



## **2011 Results and Medals**

*Held in conjunction with the Annual Meetings of the  
American Jersey Cattle Association and  
National All-Jersey Inc.*

Wisconsin Dells, Wisconsin

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the word on cheese  
**culture**

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**Wisconsin Center for  
Dairy Research**



**US Jersey**

Launched in 2008 by the World Jersey Cattle Bureau, the World Jersey Cheese Awards are the only breed-specific dairy products contest in the world. The World awards are held every other year on the Isle of Jersey, with regional awards competitions conducted on the off years.

The 2011 North American Jersey Cheese Awards drew 77 entries of cheese, butter, and yogurt from 24 producers in 16 different states. All entries were made from 100% Jersey milk.

Each entry was judged individually on texture, body, appearance, aroma, flavor, and balance. The judges then assigned a score out of 50 possible points and wrote comments for the cheesemaker. Entries receiving 46 to 50 points earned a Gold medal, 41-45 points earned a Silver, and 36-40 Bronze. After all entries were judged, the Gold medal winners were evaluated by all six judges to determine the top three.

Thank you to the producers who sent such high-quality products, the expert panel of judges who provided feedback, and the sponsors whose support made the contest possible.

*The World Jersey Cheese Awards showcase the quality and diversity of cheeses made from 100% Jersey milk to reinforce in the mind of consumers that when it comes to quality, look for 'Jersey' as a mark of the very best.*

## **Best North American Jersey Cheese**

Spring Brook Farm Tarentaise  
Farms for City Kids Foundation  
Reading, Vermont

### **Second Best of Show**

Calvander  
Chapel Hill Creamery  
Chapel Hill, North Carolina

### **Third Best of Show**

Country Classic  
Homestead Creamery  
Jamesport, Missouri

## Medal Winners

### *Class 1 - Fresh unripened cheese*

Gold: Gingerbread Jersey White Cheese Curds  
Gingerbread Jersey Cheese, Wisconsin

Quark  
Branched Oak Farm, Nebraska

Whole Milk Ricotta  
Bellwether Farms, California

Silver: Bovre  
Keswick Creamery at Carrock Farm, LLC, Pennsylvania

Fresh Mozzarella  
Marcoot Jersey Creamery, Illinois

Fromage Blanc  
Bellwether Farms, California

Jersey Maid Farmstead Ricotta  
The Farmstead at Mine Brook, Massachusetts

Quark  
Keswick Creamery at Carrock Farm, LLC, Pennsylvania

Bronze: Fresh Mozzarella Curds  
Acoustic Farms, Iowa

Fromage Blanc  
Udderly Cool Dairy with Berry College, Georgia

Gingerbread Jersey Cheese Curds  
Gingerbread Jersey Cheese, Wisconsin

Whole Milk Jersey Ricotta  
Keswick Creamery at Carrock Farm, LLC, Pennsylvania

***Class 2 – Mold ripened soft or unpresseed cheese, plain***

Gold: Lil Lillé  
Vermont Farmstead Cheese Company, Vermont

Lillé  
Vermont Farmstead Cheese Company, Vermont

Norma Jean Jersey  
Vermont Farmstead Cheese Company, Vermont

Silver: Jersey Maid Neige en Ete  
The Farmstead at Mine Brook, Massachusetts

Pierce Point  
Cowgirl Creamery, California

Prairie Bloom Camembert  
Branched Oak Farm, Nebraska

Bronze: Inverness  
Cowgirl Creamery, California

***Class 3 – Soft or unpresseed cheese, ripened, plain***

Gold: Baby Swiss  
Young's Jersey Dairy Inc., Ohio

Silver: Creamy Havarti  
Marcoot Jersey Creamery, Illinois

***Class 4 – Blue vein cheese, any variety, uncut***

Silver: Berkshire Blue Cheese  
Berkshire Cheese LLC, Massachusetts

***Class 5 – Hard cheese***

Gold: Calvander  
Chapel Hill Creamery, North Carolina

Silver: Mona Lisa  
Wake Robin Farm, New York

Shenandoah Sunrise  
Spring Gap Mountain Creamery, West Virginia

Bronze: Leshner  
Keswick Creamery at Carrock Farm, LLC, Pennsylvania

***Class 6 - Semi-hard cheese***

Gold: 4 Corners Caerphilly  
Cobb Hill Cheese, Vermont

Carmody  
Bellwether Farms, California

Country Classic  
Homestead Creamery, Missouri

Jack  
Udderly Cool Dairy with Berry College, Georgia

Jersey Supreme  
Homestead Creamery, Missouri

Spring Brook Farm Tarentaise  
Farms for City Kids Foundation, Vermont

Tommenator  
Keswick Creamery at Carrock Farm, LLC, Pennsylvania

Silver: Caerffili  
Wake Robin Farm, New York

Cool Creek  
Udderly Cool Dairy with Berry College, Georgia

Dos Lunas Seco  
Dos Lunas Artisan Cheese, Texas

Gingerbread Jersey White Cheddar, aged 3-6 months  
Gingerbread Jersey Cheese, Wisconsin

Jersey Maid Renaissance  
The Farmstead at Mine Brook, Massachusetts

Thuli's Original Cheddar  
Ted Thuli, Wisconsin

Bronze: Dos Lunas Clasico  
Dos Lunas Artisan Cheese, Texas

Gingerbread Jersey Co Jack  
Gingerbread Jersey Cheese, Wisconsin

Gouda  
Udderly Cool Dairy with Berry College, Georgia

Parma Blue Persuasion  
Acoustic Farms, Iowa

SJF Raw Milk Cheddar 4 months old  
Stryk Jersey Farm, Texas

Toreador Cheddar  
Young's Jersey Dairy Inc., Ohio

Vermeer  
Keswick Creamery at Carrock Farm, LLC, Pennsylvania

*Class 7 - Rind washed cheese*

Gold: Hudson Red  
Pampered Cow, New York

Silver: Reading  
Farms for City Kids Foundation, Vermont

Southern Alpine  
Udderly Cool Dairy with Berry College, Georgia

*Class 8 - Smoked cheese*

Gold: Applewood Smoked Cheddar  
Young's Jersey Dairy Inc., Ohio

Silver: Gingerbread Jersey Smoked Cheddar  
Gingerbread Jersey Cheese, Wisconsin

Gingerbread Jersey Smoked Mozzarella  
Gingerbread Jersey Cheese, Wisconsin

Bronze: Smokehouse  
Homestead Creamery, Missouri

*Class 9 - Flavored cheese, sweet and savory*

Gold: Gingerbread Jersey Dill and Garlic Cheese Curds  
Gingerbread Jersey Cheese, Wisconsin

Silver: Cranberry Fromage Blanc  
Udderly Cool Dairy with Berry College, Georgia

Fromage Blanc con Ali  
Acoustic Farms, Iowa

Fromage Blanc con Citrone  
Acoustic Farms, Iowa

Gingerbread Jersey Peppercorn Ranch Cheese Curds  
Gingerbread Jersey Cheese, Wisconsin

Gingerbread Jersey Taste of Sicily  
Gingerbread Jersey Cheese, Wisconsin

SJF Raw Milk Black Pepper Cheddar  
Stryk Jersey Farm, Texas

Bronze: Gingerbread Jersey Jalapeno Cheese Curds  
Gingerbread Jersey Cheese, Wisconsin

Italian Herbed Fromage Blanc  
Udderly Cool Dairy with Berry College, Georgia

*Class 10 - Jersey cream butter, any style*

Gold: Cowbella Chive Butter  
Cowbella Dairy Products, New York

Cowbella Garlic Oregano Butter  
Cowbella Dairy Products, New York

Cowbella Salted Butter  
Cowbella Dairy Products, New York

Cowbella Sweet Cream Butter  
Cowbella Dairy Products, New York

Silver: Sweet Cream Butter  
Bella Luna Farm, Wisconsin

*Class 11 - Cultured milk products*

Silver: Cowbella Maple Yogurt  
Cowbella Dairy Products, New York

Yogurt  
Keswick Creamery at Carrock Farm, LLC, Pennsylvania

Bronze: Cowbella Plain Yogurt  
Cowbella Dairy Products, New York

## Judges

### *Kate Arding*

Kate Arding is an independent dairy consultant specializing in small-scale cheese production and co-founder and Cheese Director of **culture**, the acclaimed consumer cheese magazine.

Kate has worked in the farmstead cheese industry for 20 years, beginning at Neal's Yard Dairy in London. In 1997, Kate moved to California to help establish Tomales Bay Foods.

Since 2003, Kate has worked extensively in the U.S. and overseas, specializing in affinage and helping small-scale cheesemakers adapt to changing market demands.. In addition, she is thoroughly involved with the production of **culture** magazine.

Kate is a regular judge for the American Cheese Society (ACS) and has judged at the British Cheese Awards, the World Cheese Competition, and many regional cheese events. Kate lives in New York State.

### *Jane Cisler*

Jane Cisler is a native of Fond du Lac, Wis. She received her Bachelor of Arts degree in Journalism from the University of Wisconsin. Over a 15 year period, she worked in marketing communications for several national and international companies. Since 2005, Jane has been the marketing coordinator for the Wisconsin Cheese Makers Association. In this capacity, she is the primary organizer of the annual cheese competitions -- the United States and World Championship Cheese Contests. In 2012, the World Championship Cheese Contest expects to receive 2,500 entries from over 25 countries, evaluated by 40 judges with support from over 200 volunteers, making it the largest technical evaluation of cheese in the world.

### *Gina Mode*

Gina was raised on a fifth generation family dairy farm outside Fort Atkinson, Wisconsin and has been making cheese as a licensed Wisconsin cheesemaker for over a decade. She has a Bachelor of Science Degree in Food Science and a Master of Business Administration Degree. Gina has been working with cheese since an internship with the Wisconsin Center for Dairy Research in 1990. She worked for the Swiss Colony in Monroe, Wisconsin and the Babcock Hall Dairy Plant at the University of Wisconsin – Madison before returning to the CDR in 2005. As a member of the Cheese Industry and Applications Group, Gina works closely with cheese brokers, ingredient suppliers, and manufacturers – from farmstead to commercial. She has served as a technical judge for the American Cheese Society.

### *Paris Knox*

Paris Knox grew up in Fort Atkinson, Wis. After studying literature and journalism at the American University in Paris, she returned to Wisconsin interested in cheese. Paris worked as a cheesemonger at Fromagination in Madison, while bouncing between UW-River Falls and UW-Madison attending various dairy safety and hygiene courses. She moved to London in 2009, where she received her M.A. in Media Management, and trained and worked as a cheesemonger for Neal's Yard Dairy. At Neal's Yard Dairy she sold cheese, aged cheese and ate cheese for a year and a half. Paris now works for W.D. Hoard's and Sons as a staff writer for the county newspaper.

### *Marianne Smukowski*

Marianne is a graduate of UW-Madison with a degree in Foods Science. Marianne worked for the USDA-Dairy Division for nine years. Marianne then joined Land O' Lakes as a QC specialist for five years. Marianne's current position is Dairy Safety/Quality

Applications Coordinator for the Wisconsin Center for Dairy Research. In this position she assists dairy manufacturers in the following areas: safety/quality audits, third party audits, recall issues, GMP reviews, and developing HACCP plans. She has judged dairy products for numerous contests throughout her career. She coordinates the Wisconsin Master Cheesemaker program and provides technical support in regulatory matters.

*Dr. Bill Wendorff*

Dr. Wendorff graduated from the University of Wisconsin-Madison with a B.S. in Dairy Industry and a Ph.D. in Food Science. After serving 20 years as a technical director in the food industry, he joined the Department of Food Science at the University of Wisconsin-Madison as the Extension Dairy Manufacturing Specialist and worked primarily with the cheese and whey industries. He was the coordinator for the various dairy manufacturing short courses at the University of Wisconsin-Madison and has served as a judge in various national and state cheese contests. He served as Chair of the Food Science Department at UW-Madison from 2001-2006. His research activities centered on quality and environmental concerns of the dairy industry and development of sheep milk cheeses. He was a member of American Dairy Science Association., International Association for Food Protection, Institute of Food Technologists and is still a member of American Cheese Society. In July 2008, he retired after 19 years at UW-Madison and was granted Emeritus Professor status. He currently serves as a consultant to the Wisconsin Center for Dairy Research.

## Participating Producers

Acoustic Farms  
Mark Armstrong  
2674 Linn Grove Road  
Springville, IA 52336



Cowbella Dairy Products  
Shannon Mason  
157 Danforth Road  
Jefferson, NY 12093

Bella Luna Farm  
Lisa Martin  
8099 Highway 78  
Gratiot, WI 53541

Cowgirl Creamery  
Maureen Cunnie  
419 1<sup>st</sup> Street  
Petaluma, CA 94952

Bellwether Farms  
Liam Callahan  
9999 Valley Ford Road  
Petaluma, CA 94952

Dos Lunas Artisan Cheese  
Joaquin Avellan  
3112 Windsor Road #A302  
Austin, TX 78703

Berkshire Cheese LLC  
Ira Grable  
P.O. Box 35  
Dalton, MA 01227



Farms for City Kids  
Foundation  
Jeremy Stephenson  
706 Caper Hill Road  
Reading, VT 05062



Branched Oak Farm  
Krista Dittman  
17015 NW 70<sup>th</sup> Street  
Raymond, NE 68428

Gingerbread Jersey Cheese  
Virgil and Carolyn Schunk  
1025 West Lincoln Street  
Augusta, WI 54722

Chapel Hill Creamery  
Portia McKnight  
615 Chapel Hill  
Creamery Road  
Chapel Hill, NC 27516



Homestead Creamery  
Tim Flory  
2059 Liv 506  
Jamesport, MO 64648

Cobb Hill Cheese  
Sophie Starr  
5 Linden Road  
Hartland, VT 05048

Keswick Creamery at  
Carrock Farm, LLC  
Melanie Dietrich Cochran  
114 Leshner Road  
Newburg, PA 17240



Marcoot Jersey Creamery  
Amy Marcoot  
526 Dudleyville Road  
Greenville, IL 62246

Pampered Cow  
Tim Merante  
416 Schnackenberg Road  
Ghent, NY 12075



Spring Gap Mountain  
Creamery  
Penelope Sagawa  
7 Pansy Lane  
Paw Paw, WV 25434

Stryk Jersey Farm  
Bob Stryk  
629 Krenek Stryk Road  
Schulenburg, TX 78956

Ted Thuli  
336 Spring Street  
Darlington, WI 53530



The Farmstead at Mine  
Brook  
John Miller  
8 Mountain Road  
Charlemont, MA 01339

Udderly Cool Dairy  
Karen Green  
300 West Drive  
Roopville, GA 30170

Vermont Farmstead  
Cheese Company  
Kent Underwood  
P.O. Box 6  
South Woodstock, VT  
05071



Wake Robin Farm  
Meg Schader  
125 Jordan Road  
Jordan, NY 13080



Young's Jersey Dairy  
Stuart Young  
6880 Springfield-Xenia  
Road  
Yellow Springs, OH  
45387



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