

## **CALIFORNIA COW'S MILK CHEESES WIN ACCLAIM AT NATIONAL AND INTERNATIONAL COMPETITIONS**

California's cheese industry has followed in the footsteps of the state's internationally respected wine industry over the past decade – increasingly winning awards and acclaim for the quality of its products both in the U.S. and abroad. California cow's milk cheesemakers, which produce the majority of cheeses made in California, have compiled an enviable track record in some of the country's and the world's leading cheese judgments, confirming the state's reputation as a world-class cheese producer.

In recent years, California cow's milk cheeses have been among the most-awarded American cheeses entered in the World Cheese Awards, one of the most respected international cheese judgments. California entries have won top honors in a number of categories, including several traditionally won by European cheeses, such as Brie and Cheddar.

In the U.S., California cheesemakers have continued to take awards in virtually every cow's milk category at the prestigious American Cheese Society annual judging including many first place awards and the coveted Best of Show.

The following section contains a summary of all awards won by California cow's milk cheesemakers in major competitions since 2001.

## 2009 Awards

### 2009 United States Championship Cheese Contest

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Sierra Cheese Mfg. Co.</b> Compton, CA	<i>Part skim Ricotta (Gold)</i>	Ricotta
<b>Fagundes Old-World Cheese</b> Hanford, CA	<i>Hispanic Frescos (Gold)</i>	Quesos Frescos
<b>Rumiano Cheese Company</b> Crescent City, CA	<i>Monterey Jack with Whole Black Peppercorns (Silver)</i>	Flavored Hard Cheeses
<b>Marin French Cheese Company</b> Petaluma, CA	<i>Melange Brie (Silver)</i>	Surface (Mold) Ripened Mixed Milk Cheeses
<b>Dairy Farmers of America, Inc.</b> Turlock, CA	<i>Provolone, mild (Bronze)</i>	Provolone, mild
<b>Karoun Dairies, Inc.</b> Sun Valley, CA	<i>Feta marinated w/extra virgin olive oil, garlic (Bronze)</i>	Feta, Flavored

## 2008 Awards

### 2008 World Cheese Awards

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Fiscalini Cheese Co.</b> Modesto, CA	<i>Bandage Wrap Cheddar (Gold)</i>  <i>Bandage Wrap Cheddar (Silver)</i> <i>Bandage Wrap Cheddar (Bronze)</i> <i>Boccocini (Silver)</i>  <i>Lionza (Bronze)</i>	Medium traditional Cheddar made after 3/31/08 Extra Mature traditional Cheddar made after 5/31/07 Mature traditional Cheddar made after 9/1/07 Mozzarella, fresh, cows' milk ball (large or small) Semi-hard cheese not in any other class category
<b>Mozzarella Fresca Inc.</b> Concord, CA	<i>Marinated Fresh Mozzarella (Silver)</i> <i>Mascarpone (Bronze)</i>	Cream or fresh cheese with savoury additives Mascarpone
<b>Bravo Farms Handmade Cheese</b> Traver, CA	<i>Silver Mountain, unpast, veg. (Bronze)</i>	Mature traditional Cheddar made after 01/09/07
<b>Cantaré Foods Inc.</b> San Diego, CA	<i>Fresh Mozzarella Ovoline (Silver)</i>	Mozzarella, fresh, cows' milk ball (large or small)
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Petit Crème (Bronze)</i>	Mould ripened, soft or unpressed cows' milk cheese, plain

### 2008 World Championship Cheese Contest

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Karoun Dairies, Inc.</b> Sun Valley, CA	<i>Queso Crema (Silver)</i> <i>Feta marinated with olive oil, garlic and herbs. (Bronze)</i> <i>Kefir Cheese (Bronze)</i>	Quesos Frescos Feta, Flavored Spreadable Cheese
<b>Rizo Lopez Foods, Inc.</b> Riverbank, CA	<i>Oaxaca cheese (Gold)</i>	String Cheese
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Marin French Blue (Gold)</i>	Blue Veined, Exterior Molding
<b>Point Reyes Cheese Co.</b> Point Reyes, CA	<i>Original Blue (Silver)</i>	Blue Veined, Exterior Molding
<b>Cantare Foods, Inc.</b> San Diego, CA	<i>Mascarpone (Silver)</i>	Open Class Soft Cheeses

### 2008 American Cheese Society Competition

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Bellwether Farms</b> Petaluma, CA	<i>Bellwether Farms Crème Fraiche (2<sup>nd</sup> Place)</i> <i>Bellwether Farms Fromage Blanc (3<sup>rd</sup> Place)</i>	Cultured Milk Product Cultured Milk Product
<b>Bravo Farms</b> Traver, CA	<i>Original Chipotle Cheddar (3<sup>rd</sup> Place)</i> <i>Silver Mountain (1<sup>st</sup> Place)</i>	Cheddars, Flavored Cheddars More than 12 months
<b>Cantare Foods, Inc.</b> San Diego, CA	<i>Ricotta Fresca (2<sup>nd</sup> Place)</i> <i>Mozzarella Log (3<sup>rd</sup> Place)</i> <i>Antipasto Marinated Salad (2<sup>nd</sup> Place)</i>	Fresh Unripened Cheeses Italian Type Cheeses Marinated Cheeses, Flavored
<b>Cowgirl Creamery</b> Point Reyes, CA	<i>Panir (2<sup>nd</sup> Place)</i> <i>St. Pat (2<sup>nd</sup> Place)</i> <i>Inverness (3<sup>rd</sup> Place)</i> <i>Mt. Tam (2<sup>nd</sup> Place)</i>	Fresh Unripened Cheeses Soft Ripened Cheeses Soft Ripened Cheeses Soft Ripened Cheeses
<b>Fiscalini Cheese Co.</b> Modesto, CA	<i>San Joaquin Gold (1<sup>st</sup> Place)</i> <i>Bandage Wrapped Cheddar Extra Mature (1<sup>st</sup> Place)</i> <i>Horsefeathers (1<sup>st</sup> Place)</i>	American Originals Cheddars up to 12 months Cheese Spreads, Flavored
<b>Fagundes Old-World Cheese</b> Hanford, CA	<i>St. Jorge (Portuguese) (2<sup>nd</sup> Place)</i>	Hispanic & Portuguese Style Cheeses
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Breakfast Cheese (3<sup>rd</sup> Place)</i> <i>Rouge et Noir Brie (2<sup>nd</sup> Place)</i> <i>Jalapeño Quark (3<sup>rd</sup> Place)</i>	Fresh Unripened Cheeses Soft Ripened Cheeses Low-fat/Low salt Cheeses, Flavored

	<i>Wine Cheese (2<sup>nd</sup> Place)</i>	Marinated Cheeses
<b>Sierra Nevada Cheese Co.</b> Willows, CA	<i>Kendall Farms Crème Fraiche (1<sup>st</sup> Place)</i>	Cultured Milk Products

## 2007 Awards

### 2007 American Cheese Society Competition

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Belfiore Cheese Co.</b> Berkeley, CA	<i>Feta (1<sup>st</sup> Place)</i>	Cow's Milk Feta
<b>Bellwether Farms</b> Petaluma, CA	<i>Fromage Blanc (2<sup>nd</sup> Place)</i>	Cultured Milk Product
<b>Bravo Farms</b> Traver, CA	<i>Silver Mountain (3<sup>rd</sup> Place)</i>	Cheddars Less than 12 months
<b>Cowgirl Creamery</b> Point Reyes, CA	<i>Red Hawk (2<sup>nd</sup> Place)</i> <i>Panir (3<sup>rd</sup> Place)</i>	Washed Rind Cheeses Fresh Unripened Cheeses
<b>Fiscalini Cheese Co.</b> Modesto, CA	<i>Bandage Wrapped – 30 mo. (1<sup>st</sup> Place)</i> <i>Lionza (2<sup>nd</sup> Place)</i> <i>Purple Moon (2<sup>nd</sup> Place)</i> <i>Bandage Wrapped – 36 mo. (3<sup>rd</sup> Place)</i>	Mature Cheddars, 25-35 months  Farmstead Cheeses Marinated Cheeses Mature Cheddars, 36-48 months
<b>Fagundes Old-World Cheese</b> Hanford, CA	<i>Hanford Jack Smoked (3<sup>rd</sup> Place)</i>	Smoked Cheeses
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Peppercorn Brie (1<sup>st</sup> Place)</i> <i>Pesto Brie (2<sup>nd</sup> Place)</i> <i>Jalapeño Brie (3<sup>rd</sup> Place)</i> <i>Marin French Gold (3<sup>rd</sup> Place)</i> <i>Jalapeño Quark (3<sup>rd</sup> Place)</i>	Soft Ripened Cheeses, Flavored Soft Ripened Cheeses, Flavored Soft Ripened Cheeses, Flavored Soft Ripened Cheeses Low-fat/Low salt Cheeses, Flavored
<b>Mozzarella Fresca</b> Tipton, CA	<i>Dolce, Mascarpone (1<sup>st</sup> Place)</i> <i>Whole Milk Ricotta (2<sup>nd</sup> Place)</i> <i>Marinated Fresh Mozzarella (3<sup>rd</sup> Place)</i>	Cheese Spreads Fresh Unripened Cheeses Marinated Cheeses
<b>Rumiano Cheese Co.</b> Crescent City, CA	<i>Dry Jack w/Peppercorns (2<sup>nd</sup> Place)</i> <i>Old Fashioned Jack w/ Pesto (2<sup>nd</sup> Place)</i> <i>Smoked Dry Jack w/Peppercorns (2<sup>nd</sup> Place)</i> <i>Dry Jack (3<sup>rd</sup> Place)</i>	American Originals, Flavored Monterey Jack American Originals, Flavored Monterey Jack Smoked Cheeses  American Originals
<b>Sierra Nevada Cheese Co.</b> Willows, CA	<i>Cream Cheese (2<sup>nd</sup> Place)</i>	Fresh Unripened Cheese
<b>Spring Hill Jersey Cheese</b> Petaluma, CA	<i>Old World Portuguese (2<sup>nd</sup> place)</i> <i>Jersey Jack (3<sup>rd</sup> Place)</i>	Hispanic & Portuguese-Style  American Originals, Monterey Jack
<b>Three Sisters Farmstead</b>	<i>Serena (3<sup>rd</sup> Place)</i>	Farmstead Cheeses

<b>Cheese</b> Lindsay, CA		
<b>Tutto Latte/Cantare Foods, Inc.</b> Baldwin Park, CA	<i>Mascarpone (2<sup>nd</sup> Place)</i>	Fresh Unripened Cheeses
<b>Winchester Cheese Co.</b> Winchester, CA	<i>Jalapeño Gouda (1<sup>st</sup> Place)</i> <i>Super Aged Gouda (2<sup>nd</sup> Place)</i>	Flavored Cheeses American Made, Int'l Style

### 2007 World Cheese Awards

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Fiscalini Cheese Co.</b> Modesto, CA	<i>Bandage Wrapped – 18 mo. (Gold)</i> <i>Cheddar Block (Gold)</i> <i>Bandage Wrapped Reserve (Silver)</i>	Extra Mature traditional Cheddar Medium block Cheddar Vintage farmhouse Cheddar
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Marin French Gold (Gold)</i> <i>Pesto Brie (Bronze)</i> <i>Triple Crème Brie (Bronze)</i>	Brie made from pasteurized milk Flavored soft-ripened Brie made from pasteurized milk
<b>Mozzarella Fresca</b> Tipton, CA	<i>Fresh Mozzarella (Gold)</i> <i>Fresh Mozzarella, Cultured (Gold)</i>	Fresh Mozzarella Fresh Mozzarella
<b>Tutto Latte/Cantare Foods, Inc.</b> Baldwin Park, CA	<i>Fresh Mozzarella, Ovoline, (Silver)</i> <i>Fresh Mozzarella, Boconccini (Bronze)</i>	Fresh Mozzarella Fresh Mozzarella

### 2007 U.S. Championship Cheese Contest

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Karoun Dairies</b> Los Angeles, CA	<i>Whole Milk Mozzarella (Best In Class)</i>	Mozzarella

### 2006 Awards

#### 2006 American Cheese Society Competition

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Belfiore Cheese Company</b> Berkeley, CA	<i>Ricotta (3<sup>rd</sup> Place)</i> <i>Farmers Cheese (3<sup>rd</sup> Place)</i>	Fresh Unripened Cheeses Cultured Milk Products
<b>Cowgirl Creamery</b> Point Reyes, CA	<i>Pierce Point (1<sup>st</sup> Place)</i> <i>Mt. Tam (3<sup>rd</sup> Place)</i> <i>Red Hawk (3<sup>rd</sup> Place)</i>	Soft-Ripened Cheeses Triple Crème Soft-Ripened Washed Rind Cheeses
<b>Fagundes Old World Cheese</b> Hanford, CA	<i>Hanford Jack Jalapeño (3<sup>rd</sup> Place)</i> <i>St. Jorge (2<sup>nd</sup> Place)</i> <i>Queijo Fresco (2<sup>nd</sup> Place)</i>	American Originals, Flavored Monterey Jack Hispanic & Portuguese-Style Hispanic & Portuguese-Style

	<i>Queso Fresco (3<sup>rd</sup> Place)</i>	Hispanic & Portuguese-Style
<b>Fiscalini Cheese Co.</b> Modesto, CA	<i>Cheddar with Caraway (3<sup>rd</sup> Place)</i> <i>Cheddar with Garlic (3<sup>rd</sup> Place)</i> <i>Bandage Wrap Cheddar 30-month Aged (1<sup>st</sup> Place)</i> <i>Smoked Cheddar (1<sup>st</sup> Place)</i> <i>Bandage Wrap Cheddar (1<sup>st</sup> Place)</i>	Cheddars, Flavored Cheddars, Flavored Cheddars, Aged 25-35 months Smoked Cheeses Farmstead Cheeses
<b>Lactalis</b> Turlock, CA	<i>Brie 7oz. Foil Plain 60% (3<sup>rd</sup> Place)</i>	Soft-Ripened Cheeses
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Petit Dejeuner (2<sup>nd</sup> Place)</i> <i>Triple Crème Brie (1<sup>st</sup> Place)</i> <i>Rouge Et Noir Camembert (1<sup>st</sup> Place)</i> <i>Garlic Brie (1<sup>st</sup> Place)</i> <i>Peppercorn Brie (2<sup>nd</sup> Place)</i> <i>Jalapeño Brie (3<sup>rd</sup> Place)</i> <i>Pesto Brie (3<sup>rd</sup> Place)</i> <i>Petit Bleu (2<sup>nd</sup> Place)</i> <i>Strawberry Quark (3<sup>rd</sup> Place)</i> <i>Wine Cheese (3<sup>rd</sup> Place)</i>	Fresh Unripened Cheeses Soft-Ripened Cheeses Soft-Ripened Cheeses Soft-Ripened Cheeses, Flavored Soft-Ripened Cheeses, Flavored Soft-Ripened Cheeses, Flavored Soft-Ripened Cheeses, Flavored Blue Mold Cheeses Low Fat/Low Salt Cheeses Marinated Cheeses
<b>Mozzarella Fresca</b> Tipton, CA	<i>Fresh Mozzarella (2<sup>nd</sup> Place)</i> <i>Marinated Mozzarella (1<sup>st</sup> Place)</i>	Italian-Type Cheeses Marinated Cheeses
<b>Sierra Nevada Cheese Co.</b> Willows, CA	<i>Sierra Nevada Organic Monterey (2<sup>nd</sup> Place)</i>	American Originals, Monterey Jack
<b>Tutto Latte/Cantare Foods, Inc.</b> Baldwin Park, CA	<i>Mascarpone (3<sup>rd</sup> Place)</i> <i>Gourmet Mozzarella (1<sup>st</sup> Place)</i>	Fresh Unripened Cheeses Italian-Type Cheeses
<b>Winchester Cheese Co.</b> Winchester, CA	<i>Jalapeño Gouda (3<sup>rd</sup> Place)</i>	Flavored Cheeses

### 2006 World Cheese Awards

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Bellwether Farms</b> Petaluma, CA	<i>Carmody (Bronze)</i>	Semi-hard cheese
<b>Bravo Farms</b> Visalia, CA	<i>Western Sage Cheddar (Silver)</i>	Hard pressed with savory additives
<b>Tutto Latte/Cantare Foods, Inc.</b> Baldwin Park, CA	<i>Whole Milk Mozzarella Boconcini (Silver)</i>	Fresh Mozzarella
<b>Fiscalini Cheese Co.</b> Modesto, CA	<i>San Joaquin Gold (Silver)</i> <i>Bandage Wrapped Premium Cheddar (Bronze)</i>	Hard pressed cheese other than Cheddar Extra Mature traditional Cheddar

<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Petit Dèjeuner (Gold)</i> <i>Wild Blackberry Quark (Gold)</i> <i>Garlic Brie (Bronze)</i> <i>Pesto Brie (Bronze)</i> <i>Petite Crème (Bronze)</i>	Fresh cheese Flavored Quark Flavored soft-ripened Flavored soft-ripened Brie made from pasteurized milk
<b>Mozzarella Fresca</b> Tipton, CA	<i>Fresh Mozzarella (Gold)</i> <i>Fresh Mozzarella (Bronze)</i>	Fresh Mozzarella Fresh Mozzarella
<b>Winchester Cheese Co.</b> Winchester, CA	<i>Sharp Gouda (Bronze)</i>	Limited production cheese

### 2006 World Championship Cheese Contest

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Borrelli Latticini</b> Fresno, CA	<i>Ricotta (2<sup>nd</sup> Place)</i>	Ricotta
<b>Central Valley/Karoun Dairies</b> (Queso Del Valle Brand) Turlock, CA	<i>Queso Blanco (3<sup>rd</sup> Place)</i>	Quesos Frescos
<b>Dairy Farmers of America, Inc.</b> Turlock, CA	<i>Mozzarella (2<sup>nd</sup> Place)</i> <i>Mozzarella (2<sup>nd</sup> Place)</i>	Mozzarella, Low-Moisture Whole Milk Mozzarella, Low-Moisture Part Skim
<b>Lactalis USA Turlock</b> Turlock, CA	<i>Plain Feta (2<sup>nd</sup> Place)</i>	Feta
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Yellow Buck Camembert (2<sup>nd</sup> Place)</i>	Brie, Camembert
<b>Tutto Latte/Cantare Foods, Inc.</b> Baldwin Park, CA	<i>Medaglione Fresca (3<sup>rd</sup> Place)</i>	Snack Cheeses

### 2005 Awards

#### 2005 American Cheese Society Competition

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Belfiore Cheese Co.</b> Berkeley, CA	<i>Fresh Mozzarella (1<sup>st</sup> Place)</i> <i>Farmers Cheese (3<sup>rd</sup> Place)</i>	Italian-Type Cheeses Fresh Unripened Cheeses
<b>Borrelli Latticini</b> Fresno, CA	<i>Caciocavallo Amuficato (3<sup>rd</sup> Place)</i>	Smoked Italian-Style Cheeses
<b>Cantare Foods, Inc.</b> San Diego, CA	<i>Mascarpone (1<sup>st</sup> Place)</i>	Fresh Unripened Cheeses
<b>Cowgirl Creamery</b> Point Reyes, CA	<i>Cottage Cheese (1<sup>st</sup> Place)</i> <i>Fromage Blanc (2<sup>nd</sup> Place)</i>	Cultured Milk Products Cultured Milk Products
<b>Fagundes Old World Cheese</b> Hanford, CA	<i>Hanford Jack – Smoked (2<sup>nd</sup> Place)</i> <i>Hanford Jack (3<sup>rd</sup> Place)</i> <i>Maria's Queso Panela</i>	Smoked Cheeses American Originals, Monterey Jack Hispanic & Portuguese-Style

	<i>(3<sup>rd</sup> Place)</i>	
<b>Fiscalini Cheese Co.</b> Modesto, CA	<i>Cheddar (1<sup>st</sup> Place)</i> <i>Cheddar with Sage (1<sup>st</sup> Place)</i> <i>Cheddar with Tarragon (2<sup>nd</sup> Place)</i> <i>Cheddar Premium Reserve (2<sup>nd</sup> Place)</i> <i>Purple Moon (2<sup>nd</sup> Place)</i> <i>San Joaquin Gold (3<sup>rd</sup> Place)</i> <i>“Reserve” San Joaquin Gold (3<sup>rd</sup> Place)</i> <i>Bandage Wrap Cheddar (3<sup>rd</sup> Place)</i>	Cheddars, Aged 12-24 months Farmstead Cheeses, Flavored Farmstead Cheeses, Flavored  Cheddars, Aged over 25 months  Marinated Cheeses American Originals Farmstead Cheeses, Aged  Farmstead Cheeses
<b>Lactalis USA, Turlock, Inc.</b> Turlock, CA	<i>8 oz. Brie Plain (2<sup>nd</sup> Place)</i>	Soft-Ripened Cheeses
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Jalapeño Quark (2<sup>nd</sup> Place)</i> <i>Sweet Red Pepper Quark (3<sup>rd</sup> Place)</i> <i>Yellow Buck Camembert (3<sup>rd</sup> Place)</i> <i>Wine Cheese (3<sup>rd</sup> Place)</i>	Low Fat/Low Salt Cheeses Low Fat/Low Salt Cheeses  Soft-Ripened Cheeses  Marinated Cheeses
<b>Mozzarella Fresca Inc.</b> Tipton, CA	<i>Marinated Mozzarella - Olive/Canola Oil (1<sup>st</sup> Place)</i> <i>Whole Milk Ricotta (2<sup>nd</sup> Place)</i> <i>Dolce! (3<sup>rd</sup> Place)</i>	Marinated Cheeses  Fresh Unripened Cheeses Flavored Cheeses
<b>Rizo-Lopez Foods</b> Riverbank, CA	<i>Fresco (2<sup>nd</sup> Place)</i> <i>Cotija (3<sup>rd</sup> Place)</i>	Hispanic & Portuguese-Style Hispanic & Portuguese-Style
<b>Rumiano Cheese Co.</b> Willows, CA	<i>Dry Jack (2<sup>nd</sup> Place)</i>	American Originals
<b>Sierra Nevada Cheese Co.</b> Willows, CA	<i>Jalapeño Cream Cheese (1<sup>st</sup> Place)</i> <i>Cream Cheese (2<sup>nd</sup> Place)</i>	Flavored Cheeses  Fresh Unripened Cheeses
<b>Three Sisters Farmstead Cheese</b> Lindsay, CA	<i>Serenita (formerly Bella Sorella) (1<sup>st</sup> Place)</i>	American Originals

### 2005 World Cheese Awards

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Cantare Foods, Inc.</b> San Diego, CA	<i>Fresh Mascarpone (Gold)</i> <i>Mozzarella Block (Bronze)</i>	Mascarpone Mozzarella, block, slices or string
<b>Fiscalini Cheese Co.</b> Modesto, CA	<i>San Joaquin Gold (Gold)</i>	Hard pressed cheese other than Cheddar and other UK territorials
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Triple Cream Brie (Gold)</i>	Brie made from pasteurized milk

### 2005 U.S. Championship Cheese Contest

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Hilmar Cheese Co.</b> Hilmar, CA	<i>Colby Jack (2<sup>nd</sup> Place)</i>	Open Class Semi-Soft Cheese
<b>Mozzarella Fresca</b> Benicia, CA	<i>Fresh Mozzarella Ovoline (Best of Class)</i> <i>Fresh Marinated Mozzarella (Best of Class)</i>	Fresh Mozzarella Flavored Soft Cheeses
<b>Karoun Dairies, Inc.</b> Los Angeles, CA	<i>Queso Fresco (Best of Class)</i> <i>Queso Blanco (2<sup>nd</sup> Place)</i> <i>Panela (3<sup>rd</sup> Place)</i> <i>Queso Para Freir (3<sup>rd</sup> Place)</i>	Queso Frescos Queso Frescos Queso Frescos Quesos para Fundir
<b>Valley Gold, LLC.</b> Gustine, CA	<i>Provolone (3<sup>rd</sup> Place)</i>	Provolone
<b>Rizo-Lopez Foods, Inc.</b> Riverbank, CA	<i>Oaxaca (2<sup>nd</sup> Place)</i>	Quesos para Fundir
<b>Rumino Cheese Company</b> Crescent City, CA	<i>Pepato, Peppercorn Dry Jack (Best of Class)</i>	Flavored Hard Cheeses

## 2004 Awards

### 2004 World Cheese Awards

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Fiscalini Cheese Co.</b> Modesto, CA	<i>San Joaquin Gold (Gold)</i>  <i>Cheddar (Silver)</i>  <i>Anunciata (Bronze)</i>	Hard pressed cheese other than Cheddar and other UK territorials Vintage farmhouse Cheddar made before April 1, 2003 Cheese produced on a farm or dairy with a total output not exceeding a weekly average of two tons
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Brie (Silver)</i> <i>Triple Crème Brie (Silver)</i> <i>Pacific Blue (Bronze)</i>	Brie made from pasteurized milk Brie made from pasteurized milk New cheese, blue, first marketed after Dec. 1, 2003
<b>Valley Gold, LLC.</b> Gustine, CA	<i>Ricotta (Silver)</i>	Ricotta

### 2004 American Cheese Society Competition

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Belfiore Cheese Co.</b> Berkeley, CA	<i>Ricotta (1<sup>st</sup> Place)</i>	Fresh Unripened Cheese
<b>Cantare Foods, Inc.</b> San Diego, CA	<i>Burrata (1<sup>st</sup> Place)</i>	Fresh Unripened Cheese

<p><b>Cowgirl Creamery</b> Point Reyes, CA</p>	<p><i>Mt. Tam (1<sup>st</sup> Place)</i> <i>Pierce Point (2<sup>nd</sup> Place)</i> <i>Fromage Blanc (2<sup>nd</sup> Place)</i> <i>Cottage Cheese (3<sup>rd</sup> Place)</i></p>	<p>Soft-Ripened Cheese American Originals Cultured Cheese Products Cultured Cheese Products</p>
<p><b>Fagundes Old World Cheese</b> Hanford, CA</p>	<p><i>Hanford Jack – Jalapeño (1<sup>st</sup> Place)</i> <i>Maria’s Panela (1<sup>st</sup> Place)</i> <i>Maria’s Queso Fresco (2<sup>nd</sup> Place)</i> <i>Hanford Jack – Smoke (3<sup>rd</sup> Place)</i> <i>Hanford Jack – San Joaquin (3<sup>rd</sup> Place)</i></p>	<p>Monterey Jack with Flavors  Hispanic &amp; Portuguese-Style Hispanic &amp; Portuguese-Style  Smoked Cheeses  Monterey Jack with Flavors</p>
<p><b>Fiscalini Cheese, Co.</b> Modesto, CA</p>	<p><i>Anuciata (2<sup>nd</sup> Place)</i> <i>Smoked Cheddar (2<sup>nd</sup> Place)</i> <i>Premium Reserve (2<sup>nd</sup> Place)</i> <i>Purple Moon (2<sup>nd</sup> Place)</i> <i>San Joaquin Cheddar – Young (3<sup>rd</sup> Place)</i> <i>San Joaquin Cheddar – Old (3<sup>rd</sup> Place)</i> <i>Cheddar with Dill (3<sup>rd</sup> Place)</i></p>	<p>Italian-Type Cheese Smoked Cheeses Farmstead Cheeses Marinated Cheeses Cheddars  Cheddars  Farmstead Cheeses</p>
<p><b>Karoun Dairies, Inc.</b> Los Angeles, CA</p>	<p><i>Marinated String Cheese – Olive Oil/Herbs (1<sup>st</sup> Place)</i> <i>Feta (2<sup>nd</sup> Place)</i> <i>Mozzarella String Cheese (3<sup>rd</sup> Place)</i></p>	<p>Marinated Cheeses  Feta Cheese Italian-Type Cheese</p>
<p><b>Marin French Cheese Co.</b> Petaluma, CA</p>	<p><i>Camembert (1<sup>st</sup> Place)</i> <i>Triple Crème Brie (2<sup>nd</sup> Place)</i> <i>Brie (3<sup>rd</sup> Place)</i> <i>Peppercorn Brie (3<sup>rd</sup> Place)</i></p>	<p>Soft-Ripened Cheese Soft-Ripened Cheese Soft-Ripened Cheese Soft-Ripened Cheese</p>
<p><b>Mozzarella Fresca</b> Benicia, CA</p>	<p><i>Smoked Mozzarella (2<sup>nd</sup> Place)</i></p>	<p>Smoked Cheeses</p>
<p><b>Rizo-Lopez Foods, Inc.</b> Riverbank, CA</p>	<p><i>Oaxaca (3<sup>rd</sup> Place)</i> <i>Queso Fresco (3<sup>rd</sup> Place)</i></p>	<p>Hispanic &amp; Portuguese-Style Hispanic &amp; Portuguese-Style</p>
<p><b>Sierra Cheese Manufacturing Co., Inc.</b> Compton, CA</p>	<p><i>Feta (3<sup>rd</sup> Place)</i></p>	<p>Feta</p>
<p><b>Sierra Nevada Cream Cheese</b> Willows, CA</p>	<p><i>Sierra Jack Garlic &amp; Chive (2<sup>nd</sup> Place)</i> <i>Cream Cheese (3<sup>rd</sup> Place)</i></p>	<p>American Originals  Fresh Unripened Cheese</p>
<p><b>Spring Hill Jersey Cheese</b> Petaluma, CA</p>	<p><i>Sage Cheddar (2<sup>nd</sup> Place)</i> <i>Mike’s Firehouse Cheddar (2<sup>nd</sup> Place)</i></p>	<p>Cheddars Flavored Cheeses</p>
<p><b>Valley Gold, LLC.</b> Gustine, CA</p>	<p><i>Part Skim Mozzarella (2<sup>nd</sup> Place)</i> <i>Smoked Provolone (3<sup>rd</sup> Place)</i></p>	<p>Italian-Type Cheese  Smoked Cheeses</p>
<p><b>Winchester Cheese Co.</b> Winchester, CA</p>	<p><i>Jalapeño Gouda (3<sup>rd</sup> Place)</i></p>	<p>Flavored Cheeses</p>

### 2004 World Championship Cheese Contest

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Dairy Farmers of America</b> Turlock, CA	<i>Monterey Jack (2<sup>nd</sup> Place)</i>	Monterey Jack
<b>Cantare Foods, Inc.</b> San Diego, CA	<i>Fresh Bocconcini Cantare (1<sup>st</sup> Place)</i> <i>Fresh Ovoline d'Celli (2<sup>nd</sup> Place)</i> <i>Fresh Ovoline Cantare (3<sup>rd</sup> Place)</i> <i>Ricotta (1<sup>st</sup> Place)</i>	Fresh Mozzarella Fresh Mozzarella Fresh Mozzarella Open Class Soft Cheese
<b>Karoun Dairies, Inc.</b> Los Angeles, CA	<i>Queso Blanco (1<sup>st</sup> Place)</i> <i>Queso Fresco (2<sup>nd</sup> Place)</i>	Queso Frescos Queso Frescos
<b>Vella Cheese Company</b> Sonoma, CA	<i>Toma (2<sup>nd</sup> Place)</i>	Open Class Semi-Soft Cheese

### 2003 Awards

#### 2003 World Cheese Awards

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Borrelli Latticini</b> Fresno, CA	<i>Fresh Ricotta (Bronze)</i>	Ricotta
<b>Cantaré Foods</b> San Diego, CA	<i>Mascarpone (Bronze)</i>	Mascarpone
<b>Fiscalini Cheese Company</b> Modesto, CA	<i>San Joaquin Cheddar (Silver)</i> <i>San Joaquin Gold (Bronze)</i> <i>Cheddar with Garlic (Bronze)</i>	Mature block Cheddar made on a farm before 1/10/02 Hard pressed cheese other than Cheddar and other UK territorials Pressed or re-pressed cow's milk cheese, with savory additives
<b>Pt. Reyes Farmstead Cheese</b> Point Reyes, CA	<i>Monte's Reserve (Bronze)</i>	New Cheese - blue. Open to any new cheese first marketed in the UK after 1/1/03

### 2003 American Cheese Society Competition

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Belfiore Cheese Company</b> Berkeley, CA	<i>Smoked Mozzarella (2<sup>nd</sup> Place)</i>	Smoked Cheeses
<b>Cantare Foods</b> Baldwin Park, CA	<i>Mediterranean Salad (3<sup>rd</sup> Place)</i>	Marinated Cheeses
<b>Cowgirl Creamery</b> Point Reyes, CA	<i>Red Hawk (Best of Show)</i> <i>Red Hawk (1<sup>st</sup> Place)</i> <i>St. Pat (3<sup>rd</sup> Place)</i>	Best of Show Washed-Rind Cheeses American Originals
<b>Fiscalini Cheese Company</b> Modesto, CA	<i>Cheddar with Caraway (1<sup>st</sup> Place)</i> <i>Bandage Wrap Cheddar (1<sup>st</sup> Place)</i> <i>Cheddar (3<sup>rd</sup> Place)</i>	Cheddars Farmstead Cheeses Cheddars
<b>Karoun Dairies, Inc.</b> Sun Valley, CA	<i>Cotija Chile (1<sup>st</sup> Place)</i> <i>Queso Fresco (2<sup>nd</sup> Place)</i> <i>Panela Chile (2<sup>nd</sup> Place)</i> <i>Cotija (3<sup>rd</sup> Place)</i>	Hispanic & Portuguese-Style Hispanic & Portuguese-Style Hispanic & Portuguese-Style Hispanic & Portuguese-Style
<b>Lactalis USA Turlock</b> Turlock, CA	<i>Feta Medium HB (2<sup>nd</sup> Place)</i> <i>Feta Tomato/Basil (2<sup>nd</sup> Place)</i> <i>Gouda (3<sup>rd</sup> Place)</i>	Feta Cheese Feta Cheese American-Made Int'l. Style
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Triple Crème Brie (1<sup>st</sup> Place)</i> <i>Jalapeño Brie (2<sup>nd</sup> Place)</i> <i>Le Petit Bleu (2<sup>nd</sup> Place)</i> <i>Breakfast Cheese (3<sup>rd</sup> Place)</i> <i>Garlic Brie (3<sup>rd</sup> Place)</i>	Soft-Ripened Cheese Soft-Ripened Cheese Blue Mold Cheese Fresh Unripened Cheese Soft-Ripened Cheese
<b>Rizo-Lopez Foods, Inc.</b> Riverbank, CA	<i>Cotija (1<sup>st</sup> Place)</i>  <i>Panela (1<sup>st</sup> Place)</i>	Hispanic & Portuguese-Style Cheese Hispanic & Portuguese-Style Cheese
<b>Sierra Cheese Manufacturing, Inc.</b> Compton, CA	<i>String Cheese (2<sup>nd</sup> Place)</i> <i>Scamorza with Butter (2<sup>nd</sup> Place)</i>	Italian-Style Cheese Flavored Cheeses
<b>Sierra Nevada Cheese Co.</b> Willows, CA	<i>Gina Marie (1<sup>st</sup> Place)</i>	Cheese Spreads
<b>Spring Hill Jersey Cheese</b> Petaluma, CA	<i>Dry Jack (1<sup>st</sup> Place)</i> <i>Feta (3<sup>rd</sup> Place)</i>	American-Made Int'l. Style Feta Cheese
<b>Vella Cheese Company</b> Sonoma, CA	<i>Mezzo Secco (3<sup>rd</sup> Place)</i>	American-Made Int'l. Style
<b>Winchester Cheese Company</b> Winchester, CA	<i>Super Aged Gouda (1<sup>st</sup> Place)</i> <i>Sharp Gouda (2<sup>nd</sup> Place)</i>	American-Made Int'l. Style American-Made Int'l. Style

### 2003 U.S. Championship Cheese Contest

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Bellwether Farms</b> Petaluma, CA	<i>Fromage Blanc (3<sup>rd</sup> Place)</i>	Retail Packages of Cheese and Butter
<b>Cantare Foods</b> San Diego, CA	<i>Burrata (Best of Class)</i>	Open Class Soft Cheese

<b>Dairy Farmers of America</b> Turlock, CA	<i>Provolone (2<sup>nd</sup> Place)</i>	Provolone
<b>Dairy Farmers of America</b> Turlock, CA	<i>Mozzarella (3<sup>rd</sup> Place)</i>	Mozzarella
<b>Ital Cheese</b> Gardena, CA	<i>Mascarpone, Tiramisu Flavored (2<sup>nd</sup> Place)</i>	Flavored Soft Cheeses
<b>Lactalis, USA Turlock</b> Turlock, CA	<i>Gouda (Best of Class)</i>	Edam, Gouda
<b>Marin French Cheese Co.</b> Petaluma, CA	<i>Peppercorn Brie (3<sup>rd</sup> Place)</i>	Flavored Semi-Soft Cheeses
<b>Mozzarella Fresca</b> Benicia, CA	<i>Mozzarella, Fresh Ovalini (2<sup>nd</sup> Place)</i>	Fresh Mozzarella
<b>Pt. Reyes Farmstead Cheese Co.</b> Point Reyes, CA	<i>Original Blue (2<sup>nd</sup> Place)</i>	Blue Veined
<b>Rumiano Cheese Co.</b> Crescent City, CA	<i>Pepato, Peppercorn Dry Jack (2<sup>nd</sup> Place)</i>	Flavored Hard Cheeses
<b>Vella Cheese Co.</b> Sonoma, CA	<i>Toma (Best of Class) Mezzo Secco (3<sup>rd</sup> Place)</i>	Open Class Semi-Soft Cheese Open Class Hard Cheeses

## 2002 Awards

### 2002 World Championship Cheese Contest

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Belfiore Cheese Co.</b> Berkeley, CA	<i>Feta (2<sup>nd</sup> Place)</i>	Feta
<b>Cantare Foods</b> Baldwin Park, CA	<i>Fresh Mozzarella Ovoline (Best of Class)</i>	Fresh Mozzarella
<b>Dairy Farmers of America</b> Petaluma, CA	<i>Colby Jack (3<sup>rd</sup> Place)</i>	Colby, Monterey Jack
<b>Ital Cheese</b> Gardena, CA	<i>Fresh Mozzarella Ovoline (2<sup>nd</sup> Place)</i>	Fresh Mozzarella
<b>Sorrento Lactalis</b> San Jose, CA	<i>String Cheese (Best of Class)</i>	String Cheese
<b>Vella Cheese Co.</b> Sonoma, CA	<i>Dry Monterey Jack (3<sup>rd</sup> Place)</i>	Open Class Hard Cheese

### 2002 American Cheese Society Competition

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Belfiore Cheese Company</b> Berkeley, CA	<i>Smoked Mozzarella (1<sup>st</sup> Place)</i>	Smoked Cheeses

<b>Fiscalini Cheese Company</b> Modesto, CA	<i>Cheddar/Caraway (1<sup>st</sup> Place)</i> <i>Bandage Cheddar (1<sup>st</sup> Place)</i> <i>Cheddar/Saffron (2<sup>nd</sup> Place)</i> <i>San Joaquin Gold (3<sup>rd</sup> Place)</i> <i>Smoked Cheddar (3<sup>rd</sup> Place)</i>	Cheddars Farmhouse Cheeses Cheddars American Originals Smoked Cheeses
<b>Lactalis USA, Inc</b> Turlock, CA	<i>Feta (1<sup>st</sup> Place)</i> <i>Feta/Mediterranean Herbs (1<sup>st</sup> Place)</i>	Feta Cheese Flavor-Added Feta Cheese
<b>Marin French Cheese Company</b> Petaluma, CA	<i>Brie/Jalapeño (1<sup>st</sup> Place)</i> <i>Wild Blackberry Quark (1<sup>st</sup> Place)</i> <i>La Petite Crème (2<sup>nd</sup> Place tie)</i> <i>Petaluma Mist (2<sup>nd</sup> Place tie)</i> <i>Wine Cheese (2<sup>nd</sup> Place)</i> <i>Jalapeño Quark (2<sup>nd</sup> Place)</i> <i>Triple Onion Quark (3<sup>rd</sup> Place)</i> <i>Peppercorn Brie (3<sup>rd</sup> Place)</i>	Soft-Ripened Cheese Low Fat/Low Salt Cheese  Soft-Ripened Cheese Soft-Ripened Cheese Marinated Cheeses Low Fat/Low Salt Cheese Low Fat/Low Salt Cheese Soft-Ripened Cheese
<b>Rumiano Cheese Company</b> Crescent City, CA	<i>Low-Fat Cheddar (1<sup>st</sup> Place)</i>	Low Fat/Low Salt Cheese
<b>Sierra Nevada Cheese Company</b> Sacramento, CA	<i>Soft Cream Cheese with Garlic Chives (1<sup>st</sup> Place)</i>	Fresh Unripened Cheese
<b>Three Sisters Farmstead Cheese</b> Lindsay, CA	<i>Serena (3<sup>rd</sup> Place)</i>	Farmhouse Cheeses
<b>Vella Cheese Company</b> Sonoma, CA	<i>Romanello (1<sup>st</sup> Place)</i>	Italian-Type Cheese
<b>Whitehall Estates Cheese Company</b> Tracy, CA	<i>Mount Diablo (2<sup>nd</sup> Place)</i>	American Originals

### 2002 World Cheese Awards

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Vella Cheese Company</b> Sonoma, CA	<i>Mezzo Secco (Best of Class and Silver Award)</i>	Semi-Hard cheese, not in any other class
<b>Mozzarella Fresca</b> Benicia, CA	<i>Whole Milk Ricotta (Bronze Award)</i>	Flavored cow's milk cheese

### 2002 Royal Agricultural Winter Fair

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Cowgirl Creamery</b> Point Reyes, CA	<i>Red Hawk (1<sup>st</sup> Place)</i> <i>Pierce Point (1<sup>st</sup> Place)</i> <i>Red Hawk (2<sup>nd</sup> Place)</i>	Surface Ripened Open Class Champion and Reserve

## 2001 Awards

### 2001 American Cheese Society Competition

Cheesemaker	Awards	Competition Category
<b>Cal Poly Creamery</b> San Luis Obispo, CA	<i>Gouda (1<sup>st</sup> Place tie)</i>	American-Made Int'l. Style
<b>Cowgirl Creamery</b> Point Reyes, CA	<i>Cottage Cheese (1<sup>st</sup> Place)</i>	Fresh Unripened Cheeses
<b>Fagundes Old-World Cheese</b> Hanford, CA	<i>Hanford Jack (1<sup>st</sup> Place)</i> <i>St. John (1<sup>st</sup> Place)</i> <i>St. John Santa Fe (1<sup>st</sup> Place)</i>	American Originals Hispanic & Portuguese-Style Hispanic & Portuguese-Style
<b>Fiscalini Cheese Company</b> Modesto, CA	<i>San Joaquin Gold (3<sup>rd</sup> Place)</i>	American Originals
<b>Karoun Dairies, Inc.</b> Los Angeles, CA	<i>Feta (1<sup>st</sup> Place)</i> <i>String Cheese (2<sup>nd</sup> Place)</i>	Feta Cheese Category Flavored Cheeses
<b>Lactalis USA, Inc.</b> Turlock, CA	<i>Asiago (1<sup>st</sup> Place)</i>	Italian-Type Cheese
<b>Marin French Cheese Company</b> Petaluma, CA	<i>La Petite Crème (1<sup>st</sup> Place)</i> <i>Brie/Jalapeño (1<sup>st</sup> Place)</i> <i>Wine Cheese (1<sup>st</sup> Place)</i> <i>Brie/Garlic (2<sup>nd</sup> Place)</i> <i>Schloss (2<sup>nd</sup> Place)</i>	Soft-Ripened Cheese Soft-Ripened Cheese Marinated Cheeses Soft-Ripened Cheese American Originals
<b>Mozzarella Fresca</b> Benicia, CA	<i>Mozzarella Fresca (2<sup>nd</sup> Place)</i>	Italian-Type Cheese
<b>Oakdale Cheese and Specialties</b> Oakdale, CA	<i>Gouda (1<sup>st</sup> Place tie)</i>	American-Made Int'l. Style
<b>Saputo Cheese Company</b> Tulare, CA	<i>Mozzarella/Part Skim (1<sup>st</sup> Place)</i>	Italian-Type Cheese
<b>Sierra Nevada Cheese Company</b> Sacramento, CA	<i>Cream Cheese Jalapeño (1<sup>st</sup> Place)</i>	Flavored Cheeses
<b>Spring Hill Jersey Cheese</b> Petaluma, CA	<i>Cheddar (2<sup>nd</sup> Place)</i> <i>Portuguese (2<sup>nd</sup> Place)</i>	Cheddars Hispanic & Portuguese-Style
<b>Three Sisters Farmstead Cheese</b> Lindsay, CA	<i>Serena (3<sup>rd</sup> Place)</i>	Farmhouse Cheeses
<b>Vella Cheese Company</b> Sonoma, CA	<i>Mezzo Secco (1<sup>st</sup> Place)</i> <i>Daisy (3<sup>rd</sup> Place)</i>	American-Made Int'l. Style Cheddars

### 2001 U.S. Championship Cheese Contest

Cheesemaker	Awards	Competition Category
<b>Dairy Farmers of America</b> Petaluma, CA	<i>Provolone (2<sup>nd</sup> Place)</i>	Provolone
<b>Lactalis USA, Inc.</b>	<i>Feta (2<sup>nd</sup> and 3<sup>rd</sup> Place)</i>	Feta

Turlock, CA		
<b>Mozzarella Fresca</b> Benicia, CA	<i>Tiramisu Espresso Flavored Mascarpone (Best of Class)</i> <i>Whole Milk Fresh Mozzarella (Best of Class)</i>	Flavored Soft Cheeses Whole Milk Mozzarella
<b>Pt. Reyes Farmstead Cheese Co.</b> Point Reyes, CA	<i>Original Blue (2<sup>nd</sup> Place)</i>	Blue Veined
<b>Sorrento Lactalis</b> San Jose, CA	<i>Braided String Cheese (3<sup>rd</sup> Place)</i>	Retail Packages of Cheese & Butter

### 2001 World Cheese Awards

<b>Cheesemaker</b>	<b>Awards</b>	<b>Competition Category</b>
<b>Central Valley Cheese, Inc.</b> Turlock, CA	<i>Brinza Feta (Silver)</i>	Soft or unpressed cow's milk cheese, plain
<b>Fiscalini Cheese Company</b> Modesto, CA	<i>Cheddar with Tarragon (Bronze)</i>	Flavored cow's milk cheese

For information on award-winning California cheeses and cheesemakers:

[www.RealCaliforniaMilk.com](http://www.RealCaliforniaMilk.com)

For more information on the competitions, visit the following websites:

**American Cheese Society:**

<http://www.cheesesociety.org/>

**U.S. Championship Cheese Awards and World Championship Cheese Awards:**

[www.wischeesemakersassn.org](http://www.wischeesemakersassn.org)

**World Cheese Awards:**

[www.finefoodworld.co.uk/](http://www.finefoodworld.co.uk/)

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