

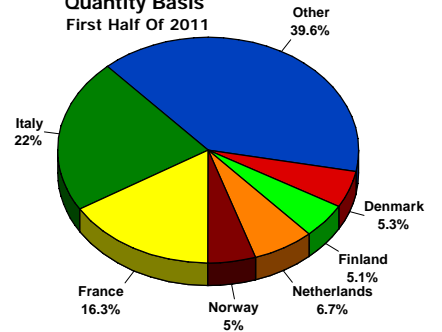


# CHEESE REPORTER

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## US Cheese Imports

Leading Suppliers  
Quantity Basis  
First Half Of 2011



## Facing Limited Domestic Growth Opportunities For Cheese, Other Dairy Products, Exports Seen As Best Option For California

Fresno, CA—While growth in domestic markets is limited for California dairies and processors, the state's dairy industry is well positioned to take advantage of growing dairy product demand in a number of overseas markets, according to a new report from Rabobank's Food & Agribusiness Research Advisory Group (FAR).

"The light at the end of the tunnel for the California dairy industry is global markets," said Vernon Crowder, author of *California Dairy: Turn West*, and vice president and agricultural economist with FAR in Fresno, CA.

"California is not the lowest cost producer of milk in the world, but it is the lowest cost producer that is capable of significant expansion in the medium term with acceptable investment risks," Crowder added.

In recent decades, the California dairy industry has been characterized by nearly 4 percent annual growth, rapid advances in productivity, nation-leading standards and billions of dollars in sales, the report noted.

The industry also benefits from, among other things, a growing population, a moderate climate, the close proximity of complementary crops and some of the most productive agricultural land in the world.

However, changes in the dairy industry are presenting new challenges for California, the report pointed out. Increasing volatility in milk prices, high and unstable feed prices and more exposure to the

• See **California's Future**, p. 10

## US Ran \$1.16 Billion Dairy Trade Surplus During First Half Of 2011

### Cheese Exports Up 48%, US Runs Cheese Trade Surplus Despite Rise In Imports; Whey Product Exports Decline, Butter Exports Up

Washington—The US ran a dairy trade surplus of \$1.16 billion during the first half of 2011, up from a dairy trade surplus of \$732.2 million during the first half of 2010, figures released Thursday by USDA's Foreign Agricultural Service (FAS) show.

During the first six months of this year, US dairy exports were valued at \$2.303 billion, up 34 percent from the first half of 2010. US dairy imports during the first half of this year were valued at \$1.148 billion, up 16 percent from a year earlier.

For all of 2010, the US ran a dairy trade surplus of over \$1.5 billion, up from a dairy trade surplus of just \$107.3 million in 2009.

Mexico remained by far the leading US dairy export market on a value basis during the first half of 2011; US exports to that country were valued at \$528.4 million during the first half of 2011, up 53 percent from the first half of 2010.

US dairy exports to seven other countries topped \$100 million during the first half of 2011. Exports to those countries, with comparisons to the first half of 2010, were as follows: Canada, \$239.2 million, up 12 percent; China, \$139.4 million, up 24 percent; the Philippines, \$134.3 million, up 57 percent; Japan, \$128.9 million, up 31 percent; South Korea, \$124.6 million, up 96 percent; Vietnam, \$116.3 million, up 59 percent; and Indonesia, \$110.8 million, up 17 percent.

US dairy exports to three additional countries topped \$50 million in value during the first half of 2011. Exports to those countries, with comparisons to the first half of 2010, were as follows: Malaysia, \$67.5 million, up 24 percent; Egypt, \$54.7 million, up 7 percent; and Saudi Arabia, \$53.5 million, up 60 percent.

Also during the first half of 2011, US dairy exports to several traditional dairy export powerhouses were up sharply from a year earlier. Exports to some of those countries, with comparisons to the first half of 2010, were as follows: Australia, \$38.3 million, up 74 percent; New Zealand, \$23.7 million, up 170 per-

cent; Denmark, \$13.3 million, up 609 percent; and France, \$6.8 million, up 386 percent.

US cheese exports during the first half of 2011 totaled 262.8 million pounds, up 48 percent from the first half of 2010. The value of those exports, \$484.3 million, was up 50 percent from a year earlier.

Leading markets for US cheese exports during the first half of 2011 on a volume basis, with comparisons to the first half of 2010, were: Mexico, 54.5 million pounds, up 3 percent; South Korea, 46.9 million pounds, up 141 percent; Japan, 24.6 million pounds, up 73 percent; Saudi Arabia, 12.9 million pounds, up 104 percent; Canada, 11.6 million pounds, up 4 percent; Egypt, 10.6 million pounds, up 14 percent; Australia, 10.5 million pounds, up 154 percent; China, 8.2 million pounds, up 126 percent; Panama, 6.8 million pounds, up 327 percent; the Philippines, 6.7 million pounds, up 131 percent; and Dominican Republic, 5.4 million pounds, up 104 percent.

US exports of nonfat dry milk during the first half of this year

• See **Dairy Trade Surplus**, p. 9

## Rogue River Blue Wins Second Best Of Show Award At Record ACS Cheese Competition

Montreal, Quebec—Rogue River Blue, made by Rogue Creamery of Central Point, OR, captured its second Best of Show award here last week at the 27th annual American Cheese Society (ACS) Judging & Competition.

Rogue River Blue also earned Best of Show two years ago at the 2009 ACS Conference and Competition in Austin, TX.

The cheese is released annually starting in September. Five-pound wheels are made by hand and aged in specially constructed caves. After maturation, the cheese is wrapped in Syrah grape leaves which have been macerated in pear brandy and tied to the wheel with raffia.

"The Best of Show for us not only celebrates Rogue River Blue as the finest cheese in North America, but it showcases our team's dedication to quality from the dairy to the make room, aging caves and packaging," said Cary Bryant, co-owner and cheese maker at Rogue Creamery.

Carr Valley Cheese Co. of La Valle, WI, and Finica Food Specialties Limited in Ontario tied for second place with Carr Valley's Cave Aged Marisa and Lindsay Bandaged Goat Cheddar made by Mariposa Dairy, Lindsay, Ontario. Quebec's Fromagerie Du Presbyterie took third place for its Louis d'Or.

This year's competition welcomed a record number of entries: 1,676 cheeses and cultured milk products from 258 companies in the US, Canada and Mexico.

We enter the ACS contest each year for the score sheets, Rogue's Cary Bryant said.

"Both technical and aesthetic cheese judges from around the world participate in this competition and provide us with invaluable feedback on the cheeses they score," he continued.

All category winners in the 2011 American Cheese Society's Cheese Competition include:

• See **Rogue Wins ACS**, p. 11

## USDA Lowers 2011 Milk Production Forecast, Hikes Most Dairy Product Price Forecasts; Corn Price Forecast Increased

Washington—The US Department of Agriculture (USDA), in monthly supply-demand estimates released Thursday, reduced its milk production forecast for 2011 and increased its 2011 price forecasts for most dairy products.

Although the July "Cattle" report indicated that producers are holding relatively large numbers of dairy replacement heifers, which supports a higher forecast dairy herd, recent hot, humid weather and relatively high priced feed may constrain the growth in milk per cow, USDA

• See **Higher Prices**, p. 6

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## Rogue Wins ACS

(Continued from p. 1)

### A. FRESH UNRIPENED

#### Made from Cow's Milk

**First place:** No Award Given  
**Second place:** Fiore di Nonno, Somerville, MA, Stracciatella  
**Third place:** Franklin Foods, Inc., Enosburg, VT, Hahn's Neufchatel

#### Made from Goat's Milk

**First place:** Mozzarella Company, Dallas, TX, Goat Ricotta  
**Second place:** Vermont Butter & Cheese Creamery, Websterville, VT, Vermont Creamy Goat Cheese Classic  
**Third place:** Meyenberg Goat Milk Products, Turlock, CA, Meyenberg Crème de Chevre

#### Made from Sheep's Milk or Mixed Milk

**First place:** Fruition Farms Dairy & Creamery, Larkspur, CO, Fruition Farms Whole Sheep's Milk Ricotta  
**Second place:** Old Chatham Sheepherding Company, Chatham, NY, Ricotta  
**Third place:** Bellwether Farms, Petaluma, CA, Ricotta

### Mascarpone – Cow's Milk

**First place:** Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, Mascarpone  
**Second place:** Miceli Dairy Products, Cleveland, OH, Mascarpone  
**Third place:** Vermont Butter & Cheese Creamery, Mascarpone

### Ricotta – Cow's Milk

**First place:** Calabro Cheese, East Haven, CT Hand Dipped Ricotta  
**Second place:** Sorrento Lactalis, Inc., Buffalo, NY, Whole Milk Whey Based Ricotta  
**Third place:** Sorrento Lactalis, Inc., Part Skim Milk Ricotta  
**Third place:** Sorrento Lactalis, Inc., Whole Milk Ricotta

### Fromage Blanc, Fromage Frais and Quark – Cow's Milk

**First place:** Vermont Butter & Cheese Creamery, Fromage Frais  
**Second place:** Nicasio Valley Cheese Company, Nicasio, CA, Foggy Morning  
**Second place:** Vermont Butter & Cheese Creamery, Vermont Quark  
**Third place:** Cowgirl Creamery, Point Reyes, CA, Fromage Blanc

### B. SOFT RIPENED CHEESES

#### Open Category - Cow's Milk

**First place:** Agropur Fine Cheese, Longueuil, Quebec, Rondoux Double Crème  
**Second place:** Domaine Feodal, Berthier, Quebec, Inspire  
**Third place:** Domaine Feodal, Centre des Priés

#### Brie - Cow's Milk

**First place:** Brazos Valley Cheese, Waco, TX, Eden  
**Second place:** Brazos Valley Cheese  
**Third place:** La Maison Alexis de Portneuf Inc., Baie St.-Paul, Quebec, Brie de Portneuf Double Crème

### Camembert - Cow's Milk

**First place:** No Award Given  
**Second place:** Old Europe Cheese, Inc., Benton Harbor, MI, Camembert Fermier  
**Third place:** Alemar Cheese Company, Mankato, MN, Bent River Camembert-Style Cheese  
**Third place:** Upper Canada Cheese Company, Jordan Station, Ontario, Comfort Cream

#### Open Category - Goat's Milk

**First place:** Fromagerie Le Détour, Notre-Dame-du-Lac, Quebec, Grey Owl  
**Second place:** Damafro Inc., Saint-Damase, Quebec, La Bûchette  
**Third place:** Haystack Mountain Goat Dairy, Longmont, CO, Haystack Mountain Goat Dairy Camembert

#### Open Category - Sheep or Mixed Milk

**First place:** Fromagerie Fritz Kaiser, Noyan, Quebec, Le Soeur Angele  
**Second place:** Les Bergeries du Fjord, La Baie, Quebec, Le Blanche du Fjord  
**Second place:** Old Chatham Sheepherding Company, Hudson Valley Camembert Square  
**Third place:** Marin French Cheese Co. Petaluma, CA, Melange Brie

### Flavor Added

**First place:** Marin French Cheese Co., Peppercorn Brie - Garlic  
**Second place:** Agropur Fine Cheese, Chevalier Fines Herbs  
**Third place:** Old Europe Cheese, Inc., Brie with Herbs

### Triple Crème – All Milks

**First place:** Agropur Fine Cheese, Rondoux Triple Crème  
**Second place:** Old Europe Cheese, Inc., Brie Triple Crème  
**Third place:** Agropur Fine Cheese, Chevalier Triple Crème

### C. AMERICAN ORIGINALS

#### Brick Cheese

**First place:** Klondike Cheese Co., Monroe, WI, Brick  
**Second place:** Widmer's Cheese Cellars, Theresa, WI, Mild Brick  
**Third place:** No Award Given

#### Dry Jack

**First place:** Petaluma Creamery/Spring Hill Jersey Cheese, Petaluma, CA, Dry Jack  
**Second place:** Rumiano Cheese Company, Crescent City, CA, Dry Monterey Jack  
**Third place:** No Award Given

### Monterey Jack – Cow's Milk

**First place:** Burnett Dairy Co-Op, Grantsburg, WI, Monterey Jack  
**Second place:** Carr Valley Cheese Co, Inc., La Valle, WI,  
**Third place:** Amalgamated Dairies Limited, Summerside, PE, ADL  
**Third place:** Tillamook County Creamery Association, Tillamook, OR, Tillamook Monterey Jack

### Brick, Muenster



Best of Show at last week's ACS Cheese Competition went to Rogue Creamery. Carr Valley and Finica Food Specialties tied for second place, while Fromagerie du Presbyterie secured third place.

**First place:** McCadam Cheese, Chateaugay, NY, McCadam Muenster  
**Second place:** Edelweiss Creamery, Monticello, WI  
**Third place:** Klondike Cheese Co., WI

### Colby – Cow's Milk

**First place:** Tillamook County Creamery Association  
**Second place:** Cedar Grove Cheese Inc., Plain, WI, Marbled Colby  
**Third place:** Hook's Cheese Company, Inc., Mineral Point, WI

### Original Recipe - Cow's Milk

**First place:** Point Reyes Farmstead Cheese Company, Point Reyes, CA, Point Reyes Toma  
**Second place:** Cowgirl Creamery, Mt. Tam  
**Third place:** Les Fromages de l'île d'Orléans Inc., Saint Famille, Quebec, Le Paillason de l'île d'Orléans

### Original Recipe - Goat's Milk

**First place:** Carr Valley Cheese Co, Inc., Cocoa Cardona  
**Second place:** Carr Valley Cheese Co, Inc., Cave Aged Cardona  
**Second place:** Vermont Butter & Cheese Creamery, VT, Coupole  
**Third place:** Cypress Grove Chevre, Arcata, CA, Humboldt Fog Grande

### Original Recipe - Sheep's Milk or Mixed Milk

**First place:** Carr Valley Cheese Co, Inc., Cave Aged Mellage  
**Second place:** Vermont Butter & Cheese Creamery, Crement  
**Third place:** Beecher's Handmade Cheese, Seattle, WA, Flagsheep

### D. AMERICAN MADE - INTERNATIONAL STYLE

#### Dutch Style - All Milks

**First place:** Glengarry Fine Cheese Division of Glengarry Cheesemaking Inc., Lancaster, Ontario, Lankaster Aged  
**Second place:** Oakdale Cheese & Specialties, Oakdale, Gouda

**Third place:** Edelweiss Creamery, Gouda-Cellar-Aged, Grass-Based  
**Third place:** Old Europe Cheese, Inc., Edam Ball

### Flavor Added – Dutch Style, All Milks

**First place:** Holland's Family Cheese, Thorp, WI, Marieke Gouda Cumin  
**Second place:** Holland's Family Cheese, Marieke Gouda Black Mustard  
**Third place:** Holland's Family Cheese, Marieke Gouda Mustard Melange

### Open Category - Cow's Milk

**First place:** Eagle Mountain Farmhouse Cheese Co., Granbury, TX, Birdville Reserve  
**Second place:** Monforte Dairy, Stratford, Ontario, Abondance  
**Third place:** Hahn's End, Phippsburg, ME, Petit Poulet  
**Third place:** Sartori Company, Plymouth, WI, Sartori Reserve BellaVitano Gold

### Emmental Style - Cow's Milk

**First place:** No Award Given  
**Second place:** Agropur Fine Cheese, OKA L'Artisan  
**Third place:** Farmers Cooperative Dairy Ltd., Halifax, Nova Scotia, Farmers Swiss

### Open Category - Goat's Milk

**First place:** Fromagerie Fritz Kaiser, Tomme Haut Richelieu  
**Second place:** Baetje Farms LLC., Bloomsdale, MO, Sainte Genevieve  
**Second place:** Consider Bardwell Farm, West Pawlet, VT, Manchester  
**Third place:** Haystack Mountain Goat Dairy, Haystack Mountain Goat Dairy Queso De Mano

### Open Category - Sheep Or Mixed Milk

**First place:** Carr Valley Cheese Co, Inc., Caso Bolo Mellage

See *Rogue Wins ACS*, p. 12

## Rogue Wins ACS

(Continued from p. 11)

**Second place:** Fifth Town Artisan Cheese Co., Picton, Ontario, Fellowship

**Second place:** Tumalo Farms, Bend, OR, Rimrocker

**Third place:** Sartori Company, Sartori Limited Edition Pastorale Blend

### E. CHEDDARS

#### Aged Cheddar

**First place:** Milton Creamery LLC, Milton, IA, Prairie Breeze

**Second place:** Fifth Town Artisan Cheese Co., Premium Goat Cheddar

**Third place:** Kraft Foods, WI, Aged Extra Sharp Cheddar

#### Cheddar with Sweet Flavorings

**First place:** Beehive Cheese Company LLC, Uintah, Barely Buzzed

**Second place:** Cabot Creamery Cooperative, Cabot, VT, Cabot Tuscan Cheddar

**Third place:** Beehive Cheese Company LLC, Seahive

**Third place:** Burnett Dairy Co-Op, Grantsburg, WI, Cheddar with Spice Blend

**Third place:** Rogue Creamery, Central Point, OR, Chocolate Stout Cheddar

#### Cheddar With Savory Flavorings

**First place:** Beecher's Handmade Cheese, Marco Polo Reserve

**Second place:** Grafton Village Cheese, Grafton, VT, Grafton Duet

**Third place:** Beehive Cheese Company LLC, Big John's Cajun Rub

**Third place:** September Farm Cheese, Honey Brook, PA, Muffaletta Cheddar

**Third place:** Widmer's Cheese Cellars, Cheddar/Jalapenos

#### Cow's Milk Cheddar, Aged Less

##### Than 12 Months

**First place:** Beehive Cheese Company LLC, Promontory

**Second place:** Kraft Foods, Limited Edition Extra Sharp Cheddar

**Third place:** Kraft Foods, EX Sharp Cheddar

#### Goat's Milk Cheddar, Aged Less

##### Than 12 Months

**First place:** Central Coast Creamery, Paso Robles, CA, Goat Cheddar

**Second place:** Meyenberg Goat Milk Products, Meyenberg Valley Goat Cheddar

**Third place:** Fifth Town Artisan Cheese Co., Premium Goat Cheddar

**Third place:** Mt. Sterling Co-Op, Mt. Sterling, WI, Sterling Reserve/Raw Goat Milk Cave Aged Cheddar

#### Mature Cheddar Aged Between

##### 25 and 48 Months

**First place:** Agropur, Cheese and Functional Products Division, Agropur Grand Cheddar aged 3 years

**Second place:** Beecher's Handmade Cheese, Four Year Flagship

**Third place:** Cabot Creamery Cooperative, Cabot Vintage Choice Cheddar

**Third place:** Tillamook County Creamery Association, Tillamook Vintage White Extra Sharp Cheddar

#### Mature Cheddar Aged Longer Than 48 Months

**First place:** Agropur, Cheese and Functional Products Division, Agropur Grand Cheddar aged 5 years

**Second place:** DCI Cheese Company, Richfield, WI, Black Diamond 5 Year Cheddar

**Third place:** Fromagerie Perron, St-Prime, Quebec, Doyen

#### Bandaged Cheddar, Aged Up To 12 Months

**First place:** Cows Creamery, Charlottetown, PE, Avonlea Clothbound Cheddar

**Second place:** Bleu Mont Dairy, Blue Mounds, WI

**Third place:** Avalanche Cheese Co., Basalt, CO, Hand Bandaged Goat Cheddar

**Third place:** Brazos Valley Cheese, Cheddar

#### Bandaged Cheddar, Aged Over 12 Months

**First place:** Finica Food Specialties Limited/Mariposa Dairy, Mississauga, Ontario, Lindsay Bandaged Goat Cheddar

**Second place:** Bleu Mont Dairy

**Third place:** Beecher's Handmade Cheese, Flagship Reserve

### F. BLUE MOLD CHEESES

#### Rindless Made From Cow's Milk

**First place:** Saputo Cheese USA, Inc., Lincolnshire, IL, Blue Cheese

**Second place:** DCI Cheese Company, Salemville Blue Cheese

**Third place:** DCI Cheese Company, Black River Gorgonzola

#### Rindless Made From Goat's Milk

**First place:** No Award Given

**Second place:** Finica Food Specialties Limited, Celebrity International Blue Goat Sliced

**Third place:** Carr Valley Cheese Co, Inc., Billy Blue

**Third place:** Montchevre-Betin, Inc., Belmont, WI, Chevre in Blue

#### Rindless Made From Sheep Or Mixed Milk

**First place:** Hook's Cheese Company, Inc., Little Boy Blue

**Second place:** Shepherd's Way Farms, Nerstrand, MN, Big Woods Blue

**Third place:** Rogue Creamery, Echo Mountain Blue

#### Cow's Milk Blue With Rind

**First place:** Rogue Creamery, Rogue River Blue

**Second place:** Spring Day Creamery, Durham, ME, Spring Day Blues

**Third place:** Glengarry Fine Cheese, Celtic Blue

#### Goat's Milk Blue With Rind

**First place:** Firefly Farms, Bittinger, MD Mountain Top Bleu

**Second place:** Pure Luck Farm and Dairy, Dripping Springs, TX, Hopelessly Bleu

**Third place:** Avalanche Cheese Co., Midnight Blue

#### Sheep's Milk or Mixed Milk Blue With Rind

**First place:** La Maison d'affinage Maurice Dufour, Le Bleu de Brebis de Charlevoix

**Second place:** La Moutonniere, Bleu La Moutonniere

**Third place:** Valley Shepherd Creamery, Long Valley, NJ, Crema De Blue

#### External Blue Mold - All Milks

**First place:** Westfield Farm, Hubbardston, MA, Classic Blue Log

**Second place:** Westfield Farm, Bluebonnets

**Third place:** Carr Valley Cheese Co, Inc., Virgin Pine Native Blue

### G. HISPANIC & PORTUGUESE

#### STYLE CHEESES

##### Ripened - All Milks

**First place:** Emmi Roth USA Inc., Gran Queso Reserve

**Second place:** Emmi Roth USA Inc., Gran Queso

**Third place:** Karoun Dairies Inc., Sun Valley, CA, Cotija

##### Fresh Unripened

**First place:** No Award Given

**Second place:** Karoun Dairies Inc., Queso Blanco

**Third place:** Karoun Dairies Inc., Panela

##### Flavor Added - All Milks

**First place:** No Award Given

**Second place:** Samish Bay Cheese, Bow, WA, Queso Jalapeno

**Third place:** Mozzarella Company, Queso Blanco with Chiles

### H. ITALIAN TYPE CHEESES Pasta

#### Filata Types - All Milks

**First place:** Saputo Dairy Products Canada G.P., Provolone

**Second place:** Sorrento Lactalis, Nampa, ID, Whole Milk Low Moisture Pasta Filata

**Third place:** BelGioioso Cheese Inc., Denmark, WI, Sharp Provolone Mandarino

#### Grating Types - All Milks

**First place:** Sartori Company, Sartori Parmesan

**Second place:** Park Cheese Co Inc., Fond du Lac, WI, Vegetarian Parmesan

**Third place:** Arthur Schuman Inc., Fairfield, NJ, Cello Riserva Copper Kettle Parmesan

#### Mozzarella Types - All Milks

**First place:** Fiscalini Cheese Co., Modesto, CA, Scamorza

**Second place:** Liuzzi Angeloni Cheese, Hamden, CT, Scamorza

**Third place:** Calabro Cheese, Whole Milk Low Moisture Mozzarella

**Third place:** Sorrento Lactalis, Inc., Whole Milk High Moisture Mozzarella-Retail

#### Fresh Mozzarella - All Milks

**First place:** BelGioioso Cheese Inc., Fresh Mozzarella Thermoform

**Second place:** Calabro Cheese, Fior Di Latte

**Second place:** Point Reyes Farmstead Cheese Company, Fresh Mozzarella

**Third place:** International Cheese Co. Ltd, Toronto, Ontario, Santa Lucia Buffalo Mozzarella

#### Fresh Mozzarella - Under 8 oz.

**First place:** No Award Given

**Second place:** BelGioioso Cheese Inc., Fresh Mozzarella Water

**Third place:** Liuzzi Angeloni Cheese, Ovoline

### Burrata

**First place:** BelGioioso Cheese

**Second place:** Liuzzi Angeloni Cheese

**Third place:** Belfiore Cheese Company, Berkeley, CA

**Third place:** Maplebrook Fine Cheese, Bennington, VT

### I. FETA CHEESES

#### Feta - Cow's Milk

**First place:** No Award Given

**Second place:** Karoun Dairies Inc., Basket Feta

**Third place:** Parmalat Canada Inc, Etobicoke, Ontario, Black Diamond Feta

#### Feta - Goat's Milk

**First place:** Karoun Dairies Inc., Basket Goat Feta

**Second place:** Shepherd's Dairy Products, Erda, UT, Fine Feta-Plain

**Third place:** Goat's Pride Dairy at McLennan Creek, British Columbia, Feta

**Third place:** Vermont Butter & Cheese Creamery, Websterville, VT, Vermont Feta

**Third place:** Willow Moon Farm, Plainfield, VT

#### Feta - Sheep's Milk or Mixed Milk

**First place:** Hidden Springs Creamery, Westby, WI, Farmstead Feta

**Second place:** La Moutonniere

**Third place:** Meadowood Farms, Cazenovia, NY, Meadowood Farms Sheep's Milk Feta

#### Flavor Added

**First place:** Klondike Cheese Co., Tomato & Basil Feta

**Second place:** Neighborly Farms of Vermont, Randolph Center, VT, Organic Pepper Feta

**Third place:** Goat's Pride Dairy at McLennan Creek, Cranberry Caprabella

**Third place:** La Moutonniere, Feta with Herbs

### J. LOW FAT/LOW SALT CHEESES

#### Fat Free and Low Fat cheeses

**First place:** No Award Given

**Second place:** Fromagerie Le Détour, La Dame du Lac

**Third place:** Fromagerie Bergeron, 6% Pourcent

#### Lite and Reduced Fat Cheese

**First place:** Fromagerie Fritz Kaiser, Empereur Light

**Second place:** Cabot Creamery Cooperative, Cabot 50% Reduced Fat Cheddar

•See Rogue Wins ACS, p. 13

## Dairy Products Among Foods Consumers Look To Most To Help Improve Or Maintain Their Health

Washington—Some 90 percent of US consumers can name at least one food and its associated benefit and 76 percent say that functional foods can have a meaningful impact on their health when they consume them, new research from the International Food Information Council (IFIC) concludes.

The foods and food components consumers look to the most to help improve or maintain their health are, in order: fruits and vegetables; fish/fish oil; dairy; whole grains; and herbs and spices, according to the "2011 IFIC Functional Foods/Foods for Health Survey." "Functional foods" can be defined as foods and food components that may provide benefits beyond basic nutrition. Functional foods include a wide variety of foods and food components believed to improve overall health and well-being, reduce the risk of specific diseases, or minimize the effects of other health concerns.

These foods include, for example, the naturally healthful components in fruits and vegetables, whole grains and fiber in certain breads and cereals, calcium in milk, and fortified foods and beverages such as vitamin D fortified milk.

The top components with benefits mentioned in the survey include calcium (92 percent) and vitamin D (90 percent) for bone health, protein (87 percent) and B vitamins (86 percent) for overall well-being, omega-3 fatty acids (85 percent) for heart health, and probiotics (81 percent) and fiber (79 percent) for digestive health.

Cardiovascular disease (including heart disease, heart attack, high blood pressure, high cholesterol, and stroke) remains the top overall concern of consumers (46 percent), followed by weight (32 percent) and cancer (22 percent). Further, cancer (22 percent), physical activity and exercise (21 percent), sleep and rest (20 percent), diet and nutrition (19 percent), and healthy aging (19 percent) are vying for the third top health concern.

Consumers are most likely to agree that functional foods can make a meaningful impact on health when they consume them, and that the added benefits of these foods provide a compelling reason to consume them more often.

However, only slightly more than half feel they have enough information to understand which foods provide an added benefit, and that they would consume more of these foods if a health professional told them they would benefit.

A majority of consumers are interested in learning more about foods with benefits. r

## Rogue Wins ACS

(Continued from p. 12)

**Third place:** Tillamook County Creamery Association, Tillamook Reduced Fat Monterey Jack

### JF: Flavor Added - All Milks

**First place:** Coach Farm, Pine Plains, NY, Coach Farm Reduced Fat Honey and Lemon Spread

**Second place:** Coach Farm, Coach Farm Reduced Fat Fresh Goat Cheese Stick with Pepper

**Third place:** Alouette Cheese USA LLC, New Holland, PA, Alouette Light Spinach Artichoke

### K. FLAVORED CHEESES

#### Pepper Cheese - All Milks

**First place:** No Award Given  
**Second place:** Damafro Inc., Les Bouchées Saveur Mexicaine

**Third place:** Brunkow Cheese of Wisconsin, Darlington, WI, Brunuusto with Jalapeno

#### Cheeses flavored with herbs, fruits, vegetables, flowers, syrups - All Milks

**First place:** LaClare Farms Specialties LLC, Chilton, WI, Evalon with Fenugreek

**Second place:** Shepherd's Dairy Products, Funshine-Hickory Garlic  
**Third place:** Sartori Company, Sartori Reserve Espresso BellaVitano

#### Cheeses flavored with crushed or whole peppercorns or savory spices

**First place:** Sartori Company, Sartori Reserve Black Pepper BellaVitano

**Second place:** Fromagerie Bergeron, Coureur des Bois

**Third place:** Formaggio Italian Cheese Specialties, LLC, Hurleyville, NY, Prosciutto Roll

#### Flavor Added Havarti - All Milks

**First place:** No Award Given

**Second place:** Klondike Cheese Co., Dill Havarti

**Third place:** Agropur Fine Cheese, Havarti Jalapeno

**Third place:** Edelweiss Creamery, Onion Havarti

#### Flavor Added Monterey Jack - All Milks

**First place:** Haystack Mountain Goat Dairy, Haystack Mountain Goat Dairy Green Chile Jack

**Second place:** Rumiano Cheese Company, Pepper Jack

**Third place:** Saputo Cheese USA, Inc., Pepper Jack

### L. SMOKED CHEESES

#### Made From Cow's Milk

**First place:** Holland's Family Cheese, Marieke Gouda Smoked Cumin

**Second place:** Mt. Townsend Creamery, Port Townsend, WA, Campfire

**Third place:** Emmi Roth USA Inc., Rofumo

#### Open Category Made From Goat's Milk, Sheep's Milk or Mixed Milk

**First place:** Westfield Farm, MA, Hickory Smoked Capri

**Second place:** Rivers Edge Chevre, Up in Smoke

**Third place:** Carr Valley Cheese Co, Inc., Smoked Marisa

#### Smoked Italian Styles

**First place:** Belfiore Cheese Company, Naturally Smoked Mozzarella

**Second place:** Gold Creek Farms, Woodland, UT, Smoked Parmesan

**Third place:** Burnett Dairy Co-Op, Smoke Mozzarella String

#### Smoked Cheddars

**First place:** Parmalat Canada Inc., Balderson Double Smoked Cheddar

**Second place:** Gold Creek Farms, Smoked Cheddar

**Third place:** Beecher's Handmade Cheese, Smoked Flagship

### M. FARMSTEAD CHEESES Open

#### Category For All Milks - Soft

**First place:** Doe Run Dairy, Coatesville, PA, Hummingbird

**Second place:** Fromagerie Au Gré Des Champs, Le Pont-Blanc

**Third place:** Crave Brothers Farmstead Cheese, Petit Frere Reserve

#### Open Category For Cow's Milk - Semi Soft

**First place:** Cricket Creek Farm, Williamstown, MA, Maggies Round

**Second place:** Holland's Family Cheese, Marieke Gouda Belegen

**Second place:** Mt. Mansfield Creamery, LLC, Morrisville, VT, Inspiration

**Third place:** Cato Corner Farm LLC, Colchester, CT, Dairyere

**Third place:** Thistle Hill Farm, North Pomfret, VT, Tarentaise

#### Open Category for Cow's Milk - Hard

**First place:** Fromagerie Du Presbytère, Louis d'Or

**Second place:** Farms For City Kids Foundation, Reading, VT, Tarentaise

**Third place:** Shatto Milk Company, Osborn, MO, Gouda

#### Open Category Goat's Milk Cheeses

##### Aged Over 60 Days

**First place:** Tumalo Farms, Classico

**Second place:** Chèvrerie Fruit d'une Passion, St-Ludger, Quebec, Tomme des Joyeux Fromagers

**Second place:** Yellow Springs Farm LLC, Chester Springs, PA, Fieldstone

**Third place:** Capriole, Greenville, IN, Mont St. Francis

#### Open Category Sheep's Milk and Mixed Milk Cheeses Aged Over 60 Days

•See Rogue Wins ACS, p. 15

## APT Processors & Cookers

APT Processors are designed to handle a wide variety of products with different agitation styles for mixing and blending.

APT Processors meet the requirement of the 3-A Sanitary Standards.

### Multiple Uses Include:

- Batch Pasteurization
- Batch Cooling/Heating
- Batch Blending/Reconstituting

EQUIPMENT ♦ AUTOMATION ♦ ENGINEERING ♦ FABRICATION ♦ INSTALLATION ♦ CONTROLS



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## Rogue Wins ACS

(Continued from p. 13)

**First place:** Lark's Meadow Farms, Rexburg, ID, Dulcinea

**Second place:** Bonnieview Farm, Craftsbury Common, VT, Ben Nevis

**Second place:** Valley Shepherd Creamery, Tewksbury

**Third place:** Everona Dairy, Rapidan, VA Stony Man

### Open Category for all Cheeses with Flavorings Added

**First place:** Ruggles Hill Creamery, Hardwick, MA Lea's Great Meadow

**Second place:** Valley Shepherd Creamery, Pepato Shepherd

**Third place:** Coach Farm, Coach Fresh Goat Cheese Log with Dill

**Third place:** Fromagerie La Station Inc., Raclette de Compton au Poivre

### N. FRESH GOAT'S MILK CHEESE

#### Fresh Goat Rindless

**First place:** Laura Chenel's Chevre, Sonoma, CA Laura Chenel's

**Second place:** Montchevre-Betin, INC., Crumbled Goat Cheese

**Third place:** Finica Food Specialties Limited, Celebrity International Goat Cheese Original

**Third place:** Woolwich Dairy, Orangeville, Ontario, Woolwich Dairy Chevre Original

#### Fresh Goat Cheese

**First place:** Baetje Farms LLC., Coeur de la Crème Plain

**Second place:** Pure Luck Farm and Dairy, Basket Molded Chevre

**Third place:** Vermont Butter & Cheese Creamery, Fresh Crottin

#### Flavor Added – Floral

**First place:** Briar Rose Creamery, Dundee, OR, Briar Rose Creamery Chocolate-Goat Cheese Truffles

**Second place:** Latte Da Dairy, Flower Mound, TX, Goat Cheese Truffles

**Third place:** Mackenzie Creamery, Hiram, OH, Apricot Ginger

**Third place:** Mackenzie Creamery, Cognac Fig

#### Flavor Added – Herbal

**First place:** Mozzarella Company, Hoja Santa Goat Cheese

**Second place:** Stone Hollow Creamery, Harpersville, AL, Chive Blossom Log

**Second place:** Westfield Farm, Herb Garlic Capri

**Third place:** Cypress Grove Chevre, Purple Haze

#### Flavor Added – Peppers / Spice

**First place:** Baetje Farms LLC., Coeur de la Crème Three Pepper

**Second place:** Finica Food Specialties Limited, Celebrity International Chevre Pesto

**Third place:** Baetje Farms, Coeur de la Crème Garlic and Chives

### O. FRESH SHEEP'S MILK CHEESES

#### Open Category

**First place:** Les Fromages du Verger, Le Louché

**Second place:** La Moutonniere, Cabanon

**Third place:** Shepherd's Way Farms, Shepherd's Hope Original

#### Flavor Added

**First place:** Hidden Springs Creamery, Driftless – Cranberry

**Second place:** Hidden Springs Creamery, Driftless – Maple

**Third place:** Hidden Springs Creamery, Driftless – Honey Lavender

### P. MARINATED CHEESES

#### Open Category Made From Cow's Milk

**First place:** Formaggio Italian Cheese Specialties, LLC, Grilled Vegetable w/ Ciliegine

**Second place:** Karoun Dairies Inc., Marinated string cheese

**Third place:** Sartori Company, Sartori Reserve Merlot BellaVitano

#### Open - Goat's Milk

**First place:** Laura Chenel's Chevre, Laura Chenel's Cabecou

**Second place:** Happy Days Dairies, Salmon Arm, British Columbia, Goat Cheese Balls in Herb and Oil

**Third place:** Carr Valley Cheese Co, Inc., Sweet Vanilla Cardona

#### Open - Sheep Or Mixed Milk

**First place:** No Award Given

**Second place:** Carr Valley Cheese Co, Inc., Canaria

**Third place:** Meadowood Farms, Curds of Endearment

### Q. CULTURED MILK PRODUCTS

#### Made From Cow's Milk

**First place:** Karoun Dairies Inc., Labne

**Second place:** Traders Point Creamery, Zionsville, IN, Cottage Cheese

**Third place:** Cowgirl Creamery, Cottage Cheese

**Third place:** Redwood Hill Farm & Creamery, Inc., Petaluma, CA, Lactose Free Lowfat Plain Kefir

#### Made From Goat's Milk

**First place:** No Award Given

**Second place:** Redwood Hill Farm & Creamery, Inc., Traditional Plain Kefir

**Third place:** Happy Days Dairies LTD., Goat Milk Kefir

#### Cultured Products / Flavor Added

**First place:** No Award Given

**Second place:** Karoun Dairies Inc., Creamy Ranch Labne

**Third place:** Karoun Dairies Inc., Spicy Garden Vegetable Labne

#### Crème Fraiche

**First place:** Vermont Butter & Cheese Creamery, Vermont Crème Fraiche

**Second place:** Bellwether Farms, Petaluma, CA, Crème Fraiche

**Third place:** Cabot Creamery Cooperative, Cabot Crème Fraiche

#### Yogurts, Plain - Cow's Milk

**First place:** No Award Given

**Second place:** Redwood Hill Farm & Creamery, Inc., Lactose Free Lowfat Plain Yogurt

**Third place:** Beurrerie du Patrimoine, Compton, Quebec, Plain Cow Yogurt

#### Yogurts, Plain – Goat's Milk

**First place:** Sierra Nevada Cheese CO., Willows, CA Capretta Goat Yogurt Rich & Creamy, Plain

**Second place:** Redwood Hill Farm

**Third place:** Beurrerie du Patrimoine, Plain Goat Yogurt

**Third place:** Coach Farm

#### Yogurts, Plain – Sheep's Milk

**First place:** Best Baa Dairy, Conn, Ontario, Sheepmilk Yogourt

**Second place:** La Moutonniere

**Third place:** Appleton Creamery, Appleton, ME, Yogurt

**Third place:** Valley Shepherd Creamery, Ewegurt

#### Yogurts, Flavor Added

**First place:** Old Chatham Shepherding Company, Sheep's Milk Yogurt – Ginger

**Second place:** Bellwether Farms, Blackberry Sheep Milk Yogurt

**Third place:** Three Happy Cows LLC., Three Happy Cows Blueberry Drinkable Yogurt

**Third place:** Three Happy Cows LLC., Three Happy Cows Plain Drinkable Yogurt

### R. BUTTERS

#### Salted Butter - Cow's Milk

**First place:** Fromagerie L'Ancêtre inc., L'Ancêtre Organic Salted Butter

**Second place:** Parmalat Canada Inc, Lactantia Salted Butter

**Third place:** Vermont Butter & Cheese Creamery, Vermont Cultured Butter – lightly salted

#### Unsalted Butter - Cow's Milk

**First place:** No Award Given

**Second place:** CROPP Cooperative/Organic Valley, La Farge, WI, Organic European Style Cultured Butter

**Second place:** Parmalat Canada Inc, Lactantia Unsalted Butter

**Third place:** Cabot Creamery Cooperative, Cabot Unsalted Butter

#### Butter Made From Goat, Sheep Or Mixed Milks

**First place:** Meyenberg Goat Milk Products, Meyenberg European Style Goat Butter

**Second place:** No Award Given

**Third place:** No Award Given

#### Flavor Added - All Milks

**First place:** No Award Given

**Second place:** No Award Given

**Third place:** Formaggio Italian Cheese Specialties, LLC, Betta Butter Peanut Butter Chip

### S. CHEESE SPREADS

#### Open Category Cold Pack Style - Cow's Milk

**First place:** No Award Given

**Second place:** Kraft Foods, Temp Tee

**Third place:** Brunkow Cheese of Wisconsin, Darlington, WI, Blue Cheese Spread

#### Cold Pack Style - All Milks

**First place:** No Award Given

**Second place:** No Award Given

**Third place:** Shepherds Dairy Products, Bravo Heights Whisper

#### Cold Pack, Flavor Added, All Milks

**First place:** Mozzarella Company, Pecan Praline Mascarpone

**Second place:** Brunkow Cheese of Wisconsin, Raw Milk Cheddar Spread with Hatch Chile

**Third place:** Redwood Hill Farm & Creamery, Inc., Three Peppercorn Chevre

#### Open Category - All Milks

**First place:** Kraft Foods, Garden Vegetable Spread

**Second place:** Kraft Foods, Spinach Artichoke Spread

**Third place:** Happy Days Dairies LTD., Probiotic Goat Cheese

### T. AGED SHEEP'S MILK CHEESES

#### Open Category

**First place:** Carr Valley Cheese Co, Inc., Cave Aged Marisa

**Second place:** Fromagerie Nouvelle France, Zacharie Cloutier

**Second place:** Hidden Springs Creamery, Ocooch Reserve

**Third place:** Lark's Meadow Farms, Dulcinea Extra Reserve

### U. AGED GOAT'S MILK CHEESES

#### Open Category

**First place:** LaClare Farms Specialties LLC, Evalon

**Second place:** Chèvrerie du Buckland, Buckland, Quebec, Tomme du Maréchal

**Third place:** Appleton Creamery, Chevre Wrapped in Brandied Grape Leaf

### V. WASHED RIND CHEESES

#### Open Category - Cow's Milk

**First place:** La fromagerie 1860 DuVillage Inc., La Tentation de Laurier

**Second place:** Agropur Fine Cheese, Champfleury

**Third place:** Fifth Town Artisan Cheese Co., Rose Haus

**Third place:** Upper Canada Cheese Company, Jordan Station, Ontario, Niagara Gold

#### Open Category - Goat's Milk

**First place:** Baetje Farms LLC., Fleur de la Vallée

**Second place:** Carr Valley Cheese Co, Inc., River Bend Goat

**Third place:** Fifth Town Artisan Cheese Co., Cape Vessey

#### Open - Sheep Or Mixed Milk

**First place:** La Maison d'affinage Maurice Dufour, La Tomme d'Elles

**Second place:** Best Baa Dairy, Mouton Rouge

**Second place:** Hidden Springs Creamery, Ocooch

**Third place:** Hidden Springs Creamery, Meadow Melody

#### Cheeses Aged Up To 90 Days With

##### Up To 44% Moisture – All Milks

**First place:** Uplands Cheese, Dodgeville, WI, Pleasant Ridge Reserve

**Second place:** Consider Bardwell Farm, Rupert

**Third place:** Widmer's Cheese Cellars, Washed Rind Traditional Brick. r