



2023 United States Championship **CHEESE** CONTEST



WINNERS, SCORES, HIGHLIGHTS

February 21–23, 2023 | Green Bay, Wisconsin

presented by the **Cheese Reporter** and the **Wisconsin Cheese Makers Association**



UNITED STATES CHEESE CONTEST CHAMPIONS

2023

ARETHUSA CHEESE TEAM
Arethusa Farm Dairy
Bantam, Connecticut

2007

KEN ROOT
McCadam Cheese Company
Chateaugay, New York

1993

MIKE BRENNENSTUHL
Land O' Lakes Inc.
Denmark, Wisconsin

2019

TEAM DOUGHTY VALLEY
Guggisberg Cheese
Millersburg, Ohio

2005

RANDY KRAHENBUHL
Fair Oaks Dairy Products
Fair Oaks, Indiana

1991

GIANNI TOFFOLON
Belgioioso Cheese Inc.
Denmark, Wisconsin

2017

MIKE MATUCHESKI
Sartori Cheese Company
Antigo, Wisconsin

2003

MICHAEL GINGRICH
Uplands Cheese Company, Inc.
Dodgeville, Wisconsin

1989

LARRY MARTEN
Cloverleaf Cheese Company
Stanley, Wisconsin

2015

TEAM SUGARCREEK
Guggisberg Cheese
Millersburg, Ohio

2001

CHRISTINE FARRELL
Old Chatham Shepherding Co.
Old Chatham, New York

1987

TODD JAKOBI
Sorrento Lactalis Inc.
Arpin, Wisconsin

2013

**HOLLAND'S FAMILY
CHEESE TEAM**
Holland's Family Cheese
Thorp, Wisconsin

1999

MILFRED SEVERSON
Klondike Cheese Company
Monroe, Wisconsin

1985

FRITZ KOPP
Deppeler Cheese Factory
Monroe, Wisconsin

2011

KATIE HEDRICH
LaClare Farms
Chilton, Wisconsin

1997

RICK RUFER
Kolb Lena Bresse Bleu Inc.
Watertown, Wisconsin

1983

JAMES MEIVES
Valley View Cheese Factory
South Wayne, Wisconsin

2009

JOHN GRIFFITHS
Sartori Foods
Antigo, Wisconsin

1995

CHARLES MALKASSIAN
Vella Cheese Company of
California
Sonoma, California

1981

LOUIS LUYKX
Land O' Lakes Inc.
Kiel, Wisconsin

A WELCOME RETURN TO U.S. COMPETITION

The United States Championship Cheese Contest returned in dramatic fashion on February 21-23, 2023, fending off a blizzard to select the finest cheeses, butters, dairy ingredients and yogurts in the nation.

More than 150 industry volunteers joined 42 expert judges and our contest-leading "Red Hat" judges for a biennial contest with its roots in Wisconsin Cheese Makers Association competitions dating back to the 1890s.

The U.S. Contest returned after a pause in 2021, and manufacturers in 35 states welcomed the event anew with 2,249 entries in 113 Contest classes.

Our judges worked tirelessly to discover one gold medalist in each class – the cheese, butter, yogurt or ingredient that bested all others in this meticulous, technical evaluation. The 86 cheeses earning gold were judged again to select 20 Finalists. Then those Finalists were judged yet again, and one cheese emerged as United States Champion.

An amazing farmstead cow's milk cheese, Europa, produced at Arethusa Farm Dairy in Bantam, Connecticut, earned the highest score among the Top 20 Finalists and joins the ranks of United States Champions. A Wisconsin original, Vintage Cupola from Red Barn Family Farms, finished second in the entire competition and a Wisconsin cheddar made at the AMPI Cooperative facility in Blair, WI earned third.

Contest winners gathered online as WCMA's Kirsten Strohmenger, Contest Manager, revealed these three champions live on February 23. The entire dairy industry is invited each year to watch the magic moment when these cheesemakers hear their name and learn they are champions at their craft.

Behind Contest leader Kirsten Strohmenger is the WCMA staff, a dedicated volunteer Contest Committee, and judges and industry volunteers – the B-Team! – all donating their time to continue the tradition of lifting up greatness in our industry. Be sure to check out the volunteer list in the back of this booklet.

Special thanks to Jim Mueller, our Contest Chief Judge, and Randy Swenson from Wisconsin Aging and Grading Cheese Inc., our Director of Contest Logistics. Together, these gentlemen lead the pillars of the competition: transparent, impartial judging and safe, efficient logistics.

The Contest exists to provide the dairy industry with an expert critique of their dairy products, to herald the finest products for marketing campaigns, and to build the esteem and pride of dairy processing teams across the nation. Dairy production is a creative career for thousands across the U.S. and this Contest celebrates our industry's dedication to perfection.

See you next year,

John T. Umhoefer

WCMA Executive Director

WINNING RESULTS

2023 United States Champion

Arethusa Cheese Team

Arethusa Farm Dairy

Bantam, Connecticut

Europa

**Champion Round Score:
98.739**

2023 First Runner Up

Team Door

Artisan Cheese Company

Red Barn Family Farms

Appleton, Wisconsin

Vintage Cupola

American Original Cheese

**Champion Round Score:
98.613**

2023 Second Runner Up

Dillon Sylla

Associated Milk
Producers Inc.

Blair, Wisconsin

Medium Cheddar

**Champion Round Score:
98.554**

Complete Contest results are
available at:

USChampionCheese.org

CONTEST RESULTS

Class 1. Cheddar, Mild (0 to 3 Months)

BEST OF CLASS

Abel Navarrete, Glanbia Nutritionals, Twin Falls, ID, *Color Cheddar* | 99.325

SECOND AWARD

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Mild Cheddar* | 98.90

THIRD AWARD

Team Higgins, Agropur, Weyauwega, WI, *Cheddar* | 98.75

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Mild Cheddar* | 98.675

Team Meister 1, Meister Cheese, Muscoda, WI, *Mild Cheddar* | 98.675

Team S. Rodencal, Agropur, Weyauwega, WI, *Cheddar* | 98.625

Kiel Cheesemakers, Land O Lakes, Inc., Kiel, WI, *Mild Cheddar* | 98.50

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colored Cheddar* | 98.475

Jim Falls Cheese Team, AMPI, Jim Falls, WI, *Cheddar Cheese* | 98.45

Andy Follen, Lynn Dairy Inc, Granton, WI, *Mild Cheddar* | 98.425

Team Le Sueur, Agropur Le Sueur, Le Sueur, MN, *Mild Cheddar* | 98.425

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Mild Cheddar*

Team Pennland, Pennland Pure, Hancock, MD, *Pennland Pure White Cheddar*

Charles Henn, Agropur, Weyauwega, WI, *Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Mild cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar*

AMPI Sanborn, Sanborn, IA, *Mild Cheddar*

Team Roemer, Agropur, Weyauwega, WI, *Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Mild Cheddar*

Alex Banjac, Glanbia Nutritionals, Twin Falls, ID, *Color Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Mild Cheddar*

Dairy State Cheesemakers, Wisconsin Dairy State Cheese Co., Rudolph, WI, *Mild Cheddar*

Team Meister 2, Meister Cheese, Muscoda, WI, *Mild Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Mild Cheddar*

Team Pennland, Pennland Pure, Hancock, MD, *Pennland Pure White Cheddar*

Team 1, Agropur - Jerome, Jerome, ID, *Mild Cheddar*

Team Nasonville Dairy, Nasonville Dairy, Inc. North, Curtiss, WI, *Mild Cheddar*

Josh Vanderbeek, Bongards Creameries, Perham, MN, *Mild Cheddar*

David Meyer, Lynn Dairy INC, Granton, WI, *Mild Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar*

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, *Mild Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Mild cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Mild Cheddar*

Dillon Sylla, Associated Milk Producers Inc., Blair, WI, *Cheddar*

Ademir Hrustanovic, Glanbia Nutritionals, Twin Falls, ID, *Color Cheddar*

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, *Mild Cheddar*

Team 1 Le Sueur, Agropur Le Sueur, Le Sueur, MN, *Mild Cheddar*

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI, *Cedar Grove Cheese*

2023 CONTEST PARTNER LOGISTICS SPONSORS



Wisconsin Aging & Grading
cheese incorporated



2023 PARTNER SPONSORS



Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *White Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Mild Cheddar*

Benko Parlov, Glanbia Nutritionals, Twin Falls, ID, *Color Cheddar*

JR Larson, Bongards Creameries, Perham, MN, *Mild Cheddar*

Richard Lechner, Lynn Dairy INC, Granton, WI, *Mild Cheddar*

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *White Cheddar*

Team MWC, MWC, Saint Johns, MI, *Colored cheddar*

Team MWC, MWC, Saint Johns, MI, *Colored cheddar*

Lancaster Team, Foremost Farms USA, Lancaster, WI, *Mild Cheddar*

Team MWC, MWC, Saint Johns, MI, *Colored cheddar*

Team MWC, MWC, Saint Johns, MI, *Colored cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colored Cheddar*

Comstock Cheese, Hastings Creamery, Comstock, WI, *Comstock Mild White Cheddar*

Class 2. Cheddar, Medium (3 to 6 months)

BEST OF CLASS

Dillon Sylla, Associated Milk Producers Inc., Blair, WI, *Cheddar* | 99.675

SECOND AWARD

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar* | 99.55

THIRD AWARD

Tillamook, Tillamook, OR, *Tillamook Medium Cheddar* | 99.325

Foremost Farms USA, Foremost Farms USA, Marshfield, WI, *Medium Cheddar* | 99.025

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Medium Cheddar C6* | 99.00

Great Lakes Cheese of NY, Great Lakes of NY, Adams, NY, *Medium Cheddar* | 98.90

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, *Medium Cheddar* | 98.90

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar* | 98.875

Kiel Production Team, Land O Lakes, Kiel, WI, *Medium Cheddar* | 98.85

Team Meister 1, Meister Cheese, Muscodia, WI, *Medium Cheddar* | 98.725

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Medium Cheddar*

Team 1, Agropur Jerome, Jerome, ID, *Medium Cheddar*

Great Lakes Cheese of NY, Great Lakes of NY, Adams, NY, *Medium Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Medium Cheddar*

Bradley Johnson, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Medium*

Cameron Melendrez, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Medium*

AMPI Sanborn, Sanborn, IA, *Medium Cheddar*

Agropur - Hull, Hull, IA, *Cheddar*

Charles Henn, Agropur, Weyauwega, WI, *Cheddar*

Brice Neimeyer, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Medium*

Kiel Cheesemakers, Land O Lakes, Kiel, WI, *Medium Cheddar*

Team Grant, Agropur, Weyauwega, WI, *Cheddar*

Team Meister 2, Meister Cheese, Muscodia, WI, *Medium Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Medium Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Medium Cheddar*

Tillamook, Tillamook, OR, *Tillamook Medium Cheddar*

Lancaster Team, Foremost Farms USA, Lancaster, WI, *Medium Cheddar*

Team Pennland, Pennland Pure, Hancock, MD, *Pennland Pure White Cheddar*

Boyd Egan, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Medium*

Great Lakes Cheese of NY, Great Lakes of NY, Adams, NY, *Medium Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Medium Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colored Cheddar*

Russel Kohler, Heber Valley Artisan Cheese, Midway, UT, *Snake Creek - Medium Cheddar*

Team Pennland, Pennland Pure, Hancock, MD, *Pennland Pure White Cheddar*

Great Lakes Cheese of NY, Great Lakes of NY, Adams, NY, *Medium Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Medium Cheddar*

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *White Cheddar*

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *White Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Medium Cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Medium Cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colored Cheddar*

Gibbsville Cheese, Jersey Valley Cheese, Random Lake, WI, *Jersey Valley Cheese*

Team MWC, MWC, Saint Johns, MI, *Colored cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Class 3. Cheddar, Sharp (6 months to 1 year)

BEST OF CLASS

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Matterhorn Alpine Cheddar* | 98.715

SECOND AWARD

Lancaster Team, Foremost Farms USA, Lancaster, WI, *Sharp Cheddar* | 98.25

THIRD AWARD

Team Sartori, Sartori Company, Plymouth, WI, *Farmhouse Cheddar* | 98.225

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar* | 98.165

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, *Sharp Cheddar* | 97.91

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Sharp Cheddar* | 97.525

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Sharp Cheddar* | 97.425

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colored Cheddar* | 97.35

Team Sartori, Sartori Company, Plymouth, WI, *Sartori Old World Cheddar* | 97.29

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Sharp Cheddar* | 97.15

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Sharp Cheddar 6 months to 1 year*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar*

Team Pennland, Pennland Pure, Hancock, MD, *Sharpsburg Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Sharp Cheddar*

Damon Jolley, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Sharp*

Agropur - Weyauwega for Lactalis Heritage Dairy, Weyauwega, WI, *Cracker Barrel Extra Sharp White Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Sharp Cheddar*

Team Meister 1, Meister Cheese, Muscodia, WI, *Sharp Cheddar*

Tillamook, Tillamook, OR, *Tillamook Sharp Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Sharp Cheddar 6 months to 1 year*

Team Pennland, Pennland Pure, Hancock, MD, *Sharpsburg Cheddar*

Colby Atkins, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Sharp*

Lancaster Team, Foremost Farms USA, Lancaster, WI, *Sharp Cheddar*

Cheryl Madrid, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Sharp*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Charles Henn, Agropur, Weyauwega, WI, *Cheddar*

Dalibor Bampa, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Sharp*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Sharp Cheddar*

Foremost Farms USA, Marshfield, WI, *Sharp Cheddar*

Kiel Cheesemakers, Land O Lakes, Kiel, WI, *Sharp Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Sharp Cheddar*

AgriMark Middlebury for Lactalis Heritage Dairy, Middlebury, VT, *Cracker Barrel Vermont Sharp White Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colored Cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Sharp Cheddar 6 months to 1 year*

Team Grant, Agropur, Weyauwega, WI, *Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Sharp Cheddar*

Kiel Production Team, Land O Lakes, Kiel, WI, *Sharp Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Sharp Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Sharp Cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Team Gibbsville, CROPP Cooperative/Organic Valley, Sheboygan Falls, WI, *Organic Raw Sharp Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Sharp Cheddar 6 months to 1 year*

Team S. Rodencal, Agropur, Weyauwega, WI, *Cheddar*

Tillamook, Tillamook, OR, *Tillamook Sharp Cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Team Roemer, Agropur, Weyauwega, WI, *Cheddar*

Class 4. Cheddar, Aged One to Two Years

BEST OF CLASS

Manufactured by Agropur - Weyauwega, Lactalis Heritage Dairy, Weyauwega, WI, *Cracker Barrel Aged Reserve Cheddar* | 99.475

SECOND AWARD

Kiel Cheesemakers, Land O Lakes, Kiel, WI, *Aged Cheddar* | 99.225

THIRD AWARD

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Extra-Sharp Cheddar* | 99.15

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar* | 98.80

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Extra Sharp Cheddar* | 98.65

Kiel Production Team, Land O Lakes, Kiel, WI, *Aged Cheddar* | 98.45

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Private Stock Cheddar* | 98.40

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar* | 98.40

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Extra-Sharp Cheddar* | 98.35

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Seriously Sharp Cheddar* | 98.25

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Seriously Sharp Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Private Stock Cheddar*

Team Higgins, Agropur, Weyauwega, WI, *Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Aged One to Two Years*

Hilmar Cheese, Hilmar, CA, *Vintage Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Extra-Sharp Cheddar*

Pineland Farms Dairy Co., Bangor, ME, *Sharp Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Private Stock Cheddar*

Austin Asche, Valley Queen Cheese, Milbank, SD, *Valley Queen Aged Cheddar*

Rumiano Cheese, Crescent City, CA, *Rumiano Sharp Cheddar*

Tillamook, Tillamook, OR, *Tillamook Extra Sharp Cheddar*

Team Grant, Agropur, Weyauwega, WI, *Cheddar*

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, *Aged Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Extra Sharp Cheddar*

Tillamook, Tillamook, OR, *Tillamook Extra Sharp Cheddar*

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, *Aged Cheddar*

Manufactured by Land O'Lakes Kiel, Masters Gallery Foods, Plymouth, WI, *Aged Cheddar*

Team Pennland, Pennland Pure, Hancock, MD, *Sharpsburg Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar*

Team Joseph Gallo, CROPP Cooperative/Organic Valley, Atwater, CA, *Organic Pst Sharp Cheddar*

Team 1, Agropur - Jerome, Jerome, ID, *Aged Cheddar*

Mike DeMuth, Agropur, Weyauwega, WI, *Cheddar*

Pineland Farms Dairy Co., Bangor, ME, *Sharp Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Extra-Sharp Cheddar*

David Martinez, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Aged One to Two Years*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Aged One to Two Years*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Private Stock Cheddar*

Djordje Cvijanovic, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Aged 1-2 years*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Aged One to Two Years*

Pineland Farms Dairy Co., Bangor, ME, *Sharp Cheddar*

Team Pennland, Pennland Pure, Hancock, MD, *Sharpsburg Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Aged One to Two Years*

Charles Henn, Agropur, Weyauwega, WI, *Cheddar*

Russel Kohler, Heber Valley Artisan Cheese, Midway, UT, *Cascade Raw Cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Pineland Farms Dairy Co., Bangor, ME, *Sharp Cheddar*

Derrick Coates, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Aged 1-2 years*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Derick Madrid, Glanbia Nutritionals, Twin Falls, ID, *Color Cheddar Aged*

TJ Jacoby, Valley Queen Cheese, Milbank, SD, *Valley Queen Aged Cheddar*

Pleasant Lane Farms Creamery LLC, Latrobe, PA, *1795 Reserve Farmstead Cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, *Ellsworth Extra Sharp Cheddar*

Widmer Team, Widmer's Cheese Cellars, Theresa, WI, *One Year Aged Cheddar*

Class 5. Cheddar, Aged Two Years or Longer

BEST OF CLASS

Kiel Production Team, Land O Lakes, Kiel, WI, *Aged Cheddar* | 99.225

SECOND AWARD

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar* | 98.77

THIRD AWARD

Team S. Rodencal, Agropur, Weyauwega, WI, *Cheddar* | 98.425

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Aged Two Years or Longer* | 98.40

Kiel Cheesemakers, Land O Lakes, Kiel, WI, *Aged Cheddar* | 98.325

Team Higgins, Agropur, Weyauwega, WI, *Cheddar* | 98.255



Congratulations

US Championship Cheese Contest Contestants!



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happy to be part of your
success! Visit our website
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Oshkosh, WI 54901
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Plymouth, WI 53073
920.449.5407

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot 2yr Cheddar* | 97.975

Team Roemer, Agropur, Weyauwega, WI, *Cheddar* | 97.94

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Aged Two Years or Longer* | 97.93

Charles Henn, Agropur, Weyauwega, WI, *Cheddar* | 97.875

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Vintage Choice Cheddar* | 97.875

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *White Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot NY Vintage Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Aged Two Years or Longer*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot Vintage Choice Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colored Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Adirondack Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Adirondack Cheddar*

Dillon Sylla, Associated Milk Producers Inc., Blair, WI, *Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Extra Aged Cheddar*

Team Pennland, Pennland Pure, Hancock, MD, *Sharpsburg Cheddar*

Francisco Sanchez, Glanbia Nutritionals, Twin Falls, ID, *Color Cheddar Aged 2+ years*

Gavin McKain, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Aged 2+ years*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Aged Two Years or Longer*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot NY Vintage Cheddar*

Manufactured by Land O'Lakes Kiel, Masters Gallery Foods, Plymouth, WI, *Aged Cheddar*

Team Pennland, Pennland Pure, Hancock, MD, *Sharpsburg Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot 3yr Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colored Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, *Cabot 3 Yr Cheddar*

Black Creek, Saputo, Black Creek, WI, *Black Creek 3 year cheddar*

Fabian Rendon, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Aged 2+ years*

Tillamook, Tillamook, OR, *Tillamook Makers Reserve Cheddar 2020*

Tillamook, Tillamook, OR, *Tillamook Makers Reserve Cheddar 2018*

Dragan Devetak, Glanbia Nutritionals, Twin Falls, ID, *Cheddar Aged 2+ years*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot 3yr Cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*
Pineland Farms Dairy Co., Bangor, ME, *Reserved Cheddar*

Tillamook, Tillamook, OR, *Tillamook Makers Reserve Cheddar 2012*

Tillamook, Tillamook, OR, *Tillamook Makers Reserve Cheddar 2016*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot 5 yr Cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*
Team MWC, MWC, Saint Johns, MI, *Cheddar*

Grant Kohler, Heber Valley Artisan Cheese, Midway, UT, *Snake Creek Sharp - 2 year old Cheddar*

Team MWC, MWC, Saint Johns, MI, *Cheddar*

Class 6. Traditional Waxed Cheddar, Mild to Medium

BEST OF CLASS

Team Roelli, Roelli Cheese Co., Inc., Shullsburg, WI, *Roelli Haus Select Cheddar* | 99.00

SECOND AWARD

Irineo Sanchez, Glanbia Nutritionals, Twin Falls, ID, *Bandage Cheddar Medium* | 97.65

THIRD AWARD

Haris Hidanovic, Glanbia Nutritionals, Twin Falls, ID, *Bandage Cheddar Medium* | 97.645

Joshua Henning, Henning Cheese Inc., Kiel, WI, *Medium Aged Bandaged Midget* | 97.625

Grizelda Arevalo, Glanbia Nutritionals, Twin Falls, ID, *Bandage Cheddar Medium* | 97.525

Heather Aspiasu, Glanbia Nutritionals, Twin Falls, ID, *Bandage Cheddar Medium* | 96.85

Renard's Rosewood Dairy, Inc, Renard's Cheese/Rosewood Dairy, Algoma, WI, *Traditional Red Waxed Cheddar Daisy* | 95.075

Class 7. Traditional Waxed Cheddar, Sharp to Aged

BEST OF CLASS

Henning Cheese, The Artisan Cheese Exchange, Kiel, WI, *Deer Creek The Stag* | 99.525

SECOND AWARD

Henning Cheese, The Artisan Cheese Exchange, Kiel, WI, *Deer Creek The Fawn* | 99.34

THIRD AWARD

Henning Cheese, The Artisan Cheese Exchange, Kiel, WI, *Deer Creek The Imperial Buck* | 99.32

Joshua Henning, Henning Cheese Inc., Kiel, WI, *Sharp Cheddar Midget* | 99.00

Renard's Rosewood Dairy, Inc, Renard's Cheese/Rosewood Dairy, Algoma, WI, *Traditional Aged White Cheddar bandaged style Flat* | 98.025

Izudin Prcic, Glanbia Nutritionals, Twin Falls, ID, *Bandage Cheddar Sharp* | 97.725

Jadranka Kulasevic, Glanbia Nutritionals, Twin Falls, ID, *Bandage Cheddar Sharp* | 97.50

James Craig, Glanbia Nutritionals, Twin Falls, ID, *Bandage Cheddar Sharp* | 97.35

Zuko Mirsad, Glanbia Nutritionals, Twin Falls, ID, *Bandage Cheddar Sharp* | 97.225

Class 8. Natural Rinded Cheddar

BEST OF CLASS

Redhead Creamery, Brooten, MN, *Lucky Linda Clothbound Cheddar* | 98.60

SECOND AWARD

Old Chatham Creamery, Murray's Cheese, Groton, NY, *Stockinghall* | 98.425

THIRD AWARD

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Tapping Reeve* | 98.225

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Tapping Reeve* | 98.10

Redhead Creamery, Brooten, MN, *Margie Clothbound Cheddar* | 98.00

Ricardo Gutierrez, Door Artisan Cheese Company, Egg Harbor, WI, *Top Hat* | 97.025

Class 9. Colby

BEST OF CLASS

Team #3, LaGrander's Hillside Dairy, Stanley, WI, *LaGrander's Colby Longhorn* | 99.65

SECOND AWARD

Team #2, LaGrander's Hillside Dairy, Stanley, WI, *LaGrander's Colby Longhorn* | 99.575

THIRD AWARD

Henning Cheese, The Artisan Cheese Exchange, Kiel, WI, *Deer Creek The Robin* | 99.55

Team Arena, Arena Cheese, Arena, WI, *Traditional Colby Deli Longhorn* | 99.45

Javier Vega, Glanbia Nutritionals, Twin Falls, ID, *Colby* | 99.35

Kerry Henning, Henning Cheese Inc., Kiel, WI, *Bandaged Colby Midget* | 99.325

Team Arena, Arena Cheese, Arena, WI, *Traditional Colby Deli Longhorn* | 99.125

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Colby* | 99.075

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Colby* | 99.025

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Colby* | 98.90

Team Arena, Arena Cheese, Arena, WI, *Traditional Colby Deli Longhorn*

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Cheese*

Team Arena, Arena Cheese, Arena, WI, *Traditional Colby Deli Longhorn*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Colby*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colby*

Team #1, LaGrander's Hillside Dairy, Stanley, WI, *LaGrander's Colby Longhorn*

Team Meister 2, Meister Cheese, Muscoda, WI, *Colby*

Team Meister 1, Meister Cheese, Muscoda, WI, Colby

Jesus Zagal, Glanbia Nutritionals, Twin Falls, ID, Colby

Team MWC, MWC, Saint Johns, MI, Colby

Nelson Hershberger, Tri State Cheese LLC, Hicksville, OH, Colby Cheese

Jeff Oberg, Glanbia Nutritionals, Twin Falls, ID, Colby

Southwest Cheese Team, Southwest Cheese, Clovis, NM, Colby

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, Cady Creek Farms Colby

Southwest Cheese Team, Southwest Cheese, Clovis, NM, Colby

Widmer Team, Widmer's Cheese Cellars, Theresa, WI, Traditional Stirred Curd Colby

Team MWC, MWC, Saint Johns, MI, Colby

Pearl Valley Cheese, Fresno, OH, Pearl Valley Cheese

Team MWC, MWC, Saint Johns, MI, Colby

Team MWC, MWC, Saint Johns, MI, Colby

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, Cabot Colby

Clock Shadow Creamery Team, Clock Shadow Creamery, Milwaukee, WI, Double Cream Colby

Jeff Jones, Glanbia Nutritionals, Twin Falls, ID, Colby

Class 10. Monterey Jack

BEST OF CLASS

JR Larson, Bongards Creameries, Perham, MN, Monterey Jack | 99.55

SECOND AWARD

Team Pennland, Pennland Pure, Hancock, MD, Monterey Jack | 99.525

THIRD AWARD

Agropur - Hull, Hull, IA, Monterey Jack | 99.50

Team Pennland, Pennland Pure, Hancock, MD, Monterey Jack D | 99.325

Tillamook, Tillamook, OR, Tillamook Monterey Jack | 99.275

Agropur - Hull, Hull, IA, Monterey Jack | 99.25

Southwest Cheese Team, Southwest Cheese, Clovis, NM, Monterey Jack | 99.075

Jim Falls Cheese Team, AMPI, Jim Falls, WI, Monterey Jack | 99.00

Sierra Nevada Cheese Company, Willows, CA, Organic Creamy Jack | 98.925

Team Darlington, Wisconsin Whey Protein, Wisconsin Whey Protein, Darlington, WI, Monterey Jack | 98.90

Southwest Cheese Team, Southwest Cheese, Clovis, NM, Monterey Jack

Team 1, Agropur - Jerome, Jerome, ID, MJ

Comstock Cheese, Hastings Creamery, Comstock, WI, Comstock Monterey Jack

Southwest Cheese Team, Southwest Cheese, Clovis, NM, Monterey Jack

Team MWC, MWC, Saint Johns, MI, Monterey Jack

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

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, Monterey Jack

Team MWC, MWC, Saint Johns, MI, Monterey Jack

Tillamook, Tillamook, OR, Tillamook Monterey Jack

Team MWC, MWC, Saint Johns, MI, Monterey Jack

Team MWC, MWC, Saint Johns, MI, Monterey Jack

Richard Lechner, Lynn Dairy INC, Granton, WI, Monterey Jack

Jordan Wilson, Glanbia Nutritionals, Twin Falls, ID, Monterey Jack

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, Monterey Jack

John Baeza, Glanbia Nutritionals, Twin Falls, ID, Monterey Jack

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, Monterey Jack



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Joey Pittman, Glanbia Nutritionals, Twin Falls, ID, *Monterey Jack*

Andy Follen, Lynn Dairy INC, Granton, WI, *Monterey Jack*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Monterey Jack*

Team Meister 2, Meister Cheese, Muscodora, WI, *Monterey Jack*

John Rearick, Glanbia Nutritionals, Twin Falls, ID, *Monterey Jack*

Jerry Fredrick, Lynn Dairy INC, Granton, WI, *Monterey Jack*

Team Darlington, Wisconsin Whey Protein, Wisconsin Whey Protein, Darlington, WI, *Monterey Jack*

Class 11. Marbled Curd Cheese

BEST OF CLASS

Team Arena, Arena Cheese, Arena, WI, *Original Recipe Colby Jack Deli* | 99.675

SECOND AWARD

Jim Falls Cheese Team, AMPI, Jim Falls, WI, *Colby Jack* | 99.475

THIRD AWARD

Team Arena, Arena Cheese, Arena, WI, *Original Recipe Colby Jack Deli* | 99.40

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Colby-Jack Ch27* | 99.325

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Gold'N Jack* | 99.30

Jose Martinez, Glanbia Nutritionals, Twin Falls, ID, *Colby Jack* | 99.125

Team Arena, Arena Cheese, Arena, WI, *Original Recipe Colby Jack Deli* | 99.10

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Cheese* | 99.075

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Gold'N Jack* | 99.075

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colby Jack* | 99.05

Agropur - Hull, Hull, IA, *Colby Jack*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colby Jack*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Colby Jack*

Jose Pacheco, Glanbia Nutritionals, Twin Falls, ID, *Colby Jack*

Team MWC, MWC, Saint Johns, MI, *Colby Jack*

Tillamook, Tillamook, OR, *Tillamook Colby Jack*

Agropur - Hull, Hull, IA, *Colby Jack*

Team MWC, MWC, Saint Johns, MI, *Colby Jack*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Colby-Jack Ch28*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Gold'N Jack*

Agropur - Hull, Hull, IA, *Colby Jack*

Team Meister 2, Meister Cheese, Muscodora, WI, *Colby-Jack*

Team MWC, MWC, Saint Johns, MI, *Colby Jack*
Team Arena, Arena Cheese, Arena, WI, *Original Recipe Colby Jack Deli*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Gold'N Jack*

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI, *Marble Colby*

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, *Hook's Marble Jack*

Team Meister 1, Meister Cheese, Muscodora, WI, *Colby-Jack*

Team Nasonville Dairy, Nasonville Dairy Inc, Marshfield, WI, *Marbled Colby Jack Cheese*

Joshua Henning, Henning Cheese, Kiel, WI, *Colby Jack Daisy*

Josh Vanderbeek, Bongards Creameries, Perham, MN, *Colby Jack*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, *Ellsworth Montico*

Team MWC, MWC, Saint Johns, MI, *Colby Jack*
Nelson Hershberger, Tri State Cheese LLC, Hicksville, OH, *Colby Jack Cheese*

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Cheese*

Jorge Loreto, Glanbia Nutritionals, Twin Falls, ID, *Colby Jack*

Jorge Rivas, Glanbia Nutritionals, Twin Falls, ID, *Colby Jack*

Pineland Farms Dairy Co., Bangor, ME, *Colby Jack*

Tillamook, Tillamook, OR, *Tillamook Colby Jack*

Class 12. Baby Swiss Style

BEST OF CLASS

DV Team 2, Guggisberg Cheese, Millersburg, OH, *Baby Swiss wheel, rindless* | 99.275

SECOND AWARD

DV Team 1, Guggisberg Cheese, Millersburg, OH, *Ziller Wheel* | 99.15

THIRD AWARD

DV Team 1, Guggisberg Cheese, Millersburg, OH, *Baby Swiss wheel, rindless* | 98.25

Ryan Shaheen, Rothenbuhler Cheesemakers, Middlefield, OH, *Aarafalls Baby Swiss* | 98.225

James Yoder, Rothenbuhler Cheesemakers, Middlefield, OH, *Aarafalls Baby Swiss* | 98.00

DV Team 2, Guggisberg Cheese, Millersburg, OH, *Ziller Wheel* | 97.275

Richard Buss, Jr., Chalet Cheese Co-op, Monroe, WI, *40# Baby Swiss* | 97.125

Gary Sloan Jr., Rothenbuhler Cheesemakers, Middlefield, OH, *Aarafalls Baby Swiss* | 96.775

Prairie Farms Dairy - Cheese Division - White Hill, Prairie Farms, Shullsburg, WI, *Prairie Farms Baby Swiss Wheel* | 96.60

Donnie Hershberger, Rothenbuhler Cheesemakers, Middlefield, OH, *Aarafalls Baby Swiss* | 96.50

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Cheese*

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Crybaby*

Edelweiss Creamery, Fair Oaks Farms (Farmers Foods), Monticello, WI, *Sweet Swiss*

Class 13. Swiss Style Cheese

BEST OF CLASS

James Yoder, Rothenbuhler Cheesemakers, Middlefield, OH, *Founder 56 Emmentaler Swiss* | 98.52

SECOND AWARD

John Baker, Rothenbuhler Cheesemakers, Middlefield, OH, *Middlefield Cheese Swiss* | 98.21

THIRD AWARD

Ryan Shaheen, Rothenbuhler Cheesemakers, Middlefield, OH, *Founder 56 Emmentaler Swiss* | 98.055

Sugarcreek Team, Guggisberg Cheese, Sugarcreek, OH, *Rindless Swiss Block* | 97.835

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Swiss Cheese* | 97.735

Donnie Hershberger, Rothenbuhler Cheesemakers, Middlefield, OH, *Middlefield Cheese Swiss* | 97.48

Sugarcreek Team, Guggisberg Cheese, Sugarcreek, OH, *Swiss wheel* | 97.29

Sugarcreek Team, Guggisberg Cheese, Sugarcreek, OH, *Swiss wheel* | 97.06

Team Chalet, Chalet Cheese Co-op, Monroe, WI, *22# Wheel Swiss* | 96.98

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Swiss Cheese* | 96.305

Turkeyfoot Creek Creamery, Wauseon, OH, *Turkeyfoot Creek Creamery Swiss*

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Swiss Cheese*

Sugarcreek Team, Guggisberg Cheese, Sugarcreek, OH, *Rindless Swiss Block*

Class 14. Mozzarella

BEST OF CLASS

Jeremy Robinson, Agropur, Luxemburg, WI, *Low Moisture Mozzarella, Whole Milk* | 99.275

SECOND AWARD

Team 1, Agropur - Jerome, Jerome, ID, *Low Moisture Whole Milk Mozzarella* | 99.14

THIRD AWARD

Pat Doell, Agropur, Luxemburg, WI, *Low Moisture Mozzarella, Whole Milk* | 99.13

Ezra Frater, Agropur, Luxemburg, WI, *Low Moisture Mozzarella, Whole Milk* | 99.125

Patrick Doell, Agropur, Luxemburg, WI, *Low Moisture Mozzarella, Whole Milk* | 99.03

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Fancy Whole Milk Mozzarella* | 98.935

Cuba Team 3, Great Lakes Cheese, Cuba, NY, *Mozzarella, Whole Milk* | 98.925

Jared Post, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Whole Milk Low Moisture Mozzarella* | 98.875

Banella Rashid, Dairy Farmers of America, Turlock, CA, *Whole Milk Mozzarella* | 98.775

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Fancy Whole Milk Mozzarella* | 98.735

Cedar Valley 1st shift Team, Cedar Valley Cheese INC, Belgium, WI, *Low Moisture Mozzarella*

Rob Stellerrecht, Burnett Dairy Cooperative, Grantsburg, WI, *Patria Whole Milk Mozzarella*

Foremost Farms USA-RC, Richland Center, WI, *LMWM*

Cuba Team 1, Great Lakes Cheese, Cuba, NY, *Mozzarella, Whole Milk*

Cuba Team 2, Great Lakes Cheese, Cuba, NY, *Mozzarella, Whole Milk*

Team Pennland, Pennland Pure, Hancock, MD, *Whole Milk Mozzarella*

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, *Galbani Premio Whole Milk Low Moisture Mozzarella*

Cedar Grove Creamery, Milkhaus Dairy Inc, Plain, WI, *Milkhaus Dairy Inc. Mozzarella*

Team Pennland, Pennland Pure, Hancock, MD, *Whole Milk Mozzarella*

Foremost Farms USA-RC, Richland Center, WI, *LMWM*

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, *Low Moisture Whole Milk Mozzarella Cheese*

Rob Stellerrecht, Burnett Dairy Cooperative, Grantsburg, WI, *Patria Whole Milk Mozzarella*

Team Lake Norden, Agropur, Lake Norden, SD, *LMWM Mozzarella*

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, *Galbani Whole Milk Low Moisture Mozzarella*

Sam Lopes, Dairy Farmers of America, Turlock, CA, *Whole Milk Mozzarella*

Mozzarella, Lactalis American Group Nampa, Nampa, ID, *Whole Milk Premio*

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, *Low Moisture Whole Milk Mozzarella Cheese*

Cedar Valley 2nd shift Team, Cedar Valley Cheese INC, Belgium, WI, *Low Moisture Mozzarella*

Team Lake Norden, Agropur, Lake Norden, SD, *LMWM Mozzarella*

Class 15. Mozzarella, Part Skim

BEST OF CLASS

Jeremy Robinson, Agropur, Luxemburg, WI, *Low Moisture Part Skim Mozzarella* | 99.385

SECOND AWARD

Team 1, Agropur - Jerome, Jerome, ID, *LMPS* | 99.325

THIRD AWARD

Ezra Frater, Agropur, Luxemburg, WI, *Low Moisture Part Skim Mozzarella* | 99.28

Jose Vazquez, Dairy Farmers of America, Turlock, CA, *Whole Milk Mozzarella* | 99.215

Joseph Rillamas, Glanbia Nutritionals, Twin Falls, ID, *Mozzarella* | 99.125

Cuba Team 2, Great Lakes Cheese, Cuba, NY, *Mozzarella, Part Skim* | 99.08

Patrick Doell, Agropur, Luxemburg, WI, *Low Moisture Part Skim Mozzarella* | 98.95

Cedar Valley 1st shift Team, Cedar Valley Cheese INC, Belgium, WI, *Part Skim Mozzarella* | 98.885

Cuba Team 3, Great Lakes Cheese, Cuba, NY, *Mozzarella, Part Skim* | 98.84

Pat Doell, Agropur, Luxemburg, WI, *Low Moisture Part Skim Mozzarella* | 98.825

Team Pennland, Pennland Pure, Hancock, MD, *Part Skim Mozzarella*

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, *Low Moisture Part Skim Mozzarella Cheese*

Team Lake Norden, Agropur, Lake Norden, SD, *LMPS Mozzarella*

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, *Low Moisture Part Skim Mozzarella Cheese*

Cascade Cheese Team 2, Cascade Cheese, Cascade, WI, *LMPS Mozzarella*

Team Lake Norden, Agropur, Lake Norden, SD, *LMPS Mozzarella*

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, *Galbani Premio Part Skim Low Moisture Mozzarella*

Cuba Team 1, Great Lakes Cheese, Cuba, NY, *Mozzarella, Part Skim*

Glanbia Nutritionals - Blackfoot, Glanbia, Blackfoot, ID, *LMPS Mozzarella*

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Fancy Part-Skim Mozzarella*

Cascade Cheese Team, Cascade Cheese, Cascade, WI, *Cascade Cheese LMPS Mozzarella*

Josh Paxton, Glanbia Nutritionals, Twin Falls, ID, *Mozzarella*

Rob Stellrecht, Burnett Dairy Cooperative, Grantsburg, WI, *Patria Part-Skim Mozzarella*

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, *Galbani Part Skim Low Moisture Mozzarella*

Team Pennland, Pennland Pure, Hancock, MD, *Part Skim Mozzarella*

Glanbia Nutritionals - Blackfoot, Glanbia, Blackfoot, ID, *LMPS Mozzarella*

Rob Stellrecht, Burnett Dairy Cooperative, Grantsburg, WI, *Patria Part-Skim Mozzarella*

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Fancy Part-Skim Mozzarella*

Henri Younan, Dairy Farmers of America, Turlock, CA, *Part Skim Mozzarella*

Foremost Farms USA-RC, Richland Center, WI, *LMPS*

Cedar Valley 2nd shift Team, Cedar Valley Cheese INC, Belgium, WI, *Part Skim Mozzarella*

Foremost Farms USA-RC, Richland Center, WI, *LMPS*

Foremost Farms USA-RC, Richland Center, WI, *LMPS*

Class 16. Fresh Mozzarella

BEST OF CLASS

Team Caputo, Caputo Cheese, Melrose Park, IL, *Mini Nodini* | 99.75

SECOND AWARD

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Fresh Mozzarella* | 99.61

THIRD AWARD

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Fresh Mozzarella* | 99.605

Team Lioni, Lioni Latticini, Inc, Union, NJ, *Lioni Ciliegine in Water* | 99.60

Team Caputo, Caputo Cheese, Melrose Park, IL, *Nodini* | 99.45

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Fresh Mozzarella* | 99.45

Saul Colon, Toscana Cheese Company, Secaucus, NJ, *Fresh Mozzarella Ciliegine* | 99.40

Philip Frater, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Fresh Mozzarella Ovolini water pack* | 99.25

Team Lioni, Lioni Latticini, Inc, Union, NJ, *Lioni Ovoline in Water* | 99.25

Saul Colon, Toscana Cheese Company, Secaucus, NJ, *Fresh Mozzarella Bocconcini* | 99.20

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Fresh Mozzarella*

Narragansett Creamery, Providence, RI, *Ciliegine - Narragansett Creamery Fresh Mozzarella*

Narragansett Creamery, Providence, RI, *Narragansett Creamery Fresh Mozzarella - Ovolini*

Arvind Kumar, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Fresh Mozzarella 1 lb. Log*

Ferndale Farmstead Team, Ferndale Farmstead, Ferndale, WA, *8 oz Ball*

Fresh Mozzarella, Lactalis American Group Nampa, Nampa, ID, *Galbani Fresh Mozzarella*

Michael Newman, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Fresh Mozzarella 8 oz. Ball Thermoform*

Fresh Mozzarella, Lactalis American Group Nampa, Nampa, ID, *Galbani Fresh Mozzarella Log*

Saul Colon, Toscana Cheese Company, Secaucus, NJ, *Fresh Mozzarella Ovoline*

Team Lioni, Lioni Latticini, Inc, Union, NJ, *Fresh Mozzarella 8 oz.*

Dairy Maid Cheese, Aiello Dairy Farms, Englishtown, NJ, *Dairy Maid Ovoline*

Team Lioni, Lioni Latticini, Inc, Union, NJ, *Lioni Sliced Fresh Mozzarella*

Fresh Mozzarella, Lactalis American Group Nampa, Nampa, ID, *Galbani Ovalini*

Saul Colon, Toscana Cheese Company, Secaucus, NJ, *Fresh Mozzarella Log*

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Fresh Mozzarella*

Class 17. Burrata

BEST OF CLASS

Robert W. Wheeler, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Burrata* | 99.29

SECOND AWARD

Team Caputo, Caputo Cheese, Melrose Park, IL, *Burratini* | 99.095

THIRD AWARD

Narragansett Creamery, Providence, RI, *Burrata / Narragansett Creamery* | 98.59

Team Caputo, Caputo Cheese, Melrose Park, IL, *Burrata* | 98.265

Fresh Mozzarella, Lactalis American Group Nampa, Nampa, ID, *Primo Taglio* | 97.29

Aiello Dairy Farms, Englishtown, NJ, *Dairy Maid Burrata* | 94.80

Class 18. String Cheese

BEST OF CLASS

Cesar's Cheese Team, Cesar's Cheese, Plain, WI, *Hand Stretched String Cheese* | 99.75

SECOND AWARD

Camila, Cesar's Cheese, Plain, WI, *Hand Stretched String Cheese* | 99.70

THIRD AWARD

Cesar Luis, Cesar's Cheese, Plain, WI, *Hand Stretched String Cheese* | 99.675

Terry Crooker, BelGioioso Cheese Inc., Campbell, NY, *Polly-O Low Moisture Part Skim String Cheese* | 99.60

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *String Cheese Sticks* | 99.10

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's String Cheese* | 98.35

Renard's Rosewood Dairy, Inc, Renard's Cheese/Rosewood Dairy, Algoma, WI, *Natural Hand Cut String Cheese* | 98.30

Tim Entringer, Sargento Foods - Baker Cheese Plant, St Cloud, WI, *String Cheese* | 97.50

String Cheese, Lactalis American Group Nampa, Nampa, ID, *Galbani Reduced Fat String Cheese* | 97.35

CROPP Cooperative/Organic Valley, St Cloud, WI, *Organic String Cheese* | 97.20

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Burnett Dairy Plain String Cheese* | 97.20

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's String Cheese*

String Cheese, Lactalis American Group Nampa, Nampa, ID, *Galbani Organic String Cheese*

String Cheese, Lactalis American Group Nampa, Nampa, ID, *Galbani Part Skim String Cheese*

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Burnett Dairy Plain String Cheese*

Shawn Brown, Sargento Foods - Baker Cheese Plant, St Cloud, WI, *String Cheese*

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Farmers Rope String Cheese*

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Burnett Dairy Plain String Cheese*

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's String Cheese*

Brian Entringer, Sargento Foods - Baker Cheese Plant, St Cloud, WI, *String Cheese*

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Burnett Dairy Plain String Cheese*

String Cheese, Lactalis American Group Nampa, Nampa, ID, *Galbani Whole Milk String Cheese*

Class 19. Provolone, Mild

BEST OF CLASS

Cuba Team 3, Great Lakes Cheese, Cuba, NY, *Mild Provolone Cheese* | 99.75

SECOND AWARD

Pat Doell, Agropur, Luxemburg, WI, *Provolone Cheese* | 99.725

THIRD AWARD

Jeremy Robinson, Agropur, Luxemburg, WI, *Provolone Cheese* | 99.625

Cuba Team 1, Great Lakes Cheese, Cuba, NY, *Mild Provolone Cheese* | 99.525

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Burnett Dairy Mild Provolone* | 99.50

Ezra Frater, Agropur, Luxemburg, WI, *Provolone Cheese* | 99.45

Provolone, Lactalis American Group, Inc., Buffalo, NY, *Galbani Provolone* | 99.425

Patrick Doell, Agropur, Luxemburg, WI,
Provolone Cheese | 99.425

Foremost Farms Appleton, Foremost Farms
USA, Appleton, WI, *Provolone* | 99.40

Clayton Team, Foremost Farms USA Inc.,
Clayton, WI, *Non-Smoked Low-Moisture
Part Skim Provolone* | 99.275

Team Lake Norden, Agropur, Lake Norden, SD,
Provolone | 99.275

Team Pennland, Pennland Pure, Hancock, MD,
Pennland Pure Provolone | 99.275

Mozzarella, Lactalis American Group Nampa,
Nampa, ID, *Galbani Provolone*

Burnett Dairy Team, Burnett Dairy Cooperative,
Grantsburg, WI, *Burnett Dairy Mild
Provolone*

Edgar Ajtun, Dairy Farmers of America, Turlock,
CA, *Provolone*

Victor Lomeli, Dairy Farmers of America,
Turlock, CA, *Provolone*

Provolone, Lactalis American Group, Inc.,
Buffalo, NY, *Galbani Provolone*

Burnett Dairy Team, Burnett Dairy Cooperative,
Grantsburg, WI, *Burnett Dairy Mild
Provolone*

Team Pennland, Pennland Pure, Hancock, MD,
Pennland Pure Provolone

Team Lake Norden, Agropur, Lake Norden, SD,
Provolone

Cascade Cheese Team, Cascade Cheese,
Cascade, WI, *Provolone*

Burnett Dairy Team, Burnett Dairy Cooperative,
Grantsburg, WI, *Burnett Dairy Mild
Provolone*

Cuba Team 2, Great Lakes Cheese, Cuba, NY,
Mild Provolone Cheese

Team Pennland, Pennland Pure, Hancock, MD,
Pennland Pure Provolone

Provolone, Lactalis American Group, Inc.,
Buffalo, NY, *Galbani Provolone*

Provolone, Lactalis American Group, Inc.,
Buffalo, NY, *Galbani Provolone*

Marshall Watts, BelGioioso Cheese Inc.,
Denmark, WI, *BelGioioso Mild Provolone*

Foremost Farms Appleton, Foremost Farms
USA, Appleton, WI, *Provolone*

Cedar Valley 2nd shift Team, Cedar Valley
Cheese INC, Belgium, WI, *mild Provolone*

Cedar Valley 1st shift Team, Cedar Valley
Cheese INC, Belgium, WI, *mild Provolone*

Phil Tousey, BelGioioso Cheese Inc., Denmark,
WI, *Polly-O Mild Provolone*

Stella, Saputo, Newman, CA, *Stella Provolone*

Cascade Cheese Team 2, Cascade Cheese,
Cascade, WI, *Mild Provolone*

THIRD AWARD

Cuba Team 3, Great Lakes Cheese, Cuba, NY,
Aged Provolone Cheese | 98.85

Cedar Valley 1st shift Team, Cedar Valley
Cheese INC, Belgium, WI, *Aged Provolone*
| 98.75

Cuba Team 1, Great Lakes Cheese, Cuba, NY,
Aged Provolone Cheese | 98.675

Rob Stellrecht, Burnett Dairy Cooperative,
Grantsburg, WI, *Aged Patria Provolone* |
98.60

Team Pennland, Pennland Pure, Hancock, MD,
Pennland Pure Provolone Picante | 98.55

Rob Stellrecht, Burnett Dairy Cooperative,
Grantsburg, WI, *Burnett Dairy Aged
Provolone* | 98.55

Cuba Team 2, Great Lakes Cheese, Cuba, NY,
Aged Provolone Cheese | 98.475

Clayton Team, Foremost Farms USA Inc.,
Clayton, WI, *Non-Smoked Aged Low-
Moisture Part Skim Provolone* | 98.47

Rob Stellrecht, Burnett Dairy Cooperative,
Grantsburg, WI, *Burnett Dairy Aged
Provolone* | 97.875

Class 20. Provolone, Aged

BEST OF CLASS

Kevin Benzel, BelGioioso Cheese Inc.,
Denmark, WI, *BelGioioso Aged Provolone
Mandarino* | 99.225

SECOND AWARD

Cedar Valley 2nd shift Team, Cedar Valley
Cheese INC, Belgium, WI, *Aged Provolone*
| 98.995





Class 21. Provolone, Smoked

BEST OF CLASS

Jeremy Robinson, Agropur, Luxemburg, WI, *Smoked Provolone* | 99.65

SECOND AWARD

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, *Smoked Provolone* | 98.75

THIRD AWARD

Ezra Frater, Agropur, Luxemburg, WI, *Smoked Provolone* | 98.725

Cuba Team 3, Great Lakes Cheese, Cuba, NY, *Smoked Provolone Cheese* | 98.65

Ferndale Farmstead Team, Ferndale Farmstead, Ferndale, WA, *Smoked Provolone* | 98.35

Pat Doell, Agropur, Luxemburg, WI, *Smoked Provolone* | 98.30

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, *Smoked Provolone* | 98.15

Patrick Doell, Agropur, Luxemburg, WI, *Smoked Provolone* | 98.125

Team Lake Norden, Agropur, Lake Norden, SD, *Smoked Provolone* | 98.10

Cuba Team 2, Great Lakes Cheese, Cuba, NY, *Smoked Provolone Cheese* | 97.60

Cuba Team 1, Great Lakes Cheese, Cuba, NY, *Smoked Provolone Cheese*

Hilmar Cheese, Hilmar, CA, *Hickory Smoked Provolone*

Cascade Cheese Team 2, Cascade Cheese, Cascade, WI, *Smoked Provolone*

Cascade Cheese Team, Cascade Cheese, Cascade, WI, *Smoked Provolone*

Cedar Valley 1st shift Team, Cedar Valley Cheese INC, Belgium, WI, *Smoked Mild Provolone*

Clayton Team, Foremost Farms USA Inc., Clayton, WI, *Smoked Low-Moisture Part Skim Provolone*

Cedar Valley 2nd shift Team, Cedar Valley Cheese INC, Belgium, WI, *Smoked Mild Provolone*

Team Lake Norden, Agropur, Lake Norden, SD, *Smoked Provolone*

Team Sartori, Sartori Company, Plymouth, WI, *Classic Asiago* | 97.575

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Fresh Asiago* | 97.425

Ricardo Gutierrez, Door Artisan Cheese Company, Egg Harbor, WI, *Crema Pressato* | 97.25

Steve Hurd, Clock Shadow Creamery, Milwaukee, WI, *Asiago* | 97.10

Team Nasonville Dairy, Nasonville Dairy Inc, Marshfield, WI, *Asiago* | 96.985

Manufactured by Glanbia - Southwest Cheese, Lactalis Heritage Dairy, Clovis, NM, *Cracker Barrel Asiago Cheese*

Team Sartori, Sartori Company, Plymouth, WI, *Classic Asiago*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Aged Asiago*

Team Pennland, Pennland Pure, Hancock, MD, *Pennland Pure Asiago*

Stella, Saputo, Almena, WI, *Stella Aged Asiago*

Class 22. Asiago

BEST OF CLASS

Team Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Asiago* | 99.125

SECOND AWARD

Mitch Borzych, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Asiago Fresco* | 98.65

THIRD AWARD

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Aged Asiago* | 98.50

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Asiago* | 98.10

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Fresh Asiago* | 97.70

Class 23. Parmesan

BEST OF CLASS

Team Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Organic Copper Kettle Parmesan* | 99.55

SECOND AWARD

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Organic Copper Kettle Parmesan* | 99.225



THIRD AWARD

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Extra Aged Copper Kettle Parmesan* | 99.10

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Parmesan* | 99.075

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Copper Kettle Parmesan* | 98.975

Nathan Rihn, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Parmesan* | 98.95

Team Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Parmesan* | 98.925

Team Sartori, Sartori Company, Plymouth, WI, *Classic Parmesan* | 98.75

EGC Team, Eau Galle Cheese Factory, LLC, Durand, WI, *Parmesan* | 98.675

EGC Team, Eau Galle Cheese Factory, LLC, Durand, WI, *Parmesan* | 98.60

Stella, Saputo, Almena, WI, *Stella Parmesan*

Scott Ahlswede, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso American Grana*

Team Sartori, Sartori Company, Plymouth, WI, *SarVecchio Parmesan*

Team Sartori, Sartori Company, Plymouth, WI, *SarVecchio Parmesan*

Team Sartori, Sartori Company, Plymouth, WI, *Classic Parmesan*

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, *Parmesan/Gold Creek Farms*

DFA Pollock Team 2, DFA, Pollock, SD, *DFA Parmesan*

Zumbrota Parmesan, DFA, Zumbrota, MN, *DFA Zumbrota Parmesan*

DFA Pollock Team 1, DFA, Pollock, SD, *DFA Parmesan*

Agropur - Hull, Agropur, Hull, IA, *Parmesan*
Team Le Sueur, Agropur Le Sueur, Le Sueur, MN, *Parmesan*

Class 24. Cottage Cheese

BEST OF CLASS

Quincy Team, Prairie Farms Dairy, Quincy, IL, *Small Curd 2% Cottage Cheese* | 98.60

SECOND AWARD

Quincy Team, Prairie Farms Dairy, Quincy, IL, *Large Curd 4% Cottage Cheese* | 98.495

THIRD AWARD

Quincy Team, Prairie Farms Dairy, Quincy, IL, *Small Curd 4% Cottage Cheese* | 98.25

Westby Cooperative Creamery, Westby Creamery, Westby, WI, *4% Small Curd Cottage Cheese* | 98.095

Kemps, Kemps, LLC, Farmington, MN, *Kemps 4% Small Curd Cottage Cheese* | 97.555

Team Smith-Orrville, CROPP Cooperative/Organic Valley, Orrville, OH, *Organic (4%) Cottage Cheese* | 96.75

Tulare Team, Lactalis Heritage Dairy, Tulare, CA, *Knudsen 4% Small Curd Cottage Cheese* | 95.525

Westby Cooperative Creamery, Westby Creamery, Westby, WI, *2% Small Curd Cottage Cheese* | 94.97

WW Homestead Dairy, Waukon, IA, *WW Homestead Dairy 4% Small Curd Cottage Cheese* | 94.70

Westby Cooperative Creamery, Westby Creamery, Westby, WI, *4% Large Curd Cottage Cheese* | 94.20

West Seneca facility, Upstate Niagara Cooperative, Inc., West Seneca, NY, *Bison 4% Large Curd Cottage Cheese* | 94.20

Tulare Team, Lactalis Heritage Dairy, Tulare, CA, *Knudsen 2% Small Curd Cottage Cheese*

Walton Team, Lactalis Heritage Dairy, Walton, NY, *Breakstone's 4% Large Curd Cottage Cheese*

Walton Team, Lactalis Heritage Dairy, Walton, NY, *Breakstone's 2% Large Curd Cottage Cheese*

Tulare Team, Lactalis Heritage Dairy, Tulare, CA, *Breakstone's 2% Small Curd Cottage Cheese*

Walton Team, Lactalis Heritage Dairy, Walton, NY, *Breakstone's 4% Small Curd Cottage Cheese*

Walton Team, Lactalis Heritage Dairy, Walton, NY, *Breakstone's 2% Small Curd Cottage Cheese*

Class 25. Cottage Cheese, Flavored

BEST OF CLASS

Kemps, Kemps, LLC, Farmington, MN, *Kemps 4% Pineapple Cottage Cheese* | 98.875

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SECOND AWARD

Kemps, Kemps, LLC, Farmington, MN, *Kemps 4% Chive Cottage Cheese* | 98.175

THIRD AWARD

Tulare Team, Lactalis Heritage Dairy, Tulare, CA, *Knudsen 1.5% Small Curd Cottage Cheese & Pineapple* | 96.95

Tulare Team, Lactalis Heritage Dairy, Tulare, CA, *Breakstone's Peach Cottage Doubles* | 96.625

Tulare Team, Lactalis Heritage Dairy, Tulare, CA, *Breakstone's Pineapple Cottage Doubles* | 96.025

Tulare Team, Lactalis Heritage Dairy, Tulare, CA, *Knudsen Cottage Doubles Pineapple* | 95.825

Class 26. Ricotta

BEST OF CLASS

MONTENA TARANTO FOODS, Ridgefield, NJ, *old fashioned Montena Taranto* | 99.00

SECOND AWARD

Ricotta, Lactalis American Group, Inc., Buffalo, NY, *Galbani Double Cream Ricotta* | 98.99

THIRD AWARD

Ricotta, Lactalis American Group, Inc., Buffalo, NY, *Galbani Whole Milk Ricotta* | 98.72

Aaron Hilligus, BelGioioso Cheese Inc., Campbell, NY, *Polly-O New York Style Ricotta* | 98.715

Montena Taranto Foods, Ridgefield, NJ, *classic Montena Taranto* | 98.665

Ricotta, Lactalis American Group, Inc., Buffalo, NY, *Galbani Lactose Free Whole Milk Ricotta* | 98.20

Team Caputo, Caputo Cheese, Melrose Park, IL, *Ricotta Red* | 98.10

Jason Radke, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Ricotta con Latte Platinum* | 97.945

Narragansett Creamery, Providence, RI, *Hand Dipped Whole Milk Ricotta / Narragansett Creamery* | 97.925

Chris Onadipe, BelGioioso Cheese Inc., Glenville, NY, *Cappiello New York Style Whole Milk Ricotta* | 97.59

Narragansett Creamery, Providence, RI, *Whole Milk Ricotta*

Bellwether Farms Ricotta Team, Bellwether Farms, Petaluma, CA, *Bellwether Farms Whole Milk Basket Ricotta*

Ricotta, Lactalis American Group, Inc., Buffalo, NY, *Galbani Made With Whole Milk Ricotta*

Clock Shadow Creamery Team, Clock Shadow Creamery, Milwaukee, WI, *Ricotta*

Class 27. Feta

BEST OF CLASS

Kristi Wuthrich, Klondike Cheese Co., Monroe, WI, *Odyssey Feta* | 99.80

SECOND AWARD

Steve Webster, Klondike Cheese Co., Monroe, WI, *Odyssey Feta* | 99.735

THIRD AWARD

Team Nasonville Dairy, Nasonville Dairy Inc, Marshfield, WI, *Feta in Brine* | 99.725

Steve Buholzer, Klondike Cheese Co., Monroe, WI, *Odyssey Feta* | 99.59

Tim Kempf, Agropur, Weyauwega, WI, *Feta Cheese* | 99.52

Ben Billington, Agropur, Weyauwega, WI, *Feta Cheese* | 99.235

Athenos Feta Cheese, Agropur, Weyauwega, WI, *Athenos Feta* | 98.95

Geovanny Chavez, Tucumcari Mountain Cheese Factory, Inc., Tucumcari, NM, *Ithaki Feta Cheese in Brine* | 98.65

Charles J Krause, Tucumcari Mountain Cheese Factory, Inc., Tucumcari, NM, *Ithaki Feta Cheese in Brine* | 98.43

lactalis USA Belmont, Belmont, WI, *8oz feta chunk President* | 98.30

Charles Henn, Agropur, Weyauwega, WI, *Feta Cheese*

Cheese Team 1, Central Valley Cheese, Inc., Turlock, CA, *Feta Cheese / Helena*

lactalis USA Belmont, Belmont, WI, *2x1.25 lbs feta slab President*

lactalis USA Belmont, Belmont, WI, *2lbs feta slab President*

Saribek Yayloyan, Hay Americyan Foods, LLC, Green Bay, WI, *Hamov Chanakh*

Pineland Farms Dairy Co., Bangor, ME, *Aged Feta Cheese*

Saribek Yayloyan, Hay Americyan Foods, LLC, Green Bay, WI, *Hamov Chanakh*

Class 29. Brick & Muenster

BEST OF CLASS

Matt Henze, Decatur Dairy Inc., Brodhead, WI, *Muenster* | 99.80

SECOND AWARD

Matt Henze, Decatur Dairy Inc., Brodhead, WI, *Brick* | 99.775

THIRD AWARD

Decatur Cheesemakers, Decatur Dairy Inc., Brodhead, WI, *Muenster* | 99.77

Steve Buholzer, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Muenster* | 99.675

Decatur Cheesemakers, Decatur Dairy Inc., Brodhead, WI, *Brick* | 99.63

Matt Erdley, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Muenster* | 99.625

Dave Buholzer, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Brick* | 99.55

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, *Muenster* | 99.49

Brett Riese, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Brick* | 99.15

Ty Saglam, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Brick* | 99.075

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, *Brick*

Team Decatur, CROPP Cooperative/Organic Valley, Brodhead, WI, *Organic Muenster*

Ty Saglam, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Muenster*

Zimmerman Cheese Team 1, Zimmerman Cheese Inc, South Wayne, WI, *Brick Loaf*

Zimmerman Cheese Team 2, Zimmerman Cheese Inc, South Wayne, WI, *Brick Loaf*

Zimmerman Cheese Team 2, Zimmerman Cheese Inc, South Wayne, WI, *Muenster Loaf*

Team Pennland, Pennland Pure, Hancock, MD, *Pennland Pure Muenster*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Muenster*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Mild Brick Cheese*

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, *Brick*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, *Ellsworth Red rind Muenster*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Muenster*

Nelson Hershberger, Tri State Cheese LLC, Hicksville, OH, *Muenster Cheese*

Zimmerman Cheese Team 1, Zimmerman Cheese Inc, South Wayne, WI, *Muenster Loaf*

Class 30. Havarti

BEST OF CLASS

Matt Henze, Decatur Dairy Inc., Brodhead, WI, *Havarti* | 99.225

SECOND AWARD

Team Meister 2, Meister Cheese, Muscodia, WI, *Havarti* | 98.70

THIRD AWARD

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth Havarti cheese* | 98.675

Ty Saglam, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Havarti* | 98.525

Decatur Cheesemakers, Decatur Dairy Inc., Brodhead, WI, *Havarti* | 98.50

Ron Buholzer, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Havarti* | 98.425

Dennis Schneider, Arla Foods, Kaukauna, WI, *Castello Creamy Havarti* | 98.35

Steve Bechtolt, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Havarti* | 98.175

Team Meister 1, Meister Cheese, Muscodia, WI, *Havarti* | 98.05

Matt Wolff, Arla Foods, Kaukauna, WI, *Castello Creamy Havarti* | 98.00

Zach Schneider, Arla Foods, Kaukauna, WI, *Castello Creamy Havarti*

Ed Giamarino, Arla Foods, Kaukauna, WI, *Castello Creamy Havarti*

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, *Havarti*

Luana Plant, Prairie Farms Cheese Division, Luana, IA, *Havarti*

Class 31. Havarti, Flavored

BEST OF CLASS

Tom Schultz, Klondike Cheese Co., Monroe, WI,
Buholzer Brothers Dill Havarti | 99.22

SECOND AWARD

Decatur Cheesemakers, Decatur Dairy Inc.,
Brodhead, WI, *Havarti Dill* | 98.935

THIRD AWARD

Trace Peterson, Arla Foods, Kaukauna, WI,
Castello Dill Havarti | 98.81

Scott Lopas, Arla Foods, Kaukauna, WI, *Castello
Dill Havarti* | 98.705

Zach Miller, Arla Foods, Kaukauna, WI, *Castello
Dill Havarti* | 98.575

Dave Newman, Arla Foods, Kaukauna, WI,
Castello Dill Havarti | 98.425

Dave Buholzer, Klondike Cheese Co., Monroe,
WI, *Buholzer Brothers Dill Havarti* | 98.405

Steve Stettler, Decatur Dairy Inc., Brodhead,
WI, *Havarti Dill* | 98.105

Luke Buholzer, Klondike Cheese Co., Monroe,
WI, *Buholzer Brothers Dill Havarti* | 97.965

Matt Henze, Decatur Dairy Inc., Brodhead, WI,
Havarti Dill | 97.80

Edelweiss Creamery, Fair Oaks Farms (Farmers
Foods), Monticello, WI, *Havarti Dill*

Team Emmi Roth Monroe, Emmi Roth, Monroe,
WI, *Roth French Onion Havarti Cheese*

Class 32. Gorgonzola

BEST OF CLASS

Michelle Meyer & Andrew Ringhand, Litehouse,
Inc., Sandpoint, ID, *Litehouse Simply Artisan
Gorgonzola Cheese* | 99.55

SECOND AWARD

Caves of Faribault Team, Prairie Farms,
Faribault, MN, *AmaGorg* | 99.25

THIRD AWARD

Team Hook, Hook's Cheese Company, Inc.,
Mineral Point, WI, *Hook's Gorgonzola* | 98.75

Michelle Meyer & Andrew Ringhand, Litehouse,
Inc., Sandpoint, ID, *Litehouse Simply Artisan
Gorgonzola Cheese* | 98.60

Joe Moreda & Team, Valley Ford Cheese &
Creamery, Valley Ford, CA, *Gorgonzola/
Grazin Girl* | 98.30

Kingston Cheese Team, Kingston Creamery,
Cambria, WI, *Kingston Gorgonzola* | 98.05

Team Emmi Roth Seymour, Emmi Roth,
Seymour, WI, *Roth Gorgonzola Cheese* |
98.05

Team Mindoro, Prairie Farms, Mindoro, WI,
Heat Treated Gorgonzola | 97.75

Tony Ellis, BelGioioso Cheese Inc., Denmark,
WI, *BelGioioso Crumbly Gorgonzola* | 97.65

Treasure Cave, Saputo, Almena, WI, *Treasure
Cave Gorgonzola* | 97.55

Class 33. Blue Veined Cheeses

BEST OF CLASS

Kingston Cheese Team, Kingston Creamery,
Cambria, WI, *Kingston Premium Blue* | 99.70

SECOND AWARD

Team Mindoro, Prairie Farms, Mindoro, WI,
Pasteurized Blue Cheese | 99.675

THIRD AWARD

Team Mindoro, Prairie Farms, Mindoro, WI,
Heat Treated Blue Cheese | 99.475

Caves of Faribault Team, Prairie Farms,
Faribault, MN, *AmaBlu* | 99.30

Carr Valley Cheese Company, Carr Valley
Cheese Co., Inc., Linden, WI, *Glacier Penta
Creme* | 99.225

Kuba Hemmerling, Point Reyes Farmstead
Cheese Company, Point Reyes, CA, *Point
Reyes Original Blue* | 99.20

Maytag Dairy Farms, Newton, Ia, IA, *Maytag
Dairy Farms Blue Cheese* | 99.00

Michelle Meyer & Andrew Ringhand, Litehouse,
Inc., Sandpoint, ID, *Litehouse Simply Artisan
Blue Cheese* | 98.925

Team Maytag Dairy, Maytag Dairy Farms,
Newton, IA, *Maytag Dairy Farms Blue
Cheese* | 98.475

Kingston Cheese Team, Kingston Creamery,
Cambria, WI, *Kingston Organic Blue* | 98.05

Michelle Meyer & Andrew Ringhand, Litehouse,
Inc., Sandpoint, ID, *Litehouse Simply Artisan
Blue Cheese*



Treasure Cave, Saputo, Almena, WI, *Treasure Cave Blue Cheese*

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, *Hook's Blue Paradise*

Caves of Faribault Team, Prairie Farms, Faribault, MN, *St. Pete's Select*

Rogue Creamery, Central Point, OR, *Oregon Blue*

Team Great Hill Blue, Great Hill Dairy, Inc., Marion, MA, *Great Hill Blue*

Sweet Grass Dairy, Thomasville, GA, *Asher Blue*

Team Kingston, CROPP Cooperative/Organic Valley, Cambria, WI, *Organic Blue Cheese*

Team Emmi Roth Seymour, Emmi Roth, Seymour, WI, *Roth Blue Cheese*

Team Emmi Roth Seymour, Emmi Roth, Seymour, WI, *Roth Buttermilk Blue Cheese*

Maytag Dairy Farms, Newton, IA, *Maytag Dairy Farms Farm Reserve*

Maytag Dairy Farms, Newton, IA, *Maytag Dairy Farms Black Label*

Class 34. Open Class: Cheeses with Blue Molding

BEST OF CLASS

Kuba Hemmerling, Point Reyes Farmstead Cheese Company, Petaluma, CA, *Point Reyes Bay Blue* | 99.10

SECOND AWARD

Jasper Hill Farm, Greensboro Bend, VT, *Bayley Hazen Blue* | 98.80

THIRD AWARD

von Trapp Farmstead, Waitsfield, VT, *Mad River Blue* | 98.00

Team Roelli, Roelli Cheese Co., Inc., Shullsburg, WI, *Red Rock* | 97.90

Matt Scheiwzer, High Lawn Farm, Lee, MA, *High Lawn Blue* | 97.70

Team Roelli, Roelli Cheese Co., Inc., Shullsburg, WI, *Dunbarton* | 97.55

Jeff Allen, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso CreamyGorg* | 97.20

Rogue Creamery, Central Point, OR, *Rogue River Blue* | 97.20

Class 35. Brie & Camembert

BEST OF CLASS

Lactalis USA Belmont, Belmont, WI, *8oz brie double cream President* | 99.35

SECOND AWARD

Kolb-Lena Team, Savencia Cheese USA, Lena, IL, *Alouette Brie 13.2 OZ* | 99.30

THIRD AWARD

Lactalis USA Belmont, Belmont, WI, *18oz brie triple cream President* | 99.275

Lactalis USA Belmont, Belmont, WI, *8oz brie triple cream President* | 99.175

Kolb-Lena Team, Savencia Cheese USA, Lena, IL, *Alouette Brie 8OZ* | 99.10

Jasper Hill Farm, Hardwick, VT, *Moses Sleeper* | 99.00

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Camembert* | 98.90

Willy Bridgham, Four Fat Fowl, Stephentown, NY, *Camembert* | 98.85

Willy Bridgham, Four Fat Fowl, Stephentown, NY, *St. Stephen* | 98.70

Kolb-Lena Team, Savencia Cheese USA, Lena, IL, *Supreme 7oz* | 98.70

MouCo Cheese Company, Fort Collins, CO, *MouCo Camembert* | 98.70

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Karlie's Gratitude*

Lactalis Belmont, Lactalis USA, Belmont, WI, *8oz camembert President*

Kolb-Lena Team, Savencia Cheese USA, Lena, IL, *Supreme*

Emily Montgomery and James Regelsky, Calkins Creamery, Honesdale, PA, *Noblette*

Jasper Hill Farm, Hardwick, VT, *Little Hosmer*

Emily Montgomery and James Regelsky, Calkins Creamery, Honesdale, PA, *Noble Road*

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Karlie's Gratitude*

Steppladder Creamery Crew, Steppladder Creamery, Cambria, CA, *Steppladder Creamery Ragged Point*

Sweet Grass Dairy, Thomasville, GA, *Green Hill*

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Camembert*

Ron Lubsen, Forx Farm, Anderson, SC, *Forx Farm Artisan Brie*

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *Mayfly*

Class 36. Open Class: Soft-Ripened Cheeses

BEST OF CLASS

Jasper Hill Farm, Hardwick, VT, *Harbison* | 99.70

SECOND AWARD

Cader, Cowgirl Creamery, Petaluma, CA, *Devil's Gulch* | 99.55

THIRD AWARD

Jasper Hill Farm, Hardwick, VT, *Sherry Grey* | 99.50

Jasper Hill Farm, Hardwick, VT, *Harbison Mini* | 99.45

MouCo Cheese Company, Fort Collind, CO, *MouCo Ashley* | 99.35

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *Hummingbird* | 99.30

Jasper Hill Farm, Hardwick, VT, *Hartwell* | 99.25

Team Nettle Meadow, Nettle Meadow Cheese Co, Lake Luzerne, NY, *Nettle Meadow Adirondack* | 99.20

von Trapp Farmstead, Waitsfield, VT, *Mt. Alice* | 99.10

Cader, Cowgirl Creamery, Petaluma, CA, *Mt Tam* | 99.10

Cader, Cowgirl Creamery, Petaluma, CA, *Pierce Point* | 99.10

Fons Smits, Tulip Tree Creamery, LLC, In - Zionsville, IN, *trillium* | 99.10

Vermont Creamery, Websterville, VT, *St. Albans*

Team Nettle Meadow, Nettle Meadow Cheese Co, Lake Luzerne, NY, *Nettle Meadow Sugar Loaf Tomme*

Kuba Hemmerling, Point Reyes Farmstead Cheese Company, Petaluma, CA, *Point Reyes Quinta*

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *Blow Horn*

Matt Scheiwzer, High Lawn Farm, Lee, MA, *Vache*

Fons Smits, Tulip Tree Creamery, LLC, In - Zionsville, IN, *Queen Anne's Lace*

Matt Scheiwzer, High Lawn Farm, Lee, MA, *High Lawn Queen*

Allison Lakin, Lakin's Gorges Cheese, Waldoboro, ME, *Rockweed*

Yoav Perry, Perrystead Dairy LLC, Philadelphia, PA, *Intergalactic / Peerrystead Dairy*

Allison Lakin, Lakin's Gorges Cheese, Waldoboro, ME, *Long Cove*

Class 37. Edam & Gouda

BEST OF CLASS

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Gouda Young* | 99.195

SECOND AWARD

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Gouda Young* | 99.095

THIRD AWARD

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Gouda Young* | 98.91

John Bulk, Oakdale Cheese, Oakdale, CA, *Oakdale Cheese Gouda* | 98.86

Prairie Farms Dairy - Cheese Division - White Hill, Prairie Farms, Shullsburg, WI, *Prairie Farms Gouda Wheel* | 98.36

Zach Schneider, Arla Foods, Kaukauna, WI, *Castello Gouda* | 98.145

Ryan Onkels, Arla Foods, Kaukauna, WI, *Castello Gouda* | 97.885

Adam Buholzer, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Gouda* | 97.845

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Gouda Ch23* | 97.64

Bruce Workman, Hoard's Dairyman Farm Creamery, Montecello, WI, *Gouda, made with Guernsey milk* | 97.53

Ron Buholzer, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Gouda*

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, *Jong Belegen Gouda*

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Europa*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Gouda*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Gouda*

Scott Lopas, Arla Foods, Kaukauna, WI, *Castello Edam*

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Europa*

Steve Buholzer, Klondike Cheese Co., Monroe, WI, *Buholzer Brothers Gouda*

Dave Newman, Arla Foods, Kaukauna, WI, *Castello Edam*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Gouda*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Gouda Ch24*

Manufactured by Glanbia - Southwest Cheese, Lactalis Heritage Dairy, Clovis, NM, *Cracker Barrel Gouda*

Team Arena, Arena Cheese, Arena, WI, *Gouda Goat Rodeo Team, Goat Rodeo Farm & Dairy, Allison Park, PA, More Cowbell*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Gouda*

Comstock Cheese, Hastings Creamery, Comstock, WI, *Comstock Gouda*

Class 38. Gouda, Aged

BEST OF CLASS

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Europa* | 99.195

SECOND AWARD

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Gouda Mature* | 98.93

THIRD AWARD

Ricardo Gutierrez, Door Artisan Cheese Company, Egg Harbor, WI, *Aged Gouda* | 98.80

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Aged Gouda* | 98.685

John Bulk, Oakdale Cheese, Oakdale, CA, *Oakdale Cheese Aged Gouda* | 98.45

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, *1976 Reserve Gouda* | 98.385

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Gouda* | 98.215

Zach Miller, Arla Foods, Kaukauna, WI, *Castello Reserve Gouda* | 97.845

Dennis Schneider, Arla Foods, Kaukauna, WI, *Castello Reserve Gouda* | 97.80

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Europa* | 97.595

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Gouda Ch25*

Ed Giamarino, Arla Foods, Kaukauna, WI, *Castello Reserve Gouda*

Ron Lubsen, Forx Farm, Anderson, SC, *Forx Farm Extra Sharp*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth Aged Gouda Cheese*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot Gouda Ch26*

Matt Wolff, Arla Foods, Kaukauna, WI, *Castello Reserve Gouda*

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Gouda Reserve*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Gouda*

Turkeyfoot Creek Creamery, Wauseon, OH, *Gouda*

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, *Aged Gouda*

Team Arena, Arena Cheese, Arena, WI, *Gouda Deli*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Reserve Gouda*

Class 39. Gouda, Flavored

BEST OF CLASS

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Gouda Black mustard* | 99.40

SECOND AWARD

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth Hot Honey Gouda Cheese Wheel* | 99.175

THIRD AWARD

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Gouda Foenegreek* | 99.025

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Truffle* | 98.70

Team Arena, Arena Cheese, Arena, WI, *Chipotle Gouda* | 98.50



Congratulations

We are proud to have assisted two of the top three cheeses in the contest as well as 70% of the Top 20.

Well done to all who competed and congratulations to those who placed.
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Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Black Truffle Gouda* | 98.325

Team Stuyt, Stuyt Dairy Farmstead Cheese Co. LLC, Escalon, CA, *Bacon Gouda* | 98.16

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Gouda Black Pepper Mix* | 98.15

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Pesto Basil* | 98.10

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Gouda* | 98.075

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Holy Trinity*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Onion Garlic*

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Gouda Cumin*

John Bulk, Oakdale Cheese, Oakdale, CA, *Oakdale Cheese Cumin Gouda*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Summer fields*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Hatch Pepper*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Black Truffle Gouda*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth Spinach Artichoke Gouda Cheese Wheel*

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Gouda Burningmelange*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Honeyclover*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth Buffalo Ranch Gouda Cheese*

Class 40. Gouda, Smoked

BEST OF CLASS

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Creamy Gouda* | 99.32

SECOND AWARD

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Smoked* | 98.95

THIRD AWARD

Dylan Staral, Arla Foods, Kaukauna, WI, *Castello Smoked Gouda* | 98.91

Zach Schneider, Arla Foods, Kaukauna, WI, *Castello Smoked Gouda* | 98.795

Team Meister 1, Meister Cheese, Muscoda, WI, *Smoked Gouda* | 98.735

Scott Lopas, Arla Foods, Kaukauna, WI, *Castello Smoked Cracked Pepper Gouda* | 98.59

Dennis Schneider, Arla Foods, Kaukauna, WI, *Castello Smoked Cracked Pepper Gouda* | 98.57

Trace Peterson, Arla Foods, Kaukauna, WI, *Castello Smoked Gouda* | 98.56

Eric Timm, Arla Foods, Kaukauna, WI, *Castello Smoked Cracked Pepper Gouda* | 98.505

Clarence Smith, Arla Foods, Kaukauna, WI, *Castello Smoked Gouda* | 98.46

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Smoked Cumin*

Dave Newman, Arla Foods, Kaukauna, WI, *Castello Smoked Cracked Pepper Gouda*

Team Meister 2, Meister Cheese, Muscoda, WI, *Smoked Gouda*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Smoked Gouda*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Smoked Gouda*

Team Arena, Arena Cheese, Arena, WI, *Hardwood Smoked Gouda*

Edelweiss Creamery, Fair Oaks Farms (Farmers Food), Monticello, WI, *Smoked Gouda*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Smoked Gouda*

Hilmar Cheese, Hilmar, CA, *Hickory Smoked Colored Gouda*

Class 41. Latin American Style Fresh Cheeses

BEST OF CLASS

Specialty Cheese Company Team, Specialty Cheese Company Inc., Reeseville, WI, *Panela* | 98.895

SECOND AWARD

Wisconsin Cheese Group, Wisconsin Cheese Group / Sabrosura Foods, Monticello, WI, *El Viajero Queso Fresco* | 98.785

THIRD AWARD

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Queso Freso* | 98.76

Specialty Cheese Company Team, Specialty Cheese Company Inc., Reeseville, WI, *Queso Fresco 6" Round* | 98.71

Cheese Team 1, Central Valley Cheese, Inc., Turlock, CA, *Queso Fresco / Del Valle* | 98.70

Sigma Darlington Plant, Mexican Cheese Producers, Darlington, WI, *Queso Cremoso 11-lb* | 98.66

Hispanic Cheese Makers-Nuestro Queso Team, Nuestro Queso, LLC, Kent, IL, *Queso Panela/ Nuestro Queso* | 98.63

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Queso Freso* | 98.525

Hispanic Cheese Makers-Nuestro Queso Team, Nuestro Queso, LLC, Kent, IL, *Queso Blanco/ Nuestro Queso* | 98.52

Mexican Cheese Producers Sigma Darlington Plant, Mexican Cheese Producers, Darlington, WI, *Queso Traditional* | 98.50

Mexican Cheese Producers Sigma Darlington Plant, Mexican Cheese Producers, Darlington, WI, *Queso Panela*

Steven Streety, DFA, Houston, TX, *La Vaquita Queso Fresco*

Rizo Lopez Foods, Inc., Modesto, CA, *Rizo Bros Queso Fresco*

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Queso Freso*

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Queso Freso*

Wisconsin Cheese Group, Wisconsin Cheese Group / Sabrosura Foods, Monticello, WI, *El Viajero Queso Panela*

Familia del Norte, Ferndale, WA, *Queso Fresco*

Rizo Lopez Foods, Inc., Modesto, CA, *Tio Francisco Queso Panela*

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Queso Enchilado*

W&W Dairy, Monroe, WI, *Queso Fresco*

Cheese Team 1, Central Valley Cheese, Inc., Turlock, CA, *Queso Blanco / Karoun*

Rizo Lopez Foods, Inc., Modesto, CA, *Tio Francisco Queso Fresco*

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Queso Blanco*

Hispanic Cheese Makers-Nuestro Queso Team, Nuestro Queso, LLC, Kent, IL, *Queso Para Freir/Nuestro Queso*

Mexican Cheese Producers Sigma Darlington Plant, Mexican Cheese Producers, Darlington, WI, *Queso Fresco*

Hispanic Cheese Makers-Nuestro Queso Team, Nuestro Queso, LLC, Kent, IL, *Queso Fresco/ Nuestro Queso*

Mexican Cheese Producers Sigma Darlington Plant, Mexican Cheese Producers, Darlington, WI, *Queso Panela*

Cheese Team 1, Central Valley Cheese, Inc., Turlock, CA, *Panela Cheese / Karoun*

W&W Dairy, Monroe, WI, *Blanco*

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Queso Blanco*

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Queso Blanco*

Class 42. Latin American Style Melting Cheeses

BEST OF CLASS

Mexican Cheese Producers Sigma Darlington Plant, Mexican Cheese Producers, Darlington, WI, *Queso Oaxaca* | 99.395

SECOND AWARD

Neal Schwartz, V&V Supremo Foods - Browntown, Browntown, WI, *Queso Chihuahua* | 98.85

THIRD AWARD

Tim Pehl, V&V Supremo Foods - Browntown, Browntown, WI, *Queso Chihuahua* | 98.725

Nolan Wiegel, V&V Supremo Foods - Arena, Arena, WI, *Queso Chihuahua* | 98.45

Art Rendon, V&V Supremo Foods - Arena, Arena, WI, *Queso Chihuahua* | 98.35

Rizo Lopez Foods, Inc., Modesto, CA, *Rizo Bros Queso Oaxaca* | 98.30

Tom Dahmen, V&V Supremo Foods - Arena, Arena, WI, *Queso Chihuahua* | 98.25

Team Darlington, Wisconsin Whey Protein, Wisconsin Whey Protein, Darlington, WI, *Queso Quesadilla* | 98.25

Zimmerman Cheese Team 2, Zimmerman Cheese Inc, South Wayne, WI, *Baby Jack Wheel* | 98.20

Hispanic Cheese Makers-Nuestro Queso Team, Nuestro Queso, LLC, Kent, IL, *Queso Quesadilla/Nuestro Queso* | 98.05

Casey Berget, V&V Supremo Foods - Browntown, Browntown, WI, *Queso Chihuahua*

Team Darlington, Wisconsin Whey Protein, Wisconsin Whey Protein, Darlington, WI, *Queso Quesadilla*

Saul Colon, Toscana Cheese Company, Secaucus, NJ, *Oaxaca*

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Oaxaca*

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

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, *Asadero*

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Oaxaca*

Andy Rufener, V&V Supremo Foods - Arena, Arena, WI, *Queso Chihuahua*

Familia del Norte Team, Familia del Norte, Ferndale, WA, *Oaxaca*

Hispanic Cheese Makers-Nuestro Queso Team, Nuestro Queso, LLC, Kent, IL, *Queso Oaxaca/Nuestro Queso*

Steve Middendorf, V&V Supremo Foods - Brownstown, Brownstown, WI, *Queso Chihuahua*

W&W Dairy, Monroe, WI, *Blanco*

Class 43. Latin American Style Hard Cheeses

BEST OF CLASS

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Sierra Brand Cotija* | 99.35

SECOND AWARD

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Sierra Brand Cotija* | 99.30

THIRD AWARD

Rizo Lopez Foods, Inc., Modesto, CA, *Tio Francisco Queso Cotija* | 99.25

W&W Dairy, Monroe, WI, *Cotija* | 99.20

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Sierra Brand Cotija* | 99.15

Rizo Lopez Foods, Inc., Modesto, CA, *Rizo Bros Queso Cotija* | 99.15

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *Sierra Brand Cotija* | 99.00

Specialty Cheese Company Team, Specialty Cheese Company Inc., Reeseville, WI, *Cotija* | 98.75

Mexican Cheese Producers Sigma Darlington Plant, Mexican Cheese Producers, Darlington, WI, *Cotija Wheel* | 98.65

Hispanic Cheese Makers-Nuestro Queso Team, Nuestro Queso, LLC, Kent, IL, *Queso Cotija/Nuestro Queso* | 98.20

Familia del Norte Team, Familia del Norte, Ferndale, WA, *Cotija*

Class 44. Washed Rind/Smear Ripened Soft Cheeses

BEST OF CLASS

Jasper Hill Farm, Hardwick, VT, *Willoughby* | 98.525

SECOND AWARD

Jasper Hill Creamery, Murray's Cheese, Greensboro Bend, VT, *Greensward* | 98.275

THIRD AWARD

Willow Creek Creamery, Union Star Cheese, Berlin, WI, *Red Willow* | 97.85

Team Chalet, Chalet Cheese Co-op, Monroe, WI, *Limburger* | 97.80

Cader, Cowgirl Creamery, Petaluma, CA, *Red Hawk* | 97.725

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *English Cream* | 97.60

Yoav Perry, Perrystead Dairy, Philadelphia, PA, *Moonrise / Perrystead Dairy* | 97.25

Fons Smits, Tulip Tree Creamery, LLC, In - Zionsville, IN, *Foxglove* | 97.125

MouCo Cheese Company, Fort Collins, CO, *MouCo ColoRouge* | 96.925

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *Creamery Collection Batch #42* | 96.875

Yoav Perry, Perrystead Dairy, Philadelphia, PA, *Treehug / Perrystead Dairy*

Matt Scheiwzer, High Lawn Farm, Lee, MA, *Crema Alpina*

Class 45. Washed Rind/Smear Ripened Semi-soft Cheeses

BEST OF CLASS

Jasper Hill Farm, Greensboro Bend, VT, *Whitney* | 98.525

SECOND AWARD

Cader, Cowgirl Creamery, Petaluma, CA, *Hop Along* | 97.275

THIRD AWARD

Cader, Cowgirl Creamery, Petaluma, CA, *Wagon Wheel* | 97.25

Von Trapp, Jasper Hill Farm, Waitsfield, VT, *Oma* | 96.90

Point Reyes Farmstead Cheese Co., Murray's Cheese, Point Reyes Station, CA, *Cornelia* | 96.75

Orphee Paillotin, Alpinage Cheese LLC, Oak Creek, WI, *Mount Raclette* | 96.55

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Caraway Washed Rind Aged Brick Cheese* | 96.50

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Washed Rind Aged Brick Cheese* | 95.325

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Red Abbot* | 95.125

Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connersville, IN, *Ameribella* | 95.00

Class 46. Washed Rind/Smear Ripened Hard Cheeses

BEST OF CLASS

Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connersville, IN, *Briana* | 99.80

SECOND AWARD

Jasper Hill Farm, Greensboro Bend, VT, *Alpha Tolman* | 99.60

THIRD AWARD

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *Hickory on the Hill* | 99.15

Team Roelli, Roelli Cheese Co., Inc., Shullsburg, WI, *Little Mountain* | 99.025

Uplands Cheese, Dodgeville, WI, *Extra-Aged Pleasant Ridge Reserve* | 98.775

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth Pavino* | 98.55

Orphee Paillotin, Alpinage Cheese LLC, Oak Creek, WI, *Aged Mount Raclette* | 98.50

Leelanau Cheese Co., Suttons Bay, MI, *Leelanau Raclette* | 98.45

Team Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Valis* | 98.425

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth Grand Cru Surchoix Wheel* | 98.25

Sweet Grass Dairy, Thomasville, GA, *Griffin*

Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connersville, IN, *Everton*

Uplands Cheese, Dodgeville, WI, *Pleasant Ridge Reserve*

Team Emmi Roth Platteville, Emmi Roth, Platteville, WI, *Roth Grand Cru Reserve Block*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth Grand Cru Reserve Wheel*

Team Emmi Roth Platteville, Emmi Roth, Platteville, WI, *Roth Grand Cru Original Block*

Team Emmi Roth Platteville, Emmi Roth, Platteville, WI, *Roth Grand Cru Original Wheel*

Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connersville, IN, *Everton Premium Reserve*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth Grand Cru Original Wheel*

Class 47. Pepper Flavored Monterey Jack, Mild Heat

BEST OF CLASS

Juan Torres, Glanbia Nutritionals, Twin Falls, ID, *Pepper Jack* | 99.065

SECOND AWARD

Team Nasonville Dairy, Nasonville Dairy, Inc., Stratford, WI, *Pepper Jack* | 99.055

THIRD AWARD

Team MWC, MWC, Saint Johns, MI, *Pepper Jack* | 99.05

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Pepper Jack* | 99.00

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Pepper Jack* | 98.85

Team #3, LaGrander's Hillside Dairy, Stanley, WI, *LaGrander's Pepper Jack Mini Horn* | 98.80

Jim Falls Cheese Team, AMPI, Jim Falls, WI, *Pepper Jack* | 98.78

Team #1, LaGrander's Hillside Dairy, Stanley, WI, *LaGrander's Pepper Jack Mini Horn* | 98.725

Juan Anaya, Glanbia Nutritionals, Twin Falls, ID, *Pepper Jack* | 98.71

Jerry Fredrick, Lynn Dairy INC, Granton, WI, *Pepper Jack* | 98.70

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Pepper Jack*

Team MWC, MWC, Saint Johns, MI, *Pepper Jack*

Team #2, LaGrander's Hillside Dairy, Stanley, WI, *LaGrander's Pepper Jack Mini Horn*

David Meyer, Lynn Dairy INC, Granton, WI, *Pepper Jack*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Pepper Jack*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, *Ellsworth Hot pepper jack*

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *Pepperjack*

Juan Gomez, Glanbia Nutritionals, Twin Falls, ID, *Habanero Jack*

Tillamook, Tillamook, OR, *Tillamook Pepper Jack*

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *Pepperjack*

Kyle Greunke, Maple Grove Cheese, INC., Milladore, WI, *Jalapeno Pepperjack*

Josue Gonzalez, Glanbia Nutritionals, Twin Falls, ID, *Pepper Jack*

Comstock Cheese, Hastings Creamery, Comstock, WI, *Comstock Pepper Jack*

Team Meister 1, Meister Cheese, Muscodia, WI, *Pepper Jack*

Team Gibbsville, CROPP Cooperative/Organic Valley, Sheboygan Falls, WI, *Organic Pepper Jack*

Tillamook, Tillamook, OR, *Tillamook Pepper Jack*

Team Meister 2, Meister Cheese, Muscodia, WI, *Pepper Jack*

Dairy State Cheesemakers, Dairy State Cheese, Rudolph, WI, *Pepper Jack* | 97.80

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot PepperJack Ch29* | 97.70

Team MWC, MWC, Saint Johns, MI, *Pepper Jack* | 97.70

Team MWC, MWC, Saint Johns, MI, *Habanero Jack* | 97.70

Kyle Greunke, Maple Grove Cheese, INC., Milladore, WI, *Habanero Jack*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Pepper Jack*

Jim Falls Cheese Team, AMPI, Jim Falls, WI, *Habanero Jack*

Leif Hobson, Glanbia Nutritionals, Twin Falls, ID, *Red & Green Habanero MJ*

Justin Searle, Glanbia Nutritionals, Twin Falls, ID, *Reg & Green Habanero MJ*

Kevin Slone, Glanbia Nutritionals, Twin Falls, ID, *Sweet Heat Habanero MJ*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Pepper Jack*

Team MWC, MWC, Saint Johns, MI, *Habanero Jack*

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Cheese*

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Cheese*

A SINCERE THANK YOU TO ALL OUR JUDGES

Class 48. Pepper Flavored Monterey Jack, Medium Heat

BEST OF CLASS

Jim Falls Cheese Team, AMPI, Jim Falls, WI, *Ghost Pepper Jack* | 98.975

SECOND AWARD

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Pepper Jack* | 98.95

THIRD AWARD

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, *Cabot PepperJack Ch30* | 98.80

Jim Falls Cheese Team, AMPI, Jim Falls, WI, *Four Pepper Jack* | 98.10

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Pepper Jack* | 98.075

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Cady Creek Farms Triple Pepper Gold'N Jack* | 97.90

Leslie Pittman, Glanbia Nutritionals, Twin Falls, ID, *Sweet Heat Habanero MJ* | 97.80





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Class 49. Pepper Flavored Monterey Jack, High Heat

BEST OF CLASS

Tillamook, Tillamook, OR, *Tillamook Hot Habanero Jack* | 99.55

SECOND AWARD

Team MWC, MWC, Saint Johns, MI, *Habanero Jack* | 99.525

THIRD AWARD

Team MWC, MWC, Saint Johns, MI, *Habanero Jack* | 99.50

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, *Ellsworth Habanero Ghost Pepper Jack* | 99.325

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Pepper Jack* | 99.125

Team MWC, MWC, Saint Johns, MI, *Habanero Jack* | 99.05

Marcus Ferreira, Glanbia Nutritionals, Twin Falls, ID, *Sweet Heat Habanero MJ* | 98.975

Martin Buckley, Glanbia Nutritionals, Twin Falls, ID, *Red & Green Habanero MJ* | 98.975

Marcos Rico, Glanbia Nutritionals, Twin Falls, ID, *Red & Green MJ* | 98.95

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Pepper Jack* | 98.95

Tillamook, Tillamook, OR, *Tillamook Hot Habanero Jack*

Mario Gonzalez, Glanbia Nutritionals, Twin Falls, ID, *Sweet Heat habanero MJ*

Jim Falls Cheese Team, AMPI, Jim Falls, WI, *Carolina Reaper Jack*

Hilmar Cheese, Hilmar, CA, *Monterey Jack with Habanero Pepper*

Cedar Grove Cheese team, Cedar Grove Cheese, Plain, WI, *Hot Pepper Jack*

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *Ghost Pepperjack*

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *Ghost Pepperjack*

Class 50. Open Class: Pepper Flavored Cheese, Mild Heat

BEST OF CLASS

Matt Cotroneo, Glanbia Nutritionals, Twin Falls, ID, *Chipotle Color Cheddar* | 99.225

SECOND AWARD

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, *Muenster with Jalapeno* | 99.195

THIRD AWARD

Team Shullsburg Creamery, Prairie Farms Dairy Inc. - Shullsburg Creamery, Shullsburg, WI, *Sweet Peppa Cheddar* | 98.965

Ricardo Gutierrez, Door Artisan Cheese Company, Egg Harbor, WI, *Chipotle Gouda* | 98.915

Mirjana Maksic, Glanbia Nutritionals, Twin Falls, ID, *Red & Green Habanero Color Cheddar* | 98.84

Team MWC, MWC, Saint Johns, MI, *Chipotle Cheddar* | 98.78

Ben Shabler, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Jalapeno Whips* | 98.645

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Pepper Jack Loaf* | 98.64

Zach Miller, Arla Foods, Kaukauna, WI, *Castello Chipotle Gouda* | 98.615

Team Chalet, Chalet Cheese Co-op, Monroe, WI, *Pepper Havarti* | 98.56

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Jalapeno Whips*

Shawn Brown, Sargento Foods - Baker Cheese Plant, St Cloud, WI, *Jalapeno Flavored String Cheese*

Max Schaeffer, Glanbia Nutritionals, Twin Falls, ID, *Chipotle Color Cheddar*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Cranberry Chipotle Cheddar*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Linden, WI, *Wildfire Blue*

Kevin Entringer, Sargento Foods - Baker Cheese Plant, St Cloud, WI, *Jalapeno Flavored String Cheese*

Mikail Umarov, Glanbia Nutritionals, Twin Falls, ID, *Sweet Heat Habanero Color Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Jalapeno White Cheddar*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Jalapeno Brick Cheese*

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Jalapeno Whips*

Danthecheeseman, Meier's Artisan Cheese, Fort Covington, NY, *Meier's / Snye*

Ryan Onkels, Arla Foods, Kaukauna, WI, *Castello Chipotle Gouda*

Clarence Smith, Arla Foods, Kaukauna, WI, *Castello Chipotle Gouda*

Team Arena, Arena Cheese, Arena, WI, *Pimento Colby*

Ed Giamarino, Arla Foods, Kaukauna, WI, *Castello Chipotle Gouda*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Jalapeno Colby Cheese*

Hispanic Cheese Makers-Nuestro Queso Team, Nuestro Queso, LLC, Kent, IL, *Queso Quesadilla with Jalapeno Peppers-Mild/ Nuestro Queso*

Zac McCann, First District Association, Litchfield, MN, *Jalapeño and Roasted Red Cheddar*

Tim Entringer, Sargento Foods - Baker Cheese Plant, St Cloud, WI, *Jalapeno Flavored String Cheese*

Tim Pehl, V&V Supremo Foods - Browntown, Browntown, WI, *Chihuahua Brand Quesadilla Cheese with Jalapeno*

Team Shullsburg Creamery, Prairie Farms Dairy Inc. - Shullsburg Creamery, Shullsburg, WI, *Cranberry Chipotle Cheddar*

Mark Boelk, V&V Supremo Foods - Browntown, Browntown, WI, *Chihuahua Brand Quesadilla Cheese with Jalapeno*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Jalapeno White Cheddar*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Chipotle*

Zach Hagen, V&V Supremo Foods - Browntown, Browntown, WI, *Chihuahua Brand Quesadilla Cheese with Jalapeno*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Smoked Pepper Jack*

Molly Meyer, V&V Supremo Foods - Browntown, Browntown, WI, *Chihuahua Brand Quesadilla Cheese with Jalapeno*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Jalapeno Cheddar Cheese*

Hispanic Cheese Makers-Nuestro Queso Team, Nuestro Queso, LLC, Kent, IL, *Queso Panela with Jalapeno Peppers-Mild/Nuestro Queso*

Nelson Hershberger, Tri State Cheese LLC, Hicksville, OH, *Pepper Colby Jack*

Pineland Farms Dairy Co., Bangor, ME, *Southwest Cheddar*

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Cheese*

Comstock Cheese, Hastings Creamery, Comstock, WI, *Comstock Chipotle White Colby*

Turkeyfoot Creek Creamery, Wauseon, OH, *Farmer in the Del*

Class 51. Open Class: Pepper Flavored Cheese, Medium Heat

BEST OF CLASS

Nikola Strbac, Glanbia Nutritionals, Twin Falls, ID, *Sweet Heat Habanero White Cheddar* | 99.15

SECOND AWARD

Matt Erdley, Klondike Cheese Co., Monroe, WI, *Odyssey Sweet Heat Feta* | 98.785

THIRD AWARD

Pablo Mendoza, Glanbia Nutritionals, Twin Falls, ID, *Red & Green Habanero Color Cheddar* | 98.64

Matt Henze, Decatur Dairy Inc., Brodhead, WI, *Havarti Jalapeno Pepper* | 98.61

Team MWC, MWC, Saint Johns, MI, *Chipotle cheddar* | 98.33

Decatur Cheesemakers, Decatur Dairy Inc., Brodhead, WI, *Havarti Jalapeno Pepper* | 98.275

Nelson Hershberger, Tri State Cheese LLC, Hicksville, OH, *Thunder Jack Cheese* | 98.05

Hispanic Cheese Makers-Nuestro Queso Team, Nuestro Queso, LLC, Kent, IL, *Queso Panela with Jalapeno Peppers* | 97.945

Team Arena, Arena Cheese, Arena, WI, *Colby Caliente* | 97.85

Team Arena, Arena Cheese, Arena, WI, *Fuego Colby Jack* | 97.64

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, *Havarti Jalapeno Pepper*

Mexican Cheese Producers Sigma Darlington Plant, Mexican Cheese Producers, Darlington, WI, *Panela w/chipotle*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Jalapeno White Cheddar*

Nathan Lee, Glanbia Nutritionals, Twin Falls, ID, *Chipotle Color Cheddar*

Leo Rousch, First District Association, Litchfield, MN, *Jalapeño Cheddar*

Zachary Henning, Henning Cheese Inc., Kiel, WI, *Chipotle Cheddar Daisy*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Jalapeno White Cheddar*

Michael Butterbrodt, Lactalis American Group, Merrill, WI, *Cheddar Jalapeno Spreadable/Président Pub*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth Jalapeno Havarti Cheese*

Natasa Bampa, Glanbia Nutritionals, Twin Falls, ID, *Sweet Heat Habanero CJ*

Tillamook, Tillamook, OR, *Tillamook Garlic Chili Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Jalapeno White Cheddar*

Team Randy, Agropur, Weyauwega, WI, *Feta Cheese with Jalapeno*

Dylan Staral, Arla Foods, Kaukauna, WI, *Castello Jalapeno Havarti*

Rumiano Cheese, Crescent City, CA, *Rumiano Boarderline Blaze*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Jalapeno White Cheddar*

Eric Timm, Arla Foods, Kaukauna, WI, *Castello Jalapeno Havarti*

Clarence Smith, Arla Foods, Kaukauna, WI, *Castello Jalapeno Havarti*

Team Shullsburg Creamery, Prairie Farms Dairy Inc. - Shullsburg Creamery, Shullsburg, WI, *3 Pepper Marbled Cheddar*

Ryan Onkels, Arla Foods, Kaukauna, WI, *Castello Jalapeno Havarti*

Tillamook, Tillamook, OR, *Tillamook Garlic Chili Cheddar*

Team Brunkow, Brunkow Cheese of Wisconsin, Darlington, WI, *Justolepia / Jalapeno Brun-uusto*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth 3 Chile Gouda Cheese Wheel*

Class 52. Open Class: Pepper Flavored Cheese, High Heat

BEST OF CLASS

Renata Celic, Glanbia Nutritionals, Twin Falls, ID, *Sweet Heat Habanero Color Cheddar* | 98.825

SECOND AWARD

Henning Cheese, The Artisan Cheese Exchange, Kiel, WI, *Deer Creek The Rattlesnake* | 98.675

THIRD AWARD

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Jalapeno White Cheddar* | 98.625

Southwest Cheese Team, Southwest Cheese, Clovis, NM, *Jalapeno White Cheddar* | 98.60

Team MWC, MWC, Saint Johns, MI, *Habanero cheddar* | 98.375

Dairy State Cheesemakers, Dairy State Cheese, Rudolph, WI, *Three Pepper Blend* | 98.15

Riley Atkins, Glanbia Nutritionals, Twin Falls, ID, *Red & Green Habanero Color Cheddar* | 98.025

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Habanero Cheddar C49* | 97.90

Payton Egan, Glanbia Nutritionals, Twin Falls, ID, *Sweet Heat Habanero Colby Jack* | 97.90

Team Nasonville Dairy North, Nasonville Dairy, Inc., Curtiss, WI, *Carolina Reaper Cheddar* | 97.725

Phill Barringer, Glanbia Nutritionals, Twin Falls, ID, *Red & Green Habanero Colby Jack*

Class 53. Open Class: Soft Cheeses

BEST OF CLASS

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Mascarpone* | 98.99

SECOND AWARD

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Mascarpone* | 98.525

THIRD AWARD

Macie Onesti, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Mascarpone* | 98.44

Mascarpone, Lactalis American Group Nampa, Nampa, ID, *Bella Gento Mascarpone* | 98.33

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Mascarpone* | 98.20

Jessica Michiels, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Crema di Mascarpone* | 97.805

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, *Quark Cheese* | 97.72

Joe Moreda & Team, Valley Ford Cheese & Creamery, Valley Ford, CA, *Farmer's Cheese* | 97.585

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Mascarpone* | 97.53

Vermont Creamery, Websterville, VT, *Crème Fraîche* | 97.405

Vermont Creamery, Websterville, VT, *Mascarpone*

Urban Stead Cheese, Cincinnati, OH, *Quark*

Mascarpone, Lactalis American Group Nampa, Nampa, ID, *Galbani Mascarpone*

Leelanau Cheese Co., Leelanau Cheese, Suttons Bay, MI, *Original Fromage Blanc*

Emily Montgomery and James Regelsky, Calkins Creamery, Honesdale, PA, *Georgic*

Charuth van Beuzekom, Dutch Girl Creamery, Lincoln, NE, *Traditional Dutch style Kwark*

Rose Boero, Tea Rose Toggenburgs LLC, Berlin, WI, *Quark plain and simple*

Class 54. Open Class: Semi-soft Cheeses

BEST OF CLASS

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Fontal* | 99.20

SECOND AWARD

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Golden* | 99.125

THIRD AWARD

Kuba Hemmerling, Point Reyes Farmstead Cheese Company, Petaluma, CA, *Point Reyes Toma* | 98.875

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Golden* | 98.80

Team Brunkow, Brunkow Cheese of Wisconsin, Darlington, WI, *Justolepia / Original Brun-uusto* | 98.725

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Golden* | 98.65

Edelweiss Creamery, Fair Oaks Farms (Farmers Foods), Monticello, WI, *Butterkase* | 98.65

Team Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Fontal / Fontina* | 98.625

Bruce Workman, Hoard's Dairyman Farm Creamery, Montecello, WI, *Sark, a butter kase made with Guernsey milk* | 98.50

DV Team 1, Guggisberg Cheese, Millersburg, OH, *Butter Cheese wheel (semi-soft cheese)* | 98.475

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Golden*

Robert Garves, Simply Dairy, Malone, WI, *Simply Dairy Paneer*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Maustoner*

Arethusa Cheese Team, Arethusa Farm Dairy, Bantam, CT, *Bella Bantam*

Bruce Workman, Hoard's Dairyman Farm Creamery, Montecello, WI, *Belaire, port salut style made with Guernsey milk*

Ricardo Gutierrez, Door Artisan Cheese, Egg Harbor, WI, *Sancho Cruz*

Team Le Sueur, Agropur Le Sueur, Le Sueur, MN, *Fontina*

Bill Sikorski, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Fontina*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *French Fontina*

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI, *Butterkase*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Crema Kasa*

Stella, Saputo, Black Creek, WI, *Stella Fontinella*

DFA Pollock Team 3, DFA, Pollock, SD, *DFA Fontina*

Class 55. Open Class: Hard Cheeses

BEST OF CLASS

Team Door Artisan Cheese Company, Red Barn Family Farms, Egg Harbor, WI, *Vintage Cupola American Original Cheese* | 99.44

SECOND AWARD

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Traditional Romano* | 99.36

THIRD AWARD

Team Sartori, Sartori Company, Plymouth, WI, *BellaVitano Gold* | 99.34



Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Romano* | 99.31

Team DACC, Red Barn Family Farms, Egg Harbor, WI, *Cupola American Original Cheese* | 99.185

Team DACC, Red Barn Family Farms, Egg Harbor, WI, *Vintage Cupola American Original Cheese* | 99.06

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Wood River Creamery Original* | 98.96

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Golden* | 98.945

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, *Roth Canela Cheese* | 98.905

Rumiano Cheese, Crescent City, CA, *Rumiano Dry Jack* | 98.90

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Golden*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Alpine Cheddar C64*

Team Sartori, Sartori Company, Plymouth, WI, *BellaVitano Gold*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot White Oak C62*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Sweet Cheddar*

Dan/Darrel, Meier's Artisan Cheese, Fort Covington, NY, *Meier's /St.Regis*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Wood River Creamery Original*

Marieke Gouda Clan, Marieke Gouda, Thorp, WI, *Marieke Golden*

Team Pennland, Pennland Pure, Hancock, MD, *Braddocks Crossing*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Wood River Creamery Original*

Willow Creek Creamery, Union Star Cheese, Berlin, WI, *Dry Jack*

Robert Garves, Saxon Creamery, Malone, WI, *Saxon Creamery Big Ed's Gouda*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Sweet Cheddar*

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *Seven Sisters*

Robert Garves, Saxon Creamery, Malone, WI, *Saxon Creamery Snowfields Cheese*

Charles Henn, Agropur, Weyauwega, WI, *Hand Select Special*

Robert Garves, Saxon Creamery, Malone, WI, *Saxon Creamery Saxony Cheese*

Team Stuyt, Stuyt Dairy Farmstead Cheese Co. LLC, Escalon, CA, *El Capitan*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Alpine Cheddar C63*

Renard's Rosewood Dairy, Inc, Renard's Cheese / Rosewood Dairy, Algoma, WI, *Renard's New World Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot White Oak C61*

Bob Wheeler, Valley Queen Cheese, Milbank, SD, *Valley Queen Cheddar Gruyere*

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *Gruyere*

John Bulk, Oakdale Cheese, Oakdale, CA, *Oakdale Cheese Stanislaus Reserve*

EGC Team, Eau Galle Cheese Factory, LLC, Durand, WI, *Creamy Italian*

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *Aged Seven Sisters*

Ricardo Gutierrez, Door Artisan Cheese Company, Egg Harbor, WI, *Alpine cheese*

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *Gruyere*

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, *Romano/Gold Creek Farms*

Zumbrota Romano, DFA, Zumbrota, MN, *Aged Romano*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Wood River Creamery Original*

John Baker, Rothenbuhler Cheesemakers, Middlefield, OH, *Lacey Swiss*

Gary Sloan Jr., Rothenbuhler Cheesemakers, Middlefield, OH, *Lacey Swiss*

Class 56. Open Class: Cheeses with Natural Rind

BEST OF CLASS

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *St. Malachi* | 99.525

SECOND AWARD

Leelanau Cheese Co., Suttons Bay, MI, *Leelanau Reserve* | 99.20

THIRD AWARD

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *St. Malachi Reserve* | 99.14

Jackie Chang, Haystack Mountain Creamery, Longmont, CO, *Wall Street Gold* | 98.91

Sweet Grass Dairy, Thomasville, GA, *Thomasville Tomme* | 98.625

Ron Henningfeld, Hill Valley Dairy, Milwaukee, WI, *Alina by Hill Valley Dairy* | 97.56

Ron Henningfeld, Hill Valley Dairy, Milwaukee, WI, *Luna by Hill Valley Dairy* | 97.235

Joe Moreda & Team, Valley Ford Cheese & Creamery, Valley Ford, CA, *Montasio Style/ Estero Gold* | 97.035

Class 57. Open Class: Soft Cheeses, Flavored

BEST OF CLASS

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Chocolate Mascarpone* | 98.885

SECOND AWARD

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Braids Dill* | 98.75

THIRD AWARD

Dominic Manzi, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Black Truffle Burrata* | 98.70

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Marinated Fresh Mozzarella* | 98.695

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Marinated Mozzarella Cup* | 98.55

Turkeyfoot Creek Creamery, Wauseon, OH, *Orange-Cranberry Quark with toasted pecans* | 98.50

Vermont Creamery, Websterville, VT, *Madagascar Vanilla Crème Fraîche* | 98.50

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Sundried Tomato and Fresh Basil Cup* | 98.465

Rose Boero, Tea Rose Taggenburgs LLC, Berlin, WI, *Moo-sa-bee* | 98.44

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Queso con Guava Tray* | 98.275

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Basil and Garlic Marinated Mozzarella Cup*

Emilio Torres, BelGioioso Cheese Inc., Glenville, NY, *BelGioioso Pesto Marinated Fresh Mozzarella*

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Braids Marinated*

Leelanau Cheese Co., Suttons Bay, MI, *Black Truffle Fromage Blanc*

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, *Jalapeno Honey Quark Cheese*

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Queso con Dulce de Leche Tray*

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Braids Truffle Oil and Basil*

Anthony Mongiello, Formaggio Cheese, Hurleyville, NY, *Braids Everything Bagel*

Emily Montgomery and James Regelsky, Calkins Creamery, Honesdale, PA, *Ole*

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Braids Pesto*

Emily Montgomery and James Regelsky, Calkins Creamery, Honesdale, PA, *Horsekick*

MouCo Cheese Company, Fort Collins, CO, *MouCo Truffello*

Sweet Grass Dairy, Thomasville, GA, *Lil Moo with Garlic and Chive*

Class 58. Open Class: Semi-soft Cheeses, Flavored

BEST OF CLASS

Amanda Gutzmer, Klondike Cheese Co., Monroe, WI, *Odyssey Peppercorn Feta* | 99.91

SECOND AWARD

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Creamy Dill Fontal* | 99.70

THIRD AWARD

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Black Pepper and Roasted Garlic Fontal* | 99.64

Team Brunkow, Brunkow Cheese, Darlington, WI, *Juustolepia / Garlic Brun-uusto* | 99.475

The Artisan Cheese Exchange, Carr Valley Cheese Co., Inc., Linden, WI, *Deer Creek The Blue Jay* | 99.325

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Smoky Pepper Fontal* | 99.09

Matt Erdley, Klondike Cheese Co., Monroe, WI, *Odyssey Tomato & Basil Feta* | 99.045

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Caraway Colby Cheese* | 98.99

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI, *Bratwurst Chees-E-Que* | 98.96



Tom Salzwedel, Klondike Cheese Co., Monroe, WI, *Odyssey Mediterranean Feta* | 98.925

Luke Buholzer, Klondike Cheese Co., Monroe, WI, *Odyssey Mediterranean Feta*

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Tuscan Fontal*

Justin Lowery, Klondike Cheese Co., Monroe, WI, *Odyssey Tomato & Basil Feta*

Ryan Kober, Glanbia Nutritionals, Twin Falls, ID, *Green Olives and Pimento MJ*

Scott Rivers, Glanbia Nutritionals, Twin Falls, ID, *Black Cracked Pepper MJ*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Linden, WI, *Blue Spruce Blue*

Sabahudin Ferhatovic, Glanbia Nutritionals, Twin Falls, ID, *Green Olives and Pimento MJ*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Linden, WI, *Black Truffle Blue*

Henning Cheese, The Artisan Cheese Exchange, Kiel, WI, *Deer Creek The Carawaybou*

Team Ben, Agropur, Weyauwega, WI, *Feta Cheese with Basil and Tomato*

Steve Webster, Klondike Cheese Co., Monroe, WI, *Odyssey Peppercorn Feta*

Henning Cheese, The Artisan Cheese Exchange, Kiel, WI, *Deer Creek The Wild Boar*

Team Arena, Arena Cheese, Arena, WI, *Sriracha Jack*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Fontina de Provence*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, *Antonella Pepperoni & Marinara*

Sierra Nevada Cheese Company, Willows, CA, *Truffle Jack*

Team Nathan, Agropur, Weyauwega, WI, *Feta Cheese with Peppercorn*

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Cheese*

Santiago Gomez, Glanbia Nutritionals, Twin Falls, ID, *Black Cracked Pepper MJ*

Erin Daehn, Agropur, Weyauwega, WI, *Mediterranean Feta*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, *Antonella Garden Vegetable & Sweet Basil Jack*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, *Antonella Roasted Garlic & Sweet Basil Jack*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Vegetable Colby Cheese*

Kuba Hemmerling, Point Reyes Farmstead Cheese Company, Petaluma, CA, *Point Reyes TomaTruffle*

Team Tim, Agropur, Weyauwega, WI, *Feta Cheese with Basil and Tomato*

Team MWC, MWC, Saint Johns, MI, *Sriracha Jack*

Team Meister 2, Meister Cheese, Muscoda, WI, *Cappuccino*

Kuba Hemmerling, Point Reyes Farmstead Cheese Company, Petaluma, CA, *Point Reyes TomaProvence*

Team Drew, Agropur, Weyauwega, WI, *Feta Cheese with Peppercorn*

Team Meister 1, Meister Cheese, Muscoda, WI, *Caramelized Onion Jack*

Class 59. Open Class: Hard Cheeses, Flavored

BEST OF CLASS

Rumiano Cheese, Crescent City, CA, *Rumiano Pepato Dry Jack* | 99.35

SECOND AWARD

Henning Cheese, The Artisan Cheese Exchange, Kiel, WI, *Deer Creek The Doe* | 98.875

THIRD AWARD

Team Sartori, Sartori Company, Plymouth, WI, *Tennessee Whiskey BellaVitano* | 98.85

Team Sartori, Sartori Company, Plymouth, WI, *Garlic and Herb BellaVitano* | 98.75

Team MWC, MWC, Saint Johns, MI, *Sriracha cheddar* | 98.70

Kerry Henning, Henning Cheese, Kiel, WI, *Blueberry Cobbler Cheddar* | 98.425

Team Sartori, Sartori Company, Plymouth, WI, *Chardonnay BellaVitano* | 98.20

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Wood River Creamery Roasted Red Pepper & Cracked Peppercorn* | 98.20

Team Sartori, Sartori Company, Plymouth, WI, *Black Pepper BellaVitano* | 98.00

Team Shullsburg Creamery, Prairie Farms Dairy Inc. - Shullsburg Creamery, Shullsburg, WI, *Bourbon Barrel Smoked Cracked Black Pepper Cheddar* | 98.00

Team Sartori, Sartori Company, Plymouth, WI, *Merlot BellaVitano*

Stephanie Deitch, Glanbia Nutritionals, Twin Falls, ID, *Green Olives and Pimento White Cheddar*

Renard's Rosewood Dairy, Inc., Renard's Cheese / Rosewood Dairy, Algoma, WI, *Renard's Door County Cherry Cheddar*

Team Sartori, Sartori Company, Plymouth, WI, *Espresso BellaVitano*

Suljo Alic, Glanbia Nutritionals, Twin Falls, ID, *Bacon Color Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Garlic Herb Cheddar C50*

Tillamook, Tillamook, OR, *Tillamook Smoked Black Pepper Cheddar*

Sejad Zucic, Glanbia Nutritionals, Twin Falls, ID, *Green Olives and Pimento White Cheddar*

Zachary Henning, Henning Cheese, Kiel, WI, *Tomato Basil Cheddar*

Henning Cheese, The Artisan Cheese Exchange with LaClare Farms, Kiel, WI, *Deer Creek The Night Walker*

Stewart Hunsaker, Heber Valley Artisan Cheese, Midway, UT, *Snake Creek - Mustard Herb*

Grant Kohler, Heber Valley Artisan Cheese, Midway, UT, *Snake Creek - Tomato Basil*

Tillamook, Tillamook, OR, *Tillamook Smoked Black Pepper Cheddar*

Cady Cheese Team, Burnett Dairy Cooperative, Wilson, WI, *Wood River Creamery Roasted Red Pepper & Cracked Peppercorn*

Dillion Joyce, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Artigiano Aged Balsamic & Cipolline Onion*

Henning Cheese, The Artisan Cheese Exchange with LaClare Farms, Kiel, WI, *Deer Creek The Moon Rabbit*

Thomas Chocker, Glanbia Nutritionals, Twin Falls, ID, *Gruyere*

Team Shullsburg Creamery, Prairie Farms Dairy Inc. - Shullsburg Creamery, Shullsburg, WI, *Salsa Cheddar*

Shane Dill, First District Association, Litchfield, MN, *Basil Cheddar*

Class 60. Open Class: Smoked Soft & Semi-soft Cheeses

BEST OF CLASS

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Burnett Dairy Smoked String Cheese* | 99.625

SECOND AWARD

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Burnett Dairy Smoked String Cheese* | 99.475

THIRD AWARD

Global Foods International Inc., Schiller Park, IL, *Double-Smoked Natural Mozzarella* | 99.425

Trace Peterson, Arla Foods, Kaukauna, WI, *Castello Smoked Edam* | 99.40

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Havarti* | 99.375

Cheese Team 1, Central Valley Cheese, Inc., Turlock, CA, *Smoked String Cheese / Karoun* | 99.225

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Mozzarella Loaf* | 99.225

Eric Timm, Arla Foods, Kaukauna, WI, *Castello Smoked Fontina* | 99.175

Tyler Black, Glanbia Nutritionals, Twin Falls, ID, *Smoked Monterey Jack* | 99.15

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Burnett Dairy Smoked String Cheese* | 99.15

Vlado Cvijetic, Glanbia Nutritionals, Twin Falls, ID, *Smoked Monterey Jack*

Matt Wolff, Arla Foods, Kaukauna, WI, *Castello Smoked Edam*

Burnett Dairy Team, Burnett Dairy Cooperative, Grantsburg, WI, *Burnett Dairy Smoked String Cheese*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Apple Smoked Cheddar*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Smoked Crema Kasa*

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Smoked String Cheese*

William Canfield, Glanbia Nutritionals, Twin Falls, ID, *Smoked Monterey Jack*

Emilio Torres, BelGioioso Cheese Inc., Glenville, NY, *BelGioioso Smoked Scamorza-Rella*

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Jalapeno Whips*

Rumiano Cheese, Crescent City, CA, *Rumiano Smoked Mozzarella*

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, *Smoked Cheddar/Gold Creek Farms*

Dylan Staral, Arla Foods, Kaukauna, WI, *Castello Smoked Fontina*

Zimmerman Cheese Team 1, Zimmerman Cheese Inc, South Wayne, WI, *Smoked Brick Loaf*

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Smoked String Cheese*

Kingston Cheese Team, Kingston Creamery, Cambria, WI, *Kingston Smoked Blue*

Zimmerman Cheese Team 2, Zimmerman Cheese Inc, South Wayne, WI, *Smoked Brick Loaf*

Class 61. Open Class: Smoked Hard Cheeses

BEST OF CLASS

Tillamook, Tillamook, OR, *Tillamook Hickory Smoked Cheddar* | 99.675

SECOND AWARD

Jim Falls Cheese Team, AMPI, Jim Falls, WI, *Smokey Cheddar Cheese* | 99.66

THIRD AWARD

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Cheddar Cheese* | 99.65

Hilmar Cheese, Hilmar, CA, *Hickory Smoked Cheddar* | 99.60

Team Meister 3, Meister Cheese, Muscoda, WI, *Smoked Cheddar* | 99.55

Jones Tsegay, Glanbia Nutritionals, Twin Falls, ID, *Smoked Color Cheddar* | 99.40

Tillamook, Tillamook, OR, *Tillamook Hickory Smoked Cheddar* | 99.375

Global Foods International Inc., Schiller Park, IL, *Double-Smoked Natural Gruyere* | 99.35

Team Meister 1, Meister Cheese, Muscoda, WI, *Smoked Cheddar* | 99.25

Zack Wildman, Glanbia Nutritionals, Twin Falls, ID, *Smoked Color Cheddar* | 99.20

Kent Levi, Glanbia Nutritionals, Twin Falls, ID, *Smoked White Cheddar*

Team Meister 2, Meister Cheese, Muscoda, WI, *Smoked Cheddar*

Pearl Valley Cheese, Fresno, OH, *Pearl Valley Cheese*

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, *Smoked Parmesan/Gold Creek Farms*

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, *Smoked Romano/Gold Creek Farms*

Team Sartori, Sartori Company, Plymouth, WI, *Cherrywood Smoked MontAmore*

Tillamook, Tillamook, OR, *Tillamook Hickory Smoked Extra Sharp White Cheddar*

Rogue Creamery, Central Point, OR, *Smokey Blue*

Tillamook, Tillamook, OR, *Tillamook Hickory Smoked Extra Sharp White Cheddar*

Class 62. Reduced Fat Cheeses

BEST OF CLASS

TJ Jacoby, Valley Queen Cheese, Milbank, SD, *Valley Queen Reduced Fat Cheddar* | 99.125

SECOND AWARD

Mike DeMuth, Agropur, Weyauwega, WI, *Reduced Fat Feta* | 98.805

THIRD AWARD

Charles Henn, Agropur, Weyauwega, WI, *Reduced Fat Feta* | 98.80

Justin Lowery, Klondike Cheese Co., Monroe, WI, *Odyssey Reduced Fat Peppercorn Feta* | 98.48

Steve Webster, Klondike Cheese Co., Monroe, WI, *Odyssey Reduced Fat Mediterranean Feta* | 97.765

Kristi Wuthrich, Klondike Cheese Co., Monroe, WI, *Odyssey Reduced Fat Feta* | 97.70

Clayton Team, Foremost Farms USA Inc., Clayton, WI, *Non-Smoked Reduced Fat Provolone* | 97.555

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *50% Reduced Fat Colored Cheddar* | 97.50

Agropur - Hull, Hull, IA, *Reduced Fat Monterey Jack* | 97.10

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, *Reduced Fat Provolone* | 96.885

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot 50% Reduced Fat Cheddar C51*

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, *Reduced Fat Provolone*

Yancey Rebekah, Glanbia Nutritionals, Twin Falls, ID, *Reduced Fat Cheddar*

Nada Heric, Glanbia Nutritionals, Twin Falls, ID, *Reduced Fat Cheddar*

Renard's Rosewood Dairy, Inc, Renard's Cheese / Rosewood Dairy, Algoma, WI, *Renard's Farmer's Cheese with Guacamole*

Agropur - Hull, Hull, IA, *Reduced Fat Monterey Jack*

Team Lake Norden, Agropur, Lake Norden, SD, *Reduced Fat Mozzarella*

Glanbia Nutritional's - Blackfoot, Glanbia, Blackfoot, ID, *50% Reduced Fat Colored Cheddar*

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI, *Reduced Fat Cheddar*

Team Lake Norden, Agropur, Lake Norden, SD, *Reduced Fat Mozzarella*

Class 63. Lowfat Cheeses

BEST OF CLASS

Ricotta, Lactalis American Group, Inc., Buffalo, NY, *Galbani Low Fat Ricotta* | 99.415

SECOND AWARD

Dave Buholzer, Klondike Cheese Co., Monroe, WI, *Odyssey Fat Free Feta* | 99.385

THIRD AWARD

Ricotta, Lactalis American Group, Inc., Buffalo, NY, *Galbani Low Fat Ricotta* | 99.265

Steve Webster, Klondike Cheese Co., Monroe, WI, *Odyssey Lowfat Feta* | 99.065

Ricotta, Lactalis American Group, Inc., Buffalo, NY, *Galbani Low Fat Ricotta* | 98.92

Nathan Forseth, Agropur, Weyauwega, WI, *Fat Free Feta* | 98.425

Drew Simonson, Agropur, Weyauwega, WI, *Fat Free Feta* | 98.40

Ricotta, Lactalis American Group, Inc., Buffalo, NY, *Galbani Low Fat Ricotta* | 98.235

Class 64. Reduced Sodium Cheeses

BEST OF CLASS

Jeremy Robinson, Agropur, Luxemburg, WI, *Reduced Sodium Provolone* | 99.30

SECOND AWARD

Cheese Team 1, Central Valley Cheese, Inc., Turlock, CA, *Paneer Cheese / Gopi* | 98.35

THIRD AWARD

Zimmerman Cheese Team 2, Zimmerman Cheese Inc, South Wayne, WI, *Reduced Sodium Muenster Loaf* | 98.325

Ezra Frater, Agropur, Luxemburg, WI, *Reduced Sodium Provolone* | 98.225

Donnie Hershberger, Rothenbuhler Cheesemakers, Middlefield, OH, *No-Salt Swiss* | 97.65

Zimmerman Cheese Team 1, Zimmerman Cheese Inc, South Wayne, WI, *Reduced Sodium Muenster Loaf* | 97.575

Ryan Shaheen, Rothenbuhler Cheesemakers, Middlefield, OH, *No-Salt Swiss* | 97.525

Heath Joan, Glanbia Nutritionals, Twin Falls, ID, *Reduced Sodium Cheddar* | 96.925

Class 65. Cold Pack Cheese

BEST OF CLASS

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda natural Gouda spread* | 99.50

SECOND AWARD

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, *Stettler Swiss Cheese Spread* | 99.395

THIRD AWARD

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Aged Brick Spread* | 99.15

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Natural Gouda Spread* | 99.10

Team Pine River, Pine River Prepack, Newton, WI, *60 Month Cheddar Cheese Spread* | 98.825

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Sharp Spread* | 98.725

Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Aged Asiago Cold Pack Cheese Food* | 98.545

Courtney Schreiner, Lactalis American Group, Merrill, WI, *Extra Sharp Cheddar Cheese Spread/Black Diamond* | 98.125

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Parmesan Spread* | 98.085

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Aged Asiago Spread* | 97.90

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, *Colby-Swiss Cheese Spread*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Gouda Spread*

Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Extra Sharp Cheddar Cold Pack Cheese*

Old Croc, Trugman Nash, LLC, Newton, WI, *Old Croc Sharp Cheddar Spread*

Team 1, Williams Cheese Company, Linwood, MI, *Williams Original Pinconning Cold Pack Cheese Spread*

Old Croc, Trugman Nash, LLC, Newton, WI, *Old Croc Sharp Cheddar Spread*

Old Croc, Trugman Nash, LLC, Newton, WI, *Old Croc Sharp Cheddar Spread*

Team One, Williams Cheese Company, Linwood, MI, *Williams Original Cheddar Cheese Spread*

Team Brunkow, Brunkow Cheese of Wisconsin, Darlington, WI, *Cold Pack Cheese / Fayette Creamery Raw Milk Cheddar*

Class 66. Cold Pack Cheese, Flavored

BEST OF CLASS

Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Mango Habanero Cold Pack Cheese Spread* | 99.105

SECOND AWARD

Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Jalapeno Cold Pack Cheese Food* | 99.025

THIRD AWARD

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Hatch pepper spread* | 98.96

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Late Harvest Wine Spread* | 98.90

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Green Olive Aged Brick Spread* | 98.74

Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Pepper Jack Cold Pack Cheese Spread* | 98.73

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Hatch pepper spread* | 98.68

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Brew Master Pub Spread* | 98.605

Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Garlic & Herb Gourmet Cold Pack Cheese Food* | 98.595

Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Swiss and Almond Cold Pack Cheese Food* | 98.58

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, *Jalapeno Aged Brick Spread*

Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Smokey Bacon Flavor Cold Pack Cheese Food*

Old Croc, Trugman Nash, LLC, Newton, WI, *Old Croc Bacon Jalapeno Cheese Spread*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Spicy Beer Spread*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Honey Clover Marieke Gouda Spread*

Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Toasted Onion Cold Pack Cheese Food*

Team Brunkow, Brunkow Cheese of Wisconsin, Darlington, WI, *Cold Pack Cheese / Fayette Creamery Jalapeno Raw Milk Cheddar*

Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Spicy Beer Cold Pack Cheese Spread*

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Marieke Gouda Team, Marieke Gouda, Thorp, WI, *Marieke Gouda Honey Clover Spread*
 Old Croc, Trugman Nash, LLC, Newton, WI, *Old Croc Bacon Jalapeno Cheese Spread*
 Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Port Wine Cold Pack Cheese Food*
 Old Croc, Trugman Nash, LLC, Newton, WI, *Old Croc Port Wine Spread*
 Old Croc, Trugman Nash, LLC, Newton, WI, *Old Croc Port Wine Spread*
 Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Horseradish Flavor Cold Pack Cheese Food*
 Old Croc, Trugman Nash, LLC, Newton, WI, *Old Croc Port Wine Spread*
 Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Garlic Cheddar Spread*
 Team 1, Williams Cheese Company, Linwood, MI, *Williams Original Horseradish Cold Pack Cheese Spread*

Class 67. Cream Cheese

BEST OF CLASS

Kraft Heinz Beaver Dam, Beaver Dam, WI, *Philadelphia Cream Cheese* | 99.50

SECOND AWARD

Schreiber Foods, Green Bay, WI, *Cream Cheese Bar* - 20760 | 98.95

THIRD AWARD

Luana Plant, Prairie Farms Cheese Division, Luana, IA, *Cream Cheese* | 98.40
 Team Fleur de Lait West, Savencia Cheese USA, City Of Industry, CA, *Smithfield Plain Whipped Cream Cheese* | 98.35
 Team Fleur de Lait West, Savencia Cheese USA, City Of Industry, CA, *Smithfield Pourable Cream Cheese* | 98.10
 Jon Jones, Lactalis American Group, Merrill, WI, *Whipped Cream Cheese product - Plain/Président rondelé* | 98.10
 Team Fleur de Lait West, Savencia Cheese USA, City Of Industry, CA, *Smithfield Cream Cheese* | 98.025
 Schreiber Foods, Green Bay, WI, *Plain Cream Cheese Spread* - 74608 | 97.625
 Schreiber Foods, Green Bay, WI, *Strawberry Cream Cheese Spread* - 74808 | 97.25
 Schreiber Foods, Green Bay, WI, *Garden Vegetable Cream Cheese Spread* - 74809 | 97.20
 Sierra Nevada Cheese Company, Willows, CA, *Gina Marie Cream Cheese*

Class 68. Spreadable Natural Cheeses

BEST OF CLASS

Tillamook, Tillamook, OR, *Tillamook Seriously Strawberry Farmstyle Cream Cheese Spread* | 99.75

SECOND AWARD

Tillamook, Tillamook, OR, *Tillamook Original Farmstyle Cream Cheese Spread* | 99.70

THIRD AWARD

Tillamook, Tillamook, OR, *Tillamook Jalapeno Honey Farmstyle Cream Cheese Spread* | 99.60
 New Holland Team, Savencia Cheese USA, New Holland, PA, *Alouette Deli Premium Spinach Artichoke* | 99.575
 New Holland Team, Savencia Cheese USA, New Holland, PA, *Alouette Deli Premium Smoky Jalapeno* | 99.35
 Shawn Schult, Lactalis American Group, Merrill, WI, *Sweet Heat Thai Chile Creamy Spread/Président Rondelé* | 99.25
 Tillamook, Tillamook, OR, *Tillamook Chive & Onion Farmstyle Cream Cheese Spread* | 99.15
 Team Fleur de Lait West, Savencia Cheese USA, City Of Industry, CA, *Smithfield Neufchatel Cream Cheese* | 99.10
 Lon Riedel, Lactalis American Group, Merrill, WI, *Garlic & Herbs Cheese Spread/Président rondelé* | 99.10
 New Holland Team, Savencia Cheese USA, New Holland, PA, *Alouette Deli Premium Garlic & Herbs* | 99.075
 New Holland Team, Savencia Cheese USA, New Holland, PA, *Alouette Deli Premium Toasted Everything with Sea Salt*
 Yoav Perry, Perrystead Dairy, Philadelphia, PA, *The Real Philly Schmeer / Perrystead Dairy*

Kraft Heinz Beaver Dam, Beaver Dam, WI,
Philadelphia Cream Cheese Spread

New Holland Team, Savencia Cheese USA, New
Holland, PA, *Alouette Deli Prem Garden
Vegetable*

Schreiber Foods, Green Bay, WI, *Nuefchatel
Bar - 20766*

Susan Gasper, Lactalis American Group,
Merrill, WI, *Sharp Cheddar Spreadable/
Président Pub*

Sierra Nevada Cheese Company, Willows, CA,
Gina Marie Farmer Cheese

Christopher Gezella, BelGioioso Cheese Inc.,
Denmark, WI, *BelGioioso Crescenza-
Stracchino*

Brian Storm, Lactalis American Group, Merrill,
WI, *Garlicky Herb/Président Rondelé*

Steve Knapp, Lactalis American Group,
Merrill, WI, *Garden Vegetable Spreadable/
Président rondelé*

Culture Team 1, Central Valley Cheese, Inc.,
Turlock, CA, *Chipotle Spread / Paramlat*

Culture Team 1, Central Valley Cheese, Inc.,
Turlock, CA, *Jalapeno Cheddar Spread /
Paramlat*

Sweet Grass Dairy, Thomasville, GA, *Lil Moo*

Mexican Cheese Producers Sigma Darlington
Plant, Mexican Cheese Producers,
Darlington, WI, *cremoso w/strawberry*

Class 69. Pasteurized Process Cheeses

BEST OF CLASS

Gilman Cheese Corporation, Gilman, WI,
Colored Sharp American | 98.975

SECOND AWARD

Team New London, Ellsworth Cooperative
Creamery, New London, WI, *Ellsworth
Pasteurized Process White EZ Melt* | 98.925

THIRD AWARD

Team Revela, CROPP Cooperative/Organic
Valley, New Berlin, WI, *Organic American
Cheese - Premium Pasteurized Prepared
Cheese* | 98.875

Global Foods International Inc., Schiller Park,
IL, *Processed Gruyere* | 98.70

Team New London, Ellsworth Cooperative
Creamery, New London, WI, *Ellsworth St.
Louis Style Pizza Cheese* | 98.65

Rochester Team, Prairie Farms Dairy Cheese
Division, Rochester, MN, *Pasteurized Process
American Cheese* | 98.65

Gilman Cheese Corporation, Gilman, WI 54771,
WI, *Shelf Stable Ultra Sharp* | 98.475

Gilman Cheese Corporation, Gilman, WI,
Pizella | 98.475

Gilman Cheese Corporation, Gilman, WI, *Shelf
Stable White Cheddar* | 98.25

Loaf Production Team, Bongards Creameries,
Norwood, MN, *Processed American Deli
Loaf* | 98.10

Gilman Cheese, Real American Foods, Inc.,
Gilman, WI, *New School Quality American*

Rochester Team, Prairie Farms Dairy Cheese
Division, Rochester, MN, CA-25578 -
Pasteurized Process Swiss American

Rochester Team, Prairie Farms Dairy Cheese
Division, Rochester, MN, *Pasteurized Process
Swiss American Cheese Food*

Dan McVehill, Biery Cheese, Louisville, OH,
American Cheese

Class 70. Pasteurized Process Cheeses, Flavored

BEST OF CLASS

Loaf Team, LandOLakes, Spencer, WI, *6/5#
EXTRA MELT WITH JALAPENOS* | 99.40

SECOND AWARD

Team New London, Ellsworth Cooperative
Creamery, New London, WI, *Ellsworth
Pasteurized Process Elote & Jalapeno
Pepper EZ Melt* | 98.65



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THIRD AWARD

Team New London, Ellsworth Cooperative Creamery, New London, WI, *Ellsworth Jalapeno Pepper Cheese Food* | 98.625

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Processed Swiss Bar* | 98.15

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Processed Cheddar Bar* | 97.50

Jeff Lupher, Biery Cheese, Louisville, OH, *Bacon American* | 97.25

Loaf Production Team, Bongards Creameries, Norwood, MN, *Processed American Deli Loaf with Peppers* | 97.10

Gilman Cheese Corporation, Gilman, WI, *Smoked Jalapeno* | 97.05

Justin Finnegan, Biery Cheese, Louisville, OH, *Smoked Cheddar* | 96.80

Team Dairyfood USA, Dairyfood USA, Inc., Blue Mounds, WI, *Naturally Smoked Cheddar* | 96.75

Team 1, Williams Cheese Company, Linwood, MI, *Williams Smoked Swiss*

Richard Oleskey, Biery Cheese, Louisville, OH, *Hot Pepper*

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Processed Gruyere*

Loaf Team, LandOLakes, Spencer, WI, *2/5# ITALIAN BLND PROC CHS*

Global Foods International Inc., Schiller Park, IL, *Processed Hot Pepper Loaf*

Gilman Cheese Corporation, Gilman, WI, *Tomato Basil*

Class 71. Pasteurized Process Cheese Slices

BEST OF CLASS

Slice Team, LandOLakes, Spencer, WI, *8/3LB 72 V SLCE PR Y AMER DPLY* | 97.35

SECOND AWARD

Slice Team, LandOLakes, Spencer, WI, *8/ 5LB F/S 120 SL Y AM CULVER* | 97.05

THIRD AWARD

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Sliced Processed Gouda* | 96.65

Slice Production Team, Bongards Creameries, Norwood, MN, *Processed American Slice* | 96.45

AMPI's Dinner Bell Creamery, Associated Milk Producers Inc., Portage, WI, *Dinner Bell Pasteurized Process American Cheese (Slice-On-Slice)* | 96.30

Slice Team, LandOLakes, Spencer, WI, *6/5# 160S VERT W AM PROD HILLD* | 96.00

Slice Production Team, Bongards Creameries, Norwood, MN, *Processed American/Swiss Slice* | 95.65

AMPI's Dinner Bell Creamery, Associated Milk Producers Inc., Portage, WI, *Dinner Bell Pasteurized Process American & Swiss Cheese (Slice-On-Slice)* | 94.75

Class 72. Pasteurized Process Cheese Spread

BEST OF CLASS

Team 1, Williams Cheese Company, Linwood, MI, *Williams Buffalo Blue Spread* | 98.75

SECOND AWARD

Tony Gessler, Lactalis American Group, Merrill, WI, *Wee Brie/Président* | 98.26

THIRD AWARD

Team 1, Williams Cheese Company, Linwood, MI, *Amish Country Limburger Spread* | 97.47

Loaf Production Team, Bongards Creameries, Humboldt, TN, *Processed Melting Cheese* | 97.325

Team 1, Williams Cheese Company, Linwood, MI, *Williams Cheddar Beer Spread* | 96.32

Team Dairyfood USA, Dairyfood USA, Inc., Blue Mounds, WI, *Naturally Smoked Gouda Spread / Glacier Ridge Farms* | 96.025

Class 73. Soft Goat's Milk Cheeses

BEST OF CLASS

Team Risin' Creek, Risin' Creek Creamery, Martinsville, IN, *Risin' Creek Creamery Plain Chevre* | 99.625

SECOND AWARD

Team Idyll, Idyll farms, Northport, MI, *Idyll Pastures Plain* | 99.60

THIRD AWARD

Kolb-Lena Team, Savencia Cheese USA, Lena, IL, *Chavrie Plain Goat Cheese Log 4 oz* | 99.50

Vermont Creamery, Websterville, VT, *Classic Goat Cheese* | 99.475

Montchevre, Saputo, Lancaster, WI, *Montchevre Plain Goat Cheese* | 99.35

Team LaClare, LaClare Creamery, Malone, WI, *LaClare Creamery Original Goat Cheese* | 99.35

Team Stickney, Stickney Hill Dairy, Rockville, MN, *The Humble Goat Chevre* | 99.05

Team Idyll, Idyll farms, Northport, MI, *Spreadable Idyll Pastures* | 98.95

Levi Garcia & Dennis Belen, Blakesville Creamery, Port Washington, WI, *Blakesville Creamery Fresh Chèvre* | 98.85

Team Idyll, Idyll farms, Northport, MI, *Chef Cheese* | 98.725

Clock Shadow Creamery Team, Clock Shadow Creamery, Milwaukee, WI, *Chevre*

Sierra Nevada Cheese Company, Willows, CA, *Bella Capra Chevre*

Fromagerie Belle Chevre, Belle Chevre, Elkmont, AL, *Belle Chevre Original Goat Cheese Spread*

Class 74. Soft Goat's Milk Cheeses, Flavored

BEST OF CLASS

Cypress Grove, Arcata, CA, *Purple Haze* | 99.70

SECOND AWARD

Team Risin' Creek, Risin' Creek Creamery, Martinsville, IN, *Risin' Creek Creamery Roasted Garlic Chevre* | 99.60

THIRD AWARD

Montchevre, Saputo, Belmont, WI, *Montchevre Jalapeno Honey* | 99.45

Fromagerie Belle Chevre, Belle Chevre, Elkmont, AL, *Chevoos Goat Cheese & Olive oil - Herbes de Provence* | 99.40

Team Idyll, Idyll farms, Northport, MI, *Idyll Pastures with Fennel Pollen* | 99.35

Team LaClare, LaClare Creamery, Malone, WI, *LaClare Creamery Everything Bagel Goat Cheese* | 99.35

Vermont Creamery, Websterville, VT, *Herb Goat Cheese* | 99.30

Team Risin' Creek, Risin' Creek Creamery, Martinsville, IN, *Risin' Creek Creamery Herbs de Provence Chevre* | 99.30

Team Stickney, Stickney Hill Dairy, Rockville, MN, *The Humble Goat Chevre* | 99.25

Team Idyll, Idyll farms, Northport, MI, *Idyll Pastures With Garlic and Herbs* | 99.20

Team Nettle Meadow, Nettle Meadow Cheese Co, Lake Luzerne, NY, *Nettle Meadow Meyer Lemon Chevre* | 99.20

Montchevre, Saputo, Lancaster, WI, *Fine Herb Chevre* | 99.20

Team LaClare, LaClare Creamery, Malone, WI, *LaClare Creamery Truffle Goat Cheese*

Kolb-Lena Team, Savencia Cheese USA, Lena, IL, *Chavrie Sundried Tomato Garlic Log 4oz*

Team LaClare, LaClare Creamery, Malone, WI, *LaClare Creamery Garlic & Herb Goat Cheese*

Team LaClare, LaClare Creamery, Malone, WI, *LaClare Creamery Chipotle Honey Goat Cheese*

Fromagerie Belle Chevre, Belle Chevre, Elkmont, AL, *Chevoos Goat Cheese & Olive oil - Smoked Salt & Rosemary*

Team Seal Cove Farm, Seal Cove Farm, Lamoine, ME, *Seal Cove Farm*

Team Idyll, Idyll farms, Northport, MI, *Chili Billy*

Team Idyll, Idyll farms, Northport, MI, *Spreadable Idyll Pastures with Garlic and Herbs*

Team Stickney, Stickney Hill Dairy, Rockville, MN, *The Humble Goat Chevre*

Class 75. Soft Goat's Milk Cheeses, Flavored with Sweet Condiments

BEST OF CLASS

Team LaClare, LaClare Creamery, Malone, WI, *LaClare Creamery Fig & Honey Goat Cheese* | 99.275

SECOND AWARD

Wegmans Food Markets & Old Chatham, Wegmans Food Markets, Groton, NY, *Cranberry Goat Cheese* | 99.10

THIRD AWARD

Team Stickney, Stickney Hill Dairy, Rockville, MN, *The Humble Goat Chevre* | 98.35

Team Stickney, Stickney Hill Dairy, Rockville, MN, *The Humble Goat Chevre* | 98.325

Fromagerie Belle Chevre, Belle Chevre, Elkmont, AL, *Belle Chevre Fig Goat Cheese Spread* | 98.225

Vermont Creamery, Websterville, VT, *Clover Blossom Honey Goat Cheese* | 98.175

Team Stickney, Stickney Hill Dairy, Rockville, MN, *The Humble Goat Chevre* | 97.975

Montchevre, Saputo, Belmont, WI, *Cranberry Orange Chevre* | 97.775

Montchevre, Saputo, Belmont, WI, *Montchevre Blueberry Lemon* | 97.60

Montchevre, Saputo, Belmont, WI, *Montchevre Hibiscus Berry Goat Cheese* | 97.50

Cypress Grove, Arcata, CA, *Meyer Lemon and Honey*

Team LaClare, LaClare Creamery, Malone, WI, *LaClare Creamery Blueberry Vanilla Goat Cheese*

Vermont Creamery, Websterville, VT, *Blueberry, Lemon & Thyme Goat Cheese*

Team LaClare, LaClare Creamery, Malone, WI, *LaClare Creamery Honey Goat Cheese*

Team LaClare, LaClare Creamery, Malone, WI, *LaClare Creamery Cranberry Cinnamon Goat Cheese*

Kolb-Lena Team, Savencia Cheese USA, Lena, IL, *Chavrie Cranberries & Orange Peel Log*

Team Stickney, Stickney Hill Dairy, Rockville, MN, *The Humble Goat Chevre*

Team Idyll, Idyll farms, Northport, MI, *Idyll Pastures with Honey and Lavender*

Montchevre, Saputo, Lancaster, WI, *Montchevre Blueberry Vanilla*

Team Idyll, Idyll farms, Northport, MI, *Spreadable Idyll Pastures with Honey and Lavender*

Vermont Creamery, Websterville, VT, *Strawberry Spritz Goat Cheese*

Vermont Creamery, Websterville, VT, *Honey Truffle Goat Cheese*

Class 76. Semi-soft Goat's Milk Cheeses

BEST OF CLASS

Sierra Nevada Cheese Company, Willows, CA, *Bella Capra Goat Feta* | 98.90

SECOND AWARD

Kingston Cheese Team, Kingston Creamery, Cambria, WI, *Kingston Goat Blue* | 98.855

THIRD AWARD

Erika McKenzie-Chapter, Pennyroyal Farm, Boonville, CA, *Boont Corners - 2 Month* | 98.85

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Chevre au Lait* | 98.84

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Cardona* | 98.55

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, *Hook's Galway Bay Cheese* | 98.40

Todd Jaskolski, Caprine Supreme, LLC, Black Creek, WI, *caprine supreme feta* | 98.05

Class 77. Hard Goat's Milk Cheeses

BEST OF CLASS

Goat Rodeo Team, Goat Rodeo Farm & Dairy, Allison Park, PA, *Hootenanny* | 99.60

SECOND AWARD

Black Creek, Saputo, Black Creek, WI, *Montchevre Goat Milk Cheddar* | 99.50

THIRD AWARD

Veronica Pedraza, Blakesville Creamery, Port Washington, WI, *Blakesville Creamery St Germain* | 99.45

Sierra Nevada Cheese Company, Willows, CA, *Capra Bianca Aged Goat Cheddar* | 99.425

Todd Jaskolski, Caprine Supreme, LLC, Black Creek, WI, *caprine supreme select* | 99.10

Team LaClare, LaClare Creamery, Malone, WI, *LaClare Creamery Evalon* | 98.80

Clock Shadow Creamery Team, Clock Shadow Creamery, Milwauakee, WI, *Sadie* | 97.75

Class 78. Semi-soft & Hard Goat's Milk Cheeses, Flavored

BEST OF CLASS

Sierra Nevada Cheese Company, Willows, CA, *Bella Capra Semi Soft Smoked Goat Cheese* | 99.70

SECOND AWARD

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Cocoa Cardona* | 99.30

THIRD AWARD

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Boozin Billy* | 99.10

Robert Garves, LaClare Creamery, Malone, WI, *LaClare Creamery Goat Pepper Jack Cheese* | 99.00

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Black Goat Truffle* | 98.85

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Sweet Vanilla Cardona* | 98.85

Erika McKenzie-Chapter, Pennyroyal Farm, Boonville, CA, *Fraty Corners* | 98.25

Class 79. Soft-Ripened Goat's Milk Cheeses (Mold)

BEST OF CLASS

Veronica Pedraza & Levi Garcia, Blakesville Creamery, Port Washington, WI, *Blakesville Creamery Afterglow* | 99.15

SECOND AWARD

Wegmans Food Markets & Vermont Creamery, Wegmans Food Markets, Websterville, VT, *We Be Chivin* | 98.475

THIRD AWARD

Wegmans Food Markets & Vermont Creamery, Wegmans Food Markets, Websterville, VT, *Sweet 16* | 98.425

Wegmans Food Markets & Vermont Creamery, Wegmans Food Markets, Websterville, VT, *1916* | 98.175

Todd Jaskolski, Caprine Supreme, LLC, Black Creek, WI, *lavon goat milk brie* | 98.125

Team Idyll, Idyll farms, Northport, MI, *Idyll Puck* | 97.925

Levi Garcia & Dennis Belen, Blakesville Creamery, Port Washington, WI, *Blakesville Creamery Linedeline* | 97.75

Vermont Creamery, Websterville, VT, *Bijou* | 97.725

Vermont Creamery, Websterville, VT, *Bonne Bouche* | 97.675

Cypress Grove, Arcata, CA, *Little Giant* | 97.25

Montchevre, Saputo, Belmont, WI, *Montchevre Bucheron*

Vermont Creamery, Websterville, VT, *Coupole*

Team Idyll, Idyll farms, Northport, MI, *Mont Idyll*

Cypress Grove, Arcata, CA, *Humboldt Fog*

Team Idyll, Idyll farms, Northport, MI, *Idyll Gris*

Class 81. Soft Sheep's Milk Cheeses

BEST OF CLASS

Bellwether Farms Fresh Cheese Team, Bellwether Farms, Petaluma, CA, *Bellwether Farms Original Sheep Log* | 99.30

SECOND AWARD

Brenda Jensen, Hidden Springs Creamery LLC, Westby, WI, *Driftless* | 99.00

THIRD AWARD

Green Dirt Farm Production Team, Green Dirt Farm, Weston, MO, *Plain Fresh* | 98.35

Blackberry Farm Creamery, Blackberry Farm, Walland, TN, *Brebis* | 98.20

Landmark Creamery, Landmark Creamery, LLC, Belleville, WI, *Landmark Creamery Brebis* | 97.15

Class 82. Semi-soft Sheep's Milk Cheeses

BEST OF CLASS

Landmark Creamery, Landmark Creamery, LLC, Belleville, WI, *Landmark Creamery Sheep Milk Feta* | 99.35

SECOND AWARD

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Sante* | 98.90

THIRD AWARD

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Marisa* | 98.725

Hannah Walker, Rosemary and Thyme Creamery, Lafayette, GA, *Forever Feta* | 98.65

Landmark Creamery, Landmark Creamery, LLC, Belleville, WI, *Landmark Creamery Anabasque* | 98.65

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, *Hook's Sheep Milk Blue Cheese* | 98.30

Brenda Jensen, Hidden Springs Creamery LLC, Westby, WI, *Farmstead Feta* | 98.25

Class 83. Hard Sheep's Milk Cheeses

BEST OF CLASS

Landmark Creamery, Landmark Creamery, LLC, Belleville, WI, *Landmark Creamery Sweet Annie* | 99.425

SECOND AWARD

Hannah Walker, Rosemary and Thyme Creamery, Lafayette, GA, *Don Quixote Queso* | 99.225

THIRD AWARD

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI, *Donatello* | 98.97

Landmark Creamery, Landmark Creamery, LLC, Belleville, WI, *Landmark Creamery Pecora Nocciola* | 98.45

Eckerman Sheep Company, Antigo, WI, *Ewemazing* | 98.35

Brenda Jensen, Hidden Springs Creamery LLC, Westby, WI, *Wischago* | 97.835

Brenda Jensen, Hidden Springs Creamery LLC, Westby, WI, *Wischago Reserve* | 97.675

Eckerman Sheep Company, Antigo, WI, *Lovely Lamb* | 95.05

Class 84. Surface Ripened Sheep's Milk Cheeses

BEST OF CLASS

Green Dirt Farm Production Team, Green Dirt Farm, Weston, MO, *Prairie Tomme* | 99.80

SECOND AWARD

Hannah Walker, Rosemary and Thyme Creamery, Lafayette, GA, *Tomme de Lafayette* | 99.50

THIRD AWARD

Brenda Jensen, Hidden Springs Creamery LLC, Westby, WI, *Ocooch Mountain Grande Reserve* | 99.45

Team Nettle Meadow, Nettle Meadow Cheese Co, Lake Luzerne, NY, *Nettle Meadow Simply Sheep* | 99.35

Brenda Jensen, Hidden Springs Creamery LLC, Westby, WI, *Ocooch Mountain Grande* | 99.30

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Cave Aged Marisa* | 98.90

Old Chatham Creamery, Murray's Cheese, Groton, NY, *Buttermilk Basque* | 98.20

Blackberry Farm Creamery, Blackberry Farm, Walland, TN, *Hawkins Haze* | 97.95

Class 85. Sheep's Milk Cheeses, Flavored

BEST OF CLASS

Brenda Jensen, Hidden Springs Creamery LLC, Westby, WI, *Driftless Honey* | 99.05

SECOND AWARD

Brenda Jensen, Hidden Springs Creamery LLC, Westby, WI, *Driftless Maple* | 98.975

THIRD AWARD

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Smoked Marisa* | 98.35

Brenda Jensen, Hidden Springs Creamery LLC, Westby, WI, *Driftless Cranberry* | 98.30

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, *Hook's Sheep Milk Truffle Cheese* | 98.15

Landmark Creamery, Belleville, WI, *Landmark Creamery Pecora Pepato* | 97.925

Old Chatham Creamery, Murray's Cheese, Groton, NY, *Hudson Flower* | 97.575

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Boozin Ewe* | 97.40

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Black Sheep Truffle* | 97.325

Brenda Jensen, Hidden Springs Creamery LLC, Westby, WI, *Driftless Basil* | 97.325

Green Dirt Farm Production Team, Green Dirt Farm, Weston, MO, *Garlic Herb Fresh*



Blackberry Farm Creamery, Blackberry Farm, Walland, TN, *Brebis and Ramp Spread*

Class 86. Soft & Semi-soft Mixed Milk Cheeses

BEST OF CLASS

Kingston Cheese Team, Kingston Creamery, Cambria, WI, *Breezy Blue* | 99.05

SECOND AWARD

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Airco* | 98.775

THIRD AWARD

Greek Mountain Dairy, Fantis Foods, Goshen, NY, *Fantis Premium Feta* | 98.325

Cedar Grove Cheese Inc, Plain, WI, *Faarko* | 97.775

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Menage* | 97.75

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI, *Capriko* | 97.65

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Mobay* | 97.325

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Bessie's Blend* | 97.275

Mark Ruttner, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Cow & Sheep's Milk Gorgonzola* | 96.90

Greek Mountain Dairy, Fantis Foods, Goshen, NY, *Greek Mountain Artisanal Feta* | 96.85

The Artisan Cheese Exchange, Carr Valley Cheese Co., Inc., Linden, WI, *Deer Creek The Indigo Bunting*

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, *Hook's Ewe Calf to be Kidding Blue*

Class 87. Surface Ripened Mixed Milk Cheeses

BEST OF CLASS

Team Nettle Meadow, Nettle Meadow Cheese Co, Lake Luzerne, NY, *Nettle Meadow Kunik* | 99.60

SECOND AWARD

Team Nettle Meadow, Nettle Meadow Cheese Co, Lake Luzerne, NY, *Nettle Meadow Briar Summit* | 99.50

THIRD AWARD

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Cave Aged Mellage* | 99.40

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *Runnymede* | 99.35

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *Creamery Collection Batch #17* | 99.35

Team Idyll, Idyll farms, Northport, MI, *Idyllweiss* | 99.20

Wegmans Food Markets & Old Chatham, Wegmans Food Markets, Groton, NY, *Professor's brie* | 99.10

Vermont Creamery, Websterville, VT, *Cremont* | 99.05

Erika McKenzie-Chapter, Pennyroyal Farm, Boonville, CA, *Boont Corners Reserve* | 98.95

Old Chatham Creamery, Murray's Cheese, Groton, NY, *80.10.10* | 98.85

Goat Rodeo Team, Goat Rodeo Farm & Dairy, Allison Park, PA, *Bamboozle*

Class 88. Hard Mixed Milk Cheeses

BEST OF CLASS

Todd Pontius, Old Chatham Creamery, Groton, NY, *Wegmans Three Milk Gouda* | 98.775

SECOND AWARD

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Gran Canaria* | 98.60

THIRD AWARD

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI, *Montague* | 98.10

Team Doe Run, The Farm at Doe Run, Coatesville, PA, *Black Swallowtail* | 98.075

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Caso Bolo Mellage* | 97.575

Goat Rodeo Team, Goat Rodeo Farm & Dairy, Allison Park, PA, *Wild Rosemary* | 97.225

Goat Rodeo Team, Goat Rodeo Farm & Dairy, Allison Park, PA, *Cowboy Coffee* | 96.975

Class 89. Butter, Unsalted

BEST OF CLASS

Sierra Nevada Cheese Company, Willows, CA, *Unsalted Butter* | 99.435

SECOND AWARD

AMPI (A Shift), Associated Milk Producers Inc., New Ulm, MN, *AMPI Unsalted Solids* | 99.40

THIRD AWARD

High Desert Milk, Burley, ID, *Unsalted Butter* | 99.225

Team Chaseburg, CROPP Cooperative/Organic Valley, Chaseburg, WI, *Organic Unsalted Butter* | 99.085

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, *Cabot 83 BF Extra Creamy Unsalted Butter* | 99.01

Challenge Dairy Products, Inc., Dublin, CA, *Challenge Butter, Unsalted* | 98.99

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, *Cabot Unsalted Butter* | 98.91

O-AT-KA Facility, Upstate Niagara Cooperative, Inc., Batavia, NY, *Upstate Farms Unsalted Butter* | 98.90

Narragansett Creamery, Providence, RI, *Unsalted Butter / Narragansett Creamery* | 98.875

CDF Butter Team 1, Continental Dairy Facilities, LLC, Coopersville, MI, *Majestic Unsalted Butter* | 98.84

Team 3rd shift, Foremost Farms USA, Reedsburg, WI, *Foremost Farms USA*

CDF Butter Team 1, Continental Dairy Facilities, LLC, Coopersville, MI, *Continental Dairy Products Unsalted Butter*

United Dairymen of Arizona, Tempe, AZ, *United Dairymen of Arizona Unsalted Butter*

Vermont Creamery, Websterville, VT, *Unsalted Cultured Butter*

Challenge Dairy Products, Inc. / Danish Creamery, Challenge Dairy Products, Inc., Dublin, CA, *Danish Creamery European Style Butter*

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, *Cabot 83 BF Extra Creamy Unsalted Butter*

Vermont Creamery, Websterville, VT, *Unsalted Cultured Butter*

Team 2nd shift, Foremost Farms USA, Reedsburg, WI, *Foremost Farms USA*

CDFSW Butter Team 1, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, *Unsalted Butter*

Rumiano Cheese, Crescent City, CA, *Rumiano Organic Unsalted Butter*

CDFSW Butter Team 2, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, *Majestic Unsalted Butter*

CDFSW Butter Team 1, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, *Majestic Unsalted Butter*

Team 1st shift, Foremost Farms USA, Reedsburg, WI, *Foremost Farms USA*

Team Pine River Dairy, Pine River Dairy, Manitowoc, WI, *European Style Unsalted Butter*

CDF Butter Team 2, Continental Dairy Facilities, LLC, Coopersville, MI, *Majestic Unsalted Butter*

Class 90. Butter, Salted

BEST OF CLASS

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, *Cabot 83 BF Extra Creamy Sea Salted Butter* | 98.755

SECOND AWARD

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, *Cabot 83 BF Extra Creamy Sea Salted Butter* | 98.50

THIRD AWARD

AMPI (A Shift), Associated Milk Producers Inc., New Ulm, MN, *Dinner Bell Quarters* | 98.36

High Desert Milk, Burley, ID, *Salted Butter* | 97.95

CDFSW Butter Team 1, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, *Salted Butter* | 97.875

Team 3rd shift, Foremost Farms USA, Reedsburg, WI, *Foremost Farms USA* | 97.70

Team 1st shift, Foremost Farms USA, Reedsburg, WI, *Foremost Farms USA* | 97.65

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, *Cabot Lightly Salted butter WS1* | 97.575

Team Chaseburg, CROPP Cooperative/Organic Valley, Chaseburg, WI, *Organic Salted Butter* | 97.525

CDFSW Butter Team 2, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, *Majestic Salted Butter* | 97.425

Challenge Dairy Products, Inc. / Danish Creamery, Challenge Dairy Products, Inc.,

Dublin, CA, *Danish Creamery European Style Sea Salted Butter*

United Dairymen of Arizona, Tempe, AZ, *United Dairymen of Arizona Salted Butter*

CDF Butter Team 1, Continental Dairy Facilities, LLC, Coopersville, MI, *Continental Dairy Products Salted Butter*

CDFSW Butter Team 1, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, *Majestic Salted Butter*

Team 2nd shift, Foremost Farms USA, Reedsburg, WI, *Foremost Farms USA*

Rumiano Cheese, Crescent City, CA, *Rumiano Organic*

O-AT-KA Facility, Upstate Niagara Cooperative, Inc., Batavia, NY, *Upstate Farms Salted Butter*

CDF Butter Team 1, Continental Dairy Facilities, LLC, Coopersville, MI, *Majestic Salted Butter*

Vermont Creamery, Websterville, VT, *Sea Salt Cultured Butter*

CDF Butter Team 2, Continental Dairy Facilities, LLC, Coopersville, MI, *Majestic Salted Butter*

Arethusa Dairy Plant, Arethusa Farm Dairy, Bantam, CT, *Arethusa Cultured Butter*

Challenge Dairy Products, Inc., Challenge Dairy Products, Dublin, CA, *Challenge Butter, Salted*

Vermont Creamery, Websterville, VT, *Sea Salt Cultured Butter*

Ron & Don Lubsen, Forx Farm, Anderson, SC, *Forx Farm Cultured Butter*

Vermont Creamery, Websterville, VT, *Lightly Salted Cultured Butter*

Class 91. Butter, Flavored

BEST OF CLASS

Team Pine River Dairy, Manitowoc, WI, *Sea Salt Caramel Butter* | 99.30

SECOND AWARD

Al Bekkum, Nordic Creamery, Westby, WI, *Whipped Honey Butter* | 99.15

THIRD AWARD

Jeremy Lieder, Associated Milk Producers Inc., New Ulm, MN, *AMPI Chipotle Butter* | 99.10

Al Bekkum, Nordic Creamery, Westby, WI, *Garlic and Basil Butter* | 99.075

Nordic Creamery, Hansen's Sugar Shack, LLC, Westby, WI, *Hansen's Sugar Shack Maple Honey Whipped Butter* | 99.05

Team Pine River Dairy, Pine River Dairy, Manitowoc, WI, *Cinnamon Honey Butter* | 99.00

Al Bekkum, Nordic Creamery, Westby, WI, *Garlic Butter* | 98.85

Al Bekkum, Nordic Creamery, Westby, WI, *Cinnamon Sugar Butter* | 98.75

Al Bekkum, Nordic Creamery, Westby, WI, *Red Pepper Butter* | 98.65

Nordic Creamery, Inc., Hansen's Sugar Shack, LLC, Westby, WI, *Hansen's Sugar Shack Maple Syrup Whipped Butter* | 98.20

Amy Sellner, Associated Milk Producers Inc., New Ulm, MN, *AMPI Sea Salted Root Beer Butter*

Class 92. Lowfat Yogurt, Cow's Milk

BEST OF CLASS

Dave Rapson, Country View Dairy, Hawkeye, IA, *Strawberry Farmstead Cream-Top 1% Yogurt* | 99.25

SECOND AWARD

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Plain Nonfat Yogurt C56* | 99.225

THIRD AWARD

Matt Martin, Klondike Cheese Co., Monroe, WI, *Odyssey Lowfat 1% Vanilla Yogurt* | 99.10

Quincy team, Prairie Farms Dairy, Quincy, IL, *1% Strawberry Low-Fat Yogurt* | 98.70

Narragansett Creamery, Providence, RI, *Low Fat Vanilla Yogurt / Narragansett Creamery* | 98.625

Quincy team, Prairie Farms Dairy, Quincy, IL, *Strawberry Banana 1% Low-Fat Yogurt* | 98.325

Arethusa Dairy Plant, Arethusa Farm LLC, Bantam, CT, *1% Low Fat Yogurt* | 97.55

Culture Team 1, Central Valley Cheese, Inc., Turlock, CA, *Low Fat Yogurt / Gopi* | 97.45

Narragansett Creamery, Providence, RI, *Low Fat Coffee Yogurt / Narragansett Creamery* | 97.10

Narragansett Creamery, Providence, RI, *Low Fat Strawberry Yogurt / Narragansett Creamery* | 96.875

Culture Team 1, Central Valley Cheese, Inc., Turlock, CA, *Low Fat Yogurt / Karoun*



Class 93. Yogurt, Cow's Milk

BEST OF CLASS

Narragansett Creamery, Providence, RI, *Whole Milk Plain Yogurt / Narragansett Creamery* | 98.80

SECOND AWARD

Culture Team 2, Central Valley Cheese, Inc., Turlock, CA, *WM Yogurt / Karoun* | 98.60

THIRD AWARD

Culture Team 2, Central Valley Cheese, Inc., Turlock, CA, *Bulgarian Style Yogurt / Karoun* | 98.45

Dave Rapson, Country View Dairy, Hawkeye, IA, *Plain Farmstead Cream-Top Whole Milk Yogurt* | 98.35

Bellwether Farms Yogurt Team, Bellwether Farms, Petaluma, CA, *Bellwether Farms Organic Plain Whole Milk Yogurt* | 97.875

Culture Team 1, Central Valley Cheese, Inc., Turlock, CA, *WM Yogurt / Gopi* | 97.25

Ron Buholzer, Klondike Cheese Co., Monroe, WI, *Odyssey Yogurt* | 97.10

Charuth van Beuzekom, Dutch Girl Creamery, Lincoln, NE, *Cream-top yogurt* | 95.925

Class 94. Yogurt, Cow's Milk, Flavored

BEST OF CLASS

Culture Team 1, Central Valley Cheese, Inc., Turlock, CA, *Honey Yogurt / Karoun* | 99.325

SECOND AWARD

Culture Team 2, Central Valley Cheese, Inc., Turlock, CA, *Honey Vanilla Yogurt / Karoun* | 99.15

THIRD AWARD

Arethusa Dairy Plant, Arethusa Farm Dairy, Bantam, CT, *Maple Yogurt* | 98.40

Arethusa Dairy Plant, Arethusa Farm Dairy, Bantam, CT, *Vanilla Yogurt* | 98.10

Francisco de La Cruz, Klondike Cheese Co., Monroe, WI, *Odyssey Yogurt Peach* | 97.725

Amanda Gutzmer, Klondike Cheese Co., Monroe, WI, *Odyssey Yogurt Vanilla* | 97.45

Class 95. High Protein Yogurt, Cow's Milk

BEST OF CLASS

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Greek Yogurt 10% C58* | 99.60

SECOND AWARD

Steve Buholzer, Klondike Cheese Co., Monroe, WI, *Odyssey Greek Yogurt* | 99.20

THIRD AWARD

Matt Martin, Klondike Cheese Co., Monroe, WI, *Odyssey Greek Yogurt PSG* | 98.05

Adam Buholzer, Klondike Cheese Co., Monroe, WI, *Odyssey Labne* | 97.80

Culture Team 1, Central Valley Cheese, Inc., Turlock, CA, *Labne Cheese / Karoun* | 97.775

Sierra Nevada Cheese Company, Willows, CA, *Heroes Greek Yogurt* | 97.75

Dave Rapson, Country View Dairy, Hawkeye, IA, *Plain Greek Farmstead Cream-Top Whole Milk Yogurt* | 97.55

Adam Buholzer, Klondike Cheese Co., Monroe, WI, *Odyssey Greek Yogurt 3.5%* | 97.275

West Seneca Facility, Upstate Niagara Cooperative, Inc., West Seneca, NY, *Upstate Farms Plain Greek Nonfat Yogurt* | 97.275

Brayle Svendsen, Klondike Cheese Co., Monroe, WI, *Odyssey Greek Yogurt 2%* | 96.60

Merion Park Cheese Company/Erivan Dairy, Oreland, PA, *Loveneh* | 96.525

Class 96. High Protein Yogurt, Cow's Milk, Flavored

BEST OF CLASS

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Triple Cream Vanilla Bean Greek Yogurt* | 99.325



SECOND AWARD

Jeremy Nall, Klondike Cheese Co., Monroe, WI,
Odyssey Greek Yogurt Blueberry | 99.30

THIRD AWARD

- Vincent Buholzer, Klondike Cheese Co.,
Monroe, WI, *Odyssey Greek Yogurt Peach*
| 99.10
- Adam Buholzer, Klondike Cheese Co., Monroe,
WI, *Odyssey Greek Yogurt Vanilla* | 99.025
- Scott Endsley, Klondike Cheese Co., Monroe,
WI, *Odyssey Greek Yogurt Lowfat Vanilla* |
99.01
- Culture Team 1, Central Valley Cheese, Inc.,
Turlock, CA, *Labne Tzatziki Cheese / Karoun*
| 98.975
- Adam Buholzer, Klondike Cheese Co., Monroe,
WI, *Odyssey Tzatziki Greek Yogurt Dip* |
98.90
- West Seneca Facility, Upstate Niagara
Cooperative, Inc., West Seneca, NY, *Upstate
Farms Vanilla Greek Nonfat Yogurt* | 98.86
- Matt Martin, Klondike Cheese Co., Monroe, WI,
Odyssey French Onion Greek Yogurt Dip |
98.85
- Vincent Buholzer, Klondike Cheese Co.,
Monroe, WI, *Odyssey 3% Greek Yogurt
Vanilla* | 98.85
- Steve Buholzer, Klondike Cheese Co., Monroe,
WI, *Odyssey 3% Greek Yogurt Black Cherry*
- Sam Trombatore, Klondike Cheese Co.,
Monroe, WI, *Odyssey Greek Yogurt Lowfat
Blueberry*
- North Lawrence Facility, Upstate Niagara
Cooperative, Inc., North Lawrence, NY,
*Upstate Farms Blueberry Greek Nonfat
Yogurt*
- North Lawrence Facility, Upstate Niagara
Cooperative, Inc., North Lawrence, NY,
*Upstate Farms Strawberry Greek Nonfat
Yogurt*
- David Petersheim, Pequea Valley Farm, Delta,
PA, *Pequea Valley Farm Vanilla Yogurt*
- Team Cabot, Cabot Creamery Cooperative,
Cabot, VT, *Cabot Vanilla Bean Greek Yogurt
2% C60*
- Luke Buholzer, Klondike Cheese Co., Monroe,
WI, *Odyssey Greek Yogurt Lowfat Peach*
- Dave Rapson, Country View Dairy, Hawkeye,
IA, *Aronia Blackberry Greek Farmstead
Cream-Top 1% Yogurt*

Class 97. Drinkable Cultured Products

BEST OF CLASS

Sierra Nevada Cheese Company, Willows, CA,
Organic Drinkable Yogurt Tropical | 99.50

SECOND AWARD

Team Weber's Farm Store, Weber's Farm Store,
Marshfield, WI, *Weber's Farm Store Lowfat
Plain Kefir* | 98.85

THIRD AWARD

- Joe Moreda & Team, Valley Ford Cheese &
Creamery, Valley Ford, CA, *Kefir - Honey &
Cardamon* | 98.50
- Team Weber's Farm Store, Weber's Farm
Store, Marshfield, WI, *Weber's Farm Store
Strawberry Lowfat Kefir* | 98.475

Team Weber's Farm Store, Weber's Farm Store,
Marshfield, WI, *Weber's Farm Store Mango
Lowfat Kefir* | 98.475

Team Weber's Farm Store, Weber's Farm
Store, Marshfield, WI, *Weber's Farm Store
Rasperry Lowfat Kefir* | 98.375

Joe Moreda & Team, Valley Ford Cheese &
Creamery, Valley Ford, CA, *Kefir - Blackberry
Vanilla* | 98.30

Class 98. Open Class: Shredded Cheeses

BEST OF CLASS

Global Foods International Inc., Schiller Park,
IL, *Shredded Naturally Oven-Smoked
Gouda Cheese* | 99.185

SECOND AWARD

Sam Sweeney, V&V Supremo Foods -
Browntown, Browntown, WI, *Queso
Chihuahua* | 99.15

THIRD AWARD

Justin Blazeski, V&V Supremo Foods -
Browntown, Browntown, WI, *Chihuahua
Brand Quesadilla Cheese with Jalapeno* |
98.865

Team Cabot, Cabot Creamery Cooperative,
Cabot, VT, *Cabot Seriously Sharp Shreds
C22* | 98.825

Nick Siedschlag, V&V Supremo Foods -
Browntown, Browntown, WI, *Queso
Chihuahua* | 98.815

AMPI's Dinner Bell Creamery, Associated Milk
Producers Inc., Portage, WI, *Dinner Bell
Shredded Mild Cheddar Cheese* | 98.66

Conversion Team AM, Agropur, Weyauwega,
WI, *Whole Milk Mozzarella Feather Shred*
| 98.65

Team Sartori, Sartori Company, Plymouth, WI,
Parmesan Shred | 98.65

Team 1, Agropur - Jerome, Jerome, ID, *Sharp
Cheddar* | 98.57

Masters Gallery Foods, Plymouth, WI,
Shredded Parmesan Cheese | 98.565

Ariel Graveen, Agropur, Weyauwega, WI, *LMPS
Mozzarella Feather Shred*

Team 1, Agropur, Jerome, ID, *Low Moisture
Whole Milk Mozzarella - Feather*

Masters Gallery Foods, Plymouth, WI,
Shredded Sharp Cheddar Cheese

Team Cabot, Cabot Creamery Cooperative,
Cabot, VT, *Cabot Sharp Shredded Cheese*

Aaron Plautz, Agropur, Weyauwega, WI, *LMPS
Mozzarella Feather Shred*

Team Cabot, Cabot Creamery Cooperative,
Cabot, VT, *Cabot New York Extra Sharp
Shreds*

Team 1, Agropur, Jerome, ID, *Low Moisture Part
Skim Mozzarella - diced*

Lake Country Dairy, Schuman Cheese, Turtle
Lake, WI, *Cello Shaved Organic Copper
Kettle Parmesan*

Conversion Team PM, Agropur, Weyauwega,
WI, *Whole Milk Mozzarella Feather Shred*

Team 1, Agropur, Jerome, ID, *Monterrey Jack
- Fancy*

Dan Reed, V&V Supremo Foods - Browntown,
Browntown, WI, *Queso Chihuahua*

Shred, Lactalis American Group Nampa,
Nampa, ID, *Galbani Whole Milk*

Lake Country Dairy, Schuman Cheese, Turtle
Lake, WI, *Cello Shredded Parmesan*

Cedar Valley 1st shift Team, Cedar Valley
Cheese INC, Belgium, WI, *Diced Mozzarella*

Cedar Valley 2nd shift Team, Cedar Valley
Cheese INC, Belgium, WI, *Shredded Whole
Milk Mozzarella*

Shred, Lactalis American Group Nampa,
Nampa, ID, *Galbani Shredded part-skim*

AMPI's Dinner Bell Creamery, Associated Milk
Producers Inc., Portage, WI, *Dinner Bell
Shredded Sharp Cheddar Cheese*

Wisconsin Cheese Group, Wisconsin Cheese
Group / Sabrosura Foods, Monticello, WI, *El
Viajero Queso Quesadilla*

Class 99. Open Class: Shredded Cheese Blends

BEST OF CLASS

AMPI's Dinner Bell Creamery, Associated Milk
Producers Inc., Portage, WI, *Dinner Bell
Shredded Mild Cheddar and Monterey Jack
Cheese* | 99.625

SECOND AWARD

Masters Gallery Foods, Plymouth, WI,
Shredded Pepper Blend | 99.55

THIRD AWARD

Conversion Team AM, Agropur, Weyauwega,
WI, *WM Mozzarella and LMPS Mozzarella
Shred Blend* | 99.52

Gabrielle Anderson, Agropur, Weyauwega,
WI, *WM Mozzarella and Provolone Cheese
Shred Blend* | 99.45

Jacob Johnson, Agropur, Weyauwega, WI, *WM
Mozzarella and Provolone Cheese Shred
Blend* | 99.425

Team Cabot, Cabot Creamery Cooperative,
Cabot, VT, *Cabot Mac & Cheese Shreds* |
99.40

Masters Gallery Foods, Plymouth, WI, *Gourmet
Cheddar Cheese Blend* | 99.35

Conversion Team PM, Agropur, Weyauwega,
WI, *WM Mozzarella and LMPS Mozzarella
Shred Blend* | 99.30

Team Cabot, Cabot Creamery Cooperative,
Cabot, VT, *Cabot 2 State Farmers Blend
Shreds* | 99.25

Team Cabot, Cabot Creamery Cooperative,
Cabot, VT, *Cabot Fiery Jack Shreds* | 99.25

Cedar Valley 2nd shift Team, Cedar Valley
Cheese INC, Belgium, WI, *Shredded
Mozzarella/Provolone*

C.V. 2nd shift shred team, Cedar Valley Cheese
INC, Belgium, WI, *50/50 shredded whole
milk/part skim mozzarella*

Cedar Valley 1st shift Team, Cedar Valley
Cheese INC, Belgium, WI, *Shredded
Mozzarella/Provolone*

Team Sartori, Sartori Company, Plymouth, WI,
Tuscan Blend

Team 1, Agropur, Jerome, ID, *LMPS/Muenster
Blend - 80/20 blend - diced*

Team Cabot, Cabot Creamery Cooperative
& Great Lakes Cheese, Cabot, VT, *Cabot 4
Cheese Mexican Shreds*

Masters Gallery Foods, Plymouth, WI, *Italian Cheese Blend*

Team 1, Agropur, Jerome, ID, *MJ/Mild Cheddar blend - feather*

Shred, Lactalis American Group Nampa, Nampa, ID, *Galbani 50/50 Blend Shredded Cheese*

Team 1, Agropur, Jerome, ID, *LMPS/Prov/Muenster - 80/10/10 blend - feather*

Shred, Lactalis American Group Nampa, Nampa, ID, *80/10/10 Galbani mix*

Global Foods International Inc., Schiller Park, IL, *Shredded Naturally Oven-Smoked Gouda and Naturally Oven-Smoked Mozzarella Cheese Blend*

C.V. 1st shift Shred Team, Cedar Valley Cheese INC, Belgium, WI, *50/50 whole milk/part skim shred*

Global Foods International Inc., Schiller Park, IL, *Shredded Naturally Oven-Smoked Gouda and Havarti Cheese Blend*

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Italian Shredded Blend*

Class 100. Open Class: Crumbled Cheeses

BEST OF CLASS

W&W Dairy, Monroe, WI, *Queso Fresco* | 99.325

SECOND AWARD

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Linden, WI, *Glacier Penta Creme Crumbles* | 99.30

THIRD AWARD

Team Gabrielle, Agropur, Weyauwega, WI, *Crumbled/Diced Feta* | 99.20

Team V&V Supremo, V&V Supremo Foods, Chicago, IL, *V&V Supremo Crumbled Queso Fresco* | 99.175

Team Ariel, Agropur, Weyauwega, WI, *Crumbled/Diced Feta* | 98.95

Vermont Creamery, Websterville, VT, *Classic Goat Cheese Crumbles* | 98.90

lactalis USA Belmont, Belmont, WI, *24oz feta crumble president* | 98.85

Team Jacob, Agropur, Weyauwega, WI, *Crumbled/Diced Feta* | 98.65

Team Nasonville Dairy, Nasonville Dairy Inc, Marshfield, WI, *Cafe Olympia Tomato Basil Feta Crumbles* | 98.625

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Linden, WI, *Glacier Gorgonzola Crumbles* | 98.475

Team Nasonville Dairy, Nasonville Dairy Inc, Marshfield, WI, *Cafe Olympia Reduced Fat Feta Crumbles*

Team Emmi Roth Seymour, Emmi Roth, Seymour, WI, *Roth Buttermilk Blue Cheese Crumbles*

Team Nasonville Dairy, Nasonville Dairy Inc, Marshfield, WI, *Feta Crumbles*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Linden, WI, *Glacier Blue Crumbles*

Team Aaron, Agropur, Weyauwega, WI, *Crumbled/Diced Feta*

Team Nasonville Dairy, Nasonville Dairy Inc, Marshfield, WI, *Cafe Olympia Cucumber Lemon Feta Crumbles*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Linden, WI, *Wildfire Blue Crumbles*

Class 102. Open Class: Grated Cheeses

BEST OF CLASS

Mexican Cheese Producers Sigma Darlington Plant, Mexican Cheese Producers, Darlington, WI, *Cotija Grated* | 99.795

SECOND AWARD

Wausau Team, Lactalis Heritage Dairy, Wausau, WI, *Kraft Grated Parmesan/Romano Blend* | 99.355

THIRD AWARD

Wausau Team, Lactalis Heritage Dairy, Wausau, WI, *Kraft Grated Three Cheese Blend* | 98.83

Wausau Team, Lactalis Heritage Dairy, Wausau, WI, *Kraft Grated Parmesan Cheese* | 98.715

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Grated Parmesan* | 98.70

W&W Dairy, Monroe, WI, *Cotija* | 98.135

Class 103. Prepared Cheese Foods

BEST OF CLASS

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, *Quark Bites* | 99.31

SECOND AWARD

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Retail Artisan Wrap Tray- Prosciutto* | 99.115

THIRD AWARD

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Retail Artisan Wrap Tray- Genoa* | 99.09

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Formaggio's Artisan Wrap Tray- Applewood Smoked Prosciutto* | 99.085

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Formaggio's Artisan Wrap Tray- Soppressata* | 99.01

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Betta Brie* | 98.96

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *2 pack Charcuterie Bites with Genoa* | 98.885

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Pre-sliced Prosciutto & Fresh Basil Roll* | 98.84

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Retail Artisan Wrap Tray- Pepperoni* | 98.805

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Garlic Bread Cheese* | 98.67

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Bread Cheese*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Bacon Bread Cheese*

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Pre-sliced Chorizo & Cilantro Roll*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Pizza Bread Cheese*

Bryan Finck, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Provolone Salame Roll*

Class 104. Natural Snack Cheese

BEST OF CLASS

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Swiss Cubes* | 99.60

SECOND AWARD

Jose Marin, BelGioioso Cheese Inc., Denmark, WI, *BelGioioso Fresh Mozzarella Snacking Cheese* | 99.495

THIRD AWARD

Renard's Rosewood Dairy, Inc, Renard's Cheese / Rosewood Dairy, Algoma, WI, *Renard's Whips* | 99.485

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Mozzarella Cheese Whips* | 99.20

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Pepper Jack snack stick* | 99.19

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Mozzarella Cubes* | 99.025

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Colby-Jack Cracker Cut* | 98.95

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Pepper Jack cracker Cut* | 98.86

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Pepper Jack Cubes* | 98.855

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot PepperJack Cracker Cuts* | 98.835

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Gouda Cubes*

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Mozzarella Cheese Whips*

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Mozzarella Cheese Whips*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Native Sheep Snack Stix*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Colby-Jack Snack Stick*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Goat Cheddar Snack Stix*

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Gouda Triangles*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Sharp White Cracker Cut*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Seriously Sharp Cracker Cut*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., Mauston, WI, *Fontina Snack Stix*

Global Foods International Inc., Schiller Park, IL, *Natural Havarti Cubes*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Colby-Jack Cracker Cut*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Seriously Sharp Cracker Cuts*

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, *Cello Copper Kettle Chisels*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot 1 Year Extra-Sharp Cracker Cuts*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Sharp White Cracker Cuts*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Extra-Sharp Snack Stick*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Extra-Sharp Cracker Cut*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot 1 Year Extra-Sharp Cracker Cut*

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *Cranberry Chipotle Cheddar Snack Stix*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Seriously Sharp Snack Stick*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Extra-Sharp Cracker Cut*

Clock Shadow Creamery team, Clock Shadow Creamery, Milwaukee, WI, *Cheddar Curds*

Crave Brothers Team, Crave Brothers Farmstead Cheese, LLC, Waterloo, WI, *Yellow Cheddar Cheese Curds*

United Dairymen of Arizona, Tempe, AZ, *United Dairymen of Arizona Cheese Curds*

Dennis Trachte, Lynn Dairy INC, Granton, WI, *Regular Cheese Curds*

Renard's Rosewood Dairy, Inc, Renard's Cheese / Rosewood Dairy, Algoma, WI, *Renard's Natural Cheese Curds*

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Cheese Curds - Colored Cheddar*

Redhead Creamery, Brooten, MN, *Ridiculously Good Cheddar Cheese Curds*

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI, *Cedar Grove Cheese*

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Cheese Curds - Mixed Curds*

Team Shullsburg Creamery, Prairie Farms Dairy Inc. - Shullsburg Creamery, Shullsburg, WI, *Yellow Curd*

Team Arena, Arena Cheese, Arena, WI, *Cheese Curd*

MouCo Cheese Company, Fort Collins, CO, *MouCo Cheddar Cheese Curds*

WW Homestead Dairy, Waukon, IA, *WW Homestead Dairy White Cheddar Cheese Curds*

Emily Montgomery and James Regelsky, Calkins Creamery, Honesdale, PA, *Curdz*

Dennis Trachte, Lynn Dairy INC, Granton, WI, *Regular Cheese Curds*

Team Feltz, Feltz's Dairy Store, Stevens Point, WI, *White Cheddar Cheese Curds*

Dan/Darrel, Meier's Artisan Cheese, Fort Covington, NY, *Meier's cheese curds*

Team Shullsburg Creamery, Prairie Farms Dairy Inc. - Shullsburg Creamery, Shullsburg, WI, *White Curd*

Team Shullsburg Creamery, Prairie Farms Dairy Inc. - Shullsburg Creamery, Shullsburg, WI, *Mixed Curd*

Charuth van Beuzekom, Dutch Girl Creamery, Lincoln, NE, *Fresh Cheddar Curds*

Team Arena, Arena Cheese, Arena, WI, *Honey BBQ Cheese Curds* | 98.75

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, *Ellsworth Garlic White Cheddar Cheese Curds* | 98.68

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, *Ellsworth Dill Pickle White Cheddar Cheese Curds* | 98.635

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, *Ellsworth Ranch White Cheddar Cheese Curds* | 98.635

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, *Buffalo Ranch Cheese Curds* | 98.60

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, *Ellsworth Hickory Bacon White Cheddar Cheese Curds*

Team #2, LaGrander's Hillside Dairy, Stanley, WI, *LaGrander's Ranch Flavored Cheese Curds*

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, *Ellsworth Pizza White Cheddar Cheese Curds*

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, *Roasted Garlic Cheese Curds*

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Garlic & Dill Cheese Curds*

WW Homestead Dairy, Waukon, IA, *WW Homestead Dairy Jalapeno Ranch Cheese Curds*

United Dairymen of Arizona, Tempe, AZ, *United Dairymen of Arizona Cheese Curds*

Team #1, LaGrander's Hillside Dairy, Stanley, WI, *LaGrander's Garlic and Herb Cheese Curds*

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI, *Squeaks*

Clock Shadow Creamery Team, Clock Shadow Creamery, Milwaukee, WI, *Squeaks*

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, *Ellsworth Taco White Cheddar Cheese Curds*

WW Homestead Dairy, Waukon, IA, *WW Homestead Dairy Chipotle Morita Cheese Curds*

Team Shullsburg Creamery, Prairie Farms Dairy Inc. - Shullsburg Creamery, Shullsburg, WI, *Buffalo Wing Spiced curd*

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, *Ellsworth Cajun White Cheddar Cheese Curds*

Team Shullsburg Creamery, Prairie Farms Dairy Inc. - Shullsburg Creamery, Shullsburg, WI, *Garlic and Chive curds*

Production Team, Ron's Wisconsin Cheese, LLC, Kewaunee, WI, *Ron's Hot Wing Cheese Curds*

WW Homestead Dairy, Waukon, IA, *WW Homestead Dairy Garlic & Dill Cheese Curds*

Emily Montgomery and James Regelsky, Calkins Creamery, Honesdale, PA, *Garlic and Chive Curdz*

Team Shullsburg Creamery, Prairie Farms Dairy Inc. - Shullsburg Creamery, Shullsburg, WI, *Chipotle Curd*

Class 105. Cheese Curds

BEST OF CLASS

Carr Valley Cheese Company, Carr Valley Cheese Co., Inc., La Valle, WI, *White Cheese Curds* | 99.90

SECOND AWARD

Team #2, LaGrander's Hillside Dairy, Stanley, WI, *LaGrander's White Cheese Curds* | 99.45

THIRD AWARD

Team #1, LaGrander's Hillside Dairy, Stanley, WI, *LaGrander's Yellow Cheese Curds* | 99.425

Matt Henze, Decatur Dairy Inc., Brodhead, WI, *Brick Curd* | 99.35

Team Arena, Arena Cheese, Arena, WI, *Cheese Curds* | 99.225

Michael Statezny, Agropur, Appleton, WI, *Simon's Specialty Cheese Curds* | 99.15

Team Nasonville Dairy, Nasonville Dairy, Inc. North, Curtiss, WI, *Cheese Curds* | 98.90

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Cheese Curd* | 98.35

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, *Ellsworth White Cheddar Cheese Curds* | 98.30

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, *Farmstead Cheddar Cheese Curds* | 98.15

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, *Muenster Curd*

Class 106. Cheese Curds, Flavored

BEST OF CLASS

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, *Dill Cheese Curd* | 99.35

SECOND AWARD

Team Arena, Arena Cheese, Arena, WI, *Garlic Cheese Curds* | 99.075

THIRD AWARD

Team Nasonville Dairy, Nasonville Dairy, Inc. North, Curtiss, WI, *Garlic and Dill Cheese Curds* | 98.85

Matt Henze, Decatur Dairy Inc., Brodhead, WI, *Herb and Garlic Cheese Curd* | 98.825

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, *Tomato Bacon Basil Curd* | 98.80

Class 107. Natural Sliced Cheese

BEST OF CLASS

Almost Famous, Great Lakes Cheese, Plymouth, WI, *Pepper Jack Shingle Slices* | 99.27

SECOND AWARD

Slice Samurai, Great Lakes Cheese, Plymouth, WI, *Red Rind Muenster Cheese Slices* | 99.21

THIRD AWARD

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Sliced Gouda Cheese* | 99.20

Green Team, Great Lakes Cheese, Plymouth, WI, *New York X- Sharp W 10oz Cracker Cut* | 98.91

Global Foods International Inc., Schiller Park, IL, *Naturally Oven-Smoked Sliced Cheddar Cheese* | 98.85

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Pepper Jack Slices* | 98.795

Team Caputo, Caputo Cheese, Melrose Park, IL, *Fettine* | 98.66

Green Team, Great Lakes Cheese, Plymouth, WI, *New York X-Sharp C 10oz Cracker Cut* | 98.59

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot NY Extra-Sharp Yellow Shingle Slice* | 98.49

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY, *Pre-Sliced Fresh Smoked Mozzarella* | 98.375

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Sharp Stacked Slices*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Seriously Sharp Shingle Slice*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot NY Extra Sharp White Stacked Slices*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Sharp Shingled Slices*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Mild White Stacked Slices*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Muenster Slices*

Class 108. Cheese Based Spreads

BEST OF CLASS

Rising Sun Farms, Phoenix, OR, *Gorgonzola Cheese Torta Rising Sun Farms* | 98.60

SECOND AWARD

Team Pine River, Pine River Pre-Pack Inc, Newton, WI, *Pimento Cold Pack Cheese Spread* | 97.545

THIRD AWARD

Charuth van Beuzekom, Dutch Girl Creamery, Lincoln, NE, *Greek Feta dip* | 97.01

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, *Cabot Pimento Dip C46* | 96.72

Sweet Grass Dairy, Thomasville, GA, *Pimento Cheese* | 96.42

Class 109. Dry Whey

BEST OF CLASS

James Yoder, Rothenbuhler Cheesemakers, Middlefield, OH, *Sweet Swiss Whey Powder* | 99.95

SECOND AWARD

Gary Sloan Jr., Rothenbuhler Cheesemakers, Middlefield, OH, *Sweet Swiss Whey Powder* | 99.575

THIRD AWARD

Agri-Mark Middlebury Whey Team, Agri-Mark, Inc., Middlebury, VT, *Agri-Mark Dry Whey* | 99.50

Whey, Lactalis American Group, Inc., Buffalo, NY, *Extra Grade Sweet Whey Powder* | 99.45

Agri-Mark Middlebury Whey Team, Agri-Mark, Inc., Middlebury, VT, *Agri-Mark Dry Whey* | 99.45

Whey, Lactalis American Group, Inc., Buffalo, NY, *Extra Grade Sweet Whey Powder* | 99.40

Saputo, Las Cruces, NM, *Dry Sweet Whey* | 99.25

Saputo, Las Cruces, NM, *Grade A Dry Sweet Whey* | 99.15

Saputo, Tulare, CA, *Dry Sweet Whey* | 99.10

Jim Falls Whey Team, AMPI, Jim Falls, WI, *Dried Sweet Whey* | 99.10

Saputo, Waupun, WI, *Dry Sweet Whey*

Saputo, Waupun, WI, *Dry Sweet Whey*

Strauss Dryer Team, Strauss Dairy Ingredients, North Manchester, IN, *Strauss Premium Whey*

Jim Falls Whey Team, AMPI, Jim Falls, WI, *Dried Sweet Whey Powder*

Class 111. Whey Protein Concentrate 80

BEST OF CLASS

Hilmar Ingredients, Hilmar Cheese Company, Dalhart, TX, *Hilmar 8000 Whey Protein Concentrate* | 99.95

SECOND AWARD

Mountain Lake Team, Milk Specialties Global, Mountain Lake, MN, *Whey Protein Concentrate 80* | 99.875

THIRD AWARD

Rumiano Cheese, Crescent City, CA, *Rumiano Cheese* | 99.675

Lynn Proteins, Granton, WI, *Whey Protein Concentrate 80* | 99.60

Jeff Bard, Glanbia Nutritionals, Gooding, ID, *WPC 80* | 99.60

Agri-Mark Middlebury Whey Team, Agri-Mark, Inc., Middlebury, VT, *Agri-Mark WPC80* | 99.50

Saputo, Reedsburg, WI, *Goat Whey Protein Concentrate 80%* | 99.50

Mountain Lake Team, Milk Specialties Global, Mountain Lake, MN, *Whey Protein Concentrate 80* | 99.45

Whey Plant, Lactalis American Group Nampa, Nampa, ID, *WPC 80* | 99.45

Southwest Whey Team, Southwest Cheese, Clovis, NM, *WPC 80* | 99.40

Thomas Ulrich, Glanbia Nutritionals, Gooding, ID, *WPC 80* | 99.40

Saputo, Reedsburg, WI, *Whey Protein Concentrate 80%*

Southwest Whey Team, Southwest Cheese, Clovis, NM, *WPC 80*

Saputo, Tulare, CA, *Whey Protein Concentrate 80%*

Agri-Mark Middlebury Whey Team, Agri-Mark, Inc., Middlebury, VT, *Agri-Mark WPC80*

Class 112. Whey Protein Concentrate 80, Instantized

BEST OF CLASS

Mountain Lake Team, Milk Specialties Global, Mountain Lake, MN, *Whey Protein Concentrate 80- Instantized* | 99.85

SECOND AWARD

Team BND, MWC- Glanbia, Henderson, MI, *Avonlac 282* | 99.825

THIRD AWARD

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Whey Protein Concentrate 80 Instantized* | 99.80

Southwest Whey Team, Southwest Cheese, Clovis, NM, *WPC 80 Instantized* | 99.75

Team ACE, MWC- Glanbia, Henderson, MI, *Avonlac 282* | 99.70

Whey Plant, Lactalis American Group Nampa, Nampa, ID, *WHEY PROTEIN concentrate 80 aggl* | 99.65

Southwest Whey Team, Southwest Cheese, Clovis, NM, *WPC 80 Instantized* | 99.625

Agri-Mark Middlebury Whey Team, Agri-Mark, Inc., Middlebury, VT, *Agri-Mark WPC80 instant* | 99.60

Agri-Mark Middlebury Whey Team, Agri-Mark, Inc., Middlebury, VT, *Agri-Mark WPC80 instant* | 99.60

Mountain Lake Team, Milk Specialties Global, Mountain Lake, MN, *Whey Protein Concentrate 80- Instantized* | 99.50

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Whey Protein Concentrate 80 Instantized*

Hilmar Ingredients, Hilmar Cheese Company, Dalhart, TX, *Hilmar 8010 Instantized Whey Protein Concentrate*

Lynn Proteins, Granton, WI, *Whey Protein Concentrate 80, Instantized*

Saputo, Tulare, CA, *Whey Protein Concentrate 80% Instant*

Class 113. Whey Protein Isolate 90

BEST OF CLASS

Fond Du Lac Team, Milk Specialties Global, Fond Du Lac, WI, *Whey Protein Isolate 90* | 99.95

SECOND AWARD

Whey Plant, Lactalis American Group Nampa, Nampa, ID, *Whey Protein Isolate 90 low lactose* | 99.925

THIRD AWARD

Hilmar Ingredients, Hilmar Cheese Company, Dalhart, TX, *Hilmar 9000 Whey Protein Isolate* | 99.90

Whey Plant, Lactalis American Group Nampa, Nampa, ID, *Whey 90* | 99.725

Kevin Smith, Glanbia Nutritionals, Gooding, ID, *WPI* | 99.60

Fond Du Lac Team, Milk Specialties Global, Fond Du Lac, WI, *Whey Protein Isolate 90* | 99.50

Mullins Whey Inc., Mosinee, WI, *Mullins Whey Protein Isolate* | 99.40

Southwest Whey Team, Southwest Cheese, Clovis, NM, *Whey Protein Isolate 90* | 99.30

Antonio Garcia, Glanbia Nutritionals, Gooding, ID, *WPI* | 99.25

Southwest Whey Team, Southwest Cheese, Clovis, NM, *Whey Protein Isolate 90* | 99.00

Mullins Whey Inc., Mosinee, WI, *Mullins Whey Protein Isolate*

Hilmar Ingredients, Hilmar Cheese Company, Dalhart, TX, *Hilmar 9020 Whey Protein Isolate Agglomerated*

Class 114. Whey Protein Isolate 90, Instantized

BEST OF CLASS

Whey Plant, Lactalis American Group Nampa, Nampa, ID, *Whey Protein Isolate 90 agglo* | 99.90

SECOND AWARD

Southwest Whey Team, Southwest Cheese, Clovis, NM, *WPI 90 Instantized* | 99.65

THIRD AWARD

Team ACE, MWC- Glanbia, Henderson, MI, *Provon 292* | 99.45

Hilmar Ingredients, Hilmar Cheese Company, Dalhart, TX, *Hilmar 9010 Instantized Whey Protein Isolate* | 99.35

Southwest Whey Team, Southwest Cheese, Clovis, NM, *WPI 90 Instantized* | 99.30

Brad Bootiette, Bongards Creameries, Perham, MN, *Perham Proteins* | 99.10

Mullins Whey Inc., Mosinee, WI, *Mullins Whey Protein Isolate* | 98.95

Fond Du Lac Team, Milk Specialties Global, Fond Du Lac, WI, *Whey Protein Isolate-Instantized* | 98.70

Fond Du Lac Team, Milk Specialties Global, Fond Du Lac, WI, *Whey Protein Isolate 90-Instantized* | 98.70

Team BND, MWC- Glanbia, Henderson, MI, *Provon 292* | 98.50

Mullins Whey Inc., Mosinee, WI, *Mullins Whey Protein Isolate*

Class 115. Whey Permeate

BEST OF CLASS

Agri-Mark Middlebury Whey Team, Agri-Mark, Inc., Middlebury, VT, *Agri-Mark Dairy Product Solids* | 99.95

SECOND AWARD

Whey, Lactalis American Group, Inc., Buffalo, NY, *Whey Permeate Powder* | 99.875

THIRD AWARD

Whey, Lactalis American Group, Inc., Buffalo, NY, *Whey Permeate Powder* | 99.70

Agri-Mark Middlebury Whey Team, Agri-Mark, Inc., Middlebury, VT, *Agri-Mark Dairy Product Solids* | 99.65

Whey Plant, Lactalis American Group Nampa, Nampa, ID, *Whey Permeate* | 99.25

Saputo, Tulare, CA, *Deproteinized Whey Powder* | 99.25

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Whey Permeate* | 99.10

Whey Plant, Lactalis American Group Nampa, Nampa, ID, *Whey Milk Permeate* | 99.10

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, *Whey Permeate* | 99.00

Mullins Whey Inc., Mosinee, WI, *Mullins Whey Permeate* | 98.15

Mullins Whey Inc., Mosinee, WI, *Mullins Whey Permeate*

Class 116. Non-Fat Dry Milk & Skim Milk Powder

BEST OF CLASS

Agri-Mark West Springfield Team, Agri-Mark, Inc., West Springfield, PA, *Agri-Mark NFDM* | 99.925

SECOND AWARD

CDF Team A, Continental Dairy Facilities, LLC, Coopersville, MI, *Continental Dairy Products Nonfat Dry Milk* | 99.875

THIRD AWARD

Foremost Farms - Sparta, Foremost Farms USA, Sparta, WI, *NFDM* | 99.80

Dairy Farmers of America - Portales, New Mexico, Portales, NM, *NFDM* | 99.725

Garden City, Dairy Farmers of America, Garden City, KS, *SMP MH - 136322* | 99.70

High Desert Milk, Burley, ID, *High Desert Milk Low Heat NFDM* | 99.685

Dairy Farmers of America, Fort Morgan, CO, *DFA Non-Fat Dry Milk* | 99.65

Dairy Farmers of America - Portales, New Mexico, Portales, NM, *NFDM* | 99.65

CDFSW Team C, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, *Nonfat Dry Milk* | 99.625

CDF Team B, Continental Dairy Facilities, LLC, Coopersville, MI, *Dry Milk* | 99.575

Foremost Farms - Sparta, Foremost Farms USA, Sparta, WI, *NFDM*

Fallon, Dairy Farmers of America, Inc, Fallon, NV, *DFA NFDM Premium*

United Dairymen of Arizona, Tempe, AZ, *United Dairymen of Arizona Skim Milk Powder*

United Dairymen of Arizona, Tempe, AZ, *United Dairymen of Arizona Nonfat Dry Milk*

CDFSW Team D, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, *Nonfat Dry Milk*

Garden City, Dairy Farmers of America, Garden City, KS, *NFDM LH - 100043*

Agri-Mark West Springfield Team, Agri-Mark, Inc., West Springfield, PA, *Agri-Mark NFDM*

Goshen1, Dairy Farmers of America, Goshen, IN, *Nonfat Dry Milk, LH*

Strauss Dryer Team, Strauss Dairy Ingredients, Nth Manchester, IN, *Strauss Premium Skim Powder*

Fallon, Dairy Farmers of America, Inc, Fallon, NV, *DFA Skim Milk Powder Premium*

Class 118. Milk Protein Concentrate

BEST OF CLASS

High Desert Milk, Burley, ID, *High Desert Milk MPC70* | 98.80

SECOND AWARD

United Dairymen of Arizona, Tempe, AZ, *United Dairymen of Arizona MPC70* | 98.75

THIRD AWARD

Dairy Farmers of America - Portales, New Mexico, Portales, NM, *MPC-70* | 98.575

Dairy Farmers of America - Portales, New Mexico, Portales, NM, *MPC-70* | 98.55

Visalia Team, Milk Specialties Global, Visalia, CA, *Milk Protein Concentrate* | 98.275

Visalia Team, Milk Specialties Global, Visalia, CA, *Milk Protein Concentrate* | 98.05

ACKNOWLEDGEMENTS

Wisconsin Cheese Makers Association wishes to recognize and thank everyone that participated in making the 21st Biennial United States Championship Cheese Contest a great success. First, a sincere thank you to our judges:

Chief Judge

Jim Mueller, Mueller Consulting,
Green Bay, WI

Chief Judges, Emeriti

Bill Schlinsog, *Middleton, WI*
Robert Aschebrock, *Stratford, WI*

Assistant Chief Judges

Tim Czmowski, Retired – Agropur, Inc.,
Sioux Falls, South Dakota

Stan Dietsche, Oshkosh Cheese
Sales & Storage, *Oshkosh, WI*

Josef Hubatschek, Retired – ALPMA,
Germany

Mariana Marques de Almeida,
Mrs. J & Co., *Monroe, WI*

Sandy Toney, Masters Gallery Foods,
Plymouth, WI

2023 Contest Judges

Tammy Alderman Miller, Colony Brands
| *Wisconsin*

Jill Allen, Tillamook | *Oregon*

Valerie Arechiga, Glanbia Nutritionals |
Idaho

Kirk Baldwin, KB Consulting | *South
Dakota*

Marc Bates, Bates Consulting LLC |
Oregon

Larry Bell, LBell Consulting LLC |
Wisconsin

Theodore Brown, Cabot Cheese |
Vermont

David Burk, Marathon Cheese Corp. |
Wisconsin

Kimberlee Burrington, American Dairy
Products Institute | *Wisconsin*

Dominique Delugeau, Saputo | *Wisconsin*

Chris Eckerman, KDI Cheese | *South
Dakota*

Dr. Nana Farkye, Cal Poly – Prof.
Emeritus | *California*

Chad Galer, Dairy Management Inc. |
Illinois

Glenn Hatcher, Pacific Cheese |
California

Kory Hyvonen, Kory's Cheese Sales |
Wisconsin

John Jaeggi, Center for Dairy Research |
Wisconsin

Andy Johnson, Dairy Connection, Inc. |
Wisconsin

Dr. Mark Johnson, Center for Dairy
Research | *Wisconsin*

Aileen Kacvinsky, Schuman Cheese |
Wisconsin

Greg Kinate, Winona Foods | *Wisconsin*

Kyle Koll, Sargento Foods | *Wisconsin*

Anna Ku, Tillamook County Creamery
Association | *Oregon*

Laura Laehn, Masters Gallery Foods |
Wisconsin

Dr. Susan Larson, Center for Dairy
Research | *Wisconsin*

Terry Lensmire, Lensmire Dairy
Consulting | *Wisconsin*

Christophe Megevand, Schuman
Cheese/Lake Country Dairy | *New
Jersey*

Dr. Lloyd Metzger, Valley Queen | *South
Dakota*

Gina Mode, Center for Dairy Research |
Wisconsin

Michael Pederson, WI Dept. of
Agriculture, Trade, and Consumer
Protection | *Wisconsin*

Adam Porath, Winona Foods | *Wisconsin*

Rob Richter, Great Lakes Cheese |
Wisconsin

Dave Satterness, Retired – Chr. Hansen |
South Dakota

Steve Schenkoske, Tosca Services |
Wisconsin

Ben Smith, Hilmar Cheese Company |
California

Marianne Smukowski, Marianne
Smukowski Consulting | *Wisconsin*

Dean Sommer, Center for Dairy
Research | *Wisconsin*

Gideon St. Aubin, Dairy Farmers of
America | *Wisconsin*

Cathy Strange, Whole Foods Market |
Texas

Eric Vorpahl, Masters Gallery Foods |
Wisconsin

Julie Winans, Chr. Hansen | *Utah*

Nial Yager, Washington State University
Creamery | *Washington*

Matt Zimbric, Foremost Farms USA |
Wisconsin

Contest Committee

Greg Alberts, Kelley Supply

Dave Buholzer, Klondike Cheese

Robert Ehrenberg

Gary Grossen

Shaya Guilbault, Decatur Dairy

Emily Harbison, Dairy Connection, Inc.

Steve Krause

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Mary Lindemann, Pine River
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Steve Stettler, Decatur Dairy

Kevin Thome, The Cheese Reporter

Eric Vorpahl, Masters Gallery Foods

Richard Wold

Director of Contest Logistics

Randy Swensen, Wisconsin Aging &
Grading Cheese, Inc., *Little Chute,
Wisconsin*

SPECIAL THANKS TO

Wisconsin Aging and Grading Cheese, Ken and Cindy Neumeier, Randy Swensen, Kate Neumeier Clarke, Amanda Neumeier-Kist and for accepting and sorting the contest entries.

WOW Logistics, Howard Kamerer, Jamie Wally, Rachel Brincks, Ryan Fosler, and the warehouse team in Little Chute led by Lewis Powell for storing the contest entries.

Matt Siegenthaler and his team at Preferred Transit, for transporting the entries for the Contest and the Conference.

Klondike Cheese, for storing the winning Contest cheeses.

Decatur Dairy, for storing Contest materials.

Foremost Farms USA, for donating Contest supplies.

Masters Gallery Foods, for donating Contest supplies.

Lake Country Dairy/Schuman Cheese, for donating Contest supplies.

Silver Lewis Cheese, for storing Contest materials.

Wolter, Inc., for donating two new pallet trucks used during the Contest.

Gordy Bergemann, **Glenda Buholzer**, **Michael Czmowski**, **Ryan Dykstra**, **Bradie Ewing**, **Corie Grossen**, **Amanda Heiman**, **Ryan Heiman**, **Sam Heiman**, **Trevor Heiman**, **Tyler Heiman**, **Jessica Heupel**, **Jake Huffman**, **Sierra Stettler**, **George Stettler**, **Heidi Wold**, and **Hannah Workman** for their efforts alongside the Contest Committee ensuring a smoothly run Contest behind the scenes.

VOLUNTEERS

We owe a great deal of gratitude to the volunteers that help the Contest run smoothly, efficiently, and successfully. Thank you to all the volunteers who spent many hours with us to ensure a well-run Contest.

Little Chute Check-in Volunteers

Elizabeth Beam, Winona Foods, Inc.
Larry Bell, LBell Consulting
Scott Caliebe, Pine River Pre-Pack, Inc
Kevin Christensen, Foth
Mike Cieslewicz, Henning's Cheese
Darrell Demeter, Agropur
Mike DeMuth, Agropur
Dennis Florentino, Fromagex
Erik Gatford, Sargento Foods Inc
Carrie Hanko, IFF
Charlie Henn, Agropur
Joshua Henning, Henning's Cheese
Pam Hodgson, Sartori Company
Tom Hoppe, Loos Machine & Automation
Kory Hyvonen, Oshkosh Cheese
Bethany Johnson, Foremost Farms
Rich Koller, Sargento Foods
Jonathan Krein
Joel Krein
Fred Ladenburger, Winona Foods
Terry Lensmire, Lensmire Dairy Consulting
Phil Lindemann, Pine River Pre-Pack
Mary Lindemann, Pine River Pre-Pack
Steven Lutzke, Revela Foods
Jon Metzgi, Union Star Cheese
Cory Meyer, Pine River Pre-Pack, Inc
Jim Mueller, Mueller Consulting
Peggy Noeldner, Nasonville Dairy Inc
Jenni Oliva Iggens, Cheeselandia
Samantha Omer, Presto Labels
Ron Pagel, Pond and Company
Andrew Paulsen, Agropur
Daniel Posselt, Kickaas Cheese
Kim Schwartzmiller, Emmi Roth
Timothy Stearns, Land O' Lakes
Nick Streble, Ellsworth Cooperative Creamery- New London
Randy Swensen, Wisconsin Aging & Grading Cheese
Tom Torkelson, Nasonville Dairy Inc
Gary Vidlock
Cassie Wied, Flair Flexible Packaging
Ronny Wilson, Tetra Pak
Nathan Wilson, Flair Flexible Packaging
Richard Wold
Heidi Wold

Dry Dairy Ingredient Prep Volunteers

KJ Burrington, ADPI
Angie Edge, Dairy Farmers of Wisconsin
Corie Grossen
Gary Grossen
Tom Guerin, Center for Dairy Research
Bethany Johnson, Foremost Farms
Stacy Kunesh, Center for Dairy Research
Susan Larson, Center for Dairy Research
Tim Multerer, Dairy Farmers of Wisconsin
Daniel Wilbanks, Center for Dairy Research

Green Bay Contest Volunteers

Graham Archer, Tetra Pak
Austin Asche, Valley Queen
Elizabeth Beam, Winona Foods, Inc.
Gordy Bergemann, Maple Leaf Cheese Store
Nicole Bradford, Kelley Supply
Adam Brock, Dairy Farmers of Wisconsin
Glenda Buholzer
Michael Czmowski
Andy Dederich, Chr. Hansen
Darrell Demeter, Agropur
Darrell Demeter, Agropur
Ryan Dykstra, Tetra Pak Inc.
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Andrew Fellion, Winona Foods, Inc.
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Ixchell Gagnon, Door Artisan Cheese Company
Erik Gatford, Sargento Foods Inc
Gary Gosda, Lake Country Dairy
Corie Grossen
David Grothouse, The Cheese People of Grand Rapids
Christine Grothouse, The Cheese People of Grand Rapids
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Amanda Heiman, Nasonville Dairy
Tyler Heiman, Nasonville Dairy
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Jessica Heupel, Ingredient Exchange
Jessica Heupel, Ingredient Exchange
Pam Hodgson, Sartori Company
Jake Huffman, Zimmerman Cheese
Jeremy Huston, Chr. Hansen, Inc.
TJ Jacoby, Valley Queen
Bethany Johnson, Foremost Farms
Andrew Klein, Focal Point Financial Strategies
Andy Koenig, Lake Country Dairy
Kelsey Kotecki, Nelson-Jameson, Inc.
Nick Kozenka, Sargento Foods Inc
Jonathan Krein
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Sara Maruyama, Tillamook Creamery
Paul McCarthy, Great Lakes Cheese
Zach Meyer, Kelley Supply
Dani Midkiff, Dairy Farmers of Wisconsin
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David Montgomery, Sartori Company
Claire Montgomery, Sartori Company
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Jim Natzke, Natzke Consulting
Katie Phillips, Dairy Connection, Inc.
Gary Pieper, Chr. Hansen Inc
Rachel Pope, Dairy Farmers of Wisconsin
Pam Puttkamer, Nelson Jameson
Pamela Ramirez, Door Artisan Cheese Company
Brittany Requejo, Pine River Pre-Pack, Inc.
Stefanie Rossner, Chr. Hansen Inc.
Aron Schilsky, Masters Gallery Foods
Josh Schultz, Kersia
MaKenzie Skibbie, UW- River Falls
Kari Skibbie, Wisconsin Aging & Grading Cheese, Inc.
Valerie Stastny, Federal Milk Market
Trent Sterry, Nelson Jameson
Sierra Stettler, Decatur Dairy
George Stettler, Decatur Dairy
Devin Thorson, Organic Valley
Valerie Tobias, Dairy Connection Inc
Rebecca Treleven, Dairy Farmers of Wisconsin
Bjorn Unseth, Organic Valley
Brandy Wasvick, Blue Compass Compliance LLC
Daniel Wilbanks, Center for Dairy Research
Justin Willcox, Lake Country Dairy
Jon Wilson, Dairy Connection, Inc.
Heidi Wold
Hannah Workman, Edelweiss Creamery

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Special thanks to KJ Burrington and Susan Larson for leading the sample preparation for the Dry Dairy Ingredient entries.

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