PRESENTED BY THE CHEESE REPORTER AND THE WISCONSIN CHEESE MAKERS ASSOCIATION

MARCH 6–8
2018

WINNERS, SCORES, HIGHLIGHTS
As a sign of the global growth and the exacting excellence of specialty cheesemaking, a hard sheep’s milk cheese known simply as Esquirrou, made in small batches at the foot of the French Pyrénées, earned the title 2018 World Champion Cheese.

With an impressive score of 98.376 out of 100, Esquirrou bested a record-breaking 3,402 entries in the 2018 World Championship Cheese Contest, held March 7-9 in Madison, Wisconsin. Esquirrou’s Pennsylvania-based importer, Savencia Cheese USA, already reports overwhelming demand for the Champion at specialty cheese stores the world over.

That story is true for many of the Contest’s first place finishers, from New York to New Zealand, and from Antigo, Wisconsin to Austria. Consumers are excited by the gold medal on the cheese label – and for good reason: it guarantees they’re buying the world’s best.

The integrity of the World Championship Cheese Contest is due in large part to the expertise and experience of our judging panel of 56 cheese buyers, graders, and researchers from all over the world. Chief Judge Robert Aschebrock led this massive judging team, assisted by Chief Judge Emeritus Bill Schiino, and Assistant Chief Judges Tim Czmowski of Agropur, Inc., Stan Dietsche of Oshkosh Cheese Sales & Storage, Jim Mueller of Mueller Consulting, and Sandy Toney of Masters Gallery Foods. Two new “Red Hats” - Josef Hubatschek of ALPMA and Mariana Marques de Almeida of Ms. J & Co. – added new energy and perspective to the judging leadership team.

We also owe a debt of gratitude to the hundreds of volunteers who shared their time and talent as part of the B-Team, led by Contest Chairperson Brian Eggebrecht of Welcome Dairy. These partners toiled to ensure the event ran without a hitch or hiccup. Our friends at WOW Logistics and Wisconsin Aging & Grading Cheese Inc. once again played a vital role, and we appreciate the manpower and cold storage they lend us, year after year.

Thanks to the generosity of competitors, more than 13,000 pounds of cheese, butter, and yogurt from the Contest has been donated to Second Harvest Foodbank of Southern Wisconsin. Many gold medal cheeses will be auctioned off at the International Cheese Technology Expo, April 17-19 in Milwaukee, Wisconsin, with proceeds to benefit industry educational programs.

The Wisconsin Cheese Makers Association is honored to host the World Championship Cheese Contest, the largest event of its kind, and endeavors not only to grow the competition, but also to continue to improve it. We welcome your suggestions, as planning for the next Contest is already underway!

JOHN UMHOEFER
WCMA EXECUTIVE DIRECTOR

WINNING RESULTS

2018 WORLD CHAMPION
MICHEL TOUYAROU
Esquirrou
Mauleon Fromagerie & Savencia Cheese USA
FRANCE
Champion Round Score: 98.376

2018 FIRST RUNNER UP
FRANZ MÖSTL AND TEAM
Arzberger Ursteiner
Almenland Stollenkäse GmbH
AUSTRIA
Champion Round Score: 98.267

2018 SECOND RUNNER UP
EWALD SCHAFER
Mont Vully Bio
Fromagerie Schafer
SWITZERLAND
Champion Round Score: 98.256

Complete Contest results are available at:
www.worldchampioncheese.org
## CONTEST RESULTS

### CLASS 1: CHEDDAR, ‘MILD’ (0 - 3 MONTHS)

#### BEST OF CLASS
Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, **Mild Cheddar** ................................................................. 99.5

**SECOND AWARD**
AMPI Blair Cheese Floor, AMPI-Blair, Blair, WI, United States, **Mild Cheddar** ......................................................... 99.35

**THIRD AWARD**
Balderson Cheddar Team, Parmalat, Winchester, ON, Canada, **Balderson Mild Cheddar** ................................................. 99.3

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, **Mild Cheddar** 99.25

Cheese Team 2, AMPI, Jim Falls, WI, United States, **White Cheddar** ................................................................. 99.25

Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, **Cheddar** 99.2

Bothwell Cheese, Bothwell Cheese, New Bothwell, MB, Canada, **White Cheddar** ......................................................... 99.15

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, **Cheddar** ......................................................... 99.15

Bothwell Cheese, Bothwell Cheese, New Bothwell, MB, Canada, **Orange Cheddar** ................................................................. 99.1

Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, **Cheddar** ......................................................... 99.1

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, **Cheddar** ................................................. 99.1

Team Meister 2, Meister Cheese, Muscoda, WI, United States, **Cheddar** ................................................................. 99.1

Rochester Team 1, AMPI-Rochester, Rochester, MN, United States, **Cheddar** ................................................................. 99.1

Rochester Team 2, AMPI-Rochester, Rochester, MN, United States, **Cheddar** ................................................................. 99.1

Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, **Cheddar** ................................................................. 99.1

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, **Cheddar** ................................................................. 99.1

Team Meister 3, Meister Cheese, Muscoda, WI, United States, **Cheddar** ................................................................. 99.1

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, **Cheddar** ................................................................. 99.1

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, **Cheddar** ................................................................. 99.1

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, **Mild Cheddar** ................................................................. 99.1

AMPI Blair Cheese Floor 2, AMPI Blair, Blair, WI, United States, **Cheddar** ................................................................. 99.1

Balderson Cheddar Team, Parmalat, Winchester, ON, Canada, **Balderson Mild Cheddar** ................................................................. 99.1

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, **Mild Cheddar** ................................................................. 99.1

### CLASS 2: CHEDDAR, ‘MEDIUM’ (3 TO 6 MONTHS)

#### BEST OF CLASS
Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, **Cheddar** ................................................................. 99.15

**SECOND AWARD**
NZMP, Fonterra Co-operative Group Ltd, Auckland, New Zealand, **Cheddar** ................................................................. 99.05

**THIRD AWARD**
Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, **Cheddar** ................................................................. 99

Bothwell Cheese, Bothwell Cheese, New Bothwell, MB, Canada, **White Cheddar** ................................................................. 98.95

Agropur, Agropur, St-Hubert, QC, Canada, **Agropur Grand Cheddar moyen** ................................................................. 98.95

Foremost Farms Marshfield, Foremost Farms USA, Marshfield, WI, United States, **Medium Cheddar** ................................................................. 98.95

Bothwell Cheese, Bothwell Cheese, New Bothwell, MB, Canada, **Orange Cheddar** ................................................................. 98.9
Kiel Cheesemakers, Land O Lakes, Inc., Kiel, WI, United States, Medium Cheddar – 98.9
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cheddar Medium – 98.75
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Cheddar – 98.7
Kovacic Ajnizar, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Cheddar Medium – 98.7
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cheddar Medium – 98.7
Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar – 98.7
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, English Hollow Cheddar
Team Meister 1, Meister Cheese, Muscoda, WI, United States, Medium Cheddar
Bongards Perham B, Bongards, Perham, MN, United States, Cheddar Block
Patty Beattie, Great Lakes Cheese of NY, Adams, NY, United States, Cheddar
Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, Cheddar Medium
Tillamook Team 2, Tillamook County Creamery, Tillamook, OR, United States, Yellow Cheddar Medium
Balderson Cheddar Team, Parmalat, Winchester, ON, Canada, Balderson Medium Cheddar
Maksic Miriana, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Cheddar Medium
Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar
Dan Stearns, Agropur, Weyauwega, WI, United States, Cheddar
Daniel Stearns, Agropur, Weyauwega, WI, United States, Cheddar cheese
Team Meister 3, Meister Cheese, Muscoda, WI, United States, Medium Cheddar
Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, Cheddar
Cheese Team 1, AMPI, Jim Falls, WI, United States, Colored Cheddar

Aaron Peper, Cedar Grove Cheese, Plain, WI, United States, organic white cheddar
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Cheddar
Tillamook Team 1, Tillamook County Creamery, Tillamook, OR, United States, White Cheddar Medium
Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar
Team Meister 2, Meister Cheese, Muscoda, WI, United States, Medium Cheddar
Jerome - Team 3, Agropur, Jerome, ID, United States, Medium Cheddar
Ron Henningfeld, Romari Farms, East Troy, WI, United States, Cheddar
Balderson Medium Cheddar, Parmalat, Winchester, ON, Canada, Balderson Medium Cheddar
Fromagerie L’Ancetre, Fromagerie L’Ancêtre inc., Becancour, QC, Canada, Cheddar
Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Medium Cheddar
Higgins Shawnie, Glanbia Nutritional, Twin Falls, Twin Falls, ID, United States, Cheddar Medium
Huremovic Senada, Glanbia Nutritional, Twin Falls, Twin Falls, ID, United States, Cheddar Medium
Ron Henningfeld, Romari Farms, East Troy, WI, United States, Cheddar
Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Medium Cheddar
Arthur Ludlow, Mecox Bay Dairy, Bridgehampton, NY, United States, Farmhouse Cheddar
Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Medium Cheddar

PARTNER SPONSORS
WORLD CHAMPIONSHIP CHEESE CONTEST
CLASS 3: CHEDDAR, 'SHARP'  
(6 MONTHS TO 1 YEAR)

BEST OF CLASS
Balderson Cheddar Team, Parmalat, Winchester, ON, Canada, Balderson 1 year Old Cheddar 99

SECOND AWARD
Kiel Production Team, Land O Lakes, Inc., Kiel, WI, United States, Sharp 98.5

THIRD AWARD
Winchester Cheddar Team, Parmalat, Winchester, ON, Canada, Sharp Cheddar 98.45

Charles VanDyke, Great Lakes Cheese of NY, Adams, NY, United States, Cheddar 98.4
Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar 98.35
Kiel Cheesemakers, Land O Lakes Inc., Kiel, WI, United States, Sharp 98.35
Bothwell Cheese, Bothwell Cheese, New Bothwell, MB, Canada, White Cheddar 98.25
Pam Hodgson, Sartori Company, Plymouth, WI, United States, Cheddar 98.25

Entered by Masters Gallery Foods
Manufactured by Land O Lakes Kiel, Masters Gallery Foods Inc., Plymouth, WI, United States, Sharp Cheddar 98.2
Dan Stearns, Agropur, Weyauwega, WI, United States, Cheddar 98.15
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, English Hollow Cheddar

Cracker Barrel Natural Cheese Team, Kraft Heinz Company, Glenview, IL, United States, Cheddar
Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Cheddar
AMPI Blair Cheese Floor 1, AMPI Blair, Blair, WI, United States, Sharp Cheddar
Agropur, Agropur, St-Hubert, QC, Canada, Agropur Grand Cheddar Fort

1st Shift Production, Great Lakes Cheese of NY, Adams, NY, United States, Cheddar
Foremost Farms Marshfield, Foremost Farms USA, Marshfield, WI, United States, Sharp Cheddar
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cheddar Sharp
Team Lancaster, Foremost Farms USA, Lancaster, WI, United States, Cheddar

Fromagerie L’Ancêtre (équipe production), Fromagerie L’Ancêtre inc., Becancour, QC, Canada, Organic Old Cheddar

Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, Cheddar
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cheddar Sharp
Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar
Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Cheddar
David Meyer, Lynn Dairy, Inc, Granton, WI, United States, Sharp Cheddar

Team Meister 1, Meister Cheese, Muscoda, WI, United States, Sharp Cheddar
Tillamook Team 2, Tillamook County Creamery, Tillamook, OR, United States, White Cheddar Sharp

Team Meister 2, Meister Cheese, Muscoda, WI, United States, Sharp Cheddar
Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar
Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Cheddar
Terry Lensmire, Agropur, Weyauwega, WI, United States, Cheddar cheese
Ben Shibler, Ponderosa Dairy Products, Kewaunee, WI, United States, Farmstead Snow Cheddar

Fromagerie L’Ancêtre (équipe Qualité), Fromagerie L’Ancêtre inc., Becancour, QC, Canada, Organic Old Cheddar

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar
Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, Cheddar
Dan Stearns, Agropur, Weyauwega, WI, United States, Cheddar
AMPI Blair Cheese Floor, AMPI Blair, Blair, WI, United States, Sharp Cheddar
Pricic Izudin, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Cheddar Sharp

Bongards Perham A, Bongards, Perham, MN, United States, Cheddar Block
Contoocook Creamery, Contoocook Creamery, Contoocook, NH, United States, Cheddar
Martinez David, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Cheddar Sharp

Bothwell Cheese, Bothwell Cheese, New Bothwell, MB, Canada, Orange Cheddar
Cheddar Plant, Dairygold Food Ingredients, Mitchelstown, Ireland, Dairygold Cheddar
Miłosz Matucheski and Erin Radtke, Sartori Company, Antigo, WI, United States, Nona Cheddar

Team Meister 3, Meister Cheese, Muscoda, WI, United States, Sharp Cheddar
Team Black Creek, Saputo Cheese USA, Milwaukee, WI, United States, Cheddar
Team Gibbsonville, CROOP Cooperative/Organic Valley, La Farge, WI, United States, Sharp Cheddar

Medina Josue, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Cheddar Sharp

Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, Cheddar
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cheddar Sharp
Jerome - Team 1, Agropur, Jerome, ID, United States, Sharp Cheddar
Team Sartori, Sartori Company, Plymouth, WI, United States, Cheddar
Team ALDI, ALDI, Batavia, IL, United States, Grassfed Cheddar

CLASS 4: CHEDDAR, AGED ONE TO TWO YEARS

BEST OF CLASS
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, English Hollow Cheddar 99.2

SECOND AWARD
Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, Cheddar 98.6

THIRD AWARD
Jerome - Team 3, Agropur, Jerome, ID, United States, Aged Cheddar 98.45

Balderson Cheddar Team, Parmalat, Winchester, ON, Canada, Balderson 2 year cheddar 98.4
Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Cheddar 98.4
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Cheddar 98.3
Agropur, Agropur, St-Hubert, QC, Canada, Agropur Grand Cheddar Vieilli 98.25

Kiel Production Team, Land O Lakes, Inc., Kiel, WI, United States, Aged 1-2 Years 98.2
Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, Cheddar 98.15
Gerardo Navarro, Quesos Navarro, Tepatitlan, Mexico, Cheddar Aréjo Navarro 98.1

Entered by Masters Gallery Foods
Manufactured by Land O Lakes Kiel, Masters Gallery Foods Inc., Plymouth, WI, United States, Land O Lakes Aged Cheddar

Foremost Farms Marshfield, Foremost Farms USA, Marshfield, WI, United States, Cheddar, 1-2 Years

2nd Shift Production, Great Lakes Cheese of NY, Adams, Ny, United States, Cheddar
Schaeffer Max, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Cheddar Aged 1-2 years

Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, Cheddar
Tillamook Team 2, Tillamook County Creamery, Tillamook, OR, United States, White Cheddar Aged

Kiel Cheesemakers, Land O Lakes, Inc., Kiel, WI, United States, Aged 1-2 Years
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Cheddar

Dan Stearns, Agropur, Weyauwega, WI, United States, Cheddar cheese.

Team Chateaugay, McCadarn Cheese, Chateaugay, NY, United States, Cheddar

Terry Lensmire, Agropur, Weyauwega, WI, United States, Cheddar cheese.

Tracy Stuckey, Great Lakes Cheese of NY, Adams, NY, United States, Cheddar

Wisconsin Cheddar Team, Parmalat, Winchester, ON, Canada, Balderson Extra Old Cheddar

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Colored Cheddar

Tim Elmer, Great Lakes Cheese of NY, Adams, NY, United States, Cheddar

Tillamook Team 1, Tillamook County Creamery, Tillamook, OR, United States, White Cheddar Aged

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Aged Cheddar

Joe Burnham, Great Lakes Cheese of NY, Adams, NY, United States, Cheddar

Tillamook Team 1, Tillamook County Creamery, Tillamook, OR, United States, Yellow Cheddar Aged

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar

Timothy Stearns, Agropur, Weyauwega, WI, United States, Cheddar cheese.

Rivera David, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Cheddar Aged 1-2 years

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Cheddar

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cheddar Aged

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Aged Cheddar

Shefburne Farms, Shelburne Farms, Shefburne, VT, United States, Cheddar

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Colored Cheddar

Fromagerie L’Ancetre, Fromagerie L’Ancetre inc., Becancour, QC, Canada, L’Ancetre Organic 1 year Aged Cheddar

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, 2 Year Cheddar

Pete Messmer, Lively Run Dairy, Interlaken, NY, United States, Cheddar American Style

Kast Alpine Cheddar, Gourmet Foods International, Atlanta, GA, United States, Cheddar

Cheddar Plant, Dairygold Food Ingredients, Mitchelstow, Ireland, Dairygold Cheddar

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**CLASS 5: CHEDDAR, AGED TWO YEARS OR LONGER**

**BEST OF CLASS**

Alic Suljo, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Cheddar Aged 2+ years .................................................. 99.3

**SECOND AWARD**

Gomez Juan, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Cheddar Aged 2+ years .................................................. 99.05

**THIRD AWARD**

Deitch Stephanie, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Cheddar Aged 2+ years .............................................. 99

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Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Cheddar .......................... 98.95

Tracy Stuckey, Great Lakes Cheese of NY, Adams, NY, United States, Cheddar .......................... 98.9

Mark Stahl, Great Lakes Cheese of NY, Adams, NY, United States, Cheddar .......................... 98.9

Terry Lensmire, Agropur, Weyauwega, WI, United States, Cheddar cheese .......................... 98.9

Balderson Cheddar Team, Parmalat, Winchester, ON, Canada, Balderson 5 year old Cheddar 98.85

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar .......................... 98.8

Kerry Henning, Henning Cheese, Kiel, WI, United States, Sharp Cheddar Aged 2 years 98.8

NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Cheddar

GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT, United States, 1 year Cheddar

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Cheddar

Team Black Creek, Saputo Cheese USA, Milwaukee, WI, United States, 5 year Cheddar

Balderson Cheddar Team, Parmalat, Winchester, ON, Canada, Balderson 5 year cheddar

Kiel Cheesemakers, Land O Lakes, Inc., Kiel, WI, United States, Cheddar Aged – Over 2 Years

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Cheddar

3rd Shift Production, Great Lakes Cheese of NY, Adams, NY, United States, Cheddar


Team Black Creek, Saputo Cheese USA, Milwaukee, WI, United States, 2 year Cheddar

Daniel Stearns, Agropur, Weyauwega, WI, United States, Cheddar cheese

Tillamook Team 1, Tillamook County Creamery, Tillamook, OR, United States, Yellow Cheddar Aged

Kiel Production Team, Land O Lakes, Inc., Kiel, WI, United States, Cheddar Aged – Over 2 Years

Team: Seeefeldt, Cooper, Mosco, Yancey’s Fancy, Inc., Corfu, NY, United States, 10 pound wheel white cheddar

Dan Stearns, Agropur, Weyauwega, WI, United States, Cheddar cheese

Widmer’s Cheese Cellars, Inc., Widmer’s Cheese Cellars, Inc., Theresa, WI, United States, 4 Year Aged Cheddar Cheese

Tillamook Team 1, Tillamook County Creamery, Tillamook, OR, United States, White Cheddar Aged

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar

Foremost Farms Marshfield, Foremost Farms USA, Marshfield, WI, United States, Cheddar, 10 Year

Patty Beattie, Great Lakes Cheese of NY, Adams, NY, United States, Cheddar

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, United States, Cheddar

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Cheddar

Agropur, Agropur, St-Hubert, QC, Canada, Agropur Grand Cheddar X Vieilli

Team Black Creek, Saputo Cheese USA, Milwaukee, WI, United States, 3 year Cheddar

Chris Nielsen, Agropur, Weyauwega, WI, United States, Cheddar cheese

GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT, United States, Grand Reserve Cheddar

GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT, United States, 2 year Cheddar

GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT, United States, Reserve Cheddar

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CLASS 6: TRADITIONAL WAXED CHEDDAR, MILD TO MEDIUM

BEST OF CLASS
Hernandez Juan, Glanbia Nutritionalss
Twin Falls, Twin Falls, ID, United States, Bandage Cheddar Medium 96.85

SECOND AWARD
Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI, United States, Old English Style Cheddar, aged 5 mon 96.25

THIRD AWARD
Wayne Hintz, Red Barn Family Farms, Appleton, WI, United States, Heritage Weis Cheddar Cheese 96.2

Artisan Cheese Exchange, Henning Cheese, Kiel, WI, United States, Deer Creek The Pup 96.15
Eric Steltenpohl, Saxons Cheese LLC, Cleveland, WI, United States, Old English Style Cheddar, aged 6 mon 95.9
Hidanovic Haris, Glanbia Nutritionalss Twin Falls, Twin Falls, ID, United States, Bandage Cheddar Medium 95.5
Eric Steltenpohl, Saxons Cheese LLC, Cleveland, WI, United States, Old English Style Cheddar, aged 6 mon 95.4
Kevin Rachu, Nasonville Dairy Inc, Marshfield, WI, United States, Bandaged Wrapped Cheddar 95.25
Renard’s Rosewood Dairy, Renard’s Rosewood Dairy, Inc., Algoma, WI, United States, Red Wax on Daisy 95.15
Kerry Henning, Henning Cheese, Kiel, WI, United States, Medium Aged Cheddar 95.05
Wayne Hintz, Red Barn Family Farms, Appleton, WI, United States, Heritage Weis Cheddar Cheese 95.05
Renard’s Rosewood Dairy, Inc., Renard’s Rosewood Dairy, Inc., Algoma, WI, United States, Red waxed gem 95.05
Hobson Lief, Glanbia Nutritionalss Twin Falls, Twin Falls, ID, United States, Bandage Cheddar Medium 95.05
Chris Roelli, Roelli Cheese Company, Shullsburg, WI, United States, Mild cheddar wheel Cellar cured 95.05

CLASS 7: TRADITIONAL WAXED CHEDDAR, SHARP TO AGED

BEST OF CLASS
Wayne Hintz, Springside Cheese Corp, Oconto Falls, WI, United States, Aged Cheddar 99.3

SECOND AWARD
Wayne Hintz, Red Barn Farm Families, Appleton, WI, United States, Aged Heritage Weis Cheddar Cheese 98.9

THIRD AWARD
Wayne Hintz, Red Barn Farm Families, Appleton, WI, United States, Aged Heritage Weis Cheddar Cheese 98.3

Wayne Hintz, Springside Cheese Corp, Oconto Falls, WI, United States, Aged Cheddar 97.75
Wayne Hintz, Red Barn Farm Families, Appleton, WI, United States, Aged Heritage Weis Cheddar Cheese 97.35
Renard’s Rosewood Dairy, Renard’s Rosewood Dairy Inc., Algoma, WI, United States, Black Wax on White Cheddar Flat 97.05
Juan Prado, Saxons Cheese LLC, Cleveland, WI, United States, Old English Farmhouse Style Cheddar Aged 36 months 96.9
Artisan Cheese Exchange, Henning Cheese, Kiel, WI, United States, Deer Creek The King 96.65
Wayne Hintz, Springside Cheese Corp, Oconto Falls, WI, United States, Aged Cheddar 96.45
Parlov Benko, Glanbia Nutritionalss Twin Falls, Twin Falls, ID, United States, Bandaged Sharp Cheddar 96.35
Kulasevic Jadranka, Glanbia Nutritionalss Twin Falls, Twin Falls, ID, United States, Bandaged Sharp Cheddar 96.35
Saxon Creamery, Saxons Cheese LLC, Cleveland, WI, United States, Old English Farmhouse Style Cheddar Aged 7 months 96.35
Artisan Cheese Exchange, Henning Cheese, Kiel, WI, United States, Deer Creek The Imperial Buck 96.33

CLASS 8: BURRATA

BEST OF CLASS
Team Agus, Caputo Cheese, Melrose Park, IL, United States, Burrata 99.6

SECOND AWARD
Team Agus, Caputo Cheese, Melrose Park, IL, United States, Burratini 4oz 99.45

THIRD AWARD
Castelli Team 1, Castelli America, Ashville, NY, United States, Burrata 99.35

Narragansett Creamery, Narragansett Creamery, Providence, RI, United States, Fresh Burrata 99.3
Belfiore Cheese Company, Belfiore Cheese Company, Berkeley, CA, United States, Burrata 99.05
TEAM CALABRO, CALABRO CHEESE CORP, East Haven, CT, United States, Burrata 99.05
Narragansett Creamery, Narragansett Creamery, Providence, RI, United States, Burrata 98.8
Belfiore, Belfiore Cheese Company, Berkeley, CA, United States, Burrata 98.6
Dean Egnerksi, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Burrata98.5
Maplebrook Farm Burrata, Maplebrook Farm, North Bennington, VT, United States, Burrata 98.15
Team Toscana, Toscana Cheese Company, Secaucus, NJ, United States, Fresh Burrata 98.05
Team Lioni, Lioni Laticcini, Inc., Union, NJ, United States, Burrata Con Panna 98.05
Team Quality, Quality Cheese Inc, Vaughan, ON, Canada, Burrata 98.05

CLASS 9: NATURAL RINDED CHEDDAR

BEST OF CLASS
Darrell Demeter, Door Artisan Cheese Company, Egg Harbor, WI, United States, Cave Aged English Cheddar 99.15

SECOND AWARD
GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT, United States, Queen of Quality Clothbound Cheddar 98.9

THIRD AWARD
GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT, United States, Vermont Clothbound Cheddar 98.65

Cabot Creamery, Cellars at Jasper Hill, Greensboro, VT, United States, Cabot Clothbound Cheddar 98.6
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Cave Aged Cheddar 98.6
Arethusas Farm Dairy, Arethusas Farm Dairy, Bantam, CT, United States, Tapping Reeve98.55
GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT, United States, Vermont Clothbound Cheddar Reserve 98.5
CFC-Grafton Village Cheese, Crown Finish Caves LLC, Brooklyn, NY, United States, Windham 98.45
Emily Montgomery, Calkins Creamery, Honesdale, PA, United States, Cheddar 97.85
Cabot Creamery, Cellars at Jasper Hill, Greensboro, VT, United States, Cave Aged Cheddar 97.8
CLASS 10: COLBY

BEST OF CLASS
Team 2 Arena, Arena Cheese, Arena, WI, United States, Colby Deli Longhorn 99.4

SECOND AWARD
Sant Laura, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Colby 98.75

THIRD AWARD
Zukic Sejad, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Colby 98.7

Simek Kevin, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Colby 98.65
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Colby 98.55
Scott Barker, Cedar Grove Cheese Inc, Plain, WI, United States, Colby 98.55
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Colby 98.3
The Artisan Cheese Exchange, Henning Cheese, Kiel, WI, United States, Deer Creek The Robin 98.3
widmer's Cheese Cellars, Inc, Widmer's Cheese Cellars, Inc, Theresa, WI, United States, Colby 98.25
Team #2, LaGrander's Hillside Dairy, In, Stanley, WI, United States, Colby Longhorn 98.05
Team Meister 2, Meister Cheese, Muscoda, WI, United States, Colby Deli Longhorn 98.05
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Colby 98
Simic Aleksandar, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Colby 97.9
Cady cheese, Burnett Dairy Cooperative, Grantsburg, WI, United States, Colby 97.9
Team #3, LaGrander's Hillside Dairy, In, STANLEY, WI, United States, Colby Deli Longhorn 97.7
Team 1 Arena, Arena Cheese, Arena, WI, United States, Colby Deli Longhorn 97.7
Team Meister 1, Meister Cheese, Muscoda, WI, United States, Colby Longhorn 97.7
Team Meister 3, Meister Cheese, Muscoda, WI, United States, Colby Longhorn 97.7
Jerome - Team 3, Agropur, Jerome, ID, United States, Monterey Jack 98.65
Black Tyler, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Monterey Jack 98.65
LaGrander's Cheese Team #1, LaGrander's Hillside Dairy, Inc, Stanley, WI, United States, Monterey Jack Longhorn 98.65
Barringer Phillip, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Monterey Jack 98.65
LaGranders Cheese Team #2, LaGrander's Hillside Dairy, Inc, Stanley, WI, United States, Monterey Jack Longhorn 98.65
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Monterey Jack 98.65
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Monterey Jack 98.65

CLASS 11: MONTEREY JACK

BEST OF CLASS
Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Monterey Jack 99.05

SECOND AWARD
Tillamook Team 1, Tillamook County Creamery, Tillamook, OR, United States, Stirred Curd Monterey Jack 98.95

THIRD AWARD
Team Wapsie, Wapsie Valley Creamery, Independence, IA, United States, Monterey Jack 98.9

Team Meister 2, Meister Cheese, Muscoda, WI, United States, Monterey Jack 98.85
Carrillo Carlos, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Monterey Jack 98.75
Bill Schaezelt, Agropur, Hull, IA, United States, Monterey Jack 98.7
Team Meister 3, Meister Cheese, Muscoda, WI, United States, Monterey Jack 98.7
Jerome - Team 3, Agropur, Jerome, ID, United States, Monterey Jack 98.65
Black Tyler, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Monterey Jack 98.65
LaGrander's Cheese Team #1, LaGrander's Hillside Dairy, Inc, Stanley, WI, United States, Monterey Jack Longhorn 98.65
Barringer Phillip, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Monterey Jack 98.65
LaGranders Cheese Team #2, LaGrander's Hillside Dairy, Inc, Stanley, WI, United States, Monterey Jack Longhorn 98.65
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Monterey Jack 98.65
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Monterey Jack 98.65

LaGrander's Cheese Team #3, LaGrander's Hillside Dairy, Stanley, WI, United States, Monterey Jack Longhorn

Cheese Team 2, AMPI, Jim Falls, WI, United States, Monterey Jack

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Monterey Jack

Kirk Hansen, Nasonville Dairy Inc, Marshfield, WI, United States, Monterey Jack

Jerome - Team 2, Agropur, Jerome, ID, United States, Monterey Jack

Team Alto, Saputo Cheese USA, Milwaukee, WI, United States, Monterey Jack

Jim Albers, Cedar Grove Cheese, Plain, WI, United States, Monterey Jack

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, MJ

Team Meister 1, Meister Cheese, Muscoda, WI, United States, Monterey Jack

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, MJ

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc, Monroe, WI, United States, Wisconsin Jack

Jerome Fredrick, Lynn Dairy, Inc, Granton, WI, United States, Monterey Jack

Cady Cheese, Burnett Dairy Cooperative, Grantsburg, WI, United States, Monterey Jack

Aaron Peper, Cedar Grove Cheese, Plain, WI, United States, Monterey Jack

Rick Lechner, Lynn Dairy, Inc., Granton, WI, United States, Monterey Jack

Lanco, Pennland Pure, Hancock, MD, United States, Monterey Jack

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Monterey Jack

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc, Monroe, WI, United States, Monterey Jack
CLASS 12: MARBLED CURD CHEESE

BEST OF CLASS
Cheese Team 1, AMPI, Jim Falls, WI, United States, Colby Jack ................................. 99.5

SECOND AWARD
Tillamook Team 1, Tillamook County Creamery, Tillamook, OR, United States, Stirred Curd Marbled Curd Colby Monterey Jack ................................................................. 99.1

THIRD AWARD
Team Chateauguy, McCadam Cheese, Chateaugay, NY, United States, Colby Jack ................................................................. 98.9

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cheddar Jack .............. 98.85
Team Wapsie, Wapsie Valley Creamery, Independence, IA, United States, Colby Jack ................................................................. 98.8
Chip Hoag, Agropur, Hull, IA, United States, Colby Jack ................................................................. 98.7
Josh Tangen, Agropur, Hull, IA, United States, Colby Jack ................................................................. 98.7
Michaela VanderWal, Valley Queen Cheese Factory, Inc., Milbank, SD, United States, Colby Monterey Jack ................................................................. 98.7
Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA, United States, Marbled Jack Cheese ................................................................. 98.65
Rick Lehr, Agropur, Hull, IA, United States, Colby Jack ................................................................. 98.65
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cheddar Jack .............. 98.65
Garcia Juan, Glanbia Nutritional, Twin Falls, Idaho, United States, Colby Jack .............. 98.65
Fehratović Sabahudin, Glanbia Nutritional, Twin Falls, Idaho, United States, Colby Jack .............. 98.65
Team Meister 1, Meister Cheese, Muscoda, WI, United States, Colby-Jack Longhorn .............. 98.65
Silver Dakota, Glanbia Nutritional, Twin Falls, Idaho, United States, Colby Jack .............. 98.65
Pearl Valley Cheese, Pearl Valley Cheese, Fresno, OH, United States, Marble Deli Horn .............. 98.65
Team 1 Arena, Arena Cheese, Arena, WI, United States, Colby Jack Deli Longhorn .............. 98.65
Team 2 Arena, Arena Cheese, Arena, WI, United States, Colby Jack Deli Longhorn .............. 98.65
Strbac Nikola, Glanbia Nutritional, Twin Falls, Idaho, United States, Colby Jack .............. 98.65
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cheddar Jack .............. 98.65
Cady Cheese, Burnett Dairy Cooperative, Grantsburg, WI, United States, Colby Jack .............. 98.5
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cheddar Jack .............. 98.5
Team Alto, Saputo Cheese USA, Milwaukee, WI, United States, Colby Jack .............. 98.5
Team Meister 3, Meister Cheese, Muscoda, WI, United States, Colby-Jack Longhorn .............. 98.5
Mark Lins, Cedar Grove Cheese, Plain, WI, United States, Marble Colby .............. 98.5
Dairy Farmers Of America: Beaver, Utah, Dairy Farmers of America, Beaver, UT, United States, Montery Jack .............. 98.5
Team Meister 2, Meister Cheese, Muscoda, WI, United States, Colby-Jack Longhorn .............. 98.5
Tom Fargen, Cedar Grove Cheese, Plain, WI, United States, Marble Colby .............. 98.5
Fromagerie L’Ancêtre, Fromagerie L’Ancêtre inc., Becancour, QC, Canada, L’Ancêtre Organic Marbled Cheddar .............. 98.5

PAST CHAMPIONS
WORLD CHAMPIONSHIP CHEESE CONTEST

2018: Michel Touyard 
France

2010: Cedric Vuille 
Switzerland

2000: Kevin Walsh 
Tasmania, Australia

1990: Josef Schroll 
Austria

1980: Leif Olesen 
Denmark

1970: Larry Harms 
United States

1960: Carl Huber 
United States

1968: Harvey Schneider 
United States

1958: Ronald Johnson 
United States

2016: Team Emmi Roth 
United States

2008: Michael Spycher 
Switzerland

1998: Per Olesen 
Denmark

1988: Dale Olson 
United States

1978: Franz Haberland 
Austria

1968: Louis Biddle 
United States

1957: John Rediske 
United States

2014: Gerard Sinnesberger 
Switzerland

2006: Christian Wüthrich 
Switzerland

1996: Hans Dekkers 
Netherlands

1986: Rejean Galipeau 
Canada

1976: Rykele Sytsma 
Netherlands

1966: Irving Cutt 
Canada

2012: Team Steenderen 
Netherlands

2004: Meint Scheenstra 
Netherlands

1994: Jens Jensen 
Denmark

1984: Roland Tess 
United States

1974: Glen Ward 
United States

1964: Vincent Thompson 
United States

2002: Craig Sceney 
Australia

1992: Ole Brander 
Denmark

1982: Julie Hook 
United States

1972: Domenico Rocca 
Italy

1962:
## CLASS 13: RINDED SWISS STYLE CHEESE

### BEST OF CLASS
Fritz Baumgartner, Mountain Dairy
Mühlekehr, Gourmino AG, Bellmund, Switzerland, Emmentaler AOP Switzerland 99.5

### SECOND AWARD
Ruedi Studerus, DORFKÄSEREI THUNDORF, Ruedi Studerus, Thundorf, Switzerland, Emmentaler Switzerland AOP 99.3

### THIRD AWARD
Thomas Neuenschwander, Käserei Neuenschwander AG, Güttingen, Switzerland, Emmentaler 99.25

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Käserei Rohner, Fine Cheese Company, Bazenheid, Switzerland, Emmentaler AOP, 99
Erwin Schmid, Käserei Schmid AG, Buttisholz, Switzerland, Emmentaler 98.75
Stefan Haldner, Dairy Sommeri, Gourmino AG, Lenzburg, Switzerland, Emmentaler AOP 98.65
Marcel Züger, Dairy Illighausen, Gourmino AG, Lenzburg, Switzerland, Emmentaler AOP Switzeland 98.55
Hans Spirig, Käserei Gaster-Linth AG, Schänis, Switzerland, Escher 98.45
Beni Näf, Dairy Guntershausen, Gourmino AG, Lenzburg, Switzerland, Emmentaler AOP Switzerland 98.4
Markus Hengartner, Dairy Illighausen, Gourmino AG, Lenzburg, Switzerland, Rahmtaler Emmentaler 98.3
Urs Kämpfer, Dorfkäserei Dürrenroth, Dürrenroth, Switzerland, Emmentaler AOP höhlengereift 98.1
Manuel Lang, Käserei Seetal, Hämikon, Switzerland, Emmentaler-AOP höhlengereift 98.05
Markus Hengartner, Dairy Illighausen, Gourmino AG, Lenzburg, Switzerland, Rahmtaler Emmentaler 97.95
Markus Hengartner, Dairy Illighausen, Gourmino AG, Lenzburg, Switzerland, Rahmtaler Emmentaler 97.85

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## CLASS 14: RINDLESS SWISS STYLE CHEESE

### BEST OF CLASS
Thomas Neuenschwander, Käserei Neuenschwander AG, Güttingen, Switzerland, Bodensee Switzerland 98.25

### SECOND AWARD
Team Guggisberg, Guggisberg Cheese, Millersburg, OH, United States, Aged Swiss Block 97.55

### THIRD AWARD
Team Finlandia, Guggisberg Cheese, Millersburg, OH, United States, Finlandia Swiss 97.45

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Team Guggisberg, Guggisberg Cheese, Millersburg, OH, United States, Swiss Block 97.15
Valio Lapinlahti emmental team, Finlandia Cheese Inc., Helsinki, Finland, Finlandia Swiss style cheese 96.6
Penn Cheese, Penn Cheese, Winfield, PA, United States, 40# Block Domestic Style Swiss 96.35
Donnie Hershberger, Rothenbuhler Cheesemakers, Middlefield, OH, United States, Swiss cheese 95.85
Luana Team, Prairie Farms, Monona, IA, United States, Swiss Block 95.75
Pearl Valley Cheese, Pearl Valley Cheese, Fresno, OH, United States, Swiss Cheese 95.55
Neal Schwartz, Chalet Cheese Co-op, Monroe, WI, United States, 20# Swiss wheel 95.4
Team Balkbrug, FrieslandCampina Export, Wolvenga, Netherlands, Frico Emmentaler 95.4
Pearl Valley Cheese, Pearl Valley Cheese, Fresno, OH, United States, Swiss Cheese 95.35
Penn Cheese, Penn Cheese, Winfield, PA, United States, 40# Block Domestic Style Swiss 95.15
Pearl Valley Cheese, Pearl Valley Cheese, Fresno, OH, United States, Swiss Cheese 95.05
Team Guggisberg, Guggisberg Cheese, Millersburg, OH, United States, Swiss Block 94.85
John Baker, Rothenbuhler Cheesemakers, Middlefield, OH, United States, Swiss cheese 94.75
Gary Vaughan, Rothenbuhler Cheesemakers, Middlefield, OH, United States, Swiss cheese 94.65
Hans Spirig, Käserei Gaster-Linth AG, Schänis, Switzerland, Escher Quader 94.55

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## CLASS 15: MOZZARELLA

### BEST OF CLASS
Team Lake Norden, Agropur - Lake Norden, Lake Norden, SD, United States, LMWM Mozzarella 98.35

### SECOND AWARD
Angela’s Team, Dairy Farmers of America, Turlock, CA, United States, WM Mozz 2018 98.7

### THIRD AWARD
Mozzarella, Lactalis American Group, Inc., Buffalo, NY, United States, Whole Milk Mozzarella 98.3

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Team Three, Empire Cheese, Inc., Cuba, NY, United States, Whole Milk 98.25
Nampa Mozzarella Team, Lactalis Amercian Group, Nampa, ID, United States, LMWM Mozzarella 98.1
C.V. 2nd shift Team, Cedar Valley Cheese, Inc., Begium, WI, United States, Whole Milk Mozzarella 98.1
Roger Krohn, Agropur, Luxemburg, WI, United States, Low Moisture Mozzarella Cheese, Whole Milk 98.05
Craig Schelling, Foremost Farms USA, Athens, WI, United States, Whole Milk Mozzarella 98
Roger L. Krohn, Agropur, Luxemburg, WI, United States, Low Moisture Mozzarella Cheese 97.9
Jerome - Team 1, Agropur, Jerome, ID, United States, Low Moisture Whole Milk Mozz 97.85
Jerome - Team 3, Agropur, Jerome, ID, United States, Low Moisture Whole Milk Mozzarella 97.85
Lanco, Pennland Pure, Hancock, MD, United States, Mozzarella 97.85
Jacob’s Team, Dairy Farmers of America, Turlock, CA, United States, WM Mozz 2018 97.85
Upstate Farms Cheese - Team 2, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Whole Milk Mozzarella Cheese Balls 97.85
Mozzarella, Lactalis American Group, Inc., Buffalo, NY, United States, Whole Milk Low Moisture Mozzarella 97.85
Team Two, Empire Cheese, Inc., Cuba, NY, United States, Whole Milk 97.85
Mozzarella, Lactalis American Group, Inc., Buffalo, NY, United States, Whole Milk Mozzarella 97.85
Terry Linsmire, Agropur, Luxemburg, WI, United States, Low Moisture Mozzarella Cheese, Whole Milk 97.85
Team Appleton, Foremost Farms USA, Appleton, WI, United States, LMWM Mozzarella 97.85
Upstate Farms Cheese Team 1, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Whole Milk Cuc Loaf 97.85
Pat Doell, Agropur, Luxemburg, WI, United States, Low Moisture Mozzarella Cheese, Whole Milk 97.85
Jerome - Team 3, Agropur, Jerome, ID, United States, Whole Milk Mozzarella Cheese Balls

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, United States, Whole Milk Low Moisture Mozzarella

Team One, Empire Cheese, Inc., Cuba, NY, United States, Whole Milk

Team Chilton, Foremost Farms USA, Chilton, WI, United States, Low Moisture Mozzarella

Upstate Farms Cheese - Team 2, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Whole Milk Cuc Loaf

Team Sierra Cheese, Sierra Cheese Co., Compton, CA, United States, Mozzarella

Fromagerie L' Ancêtre, Fromagerie L' Ancêtre inc., Becancour, QC, Canada, L' Ancêtre Organic Mozzarella

CLASS 16: MOZZARELLA, PART SKIM

BEST OF CLASS
Ramon’s Team, Dairy Farmers of America, Turlock, CA, United States, PS Mozz 2018 #5 ...................................................................................................................... 97

SECOND AWARD
New Wilmington Team, Dairy Farmers of America, New Wilmington, PA, United States, LMPS Mozzarella ....................................................................................... 96.65

THIRD AWARD
New Wilmington Team, Dairy Farmers of America, New Wilmington, PA, United States, LMPS Mozzarella ....................................................................................... 96.35

Team One, Empire Cheese, Inc., Cuba, NY, United States, Part Skim ................................................................................................. 96.1

Team Appleton, Foremost Farms USA, Appleton, WI, United States, LMPS Mozzarella ........................................................................ 95.85

Team Lake Norden, Agropur - Lake Norden, Lake Norden, SD, United States, LMPS Mozzarella ....................................................................................... 95.65

Jose’s Team, Dairy Farmers of America, Turlock, CA, United States, PS Mozz 2018 #6 ......................................................................................... 95.6

Craig Schelling, Foremost Farms USA, Athens, WI, United States, Part Skim Mozzarella ........................................................................ 95.4

Team Two, Empire Cheese, Inc., Cuba, NY, United States, Part Skim ................................................................................................. 95.35

Jerome - Team 3, Agropur, Jerome, ID, United States, Low Moisture Part Skim Mozz ......................................................................................... 95.2

Roger Krohn, Agropur, Luxemburg, WI, United States, Low Moisture Part Skim Mozzarella Cheese ......................................................................................... 95.2

Upstate Farms Cheese - Team 2, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Part Skim Mozzarella Cheese Balls

Jerome - Team 1, Agropur, Jerome, ID, United States, Low Moisture Part Skim Mozz

Team Three, Empire Cheese, Inc., Cuba, NY, United States, Part Mozzarella

Pat Doell, Agropur, Luxemburg, WI, United States, Low Moisture Part Skim Mozzarella Cheese

Terry Lensmire, Agropur, Luxemburg, WI, United States, Low Moisture Part Skim Mozzarella Cheese

C.V. 1st shift Team, Cedar Valley Cheese, Inc., Belgium, WI, United States, Part Skim Mozzarella

Roger L. Krohn, Agropur, Luxemburg, WI, United States, Low Moisture Part Skim Mozzarella Cheese

Foremost Farms Richland Center, Foremost Farms Richland Center, Richland Center, WI, United States, Mozzarella, Part Skim

Lanco, Pennland Pure, Hancock, MD, United States, Batch # 5

Team Lake Norden, Agropur - Lake Norden, Lake Norden, SD, United States, LMPS Mozzarella

Alfonso’s Team, Dairy Farmers of America, Turlock, CA, United States, PS Mozz 2018

Lanco, Pennland Pure, Hancock, MD, United States, Batch # 8

Lanco, Pennland Pure, Hancock, MD, United States, Batch # 6

Upstate Farms Cheese - Team 1, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Part Skim Mozzarella Cheese Balls

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, # Part-Skim Mozzarella Ball

Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA, United States, Part Skim Mozzarella Pasta Filata

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, United States, Part Skim Low Moisture Mozzarella

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, United States, Part Skim Low Moisture Mozzarella

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, United States, Part Skim Low Moisture Mozzarella

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, United States, Park Skim Mozzarella

Team Chilton, Foremost Farms USA, Chilton, WI, United States, Low Moisture Part Skim Mozzarella

Lanco, Pennland Pure, Hancock, MD, United States, Batch # 7

Upstate Farms Cheese - Team 1, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Part Skim Cuc Mozzarella Loaf

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, United States, Park Skim Mozzarella

Fromagerie L' Ancêtre, Fromagerie L' Ancêtre inc., Becancour, QC, Canada, Organic Partially Skimmed Mozzarella

Upstate Farms Cheese - Team 2, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Part Skim Cuc Mozzarella Loaf

CLASS 17: PROVOLONE, MILD

BEST OF CLASS
Team Three, Empire Cheese, Inc., Cuba, NY, United States, Mild ........................................................................ 99.85

SECOND AWARD
Team Two, Empire Cheese, Inc., Cuba, NY, United States, Mild ........................................................................ 99.8

THIRD AWARD
Team Clayton A, Foremost Farms, USA, Clayton, WI, United States, mild provolone ........................................................................ 99.65

Roger L. Krohn, Agropur, Luxemburg, WI, United States, Provolone cheese ........................................................................ 99.6

Team One, Empire Cheese, Inc., Cuba, NY, United States, Mild ........................................................................ 99.55

Team Clayton B, Foremost Farms, USA, Clayton, WI, United States, mild provolone99.55

Roger Krohn, Agropur, Luxemburg, WI, United States, Provolone cheese ........................................................................ 99.5

Provolone, Lactalis American Group, Inc., Buffalo, NY, United States, Mild Provolone99.45

C. V. 2nd shift team, Cedar Valley Cheese, Inc., Belgium, WI, United States, Provolone ........................................................................ 99.45

Pat Doell, Agropur, Luxemburg, WI, United States, Provolone cheese ........................................................................ 99.4

Provolone, Lactalis American Group, Inc., Buffalo, NY, United States, Mild Provolone

Provolone, Lactalis American Group, Inc., Buffalo, NY, United States, Mild Provolone

Team Lake Norden, Agropur - Lake Norden, Lake Norden, SD, United States, Lipase Provolone

Team Appleton, Foremost Farms USA, Appleton, WI, United States, Provolone

Team Lake Norden, Agropur - Lake Norden, Lake Norden, SD, United States, Provolone

Terry Lensmire, Agropur, Luxemburg, WI, United States, Provolone cheese

Team Chilton, Foremost Farms USA, Chilton, WI, United States, Provolone

Provolone, Lactalis American Group, Inc., Chilton, WI, United States, Provolone

Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA, United States, Provolone Cheese

New Wilmington Team, Dairy Farmers of America, New Wilmington, PA, United States, Provolone Cheese

New Wilmington Team, Dairy Farmers of America, New Wilmington, PA, United States, Provolone Cheese

Dan Holmes, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Mild Provolone
KEITH BABLER, Cascade Cheese Co, Cascade, WI, United States, PROV18

**CLASS 18: PROVOLONE, AGED**

**BEST OF CLASS**
Team Clayton B, Foremost Farms, USA, Clayton, WI, United States, Aged Provolone 97.9

**SECOND AWARD**
Al Steger, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Aged Provolone Mandarin 97.75

**THIRD AWARD**
Team One, Empire Cheese, Inc., Cuba, NY, United States, Aged 97.5

TEAM CALABRO, CALABRO CHEESE CORP., East Haven, CT, United States, CACIOCAVALLO 97.35
Team Three, Empire Cheese, Inc., Cuba, NY, United States, Aged 97.15
Nick Micke, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Aged Provolone Salame 96.95
Team Lake Norden, Agropur - Lake Norden, Lake Norden, SD, United States, Sharp Provolone 96.85
Team Two, Empire Cheese, Inc., Cuba, NY, United States, Aged 96.7
Catalina’s Team, Dairy Farmers of America, Turlock, CA, United States, Prov Aged 2018 #7 96.3
Lanco, Pennland Pure, Hancock, MD, United States, Batch #8 96.3
Armando’s Team, Dairy Farmers of America, Turlock, CA, United States, Prov Aged 2018 #9 96.3
Team Clayton A, Foremost Farms, USA, Clayton, WI, United States, Aged provolone 96.3
Bill’s Team, Dairy Farmers of America, Turlock, CA, United States, Prov Aged 2018 #8 96.3

**CLASS 19: PROVOLONE, SMOKED**

**BEST OF CLASS**
Pat Doell, Agropur, Luxemburg, WI, United States, Smoked Provolone Cheese 98.65

**SECOND AWARD**
Saputo’s team, Saputo Dairy Products Canada G.P., St-Laurent, QC, Canada, Smoked Caciocavallo 98.35

**THIRD AWARD**
Team Three, Empire Cheese, Inc., Cuba, NY, United States, Smoked 97.75

KEITH BABLER, Cascade Cheese Co, Cascade, WI, United States, SMPROV18 97.7

Global Foods International, Global Foods International, Schiller Park, IL, United States, Smoked Natural Provolone loaf 97.5
Team Chilton, Foremost Farms USA, Chilton, WI, United States, Mild Provolone Smoked 97.45
Team Two, Empire Cheese, Inc., Cuba, NY, United States, Smoked 97.4
Team One, Empire Cheese, Inc., Cuba, NY, United States, Smoked 97.35
Roger Krohn, Agropur, Luxemburg, WI, United States, Smoked Provolone Cheese 97.3
C. V. 2nd shift team, Cedar Valley Cheese, Inc., BELGIUM, WI, United States, Smoked Provolone 97.25
Team Clayton A, Foremost Farms, USA, Clayton, WI, United States, Smoked Provolone 97.25
Team Appleton, Foremost Farms USA, Appleton, WI, United States, Smoked Provolone 97.25
Craig Schelling, Foremost Farms USA, Athens, WI, United States, Smoked Provolone 97.25
Team Lake Norden, Agropur - Lake Norden, Lake Norden, SD, United States, Smoked Lipase Provolone 97.25
Lanco, Pennland Pure, Hancock, MD, United States, Smoked Provolone 97.25
Team Lake Norden, Agropur - Lake Norden, Lake Norden, SD, United States, Smoked Provolone 97.25
Team Clayton B, Foremost Farms, USA, Clayton, WI, United States, Smoked Provolone 97.25

**CLASS 20: RICOTTA**

**BEST OF CLASS**
TEAM CALABRO, CALABRO CHEESE CORP., East Haven, CT, United States, HAND DIPPED RICOTTA 99.6

**SECOND AWARD**
Team Sierra Cheese, Sierra Cheese Co., Compton, CA, United States, Ricotta part skim 99.5

**THIRD AWARD**
Maplebrook Farm, Maplebrook Farm, North Bennington, VT, United States, Maplebrook Farm Ricotta Alta 99.45

Upstate Farms Cheese - Team 2, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Clean Deck Whole Milk Ricotta 99.4
Upstate Farms Cheese - Team 2, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Clean Deck Part Skim Ricotta 99.4
Clock Shadow Creamery Team, Cedar Grove Cheese Inc, Plain, WI, United States, Ricotta/cow milk 99.4
Joe Taranto, Montena Taranto Foods, Ridgefield, NJ, United States, Old Fashioned 99.35

Narragansett Creamery, Narragansett Creamery, Providence, RI, United States, Whole Milk Ricotta 99.35
Upstate Farms Cheese - Team 1, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Clean Deck Part Skim Ricotta 99.3
Castelli Team 1, Castelli America, Ashville, NY, United States, Whole Milk Ricotta 99.3
Mike Lamagna, Lamagna Cheese, Verona, PA, United States, Whole Milk Curd Style Ricotta 99.3
Mike Lamagna, Lamagna Cheese, Verona, PA, United States, Organic Ricotta 99.3
Ernesto Nunez, BelGioioso Cheese Inc, Green Bay, WI, United States, BelGioioso Ricotta con Latte Whole Milk 99.3
Saputo’s team, Saputo Dairy Products Canada G.P., St-Laurent, QC, Canada, Ricotta Fiorella 99.3
Team Perkins, Caputo Cheese, Melrose Park, IL, United States, Ricotta Red 96oz 99.3
Upstate Farms Cheese - Team 1, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Clean Deck Whole Milk Ricotta 99.3
Narragansett Creamery, Narragansett Creamery, Providence, RI, United States, Whole Milk Ricotta 99.3
Team Sierra Cheese, Sierra Cheese Co., Compton, CA, United States, Ricotta d’Oro 99.3
Team Perkins, Caputo Cheese, Melrose Park, IL, United States, Ricotta Red 99.3
Ricotta, Lactalis American Group, Inc., Buffalo, NY, United States, Whole Milk Ricotta 99.3
Ricotta, Lactalis American Group, Inc., Buffalo, NY, United States, Whole Milk Ricotta 99.3
Castelli Team 1, Castelli America, Ashville, NY, United States, Part Skim Ricotta 99.3
Joe Taranto, Montena Taranto Foods, Ridgefield, NJ, United States, Classic 99.3
Micelli Specialty Team, Miceli Dairy Products, Cleveland, OH, United States, Impastata 99.3
Team Quality, Quality Cheese Inc., Vaughan, ON, Canada, Bella Casara Ricotta 99.3
Ricotta, Lactalis American Group, Inc., Buffalo, NY, United States, Whole Milk Ricotta 99.3
Team Sutter, Natural Pastures Cheese Company Ltd, Courtenay, BC, Canada, Ricotta 99.3
Mike Lamagna, Lamagna Cheese, Verona, PA, United States, Whole Milk Smooth Ricotta 99.3
Nuestro Queso, Nuestro Queso, LLC, Chicago, IL, United States, Ricotta 99.3
Joe Taranto, Montena Taranto Foods, Ridgefield, NJ, United States, Traditional 99.3
Ricotta Department, Losurdo Foods Inc, Heuvelton, NY, United States, Chicago Style Ricotta 99.3
Ricotta, Lactalis American Group, Inc., Buffalo, NY, United States, Ricotta - Made With Whole Milk 99.3
Roberto Cummings, Grupo San Jacinto, AGUASCALIENTES, Mexico, queso de suero de leche 99.3
**CLASS 21: PARMESAN**

**BEST OF CLASS**
Tim Dudek, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Parmesan ............................................. 99.2

**SECOND AWARD**
Lake Country Dairy Team, Schuman Cheese, Turtle Lake, WI, United States, Cello Artisan Reserve Parmesan Wheel ...................................................... 98.85

**THIRD AWARD**
Lake Country Dairy Team, Schuman Cheese, Turtle Lake, WI, United States, Cello Organic Copper Kettle Parmesan Wheel .............................................. 98.75

Lake Country Dairy Team, Schuman Cheese, Turtle Lake, WI, United States, Cello Copper Kettle Parmesan Wheel ................................................. 98.7
Granarolo Team, Granarolo, Parma, Italy, Quattrocento Italian Cheese .............................................................. 98.4
Lake Country Dairy Team, Schuman Cheese, Turtle Lake, WI, United States, Cello Copper Kettle Parmesan Wheel ................................................. 98.35
Lattebusche, Lattebusche, Cesioiaggiore, Italy, Piave PDO Extra Aged .......................................................... 98.3
Team Del Priore, Mosco, Yancey’s Fancy, Inc., Corfu, NY, United States, Parmesan .................................................. 98.25
Mike Exferd, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso American Grana ................................................. 98.2
Team AMPI, AMPI - Hoven, HOVEN, SD, United States, Aged Parmesan Wheel .................................................... 98.1
Mike De Muth, Agropur, Hull, IA, United States, Parmesan .................................................................
Eau Galle Cheese Team, Eau Galle Cheese Factory, Inc., Durand, WI, United States, Parmesan .................................................................
Eau Galle Cheese Team, Eau Galle Cheese Factory, Inc., Durand, WI, United States, Aged Parmesan .........................................................
Mike Matucheski, Sartori Company, Antigo, WI, United States, Sartori Reserve SarVecchio Parmesan ....................................................
Team Almena, Saputo Cheese USA, Milwaukee, WI, United States, Parmesan .............................................................
Mike Brennenstuhl, Door Artisan Cheese Company, Egg Harbor, WI, United States, BelAdagio ................................................
Dan Roehrig, Sartori Company, Antigo, WI, United States, Sartori Classic Parmesan ..............................................................
Lanco, Pennland Pure, Hancock, MD, United States, Parmesan .................................................................

**CLASS 22: ALCOHOL WASHED RIND/ SMEAR-RIPENED CHEESE**

**BEST OF CLASS**
Ewald Schafer, Fromagerie Schafer, Cressier, Switzerland, Mont Vully Bio .................................................................

**SECOND AWARD**
Ewald Schafer, Fromagerie Schafer, Cressier, Switzerland, Mont Vully Classique ..........................................................

**THIRD AWARD**
Team Doe Run, The Farm at Doe Run, Coatesville, PA, United States, Bathed in Victory ..................................................

Team Mt. Townsend, Mt. Townsend Creamery, Port Townsend, WA, United States, Off Kilter: Scotch Ale Washed Rind Original .............................................
Vorarlberg Milch eGen, Vorarlberg Milch eGen, Feldkirch, Austria, Ländle Weinkäse ..........................................................
Othmar Picler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Traubengold ..................................................
Ewald Schafer, Fromagerie Schafer, Cressier, Switzerland, Mont Vully Réserve .............................................................
Othmar Picler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Weinkäse ...................................................
Vorarlberg Milch eGen, Vorarlberg Milch eGen, Feldkirch, Austria, Ländle Mostkäse ...........................................................
Moestl Franz & Team, Almenland Stollenkase GmbH, Passail, Austria, Bergkase mit Rotwein ..........................................
Paul Sutter, Natural Pastures Cheese Co., Courtenay, BC, Canada, King’s Peak Chardonnay ..........................................................
Käserei Herschmettlen, Stefan Bürki, Ottikon, Switzerland, Wildbachkäse .........................................................
Reinhard Rosenauer, Berglandmilch eGen, Wels, Austria, Schärdinger Affineur Le Rosé ..................................................
Alise Sjostrom, Redhead Creamery, Brooten, MN, United States, North Fork Whiskey Washed Munster ..................................................
Käserei Herschmettlen, Stefan Bürki, Ottikon, Switzerland, Überhöhen ..........................................................
Othmar Picler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Apfelgold ..................................................
Darrell Demeter, Door Artisan Cheese Company, Egg Harbor, WI, United States, Valmy ..................................................
Othmar Picler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Hopfengold ..................................................
Theo Sprecher, Theo Sprecher, Gossau, Switzerland .................................................................
Theo Sprecher, Theo Sprecher, Gossau, Switzerland .................................................................
Erich Keller, Keller-Käse GmbH, Altendorf, Switzerland, Merlot Weinkäse ..........................................................

**CLASS 23: FRESH ASIAGO**

**BEST OF CLASS**
Saxon Creamery Team, Eric Steltenpohl, Cleveland, WI, United States, Whole Milk Asiago (Fresh Style) Aged 5 mon .............................................

**SECOND AWARD**
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Southwest Asiago ..................................................

**THIRD AWARD**
Jim Demeter, Door Artisan Cheese Company, Egg Harbor, WI, United States, Crema Pressato ..........................................................

Team Meister 2, Meister Cheese, Muscoda, WI, United States, Fresh Asiago ..........................................................
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Southwest Asiago ..........................................................
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Southwest Asiago ..........................................................
Team Meister 1, Meister Cheese, Muscoda, WI, United States, Fresh Asiago ..........................................................
Juan Prado, Saxon Cheese LLC, Cleveland, WI, United States, Whole Milk Asiago (Fresh Style) Aged 6 mon ..........................................................
Bill Sikorski, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Asiago 97.65
Lanco, Pennland Pure, Hancock, MD, United States, Asiago .................................................................

**CLASS 24: AGED ASIAGO (OVER 6 MONTHS)**

**BEST OF CLASS**
Lake Country Dairy Team, Arthur Schuman Inc, Turtle Lake, WI, United States, Cello Hand Crafted Asiago Wheel ..........................................................

**SECOND AWARD**
Erin Radtke, Sartori Company, Antigo, WI, United States, Sartori Reserve Extra-Aged Asiago ..........................................................

**THIRD AWARD**
Lake Country Dairy Team, Arthur Schuman Inc, Turtle Lake, WI, United States, Cello Extra Aged Asiago Wheel ..........................................................

Eau Galle Cheese Team, Eau Galle Cheese Factory, Inc., Durand, WI, United States, Aged Asiago ..........................................................
Lake Country Dairy Team, Schuman Cheese, Turtle Lake, WI, United States, Cello Hand Crafted Asiago Wheel .............................................................
**CLASS 25: BABY SWISS STYLE**

### BEST OF CLASS

Team Steenderen, FrieslandCampina Export, Wolvega, Netherlands, Baby Swiss 1 ........................................... 99.45

### SECOND AWARD

Reggie Jones, Central Coast Creamery, Paso Robles, CA, United States, Holley Cow Wheel ........................................... 99.35

### THIRD AWARD

Jamie Fahrney, Chalet Cheese Co-op, Monroe, WI, United States, 40# Block Baby Swiss ........................................... 98.95

Team Balkbrug, FrieslandCampina Export, Wolvega, Netherlands, Frico Maasdam Carractere ........................................... 98.9
Gary Sloan Jr., Rothenbuhler Cheesemakers, Middlefield, OH, United States, Baby Swiss cheese ........................................... 98.9
Donnie Hershberger, Rothenbuhler Cheesemakers, Middlefield, OH, United States, Baby Swiss cheese ........................................... 98.9
Mike Nelson, Chalet Cheese Co-op, Monroe, WI, United States, 40# block ........................................... 98.9
John Baker, Rothenbuhler Cheesemakers, Middlefield, OH, United States, Baby Swiss cheese ........................................... 98.8
Joey Jaeggi, Chalet Cheese Co-op, Monroe, WI, United States, 40# Block Baby Swiss ........................................... 98.65
Team Doughty Valley, Guggisberg Cheese, Millersburg, OH, United States, Baby Swiss 96.6

### CLASS 26: FETA

**BEST OF CLASS**

Micah Klug, Agropur, Weyauwega, WI, United States, Feta cheese ........................................... 99.1

**SECOND AWARD**

Steve Webster, Klondike Cheese Co., Monroe, WI, United States, Odyssey Feta ........................................... 99.05

**THIRD AWARD**

Adam Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Feta 98.9

Team Nordex Käserei, Nordex Käserei Ges.m.b.H, Pöggstall, Austria, Feta 60+ ........................................... 98.45
Onsild Mejeri, Mammern Mejerierne, Onsild Mejeri, Hobro, Denmark, Feta cheese, Picnic Style 60% ........................................... 98.35
Tim Kempf, Agropur, Weyauwega, WI, United States, Feta cheese ........................................... 98.2
Team NORDEX Käserei, NORDEX Käserei, Pöggstall, Austria, Feta 55+ ........................................... 98.05
Onsild Mejeri, mammern Mejerierne, Onsild Mejeri, Hobro, Denmark, Feta cheese, Bulgara style 60%, 98 Ron Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Feta ........................................... 97.85
Mike DelMuth, Agropur, Weyauwega, WI, United States, Feta cheese ........................................... 97.85
Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connersville, IN, United States, Phetamias, Onsild Mejeri, Mammern Mejerierne, Onsild Mejeri, Hobro, Denmark, Feta cheese, Tam Yagli 65% ........................................... 97.6
Team Nordex Käserei, Nordex Käserei Ges.m.b.H, Pöggstall, Austria, Feta 55+ ........................................... 97.6

**CHARLES KRAUSE, TUCUMCARI MOUNTAIN CHEESE FACTORY, INC., TUCUMCARI, NM, United States, FETA 10 # BRINE**

Steve Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Feta

**Arvanitis, ARVANITIS S.A., THESSALONIKI, Greece, AGNO**

**Cricket Creek Farm, Cricket Creek Farm, Williamstown, MA, United States, Cricket Creek Feta**

**Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Feta**

**Karoun, Karacou Dairies, Turlock, CA, United States, Brizna Feta**

**Lactalis, lactalis, Belmont, WI, United States, 1.25lbs feta slab**

**Onsild Mejeri, Mammen Mejerierne, Onsild Mejeri, Hobro, Denmark, Feta cubes in Brine, Ardena**

**GEOVANNY CHAVEZ, TUCUMCARI MOUNTAIN CHEESE FACTORY, INC., TUCUMCARI, NM, United States, ETA LOAF**

**Lactalis, Lactalis, Belmont, WI, United States, 8oz feta chunk**

**Corinne Merkley, Parmalat, Winchester, ON, Canada, Raccoli Feta**

**Mike Schultz, Nasonville Dairy Inc, Marshfield, WI, United States, Feta**

**Arvanitis, Arvanitis S.A., Thessaloniki, Greece, Doppio Cheese**

**Ken Heiman, Nasonville Dairy Inc, Marshfield, WI, United States, Feta**

**Belfiore Cheese Company, Belfiore Cheese Company, Berkeley, CA, United States, Feta Cheese**

**Terry Lensmire, Agropur, Weyauwega, WI, United States, Feta cheese**

**Brian Jackson, Nasonville Dairy Inc, Marshfield, WI, United States, Feta**

**Narragansett Creamery, Narragansett Creamery, Providence, RI, United States, Feta Cheese**

**Lactalis, Lactalis, Belmont, WI, United States, 60 crumble feta**

**Maplebrook Farm, Maplebrook Farm, North Bennington, VT, United States, Whole-Milk Feta**

**Murat Hokka, Naturlich, LLC, Allentown, PA, United States, Organic American Feta Cheese**
CONGRATULATIONS!

...to the Participants of the 2018 World Championship Cheese Contest

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**CLASS 27: FETA, FLAVORED**

**BEST OF CLASS**
Team Nörager Mejeri, Nordex Food A/S, Nörager Mejeri, Nörager, Denmark, Salad cheese, herb oil with olives 99.75

**SECOND AWARD**
Justin Lowery, Klondike Cheese Co., Monroe, WI, United States, Odyssey Tomato & Basil Feta 99.7

**THIRD AWARD**
Micah Klug, Agropur, Weyauwega, WI, United States, Feta cheese with Garden Herb 99.6

CHARLES KRAUSE, TUCUMCARI MOUNTAIN CHEESE FACTORY, INC., TUCUMCARI, NM, United States, Kalamata 99.55
Matt Erdley, Klondike Cheese Co., Monroe, WI, United States, Odyssey Tomato & Basil Feta 99.55
Ben Billington, Agropur, Weyauwega, WI, United States, Feta cheese with Peppercorn 99.55
Chris Pennings, Agropur, Weyauwega, WI, United States, Feta cheese with Garden Herb 99.55
Kruså Mejeri, Aria Foods, Kruså, Denmark, 45+ WC Sundried Apetina 99.5
Steve Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Peppercorn Feta 99.5
Kruså Mejeri, Aria Foods, Kruså, Denmark, 45+ WC Spice mix in oil 99.45
Adam Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Mediterranean Feta 99.45
Micah Klug, Agropur, Weyauwega, WI, United States, Feta cheese with Basil & Tomato 99.45
Terry Lensmire, Agropur, Weyauwega, WI, United States, Feta cheese with Basil & Tomato 99.45
Onsild Mejeri, Mammen Mejerierme, Onsild Mejeri, Hobro, Denmark, Feta cubes in oil with herbs 99.45
Micah Klug, Agropur, Weyauwega, WI, United States, Feta cheese with Peppercorn 99.45
Team Nörager Mejeri, Nordex Food A/S, Nörager Mejeri, Nörager, Denmark, Salad cheese, herb oil 99.45
Team Nörager Mejeri, Nordex Food A/S, Nörager Mejeri, Nörager, Denmark, Salad cheese, chilli oil 99.45
Steve Webster, Klondike Cheese Co., Monroe, WI, United States, Odyssey Peppercorn Feta 99.45
Ken Heiman, Nasonville Dairy Inc, Marshfield, WI, United States, Tomato Basil Feta 99.45
Team Nörager Mejeri, Nordex Food A/S, Nörager Mejeri, Nörager, Denmark, Salad Cheese, herb oil with garlic 99.45

Mike Schultz, Nasonville Dairy Inc, Marshfield, WI, United States, Mediterranean Herb Feta
Maplebrook Farm, Maplebrook Farm, North Bennington, VT, United States, Cherry Wood Smoked Feta

**CLASS 28: BRICK, MuenSTER**

**BEST OF CLASS**
Dave Buholzer, Klondike Cheese Co., Monroe, WI, United States, Brick 99.6

**SECOND AWARD**
Steve Buholzer, Klondike Cheese Co., Monroe, WI, United States, Muenster 99.5

**THIRD AWARD**
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Muenster 99.45

Matt Henze, Decatur Diary Inc., Brodhead, WI, United States, Muenster 99.4
Matt Henze, Decatur Diary Inc., Brodhead, WI, United States, Brick 99.4
Team Edelweiss, Edelweiss Creamery LLC, Monticello, WI, United States, Brick 99.35
Steve Buholzer, Klondike Cheese Co., Monroe, WI, United States, Brick 99.35
Ron Buholzer, Klondike Cheese Co., Monroe, WI, United States, Muenster 99.35
Steve Stettler, Decatur Diary Inc., Brodhead, WI, United States, Brick 99.35
Matt Erdley, Klondike Cheese Co., Monroe, WI, United States, Muenster 99.35
Decatur Cheesemakers, Decatur Diary Inc., Brodhead, WI, United States, Brick 99.35
Gary Grossen, Babcock Hall Dairy, Madison, WI, United States, Brick 99.35
Ron Bechtolt, Klondike Cheese Co., Monroe, WI, United States, Muenster 99.35
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Brick 99.35
Decatur Cheesemakers, Decatur Diary Inc., Brodhead, WI, United States, Muenster 99.35
Torkelson Cheese Co., Torkelson Cheese Co., Lena, IL, United States, Muenster 99.35
Alpine cheese team, Alpine cheese/valleyview, South Wayne, WI, United States, Brick 99.35
Steve Stettler, Decatur Diary Inc., Brodhead, WI, United States, Muenster 99.35
Bruce Workman, Fair Oaks Farms, Fair Oaks, IN, United States, Muenster 99.35
Ron Buholzer, Klondike Cheese Co., Monroe, WI, United States, Brick 99.35
Torkelson Cheese Co., Torkelson Cheese Co., Lena, IL, United States, 6# Brick Cheese 99.35
Zimmerman Cheese Team 2, Zimmerman Cheese Inc, South Wayne, WI, United States, Wisconsin Brick 99.35

**CLASS 29: HAVARTI**

**BEST OF CLASS**
Team Edelweiss, Edelweiss Creamery LLC, Monticello, WI, United States, Havarti 99.65

**SECOND AWARD**
Steve Stettler, Decatur Diary Inc., Brodhead, WI, United States, Havarti 99.4

**THIRD AWARD**
Ron Bechtolt, Klondike Cheese Co., Monroe, WI, United States, Havarti 99.3

Ron Buholzer, Klondike Cheese Co., Monroe, WI, United States, Havarti 99.25
Adam Buholzer, Klondike Cheese Co., Monroe, WI, United States, Havarti 99.25
Dave Buholzer, Klondike Cheese Co., Monroe, WI, United States, Havarti 99.1
Matt Henze, Decatur Diary Inc., Brodhead, WI, United States, Havarti 99.1
Bruce Workman, Fair Oaks Farms, Fair Oaks, IN, United States, Havarti 99.05
N. Vium Dairy, Aria Foods, Videbaek, Denmark, Havarti 98.9
Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Original Havarti Loaf 98.9

Team Chateauguy, McCadam Cheese, Chateauguy, NY, United States, Muenster 99.35
Zimmerman Cheese Team 2, Zimmerman Cheese Inc, South Wayne, WI, United States, Muenster 99.35
Team Comstock, Comstock Creamery, Comstock, WI, United States, Red Rind Muenster 99.35

TRI STATE DAIRY TEAM, Tri State Dairy LLC, Hicksville, OH, United States, BATCH # 4 99.35
Hans Lehner Jr, Alpine Cheese/valleyview, South Wayne, WI, United States, Muenster 99.35
Jerome - Team 2, Agropur, Jerome, ID, United States, Muenster 99.35
Jerome - Team 1, Agropur, Jerome, ID, United States, Muenster 99.35
CLASS 30: HAVARTI, FLAVORED

BEST OF CLASS
Ed Giammarino, Aria Foods, Kaukauna, WI, United States, Havarti Loaf with Dill 99.35

SECOND AWARD
Team Edelweiss, Edelweiss Creamery LLC, Monticello, WI, United States, Havarti Onion 99.2

THIRD AWARD
Steve Stettler, Decatur Dairy Inc., Brodhead, WI, United States, Havarti with Dill 98.95

CLASS 31: STRING CHEESE

BEST OF CLASS
Damaris, Cesar’s Cheese, Random Lake, WI, United States, Whole Milk; Hand Stretched; Batch 3 98.85

SECOND AWARD
Upstate Farms Cheese - Team 1, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Low Moisture Part Skim String Cheese 98.8

THIRD AWARD
Cesar Luis, Cesar’s Cheese, Random Lake, WI, United States, Whole Milk; Hand Stretched; Batch 1 98.55

Duane Petersen, Arla Foods, Kaukauna, WI, United States, Creamy Havarti Loaf
Dave Newman, Aria Foods, Kaukauna, WI, United States, Creamy Havarti Loaf
Decatur Cheesemakers, Decatur Dairy Inc., Brodhead, WI, United States, Havarti Loaf with Dill
Nur. Vium Dairy, Aria Foods, Videbaek, Denmark, Havarti
Emily Montgomery, Calkins Creamery, Honesdale, PA, United States, Dill Havarti
Lanco, Pennland Pure, Hancock, MD, United States, Havarti 60+ plain
Zack Schneider, Aria Foods, Kaukauna, WI, United States, Creamy Havarti Loaf
Team Meister 2, Meister Cheese, Muscoda, WI, United States, Havarti
Team Meister 3, Meister Cheese, Muscoda, WI, United States, Havarti
Kyle Schwobe, Aria Foods, Kaukauna, WI, United States, Creamy Havarti Loaf
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Havarti
Joe Wittman, Cedar Grove Cheese, Plain, WI, United States, Havarti
Team Meister 1, Meister Cheese, Muscoda, WI, United States, Havarti
Brian Entringer, Baker Cheese Factory Inc, St Cloud, WI, United States, Low moisture part-skim mozzarella string cheese

Roberto Cummings, Grupo San Jacinto, AQUASCALIENTES, Mexico, Queso de pasta hilada

Little Cesar”, Cesar’s Cheese, Random Lake, WI, United States, Whole Milk; Hand Stretched; Batch 2

Dan Schwind, Baker Cheese Factory Inc, St Cloud, WI, United States, Low moisture part-skim mozzarella string cheese

Team Sierra Cheese, Sierra Cheese Co., Compton, CA, United States, String cheese

Upstate Farms Cheese - Team 1, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, 2% String Cheese

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, String Cheese Sticks

Tim Entringer, Baker Cheese Factory Inc, St Cloud, WI, United States, Low moisture part-skim mozzarella string cheese

Renard’s Rosewood Dairy, Renard’s Rosewood Dairy Inc., Algoma, WI, United States, Hand Cut String Cheese

Ben Shbler, Ponderosa Dairy Products, Kewaunee, WI, United States, Farmstead String Cheese

Casey Berget, Chula Vista Cheese Co./NVI, Supremo Foods, Brownstown, WI, United States, Mexican String Cheese

Gary Cherney, Ponderosa Dairy Products, Kewaunee, WI, United States, Farmstead String Cheese

Matt Sautner, Ponderosa Dairy Products, Kewaunee, WI, United States, Ponderosa Farmstead String Cheese

CLASS 32: STRING CHEESE, FLAVORED

BEST OF CLASS
Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, Strings of Cheese TRUFFLE OIL & BASIL 99.7

SECOND AWARD
Kevin Entringer, Baker Cheese Factory Inc, St Cloud, WI, United States, Jalapeno Peppers 99.45

THIRD AWARD
Karoun, Karoun Dairies LLC, Turlock, CA, United States, Hand Braided String, marinated w/ Olive Oil, Garlic and Herbs 99.4

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, Strings of Cheese MARINATED 99.35

Roberto Cummings, Grupo San Jacinto, AQUASCALIENTES, Mexico, Queso de pasta hilada 98.9

Tim Entringer, Baker Cheese Factory Inc, St Cloud, WI, United States, Jalapeno Peppers 98.85

Shawn Brown, Baker Cheese Factory Inc, St Cloud, WI, United States, Jalapeno Peppers 98.85

Team Toscana, Toscana Cheese Company, Secaucus, NJ, United States, Armenian String Cheese 98.8

Larry Brown, Baker Cheese Factory Inc, St Cloud, WI, United States, Jalapeno Peppers 98.55

Robert Cummings, Grupo San Jacinto, AQUASCALIENTES, Mexico, Bola de queso de pasta hilada 98.4

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, Strings of Cheese DILL

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, Strings of Cheese EVERYTHING BAGEL

Products Team, Ponderosa Dairy Products, Kewaunee, WI, United States, Fiesta String Cheese

CLASS 33: COTTAGE CHEESE

BEST OF CLASS
Team Sal Iorio, Muuna, Princeton, NJ, United States, Muuna Mango Cottage Cheese 99.05

SECOND AWARD
Cottage Team, Westby Coop Creamery, Westby, WI, United States, 4% Large Curd Cottage Cheese 99

THIRD AWARD
Quincy Team, Prairie Farms Dairy, QUINCY, IL, United States, 4% small curd cottage cheese 98.95

West Seneca Cultured Division, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, 4% Cottage Cheese 98.9

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Cottage Cheese 98.9

Cottage Team, Westby Coop Creamery, Westby, WI, United States, 4% Small Curd Cottage Cheese 98.75

Team Sal Iorio, Muuna, Princeton, NJ, United States, Muuna Blueberry Cottage Cheese 98.65

Team Sal Iorio, Muuna, Princeton, NJ, United States, Muuna Strawberry Cottage Cheese 98.65

Quincy Team, Prairie Farms Dairy, QUINCY, IL, United States, 2% cottage cheese 98.55

Team Sal Iorio, Muuna, Princeton, NJ, United States, Muuna Raspberry Cottage Cheese 98.55

Cottage Team, Westby Coop Creamery, Westby, WI, United States, 2% Small Curd Cottage Cheese 98.55

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Cottage Cheese 98.5

CLASS 34: FRESH MOZZARELLA

BEST OF CLASS
Team Aguas, Caputo Cheese, Melrose Park, IL, United States, Nodini Knots 99.55

SECOND AWARD
Lorsordo Foods Curd crew, Lorsordo foods Inc, Heuvelton, NY, United States, Oeillini in water 99.4

THIRD AWARD
Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, Fresh Mozzarella 99.35

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, Fresh Mozzarella 98.7

Team Toscana, Toscana Cheese Company, Secaucus, NJ, United States, Fresh Mozzarella Ciliegine 98.5
Upstate Farms Cheese - Team 1, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Fier Di Latte Cherries — 97.95
Team Lioni, Lioni Latticini, Inc., Union, NJ, United States, Bufala Fresca — 97.9
Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, Fresh Mozzarella — 97.75
Team Toscani, Toscani Cheese Company, Secaucus, NJ, United States, Fresh Mozzarella Bocconcino — 97.6
Team Aguas, Caputo Cheese, Melrose Park, IL, United States, Bocconcini 1 oz — 97.55
Don Lensmire, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Fresh Mozzarella Ciliegine water pack
TEAM CALABRO, CALABRO CHEESE CORP, East Haven, CT, United States, Ovoline
Narragansett Creamery, Narragansett Creamery, Providence, RI, United States, Bocconcini
Team Reedsburg, Saputo Cheese USA, Milwaukee, WI, United States, Organic Fresh Mozzarella
Castelli Team 1, Castelli America, Ashville, NY, United States, Mozzarella in Water
Narragansett Creamery, Narragansett Creamery, Providence, RI, United States, Ovolini Mozzarella in Water
Nampa Fresh Mozz Team, Lactalis American Group, Nampa, ID, United States, Bocconcini
Team Reedsburg, Saputo Cheese USA, Milwaukee, WI, United States, Organic Fresh Mozzarella
Team Reedsburg, Saputo Cheese USA, Milwaukee, WI, United States, Fresh Mozzarella
Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, Fresh Mozzarella
Miceli Specialty Team, Miceli Dairy Products, Cleveland, OH, United States, Log
Upstate Farms Cheese - Team 2, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Fior Fi Latte Cherries
Saputo’s team, Saputo Dairy Products Canada inc., Montréal, QC, Canada, Cocktail Bocconcini
Ryan Healy, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Fresh Mozzarella B & 8 oz. Thermoform Ball
Saputo’s team, Saputo Dairy Products Canada G.P., St.-Laurent, QC, Canada, Mozzarella in Bufala
Upstate Farms Cheese - Team 1, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Gourmet Mozzarella Cheese Logs
Fresh Mozzarella Team, Lactalis American Group, Nampa, ID, United States, Ovolini Fresh Mozzarella
Team Sutter, Natural Pastures Cheese Co., Courtenay, BC, Canada, Mozzarella di Bufala
Upstate Farms Cheese - Team 2, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Gourmet Mozzarella Cheese Logs
Arvind Kumar, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Fresh Mozzarella 1# Thermoform Log
Belfiore, Belfiore Cheese Company, Berkeley, CA, United States, Organic Fior di Latte
Team Reedsburg, Saputo Cheese USA, Milwaukee, WI, United States, Fresh Mozzarella
Team Quality, Quality Cheese Inc, Vaughan, ON, Canada, Fresh Mozzarella Log
Team Quality, Quality Cheese Inc, Vaughan, ON, Canada, Fior di Lati-Bella Casara
TEAM CALABRO, CALABRO CHEESE CORP., East Haven, CT, United States, MOZZARELLA DI BUFALA
Maplebrook Farm, Maplebrook Farm, North Bennington, VT, United States, Mozzarella
Team Quality, Quality Cheese Inc, Vaughan, ON, Canada, Buffalo Mozzarella
Castelli Team 1, Castelli America, Ashville, NY, United States, Fresh Mozzarella Log

**CLASS 35: BLUE VEINED CHEESES, EXTERIOR MOLDING**

**BEST OF CLASS**
Champignon North America, Inc., Käserei Champignon, Lauben, Germany, Cambozola Black — 99.4

**SECOND AWARD**
Organic Rogue River Blue, Rogue Creamery, Central Point, OR, United States, Organic Rogue River Blue — 99.25

**THIRD AWARD**
Team Trolldhede, Arla foods, Trolldhede, Denmark, Saga — 99.2

**CLASS 36: BLUE VEINED CHEESES**

**BEST OF CLASS**
Arathusa Farm Dairy, Arathusa Farm Dairy, Bantam, CT, United States, Arathusa Blue — 97.55

**SECOND AWARD**
Tove Beck, Team Hoegelund, ARLA FOODS Hoegelund, Vojens, Denmark, Danablu / Danish Blue Cheese Ekstra — 97.4

**THIRD AWARD**
Jim Ingvorsen, Bornholms Andelsmejeri, Klemensker, Denmark, Danablu — 97.35

Jasper Hill Farm, Cellars at Jasper Hill, Greensboro, VT, United States, Bayley Hazen Blue
Chris Roelli, roelli cheese, Shullsburg, WI, United States, Dunbarton
Jacob Lorentsen, Arla Foods Gjesing Mejeri, Skanderborg, Denmark, Koveding, Pasteurized milk. Milk solid 59%
Tove Beck, Team Hoegelund, ARLA FOODS Hoegelund, Vojens, Denmark, HOEVELUNDAARD
Sequatchie Cove Creamery production team, Sequatchie Cove Creamery, Sequatchie, TN, United States, Bellarmy Blue
Allison Lakin, Lakin’s Gorges Cheese LLC, Waldoboro, ME, United States, Cascadilla Bleu, cow’s milk,
Murat Hokka, Naturlich, LLC, Allentown, PA, United States, Royal Blue Cheese
NZ Cheese, Whitestone Cheese Co, Oamaru, New Zealand, Shenley Station Blue
Team Trolldhede, Arla foods, Trolldhede, Denmark, Sirius
Pete Messmer, Lively Run Dairy, Interlaken, NY, United States, Blue Yonder,
Team Salemville, Saputo Cheese USA, Milwaukee, WI, United States, Blue Cheese

Marta Danielak, Lazur - Spółdzielczy Związek Grup Producenów Rolnych, Nowe Skalmierzycye, Poland, Blue cheese Lazur RokBlu.

Team Seymour, Great Lakes Cheese Seymour, Inc., Seymour, WI, United States, Blue Cheese

Team Almena, Saputo Cheese USA, Milwaukee, WI, United States, Stell@ Blue Cheese

Mindoro Cheese Team, Prairie Farms Dairy, Mindoro, WI, United States, Pasteurized Blue

Team Seymour, Great Lakes Cheese Seymour, Inc., Seymour, WI, United States, Blue Cheese

Team Hook, Hook’s Cheese Company, Inc., Mineral Point, WI, United States, Blue Paradise

Team Seymour, Great Lakes Cheese Seymour, Inc., Seymour, WI, United States, Blue Cheese

Caves of Faribault Team, Prairie Farms - Caves of Faribault, Faribault, MN, United States, Am@Blu Blue Cheese

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Glacier Blue

Team Salemville, Saputo Cheese USA, Milwaukee, WI, United States, Vintage Blue Cheese

Marta Danielak, Lazur - Spółdzielczy Związek Grup Producenów Rolnych, Nowe Skalmierzycye, Poland, Blue cheese Lazur Gold,

Caves of Faribault Team, Prairie Farms - Caves of Faribault, Faribault, MN, United States, St. Pete’s Select Blue Cheese

Team Salemville, Saputo Cheese USA, Milwaukee, WI, United States, Reserve Blue Cheese

Leif Olesen, Bornholms Andelsmejerier, Klemensker, Denmark, Organic Danablu

SAINT AGUR, GROUP SAVENCIA CHEESE, France, SAINT AGUR

Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Point Reyes, CA, United States, Point Reyes Original Blue

Valio Ānēkoslī Blue cheese team, Finlandia Cheese Inc., Helsinki, Finland, Finlandia Aura Gold BLUE CHEESE WHEEL

Reinhard Rosnauer, Berglandmilch eGen, Wels, Austria, Schärdinger Affinerie Kracher petit;

Imperia Foods Montfort WI team, Schuman Cheese, Fairfield, NJ, United States, Montforte Bleu Wheel

Barry Charlton, Berrys Creek Gourmet Cheese, Fish Creek, Australia, Tarwin Blue

Team Hook, Hook’s Cheese Company, Inc., Mineral Point, WI, United States, Original Blue

Barry Charlton, Berrys Creek Gourmet Cheese, Fish Creek, Australia, Moassvale Blue

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Glacier Porta Creme

Amick’s Choice, Clemson Blue Cheese, Clemson, SC, United States, Blue

Team Seymour, Great Lakes Cheese Seymour, Inc., Seymour, WI, United States, Blue Cheese

Fonterra Brands Eltham Bridge Street Cheesemakers, Fonterra Brands New Zealand, Auckland, New Zealand, Kapiti Kikorangi

Imperia Foods Montfort WI team, Schuman Cheese, Fairfield, NJ, United States, Montforte Bleu Wheel

Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Point Reyes, CA, United States, California Coastal Blue

Leslie Goff, Consider Bardwell Farm, West Pawlet, VT, United States, Barden Blue

Nicolaj Miskow, Arla Foods Gjesing Dairy, Mineral Point, WI, United States, Roth Original Buttermilk Blue Cheese Wheel

Champignon North America, Käserei Champignon, Lauben/Allgäu, Germany, Grand Noir –

Ludwig Farmstead Creamery, Ludwig Farmstead Creamery, Fithian, IL, United States, Vermillion river Blue

TEAM SEYMOUR, GREAT LAKES CHEESE SEYMOUR, Inc., Seymour, WI, United States, Gorgonzola Cheese
Team Seymou, Great Lakes Cheese Seymour, Inc., Seymour, WI, United States, Gorgonzola Cheese
Team Hook, Hook’s Cheese Company, Inc., Mineral Point, WI, United States, Gorgonzola Dolce

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Glacier Point Gorgonzola
Team Seymour, Great Lakes Cheese Seymour, Inc., Seymour, WI, United States, Gorgonzola

CLASS 38: GORGONZOLA

BEST OF CLASS
Jeff Allen, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso CreamyGorg

SECOND AWARD
Paolo Leonardi, IGOR, Cameri, Italy, Wheel of Gorgonzola Piccante

THIRD AWARD
Michael Stub-Holm, Bornholms Andelsmejerier, Klemensker, Denmark, Mycella 60+ pasteurized milk solid 58% 99.35

Imperia Foods Montfort WI team 2, Schuman Cheese, Fairfield, NJ, United States, Montforte Gorgonzola Wheel

Imperia Foods Montfort WI team 1, Schuman Cheese, Montfort, WI, United States, Montforte Gorgonzola Wheel

Per Olesen, Bornholms Andelsmejerier, Klemensker, Denmark, Bornzola 60+ pasteurized milk solid 58%, 99

Paolo Leonardi, IGOR, Cameri, Italy, Wheel of Gorgonzola Dolce

Caves of Faribault Team, Prairie Farms - Caves of Faribault, Faribault, MN, United States, Am@Gorg Gorgonzola Cheese

Mindoro Cheese Team, Prairie Farms Dairy, Mindoro, WI, United States, HT Gorgonzola

Team Almena, Saputo Cheese USA, Milwaukee, WI, United States, Black River® Gorgonzola

Team Seymour, Great Lakes Cheese Seymour, Inc., Seymour, WI, United States, Gorgonzola

Team Seymour, Great Lakes Cheese Seymour, Inc., Seymour, WI, United States, Gorgonzola

Team Marum, FrieslandCampina Export, Wolvega, Netherlands, Edam Noord/Wester PDO

SECOND AWARD
Royal A-ware: Cheesemakers Heerenveen, Royal A-ware, Almere, Netherlands, Edam HOLLAND 40% ball 97.85

THIRD AWARD
Team Marum, FrieslandCampina Export, Wolvega, Netherlands, Frico Edam matured PDO 97.75

NZMP, Fonterra Co-operatieve Group Limited, Auckland, New Zealand, Fonterra Lichfield NZMP Taupo 97.77

Jeff Gundlach, Arla Foods, Kaukauna, WI, United States, Edam Loaf 97.45

Royal A-ware: Cheesemakers Heerenveen, Royal A-ware, Almere, Netherlands, Edam 40% Ball 97.3

Team Marum, FrieslandCampina Export, Wolvega, Netherlands, Frico Edam matured PDO 97.1

Duane Petersen, Arla Foods, Kaukauna, WI, United States, Edam Loaf 96.9

Alberto Almora, Old Europe Cheese, Inc., Benton Harbor, MI, United States, Edam Loaf 96.6

Dave Newman, Arla Foods, Kaukauna, WI, United States, Edam Loaf 96.55

Ed Giannarino, Arla Foods, Kaukauna, WI, United States, Edam Loaf 96.5

Nijaz Heric, Gianbia Nutritional Twin Falls, Twin Falls, ID, United States, Edam

Rudolf Jozelic, Gianbia Nutritional Twin Falls, Twin Falls, ID, United States, Edam
CLASS 39: GOUDA, MILD

BEST OF CLASS
Eric Steltenpohl, Saxson Cheese LLC, Cleveland, WI, United States, Gouda Aged 3 mon .................................................. 99.85

SECOND AWARD
Marieke Gouda Team, Marieke Gouda, Thorp, WI, United States, Marieke Gouda Belegen (4-6 month) ........................... 99.8

THIRD AWARD
Marieke Gouda Team, Marieke Gouda, Thorp, WI, United States, Marieke Gouda Young .................................................... 99.75

Saxon Creamery Team, Saxson Cheese LLC, Cleveland, WI, United States, Gouda Aged 5 mon .................................................. 99.65

Marieke Gouda Team, Marieke Gouda, Thorp, WI, United States, Marieke Gouda Young ...................................................... 99.6

Team Steenderen, FrieslandCampina Export, Wolvega, Netherlands, Holland Gouda PDO ....................................................... 99.55

Westland, Westland Kaas Export B.V., Huizen, Netherlands, Maaslander young mature 50+ ...................................................... 99.55

Vandersterre Holland team, Vandersterre Holland, Bodegraven, Netherlands, Landana Jersey Mature ........................................... 99.35

Team Lutjewinkel North-Holland Gold, FrieslandCampina Export, Wolvega, Netherlands, NH Gouda PDO Big Wheel .................. 99.3

Team Gerkeslooster, FrieslandCampina Export, Wolvega, Netherlands, Frico Gouda mild PDO ................................................... 99.25

Saxon Creamery Team, Saxson Cheese LLC, Cleveland, WI, United States, Gouda Aged 3 mon .................................................. 99.25

Deavan Halbach, Arla Foods, Kaukauna, WI, United States, 10 lb Gouda Wheel ................................................................. 99.25

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Traditional Gouda ................ 99.25

De Graafstroom, De Graafstroom, Bleskensgraaf, Netherlands, De Graafstroom Belegen 48+ .................................................... 99.2

Eric Steltenpohl, Saxson Cheese LLC, Cleveland, WI, United States, Gouda Aged 3mon ........................................................... 99.2

Royal A-ware: Cheesemakers Heerenveen, Royal A-ware, Almere, Netherlands, Gouda 48% DLK .................................................... 99.2

Team 2 Arena, Arena Cheese, Arena, WI, United States, Gouda Dei Horn ................................................................. 99.2

Team Gouda Superieur, FrieslandCampina Export, Wolvega, Netherlands, Gouda Superieur ................................................... 99.2

Marieke Gouda Team, Marieke Gouda, Thorp, WI, United States, Marieke Gouda Belegen (4-6 month) .......................... 99.2

Anaya Juan, Glanbia Nutritionalss Twin Falls, Twin Falls, ID, United States, Gouda Mild ............................................................ 99.2

Jeff Gundlach, Arla Foods, Kaukauna, WI, United States, 10 lb Gouda Wheel ................................................................. 99.2

Wiggins Austin, Glanbia Nutritionals Twin Falls, Twin Falls, ID, United States, Gouda Mild ....................................................... 99.2

Craythorn Whitney, Glanbia Nutritionals Twin Falls, Twin Falls, ID, United States, Gouda Mild ....................................................... 99.2

Team 1 Arena, Arena Cheese, Arena, WI, United States, Gouda Dei Horn ................................................................. 99.2

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Gouda ......................................................... 99.2

Gary Grossen, Babcock Hall Dairy, Madison, WI, United States, Gouda ................................................................. 99.2


Kyle Schwobe, Arla Foods, Kaukauna, WI, United States, 10 lb Gouda Wheel ................................................................. 99.2

Foremost Farms Marshfield, Foremost Farms USA, Marshfield, WI, United States, Gouda ......................................................... 99.2

Bruce Workman, Fair oaks Farms, Fair Oaks, IN, United States, Gouda ................................................................. 99.2

Tom Schmidt, Arla Foods, Kaukauna, WI, United States, 10 lb Gouda Wheel ................................................................. 99.2

Wakker Cheese Team, Wakker Cheese LLC, Kewaunee, WI, United States, Plain Gouda ......................................................... 99.2

Alberto Almora, Old Europe Cheese, Inc., Benton Harbor, MI, United States, Gouda Wheel ......................................................... 99.2

Foremost Farms Marshfield, Foremost Farms USA, Marshfield, WI, United States, Gouda ......................................................... 99.2

Luana Team, Prairie Farms, Monona, IA, United States, Gouda Block ................................................................. 99.2

Jim Demeter, Door Artisan Cheese Company, Egg Harbor, WI, United States, Traditional European Style Gouda ................... 99.2

Team Meister 1, Meister Cheese, Muscoda, WI, United States, Gouda ................................................................. 99.2

Cady Cheese, Burnett Dairy Cooperative, Grantsburg, WI, United States, Gouda ................................................................. 99.2

Cesar Luis, Cesar’s Cheese, Random Lake, WI, United States, Young Gouda ................................................................. 99.2

Smith’s Country Cheese, Smith’s Country Cheese, Winchendon, MA, United States, Gouda ......................................................... 99.2

Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Original Van Gogh Gouda Wheel ........................................ 99.2

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Gouda ................................. 99.2

JY-BK, Foremost Farms, Reedsburg, WI, United States, Gouda ................................................................. 99.2

Team Meister 2, Meister Cheese, Muscoda, WI, United States, Gouda ................................................................. 99.2

Team Meister 3, Meister Cheese, Muscoda, WI, United States, Gouda ................................................................. 99.2

Shatto, Shatto Milk Co, Osborn, MO, United States, Gouda 2117 ................................................................. 99.2

Glenn Goss & Haley Lehman, Schnabeltier, Rochester, IN, United States, Loyal Gouda ......................................................... 99.2

CLASS 40: GOUDA, AGED

BEST OF CLASS
Team Lutjewinkel North-Holland Gold, FrieslandCampina Export, Wolvega, Netherlands, North-Holland PDO special old Big Wheel ......................................................... 99.75

SECOND AWARD
Westland, Westland Kaas Export B.V., Huizen, Netherlands, Old Amsterdam original 48+ ...................................................... 99.7

THIRD AWARD
Gary Grossen, Babcock Hall Dairy, Madison, WI, United States, Gouda, Aged 99.65

De Graafstroom, De Graafstroom, Bleskensgraaf, Netherlands, De Graafstroom Oud 48+ ...................................................... 99.6

Reypenaer, Wijngaard Kaas b.v., Woerden, Netherlands, Reypenaer Reserve XO ...................................................... 99.55

Westland, Westland Kaas Export B.V., Huizen, Netherlands, Old Amsterdam Original ...................................................... 99.5

Team Steenderen, FrieslandCampina Export, Wolvega, Netherlands, A Dutch Masterpiece, Rembrandt PDO ...................................................... 99.45

Team Lutjewinkel North-Holland Gold, FrieslandCampina Export, Wolvega, Netherlands, North-Holland PDO aged 99.4

Team Lutjewinkel North-Holland Gold, FrieslandCampina Export, Wolvega, Netherlands, North-Holland PDO special old extra 99.4

Marieke Gouda Team, Marieke Gouda, Thorp, WI, United States, Marieke Gouda Premium99.4

André Cheese Farm, André Juustufarm OÜ, Kambja parish, Estonia, André Excellent ...................................................... 99.4

Reypenaer Gouda 2 Year, Gourmet Foods International, Atlanta, GA, United States, Reypenaer Gouda, 2 Year ...................................................... 99.4

Best Cheese USA, Best Cheese USA, Purchase, NY, United States, Gouda 3 yr ................................................................. 99.4

Team Anker Cheese, Dutch cheese makers, Garden City, NY, United States, Artikaas 18 month Gouda ...................................................... 99.4

Best Cheese USA, Best Cheese USA, Purchase, NY, United States, 18 month Gouda ................................................................. 99.4

Caves of Faribault Team, Prairie Farms - Caves of Faribault, Faribault, MN, United States, Jeff’s Select Cave Aged Gouda ........ 99.4

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Gouda ...................................................... 99.4

Sjoerd Hiemstra, CONO Kaasmakers, Westbeemster, Netherlands, Beemster X-O- ...................................................... 99.4

André Cheese Farm, André Juustufarm OÜ, Kambja parish, Estonia, André Grand Old ...................................................... 99.4

Marieke Gouda Team, Marieke Gouda, Thorp, WI, United States, Marieke Gouda Mature ...................................................... 99.4

Vandersterre Holland team, Vandersterre Holland, Bodegraven, Netherlands, Landana Organic AGED ...................................................... 99.4
CLASS 41: GOUDA, FLAVORED

BEST OF CLASS

Marieke Gouda Team, Marieke Gouda, Thorp, WI, United States, Marieke Gouda Onion Garlic 99.35

SECOND AWARD

Cvijetic Vlado, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Gouda/ Green Olives & Pimento 99.3

THIRD AWARD

Marieke Gouda Team, Marieke Gouda, Thorp, WI, United States, Marieke Gouda Cumin 99.25

CLASS 42: SMOKED GOUDA

BEST OF CLASS

Eric Stelterpohl, Saxton Cheese LLC, Cleveland, WI, United States, Smoked Gouda Aged 8 mon 99.65

SECOND AWARD

Saxon Creamery Team, Saxton Cheese LLC, Cleveland, WI, United States, Smoked Gouda Aged 3mon 99.25

THIRD AWARD

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Black Pepper Smoked Gouda 99.15

Marieke Gouda Team, Marieke Gouda, Thorp, WI, United States, Marieke Gouda Caraway 98.9

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Maple Leaf Chipotle Gouda 98.7

Marieke Gouda Team, Marieke Gouda, Thorp, WI, United States, Marieke Gouda Summer Fields 98.7

Sjoerd Hiemstra, Beemster, 1464 MB Westbeemster, Netherlands, Gouda, flavored with cumin 98.65

Jackie Chang, Haystack Mountain Goat Dairy, Longmont, CO, United States, Coloner Mutard flavor gouda 98.6
Jose Sanchez, Old Europe Cheese, Inc., Benton Harbor, MI, United States, Natural Smoked Gouda 98.65
Dave Newman, Arla Foods, Kaukauna, WI, United States, Smoked Gouda with Black Peppercorn 98.65
Bruce Workman, Fair Oaks Farms, Fair Oaks, IN, United States, Smoked Gouda 98.6
Zack Schneider, Arla Foods, Kaukauna, WI, United States, Smoked Gouda with Black Peppercorn 98.6
Mariike Gouda Team, Mariike Gouda, Thorp, WI, United States, Mariike Gouda Smoked
Saric Zlatan, Glanbia Nutritional Twins Falls, Twin Falls, ID, United States, Smoked Gouda
Team Meister 1, Meister Cheese, Muscoda, WI, United States, Smoked Gouda
Ondriezek aaron, Glanbia Nutritional Twins Falls, Twin Falls, ID, United States, Smoked Gouda
Global Foods International, Global Foods International, Schiller Park, IL, United States, Smoked Natural Gouda 9# Loaf
Team Meister 2, Meister Cheese, Muscoda, WI, United States, Smoked Gouda
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Twin Grove Smoked Gouda
Caves of Faribault Team, Prairie Farms - Caves of Faribault, Faribault, MN, United States, Smoked St. Mary’s Grassfed Cave Aged Gouda
Jeff Gundlach, Arla Foods, Kaukauna, WI, United States, Smoked Gouda with Black Peppercorn
Team 3 Arena, Arena Cheese, Arena, WI, United States, Smoked Gouda Deli Horn
Team Meister 3, Meister Cheese, Muscoda, WI, United States, Smoked Gouda
Steve Moore, John Slawinski and Clock Shadow Creamery, Delta Dream, LLC, Arena, WI, United States, Delta Dream WisCajun(tm) Smoked Gouda
Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Natural Smoke Van Gogh Gouda Wheel
Team 2 Arena, Arena Cheese, Arena, WI, United States, Smoked Gouda Deli Horn
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Naturally Smoked Gouda
Duane Petersen, Arla Foods, Kaukauna, WI, United States, Smoked Gouda with Black Peppercorn
Team 1 Arena, Arena Cheese, Arena, WI, United States, Smoked Gouda Deli Horn
Alexis’s team, La Fromagerie Alexis de Portneuf inc., St-Laurent, QC, Canada, Smoked Gouda

CLASS 43: BRIE

BEST OF CLASS
Lactalis, Lactalis, Belmont, WI, United States, 2lbs triple cream 99.55

SECOND AWARD
Lactalis, Lactalis, Belmont, WI, United States, 8oz brie 99.45

THIRD AWARD
Lactalis, Lactalis, Belmont, WI, United States, 2lbs brie 99.4

Team Trolldhede, Aria foods, Trolldhede, Denmark, Castello creamy white 99.2
Jean Manuel Renard, Old Europe Cheese, Inc., Benton Harbor, MI, United States, 3 Kg Double Creme 99.15
Emily Montgomery, Calkins Creamery, Honesdale, PA, United States, Brie 99.1
Agropur, Agropur, St-Hubert, QC, Canada, Brie L’Extra Double Creme 170g, 99
Isigny Sainte Mere, Isigny Sainte Mere, Isigny Sur Mer, Normandie, France, Double Cream Isigny, 99
Team Sutter, Natural Pastures Cheese Co., Courtenay, BC, Canada, Comox Brie 98.85
Isigny Sainte Mere, Isigny Sainte Mere, Isigny Sur Mer, Normandie, France, Bonhomme Brie Isigny Ste Mere 98.85
Alberto Almora, Old Europe Cheese, Inc., Benton Harbor, MI, United States, 7 oz Brie Wedge 98.85
Emily Montgomery, Calkins Creamery, Honesdale, PA, United States, Brie
Alouette Double Creme Brie, Savencia Cheese USA, New Holland, PA, United States, Alouette Double Creme Brie
Jasper Hill Farm, Cellars at Jasper Hill, Greensboro, VT, United States, Moses Sleeper
JEAN-PAUL MARTIN, LACTALIS AMERICAN GROUP, France, LE CREMEUX TRIPLE CREME BRIE SUPREME, GROUP SAUVECIA CHEESE, France, SUPREME
Jasper Hill Farm, Cellars at Jasper Hill, Greensboro, VT, United States, Little Hosmer
Bryon Schroeder, Schroeder Kase LLC, Rewey, WI, United States, Triple Creme Brie
Bryon Schroeder, Schroeder Kase LLC, Rewey, WI, United States, Triple Creme Brie
Agropur, Agropur, St-Hubert, QC, Canada, Brie L’Extra Triple Creme 300g
Israel Gil, Old Europe Cheese, Inc., Benton Harbor, MI, United States, 3 Kg Triple Creme
Marin French Cheese, Marin French Cheese, Petaluma, CA, United States, Triple Creme Brie
Marin French Cheese, Marin French Cheese, Petaluma, CA, United States, Petite Crème
Team Trolldhede, Aria foods, Trolldhede, Denmark, HOENG GYLDEN
Marin French Cheese, Marin French Cheese, Petaluma, CA, United States, Supreme Brie with Dome 1 lb
Israel Gil, Old Europe Cheese, Inc., Benton Harbor, MI, United States, 1 Kg Triple Creme Brie
Team Quality, Quality Cheese Inc, Vaughan, ON, Canada, Eiffel Tower Brie
Team Quality, Quality Cheese Inc, Vaughan, ON, Canada, Albert’s Leap
Alexis’s Team, La Fromagerie Alexis de Portneuf inc., St-Leonard, QC, Canada, Brie d’Alexis
Israel Gil, Old Europe Cheese, Inc., Benton Harbor, MI, United States, 16 oz Slicing Brie
Team Trolldhede, Arla foods, Trolldhede, Denmark, Castello brie triangle
Team Sebastian, Franklin Foods, Boca Raton, FL, United States, Belleteoile Triple Cream Brie
Agropur, Agropur, St-Hubert, QC, Canada, Brie Le Connaisseur 170g
Marin French Cheese, Marin French Cheese, Petaluma, CA, United States, Traditional Brie 1 lb
NZ Team, Whitestone Cheese Co, Oamaru, New Zealand, Lindis Pass Brie
Alise Sjostrom, Redhead Creamery, Brooten, MN, United States, Little Lucy Brie, Ripened 4-8 weeks

CLASS 44: CAMEMBERT

BEST OF CLASS
Agropur, Agropur, St-Hubert, QC, Canada, Camembert L’Extra 170g 99.45

SECOND AWARD
Lactalis, lactalis, Belmont, WI, United States, 2lbs camembert 99.4

THIRD AWARD
Team Sutter, Natural Pastures Cheese Co., Courtenay, BC, Canada, Comox Camembert 99.35

Arethusa Farm Dairy, Arethusa Farm Dairy, Bantam, CT, United States, Camembert, 99
NZ Team, Whitestone Cheese Co, Oamaru, New Zealand, Lindis Pass Camembert 98.85
Team Mt. Townsend, Mt Townsend Creamery, Port Townsend, WA, United States, Citrus-Pacific Northwest Camembert 98.8
Israel Gil, Old Europe Cheese, Inc., Benton Harbor, MI, United States, Camembert Traditionnel 98.75
Agropur, Agropur, St-Hubert, QC, Canada, Camembert Le Connaisseur 170g 98.7
Société Coopérative agricole Isle aux grues, Fromagerie Isle aux grues, Isle aux grues, QC, Canada, Riopelle 98.7
ILE DE FRANCE, GROUP SAUVECIA CHEESE, France, ILE DE FRANCE 98.65
Jean Manuel Renard, Old Europe Cheese, Inc., Benton Harbor, MI, United States, Camembert
Isigny Sainte Mere, Isigny Sainte Mere, Isigny sur mer, Normandie, France, Camembert d’Isigny from Normandy
Team Trolhdede, Arla foods, Trolhdede, Denmark, Castello camembert
Arethusa Farm Dairy, Arethusa Farm Dairy, Bantam, CT, United States, Karlies Gratitude
Team Doe Run, The Farm at Doe Run, Coatesville, PA, United States, Mayfly
Marin French Cheese, Marin French Cheese, Petaluma, CA, United States, Petite Camembert
Cricket Creek Farm, Cricket Creek Farm, Williamstown, MA, United States, Berkshire Bloom
MouCo Cheese Company, MouCo Cheese Company, Inc., Fort Collins, CO, United States, MouCo Camembert

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<th>CLASS 45: OPEN CLASS: SOFT RIPENED CHEESES</th>
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**BEST OF CLASS**
Jasper Hill Farm, Cellars at Jasper Hill, Greensboro, VT, United States, Harbison 99.9

**SECOND AWARD**
Champignon North America, Inc., Käserei Champignon, Lauben, Germany, Rougette Bavarian Red 99.75

**THIRD AWARD**
DuVillage’s Team, La Fromagerie DuVillage 1860 inc., St-Laurent, QC, Canada, Le Pleine Lune 99.7

| Le Montagnard des Vosges, Group Savencia Cheese, France, Le Montagnard des Vosges 99.65 |
| Team Cader, Cowgirl Creamery, Petaluma, CA, United States, Mt Tam 99.6 |
| von Trapp Farmstead, von Trapp Farmstead, Waitsfield, VT, United States, Mt. Alice 99.55 |
| DOROTHYS - COMEBACK COW, GROUP Savencia Cheese, New Holland, PA, United States, DOROTHYS - COMEBACK COW 99.5 |
| DOROTHYS - KEEP DREAMING, GROUP Savencia Cheese, New Holland, PA, United States, DOROTHYS - KEEP DREAMING 99.5 |

Aged Cheese Team, Vermont Creamery, Websterville, VT, United States, St. Albans 99.5
Four Fat Fowl, Four Fat Fowl, Stephentown, NY, United States, St. Stephen soft-ripened triple cream 99.45
Jackie Chang, Haystack Mountain Goat Dairy, Longmont, CO, United States, Cashmere, organic cows milk with double cream
Allison Lakin, Lakin’s Gorges Cheese LLC, Waldoboro, ME, United States, Jig, cow’s milk, aged 2 weeks
DuVillage’s team, La Fromagerie DuVillage 1860 inc., St-Laurent, QC, Canada, Triple Crème DuVillage

Marin French Cheese, Marin French Cheese, Petaluma, CA, United States, Petite Truffle
von Trapp Farmstead, von Trapp Farmstead, Waitsfield, VT, United States, Mt. Alice
Reinhard Rosenauer, Berglandmilch eGen, Wels, Austria, Schärärdinger Kaisertaler
Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connersville, IN, United States, JQ
Team Mt. Townsend, Mt. Townsend Creamery, Port Townsend, WA, United States, Seastack: A Pacific Northwest Original
Team Marin French Cheese, Marin French Cheese, Petaluma, CA, United States, Petite Cendrée
CLASS 46: OPEN CLASS: FLAVORED SOFT RIPENED CHEESES

**BEST OF CLASS**
Team Marin French, Marin French Cheese, Petaluma, CA, United States, *Triple Crème Brie with Black Truffles* 99.4

**SECOND AWARD**
Team MTC, Mt. Townsend Creamery, Port Townsend, WA, United States, *Tufflestack: Truffle Soft Ripened* 99.35

**THIRD AWARD**
Champignon North America, Käserei Champignon, Lauben/Allgäu, Germany, *Champignon Mushroom* 99.2

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Champignon North America, Käserei Champignon, Lauben/Allgäu, Germany, St. Mang Bavarian Made Soft-ripened 99.05
Alouette Petite Peppercorn Brie, Savencia Cheese USA, New Holland, PA, United States, Alouette Petite Peppercorn Brie, 99
Juan Mercado, Old Europe Cheese, Inc., Benton Harbor, MI, United States, *Triple Creme Brie With Herb Layer* 98.95
Alouette Petite Truffle Brie, Savencia Cheese USA, New Holland, PA, United States, Alouette Petite Truffle Brie 98.95

Juan Mercado, Old Europe Cheese, Inc., Benton Harbor, MI, United States, *3 Kg Brie With Peppercorns* 98.9
Roger Pedat, Old Europe Cheese, Inc., Benton Harbor, MI, United States, *3 Kg Brie With Herbs* 98.8
Champignon North America, Käserei Champignon, Lauben/Allgäu, Germany, St. Mang Bavarian Made 98.4
Juan Garcia, Old Europe Cheese, Inc., Benton Harbor, MI, United States, *7oz Brie Wedge With Herbs* 98.1
Team Trolldhede, Arla foods, Troldhede, Denmark, *Castello camembert with garlic and peppers* 97.1
NZ Cheese, Whitestone Cheese Co, Oamaru, New Zealand, *Shenley Station Blue* 96.8

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Streit Christophe, Fromagerie de Ropraz, Ropraz, Switzerland, *Gruyère Swiss AOP* 99.25
Jean-Marc Nicolet, Fromagerie Les Vernières, Les Vernières, Switzerland, *Gruyère AOP* 99.2
Frédéric Pasquier, Fromagerie d’Echaris, Echaris, Switzerland, *Gruyère AOP* 98.95
Didier Germain, Fromagerie Les Martel, Les Ponts-de-Martel, Switzerland, *Gruyère AOP* 98.95
Fromagerie Grand-Pré Moudon, Jaco Clément Sari, Bulle, Switzerland, *Gruyère AOP* 98.9
Fromagerie Gourmande, Aebifrom SA, Montricher, Switzerland, *Gruyère AOP* 98.65
Blaise Christen, Fromagerie, Le Pâquier NE, Switzerland, *Gruyère vieux* 98.6
Fromagerie Moléson SA, Fromagerie Moléson SA, Orsonnens, Switzerland, *Gruyère AOP Vieux-Suisse Moléson (min.18 months)* 98.6
Fromagerie Moléson SA, Fromagerie Moléson SA, Orsonnens, Switzerland, *Gruyère AOP mi-salé Moléson (min. 9 months)* 98.6
Ateliers laitiers de Grangeneuve, Grangeneuve, Posieux, Switzerland, *Gruyère AOP* 98.6
René Pernet, Fromagerie du Haut-Jorat, Fromagerie du Haut-Jorat, Peney-le-Jorat, Switzerland, Fromage à pâte dur au lait cru 98.4
Emmi, Emmi Schweiz AG, Ruedtligens-Alchenflue, Switzerland, *Kaltbach Le Gruyère* 98.2
Emmi, Emmi Schweiz AG, Ruedtligens-Alchenflue, Switzerland, *Kaltbach Le Gruyère* 98.0
From build, Le Mouret, Le Mouret, Switzerland, *Gruyère AOP* 97.8
Nicolas Schmoultz, Fromagerie de Mézières, Mézières, Switzerland, *Le Gruyère AOP* 97.6
Jim Ingvorsen, Bornholms Andelsmejeri, Klemensker, Denmark, *Danish Gruyere 45+ pasteurized milk solid 63%* 97.4

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**CLASS 48: APPENZELLER**

**BEST OF CLASS**

**SECOND AWARD**

**THIRD AWARD**
5092 Niklaus Allesspach, SO Appenzeller Käse GmbH, Appenzell, Switzerland, *Appenzeller Käse* 99.4

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5137 Urs Buchegger, SO Appenzeller Käse GmbH, Appenzell, Switzerland, *Appenzeller Käse* 99.35
5057 Peter Kurmann, SO Appenzeller Käse GmbH, Appenzell, Switzerland, *Appenzeller Käse* 99.3
5100 Hans Stadelmann, SO Appenzeller Käse GmbH, Appenzell, Switzerland, *Appenzeller Käse* 99.2
5088 Othmar Werder, SO Appenzeller Käse GmbH, Appenzell, Switzerland, *Appenzeller Käse* 99.2
5127 Philipp Räss, SO Appenzeller Käse GmbH, Appenzell, Switzerland, *Appenzeller Käse* 99.15
5136 Peter Steiner, SO Appenzeller Käse GmbH, Appenzell, Switzerland, *Appenzeller Käse* 99
CLASS 49: OPEN CLASS: ALPINE CHEESES

BEST OF CLASS
Fromagerie Moléson SA, Fromagerie Moléson SA, Orsonnens, Switzerland, La Fleur des Alpes ........................................... 99.65

SECOND AWARD
Samuel Trachsel, Lustenberger & Dürst SA, Walde, Switzerland, Lustenberger 1862 .................................................. 99.6

THIRD AWARD
Team Baldauf Käse, Gebr. Baldauf GmbH & Co. KG, Lindenberg, Germany, Alpkäse Junior ............................................. 99.55

CLASS 50: WASHED RIND/ SMEAR RIPENED SOFT CHEESES

BEST OF CLASS
Jasper Hill Farm, Cellars at Jasper Hill, Greensboro, VT, United States, Willoughby ..................................................... 99.85

SECOND AWARD
Jasper Hill Farm, Cellars at Jasper Hill, Greensboro, VT, United States, Winnimere ................................................... 99.8

THIRD AWARD
Von Trapp Farmstead, Cellars at Jasper Hill, Greensboro, VT, United States, Oma .......................................................... 99.65

Leslie Goff, Consider Bardwell Farm, West Pawlet, VT, United States, Dorset ................................................................. 99.6
TYRODE Vincent, FROMAGERIE TYRODE SARL, L’AUBERON, Switzerland, Vacherin Mont-d’Or AOP ....................................................... 99.45
Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Monroe Cheese Wheel .................................................. 99.45
Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Arzberger Argentum ............................................. 99.4
CLASS 51: WASHED RIND/SMEAR RIPENED SEMI-SOFT (SEMI-HARD) CHEESES

BEST OF CLASS
Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Arzberger Ursteirer matured 6 months .................................................. 99.55

SECOND AWARD
Yaser Yilmaz crew, Gmundner Molkerei, Gmunden, Austria, Gmundner Milch Traunkirchner Raclette 50% f/dm .................................................. 99.45

THIRD AWARD
Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Landgräfin Marie ................................................................. 99.4

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Rahmsteirer ................................................................. 99.35
Team Urnsächer Käse, Urnsächer Milchspezialitäten AG, Urnsächer, Switzerland, Urnsächer Hornkuhkäse ...................................................... 99.35
Imlg Käserei, Imlg Käserei Oberriet AG, Oberriet, Switzerland, Rotwild Käse 6 Mo 99.35
Vorarlberg Milch eGen, Vorarlberg Milch eGen, Feldkirch, Austria, Ländle Rääkäse ................................................................. 99.3
Team Urnsächer Käse, Urnsächer Milchspezialitäten AG, Urnsächer, Switzerland, Urnsächer Brauchtumskaese rezent ..................................... 99.25
Wolfgang Attwenger crew, Gmundner Molkerei, Gmunden, Austria, Gmundner Milch Traunseer ............................................................. 99.2
Urs Kämpfer, Dorfkäserei Dürrnroth, Dürrnroth, Switzerland ................................................................. 99.15
Imlg Käserei, Imlg Käserei Oberriet AG, Oberriet, Switzerland, Old Swiss Cheese 4 Mo ................................................................. 99.15
Michael Waidacher, Zentralmolkerei Furtmayr GmbH, Sattledt, Austria, Gmundner Berg Premium Plus .................................................. 99.15
Yaser Yilmaz crew, Gmundner Molkerei, Gmunden, Austria, Gmundner Milch Traunkirchner Raclette 50% f/dm .................................................. 99.15
Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Arzberger Ursteirer ................................................................. 99.15
Wolfgang Attwenger crew, Gmundner Molkerei, Gmunden, Austria, Gmundner Milch Gmundner Berg ................................................................. 99.15
Vorarlberg Milch eGen, Vorarlberg Milch eGen, Feldkirch, Austria, Ländle Klosterkäse ................................................................. 99.15
Emmi, Emmi Schweiz AG, Reetligen-Alichenfuen, Switzerland, Kaltbach Creamy ................................................................. 99.15
Michael Waidacher, Zentralmolkerei Furtmayr GmbH, Sattledt, Austria, Bergkristall ................................................................. 99.15
Wolfgang Attwenger, Gmundner Molkerei eGen, Gmunden, Austria, Gmundner Milch Gmundner Berg Premium ................................................................. 99.15
Team Huban, Sennerrei Huban Doren, 6933, Austria, Hubaner Original 99.15
Käserei Oberli Rischen AG, Bodensee Käse AG, Rossruilt, Switzerland, Red Witch - tender, full flavoured .................................................. 99.15
Käserei Oberli Rischen AG, Bodensee Käse AG, Rossruilt, Switzerland, Usi Minnie - tender, full flavoured .................................................. 99.15
Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Teichalmher ................................................................. 99.15
Franz Scheuber, Flacke-Chäsi, Beromünster, Switzerland, Regionaler Kuhmilchkäse aus thermisierter Milch .................................................. 99.15
Michael Waidacher, Zentralmolkerei Furtmayr, Sattledt, Austria, Gmundner Berg Premium ................................................................. 99.15
Käsereibellen GmbH, Käsereibellen GmbH, Steingaden, Germany, ................................................................. 99.15
Albert Kraus, Hofkäserei Kraus, Oberbergenzburg, Germany, Alex: semi-soft, raw milk cheese. ................................................................. 99.15
Team Dörig, Dörig Käsehandel AG, Urnsächer, Switzerland, 2HORN - der originale Hornkuhkäse ................................................................. 99.15
Stephan Flury, Chäuer Chäsä, Seltzach, Switzerland, 05.12.2017 ................................................................. 99.15
Alois Pesendorfer crew, Gmundner Molkerei, Gmunden, Austria, Gmundner Milch Gmundner Berg ................................................................. 99.15
Yaser Yilmaz, Gmundner Molkerei eGen, Gmunden, Austria, Gmundner Milch Gmundner Berg Premium ................................................................. 99.15
Team Taulov, Arla Foods Taulov, Fredericia, Denmark, Höhlenkäse 50+ ................................................................. 99.15
Team Bergsenn, Dörig Käsehandel AG, Urnsächer, Switzerland, Bündner Tannen-Bergkäse ................................................................. 99.15
Team Urnsächer Käse, Urnsächer Milchspezialitäten AG, Urnsächer, Switzerland, Urnsächer Holzfasskäse ................................................................. 99.15
Michael Waidacher, Zentralmolkerei Furtmayr GmbH, Sattledt, Austria, Gmundner Berg ................................................................. 99.15
Pernul Franz, Kärntnermilch reg.Gen.m.b.H., Spittal/Drau, Austria, Kärntner Lei Lei Käse, ................................................................. 99.15
Reinhard Rosnauer, Berglandmilch eGen, Wels, Austria, Schärdinger Kärntner Rahmlaib ................................................................. 99.15
Agropur, Agropur, St-Hubert, QC, Canada, OKA Frère Alphonse ................................................................. 99.15
Leslie Goff, Consider Bardwell Farm, West Pawlet, VT, United States, Pawlet ................................................................. 99.15
Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Kufurstin Sophie ................................................................. 99.15
The Heritage, Lion Dairy & Drinks, Burnie, Australia, Heidi Farm Raclette ................................................................. 99.15
Landaff Creamery, Cellars at Jasper Hill, Greensboro, VT, United States, Kinsman Ridge ................................................................. 99.15
Isigny Sainte Mere, Isigny Sainte Mere, Isigny sur Mer, Normandie, France, Abbaye Sainte Mere - Saint Paulin ................................................................. 99.15
Käserei Tobler, Käserei Tobler, Schachen, Switzerland, Milchmannchäs ................................................................................................. 99.15
Käserei Milchmanufaktur Einsiedeln, Milchmanufaktur Einsiedeln AG, Einsiedeln, Switzerland, 26.11.2017 ................................................................. 99.15
Pernul Franz, Kärntnermilch reg.Gen.m.b.H., Spittal/Drau, Austria, Kärntner Rahmkäse 55% F.i.t., ................................................................. 99.15
Pernul Franz, Kärntnermilch reg.Gen.m.b.H., Spittal/Drau, Austria, Bio Wiesenmilch Rahmkäse 55% F.i.t., ................................................................. 99.15
Agropur, Agropur, St-Hubert, QC, Canada, OKA Classique ................................................................. 99.15
Team Hook, Hook’s Cheese Company, Inc., Mineral Point, WI, United States, Tillson Point ................................................................. 99.15
Agropur, Agropur, St-Hubert, QC, Canada, OKA L’Artisan 99.15
Aschwanden, Bergkäserei Aschwanden, Seelisberg, Switzerland, Bergraus ................................................................. 99.15
Jackie Chang, haystack mountain goat dairy, Longmont, CO, United States, snowmass, organic cows milk aged over 60 days ................................................................. 99.15
Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Heulantscher ................................................................. 99.15
Slcsweden, Bergkäserei Aschwanden, Seelisberg, Switzerland, Bergraus ................................................................. 99.15
Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connorsville, IN, United States, Briana ................................................................. 99.15
Keller Erich, Keller-Käse GmbH, Altendorf, Switzerland, Type Chimay
Hermann Berchtold, Rehmer Sennhus GmbH, Au, Austria, Rehmer TRADITION Schnittkäse 8 Wochen gereift
Société coopérative agricole Isle aux grues, Fromagerie Isle aux grues, Isle aux grues, QC, Canada, Tomme de Grosse île Team Genaro, Quality Cheese Inc., Vaughan, ON, Canada, Mont de Chimay Team Mt. Townsend, Mt Townsend Creamery, Port Townsend, WA, United States, Red Alder Käserei Tobler, Käserei Tobler, Schachen bei Reute, Switzerland, Schache Käse 1/2 fett was 6491 Mike Brennenstuhl, Door Artisan Cheese Company, Egg Harbor, WI, United States, Daclette Spring Brook Farm, Spring Brook Farm Cheese, Reading, VT, United States, Reading -- Semi soft Vermont Artisan Raclette Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Mezzaluna Fontina Wheel Spring Brook Farm, Spring Brook Farm Cheese, Reading, VT, United States, Ashbrook -- Semi soft Raw Milk Vermont Artisan

**CLASS 52: WASHED RIND/ SMEAR RIPENED HARD CHEESES**

**BEST OF CLASS**
Moestl Franz & Team, Almenland Stollenkäse GmbH, Passail, Austria, Teichalmer matured 9 months 99.55

**SECOND AWARD**
Ewald Schafer, Fromagerie Schafer, Cressier, Switzerland, Stilli Zärtlichkeite 99.5

**THIRD AWARD**
Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Grand Cru Reserve Wheel 99.4

Kaeserei Studer AG, Kaeserei Studer AG, Hatswil / Amriswil, Switzerland, Alter Schweizer; 99.35 Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Grand Cru Surchoix Wheel 99.35 Franz Pernul, Kärntnernmilch reg.Gen.m.b.H., Spittal/Drau, Austria, Bio Wiesenmilch Almkäse, Hardcheese, 99.3 Team Dörig, Dörig Käsehandel AG, Urnäsch, Switzerland, Úrnäscher Schwarzkäse 99.25 Keller Erich, Keller-Käse GmbH, Altdorf, Switzerland, Schwyzer rezent (11 Monate gereifit) 99.25

Sturzenegger Käse AG, Lustenberger & Durst SA, Wiggislingen, Switzerland, Lustenberger 1862 hard cheese, Thomas Neuenschwander, Käserei Neuenschwander AG, Guttingen, Switzerland, Thurmesan 99.2 Erich Keller, Keller-Käse GmbH, Altdorf, Switzerland, Schwyzer mild (10 Monate gereift) Käserei Gabriel, Käserei Gabriel, Oberbüren, Switzerland, Galluskäse: Franz Pernul, Kärntnernmilch reg.Gen.m.b.H., Spittal/Drau, Austria, Mölltaler Almkäse Hardcheese, Fluekiger Juerg, Sennerei Splugen, Splugen, Switzerland, Buendner Bergkaese extra Walter Rass, Käserei, Lütisburg, Switzerland, Challerhocker M. Amstutz, Fromagerie Amstutz SA, ForNettessous, Switzerland, Tete de Moine AOP Team Urmächer Käse, Urmächer Milchspezialitäten AG, Urmäsch, Switzerland, Urmächer Bergdiamant Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth’s Private Reserve Wheel Reinhard Rosenauger, Berglandmilch eGen, Wels, Austria, Tirol Mtch Tiroler Weinzirler; F. von Bären, Fromagerie Villeret SA, Villeret, Switzerland, Tete de Moine AOP Harald Kämpf, Fromagerie de la Suze SA, Corgémont, Switzerland, Le Sauvage Franz Pernul, Kärntnernmilch reg.Gen.m.b.H., Spittal/Drau, Austria, Mölltaler Almkäse SELEKTION Reinhard Rosenauger, Berglandmilch eGen, Wels, Austria, Tirol Mtch Tiroler Alpzirler; Juerg Fluekiger, Sennerei Splugen, Splugen, Switzerland, Splugener Felsenkeller J-P. Brahier, Fromagerie Käin SA, Le Noirmont, Switzerland, Tete de Moine AOP Käserei Gabriel, Käserei Gabriel, Oberbüren, Switzerland, Galluskäse Peter Vogel, Vogel Käsehandwerk GmbH, Schoenhoferswil, Switzerland, Schönholzer Alpenkäse Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Organic Original Grand Cru Wheel Otmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Erzherzog Johann Otmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Grande Styriano H. Kämpf, Fromagerie de la Suze SA, Corgémont, Switzerland, Tete de Moine AOP Mathias Greber, Mooshof Greber, Schwarzenberg, Austria, Mooshof Bergkaese alp ** Lovely, Sweet Grass Dairy, Thomasville, GA, United States, Ramon Eberle, Stonetown Artisan Cheese, St. Marys, ON, Canada, Wildwood Ramon Eberle, Stonetown Artisan Cheese, St Marys, ON, Canada, Grand Trunk Aged Alexis’s Team, La Fromagerie Alexis de Portneuf inc., St-Laurent, QC, Canada, Pacific Rock Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Original Grand Cru Wheel Andy Hatch, Uplands Cheese, Dodgeville, WI, United States, Extra-Aged Pleasant Ridge Reserve Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Erzherzog Johann Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Grande Styriano H. Kämpf, Fromagerie de la Suze SA, Corgémont, Switzerland, Tete de Moine AOP Mathias Greber, Mooshof Greber, Schwarzenberg, Austria, Mooshof Bergkaese alp ** Lovely, Sweet Grass Dairy, Thomasville, GA, United States, Ramon Eberle, Stonetown Artisan Cheese, St. Marys, ON, Canada, Wildwood Aged Hans Eberle, Käserei Oberegg, Bischofzell, Switzerland, Maturation of at least 8 months Spring Brook Farm, Spring Brook Farm Cheese, Reading, VT, United States, Tarentaise--Semi Hard Raw Milk Vermont Alpine Reinhard Rosenauger, Berglandmilch eGen, Wels, Austria, Schärdinger Asmonte; Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connersville, IN, United States, Everett Herbert Ehner crew, Gmundner Molkerei, Gmunden, Austria, Gmundner Milch Gmundner Berg Premium

Fromagerie Le Maréchal, Fromagerie Le Maréchal SA, Granges-Marmand, Switzerland, Le Maréchal F. Spielhofer, Fromages Spielhofer SA, Saint-Imier, Switzerland, Tête de Moine AOP Le Maréchal, Fromagerie Le Maréchal SA, Granges-Marmand, Switzerland, Le Maréchal Leslie Goff, Consider Bardwell Farm, West Pawlet, VT, United States, Rupert Jasper Hill Farm, Cellars at Jasper Hill, Greensboro, VT, United States, Alpha Tolman Team Alpino - Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, United States, Yellow Door Creamery Alp

Thomas Knestor, Vorarlberg Milch eGen, Feldkirch, Austria, Ländle Klosterkäse - extra reif Ramon Eberle, Stonetown Artisan Cheese, St Marys, ON, Canada, Grand Trunk Sepp Brülsauer Käse AG, Sepp Brülsauer Käse AG, Künten, Switzerland, Bio Sepp Uralt Käserei Oberli Rislen AG, Bodensee Käse AG, Rossrütli, Switzerland, Swiss Gold - strong, full-flavoured Andy Hatch, Uplands Cheese, Dodgeville, WI, United States, Extra-Aged Pleasant Ridge Reserve
Käserebellen GmbH, Käserebellen GmbH, Steingaden, Germany,
Milco, Milco, Sorens, Switzerland, Le Poya
Team Alpine - Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, United States, Yellow Door Creamery Montauk
Team Bergsenn, Düng Käsehandel AG, Urmäsch, Switzerland, Bündner Alpenminze
Team Doe Run, The Farm at Doe Run, Coatesville, PA, United States, Hickory on the Hill
Michael Waidacher, Zentralmilkerie Furtmayer, Sattledt, Austria, Gmunder Berg Premium Plus
Reinhard Rosenerauer, Berglandmilch eGen, Wels, Austria, Tirol Milch Urtynoler;
Société coopérative agricole Isle aux grues, Fromagerie Isle aux grues, Isle aux grues, QC, Canada, Canotier
Meadow Creek Dairy, Meadow Creek Dairy, Galax, VA, United States, Appalachian
Alois Pesendorfer crew, Gmunder Molkerei, Gmunden, Austria, Gmunder Milch Bergkristall
Othmar Pickler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Usterreiter
Reinhard Rosenerauer, Berglandmilch eGen, Wels, Austria, Tirol Milch Tiroler Adler;
Michael Waidacher, Zentralmilkerie Furtmayer GmbH, Sattledt, Austria, Gmunder Berg Premium
Michael Waidacher, Zentralmilkerie Furtmayer GmbH, Sattledt, Austria, Bergkristall
Cowgirl Creamery, Cowgirl Creamery, Petaluma, CA, United States, Wagon Wheel
Reinhard Rosenerauer, Berglandmilch eGen, Wels, Austria, Tirol Milch Tiroler Felsenkeller Käse;
Meadow Creek Dairy, Meadow Creek Dairy, Galax, VA, United States, Mountaineer
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Chipotle Jack
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Pepper Jack
Bothwell Cheese, Bothwell Cheese, New Bothwell, MB, Canada, Bothwell Jalapeno 99.25
LaGrander’s Cheese Team #1, LaGrander’s Hillside Dairy, Inc., Stanley, WI, United States, Pepper Jack Longhorn 99.25
LaGrander’s Cheese Team #2, LaGrander’s Hillside Dairy, Inc., Stanley, WI, United States, Pepper Jack Longhorn 99.25
LaGrander’s Cheese Team # 3, LaGrander’s Hillside Dairy, Inc., Stanley, WI, United States, Pepper Jack Longhorn
Westcott TyAnna, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Pepper Jack
Anker Alejandra, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Pepper Jack
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Pepper Jack
Castro Omar, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Pepper Jack
Cheese Team 1, AMPI, Jim Falls, WI, United States, Monterey Jack with Jalapeno
Yusupov Bakhrurid, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Pepper Jack
Tillamook Team 1, Tillamook County Creamery, Tillamook, OR, United States, Stired Curd Red and Green Jalapeno Pepper Jack
Team Meister 1, Meister Cheese, Muscoda, WI, United States, Pepper Jack
Team Comstock, Comstock Creamery, Comstock, WI, United States, Hot Pepper Jack
Team Meister 3, Meister Cheese, Muscoda, WI, United States, Pepper Jack
Todd Albrecht, Nasonville Dairy Inc, Marshfield, WI, United States, Pepper Jack
David Lindgren, Lynn Dairy, Inc, Granton, WI, United States, Pepper Jack
Team Alto, Saputo Cheese USA, Milwaukee, WI, United States, Pepper Jack
Heritage Ridge Brothers, Middlebury Cheese Company, Middlebury, IN, United States, 10/13/17
David Meyer, Lynn Dairy, Inc, Granton, WI, United States, Pepper Jack
Andy Follen, Lynn Dairy, Inc, Granton, WI, United States, Pepper Jack
Team Meister 2, Meister Cheese, Muscoda, WI, United States, Pepper Jack

CLASS 54: PEPPER FLAVORED MONTEREY JACK, MEDIUM HEAT

BEST OF CLASS
Hanlett Kelly, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Red & Green Habanero Peppers 98.85
SECOND AWARD
Bampa Vjekoslav, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Red Habanero Pepper 98.8
THIRD AWARD
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Habanero Jack 98.75

Anker Alejandra, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Pepper Jack
LaGrander’s Cheese Team #1, LaGrander’s Hillside Dairy, Inc., Stanley, WI, United States, Pepper Jack Longhorn 98.3
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Jalapeno Jack 98.2
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Habanero Jack 98.05
Tillamook Team 2, Tillamook County Creamery, Tillamook, OR, United States, Stired Curd Red and Green Jalapeno Pepper Jack 97.85
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Pepper Jack 97.85
Bothwell Cheese, Bothwell Cheese, New Bothwell, MB, Canada, Bothwell Red Hot Chili Pepper 97.75
Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, Pepper Jack 97.75
LaGrander’s Cheese Team #3, LaGrander’s Hillside Dairy, Inc., Stanley, WI, United States, Pepper Jack Longhorn 97.75
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Habanero Jack
LaGrander’s Cheese Team #2, LaGrander’s Hillside Dairy, Inc., Stanley, WI, United States, Pepper Jack Longhorn
Bampa Natasa, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Pepper Jack
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Habanero Jack
Team Meister 3, Meister Cheese, Muscoda, WI, United States, 3-Alarm
Team Meister 4, Meister Cheese, Muscoda, WI, United States, 3-Alarm
Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA, United States, Pepper Jack Cheese
Congratulations!
World Championship Cheese Contestants

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Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Pepper Jack
Team 2 Arena, Arena Cheese, Arena, WI, United States, Sriracha Jack
Team Meister 2, Meister Cheeses, Muscoda, WI, United States, Sriracha MJ
Team Arena, Arena Cheese, Arena, WI, United States, Sriracha Jack
Team Meister 1, Meister Cheese, Muscoda, WI, United States, Sriracha MJ
Jim Demeter, Door Artisan Cheese Company, Egg Harbor, WI, United States, Angry Jack, Door Artisan Pepper Jack
Grant and Russ Kohler, Heber Valley Artisan Cheese, Midway, UT, United States, Salsa Pepper Jack

**CLASS 55: PEPPER FLavored MONTEREY JACK, HIGH HEAT**

**BEST OF CLASS**
Smrko Adelita, Glanbia Nutritional
Twin Falls, Twin Falls, ID, United States, Red Habanero Pepper

99

**SECOND AWARD**
Bothwell Cheese, Bothwell Cheese, New Bothwell, MB, Canada, Bothwell Habanero with Cracked Black Pepper

98.95

**THIRD AWARD**
Swiney Maryann, Glanbia Nutritional
Twin Falls, Twin Falls, ID, United States, Red Habanero Pepper

98.9

Team Meister 2, Meister Cheese, Muscoda, WI, United States, Sweet Fire Mango

98.85

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Ghost Pepper Jack

98.6

Zahirovic Samir, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Red & Green Habanero Pepper

98.55

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Ghost Pepper Jack

98.55

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Habanero Jack

98.35

Heric Nadezda, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Ghost Pepper Jack

98.25

Team Meister 1, Meister Cheese, Muscoda, WI, United States, Sweet Fire Mango

98.25

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Ghost Pepper Jack

98.25

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, South of the Border Habanero Jack

98.25

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Jack the Reaper

98.25

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Ghost Pepper Jack

98.25

Renard’s Rosewood Dairy, Renard’s Rosewood Dairy, Inc., Algoma, WI, United States, Ghost Chili Pepper Jack

Team Comstock, Comstock Creamery, Comstock, WI, United States, Habanero Ghost Pepper Jack

**CLASS 56: OPEN CLASS: PEPPER FLavored CHEESES, MILD HEAT**

**BEST OF CLASS**
Team Hennings, Saputo Cheese USA, Milwaukee, WI, United States, Hatch Pepper Brick

99.55

**SECOND AWARD**
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Chile Pepper Brick

99.5

**THIRD AWARD**
TEAM SWC, Southwest Cheese LLC, Clovis, NM, United States, Southwest Reserve

99.45

World Championship Cheese Contest

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### CLASS 57: OPEN CLASS:
#### PEPPER FLAVORED CHEESES, MEDIUM HEAT

**BEST OF CLASS**
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Habanero Colby Jack 99.1

**SECOND AWARD**
Matt Erdley, Klondike Cheese Co., Monroe, WI, United States, Odyssey Sweet Heat Feta 99.05

**THIRD AWARD**
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Chile Pepper Muenster 98.95

Craig James, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Cheddar Pepper 98.9

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Habanero Colby Jack 98.8

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Habanero Colby Jack 98.75

John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Chile Pepper Queso Quesadilla 98.6

Saxon Creamery Team, Saxon Cheese LLC, Cleveland, WI, United States, Aged Butterkase with Red Chile Peppers 98.6

Paxton Joshua, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Colby Jack Pepper 98.5

Silva Joe, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Gouda/Pepper 98.5

Hans Lehner Jr, Alpinecheese/valleyview, Southwayne, WI, United States, Jalapeno Havarti 98.5

John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Chile Pepper Brick 98.5

Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Siracha Gouda Wheel 98.5

Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Jalapeno Havarti Loaf 98.5

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Habanero Colby Jack 98.5

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Chipotle Cheddar 98.5

Dairy Farmers of America: Beaver, Utah, Dairy Farmers of America, Beaver, UT, United States, White Cheddar (0-3 Months): Habanero/Jalapeno Mix 98.5

Smith’s Country Cheese, Smith’s Country Cheese, Winchester, MA, United States, Cheddar Cheese, Cheddar Cheese, Wilson, WI, United States, Smokey Pepper Jack 98.5

Matt Henze, Decatur Dairy Inc., Broadhead, WI, United States, Habanero Pepper 98.5

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Chipotle Cheddar 98.5

Heat, Sweet Grass Dairy, Thomasville, GA, United States, Habanero Havarti 98.5

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Chipotle Cheddar 98.5

Team Hennings, Saputo Cheese USA, Milwaukee, WI, United States, Mango Fire Cheddar 98.5

Widmer’s Cheese Cellars, Inc., Widmer’s Cheese Cellars, Inc., Theresa, WI, United States, Jalapeno Brick Cheese 98.5

Cotroneo Matt, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Chipotle Cheddar 98.5

Artisan Cheese Exchange, Henning Cheese, Kiel, WI, United States, Deer Creek The Rattlesnake 98.5

Team Meister 1, Meister Cheese, Muscoda, WI, United States, Jalapeno Colby Cheese 98.5

Juan Prado, Saxon Cheese LLC, Cleveland, WI, United States, Gouda w/Serrano Peppers 18 mon 98.5

Dairy Farmers of America, Utah, Dairy Farmers of America, Beaver, UT, United States, White Cheddar (0-3 Months): Chipotle Seasoning 98.5

Team Cabot, Cabot Creamery, Cabot, VT, United States, Hot Buffalo Wing Encrusted Cheddar 98.5

Widmer’s Cheese Cellars, Inc., Widmer’s Cheese Cellars, Inc., Theresa, WI, United States, Jalapeno Cheddar Cheese 98.5

Team Black Creek, Saputo Cheese USA, Milwaukee, WI, United States, Ghost Pepper Cheddar 98.5

Team Edelweiss, Edelweiss Creamery LLC, Monticello, WI, United States, Habanero Havarti 98.5

Team Meister 2, Meister Cheese, Muscoda, WI, United States, Jalapeno Cheddar Cheese 98.5

Nvr. Vium Dairy, Ayla Foods, Videbaek, Denmark, Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Chipotle Cheddar 98.5

Steve Stettler, Decatur Dairy, Broadhead, WI, United States, Habanero Havarti 98.5

Benoit Kolly, Laiterie du Mouret, Le Mouret, Switzerland, Le Poivrin 98.5

Saxon Creamery Team, Saxon Cheese LLC, Cleveland, WI, United States, Gouda w/Serrano Peppers 18 mon 98.5

Bruce Workman, Fair Oaks Farms, Fair Oaks, IN, United States, Habanero Havarti 98.5

Carr Valley Cheese Makers, Carr Valley Cheese, La Vallee, WI, United States, Cranberry Chipotle Cheddar 98.5

Theresa, WI, United States, Ghost Pepper Cheddar 98.5

### CLASS 58: OPEN CLASS:
#### PEPPER FLAVORED CHEESES, HIGH HEAT

**BEST OF CLASS**
Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Chipotle Havarti Loaf 98.85

**SECOND AWARD**
Turner Dave, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Red Habanero Gouda 98.3

**THIRD AWARD**
Mosco, Cooper, Prichard, Romesser, Yancey’s Fancy, Inc, Corfu, NY, United States, Ghost Pepper Cheddar 98.25

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Ghost Pepper Cheddar 98.25

Team Cabot, Cabot Creamery, Cabot, VT, United States, Habanero Cheddar 98.75

Team Meister 1, Meister Cheese, Muscoda, WI, United States, Ghost Pepper 98.75

Team Black Creek, Saputo Cheese USA, Milwaukee, WI, United States, Ghost Pepper Cheddar 98.75

Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Chile Pepper Gouda Wheel 98.75

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Ghost Pepper Cheddar 98.75

Dairy Farmers of America: Beaver, Utah, Dairy Farmers of America, Beaver, UT, United States, White Cheddar (0-3 Months): Ghost Pepper Seasoning 98.75

Team Meister 2, Meister Cheese, Muscoda, WI, United States, Ghost Pepper 98.75

Jesser Kevin, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Ghost Pepper White Cheddar 98.75

Kolb Robert, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Red Habanero Cheddar 98.75

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Ghost Pepper Cheddar 98.75

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Ghost Pepper Cheddar 98.75
CLASS 59: LATIN AMERICAN STYLE FRESH CHEESES

BEST OF CLASS
Roberto Encarnación, Tropical Cheese Industries, Inc., Perth Amboy, NJ, United States, Queso Blanco .......................... 99.1

SECOND AWARD
Team V&V Supremo Foods, V&V Supremo Foods, Inc., Chicago, IL, United States, Queso Fresco ........................................... 98.85

THIRD AWARD
Marquez Brothers, Marquez Brothers International, Hanford, CA, United States, Queso Cremoso .......................................... 98.75

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Queso Fresco ...................................................... 98.65
Team MCP, Mexican Cheese Producers, Inc., Darlington, WI, United States, Queso Fresco (Double Cream) ......................... 98.6
Nuestro Queso, Nuestro Queso, LLC, Chicago, IL, United States, Queso Panela ................................................................. 98.55
Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Queso Fresco ...................................................... 98.5
WCG production team 1, Wisconsin Cheese Group, Monroe, WI, United States, 12 oz queso fresco ........................................... 98.4
Marquez Brothers, Marquez Brothers International, Hanford, CA, United States, Queso Panela ............................................ 98.2
Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Queso Caribe Grilling Cheese ...................... 98.2
Nuestro Queso, Nuestro Queso, LLC, Chicago, IL, United States, Queso Para Freir .............................................................. 98.2
Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Queso Fresco ...................................................... 98.2
La Vaquita, Dairy Farmers of America, Houston, TX, United States, Queso Fresco Mexicano .................................................. 98.2
WCG Production team 1, Wisconsin Cheese Group, Monroe, WI, United States, 3 lb panela basket ....................................... 98.2
Team W& W Dairy 2, W& W Dairy, Monroe, WI, United States, Queso Fresco Loaf ................................................................. 98.2
Marquez Brothers, Marquez Brothers International, Hanford, CA, United States, Queso Casero .................................................. 98.2
Roberto Encarnación, Tropical Cheese Industries, Inc., Perth Amboy, NJ, United States, Panela .................................................. 98.2
El Tampiqueno, El Tampiqueno Cheese Products, Schuilenburg, TX, United States, Queso Fresco .................................................. 98.2

John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Queso Blanco ................................................................. 98.2
Nuestro Queso, Nuestro Queso, LLC, Chicago, IL, United States, Queso Fresco ................................................................. 98.2
Team MCP, Mexican Cheese Producers, Inc., Darlington, WI, United States, Queso Panela Basket ......................................... 98.2
Specialty Cheese Production Team, Specialty Cheese Co., Inc., Reeseville, WI, United States, Queso Fresco ..................... 98.2
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Queso Blanco ................................................................. 98.2
UConn Creamery Team, University of Connecticut Creamery, Storrs, CT, United States, Queso Blanco ..................................... 98.2
Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Queso Caribe Grilling Cheese ...................... 98.2

CLASS 60: LATIN AMERICAN STYLE MELTING CHEESES

BEST OF CLASS
Dan Reed, Chula Vista Cheese Co./V&V Supremo Foods, Browntown, WI, United States, Oaxaca Cheese Ball ......................... 99.1

SECOND AWARD
Sam Sweeney, Chula Vista Cheese Co./V&V Supremo Foods, Browntown, WI, United States, Oaxaca Cheese Ball .... 98.9

THIRD AWARD
Jeff Matthews, Chula Vista Cheese Co./V&V Supremo Foods, Browntown, WI, United States, Oaxaca Cheese Ball .......... 98.85

Francisco Ochoa, Don Froylan, Albany, OR, United States, Queso Oaxaca ................................................................. 98.8
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Asadero ................................................................. 98.8
Gerardo Navarro, Quesos Navarro, Tepatitlan, Mexico, Queso Manchego Mexicano .......................................................... 98.75
Nick Siedschlag, Chula Vista Cheese Co./V&V Supremo Foods, Browntown, WI, United States, Oaxaca Cheese Ball .... 98.75
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Queso Chihuahua ................................................................. 98.5
Zimmerman Cheese Team 2, Zimmerman Cheese Inc, South Wayne, WI, United States, Asadero Wheel ............................... 98.5
Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, Oaxaca ................................................................. 98.5
Tim Pehl, Chula Vista Cheese Co./V&V Supremo Foods, Browntown, WI, United States, Chihuahua Cheese ....................... 98.5
Gerardo Navarro, Quesos Navarro, Tepatitlan, Mexico, Queso Oaxaca Navarro ................................................................. 98.5
Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, Oaxaca ................................................................. 98.5
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Queso Oaxaca ................................................................. 98.5
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Queso Chihuahua ................................................................. 98.5
Andy Rufener, Chula Vista Cheese Co./V&V Supremo Foods, Browntown, WI, United States, Chihuahua Cheese ............... 98.5
Marquez Brothers, Marquez Brothers International, Hanford, CA, United States, Queso Oaxaca ................................................................. 98.5
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Queso Chihuahua ................................................................. 98.5
Mark Boelk, Chula Vista Cheese Co./V&V Supremo Foods, Browntown, WI, United States, Chihuahua Cheese .......... 98.5
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Queso Chihuahua ................................................................. 98.5
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Queso Para Fundir ................................................................. 98.5
Team Toscaña, Toscaña Cheese Company, Secaucus, NJ, United States, Oaxaca Cheese

Tom Dahmen, Chula Vista Cheese Co./V&V Supremo Foods, Brownstown, WI, United States, Chihuahua Cheese

Zimmerman Cheese Team 1, Zimmerman Cheese Inc, South Wayne, WI, United States, Baby Jack Wheel

Nuestro Queso, Nuestro Queso, LLC, Chicago, IL, United States, Queso Oaxaca

Nuestro Queso, Nuestro Queso, LLC, Chicago, IL, United States, Artisanal Quesadilla

Team Sierra Cheese, Sierra Cheese Co., Compton, CA, United States, Quesadilla

Torkelson Cheese Co., Torkelson Cheese Co., Lena, IL, United States, Quesadilla

**CLASS 61: LATIN AMERICAN STYLE HARD CHEESES**

**BEST OF CLASS**
Gerardo Navarro, Quesos Navarro, TepatitlanMexico, Cotija Añejo Navarro 99.6

**SECOND AWARD**
Marquez Brothers, Marquez Brothers International, Inc., Hanford, CA, United States, Cotija 99.05

**THIRD AWARD**
Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Original GranQueso Wheel 98.45

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 98.35

Team W&W Dairy 2, W&W Dairy, Monroe, WI, United States, Queso Cotija Wheel 98.25

Team W&W Dairy 1, W&W Dairy, Monroe, WI, United States, Queso Cotija Wheel 98.15

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 98.05

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Queso Cotija Wheel 97.95

Team MCP, Mexican Cheese Producers, Inc., Darlington, WI, United States, Queso Cotija Wheel 97.95

Team MCP, Mexican Cheese Producers, Inc., Darlington, WI, United States, Queso Cotija Wheel 97.3

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 97.3

Speciality Cheese Production Team, Speciality Cheese Co., Inc., Reeserville, WI, United States, Cotija 97.3

**CLASS 62: PANEER**

**BEST OF CLASS**
Speciality Cheese Production Team, Speciality Cheese Co., Inc., Reeserville, WI, United States, 40# Block Paneer Cheese 98.55

**SECOND AWARD**
Speciality Cheese Production Team, Speciality Cheese Co., Inc., Reeserville, WI, United States, 40# Block Part Skim Paneer 98.45

**THIRD AWARD**
Speciality Cheese Production Team, Speciality Cheese Co., Inc., Reeserville, WI, United States, 40# Block Organic Paneer 98.3

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija 98.35

Team W&W Dairy 2, W&W Dairy, Monroe, WI, United States, Queso Cotija Wheel 98.25

Team W&W Dairy 1, W&W Dairy, Monroe, WI, United States, Queso Cotija Wheel 98.15

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 98.05

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 97.95

Team MCP, Mexican Cheese Producers, Inc., Darlington, WI, United States, Queso Cotija Wheel 97.95

Team MCP, Mexican Cheese Producers, Inc., Darlington, WI, United States, Queso Cotija Wheel 97.3

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 97.3

Speciality Cheese Production Team, Speciality Cheese Co., Inc., Reeserville, WI, United States, Cotija 97.3

**CLASS 63: OPEN CLASS: SOFT CHEESES**

**BEST OF CLASS**
Bill Codr, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Mascarpone 99.6

**SECOND AWARD**
Randy Wotler, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Crema di Mascarpone 99.55

**THIRD AWARD**
Sønderhavnen, Sønderhavnen, 9700 brønderslev, Denmark, 45-1-1 99.5

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 98.35

Team W&W Dairy 2, W&W Dairy, Monroe, WI, United States, Queso Cotija Wheel 98.25

Team W&W Dairy 1, W&W Dairy, Monroe, WI, United States, Queso Cotija Wheel 98.15

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 98.05

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Queso Cotija Wheel 97.95

Team MCP, Mexican Cheese Producers, Inc., Darlington, WI, United States, Queso Cotija Wheel MG 97.95

Team MCP, Mexican Cheese Producers, Inc., Darlington, WI, United States, Queso Cotija Wheel 97.3

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 97.3

Speciality Cheese Production Team, Speciality Cheese Co., Inc., Reeserville, WI, United States, Cotija 97.3

**CLASS 64: OPEN CLASS: SEMI-SOFT (SEMI-HARD) CHEESES**

**BEST OF CLASS**
Alpinecheese team, Alpinecheese/valleyview, South Wayne, WI, United States, Butterkase 99.2

**SECOND AWARD**
Team Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, United States, Cello Fontal 99.1

**THIRD AWARD**
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Farmer Cheese 99.05

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 98.35

Team W&W Dairy 2, W&W Dairy, Monroe, WI, United States, Queso Cotija Wheel 98.25

Team W&W Dairy 1, W&W Dairy, Monroe, WI, United States, Queso Cotija Wheel 98.15

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 98.05

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Queso Cotija Wheel 97.95

Team MCP, Mexican Cheese Producers, Inc., Darlington, WI, United States, Queso Cotija Wheel 97.95

Team MCP, Mexican Cheese Producers, Inc., Darlington, WI, United States, Queso Cotija Wheel 97.3

Team V&V Supremo, V&V Supremo Foods, Inc., Chicago, IL, United States, Cotija Wheel 97.3

Speciality Cheese Production Team, Speciality Cheese Co., Inc., Reeserville, WI, United States, Cotija 97.3

Team Toscaña, Toscaña Cheese Company, Secaucus, NJ, United States, Crescenza Mascarpone team 3 - Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, United States, CELLO Traditional Mascarpone

Team CALABRO, CALABRO CHEESE CORP, East Haven, CT, United States, MASCARPONE

Team Quality, Quality Cheese Inc, Vaughan, ON, Canada, Stracchino

Arvanitis, Arvanitis S.A., Thessaloniki, Greece, Manouri cheese

Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Créme Fraîche

Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Mascarpone

Clock Shadow Creamery Team, Cedar Grove Cheese Inc, Plain, WI, United States, Quark

Miceli Specialty Crew, Miceli Dairy Products, Cleveland, OH, United States, Mascarpone

Lil Moo, Sweet Grass Dairy, Thomasville, GA, United States, Lil Moo

Sønderhavnen, Sønderhavnen, 9700 brønderslev, Denmark, Quality Cheese, Quality Cheese, Vaughan, ON, Canada, Mascarpone

Nampa Mascarpone team, Lactalis American Group, Nampa, ID, United States, Mascarpone

Narrangansett Creamery, Narrangansett Creamery, Providence, RI, United States, Crescendo Stracchino di Crescenza

Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Quark

Ludwig Dairy, Ludwig Dairy Inc., Dixon, IL, United States, Farmer Cheese

Saxon Creamery Team, Saxon Cheese LLC, Cleveland, WI, United States, Aged Butterkase 98.85

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Aged Fontina 98.85

Burnett Dairy Cooperative, Burnett Dairy Cooperative, Grantsburg, WI, United States, Wood River Creamery Original 98.7

Mariée Team, Mariée Gouda, Thorp, WI, United States, Mariée Golden 98.6
Thomas Knestel, Vorarlberg Milch eGen, Feldkirch, Austria, Ländle Rahmkäse .......................... 98.55
Eric Steltenpohl, Saxxon Cheese LLC, Cleveland, WI, United States, Aged Butterkase 12 months .......................................................... 98.55
Reinhard Rosnauer, Berglandmilch eGen, Wels, Austria, Schärdinger Amadeus .................. 98.45
Roberto Cummings, Grupo San Jacinto, AGUASCALIENTES, Mexico, Queso cultivado semi-maduro ........................................................................ 94.85
Team Edelweiss, Edelweiss Creamery LLC, Monticello, WI, United States, Butterkase 98.45
Team Doe Run, The Farm at Doe Run, Coatesville, PA, United States, Seven Sisters
Reinhard Rosnauer, Berglandmilch eGen, Wels, Austria, Schärdinger Chorherrenkäs
Tom, Pennland Pure, Hancock, MD, United States, Lot Code 17103102 Batch #4
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Fontina
Steve Stettler, Decatur Dairy Inc., Brodhead, WI, United States, Calico Swiss
Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Point Reyes, CA, United States, Point Reyes Tomme
Team Sierra Cheese, Sierra Cheese Co., Compton, CA, United States, Scamorza
Team Sebastian, Franklin Foods, Boca Raton, FL, United States, Butterkäs
Pearl Valley Cheese, Pearl Valley Cheese Inc., Fresno, OH, United States, Lacey Baby Swiss Deli Horn
Nr. Vium Dairy, Arla Foods, Videbaek, Denmark, TEAM CALABRO, CALABRO CHEESE CORP, East Haven, CT, United States, SCAMORZA
Team Sierra Cheese, Sierra Cheese Co., Compton, CA, United States, Scamorza with butter (Scamorza con burro)
Team Edelweiss, Edelweiss Creamery LLC, Monticello, WI, United States, Bel Paese
Team Black Creek, Saputo Cheese USA, Milwaukee, WI, United States, Cheddar Parmesan
Team Meister 2, Meister Cheese, Muscoda, WI, United States, Fontina
John Stender, BelGioioso Cheese Inc, Green Bay, WI, United States, BelGioioso Fontina
Nr. Vium Dairy, Arla Foods, Videbaek, Denmark, Roger Pedat, Old Europe Cheese, Benton Harbor, MI, United States, Fontina Wheel
Team Meister 1, Meister Cheese, Muscoda, WI, United States, Fontina
Eric Steltenpohl, Saxxon Cheese LLC, Cleveland, WI, United States, Aged Butterkase 27 months
Pernul Franz, Kärntnermilch reg.Gen.m.b.H., Spittal/Drau, Austria, Bio Wiesenmilch Dauermaß in Naturrinde gereift,
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Creama Kasa
Saxon Creamery Team, Saxxon Cheese LLC, Cleveland, WI, United States, Aged Butterkase 24 months

Wolfgang Attwenger crew, Gmunden Molkerei, Gmunden, Austria, Gmunden Milch Gosauer Jausekäs
Nr. Vium Dairy, Arla Foods, Videbaek, Denmark, Team Kalmar, Arla Foods Kalmar, Kalmar, Sweden, Arla Ko Pråst
Team Götene, Arla Foods, Götene, Sweden, Arla Wästgöta Kloster
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Fontina
Reinhard Rosnauer, Berglandmilch eGen, Wels, Austria, SCHÄRDINGER MOOSBACHER;
McCormack, Seefeldt, Spikes, Yancey’s Fancy, Inc, Corfu, NY, United States, Bergenstien Cheese,
Alois Pesendorfer crew, Gmunden Molkerei, Gmunden, Austria, Gmunden Milch Traunstein König
PASKA SIRANA, PASKA SIRANA, PAG, Croatia, DALMATINAC
Heritage Ridge Brothers, Middlebury Cheese Company, Middlebury, IN, United States, 10/24/17V2
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Original Yogurt Cheese
Sønderhaven, søderhaven, 9700 brønderslev, Denmark,
Nr. Vium Dairy, Arla Foods, Videbaek, Denmark, Team Aimena, Saputo Cheese USA, Milwaukee, WI, United States, Fontinella®
Coinga / Specialties Inc., Coinga for Specialties Inc., Millington, Spain, 6 month Mahón
sønderhaven, sønderhaven, 9700 brønderslev, Denmark,

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**CLASS 65: OPEN CLASS: HARD CHEESES**

**BEST OF CLASS**

Fromagerie Le Maréchal, Fromagerie Le Maréchal SA, Granges-Marnand, Switzerland, Le Maréchal ........................................... 98.65

**SECOND AWARD**

Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Pavino Cheese Wheel .................................................. 97.7

**THIRD AWARD**

Saxon Creamery Team, Saxxon Cheese LLC, Cleveland, WI, United States, Alpine Style 16 mon ............................................. 97

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Marieke Team, Marieke Gouda, Thorp, WI, United States, Marieke Golden .......................................................... 96.85
Artisan Cheese Exchange, Henning Cheese, Kiel, WI, United States, Deer Creek The Fawn .................................................. 96.55
Saxon Creamery Team, Saxxon Cheese LLC, Cleveland, WI, United States, Alpine Style 36 mon ............................................. 96.55

Eric Steltenpohl, Saxxon Cheese LLC, Cleveland, WI, United States, Alpine Style 12 mon .................................................. 96.55
Käserei Milchmanufaktur Einsiedeln, Milchmanufaktur Einsiedeln AG, Einsiedeln, Switzerland ................................................. 96.5
Sjoerd Hiemstra, Beemster, Westbeemster, Netherlands, Beemster Royal Grand Cru96.3
Saxon Creamery Team, Saxxon Cheese LLC, Cleveland, WI, United States, Alpine Style 24 mon .................................................. 96.25
Ludwig Farmstead Creamery, Ludwig Farmstead Creamery, Fithian, IL, United States, Kickapoo
Chris Roelli, Roelli Cheese, Shullsburg, WI, United States, Roelli Lowlander
John Dirk Bulk, Oakdale Cheese, Oakdale, CA, United States, Stanislaus Reserve
PASKA SIRANA, PASKA SIRANA, Pag, Croatia, PASKI SIR
Reggie Jones, Central Coast Creamery, Paso Robles, CA, United States, Bishops Peak
Best Cheese USA, Best Cheese USA, Purchase, NY, United States, A blend of Gouda and Parmesan
Erin Radtke, Sartori Company, Antigo, WI, United States, Sartori Reserve Belavitano Gold
Team Emmi Roth, Emmi Roth USA, Monroe, WI, United States, Roth Original Prairie Sunset Wheel
Team Cabot, Cabot Creamery, Cabot, VT, United States, Alpine Cheddar
Thise Dairy, Thise Mejeri, Thise, Denmark, North Sea Cheese
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, FIB (Gouda)
Artisan Cheese Exchange, Henning Cheese, Kiel, WI, United States, Deer Creek The Stag
Valio Lapinlahiti cheese team, Finlandia Cheese Inc., Helsinki, Finland, Finlandia Valio Keisarini
Reggie Jones, Central Coast Creamery, Paso Robles, CA, United States, Bishops Peak
Aaron Peper, Cedar Grove Cheese, Plain, WI, United States, Moinear Cais
Thise Dairy, Thise Mejeri, Thise, Denmark, Light House Cheese
Team Kalmar, Arla Foods Kalmar, Kalmar, Sweden, Arla Unika Borgholm
Mike Brennenstuhl, Door Artisan Cheese Company, Egg Harbor, WI, United States, BelaSardo
Romesser, Prichard, Spikes, Yancey’s Fancy, Inc, Corfu, NY, United States, Chasitnet
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Mabel
Saxon Creamery Team, Saxxon Cheese LLC, Cleveland, WI, United States, Kefal Greek Cheese
Chris Roelli, Roelli Cheese Company, Shullsburg, WI, United States, Aged cheddar wheel Cellar cured
Luana Kušće, Agrolaguna d.d., Poreč, Croatia, Fullfat hard cheese
Best Cheese USA, Best Cheese USA, Purchase, NY, United States, An blend of an aged gouda with Parmesan flavors
PAŠKA SIRANA, PAŠKA SIRANA, Pag, Croatia, PAGUS
Davide Toffolon, BelGioioso Cheese Inc., Green Bay, WI, United States, La Bottega di BelGioioso Artigiano Classico
Lake Country Dairy Team, Schuman Cheese, Turtle Lake, WI, United States, Cello Traditional Romano Wheel
Team Rizo Lopez, Rizo Lopez Foods Inc., Modesto, CA, United States, Unknown
Lanco, Pennland Pure, Hancock, MD, United States, Batch #11
John Schalkwyk, Sylvan Star Cheese Ltd., Red Deer, Canada, Extra Aged Gouda (Grizzly)
Sam Ram, Rizo Lopez Foods Inc., Modesto, CA, United States, Unknown

VTC GOURMET, VTC GOURMET, Philadelphia, PA, United States, Black cheese
VTC GOURMET, VTC gourment, Philadelphia, PA, United States, Black cheese

CLASS 66: OPEN CLASS: HARD CHEESES WITH NATURAL RIND

BEST OF CLASS
Team Doe Run, The Farm at Doe Run, Coatesville, PA, United States, St. Malachi 99.45

SECOND AWARD
Team Emmi Roth, Emmi Roth USA, Platteville, WI, United States, Roth Grand Cru Reserve Block 99.4

THIRD AWARD
Naturkäserei TegernseeLand eG, Käserei Gabriel, Oberbüren, Switzerland, Galluskäse 99.35

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Kronprinz Rudolf 99.2
Cricket Creek Farm, Cricket Creek Farm, Williamstown, MA, United States, Maggie’s Reserve 99.05

Team Emmi Roth, Emmi Roth USA, Platteville, WI, United States, Roth Grand Cru Original Block 98.35
sønderhaven, sønderhaven, 9700 brønderslev, Denmark 98.3
Sirana Gligora, Sirana Gligora, Kolan, Croatia, Kolan iz vinskog dropa, Hard cheese aged in whey pomace 99.15
Team Doe Run, The Farm at Doe Run, Coatesville, pa, United States, Aged Seven Sisters 98.1
Miguel Angel Nucete, MAN S.A., Castelar, Argentina, Queso Reggiano 98.05
sønderhaven, sønderhaven, 9700 brønderslev, Denmark 98.05
Team Doe Run, The Farm at Doe Run, Coatesville, PA, United States, St. Malachi Reserves 98.05
Team Doe Run, The Farm at Doe Run, Coatesville, PA, United States, St. Malachi Reserves 98.05
Shatto Milk Company, Shatto Milk Company, Osborn, MO, United States, Havarti Natural Rind Wheel
Landaff Creamery, Cellars at Jasper Hill, Greensboro, VT, United States, Landaff Premium
Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Erzherzog Johann Premium
Käserei Gabriel, Käserei Gabriel, Oberbüren, Switzerland, Galluskäse.
CLASS 67: OPEN CLASS: FLAVORED SOFT CHEESES

BEST OF CLASS
Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, Marinated Fresh Mozzarella 99.5

SECOND AWARD
Dean Egnerski, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Burrata with Black Truffles 99.45

THIRD AWARD
Losurdo Foods Ball line crew, Losurdo foods Inc, Heuvelton, NY, United States, Fresh Mozzarella with Fresh Basil and Sundried Tomato 99.2

Nampa Fresh Mozzarella Team, Lactalis American Group, Nampa, ID, United States, Marinated Fresh Mozzarella 99.15
Emilio Torres, BelGioioso Cheese Inc., Green Bay, WI, United States, BelGioioso Zesty Marinated Hand Braided Fresh Mozzarella 99.05
Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, Sun Dried Tomatoes & Fresh Basil 98.85
Clock Shadow Creamery Team, Cedar Grove Cheese Inc, Plain, WI, United States, Quark with S.A. Braai Chutney 98.45
Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, Marinated Fresh Mozzarella 98.4

Team Toscanca, Toscanca Cheese Company, Secaucus, NJ, United States, Fresh Marinated Braid Mozzarella 98.35
Fresh Cheese Team, Vermont Creamery, Westervelt, VT, United States, Créme Fraise Madagascar Vanille 98.3
Team Lioni, Lioni Latticini, Inc., Union, NJ, United States, Burrata Con Tartufo 98.3
Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, Fresh Mozzarella & Grilled Vegetables 98.2
Roberto Encarnación, Tropical Cheese Industries, Inc., Perth Amboy, NJ, United States, Bianco with garlic

Cady cheese, Cady Cheese, Wilson, WI, United States, Wood River Creamery Balsamic Caramelized Onion 98.2
Burnett Dairy Cooperative, Burnett Dairy Cooperative, Grantsburg, WI, United States, Wood River Creamery Lemon Herb 98.2
Team Marum, FrieslandCampina Export, Wolvenga, Netherlands, Edam Noord/Wester with cumin 98.2
Team Meister 1, Meister Cheese, Muscoda, WI, United States, Ginseng Garlic 98.2
Lake Country Dairy Team, Schuman Cheese, Turtle Lake, WI, United States, Yellow Door Creamery Harissa Rubbed Fontal Cheese 98.2
Team Meister 4, Meister Cheese, Muscoda, WI, United States, Garlic & Herb 98.2
Artisan Cheese Exchange/Carr Valley Cheese, Artisan Cheese Exchange, Sheboygan, WI, United States, Deer Creek The Blue Jay 98.2
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Caraway Brick 98.2
Heric Nijaz, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Monterey Jack/Herbs 98.2
Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connersville, IN, United States, Briana with Truffles 98.2
Team Meister 3, Meister Cheese, Muscoda, WI, United States, Bruschetta 98.2
Cady Cheese, Cady Cheese, Wilson, WI, United States, Honey Dijon Jack 98.2
Luana Kušće, Ageroagulina d.d., Poreč, Croatia, Full fat semi hard cow cheese with truffles; Roberto Cummings, Grupo San Jacinto, AGUASCALIENTES, Mexico, Queso semi-maduro especiado 98.2
Burnett Dairy Cooperative, Burnett Dairy Cooperative, Grantsburg, WI, United States, Wood River Creamery Southwest 98.2
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Caraway Muenster 98.2
Team Meister 2, Meister Cheese, Muscoda, WI, United States, Forage Mushroom 98.2
Widmer’s Cheese Cellars, Inc., Widmer’s Cheese Cellars, Inc., Theresa, WI, United States, Caraway Colby Cheese 98.2
sønderhavnen, sønderhavnen, 9700 branderslev, Denmark, Renard’s Rosewood Dairy, Renard’s Rosewood Dairy, Inc., Algoma, WI, United States, Pesto Farmers 98.2
Cady Cheese, Cady Cheese, Wilson, WI, United States, Kimchi Colby Jack 98.2
Cheddar Team, Rogue Creamery, Central Point, OR, United States, Organic Survival Stout Cheddar 98.2
McCormack, Cooper, Romesser, Yancey’s Fancy, Inc, Corfu, NY, United States, Bergenost with Caraway and Scallions 98.2
Bothwell Cheese, Bothwell Cheese, New Bothwell, MB, Canada, Bothwell Black Truffle 98.2
Widmer’s Cheese Cellars, Inc., Widmer’s Cheese Cellars, Inc., Theresa, WI, United States, Vegetable Colby Cheese 98.2
CLASS 69: OPEN CLASS: FLAVORED CHEESES WITH SWEET OR 'DESSERT' CONDIMENTS

BEST OF CLASS
Mike Matucheski, Sartori Company, Antigo, WI, United States, Sartori Reserve Espresso BellaVitano 99.4

SECOND AWARD
Mike Matucheski, Sartori Company, Antigo, WI, United States, Sartori Reserve Merlot BellaVitano 99.35

THIRD AWARD
Mariane Gouda Team, Mariene Gouda, Thorp, WI, United States, Mariene Gouda HoneyClove 99.3

Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cranberry Mango Monterey Jack 99.05
Mike Matucheski, Sartori Company, Antigo, WI, United States, Sartori Reserve Balsamic BellaVitano 99.05
Alexis’s Team, La Fromagerie Alexis de Portneuf inc., St-Laurent, QC, Canada, Lady Laurier d’Arthabaska, 99
Luana Kušće, Agrolaguna d.d., Poreč, Croatia, Full fat hard cheese ripened in muscato rose, , 99
Vandersterre Holland team, Vandersterre Holland, Bodegraven, Netherlands, Boer’n Trots Honey cow 98.95
Team SWC, Southwest Cheese LLC, Clovis, NM, United States, Cranberry Mango Monterey Jack 98.95
Artisan Cheese Exchange, Henning Cheese, Kiel, WI, United States, Deer Creek The Doe 98.9
Mariane Gouda Team, Mariene Gouda, Thorp, WI, United States, Mariene Thorp Honey 98.9
Team Trolldhede, Arla foods, Trolldhede, Denmark, Drunken dog 98.9
Chocker Thomas, Glanbia Nutritions Twin Falls, Twin Falls, ID, United States, Walnuts MJ
Artisan Cheese Exchange, Henning Cheese, Kiel, WI, United States, Deer Creek The Moon Rabbit
Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, Chocolate Mascarpone
Glenn Goss & Haley Lehman, Schnabeltier, Rochester, IN, United States, Cranberry & Blueberry Wensleydale inspired Cheese
Coates Derrick, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Pecans MJ

CLASS 70: OPEN CLASS: FLAVORED HARD CHEESES

BEST OF CLASS
Team Almena, Saputo Cheese USA, Milwaukee, WI, United States, Rosemary Asiago 99.45

SECOND AWARD
Mike Matucheski, Sartori Company, Antigo, WI, United States, Sartori Reserve Black Pepper BellaVitano 99.4

THIRD AWARD
Jean-Louis Berthier, Glanbia Nutritions Twin Falls, Twin Falls, ID, United States, White Cheddar/Green Olives & Pimento 99

Best Cheese USA, Best Cheese USA, Purchase, NY, United States, Gouda and Parmesan combo 98.75
Team Lake Country Dairy, Schuman Cheese, Fairfield, NJ, United States, Southwestern Gouda Parm 98.65
Davide Toffolon, BelGioioso Cheese Inc., Green Bay, WI, United States, La Botte di BelGioioso Artigiano 98.65
Team Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, United States, Tuscan Gouda Parm 98.65
Team Lake Country Dairy, Schuman Cheese, Fairfield, NJ, United States, Dijon Herb Gouda Parm 98.6
Team Cabot, Cabot Creamery, Cabot, VT, United States, Everything Bagel Encrusted Cheddar 98.5
Team Almena, Saputo Cheese USA, Milwaukee, WI, United States, Mediterranean Parmesan 98.5
Team Almena, Saputo Cheese USA, Milwaukee, WI, United States, Black Pepper Romano
Team Cabot, Cabot Creamery, Cabot, VT, United States, Tuscan Encrusted Cheddar
Redhead Creamery LLC, Redhead Creamery, Brotien, MN, United States, Garlic Cheddar
Team Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, United States, Mesquite Gouda Parm
Dairy Farmers of America: Beaver, Utah, Dairy Farmers of America, Beaver, UT, United States, White Cheddar Smoked Fontina (0-3 Months)
The Artisan Cheese Exchange, Henning Cheese, Kiel, WI, United States, Deer Creek The Carawaybou
Mike Matucheski, Sartori Company, Antigo, WI, United States, Sartori Reserve Rosemary Asiago
Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, Smoky Bacon Cheddar
Dairy Farmers of America: Beaver, Utah, Dairy Farmers of America, Beaver, UT, United States, White Cheddar (0-3 Months: Ranch Seasoning

CLASS 71: OPEN CLASS: SMOKED SOFT & SEMI-SOFT (SEMI-HARD) CHEESES

BEST OF CLASS
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Smoked Fontina 99.45

SECOND AWARD
Team Lake Norden, Agropur - Lake Norden, Lake Norden, SD, United States, Smoked LMWM Mozzarella 99.4

THIRD AWARD

Jozelic Rudy, Glanbia Nutritions Twin Falls, Twin Falls, ID, United States, Smoked MJ 99.25
CLASS 72: OPEN CLASS: SMOKED HARD CHEESES

BEST OF CLASS
Team Meister 4, Meister Cheese, Muscoda, WI, United States, Smoked Cheddar

SECOND AWARD
Team Meister 3, Meister Cheese, Muscoda, WI, United States, Smoked Cheddar

THIRD AWARD
Morfin Troy, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, Smoked Cheddar

Team Meister 2, Meister Cheese, Muscoda, WI, United States, Smoked Cheddar

Winchester Cheddar Team, Parmalat, Winchester, ON, Canada, Double Smoked Balderson Cheddar

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, United States, Smoked Aged White Cheddar

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Smoky Hickory Cheddar 050917 - 1

Sirana Gilgora, Sirana Gilgora, Kolan, Croatia, Smoked hard cheese Kordunski 47/17

Tillamook Team 2, Tillamook County Creamery, Tillamook, OR, United States, Smoked Aged White Cheddar

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Smoky Hickory Cheddar - 050917 - 2

Tillamook Team 1, Tillamook County Creamery, Tillamook, OR, United States, Smoked Red Cheddar

Global Foods International, Global Foods International, Schiller Park, IL, United States, Smoked Natural Cheddar

Cheese Team 2, AMPI, Jim Falls, WI, United States, Colored Cheddar with smoke flavoring

Tillamook Team 1, Tillamook County Creamery, Tillamook, OR, United States, Smoked Yellow Cheddar

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, United States, Smoked Cheddar

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Smoked Cheddar

Bothwell Cheese, Bothwell Cheese, New Bothwell, MB, Canada, Bothwell Maplewood Smoked Extra-Old Cheddar

Global Foods International, Global Foods International, Schiller Park, IL, United States, Smoked Natural Pepper Jack 5# Loaf

Dairy Farmers of America, Beaver, UT, United States, White Cheddar (0-3) Months: Smoked

Tillamook Team 2, Tillamook County Creamery, Tillamook, OR, United States, Smoked Yellow Cheddar

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Smoky Hickory Cheddar 050917 - 1

Sirana Gilgora, Sirana Gilgora, Kolan, Croatia, Smoked hard cheese Kordunski 47/17

Tillamook Team 2, Tillamook County Creamery, Tillamook, OR, United States, Smoked Aged White Cheddar

Glanbia Blackfoot, Glanbia Nutritional, Blackfoot, ID, United States, Smoky Hickory Cheddar - 050917 - 2

Tillamook Team 1, Tillamook County Creamery, Tillamook, OR, United States, Smoked Red Cheddar


Rumiano Cheese, Rumiano Cheese, Willows, CA, United States, Coated Dry Monterey Jack

Nickell James, Glanbia Nutritional, Twin Falls, Twin Falls, ID, United States, Smoked Cheddar

GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT, United States, Maple Smoked Cheddar

GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT, United States, Smoked Chili Cheddar

Swiss Team, Pearl Valley Cheese Inc., Fresno, OH, United States, Smoked Swiss
CLASS 73: REDUCED FAT SOFT & SEMI-SOFT (SEMI-HARD) CHEESES

BEST OF CLASS
De Graafstroom, De Graafstroom, Bleskensgraaf, Netherlands, De Graafstroom 30+ Oud 99.8

SECOND AWARD
Sjoerd Hiemstra, Beemster, Westbeemster, Netherlands, Paradiso Silver 99.65

THIRD AWARD
Amanda Olson, Agropur, Hull, IA, United States, Reduced Fat Monterey Jack 99.6

De Graafstroom, De Graafstroom, Bleskensgraaf, Netherlands, De Graafstroom 30+ Belegen 99.4
Team Gòtene, Arla Foods, Gòtene, Sweden, Arla Magré 17% 99.35
Roger Schmith, Agropur, Hull, IA, United States, Reduced Fat Monterey Jack 99.3
Team Lake Norden, Agropur - Lake Norden, Lake Norden, SD, United States, Reduced Fat Mozzarella 99.15
Oberg Jeff, Glanbia Nutritionals Twin Falls, Twin Falls, ID, United States, Reduced Fat MJ 98.85
Team Clayton A, Foremost Farms, USA, Clayton, WI, United States 98.85
Steve Webster, Klondike Cheese Co., Monroe, WI, United States, Odyssey Reduced Fat Mediterranean Feta 98.8
Justin Lowery, Klondike Cheese Co., Monroe, WI, United States, Odyssey Reduced Fat Peppercom Feta
Team Clayton B, Foremost Farms, USA, Clayton, WI, United States
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Reduced Fat Munster
Team Steenderen, FrieslandCampina Export, Wolvega, Netherlands, Milner cumin
Royal A-ware: Cheesemakers Heerenveen, Royal A-ware, Almere, Netherlands, Gouda 30% Mild
Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Fromage Blanc
Kristi Hughes, Klondike Cheese Co., Monroe, WI, United States, Odyssey Reduced Fat Feta
Micah Klug, Agropur, Weyauwega, WI, United States, Reduced Fat Feta
Pittman Joey, Glanbia Nutritionals Twin Falls, Twin Falls, ID, United States, Reduced Fat MJ
John (Randy) Pitman, Mill Creek Cheese, Arena, WI, United States, Reduced Fat Brick
Jerome - Team 3, Agropur, Jerome, ID, United States, Reduced Fat Monterey Jack
Alexis’s Team, La Fromagerie Alexis de Portneuf inc., St-Laurent, QC, Canada, Brise du Matin Light

Searle Justin, Glanbia Nutritionals Twin Falls, Twin Falls, ID, United States, Reduced Fat MJ
Bongards Perham A, Bongards, Perham, MN, United States, Cheddar RF Block
Sjoerd Hiemstra, Beemster, Westbeemster, Netherlands, Beemster Mild
Team Edelweiss, Edelweiss Creamery LLC, Monticello, WI, United States, Lacy swiss
De Graafstroom, De Graafstroom, Bleskensgraaf, Netherlands, De Graafstroom 35+ Belegen
Terry Lensmire, Agropur, Weyauwega, WI, United States, Reduced Fat Feta
Team Steenderen, FrieslandCampina Export, Wolvega, Netherlands, Milner mild
Upstate Farms Cheese - Team 1, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, 2% String Cheese
Upstate Farms Cheese - Team 2, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, 2% String Cheese
Team Clayton C, Foremost Farms, USA, Clayton, WI, United States, String Team, Lactalis American Group, Nampa, ID, United States, Reduced Fat String Cheese

CLASS 74: REDUCED FAT HARD CHEESES

BEST OF CLASS
Day Shift 1, Glanbia Nutritionals Twin Falls, Twin Falls, ID, United States, Reduced Fat Cheddar 99.05

SECOND AWARD
Westland, Westland Kaas Export B.V., Huizen, Netherlands, Old Amsterdam light 98.9

THIRD AWARD
Team Steenderen, FrieslandCampina Export, Wolvega, Netherlands, Holland Master Cantenaar 98.75

Team Cabot, Cabot Creamery, Cabot, VT, United States, Jalapeno 50% Reduced Fat Cheddar 98.7
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Fonterra Lichfeld NZMP Noble Cheddar 2288130701 98.65
Team Steenderen, FrieslandCampina Export, Wolvega, Netherlands, A Dutch Masterpiece, Vermeer 98.4
Team Steenderen, FrieslandCampina Export, Wolvega, Netherlands, Milner medium aged 98.35
Billiard Mike, Glanbia Nutritionals Twin Falls, Twin Falls, ID, United States, Reduced Fat Cheddar 98.35
Vanic Matt, Glanbia Nutritionals Twin Falls, Twin Falls, ID, United States, Reduced Fat Cheddar 98.2
Team Steenderen, FrieslandCampina Export, Wolvega, Netherlands, Milner aged 98.15
Team Cabot, Cabot Creamery, Cabot, VT, United States, 50% Reduced Fat Cheddar
Bill Schaezel, Agropur, Hull, IA, United States, Reduced Fat Cheddar - Cut 640
Brad Snaza, Valley Queen Cheese Factory, Inc., Milbank, SD, United States, Reduced Fat Cheddar - Cut Cheese
Sam Metzger, Agropur, Hull, IA, United States, Reduced Fat Cheddar - Cut 640
Fromagerie L’Ancêtre, Fromagerie L’Ancêtre inc., Becancour, QC, Canada, L’Ancêtre Organic Light Medium Cheddar, lot #567V
Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers, Inc., Monroe, WI, United States, Low Fat Cheddar
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Fonterra Hautapu NZMP Noble Cheddar 2285340801

CLASS 75: LOWFAT CHEESES

BEST OF CLASS
Steve Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Low Fat Feta 99.85

SECOND AWARD
Ricotta, Lactalis American Group, Inc., Buffalo, NY, United States, Low Fat Ricotta 99.75

THIRD AWARD
Steve Webster, Klondike Cheese Co., Monroe, WI, United States, Odyssey Fat Free Feta 99.7

Fromagerie L’Ancêtre, Fromagerie L’Ancêtre inc., Becancour, QC, Canada, L’Ancêtre Organic Frugal 7 % m.f. 99.65
Ricotta, Lactalis American Group, Inc., Buffalo, NY, United States, Low Fat Ricotta 99.6
Ricotta, Lactalis American Group, Inc., Buffalo, NY, United States, Low Fat Ricotta 99.55
Micah Klug, Agropur, Weyauwega, WI, United States, Fat Free Feta 99.4
Terry Lensmire, Agropur, Weyauwega, WI, United States, Fat Free Feta 99.3
# CLASS 76: REDUCED SODIUM CHEESES

**BEST OF CLASS**  
Granarolo Team, Granarolo, Parmalat, Italy,  
*Trecento Italian Cheese, 30% less salt*  
99.25

**SECOND AWARD**  
De Graafstroom, De Graafstroom, Bleskensgraaf, Netherlands,  
*De Graafstroom 35+ Belegen*  
99.15

**THIRD AWARD**  
Team Lutjewinkel North-Holland Gold, FrieslandCampina Export, Wolvega, Netherlands,  
*Reduced Fat Semi-Hard low salt*  
99.1

- Zimmerman Cheese Team 2, Zimmerman Cheese Inc, South Wayne, WI, United States, *RS Muenster*  
98.95
- Pat Doell, Agropur, Luxemburg, WI, United States, *Reduced Sodium Provolone Cheese*  
98.9
- Bruce Workman, Fair Oaks Farms, Fair Oaks, IN, United States, *Lacy Swiss*  
98.85
- Zimmerman Cheese Team 1, Zimmerman Cheese Inc, South Wayne, WI, United States, *Reduced Sodium Muenster*  
98.85
- Team Lake Norden, Agropur, Lake Norden, SD, United States, *Reduced Sodium Muenster*  
98.85
- Jerome - Team 3, Agropur, Jerome, ID, United States, *Low Salt Low Moisture Part Skim Moz*  
98.9
- Zimmerman Cheese Team 3, Zimmerman Cheese Inc, South Wayne, WI, United States, *Reduced Sodium Muenster*  
98.9
- Jerome - Team 1, Agropur, Jerome, ID, United States, *Low Salt Low Moisture Part Skim Moz*  
98.85
- Night Shift 1, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, *Reduced Sodium Cheddar*  
98.85
- Team Lake Norden, Agropur - Lake Norden, Lake Norden, SD, United States, *Reduced Sodium LMWM Mozzarella*  
98.55
- Gary Vaughn, Rothenbuhler Cheesemakers, Middlefield, OH, United States, *Reduced Sodium Swiss cheese*  
98.5
- Team Lutjewinkel North-Holland Gold, FrieslandCampina Export, Wolvega, Netherlands, *North-Holland PDO low salt*  
98.45
- Gary Sloan Jr., Rothenbuhler Cheesemakers, Middlefield, OH, United States, *Reduced Sodium Swiss cheese*  
98.45
- Zimmerman Cheese Team 3, Zimmerman Cheese Inc, South Wayne, WI, United States, *Reduced Sodium Muenster*  
98.5
- Jerome - Team 2, Agropur, Jerome, ID, United States, *Low Salt Low Moisture Whole Milk Moz*  
98.5
- Zuko Mirsad, Glanbia Nutritional Twin Falls, Twin Falls, ID, United States, *Reduced Sodium Cheddar*  
98.5

# CLASS 77: COLD PACK CHEESE, CHEESE FOOD

**BEST OF CLASS**  
TEAM PINE RIVER, PINE RIVER PREPACK, NEWTON, WI, United States,  
*EXTRA SHARP CHEDDAR COLD PACK*  
99.55

**SECOND AWARD**  
TEAM PINE RIVER, PINE RIVER PREPACK, NEWTON, WI, United States,  
*PORT WINE COLD PACK CHEESE FOOD*  
99.5

**THIRD AWARD**  
TEAM PINE RIVER, PINE RIVER PREPACK, NEWTON, WI, United States,  
*SWISS AND ALMOND COLD PACK CHEESE FOOD*  
99.4
CLASS 78: COLD PACK CHEESE SPREAD

BEST OF CLASS
TEA M PINE RIVER, PINE RIVER PREPACK, NEWTON, WI, United States, PEPPER JACK COLD PACK CHEESE SPREAD 99.35

SECOND AWARD
Team Bel Brands USA, Bel Brands USA, Little Chute, WI, United States, Kaukauna Sharp Spreadable Cheese 98.85

THIRD AWARD
Lon Riedel, Lactalis American Group, Merrill, WI, United States, Black Diamond Extra Sharp Cheddar Spreadable Cheese 98.6

Team Bel Brands USA, Bel Brands USA, Little Chute, WI, United States, Merkts Sharp Cheddar Cold Pack Cheese Spread 98.8

Carr Valley Cheese Makers, Carr Valley Cheese, La Val, WI, United States, Swiss Almond Spread 98.6

CLASS 79: SPREADABLE NATURAL CHEESES

BEST OF CLASS
Luana Cream Cheese Team, Prairie Farms, Monona, IA, United States, Cream Cheese 99.15

SECOND AWARD
Smithfield Cream Cheese, Savencia Cheese USA, New Holland, Pa, United States, Smithfield Cream Cheese 98.8

THIRD AWARD
Product Lifecycle and Strategies, Schreiber Foods, Green Bay, WI, United States, Whipped Cream Cheese 98.75

Team BUKO, Arla Foods amba Holstebro Cheese Dairy, Holstebro, Denmark, 16% Fresh cheese plain 98.15

Luana Team, Prairie Farms, Monona, IA, United States, Acid Set Cream Cheese Spread 98.45

Westland, Westland Kaas Export B.V., Huizen, Netherlands, Old Amsterdam créme 98.3

Product Lifecycle and Strategies, Schreiber Foods, Green Bay, WI, United States, Cream Cheese Spread 98.2

Team BUKO, Arla Foods amba Holstebro Cheese Dairy, Holstebro, Denmark, 16% Fresh cheese plain 98.15

Luana Team, Prairie Farms, Monona, IA, United States, Acid Set Cream Cheese Spread 98.45

About the image:
- The text contains results from a competition, likely the World Championship Cheese Contest. It lists winners and their respective categories, along with descriptions of their products.
- The categories include Cold Pack Cheese Spread and Spreadable Natural Cheeses.
- Specific details about cheeses, such as flavor profiles and production methods, are mentioned.
**CLASS 80: SPREADABLE NATURAL CHEESES, FLAVORED**

**BEST OF CLASS**
Product Lifecycle and Strategies, Schreiber Foods, Green Bay, WI, United States, Hazelnut Cream Cheese Spread  99.85

**SECOND AWARD**
Brian Storm, Lactalis American Group, Merrill, WI, United States, **Rondelé Organic Garden Vegetable Spreadable Cheese**  99.8

**THIRD AWARD**
Product Lifecycle and Strategies, Schreiber Foods, Green Bay, WI, United States, **Strawberry Cream Cheese Spread**  99.75


Alouette Grilled Tomato Soft Spreadable Cheese, Savencia Cheese USA, New Holland, PA, United States, Alouette Grilled Tomato Soft Spreadable Cheese  99.7

Dave Zielaskowski, Lactalis American Group, Merrill, WI, United States, **Président Pub Cheddar Jalapeno Spreadable Cheese**  99.7

Courtney Schreiner, Lactalis American Group, Merrill, WI, United States, **Rondelé Garlic & Herbs Spreadable Cheese**  99.7

Team BUKO, Arla Foods amba Holstebro Cream Cheese Dairy, Holstebro, Denmark, 15% Fresh Cheese w/Paprika & Olives  99.65

Wms Team One, Williams Cheese Company, Linwood, MI, United States, Roasted Red Pepper and Onion Gourmet Spreadable  99.65

Brian Storm, Lactalis American Group, Merrill, WI, United States, Président Pub Cheddar & Bacon Spreadable Cheese  99.65

Product Lifecycle and Strategies, Schreiber Foods, Green Bay, WI, United States, Chive and Onion Cream Cheese Spread  99.65

Lyle Gast Jr., Lactalis American Group, Merrill, WI, United States, Rondelé Garden Vegetable Spreadable Cheese  99.65

Lon Riedel, Lactalis American Group, Merrill, WI, United States, Rondelé Organic Garlic & Herbs Spreadable Cheese  99.65

Shawn Schult, Lactalis American Group, Merrill, WI, United States, Pub Cheddar Sriracha Spreadable Cheese  99.65

Tony Gessler, Lactalis American Group, Merrill, WI, United States, Rondelé Sea Salt & Cracked Pepper Spreadable Cheese  99.65

Product Lifecycle and Strategies, Schreiber Foods, Green Bay, WI, United States, Jalapeno Cream Cheese Spread  99.65

Team BUKO, Arla Foods amba Holstebro Cream Cheese Dairy, Holstebro, Denmark, 18.5% Fresh Cheese w/strawberry  99.65

Le Roule team, Laiteries H Triballat, Rians, France, **Le Roule Pineapple**  99.65

Product Lifecycle and Strategies, Schreiber Foods, Green Bay, WI, United States, **Garden Vegetable Cream Cheese Spread**  99.65

Team BUKO, Arla Foods amba Holstebro Cream Cheese Dairy, Holstebro, Denmark, 26% Whipped cream cheese w/garlic  99.65

Valio Joensuu creamy gourmet cheese team, Finlandia Cheese Inc., Helsinki, Finland, Finlandia Zesty Pepper  99.65

Alouette Parmesan & Basil Soft Spreadable Cheese, Savencia Cheese USA, New Holland, PA, United States, Alouette Parmesan & Basil Soft Spreadable Cheese  99.65

Product Lifecycle and Strategies, Schreiber Foods, Green Bay, WI, United States, Cookie Butter Cream Cheese Spread  99.65

Le Roule team, Laiteries H Triballat, rians, France, **Le Roule Cranberry**  99.65

Wms Team Green, Williams Cheese Company, Linwood, MI, United States, Raspberry Pineapple Gourmet Spreadable Cheese  99.65

Alouette Garlic & Herbs Soft Spreadable Cheese, Savencia Cheese USA, New Holland, PA, United States, Alouette Garlic & Herbs Soft Spreadable Cheese  99.65

Team BUKO, Arla Foods amba Holstebro Cream Cheese Dairy, Holstebro, Denmark, 16% Fresh cheese with pepper  99.65

Le Roule team, Laiteries H Triballat, Rians, France, **Le Roule Savory & Sweet peppers**  99.65

Team BUKO, Arla Foods amba Holstebro Cream Cheese Dairy, Holstebro, Denmark, 19.5% Cream cheese with pineapple  99.65

Team Sebastian, Franklin Foods, Boca Raton, FL, United States, Cream Cheese Barell with Herbs  99.65

Team BUKO, Arla Foods amba Holstebro Cream Cheese Dairy, Holstebro, Denmark, 22.5% Cream cheese w/herbs & spices  99.65

Team BUKO, Arla Foods amba Holstebro Cream Cheese Dairy, Holstebro, Denmark, 15.5% Fresh cheese w/Garlic and Herbs  99.65

Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Spreadable Goat Cheese Olive & Herb  99.65

ABC team, Belje d.d., Darda, Croatia, ABC Kulen cream cheese  99.65

Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Spreadable Goat Cheese Roasted Red Pepper  99.65

Rons Wisconsin Cheese, Rons Wisconsin Cheese, Luxemburg, WI, United States, Taco Spread  99.65

Le Roule Team, Laiteries H Triballat, Rians, France, **Le Roule Garlic & Herb**  99.65

ABC team, Belje d.d., Darda, Croatia, ABC Chive cream cheese  99.65

Alberto Montesdeoca, Biogranja Montesdeoca S.L, Guía de Isora, Spain, Queso Cabra Fresco Untable Finas Hierbas  99.65

Team BUKO, Arla Foods amba Holstebro Cream Cheese Dairy, Holstebro, Denmark, 19.0% Fresh Cheese w/Tomato & Mediterranean herbs in bottle  99.65

Ron’s Wisconsin Cheese, Ron’s Wisconsin Cheese, Luxembourg, WI, United States, Spreadable Cream Cheese with Herbs and Spices  99.65

Alberto Montesdeoca, Biogranja Montesdeoca S.L, Guía de Isora, Spain, Almogrote - Queso de Cabra Untable  99.65

ABC team, Belje d.d., Darda, Croatia, ABC Tuna cream cheese  99.65

**CLASS 81: PASTEURIZED PROCESS CHEESES**

**BEST OF CLASS**

**SECOND AWARD**
Prairie Farms Cheese Division, Prairie Farms Dairy, Rochester, MN, United States, Pasteurized Process Swiss American  98.75

**THIRD AWARD**
Ornua, Ornua Ingredients, Hilbert, WI, United States, Italian American  98.7

Process Loaf Team, Associated Milk Producers, Inc, Portage, WI, United States, White American Past Process Easy Melt Cheese Loaf  98.6

Loaf Day Shift, Bongards Premium Cheese, Bongards, MN, United States, Processed American Deli Loaf  98.2


Prairie Farms Cheese Division, Prairie Farms Dairy, Rochester, MN, United States, Pasteurized Process American Cheese  97.85


Birkum Ost, Arla Foods, Odense SOE, Denmark, Kids Sticks  97.55

Ideators Unlimited, Whitehall Specialties, Whitehall, WI, United States, Swiss American  97.5

Birkum Ost, Arla Foods, Odense SOE, Denmark, Ostheaps  97.5
CLASS 82: PASTEURIZED PROCESS CHEESES, FLAVORED

BEST OF CLASS
Royal A-ware, Cheesemakers Zaandam, Royal A-ware, Almere, Netherlands, Smoked processed Goat

SECOND AWARD
Old Croc Cheese, Trugman-Nash & Gilman Cheese Corp, Millburn, NJ, United States, Old Croc Horseradish Pasteurized Process Cheddar

THIRD AWARD
Fox, Fields, Stout, Yancey’s Fancy, Inc., Corfu, NY, United States, Pasteurized Process Cheddar w/ Jalapenos & Peppadews

CLASS 83: PASTEURIZED PROCESS CHEESE SLICES

BEST OF CLASS
Old Croc, Trugman-Nash, LLC, Millburn, NJ, United States, Old Croc Bacon & Jalapeno Pasteurized Process Slices

SECOND AWARD
Team Slice, Land O’ Lakes, Inc, Spencer, WI, United States, Yellow American Slices

THIRD AWARD
Slice Shift A, Bongards Premium Cheese, Bongards, MN, United States, Processed American Swiss Slice on Slices

CLASS 84: PASTEURIZED PROCESS CHEESE SPREAD

BEST OF CLASS
Birkum Ost, Aria Foods, Odense SOE, Denmark, Penny Kräuter

SECOND AWARD
Birkum Ost, Aria Foods, Odense SOE, Denmark, Alpenmark Salami

THIRD AWARD
Alouette Creme de Brie, Savencia Cheese USA, New Holland, PA, United States, Alouette Creme de Brie

Old Croc, Trugman-Nash, LLC, Millburn, NJ, United States, Old Croc Bacon & Jalapeno Pasteurized Process Slices

Team Slice, Land O’ Lakes, Inc, Spencer, WI, United States, Yellow American Slices

Team Slice, Land O’ Lakes, Inc, Spencer, WI, United States, Yellow American Slices

Old Croc, Trugman-Nash, LLC, Millburn, NJ, United States, Old Croc Chipotle & Onion Pasteurized Process Cheddar Slices

Process Slice Team, Associated Milk Producers, Inc, Portage, WI, United States, Gouda Past Proc Cheese Slices

Process Slice Team, Associated Milk Producers, Inc, Portage, WI, United States, American Swiss Past Proc Cheese Slices

Process Slice Team, Associated Milk Producers, Inc, Portage, WI, United States, American Past Proc Cheese Slices

Fields, Randy, Tamulski, Yancey’s Fancy, Inc, Corfu, NY, United States, Hatch Chili Cheddar, 99

Global Foods International, Global Foods International, Schiller Park, IL, United States, Processed Hot Pepper

Loaf Night Shift, Bongards Premium Cheese, Bongards, MN, United States, Processed American Deli Loaf with Peppers

Team Loaf, Land O’ Lakes, Inc, Spencer, WI, United States, Hot Pepper American

Radley, Tamulski, Fox, Yancey’s Fancy, Inc, Corfu, NY, United States, Smoked Gouda and Bacon

Ornu, Ornu Ingredients, Hilbert, WI, United States, Monterey Jack w/Pepper

Team Loaf, Land O’ Lakes, Inc, Spencer, WI, United States, Hot Pepper Cheese Product

Old Croc Cheese, Trugman-Nash & Gilman Cheese Corp, Millburn, NJ, United States, Old Croc Bacon & Jalapeño Pasteurized Process Cheddar

Team Loaf, Land O’ Lakes, Inc, Spencer, WI, United States, White Extra Melt with Jalapenos

Process Loaf Team, Associated Milk Producers, Inc, Portage, WI, United States, Hot Pepper Past Process Cheese Food Loaf

Team Chateaugay, McCadam Cheese, Chateaugay, NY, United States, Horseradish

Jack Hiner, Biery Cheese Co., Louisville, OH, United States, Hickory Smoked Pasteurized Process Cheddar Cheese Food

Process Loaf Team, Associated Milk Producers, Inc, Portage, WI, United States, PP MJ & American Cheese w/Red Bell & Jalapeno Peppers

Wms Team One, Williams Cheese Company, Linwood, MI, United States, Smoked Hot Pepper Cheese

Old Croc Cheese, Trugman- Nash & Gilman Cheese Corp, Millburn, NJ, United States, Old Croc Roasted Garlic & Herb Pasteurized Process Cheddar

Old Croc, Trugman-Nash, LLC, Millburn, NJ, United States, Old Croc Bacon & Jalapeno Pasteurized Process Cheddar

Team Slice, Land O’ Lakes, Inc, Spencer, WI, United States, Yellow American Slices

Team Slice, Land O’ Lakes, Inc, Spencer, WI, United States, Yellow American Slices

Old Croc, Trugman-Nash, LLC, Millburn, NJ, United States, Old Croc Chipotle & Onion Pasteurized Process Cheddar Slices

Process Slice Team, Associated Milk Producers, Inc, Portage, WI, United States, Gouda Past Proc Cheese Slices

Process Slice Team, Associated Milk Producers, Inc, Portage, WI, United States, American Swiss Past Proc Cheese Slices

Process Slice Team, Associated Milk Producers, Inc, Portage, WI, United States, American Past Proc Cheese Slices

Global Foods International, Global Foods International, Schiller Park, IL, United States, Smoked Processed Cheddar Bar

Global Foods International, Global Foods International, Schiller Park, IL, United States, Smoked Processed Swiss Bar

Global Foods International, Global Foods International, Schiller Park, IL, United States, Smoked Processed Gruyere Style Bar

Ideators Unlimited, Whitehall Specialties, Whitehall, WI, United States, Mushroom & Swiss

Wms Team One, Williams Cheese Company, Linwood, MI, United States, Green Onion Ranch Pasteurized Process Cheese Food

Tim Parker, Biery Cheese Company, Louisville, OH, United States, Pasteurized Process Ghost Pepper Bacon Cheese

Global Foods International, Global Foods International, Schiller Park, IL, United States, Smoked Processed Gouda

Ideators Unlimited, Whitehall Specialties, Whitehall, WI, United States, Cranberry White Cheddar

CLASS 84: PASTEURIZED PROCESS CHEESE SPREAD

BEST OF CLASS
Birkum Ost, Aria Foods, Odense SOE, Denmark, Penny Kräuter

SECOND AWARD
Birkum Ost, Aria Foods, Odense SOE, Denmark, Alpenmark Salami

THIRD AWARD
Alouette Creme de Brie, Savencia Cheese USA, New Holland, PA, United States, Alouette Creme de Brie

Alouette Creme de Brie Peppercorn, Savencia Cheese USA, New Holland, PA, United States, Alouette Creme de Brie Peppercorn

Birkum Ost, Aria Foods, Odense SOE, Denmark, Alpenmark Gouda

Birkum Ost, Aria Foods, Odense SOE, Denmark, Rewe Gouda

Birkum Ost, Aria Foods, Odense SOE, Denmark, Danish chef naturel

Birkum Ost, Aria Food, Odense SOE, Denmark, Danish chef bacon

Tony Gessler, Lactalis American Group, Merrill, WI, United States, Président Wee Brie Spreadable Cheese

Team Custom, Land O’ Lakes, Inc, Spencer, WI, United States, White Queso Bravo Cheese w/Jalapenos & Red Peppers

Birkum Ost, Aria Foods, Odense SOE, Denmark, Flora Danica Skinkeost

Darlene Rohrer, Biery Cheese Company, Louisville, OH, United States, Buffalo Wing Pasteurized Process Cheese Spread

Justin Finnegin, Biery Cheese Company, Louisville, OH, United States, Smoked Cheddar Pasteurized Process Cheese Spread

Birkum Ost, Aria Foods, Odense SOE, Denmark, BUKO pepperoniost
Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Laura Chenel’s Spicy Cabecou

Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Fine Herb Chevre

Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Herbs de Humboldt

Cypress Grove, Cypress Grove, Arcata, CA, United States, Purple Haze

Team Hoffman, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Pepper Non Gmo

Cypress Grove, Cypress Grove, Arcata, CA, United States, PsychicDillic

Team Rood, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Crumble Onion & Basil

Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Garlic & Chives log 8oz

Katie Fuhrmann and Team LaClare, LaClare Family Creamery, Malone, WI, United States, Laura Chenel’s Garlic & Chives log 8oz

Team Idyll, Idyll Farms, Northport, MI, United States, Fresh Chevre Tub

Laura Chenel’s Team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Original Log 8oz

Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Herb Cabecou

Team Amenda, Montchevre-Betin, Inc., Belmont, WI, United States, Laura Chenel’s Herb Cabecou

Team Bird, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Crumble Tomato/Basil

Cypress Grove, Cypress Grove, Arcata, CA, United States, S.G. Pepper

Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Black Truffle Cabecou

Pete Messmer, Lively Run Dairy, Interlaken, NY, United States, Garlic and Pepper Chèvre

Team Berntgcn, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Jalapeno Non Gmo

Team Amend, Montchevre-Betin, Inc., Belmont, WI, United States, 10.5 Garlic & Herb

Team Idyll, Idyll Farms, Northport, MI, United States, Idyll Pastures w/Garlic and Herbs-flavored

Agropur, Agropur, St-Hubert, QC, Canada, Chèvre des Alpes Fines Herbes 125g

CLASS 85: SOFT GOAT’S MILK CHEESES

BEST OF CLASS

Woolwich Dairy’s team, Saputo Dairy Products Canada G.P., Orangeville, ON, Canada, Chevre

99.65

SECOND AWARD

Aged Cheese Team, Vermont Creamery, Websterville, VT, United States, Fresh Crottin

99.4

THIRD AWARD

Team Idyll, Idyll Farms, Northport, MI, United States, Idyll Pastures-Soft, slightly tangy goat cheese

99.2

Laura Chenel’s Team, Laura Chenel’s, Sonoma, CA, United States, Original Chablis 5oz

99.1

Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Medallion 3.5oz Original

99

Team Coach Farm, Coach Farm Enterprises, Pine Plains, NY, United States, White Fresh Goat Cheese

Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Garlic & Chives

99

Mary Kay VonGlahn, Montchevre-Betin, Inc., Belmont, WI, United States, 2# Crumble Plain Tray

98.85

Cypress Grove, Cypress Grove, Arcata, CA, United States, Fromage Blanc

98.8

Team Udelhofen, Montchevre-Betin, Inc., Belmont, WI, United States, 10.5 oz Plain 98.75

Team Cole, Montchevre-Betin, Inc., Belmont, WI, United States, Rondin Plain

98.75

Cypress Grove, Cypress Grove, Arcata, CA, United States, Chevre Log

98.75

John Windemuller, Country Winds Creamery, Zeeland, MI, United States, Fresh Chevre Plain

98.75

Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Original Chevre

Cypress Grove, Cypress Grove, Arcata, CA, United States, Ms. Natural, fresh goat cheese, plain and simple.

Stickney Hill Dairy, Stickney Hill Dairy, Rockville, MN, United States, Chevre

Team Galeas, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Crumble Plain

Helene Rossard, Montchevre-Betin, Inc., Belmont, WI, United States, 2# Crumble Plain Bag

Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Chef Chevre 7oz

Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Original Log 8oz

Team Idyll, Idyll Farms, Northport, MI, United States, Spreadable Idyll Pastures- 5oz fresh chevre tub

Aurelien Jolly, Montchevre-Betin, Inc., Belmont, WI, United States, Fromage Blanc

Katie Fuhrmann and Team LaClare, LaClare Family Creamery, Malone, WI, United States, Natural Fresh Goat Cheese

Wijngaard Kaas Goat Gouda, Gourmet Foods International, Atlanta, GA, United States

Wijngaard Kaas Goat Gouda

Team Foecking, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Plain NonGmo

Reggie Jones, Central Coast Creamery, Paso Robles, CA, United States, Fresh Chevre

Team Foecking, Montchevre-Betin, Inc., Belmont, WI, United States, 8 oz Plain NonGmo

Cedar Grove/ Clock Shadow, Cedar Grove Cheese, Plain, WI, United States, Chevre’

Pete Messmer, Lively Run Dairy, Interlaken, NY, United States, Chevre, traditional French style fresh goat cheese,

Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Fresh Goat Cheese Cranberry Orange & Cinnamon

Team Rossard, Montchevre-Betin, Inc., Belmont, WI, United States, 8 oz Garlic & Herb NonGmo

Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Bruschetta Chevre

Team Udelhofen, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Tomato/Basil NonGmo

Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Garlic & Chives log 8oz

Katie Fuhrmann and Team LaClare, LaClare Family Creamery, Malone, WI, United States, Laura Chenel’s Garlic & Chives log 8oz

Team Idyll, Idyll Farms, Northport, MI, United States, Idyll Pastures-Soft, slightly tangy goat cheese

CLASS 86: FLAVORED SOFT GOAT’S MILK CHEESES

BEST OF CLASS

Team Idyll, Idyll Farms, Northport, MI, United States, Idyll Pastures w/fennel Pollen-Flavored

99.45

SECOND AWARD

Team Foecking, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Garlic & Herb Non Gmo

99.35

THIRD AWARD

Team Adams, Montchevre-Betin, Inc., Belmont, WI, United States, Rondin Garlic & Herb

99.3

Manon Servouse, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Spicy Cabecou

Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Fine Herb Chevre

Cypress Grove, Cypress Grove, Arcata, CA, United States, Herbs de Humboldt

Cypress Grove, Cypress Grove, Arcata, CA, United States, Purple Haze

Team Hoffman, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Pepper Non Gmo

Cypress Grove, Cypress Grove, Arcata, CA, United States, PsychicDillic

Team Rood, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Crumble Onion & Basil

Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Fresh Goat Cheese Cranberry Orange & Cinnamon

Team Rossard, Montchevre-Betin, Inc., Belmont, WI, United States, 8 oz Garlic & Herb NonGmo

Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Bruschetta Chevre

Team Udelhofen, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Tomato/Basil NonGmo

Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Garlic & Chives log 8oz

Katie Fuhrmann and Team LaClare, LaClare Family Creamery, Malone, WI, United States, Laura Chenel’s Garlic & Chives log 8oz

Team Idyll, Idyll Farms, Northport, MI, United States, Idyll Pastures-Soft, slightly tangy goat cheese

Stickney Hill Dairy, Stickney Hill Dairy, Rockville, MN, United States, Garlic Herb Chevre

Team Mackenzie, Mackenzie Creamery, Hiram, OH, United States, Sweet Fire Chevre

Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Herb Cabecou

Team Bird, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Crumble Tomato/Basil

Cypress Grove, Cypress Grove, Arcata, CA, United States, S.G. Pepper

Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Black Truffle Cabecou

Pete Messmer, Lively Run Dairy, Interlaken, NY, United States, Garlic and Pepper Chèvre

Team Berntgcn, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Jalapeno Non Gmo

Team Amend, Montchevre-Betin, Inc., Belmont, WI, United States, 10.5 Garlic & Herb

Team Idyll, Idyll Farms, Northport, MI, United States, Idyll Pastures w/Garlic and Herbs-flavored

Agropur, Agropur, St-Hubert, QC, Canada, Chèvre des Alpes Fines Herbes 125g

Cypress Grove, Cypress Grove, Arcata, CA, United States, Laura Chenel’s Spicy Cabecou
CLASS 87: FLAVORED SOFT GOAT’S MILK CHEESES WITH SWEET CONDIMENTS

BEST OF CLASS
Team Mackenzie, Mackenzie Creamery, Hiram, OH, United States, Cognac Fig Chevre ........................................ 99.35

SECOND AWARD
Team Mackenzie, Mackenzie Creamery, HIRAM, OH, United States, Apricot Ginger Chevre ............................. 99.25

THIRD AWARD
Woolwich dairy’s team, Saputo Dairy Products Canada G.P., Orangeville, ON, Canada, Chevrai Lemon & Lime ............. 98.95

Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Marionberry Chevre ................................................... 98.85
Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Raspberry Chevre ..................................................... 98.85
Team VonGlahn, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Cranberry/Cinnamon NonGmo .................. 98.75
Rosane Kemnitzer, Montchevre-Betin, Inc., Belmont, WI, United States, 8 oz Blueberry/Vanilla ................................. 98.65
Team Gobrecht, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Crumble Cranberry ................................. 98.65
Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Cranberry Cinnamon Chevre ......................... 98.55
Team Cargill, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Peppadew NonGmo ................................. 98.55

Team Idyll, Idyll Farms, Northport, MI, United States, Spreadable Idyll Pastures-Garlic & Herbs-flavored
Team Velasquez, Montchevre-Betin, Inc., Belmont, WI, United States, 8 oz Pepper NonGmo
Team Idyll, Idyll Farms, Northport, MI, United States, Idyll Pastures w/Garlic & Herbs-flavored
Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Pepper Chevre
Team Hall, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Organic Coeur De Chevre Garlic & Herb
Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Fresh Goat Cheese Herb

CDR IS YOUR PARTNER IN DAIRY PRODUCT & MANUFACTURING TRAINING THAT YIELDS RESULTS!

CONGRATULATIONS TO THE 180* CONTEST WINNERS WHO TRAINED WITH CDR

★ 6 OF THE TOP 20 FINALISTS
★ 50% OF CHEESE WINNERS
★ 62% OF YOGURT WINNERS

*Gold, Silver, Bronze Winners

UNIVERSITY OF WISCONSIN - FIRST IN DAIRY EDUCATION SINCE 1890
VISIT OUR WEBSITE FOR A LIST OF SHORT COURSES WWW.CDR.WISC.EDU/SHORTCOURSES
Team Mackenzie, Mackenzie Creamery, HIRAM, OH, United States, Sour Cherry Bourbon Chevre
Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Honey Vanilla Chevre
Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Summer Fig log 5.4oz
Katie Fuhrmann and Team LaClare, LaClare Family Creamery, Malone, WI, United States, Honey in Fresh Goat Milk cheese
Team Rucker, Montchevre-Betin, Inc., Belmont, WI, United States, 10.5 oz Honey
Rondin Honey, Montchevre-Betin, Inc., Belmont, WI, United States, Honey
Team Dunnam, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Blueberry/Vanilla Non Gmo
Team VonGlahn, Montchevre-Betin, Inc., Belmont, WI, United States, 10.5 oz Cranberry/Cinnamon
Stickney Hill Dairy, Stickney Hill Dairy, Rockville, MN, United States, Blueberry Chevre
Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Wild Blueberry Vanila Chevre
Stickney Hill Dairy, Stickney Hill Dairy, Rockville, MN, United States, Honey Chevre
Team Williams, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Crumble Pomegranate/Orange
Team Idyll, Idyll Farms, Northport, MI, United States, Idyll Pastures w/Honey and Lavender
Woolwich Dairy’s Team, Saputo Dairy Products Canada G.P., Orangeville, ON, Canada, Chevre Wild Blueberry & Vanilla
Agropur, Agropur, St-Hubert, QC, Canada, Chevre des Alpes canneberge érable 125g
Team Crapp, Montchevre-Betin, Inc., Belmont, WI, United States, 8 oz Cranberry/Cinnamon NonGmo
Team Stark, Montchevre-Betin, Inc., Belmont, WI, United States, 10.5 oz Blueberry/Vanilla
Katie Fuhrmann and Team LaClare, LaClare Family Creamery, Malone, WI, United States, Cranberry Cinnamon Fresh Goat Milk Cheese
Team Freiburger, Montchevre-Betin, Inc., Belmont, WI, United States, Rondin Cranberry/Cinnamon
Team Murphy, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Truffle
Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Crumbled Goat Cheese Cranberry & Tarragon
Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Honey log 5.4oz
Fresh Cheese Team, Vermont Creamery, Websterville, VT, United States, Crumbled Goat Cheese Apricot & Thyme
Team Fuller, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Fig/Olive Non Gmo
Team Weber, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Honey NonGmo
Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Fig & Grapefruit Medallion 3.5oz
Stickney Hill Dairy, Stickney Hill Dairy, Rockville, MN, United States, Cranberry Cinnamon Chevre
Team Bockhop, Montchevre-Betin, Inc., Belmont, WI, United States, 4 oz Lemon NonGmo
Team Idyll, Idyll Farms, Northport, MI, United States, Spreadable Idyll Pastures w/Honey & Lavender

CLASS 88: SURFACE (MOLD) RIPENED GOAT’S MILK CHEESES

BEST OF CLASS
Aged Cheese Team, Vermont Creamery, Websterville, VT, United States, Coupole 99.9

SECOND AWARD
Carr Valley Cheese Makers, Carr Valley Cheese, La Vallee, WI, United States, Snow White Goat Cheddar 99.85

THIRD AWARD
Cypress Grove, Cypress Grove, Arcata, CA, United States, Humboldt Fog Grande 99.8

NZ Cheese, Whitestone Cheese Co, Oamaru, New Zealand, Ohau Goats Blue 99.7
Team Coach Farm, Coach Farm, Pine Plains, NY, United States, 100% goat’s milk triple cream cheese 99.7
Craig Howell, Montchevre-Betin, Inc., Belmont, WI, United States, Tricycle 99.05
Team Coach Farm, Coach Farm, Pine Plains, NY, United States, Rawstruck- raw milk aged 98.85
Team Lancaster, Saputo Cheese USA, Milwaukee, WI, United States, Kiss My Ash Chevre 98.55
Laura Chenel’s team, Laura Chenel’s, Sonoma, CA, United States, Laura Chenel’s Ash-rinded Buchette 98.45
Team Idyll, Idyll Farms, Northport, MI, United States, Idyll Gris-soft ripened,ash dusted goat cheese 98.45
Pyramid de Fontenay, Murray’s Cheese & Fromagerie Cloche d’Or, Long Island City, NY, United States, Pyramid de Fontenay 98.45
Cypress Grove, Cypress Grove, Arcata, CA, United States, Truffle Tremor Mini 98.45
Cypress Grove, Cypress Grove, Arcata, CA, United States, Truffle Tremor 98.45
Jeff Amend, Montchevre-Betin, Inc., Belmont, WI, United States, 11 oz Bucheron
Team Justal, Montchevre-Betin, Inc., Belmont, WI, United States, 6 oz Organic Chevre Fleurie 98.45
Julien Rossard, Montchevre-Betin, Inc., Belmont, WI, United States, 2.2# Bucheron
Team Quality/Mariposa Dairy, Quality Cheese Inc, Kirkland, WA, United States, Truffle Tremor 98.45

Misty Gobrecht, Montchevre-Betin, Inc., Belmont, WI, United States, Chevirotte
Carr Valley Cheese Makers, Carr Valley Cheese, La Vallee, WI, United States, Cave Aged Cardona
Jackie Chang, Haystack Mountain Goat Dairy, Longmont, CO, United States, Carmembert
Doug Waechter, Montchevre-Betin, Inc., Belmont, WI, United States, Mini Cabrie
Team Quality, Quality Cheese Inc., Vaughan, ON, Canada, Ashley
Team Idyll, Idyll Farms, Northport, MI, United States, Mont Idyll
Agropur, Agropur, St-Hubert, QC, Canada, Chevre des Alpes Buchette nature 125g
Linda Davies, Montchevre-Betin, Inc., Belmont, WI, United States, 1/2 Moon Cabrie
Cypress Grove, Cypress Grove, Arcata, CA, United States, Bermuda Triangle
Cherry Glen Farm, Cherry Glen Goat Cheese Co., Boysd, MD, United States, Monocacy Gold
JEAN-PAUL MARTIN, LACTALIS AMERICAN GROUP, BUFFALO, NY, United States, PRESIDENT GOAT CHEESE LOG
Alexis’s Team, La Maison Alexis de Portneuf, St-Laurent, QC, Canada, Paillot de Chèvre
CLASS 89: WASHED RIND/SMEAR RIPENED GOAT’S MILK CHEESES

BEST OF CLASS
dummermuth + курснер, fromagerie, gimmel, Switzerland, fromage de chèvre 99.6

SECOND AWARD
Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Silberziege 99.55

THIRD AWARD
Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Capellaro 98.75

Franz Scheuber, Fläcke-Chäsi, Beromünster, Switzerland, Regionaler Ziegenkäs
Emmi, Emmi Schweiz AG, Ruedtliggen-Achenflue, Switzerland, Le Petit Chevrier Surchoix
Heinrich Kröll, Erlebnis-Sennerei Zillertal, Mayrhofen, Austria, Zillertaler Edelziege
Reggie Jones, Central Coast Creamery, Paso Robles, CA, United States, Dream Weaver
Charuth van Beuzekom, Shadow Brook Farm’s Dutch Girl Creamery, Lincoln, NE, United States, Cardona- Thistle renneted washed goat cheese

CLASS 90: SEMI-SOFT (SEMI-HARD) GOAT’S MILK CHEESES

BEST OF CLASS
Team Gerkesklooster, FrieslandCampina Export, Wolvega, Netherlands, Holland Master Geit PDO 99.45

SECOND AWARD
Cheeseland/Rouveen, Cheeseland, seattle Netherlands, Dutch Girl 99.2

THIRD AWARD
Team CONO, Beemster, 1464 MB, Netherlands, Beemster Goat Cheese 99.15

Team Gerkesklooster, FrieslandCampina Export, Wolvega, Netherlands, Frico Chevrette mild PDO 99.1
Maxorata, GRUPO GANADEROS DE FUERTEVENTURA, PUERTO DEL ROSARIO- FUERTEVENTURA, Spain, Maxorata Majorero PDO - Semicured 99.1
Reggie Jones, Central Coast Creamery, Paso Robles, CA, United States, Goat Gouda 98.95
Best Cheese USA, Best Cheese USA, Purchase, NY, United States, Emmental style of cheese made with goat’s milk 98.95
ARVANITIS, ARVANITIS S.A, Thessaloniki, Greece, KATSIKISIO 98.85

CLASS 91: FLAVORED SEMI-SOFT (SEMI-HARD) GOAT’S MILK CHEESES

BEST OF CLASS
Maxorata, GRUPO GANADEROS DE FUERTEVENTURA, PUERTO DEL ROSARIO- FUERTEVENTURA, Spain, Maxorata Majorero POD - Semicured with Paprika 99.85

SECOND AWARD
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Black Goat Truffle 99.55

THIRD AWARD
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Cocoa Cardona 99.5

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Smoked Billy Blue 99.45
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Sweet Vanilla Cardona 99.4
Split Creek Farm, Split Creek Farm, Anderson, SC, United States, Feta Marinated in Olive Oil with Sun Dried Tomatoes 99.3
Alberto Montesdeoca, Biogranja Montesdeoca S.L, Guia de Isora, Spain, Queso de Cabra Semicurado Vino 98.95
Gemma Cambero, Hacienda Zorita, San Pelayo de Guareña, Spain, Queso de cabra 98.9
Alberto Montesdeoca, Biogranja Montesdeoca S.L, Guia de Isora, Spain, Queso de Cabra Semicurado Higo 98.7
Alberto Montesdeoca, Biogranja Montesdeoca S.L, Guia de Isora, Spain, Queso Cabra Semicurado Ahumado 98.55
Team Idyll, Idyll Farms, Northport, MI, United States, Temptation 98.5
Team Idyll, Idyll Farms, Northport, MI, United States, Temptation
Rhonda Gothberg, Gothberg Farms, Bow, WA, United States, Cinco de Mayo Gouda
Rhonda Gothberg, Gothberg Farms, Bow, WA, United States, Dill & Garlic Gouda
CLASS 92: HARD GOAT’S MILK CHEESES

BEST OF CLASS
Vandersterre Holland team, Vandersterre Holland, Bodegraven, Netherlands, Boer’n Trots Honey Goat 99.6

SECOND AWARD
Anne Doe, Boston Post Dairy, LLC, Enosburg Falls, VT, United States, Tres Bonne Reserve 99

THIRD AWARD
Team Gerkestooster, FrieslandCampina Export, Wolvega, Netherlands, Frico Chevrette matured PDO 98.55

Wijngaard Kaas, Gourmet Foods International, Atlanta, GA, United States, Goat Gouda 98.55
Reggie Jones, Central Coast Creamery, Paso Robles, CA, United States, Goat Cheddar 98.35
Westland, Westland Kaas Export B.V., Huizen, Netherlands, Old Amsterdam Goat 98.15
LOS CAMEROS, LÁCTEOS MARTÍNEZ S.L., HARO, Spain, LOS CAMEROS 97.8
jackie chang, haystack mountain goat dairy, Longmont, CO, United States, Gold Hill 97.8
Anne Doe, Boston Post Dairy LLC, Enosburg Falls, VT, United States, Eleven Brothers 97.8
Wyngaard, Wijngaard Kaas b.v., Woerden, Netherlands, Wyngaard Chèvre Gris 97.75
Leslie Goff, Consider Bardwell Farm, West Pawlet, VT, United States, Danby 97.75
jackie chang, haystack mountain goat dairy, Longmont, CO, United States, Queso de mano 97.75
Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Gournahm Ziegenhartkäse
Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Arzberger Aurum 98.95

CLASS 93: SOFT SHEEP’S MILK CHEESES

BEST OF CLASS
Green Dirt Farm, Green Dirt Farm, Weston, MO, United States, Fresh Plain 99.3

SECOND AWARD
Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Driftless natural 98.35

THIRD AWARD
Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Arzberger Bellino 98.25

Fratelli Pinna, Fratelli Pinna Industria Casearia S.p.A., Thiese, Italy, Ricotta Stagionata 98.1
Fratelli Pinna, Fratelli Pinna Industria Casearia S.p.A., Thiese, Italy, Ricotta Fresca 97.95
Anna Landmark and Anna Thomas Bates, Landmark Creamery, Albany, WI, United States, Petit Nuage 97.8
Chris Osborne, Blackberry Farm, Walland, TN, United States, Creamy fresh sheep’s milk cheese 97.1

CLASS 94: SEMI-SOFT (SEMI-HARD) SHEEP’S MILK CHEESES

BEST OF CLASS
Yan Sutterlin, La Fromathèque, Martigny, La Fromathèque, Martigny-Croix, Switzerland, Bio Vallée Brebidoux 99.55

SECOND AWARD
Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Arzberger Aurum 99.45

THIRD AWARD
Arvanitis, Arvanitis SA, THESSALONIKI, Greece, YIORY FETA BARREL AGED 99.35

Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Farmstead Feta98.75
Otterbein Acres Farm, Revittle, Harrisburg, PA, United States, Lena’s Meadow 98.7
Angel Exijo, MANCHEGA OJOS DEL QUADIANA, Daimiel, Spain, ARTISAN MANCHEGO CHEESE 98.6
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Marisana 98.4
AVANITIS, ARVANITIS S.A., Thessaloniki, Greece, FETA TSANTILAS

Team Hook, Hook’s Cheese Company, Inc., Mineral Point, WI, United States, Little Boy Blue
CFC-Old Chatham Sheepherding Company, Crown Finish Caves LLC, Brooklyn, NY, United States, Naked Pruner
Gemma Cambero, Hacienda Zorita, San Pelayo de Gueñara, Spain, Queso de pasta cocida
Chris Osborne, Blackberry Farm, Walland, TN, United States, Traditional B-linen washed right.
Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Vernon County Renegades Reserve

Hollander, Murray’s Cheese & Agour, Long Island City, NY, United States, Hollander

Queijos São Gião, Soc. Agro-Pecuária de Vale do Seia, Lda, Seia, Portugal, Queijo Serra da Estrela (PDO)

Gemma Cambero, Hacienda Zorita, San Pelayo de Gueñara, Spain, Torta elaborada con cuajo vegetal
CLASS 95: FLAVORED SOFT & SEMI-SOFT (SEMI-HARD) SHEEP’S MILK CHEESES

BEST OF CLASS
Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Driftless - Cranberry Cinnamon 99.25

SECOND AWARD
Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Driftless - Honey/Lavender 99.2

THIRD AWARD
Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Driftless - Sundried Tomato Garlic 99

Gemma Cambero, Hacienda Zoita, San Pelayo de Guarrea, Spain, Queso de oveja al vino Syrah 98.95
Sara Fregeneda, Gestion Agro Ganadera S.L., Salamanca, Spain, La Antigua Tierno con Pimienta Rosa Sin Lactosa 98.9
Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Driftless - Basil/Olive Oil 98.9
Diego Alvarez, Quesos Artesanos Villarejo S.L., Villarejo de fuentes, Spain, Artisan sheeps cheese, 98.8
Diego Alvarez, Quesos Artesanos Villarejo S.L., Villarejo de fuentes, Spain, Artisan Sheep cheese, 98.75
Fratelli Pinna, Fratelli Pinna Industria Casearia S.p.A., Thiese, Italy, Regno di Sardegna with Truffles 98.7
Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Driftless - Maple 98.65
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Black Sheep Truffle 98.6
CARRILAS LA VASCO NAVARRA S.A., QUESOS LA VASCO NAVARRA S.A., OLAZAGUTIA - OLAZTI, Spain, QUESO AHUMADO V DE NAVARRA 98.35
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Porto Duet 98.3
Hudson Flower, Murray's Cheese & Old Chatham Shepherding Co., Long Island City, NY, United States, Hudson Flower 98.3

CLASS 96: SURFACE (MOLD) RIPENED SHEEP’S MILK CHEESES

BEST OF CLASS
Green Dirt Farm, Green Dirt Farm, Weston, MO, United States, Wooly Rind 98.3

SECOND AWARD
Gemma Cambero, Hacienda Zoita, San Pelayo de Guarea, Spain, Flor de queso con moho 97.6

THIRD AWARD
Nettle Meadow Team, Nettle Meadow Cheese Company, Warrensburg, NY, United States, Simply Sheep 96.95
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Cave Aged Marisa 96.9
Green Dirt Farm, Green Dirt Farm, Weston, MO, United States, Dirt Lover 96.9
woodcock, woodcock farm cheese comp, Weston, VT, United States, 96.9

CLASS 97: HARD SHEEP’S MILK CHEESES (0-3 MONTHS)

BEST OF CLASS
ETORKI RESERVE, GROUP SAVENCIA CHEESE, France, ETORKI RESERVE 99.55

SECOND AWARD
Cheeseland/Verduin, Cheeseland,inc, seatle, Netherlands, ewephoria medium aged 99.45

THIRD AWARD
Jean-Paul Martin, Lactalis American Group, Buffalo, NY, United States, ISTARA P’TIT BASQUE WAX 99.4

Luana Kušće, Agrolaguna d.d., Poreč, Croatia, full fat hard sheep cheese 99.3
Dehesa de Los Llanos, Dehesa de Los Llanos S.L., Albacete, Spain, Queso D.O. Manchego Dehesa de Los Llanos Semicured 99.15
ILBESA, ILBESA, BENAVENTE, Spain, DM SEMICURADO 98.55
Maxorita, INDUSTRIAS MARTAL, AL TOBOSO, Spain, Manchego PDO Tobar del Oso - semicured 98.5
Angel Exojo, MANCHEGA OJOS DEL GUADIANA, Daimiel, Spain, MANCHEGO ARTISAN CHEESE 97.95
Diego Alvarez, Quesos Artesanos Villarejo S.L., Villarejo de fuente, Spain, Artisan manchego Cheese 97.75
Fratelli Pinna, Fratelli Pinna Industria Casearia S.p.A., Thiese, Italy, Santa Teresa (Pecorino Sardo DOP) 97.5

CLASS 98: HARD SHEEP’S MILK CHEESES (3-9 MONTHS)

BEST OF CLASS
ESQUIRROU, GROUP SAVENCIA CHEESE, France, ESQUIRROU 99.45

SECOND AWARD
Fratelli Pinna, Fratelli Pinna Industria Casearia S.p.A., Thiese, Italy, Medoro (Pecorino Sardo DOP) 99.15

THIRD AWARD
Dehesa de Los Llanos, Dehesa de Los Llanos S.L., Albacete, Spain, Queso D.O. Manchego artesano Dehesa de Los Llanos Curado 98.85
Sirana Gilgora, Sirana Gilgora, Kolan, Croatia, Ovčji sir s tartufima, Sheep cheese with truffles 98.8
Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Wischago Reserve 98.6
Diego Alvarez, Quesos Artesanos Villarejo S.L., Villarejo de fuentes, Spain, Artisan manchego cheese, 98.45
Heinrich Kröll, ErlebnisSennerei Zillertal, Mayrhofen, Austria, Zillertaler Edelschaf, 98.2
Cheeseland/verduin, Cheeseland, seatle, Netherlands, ewephoria aged 98.2
ILBESA, ILBESA, BENAVENTE, Spain, FUNDADOR CURADO 98.2
GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT, United States, Bear Hill 98.2
Team Doe Run, The Farm at Doe Run, Coatesville, PA, United States, The Creamery Collection 98.2
Stefano Busti, Busti Formaggi S.r.l., Acciaiolo, Italy, Il Pecorino Toscano Dop - Pasta Tenera 98.2
Fratelli Pinna, Fratelli Pinna Industria Casearia S.p.A., Thiese, Italy, Pecorino Romano DOP 98.2
ILBESA, ILBESA, BENAVENTE, Spain, DM CURADO 98.2

Jean-Paul Martin, Lactalis American Group, Spain, PRESIDENT DON BERNARDO MANCHEGO CURADO WHEELS 98.2
ILBESA, ILBESA, BENAVENTE, Spain, DM TIERNO 98.2

99.45

99.15

98.85

98.8

98.6

98.45

98.2

98.2

98.2

98.2

98.2

98.2

98.2

98.2
LOS CAMEROS, LÁCTEOS MARTÍNEZ S.L., HARO, Spain, LOS CAMEROS “Hard Sheep Cheese - 6 months”

ETORKI GRANDE RESERVE, GROUP SAVENCIA CHEESE, France, ETORKI GRANDE RESERVE

Sara Fregeneda, Gestion Agro Ganadera S.L., Salamanca, Spain, La Antigua Curado

Anna Landmark and Anna Thomas Bates, Landmark Creamery, Albany, WI, United States, Pecora Nocciola

Maxorata, INDUSTRIAS ALIMENTARIAS MARTAL SL, EL TOBOSO, Spain, Manchego PDO Tobar del Oso - Cured

Sarina Gigora, Sarina Gigora, Kolan, Croatia, Paški sir iz maslinovog dropa,

ANGEL EXOJO, MANCHEGA OJOS DEL GUADIANA, DAIMIEL, Spain, ARTISAN MANCHEGO CHEESE

PAŠKA SIRANA, PAŠKA SIRANA, Pag, Croatia, PAŠKI SIR

Sirina Gigora, Sarina Gigora, Kolan, Croatia, Paški sir iz vinskog dropa,

Aaron Peper, Cedar Grove Cheese, Plain, WI, United States, Fleance

VICTOR MARTIN OSONA, EL GRAN CARDENAL, S.A., MEDINA DEL CAMPO, Spain, EL GRAN CARDENAL OVEJA

Sirina Gigora, Sirina Gigora, Kolan, Croatia, Likotic iz vinskog dropa,

Diego Alvarez, Quesos Artesanos Villarejo S.L., Villarejo de fuentes, Spain, Artisan Manchego sheep cheese

QUESOS LA VASCO NAVARRA S.A., QUESOS LA VASCO NAVARRA S.A., OLAZAGUTIA - OLAZTI, Spain, QUESO DE OVEJA V DE NAVARRA

Gemma Cambero, Hacienda Zorita, San Pelayo de Guareñá, Spain, Queso de oveja curado

Chris Osborne, Blackberry Farm, Walland, TN, United States, Basque style, natural rind sheep’s milk cheese.

Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Ocooch Reserve

WORLD CHAMPIONSHIP CHEESE CONTEST

CLASS 99: HARD SHEEP’S MILK CHEESES (9 MONTHS OR LONGER)

BEST OF CLASS
World Class Sheep Cheese of WI, Eckerman Sheep Company, ANTIGO, WI, United States, Smooth, Mellow, Old World Flavor 99.2

SECOND AWARD
MANUEL VIAÑO, Lácteas Castellano Leonesas S.A.; RENY PICOT, FRESNO DE LA RIBERA, Spain, SEÑORIO DE MONTELARREINA GRAN RESERVA 98.7

THIRD AWARD
ANGEL EXOJO, MANCHEGA OJOS DEL GUADIANA, DAIMIEL, Spain, ARTISAN MANCHEGO CHEESE 98.35

Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Ocooch Reserve 98.3

Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Ocooch Grande98.3
PAŠKA SIRANA, PAŠKA SIRANA, Pag, Croatia,  
PASÍKI SIR ...............................................................98.25

JOSE LUIS HOLGADO, QUESOS ARTESANOS  
PAJARETE, VILLAMARTIN, Spain,  
PAJARETE GRAN RESERVA DE OVEJA ...........................................................97.85

LOS CAMEROS, LÁCTEOS MARTÍNEZ S.L.,  
HARO, Spain, LOS CAMEROS’ Aged  
Sheep’s Milk - 1 year” .................................................................97.8

ILBESA, ILBESA, BENAVENTE, Spain,  
FUNDADOR VIEJO ........................................................................97.8

Brenda Jensen, Hidden Springs Creamery,  
Westby, WI, United States, Timber Coulee Reserve ........................................................................97.8

Diego Alvarez, Quesos Artesanos Villarejo S.L.,  
Villarejo de fuentes, Spain, Artisan manchego sheeps cheese,  
Brenda Jensen, Hidden Springs Creamery, Westby,  
WI, United States, Ocooch Grande Reserve 
Aaron Peper, Cedar Grove Cheese, Plain, WI,  
United States, Donatello  
Dehesa de Los Llanos, Dehesa de Los Llanos S.L.,  
Albacete, Spain, Queso D.O. Manchego Dehesa de Los Llanos Gran Reserva  
Brenda Jensen, Hidden Springs Creamery, Westby,  
WI, United States, Ocooch  
Sirana Gligora, Sirana Gligora, Kolan, Croatia,  
Paški sir dozeo u lođu višnje maraske,  
ILBESA, ILBESA, BENAVENTE, Spain, DM ANEJO  
Entrepianres, QUESERIAS ENTREPIARES,  
Valladolid, Spain, Pasteurized Sheep’s Milk Cheese Aged  
Brenda Jensen, Hidden Springs Creamery,  
Westby, WI, United States, Timber Coulee Grande Reserve 
Sirana Gligora, Sirana Gligora, Kolan, Croatia,  
Paški sir Hard sheep cheese made by milk from island Pag 
MANUEL VIANO, LÁCTEAS CASTELLANO LEONESAS S.A. - RENY PICOT, FRESCO DE LA RIBERA, Spain, SENORIO DE MONTELARREINA, ahejo, 25 % moisture.  
Entrepianres, QUESERIAS ENTREPIARES,  
Valladolid, Spain, Raw Sheep’s Milk Cheese Cured  
Otterbein Acres Farm, Revittle, Harrisburg, PA,  
United States, Shepherd’s Delight Tomme,  
Alberto Montesdeoca, Biogranja Montesdeoca S.L.,  
Guia de Isora, Spain, Queso Oveja Arlejo 
Carr Valley Cheese Makers, Carr Valley Cheese,  
La Valle, WI, United States, Aged Marisa 

CLASS 100: SOFT & SEMI-SOFT (SEMI-HARD) MIXED MILK CHEESES

BEST OF CLASS  
Reggie Jones, Central Coast Creamery,  
Paso Robles, CA, United States, Seascape 98.75

SECOND AWARD  
VICTOR MARTIN OSONA, EL GRAN CARDENAL, S.A., MEDINA DEL CAMPO, Spain, EL GRAN CARDENAL IBERICO .................................................................98.5

THIRD AWARD  
Mark Ruttnner, BelGioioso Cheese Inc., Green Bay, WI, United States,  
BelGioioso Crumbly Gorgonzola with Sheep’s Milk ..............................................................98.05

Arvanitis, ARVANITIS S.A, THESSALONIKI, Greece,  
PANERAKI ..........................................................98

ILBESA, ILBESA, BENAVENTE, Spain, LUYAN MADURADO, 98 
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States,  
Menage ........................................................................97.55

LOS CAMEROS, LÁCTEOS MARTÍNEZ S.L.,  
HARO, Spain, LOS CAMEROS’ Semi-Hard Mixed Cheese -2 months” ........................................................97.45

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States,  
Canaria ........................................................................97.45 

ILBESA, ILBESA, BENAVENTE, Spain, LUYAN SEMICURADO ........................................................................97.3 
Alexis’s team, La Fromagerie Alexis de Portneuf inc., St-Laurent, QC, Canada,  
Snow Goat Honey ........................................................................97.25

Alexis’s team, La Fromagerie Alexis de Portneuf inc., St-Laurent, QC, Canada,  
Snow Goat Fig & Oranges 
Arvanitis, ARVANITIS S.A, THESSALONIKI, Greece,  
CLASSIC CHEESE  
LOS CAMEROS, LÁCTEOS MARTÍNEZ S.L., HARO, Spain, LOS CAMEROS’ Soft Mixed Block”  
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Moby 
Team Hook, Hook’s Cheese Company, Inc.,  
Mineral Point, WI, United States, EWE CALF to be KidDing Blue 
Otterbein Acres Farm, Revittle, Harrisburg, PA,  
United States, Shepherd’s Alpine,  
Arvanitis, Arvanitis S.A., Thessaloniki, Greece,  
BARREL AGED FETA 
Paul Sutter, Natural Pastures Cheese Company Ltd, Courtenay, BC, Canada, Buffeta 
Arvanitis, Arvanitis S.A., Thessaloniki, Greece, FETA PDO 
QUEOS LA VASCO NAVARRA S.A., QUESOS LA VASCO NAVARRA S.A., OLAZAGUTIA - OLAZTI, Spain, QUESO MEZCLA NATURAL 
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Bessies Blend 

CLASS 101: FLAVORED SOFT & SEMI-SOFT (SEMI-HARD) MIXED MILK CHEESES

BEST OF CLASS  
Sirana Gligora, Sirana Gligora, Kolan, Croatia,  
Ziglen iz vinskog dropa .................................................................99.6

SECOND AWARD  
Mazorata, GRUPO GANADEROS DE FUERTEVENTURA, S.L., PUERTO DEL ROSARIO - FUERTEVENTURA, Spain,  
Alisios with Paprika ........................................................................99.5

THIRD AWARD  
Sirana Gligora, Sirana Gligora, Kolan, Croatia,  
Ziglen dozreo u dropu masline .................................................................99.45

Echo Mountain Blue, Rogue Creamery,  
Central Point, OR, United States, Echo Mountain Blue .................................................................99.4

Nettle Meadow Team, Nettle Meadow Cheese Company, Warrensburg, NY, United States, Peppered Ewe .................................................................99.3

QUEOS LA VASCO NAVARRA S.A., QUESOS LA VASCO NAVARRA S.A., OLAZAGUTIA - OLAZTI, Spain, QUESO MEZCLA AHUMADO .................................................................99.05

Nettle Meadow Team, Nettle Meadow Cheese Company, Warrensburg, NY, United States, Habanero Peach Fromage Fris .................................................................98.9

Nettle Meadow Team, Nettle Meadow Cheese, Warrensburg, NY, United States,  
Blueberry Lemon Zest .................................................................98.75

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Airco 98.7 

CLASS 102: SURFACE (MOLD) RIPENED MIXED MILK CHEESES

BEST OF CLASS  
David Rogers and Team LaClare, LaClare Family Creamery, Malone, WI, United States,  
Cave Aged Chandoka NZ Cheddar Style Mixed .................................................................99.25

SECOND AWARD  
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States,  
Cave Aged Mellage .................................................................98.7

THIRD AWARD  
Nettle Meadow, Nettle Meadow Cheese Company, Warrensburg, NY, United States, Briar Summit .................................................................98.65

Team Idyll, Idyll Farms, Northport, MI, United States, Idyllweiss-rich, creamy, soft  
ripened goat/cows milk cheese .................................................................98.35

Green Dirt Farm, Green Dirt Farm, Weston, MO, United States, Ruby, 98
Bent I. Hansen, Arla Foods Gjesing Mejeri, Skanderborg, Denmark, Black Castello, Pasteurized milk. Milk solid 51% ........................................ 97.6
Charuth van Beuzekom, Shadow Brook Farm’s Dutch Girl Creamery, Lincoln, NE, United States, Graydon Blue ........................................ 97.6
Aged Cheese Team, Vermont Creamery, Websterville, VT, United States, Cremont. ..................................................... 97.6
Riverine Ranch, Riverine Ranch, asbury, NJ, United States, Brie- cow & water buffalo milk ......................................................... 97.4
Nettle Meadow Team, Nettle Meadow Cheese Company, Warrensburg, NY, United States, Kunik ......................................................... 97.3
Nettle Meadow Team, Nettle Meadow Cheese Company, Warrensburg, NY, United States, Sappy Ewe

**CLASS 103: HARD MIXED MILK CHEESES**

**BEST OF CLASS**
Mike Matuchesi and Erin Radtke, Sartori Company, Antigo, WI, United States, Sartori Limited Edition Pastorale Blend ........................................ 99.8

**SECOND AWARD**
Katie Fuhrmann and Team LaClare, LaClare Farms, Malone, WI, United States, Chandoka ......................................................... 99.8

**THIRD AWARD**
Nettle Meadow Team, Nettle Meadow Cheese Company, Warrensburg, NY, United States, State Ridge ............................................... 99.75

Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Meadow Melody Reserve ...................................................... 99.7
Sirana Gligora, Sirana Gligora, Kolan, Croatia, Liburnski sir Mixed cow, goat and sheep milk cheese .................................................... 99.65
Team Doe Run, The Farm at Doe Run, Coatesville, PA, United States, The Creamery Collection ...................................................... 99.65
Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Meadow Melody Grande ...................................................... 99.95
Sirana Gligora, Sirana Gligora, Kolan, Croatia, Dinarski Sir Mixed cow and goat and sheep milk cheese .................................................... 99.55
Sirana Gligora, Sirana Gligora, Kolan, Croatia, Žigljen hard cow and sheep milk cheese ...................................................... 99.55
Anne Doe, Boston Post Dairy, LLC, Enosburg Falls, VT, United States, Giselle ........................................................................ 99.55
GVC Cheesemakers, Grafton Village Cheese, Brattleboro, VT, United States, Sheepsog .................................................................. 99.55
Brenda Jensen, Hidden Springs Creamery, Westby, WI, United States, Meadow Melody ................................................................. 99.95

**CLASS 104: OPEN CLASS: ALL OTHER MILK CHEESES**

**BEST OF CLASS**
CFC & Quattro Portoni Bergamo, Crown Finish Caves LLC, Brooklyn, NY, United States, Bufarolo ......................................................... 99.5

**SECOND AWARD**
BRUNO GRITTI, QUATTRO PORTONI, COLOGNO AL SERIO, Italy, Casatica ................................................................. 99.95

**THIRD AWARD**
TEAM CALABRO, CALABRO CHEESE CORP., East Haven, CT, United States, RICOTTA DI BUFALA ................................. 99.35

Barry Charlton, Berrys Creek Gourmet Cheese, Fish Creek, Australia, Riverine Blue ................................................................. 99.65
BRUNO GRITTI, QUATTRO PORTONI, COLOGNO AL SERIO, Italy, Quadrello ......................................................... 99.05
MANUEL VÍAÑO, LACTEAS CASTELLANO LEONESAS S.A. – RENY PICOT, FRESNO DE LA RIBERA, Spain, MENOTELARREINA CURADO 97.95

**CLASS 105: SALTED BUTTER**

**BEST OF CLASS**
Team Holstebo Mejeri, Arla Foods – Holstebo Mejeri, Holstebo, Denmark, 20 x 250 g Salted ................................................................. 99.8

**SECOND AWARD**
Jonas Nortoft, Bornholms Andelsmejeri, Klemensker, Denmark, Lurpak salted butter - pasteurized - milk solid 84% ............................................. 99.55

**THIRD AWARD**
Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, United States, Creamery Butter ........................................ 99.15

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, United States, Creamery Butter ........................................ 99.1
Team Reedsburg 1st Shift, Foremost Farms USA, Reedsburg, WI, United States, Salted Butter 98.85
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Fonterra Kauai Low Salt Spreadable Butter 98.75
Team 2, OATKA Milk Products Coop, Inc, Batavia, NY, United States, Salted Butter 98.55
Valio Seinäjoki butter team, Finlandia Cheese Inc., Helsinki, Finland, FINLANDIA BUTTER, SALTED, 98.5
Team Chaseburg, CROPP Cooperative/Organic Valley, La Farge, WI, United States, Organic Pasture (Salted & Cultured) Butter 98.5
Madison Farms, Prairie Farms Dairy, St. Louis, MO, United States, Prairie Farms Salted Butter 98.25
Team 1, OATKA Milk Products Coop, Inc, Batavia, NY, United States, Salted Butter 98.25
Team Reedsburg 2nd Shift, Foremost Farms USA, Reedsburg, WI, United States, Salted Butter 98.25
California Dairies, Inc., California Dairies, Inc., Visalia, CA, United States, CDI Salted Butter 98.25
Butter Team, Vermont Creamery, Websterville, VT, United States, Cultured Butter Lightly Salted 98.25
California Dairies, Inc., California Dairies, Inc., Visalia, CA, United States, CDI European Style Super Premium Salted Butter 98.25
Kevin Wuestewald, West Point Dairy Products, West Point, NE, United States, Grassland Non-GMO Salted 98.25
Winchester Butter Team, Parmalat Canada, Winchester, ON, Canada, Lactantia Salted Butter 98.25
JEAN-PAUL MARTIN, LACTALIS AMERICAN GROUP, BUFFALO, NY, United States, PRESIDENT SALTED BUTTER STICS 99.7
JEAN-PAUL MARTIN, LACTALIS AMERICAN GROUP, BUFFALO, NY, United States, PRESIDENT SEA SALT BUTTER 99.45
Team Chaseburg, CROPP Cooperative/Organic Valley, La Farge, WI, United States, Organic Salted Butter 99.25
Team #1, Associated Milk Producers Inc., New Ulm, MN, United States, Salted Quarters 99.25
Team Reedsburg 3rd Shift, Foremost Farms USA, Reedsburg, WI, United States, Salted Butter 99.25
Isigny Sainte Mere, Isigny Sainte Mere, Isigny Sur Mer, Normandie, France, AOP Isigny unsalted butter 99.25
Team Holstebro Mejeri, Aria Foods - Holstebro Mejeri, Holstebro, Denmark, 20 x 250g Unsalted 99.25
California Dairies, Inc., California Dairies, Inc., Visalia, CA, United States, CDI European Style Super Premium Unsalted Butter 99.25
Team Chaseburg, CROPP Cooperative/Organic Valley, La Farge, WI, United States, Organic European Style (Cultured) Butter 99.25
Bjorn Unseth, Mt. Sterling, Mt. Sterling, WI, United States, Whey Cream Butter 99.85
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, Goat Butter 99.85
Alberto Montesdeoca, Biogranja Montesdeoca S.L, Guia de Isora, Spain, Mantequilla de Cabra Tradicional 99.85
Note Dame Creamery, Bothwell Cheese, New Bothwell, MB, Canada, Notre Dame Creamery Butter - Salted 99.85
Team Graf, Graf Creamery Inc., Bonduel, WI, United States, Salted Butter 99.85
Kevin Wuestewald, West Point Dairy LLC, West Point, NE, United States, Wüthrich Salted Butter 99.85
NZMP, Fonterra Co-operative Group, Auckland, New Zealand, Fonterra Te Awamutu Salted Butter 99.85
Fromagerie L’Ancêtre, Fromagerie L’Ancêtre inc., Bécancour, QC, Canada, L’Ancêtre Organic Salted Butter 99.85
JEAN-PAUL MARTIN, LACTALIS AMERICAN GROUP, BUFFALO, NY, United States, PRESIDENT UNSALTED BUTTER 99.85
Don Much, Grassland Dairy, Greenwood, WI, United States, Grassland Unsalted Butter 99.85
Isigny Ste Mere, Isigny Ste Mere, Isigny Sur Mer, Normandy, France, Unsalted Butter BIO Isigny Ste Mere 99.85
California Dairies, Inc., California Dairies, Inc., Visalia, CA, United States, Manalea European Style Super Premium Unsalted Butter 99.85
Al Bekkum, Nordic Creamery, Westby, WI, United States, Speissli Kremen 99.85
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Fonterra Clandeboye Unsalted Lactic Butter 99.85
Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, United States, Unsalted Creamery Butter 99.85
Smith, Pure Eire Dairy, Othello, WA, United States, Organic Grass-Fed, Non-GMO, AWA pure golden butter 99.85
Shatto, Shatto Milk Co, Osborn, MO, United States, Salted Butter 99.85
Team 3, OATKA Milk Products Coop, Inc, Batavia, NY, United States, Unsalted Butter 98.9
Team Huban, Senneri Huban reg.Gen.m.b.H., Doren, Austria, Hubaner butter 98.9
Kevin Wuestewald, West Point Dairy Products, West Point, NE, United States, Wüthrich Unsalted Butter 98.9
JEAN-PAUL MARTIN, LACTALIS AMERICAN GROUP, BUFFALO, NY, United States, PRESIDENT UNSALTED BUTTER 98.9
Don Much, Grassland Dairy, Greenwood, WI, United States, Grassland Unsalted Butter 98.9
Isigny Ste Mere, Isigny Ste Mere, Isigny Sur Mer, Normandy, France, Unsalted Butter BIO Isigny Ste Mere 98.9
California Dairies, Inc., California Dairies, Inc., Visalia, CA, United States, Manalea European Style Super Premium Unsalted Butter 98.9
Al Bekkum, Nordic Creamery, Westby, WI, United States, Speissli Kremen 98.9
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Fonterra Clandeboye Unsalted Lactic Butter 98.9
Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, United States, Unsalted Creamery Butter 98.9
Smith, Pure Eire Dairy, Othello, WA, United States, Organic Grass-Fed, Non-GMO, AWA pure golden butter 98.9
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Fonterra Clandeboye Unsalted Butter 98.9
Team Chaseburg, CROPP Cooperative/Organic Valley, La Farge, WI, United States, Organic Cultured Butter 98.9
Madison Farms, Prairie Farms Dairy, St. Louis, MO, United States, Prairie Farms Unsalted Butter 98.9
Team Graf, Graf Creamery Inc., Bonduel, WI, United States, Unsalted Butter 98.9
Winchester Butter Team, Parmalat Canada, Winchester, ON, Canada, Lactantia Unsalted Butter 98.9
Al Bekkum, Nordic Creamery, Westby, WI, United States, Speissli Kremen 98.9
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Fonterra Clandeboye Unsalted Lactic Butter 98.9
Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, United States, Unsalted Creamery Butter 98.9
Smith, Pure Eire Dairy, Othello, WA, United States, Organic Grass-Fed, Non-GMO, AWA pure golden butter 98.9
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Fonterra Clandeboye Unsalted Butter 98.9

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**CLASS 106: UNSALTED BUTTER**

**BEST OF CLASS**
Valio Seinäjoki butter team, Finlandia Cheese Inc., Helsinki, Finland, FINLANDIA BUTTER UNSALTED. 99.7

**SECOND AWARD**
NZMP, Fonterra Co-operative Group Limited, Auckland, New Zealand, Fonterra Te Rapa Unsalted Butter 99.45

**THIRD AWARD**
Isigny Sainte Mere, Isigny Sainte Mere, Isigny Sur Mer, Normandie, France, AOP Isigny unsalted butter 99.25

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Team Holstebro Mejeri, Aria Foods - Holstebro Mejeri, Holstebro, Denmark, 20 x 250g Unsalted 99.9
California Dairies, Inc., California Dairies, Inc., Visalia, CA, United States, CDI European Style Super Premium Unsalted Butter 99.9
Team Chaseburg, CROPP Cooperative/Organic Valley, La Farge, WI, United States, Organic European Style (Cultured) Butter 99.9
Butter Team, Vermont Creamery, Websterville, VT, United States, Cultured Butter Unsalted 99.9
Team #2, Associated Milk Producers Inc., New Ulm, MN, United States, Unsalted Quarters 99.9
Team 4, OATKA Milk Products Coop, Inc, Batavia, NY, United States, Unsalted Butter 98.95

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**WORLD CHAMPIONSHIP CHEESE CONTEST | 53**
CLASS 107: FLAVORED BUTTER

BEST OF CLASS
Al Bekkum, Nordic Creamery, Westby, WI, United States, Garlic and Basil Butter .......................... 99.05

SECOND AWARD
Pine River Dairy, Pine River Dairy, Manitowoc, WI, United States, Loaded Baked Potato Butter ........ 98.8

THIRD AWARD
Winchester Butter Team, Parmalat, Winchester, ON, Canada, Lactantia Lemon Herb Butter ............ 98.75

Alberto Montesdeoca, Biogranja
Montesdeoca S.L, Guia de Isora, Spain, Manteca de Cabra Oregano .................................................. 98.45

California Dairies, Inc., California Dairies, Inc., Visalia, CA, United States, CDI Spreadable Butter ...... 98.35

Shatto, Shatto Milk Co, Osborn, MO, United States, Garlic ............................................................... 98.25

Winchester Butter Team, Parmalat Canada, Winchester, ON, Canada, Lactantia Premium Cultured Butter ................................................................. 98.15

Alberto Montesdeoca, Biogranja
Montesdeoca S.L, Guia de Isora, Spain, Manteca de Cabra Ajo ........................................................... 98.1

Pine River Dairy, Pine River Dairy, Manitowoc, WI, United States, Cinnamon Honey Butter98.1

Winchester Butter Team, Parmalat, Winchester, ON, Canada, My Country Cultured Butter ............. 98.05

Al Bekkum, Nordic Creamery, Westby, WI, United States, Honey Butter .................................

Shatto, Shatto Milk Co, Osborn, MO, United States, honey

Al Bekkum, Nordic Creamery, Westby, WI, United States, Cinnamon Sugar Butter

CLASS 108: YOGURT- COW’S MILK

BEST OF CLASS
West Seneca Cultured Division, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Whole Milk Cupset Yogurt ......................................................... 99.05

SECOND AWARD
Team Schriber, CROPP Cooperative/ Organic Valley, La Farge, WI, United States, Organic Grassmilk Plain Yogurt ........................................................................ 98.85

THIRD AWARD
North Country Dairy, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Whole Milk Blended Yogurt ................................................................. 98.8

Karoun, Karoun Dairies LLC, Turlock, CA, United States, Gopi Indian style Whole Milk Yogurt ........ 98.75

Narragansett Creamery, Narragansett Creamery, Providence, RI, United States, Whole Milk Plain Yogurt ............................................................ 98.6

Karoun, Karoun Dairies LLC, Turlock, CA, United States, Karoun’s Whole Milk Yogurt .......... 98.55

Saint Benoit Creamery, Saint Benoit Creamery, Sonoma, CA, United States, Organic Original Yogurt 98.5

Arethusa Farm Dairy, Arethusa Farm Dairy, Bantam, CT, United States, Whole Milk Yogurt ........... 98.5

Saint Benoit Creamery, Saint Benoit Creamery, Sonoma, CA, United States, Organic Original Yogurt 98.35

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, NonFat Yogurt .................. 98.3

Smith, Pure Eire Dairy, Othello, WA, United States, Organic, 100% Grass-Fed, Whole Milk, Plain 98.2

Murat Hokka, Naturlich, LLC, Bethlehem, PA, United States, USDA Organic Whole Milk Yogurt 98.15

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, NonFat Yogurt ....... 98.97

Saint Benoit Creamery, Saint Benoit Creamery, Sonoma, CA, United States, Organic Original Yogurt 98.5

North Country Dairy, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Whole Milk Yogurt - Strawberry 

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Raspberry Yogurt 

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Peach Raspberry Yogurt 

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Rhubarb Yogurt 

Saint Benoit Creamery, Saint Benoit Creamery, Sonoma, CA, United States, Organic Fresh Vanilla Yogurt 

Saint Benoit Creamery, Saint Benoit Creamery, Sonoma, CA, United States, Organic Fresh Vanilla Yogurt 

Saint Benoit Creamery, Saint Benoit Creamery, Sonoma, CA, United States, Organic Fresh Vanilla Yogurt 

North Country Dairy, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Whole Milk Yogurt - Strawberry 

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Pineapple Yogurt 

Smith, Pure Eire Dairy, Othello, WA, United States, Organic, 100% Grass-Fed, Whole Milk, Vanilla Bean 

Smith, Pure Eire Dairy, Othello, WA, United States, Organic, 100% Grass-Fed, Whole Milk, Strawberry 

Smith, Pure Eire Dairy, Othello, WA, United States, Organic, 100% Grass-Fed, Whole Milk, Peach 

Smith, Pure Eire Dairy, Othello, WA, United States, Organic, 100% Grass-Fed, Whole Milk, Lemon

CLASS 109: FLAVORED YOGURT- COW’S MILK

BEST OF CLASS
North Country Dairy, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Whole Milk Yogurt - Very Cherry 99.2

SECOND AWARD
Marquez Brothers, Marquez Brothers International, Inc., Hanford, CA, United States, Strawberry .... 98.95

THIRD AWARD
Team Schriber, CROPP Cooperative/ Organic Valley, La Farge, WI, United States, Organic Grassmilk Vanilla Yogurt 98.85

Saint Benoit Creamery, Saint Benoit Creamery, Sonoma, CA, United States, Organic Meyer Lemon Yogurt 98.65

Marquez Brothers, Marquez Brothers International, Inc., Hanford, CA, United States, Guava .... 98.6

Saint Benoit Creamery, Saint Benoit Creamery, Sonoma, CA, United States, Organic Meyer Lemon Yogurt 98.6

North Country Dairy, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Whole Milk Yogurt - Strawberry Banana .............................................. 98.35

North Country Dairy, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Whole Milk Yogurt - Mixed Berry 98.2

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Tart Cherry Yogurt98.1

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Blueberry 98.05

Team Schriber, CROPP Cooperative/Organic Valley, La Farge, WI, United States, Organic Grassmilk Black Cherry Yogurt

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Raspberry Yogurt

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Peach Raspberry Yogurt

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Rhubarb Yogurt

Saint Benoit Creamery, Saint Benoit Creamery, Sonoma, CA, United States, Organic Fresh Vanilla Yogurt

Saint Benoit Creamery, Saint Benoit Creamery, Sonoma, CA, United States, Organic Fresh Vanilla Yogurt

Saint Benoit Creamery, Saint Benoit Creamery, Sonoma, CA, United States, Organic Fresh Vanilla Yogurt

North Country Dairy, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Whole Milk Yogurt - Strawberry

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Pineapple Yogurt

Smith, Pure Eire Dairy, Othello, WA, United States, Organic, 100% Grass-Fed, Whole Milk, Vanilla Bean

Smith, Pure Eire Dairy, Othello, WA, United States, Organic, 100% Grass-Fed, Whole Milk, Strawberry

Smith, Pure Eire Dairy, Othello, WA, United States, Organic, 100% Grass-Fed, Whole Milk, Peach

Smith, Pure Eire Dairy, Othello, WA, United States, Organic, 100% Grass-Fed, Whole Milk, Lemon

CLASS 111: LOWFAT YOGURT- COW’S MILK

BEST OF CLASS
Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Yogurt - Rhubarb ................. 99.95

SECOND AWARD
Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Yogurt - Tart Cherry .......... 99.9

THIRD AWARD
Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Yogurt - Pineapple .......... 99.85

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Yogurt - Raspberry99.65

Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Yogurt - Strawberry 99.45

West Seneca Cultured Division, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Lowfat Plain Cupset Yogurt99.35
CLASS 112: HIGH PROTEIN YOGURT - COW’S MILK

BEST OF CLASS
Eric Weidman, siggi’s dairy, New York, NY, United States, Triple Cream (9% fat) Skyr ........................................ 99.65

SECOND AWARD
Team Cabot, Cabot Creamery Cooperative, Cabot, VT, United States, 10% Greek Yogurt ........................................ 99.6

THIRD AWARD
Eric Weidman, siggi’s dairy, New York, NY, United States, 4% Fat Skyr ..................................................... 99.2

Adam Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Greek Yogurt 2% ........................................ 99.15
Westby, Westby Cooperative Creamery, Westby, WI, United States, Smari Icelandic Yogurt Plain, 99
Richland Center West, Schreiber Foods, Richland Center, WI, United States, Full Fat Greek Yogurt, 99

CLASS 113: FLAVORED HIGH PROTEIN - COW’S MILK

BEST OF CLASS
Adam Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Greek Yogurt Peach ........................................ 99.6

SECOND AWARD
Adam Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Greek Yogurt Vanilla ........................................ 99.5

THIRD AWARD
Steve Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Greek Yogurt Lowfat Peach ........................................ 99.4

Adam Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Greek Yogurt Blueberry ........................................ 99.1
Steve Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Greek Yogurt Pomegranate Acai ........................................ 99.1
North Country Dairy, Upstate Niagara Cooperative, Inc., Buffalo, NY, United States, Nonfat Greek Yogurt - Black Cherry 98.9
Karoun, Karoun Dairies LLC, Turlock, CA, United States, Karoun’s Honey Vanilla Yogurt ........................................ 98.85
Dave Buholzer, Klondike Cheese Co., Monroe, WI, United States, Odyssey Greek Yogurt Lowfat Vanilla ........................................ 98.8
Eric Weidman, siggi’s dairy, New York, NY, United States, Odyssey Greek Yogurt, Lowfat Vanilla ........................................ 98.8
Richland Center West, Schreiber Foods, Richland Center, WI, United States, Full Fat Greek Raspberry Yogurt ........................................ 98.65
Karoun, Karoun Dairies LLC, Turlock, CA, United States, Blue Isle Greek Honey Yogurt ........................................ 98.6
Travis Moen, Klondike Cheese Co., Monroe, WI, United States, Odyssey Greek Yogurt Lowfat Blueberry ........................................ 99.1

CLASS 114: YOGURT - ALL OTHER MILKS

BEST OF CLASS
George Roehrig and Team LaClare, LaClare Farms, Malone, WI, United States, LaClare Farms Goat Milk Yogurt - Blueberry ........................................ 99.15

SECOND AWARD
George Roehrig and Team LaClare, LaClare Farms Specialties, LLC, Malone, WI, United States, Goat Milk Yogurt - Strawberry ........................................ 98.85

THIRD AWARD
Alberto Montesdeoca, Biogranja Montesdeoca S.L, Guia de Isora, Spain, Yogur de Cabra Natural ........................................ 98.65
FETA & GREEK YOGURT
Masterfully Crafted in Monroe Wisconsin by 6 Master Cheesemakers
Find our products at your local grocers.
KLONDIKECHEESE.COM • ODYSSEYGREEKYOGURT.COM
Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Goat Milk

98.6

Team Coach Farm, Coach Farm Enterprises, Pine Plains, NY, United States, Grade A Goat Milk

98.55

George Roehrig and Team LaClare, LaClare Farms, Malone, WI, United States, LaClare Farms Goat Milk Yogurt - Original

98.5

Paul Sutter, Natural Pastures Cheese Company Ltd., Courtenay, BC, Canada, McClintock’s Farm Water Buffalo Yogurt

98.25

George Roehrig and Team LaClare, LaClare Farms, Malone, WI, United States, LaClare Farms Goat Milk Yogurt - Vanilla

98.1

CLASS 115: DRINKABLE CULTURED PRODUCTS - ALL FLAVORS/ALL MILKS

BEST OF CLASS
Yodelay Yogurt, Yodelay Yogurt, LLC, Madison, WI, United States, Yodelay Yogurt - Pineapple

99.9

SECOND AWARD
Ludwig Dairy, Ludwig Dairy, Inc., Dixon, IL, United States, Kefir - Plain

99.85

THIRD AWARD
Yodelay Yogurt, Yodelay Yogurt, Madison, WI, United States, Yodelay Yogurt - Rhubarb

99.8

CLASS 116: OPEN CLASS SHREDDED CHEESE BLENDS, FLAVORED & UNFLAVORED

BEST OF CLASS
Jerome - Team 4, Agropur, Jerome, ID, United States, Sharp Cheddar Feather Shred

98.25

SECOND AWARD
South Production-Plymouth, Great Lakes Cheese-Plymouth, Plymouth, WI, United States, Sharp 2lb Shred

97.75

THIRD AWARD
North 1, Great Lakes Cheese-Plymouth, Plymouth, WI, United States, Matchstick Parmesan

97.7

Team Schuman, Schuman Cheese, Fairfield, NJ, United States, Cello Shredded Copper Kettle Parmesan

97.65

Dan Reed, Chula Vista Cheese Co./V&V Supremo Foods, Brownstown, WI, United States, Chihuahua Cheese Shred

97.4

Team Sartori, Sartori Company, Plymouth, WI, United States, Sartori Classic Parmesan

97.05

Team Sartori, Sartori Company, Plymouth, WI, United States, Sartori Reserve SarVecchio Parmesan, 97

Jerome - Team 4, Agropur, Jerome, ID, United States, Mozzarella Pizza Blend Shred

97.25

Team Schuman, Schuman Cheese, Fairfield, NJ, United States, Cello Shredded Blend

96.75

Jerome - Team 4, Agropur, Jerome, ID, United States, Taco Blend Shred

96.65

Christian Duc, Vacherin Fribourgeois SA, Bulle, Switzerland, Fromage râpé 500g

96.45

Masters Gallery Foods, Masters Gallery Foods, Plymouth, WI, United States, Shredded Colby Jack with Spice

96.5

Masters Gallery Foods, Masters Gallery Foods, Plymouth, WI, United States, Gourmet Cheddar Blend

99.15

Masters Gallery Foods, Masters Gallery Foods, Plymouth, WI, United States, Italian Cheese Blend

98.8

Masters Gallery Foods, Masters Gallery Foods, Plymouth, WI, United States, Shredded Whole Milk Mozzarella

98.75

Masters Gallery Foods, Masters Gallery Foods, Plymouth, WI, United States, Shredded Mozzarella, Provolone and Cheddar
**CLASS 118: PREPARED CHEESE FOODS**

**BEST OF CLASS**
Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, *Chipotle Bread Cheese* 99.6

**SECOND AWARD**
Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Applewood Smoked Stuffed Mozzarella* 99.4

**THIRD AWARD**
Team Brunkow, Brunkow Cheese, Darlington, WI, United States, *Brunuusto Baked Cheese Original* 99.3

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Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Formaggio's Artisan Wrap Tray-Soppressata* 99.25

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, *Garlic Bread Cheese* 99.2

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Formaggio's Artisan Wrap Tray-Applewood Smoked Prosciutto* 99.1

Team Brunkow, Brunkow Cheese, Darlington, WI, United States, *Brun-Uusto Pizza (juustoleipa)* 99.1

Liliana Leyva, Old Europe Cheese, Inc., Benton Harbor, MI, United States, *Baked Fontina* 99.05

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Formaggio's Artisan Wrap Tray-Genoa* 99

Team Brunkow, Brunkow Cheese, Darlington, WI, United States, *Brun-Uusto Garlic (juustoleipa)* 99

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Formaggio's Artisan Wrap Tray - Pepperoni* 99

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Pre-sliced Prosciutto & Fresh Basil Roll* 99

Liliana Leyva, Old Europe Cheese, Inc., Benton Harbor, MI, United States, *Baked Brie With Apples and Cinnamon* 99

Liliana Leyva, Old Europe Cheese, Inc., Benton Harbor, MI, United States, *Baked Brie With Cranberry and Orange* 99

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Truffle Oil & Basil Stuffed Mozzarella* 99

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *2-Cheese Stuffed Mozzarella* 99


Champignon North America, Inc., Käserei Champignon, Lauben, Germany, *Rougette Marnanted Grilling Cheese* 98.98

Liliana Leyva, Old Europe Cheese, Inc., Benton Harbor, MI, United States, *Baked Gouda* 98.98

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Charcuterie Bites* 98.98

Petter Gretzinger, BelGioioso Cheese Inc., Green Bay, WI, United States, *BelGioioso Fresh Mozzarella Prosciutto & Fresh Basil Roll* 98.98

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, *Jalapeño Bread Cheese* 98.98

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Pre-sliced Chorizo & Cilantro Roll* 98.98

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Betta Brie* 98.98

Team Brunkow, Brunkow Cheese, Darlington, WI, United States, *Brun-Uusto Bacon (juustoleipa)* 98.98

TEAM CALABRO, CALABRO CHEESE CORP, East Haven, CT, United States, *Rotolini Gold* 98.98


Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Pre-sliced Capicola & Fresh Basil Roll* 98.98

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, *Bread Cheese* 98.98

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**CLASS 119: NATURAL SNACK CHEESE**

**BEST OF CLASS**
Jose Mora, BelGioioso Cheese Inc., Green Bay, WI, United States, *BelGioioso Fresh Mozzarella Snacking Cheese* 99

**SECOND AWARD**
Ben Shibler, Ponderosa Dairy Products, Kewaunee, WI, United States, *Ponderosa Farmstead Whips* 98.95

**THIRD AWARD**
Ben Shibler, Ponderosa Dairy Products, Kewaunee, WI, United States, *Farmstead Mini Whips* 98.9

Renard's Rosewood Dairy, Renard's Rosewood Dairy, Inc., Algoma, WI, United States, *Farmstead Cheese - Lot# TBD* 98.85

Team Arthur Schuman, Schuman Cheese, Fairfield, NJ, United States, *Cello Whisps - Parmesan* 98.75

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Champignon North America, Inc., Käserei Champignon, Lauben, Germany, *Rougette Marnanted Grilling Cheese* 98.98

Liliana Leyva, Old Europe Cheese, Inc., Benton Harbor, MI, United States, *Baked Gouda* 98.98

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Charcuterie Bites* 98.98

Petter Gretzinger, BelGioioso Cheese Inc., Green Bay, WI, United States, *BelGioioso Fresh Mozzarella Prosciutto & Fresh Basil Roll* 98.98

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, *Jalapeño Bread Cheese* 98.98

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Pre-sliced Chorizo & Cilantro Roll* 98.98

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Betta Brie* 98.98

Team Brunkow, Brunkow Cheese, Darlington, WI, United States, *Brun-Uusto Bacon (juustoleipa)* 98.98

TEAM CALABRO, CALABRO CHEESE CORP, East Haven, CT, United States, *Rotolini Gold* 98.98


Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, United States, *Pre-sliced Capicola & Fresh Basil Roll* 98.98

Carr Valley Cheese Makers, Carr Valley Cheese, La Valle, WI, United States, *Bread Cheese* 98.98

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Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, *Cheddar Curds* 98.65

Ponderosa Dairy Products, Ponderosa Dairy Products, Kewaunee, WI, United States, *farmstead cheese curds* 98.55

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, *White Cheese Curds* 98.55

Granarolo Team, Granarolo, San Gervasio, Italy, *Cheese Crisps* 98.5

Team Arthur Schuman, Schuman Cheese, Fairfield, NJ, United States, *Cello Asiago and Pepper Jack Whisps* 98.45

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, *Yellow Cheese Curds* 98.45

Team Finlandia, Finlandia Cheese Inc., Parsippany, NJ, United States, *Finlandia Snack Time Gouda* 98.45

Ben Shibler, Ponderosa Dairy Products, Kewaunee, WI, United States, *Farmstead Fiesta Whips* 98.45

Paul DeJardin, BelGioioso Cheese Inc., Green Bay, WI, United States, *BelGioioso Parmesan Snacking Cheese* 98.45

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Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, *White Cheese Curds* 98.65

Ponderosa Dairy Products, Ponderosa Dairy Products, Kewaunee, WI, United States, *farmstead cheese curds* 98.55

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, *White Cheese Curds* 98.55

Granarolo Team, Granarolo, San Gervasio, Italy, *Cheese Crisps* 98.5

Team Arthur Schuman, Schuman Cheese, Fairfield, NJ, United States, *Cello Asiago and Pepper Jack Whisps* 98.45

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, *Yellow Cheese Curds* 98.45

Team Finlandia, Finlandia Cheese Inc., Parsippany, NJ, United States, *Finlandia Snack Time Gouda* 98.45

Ben Shibler, Ponderosa Dairy Products, Kewaunee, WI, United States, *Farmstead Fiesta Whips* 98.45

Paul DeJardin, BelGioioso Cheese Inc., Green Bay, WI, United States, *BelGioioso Parmesan Snacking Cheese* 98.45

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Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, *Cheese Curds* 98.65

Ponderosa Dairy Products, Ponderosa Dairy Products, Kewaunee, WI, United States, *farmstead cheese curds* 98.55

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, *White Cheese Curds* 98.55

Granarolo Team, Granarolo, San Gervasio, Italy, *Cheese Crisps* 98.5

Team Arthur Schuman, Schuman Cheese, Fairfield, NJ, United States, *Cello Asiago and Pepper Jack Whisps* 98.45

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, United States, *Yellow Cheese Curds* 98.45

Team Finlandia, Finlandia Cheese Inc., Parsippany, NJ, United States, *Finlandia Snack Time Gouda* 98.45

Ben Shibler, Ponderosa Dairy Products, Kewaunee, WI, United States, *Farmstead Fiesta Whips* 98.45

Paul DeJardin, BelGioioso Cheese Inc., Green Bay, WI, United States, *BelGioioso Parmesan Snacking Cheese* 98.45
<table>
<thead>
<tr>
<th>CLASS 120: NATURAL SLICED CURDS</th>
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<tbody>
<tr>
<td><strong>BEST OF CLASS</strong></td>
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<tr>
<td>Team Sebastian, Franklin Foods, Boca Raton, FL, United States, Goat Gouda Slices with Bell Pepper &amp; Herbs</td>
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<tr>
<td><strong>SECOND AWARD</strong></td>
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<tr>
<td>Team Sebastian, Franklin Foods, Boca Raton, FL, United States, Goat Gouda Slices</td>
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<tr>
<td><strong>THIRD AWARD</strong></td>
</tr>
<tr>
<td>Team Cabot, Cabot Creamery, Cabot, VT, United States, Smoked Gouda Slices</td>
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<tr>
<th>CLASS 121: CHEESE BASED SPREADS</th>
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<tbody>
<tr>
<td><strong>BEST OF CLASS</strong></td>
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<tr>
<td>Key Ingredient, Key Ingredient Market, Bath, PA, United States, Champagne Cheddar</td>
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<tr>
<td><strong>SECOND AWARD</strong></td>
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<tr>
<td>Key Ingredient, Key Ingredient Market, Bath, PA, United States, Garlic Cheddar Spread</td>
</tr>
<tr>
<td><strong>THIRD AWARD</strong></td>
</tr>
<tr>
<td>Michele Sawyer, Red Clay Gourmet, Winston Salem, NC, United States, Classic Sharp Cheddar Pimiento Cheese</td>
</tr>
</tbody>
</table>

Bel Brands Price’s Team, Bel Brands USA, Little Chute, WI, United States, Pimento Cheese Spread 99.25
Wisconsin Cheese Makers Association wishes to recognize and thank everyone who participated in making the 32nd biennial World Championship Cheese Contest a record-breaking success.

FIRST, A SINCERE THANK YOU TO OUR JUDGES:

CHIEF JUDGE
Robert Aschebrock, Stratford, WI

CHIEF JUDGE EMERITUS
Bill Schlinsog, Middleton, WI

ASSISTANT CHIEF JUDGES
Tim Czmowski, Agropur, Inc., Iowa
Stan Dietsche, Oskosh Cheese Sales, Wisconsin
Josef Hubatschek, ALPMA, Germany
Marina Marques de Almeida, Mrs. J & Co., Wisconsin
Jim Mueller, Mueller Consulting, Wisconsin
Sandy Toney, Masters Gallery Foods, Wisconsin

CONTEST CHAIRMAN
Brian Eggebrecht, Welcome Dairy, Wisconsin

EXPERT JUDGES
Louis Aird, Saputo Cheese | Canada
Jill Allen, Tillamook County Creamery | Oregon
Greg Anderson, Kroger Foods | Minnesota
Kirk Baldwin, Valley Queen Cheese | South Dakota
Roland Barthelemy, Groupe des 15, France
Marc Bates, Bates Consulting | Oregon
Larry Bell, Lbell Consulting | Wisconsin
Jaco Blankespoor, Rouwen Cheese Specialities | Netherlands
Jean Luc Boutonnier, Food Technologist | France
K.J. Burrrington, Center for Dairy Research | Wisconsin
Dominique Delugeau, Saputo Cheese | Wisconsin
Adeline Druart, Vermont Creamery | Vermont
Todd Druhot, Gourmet Foods International | Georgia
Samantha Erickson, Schuman Cheese | Wisconsin
Nana Farkye, Cal Poly State | California
Adrian Fowler, Fowlers of Earlswood | United Kingdom
Mucio Furtado, DuPont Nutrition and Health | Brazil
Jose Luis Galvan Romo, Instituto Tecnologico Agrario | Spain
Craig Gile, Cabot Creamery | Vermont
Enda Howley, Ornua | Ireland
John Jaeggi, Center for Dairy Research | Wisconsin
Luis Jimenez-Maroto, Center for Dairy Research | Mexico
Lars Johannes Neilsen, Danish Food & Agriculture | Denmark
Mark Johnson, Center for Dairy Research | Wisconsin
Katelyn Johnson, Saputo Cheese | Minnesota
Samir Kalit, University of Zagreb | Croatia
Kerry Kayelegian, Penn State University | Pennsylvania
Kurt Kroisss, Berglandmilch | Austria
Laura Laehn, Masters Gallery Foods | Wisconsin
Arnoldo Lopez-Hernandez, UW Dept. of Food Science | Mexico
Thierry Martin, Agropur | Canada
Maria Martin Ganado, Quesos Ilesba | Spain
Neville McNaughton, CheezSorce | Missouri
Christophe Megevand, Schuman Cheese | New Jersey
Dr. Lloyd Metzger, South Dakota State University | South Dakota
Kobus Mulder, Agri Expo | South Africa
Ken Neumeier, WI Aging and Grading | Wisconsin
John Partridge, Michigan State University | Michigan
Michael Pederson, WI Dept of Agriculture | Wisconsin
Anja Polonen, Valio | Finland
Dave Potter, Dairy Connection | Wisconsin
Giuseppe Rostiti, ALCE International | Italy
David Satterness, Chr. Hansen | South Dakota
Christian Schmutz, Fromate | Switzerland
Russell Smith, Dairy Australia | Australia
Dean Sommer, Center for Dairy Research | Wisconsin
Marianne Smukowski, Center for Dairy Research | Wisconsin
Cathy Strange, Whole Foods Market | Texas
Randi Swensen, WI Aging & Grading | Wisconsin
Stefan Truttmann, Fromate | Switzerland
Chris Vickers, Oaktree Dairies | New Zealand
Eric Vorpahl, Masters Gallery Foods | Wisconsin
Charles White, University of Tennessee | Tennessee
Steve Zeng, Langston University | Oklahoma
Matt Zimbrick, Saputo Cheese | Wisconsin

CONTEST COMMITTEE
Brian Eggebrecht, Welcome Dairy
Kevin Thome, The Cheese Reporter
Dan Starns, Agropur
Craig Linz, Tetra Pak
Dave Buholzer, Klondike Cheese
Steve Stettler, Decatur Dairy
Randy Swensen, WI Aging & Grading Cheese
Greg Alberts, Kelley Supply
Bruce Workman, Edelmans Cheese
Gary Grossen, UW Babcock Hall
Bob Ehrenberg, Taylor Cheese
Steve Krause
Richard Wold

SPECIAL THANKS TO:
Wisconsin Aging and Grading Cheese, Ken and Cindy Neumeier, Randy Swensen, Kate Neumeier Clarke, and Amanda Neumeier-Kist for accepting and sorting the contest entries
WOW Logistics, Howard Kamerer, Jamie Wally, and the warehouse team in Little Chute led by Jerry Wicker for storing the contest entries
Kim Wiesenbarg and his team at Preferred Transit and Cold Storage, for transporting the entries for the Contest and the Conference.
Shaya Guilbault and George Stettler, Decatur Dairy and Kay Schmitz, Henning Cheese for Contest Headquarters assistance
Welcome Dairy, for donating Contest supplies
Glenda Buholzer, Klondike Cheese; Mary Lindemann, Pine River Pre-Pack, and Corie Grossen for creating cheese sample displays at the contest
Matthew and Michael Czmowski, for Contest filming and video production
Jeanne Carpenter, Wisconsin Cheese Originals, for managing event sales and coordinating the cheese display stations for Cheese Champion
Sara Hill from Hooik Cheese, for coordinating the cheese display stations at Cheese Champion
Wisconsin Milk Marketing Board, for providing the photographs of the winners at the World Champions Banquet
Silver Lewis Cheese & Decatur Dairy, for storing contest materials
Klondike Cheese, for storing the winning Contest cheeses
Capital Equipment Handling, for donating two new pallet trucks used during the Contest
Contest Tech Team consisting of Kevin Johnson, Amplitude Design; Sean Nelson, Itomix; and Beth Tucker Long, Treeline Design for providing a state-of-the-art entry and scoring system

LITTLE CHUTE VOLUNTEERS
Bob Aschebrock | 7 Days
Jim Banks, JBC LLC
J.R. Banks, Nelson-Jameson, Inc
Larry Bell, Lbell consulting LLC | 10 Days
Kevin Christensen, Short Elliot Hendrickson Inc | 2 Days
Louis Dekoster, Beechwood Hotel Group
Stan Dietsche, Oskosh Cheese Sales & Storage
<table>
<thead>
<tr>
<th>Name</th>
<th>Company/Role</th>
<th>Days</th>
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<tbody>
<tr>
<td>Mike Czmowski</td>
<td>Cheese World</td>
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<tr>
<td>Matt Czmowski</td>
<td>Cheese World</td>
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<tr>
<td>Tim Czmowski</td>
<td>Agropur</td>
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<tr>
<td>Katie Currier</td>
<td>Wisconsin Milk Marketing Board</td>
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<td>Beth Crave</td>
<td>Crave Brothers Farmstead Cheese</td>
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<td>Josh Hunter</td>
<td>Sargento Foods</td>
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<td>Erin Janssen</td>
<td>Kelley Supply, Inc.</td>
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<td>Mary Kawleski</td>
<td>Agropur</td>
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<td>Mary Lindemann</td>
<td>Pine River Pre Pack Inc</td>
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<td>Phil Lindemann</td>
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<td>Everett Lunn</td>
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<td>Dylan Moltzer</td>
<td>Lake Country Dairy</td>
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<td>Amanda Muehlbauer</td>
<td>Sargento Foods Inc.</td>
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<td>Jim Mueller</td>
<td>Mueller Consulting</td>
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<td>Amanda Neumeier</td>
<td>Kist, WI Aging &amp; Grading Cheese</td>
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<td>Mike Pedersen</td>
<td>WDATCP</td>
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<td>Nelson Pickart</td>
<td>Sargento Foods, Inc.</td>
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<td>Jen Pino-Gallagher</td>
<td>M3 Insurance</td>
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<td>Steve Schug</td>
<td>Oshkosh Cheese</td>
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<td>Laura Spielvogel</td>
<td>Sargento Foods, Inc.</td>
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<td>Gideon St. Aubin</td>
<td>DairiConcepts</td>
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<td>Randy Swensen</td>
<td>WI Aging &amp; Grading Cheese</td>
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<tr>
<td>John Thiel</td>
<td>John E. Thiel Law Office LLC</td>
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<tr>
<td>Tom Torkelson</td>
<td>Nasonville Dairy</td>
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<td>Joshua Vandenberg</td>
<td>Sargento Foods, Inc.</td>
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<td>Gary Vidlock</td>
<td>Oshkosh Cheese Sales &amp; Storage</td>
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<td>Eric Vorvah</td>
<td>Masters Gallery Foods</td>
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<td>Jake Wagner</td>
<td>Agropur</td>
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<td>Bill Wangerin</td>
<td>Low-It Enterprise</td>
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**MADISON VOLUNTEERS**

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Customer Based Service
From concept to creation to completion Garon’s Research and Development Team will meet and exceed your specialty needs.

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Exceptional Quality
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