, WI, Unsalted butter, 98.65

Second Award, Class 64, Retail Packaging, Rogue Creamery, Blue Team 1, Central Point, OR, Blue Wedges, 93

Second Award, Class 65, Open Class Shredded Cheese, Masters Gallery Foods, Inc., Masters Gallery Team, Plymouth, WI, Finely shredded parmesan cheese, 98.65

Third Award, Bronze Medalists:

Third Award, Class 1, Cheddar, 'Mild', Trega Foods, Terry Lensmire, Weyauwega, WI, Cheddar, mild, 99.20

Third Award, Class 2, Cheddar, 'Medium', Trega Foods, Chris Nielsen, Weyauwega, WI, Cheddar, medium, 99.40

Third Award, Class 3, Cheddar, 'Sharp', Bongards Creameries, Jeff Payne, Perham, MN, Cheddar, sharp, 99.30

Third Award, Class 4, Cheddar, Aged 1-2 Years, Foremost Farms USA, Foremost Team, Marshfield, WI, Cheddar, aged 1 - 2 years, 97.90

Third Award, Class 5, Cheddar, Aged 2 Years or Longer, Great Lakes Cheese of New York, Bob Mann, Adams, NY, Cheddar, aged 2 years or longer, 98.80

Third Award, Class 6, Bandaged Cheddar, Flat Creek Lodge, Dane Huebner, Swainsboro, GA, Cypress cheddar, 99.10

Third Award, Class 7, Colby, Arena Cheese Company, Kevin Genthe, Arena, WI, Colby longhorn, 99.45

Third Award, Class 8, Monterey Jack, Land O'Lakes Inc., Dale Schmidt, Kiel, WI, Monterey jack, 99.75

Third Award, Class 9, Marbled Curd Cheese, Glanbia Foods, Inc., Miguel Garcia, Twin Falls, ID, Colby-jack, 99.65

Third Award, Class 10, Swiss Style Cheese, Chalet Cheese Co-op, Silvan Blum, Monroe, WI, Swiss wheel, 97.80

Third Award, Class 11, Mozzarella, Kraft Foods, Tim Karr, Campbell, NY, Whole Milk Mozzarella, 99.50

Third Award, Class 12, Mozzarella, Part Skim, Sorrento Lactalis, Mathew York, Nampa, ID, Low Moisture, Part Skim Mozzarella, 99.10

Third Award, Class 13, Provolone, Mild, Dairy Farmers of America, Inc., Anselmo Martinez's Cheese Crew, Turlock, CA, Provolone, mild, 99.60

Third Award, Class 14, Provolone, Aged, Burnett Dairy Cooperative, Steven Tollers, Grantsburg, WI, Provolone, aged, 93.45

Third Award, Class 15, Ricotta, Calabro Cheese Corp., Brian Civitello, East Haven, CT, Whole milk Ricotta, 99.50

Third Award, Class 16, Parmesan, Cass Clay Creamery / AMPI, Team Cass Clay, Hoven, SD, Parmesan, 97.75

Third Award, Class 17, Baby Swiss Style, Chalet Cheese Co-op, Neal Schwartz, Monroe, WI, Baby Swiss, 99.15

Third Award, Class 18, Feta, Trega Foods, Terry Lensmire, Weyauwega, WI, Feta, 99.05

Third Award, Class 19, Feta, Flavored, Karoun Dairies, Inc., Rostom Baghdassarian, Sun Valley, CA, Feta marinated w/extra virgin olive oil, garlic &, 98.55

Third Award, Class 20, Havarti, Edelweiss Creamery, Team Edelweiss, Monticello, WI, Havarti, 99.40

Third Award, Class 21, Havarti, Flavored, Decatur Dairy, Inc., Decatur Team 1, Brodhead, WI, Dill havarti, 98.80

Third Award, Class 22, Gorgonzola, Sartori Food Corporation, Lloyd Schroeder, Antigo, WI, Dolcina Gorgonzola, 98.35

Third Award, Class 23, String Cheese, Sorrento Lactalis, Eldon Williams, Nampa, ID, String cheese, lactose free, 97.15

Third Award, Class 24, Cottage Cheese, Old Home Foods, Inc., Tim Dirkson Team, St. Paul, MN, Cottage cheese, small curd, 91

Third Award, Class 25, Fresh Mozzarella, Sorrento Lactalis, Luis Miramontes, Nampa, ID, Ciliegine, 99.20

Third Award, Class 26, Blue Veined, Swiss Valley Farms, Jeffery Kaiser, Mindoro, WI, Blue cheese, 98

Third Award, Class 27, Brick, Muenster, Edelweiss Creamery, Team Edelweiss, Monticello, WI, Muenster, 99.65

Third Award, Class 28, Brie, Camembert & Other Surface (Mold) Ripened, Kolb Lena Cheese Co., Kolb Lena Cheesemakers, Lena, IL, Alouette Baby Brie, 98.05

Third Award, Class 29, Edam, Gouda, Holland's Family Cheese LLC, Holland's Family Cheese Team, Thorp, WI, Marieke's gouda premium aged, 99.20

Third Award, Class 30, Quesos Frescos, Wisconsin Cheese Group, Team Two, Monroe, WI, Panela basket, 99.40

Third Award, Class 31, Quesos para Fundir, Mill Creek Cheese LLC, John Pitman, Arena, WI, Asadero, 98.80

Third Award, Class 32, Smear Ripened Cheeses, Farms for City Kids Foundation, Spring Brook Farm Cheesemakers, Reading, VT, Spring Brook Farm Tarentaise, 98.75

Third Award, Class 33, Pepper Flavored 'American' Style Cheeses, AMPI, Jim Blanchette, Jim Falls, WI, Monterey jack with jalapeno pepper, 99.30

Third Award, Class 34, Pepper Flavored Cheeses (Other Natural Styles), Arla Foods Hollandtown, Duane Petersen, Kaukauna, WI, Gouda with chipotle peppers, 97.75

Third Award, Class 35, Flavored Soft Cheeses, Toscana Cheese Company, Francisco Mendez, Secaucus, NJ, Marinated mozzarella braid, 98.85

Third Award, Class 36, Flavored Semi-Soft Cheeses, Glanbia Foods, Inc., David Rivera, Twin Falls, ID, Monterey jack with green olive & pimento, 99.60

Third Award, Class 37, Flavored Hard Cheeses, Glanbia Foods, Inc., Javier Tapia, Twin Falls, ID, White Cheddar with black olive & garlic, 99.05

Third Award, Class 38, Flavored Cheeses w/ Sweet or 'Dessert' Condiments, Sartori Food Corporation, Mike Matucheski, Antigo, WI, Balsamic BellaVitano, 99.40

Third Award, Class 39, Smoked Cheeses, Old Europe Cheese, Inc., Scott Ness, Benton Harbor, MI, Smoked

gouda, 99.10

Third Award, Class 40, Open Class Soft Cheeses, Sorrento Lactalis, Raymon Ayala, Nampa, ID, Mascarpone, 99.55

Third Award, Class 41, Open Class Semi-Soft Cheeses, Brunkow Cheese of Wisconsin, Team Brunkow Cheese, Darlington, WI, Brun-uusto, 99.45

Third Award, Class 42, Open Class Hard Cheeses, Sartori Food Corporation, Gary Domke, Antigo, WI, SarVecchio asiago, 99.10

Third Award, Class 43, Reduced Fat & Lowfat Cheeses, Swiss Valley Farms, Neufchatel Team, Monona, IA, Neufchatel loaf, 98.65

Third Award, Class 44, Cold Pack Cheese, Pine River Pre-Pack, Inc., Harold Patzke, Newton, WI, Swiss and Almond cold pack cheese food, 98.80

Third Award, Class 45, Spreadable Cheeses, Lactalis USA, Inc., Lyle Gast Jr., Merrill, WI, President spreadable feta, 99.40

Third Award, Class 46, Pasteurized Process Cheeses, Lactalis USA, Inc., Alan Reuter, Belmont, WI, Wee brie, 96

Third Award, Class 47, Flavored Pasteurized Process Cheeses, Williams Cheese Co., Michael Williams, Linwood, MI, Old fashioned limburger cheese spread with onion, 99.60

Third Award, Class 48, Soft Goat's Milk Cheeses, Vermont Butter & Cheese Company, Don La Rose, Websterville, VT, Vermont Chevre, 98.90

Third Award, Class 49, Flavored Soft Goat's Milk Cheeses, Kolb Lena Cheese Co., Kolb Lena Cheesemakers, Lena, IL, Chavrie with herbs, 96.90

Third Award, Class 50, Surface (Mold) Ripened Goat's Milk Cheeses, Cherry Glen Farm, Wayne Cullen, Boyds, MD, Monocacy Ash, 99.45

Third Award, Class 51, Semi-soft Goat's Milk Cheeses, Mt. Sterling Cheese Coop, Team ABB, Mt. Sterling, WI, Mild raw goat milk Cheddar daisy, 99

Third Award, Class 52, Flavored Semi-Soft Goat's Milk Cheeses, Split Creek Farm, Evin J. Evans, Anderson, SC, Split Creek Farm farmstead goat feta, 97.50

Third Award, Class 53, Hard Goat's Milk Cheeses, Mt. Sterling Cheese Coop, Team ABB, Mt. Sterling, WI, Raw goat milk sharp cheddar cheese, 98.90

Third Award, Class 54, Soft & Semi-Soft Sheep's Milk Cheeses, Carr Valley Cheese Co., Sid Cook, La Valle, WI, Marisa, 98.50

Third Award, Class 55, Flavored Soft & Semi-Soft Sheep's Milk Cheeses, Hidden Springs Creamery, Brenda Jensen, Westby, WI, Driftless-Basil, 98.65

Third Award, Class 57, Hard Sheep's Milk Cheeses, Everona Dairy, Carolyn Wentz, Rapidan, VA, Shenandoah, 97.95

Third Award, Class 58, Soft & Semi-Soft Mixed Milk Cheeses, Carr Valley Cheese Co., Sid Cook, La Valle, WI, Canaria, 99.05

Third Award, Class 59, Flavored Soft & Semi-soft Mixed Milk Cheeses, Nordic Creamery, Alan Bekkum, Plain, WI, Feddost, 95.85

Third Award, Class 60, Surface (Mold) Ripened Mixed Milk Cheeses, Pasture Pride Cheese, LLC, Tom Torkelson, Cashton, WI, CowBilly, 96.35

Third Award, Class 61, Hard Mixed Milk Cheeses, Cedar Grove for WI Sheep Dairy Co-op, Bob Wills, River Falls, WI, Mona, 98.65

Third Award, Class 62, Salted Butter, Larsen's Creamery, Inc., Team Larsen's Creamery, Clackamas, OR, Salted butter, 98.40

Third Award, Class 63, Unsalted Butter, Grassland Dairy Products, Inc., Donald Much, Greenwood, WI, Unsalted butter, 97.70

Third Award, Class 64, Retail Packaging, Formaggio Italian Cheese Specialties, Anthony Mongiello, Hurleyville, NY, Betta Brie, 90.50

Third Award, Class 65, Open Class Shredded Cheese, Foremost Farms USA, Appleton Team #3, Appleton, WI, Shredded Mozzarella, 98.25

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