

Vermont Winners at the American Cheese Society Annual Judging and Competition in Austin, Texas August 7, 2009.

Third Place in Best of Show – Consider Bardwell – Rupert – a washed rind cheese

Cheese Category	Description	Award	Winner
Fresh Unripened Cheeses	Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata Excluded: fresh goat cheese, Queso Blanco types, and cottage cheeses – Cows Milk		
		1 st place	Franklin Foods, Inc. Enosburg for Hahn's Cultured Cream Cheese
		2 nd place	Franklin Foods, Inc., Enosburg for Hahn's Neufchatel
Soft Ripened Cheeses	White surface mold ripened cheeses - Brie, Camembert, Coulommiers, etc.	2 nd place	Cellars at Jasper Hill, Greensboro for Cellars at Jasper Hill Constant Bliss
American Originals	Cheeses recognized by the ACS Competition Committee as uniquely American in their original forms: Monterey Jack, Brick Muenster, Colby, Brick Cheese, Teleme, Liederkrantz, Oka, etc. Excluded: Brick Mozzarella – made from Cow's milk	Tie – 3 rd place	Cellars at Jasper Hill, Greensboro for Cellars at Jasper Hill Crawford Family Farm Ayr
	Monterey Jack – Cow's Milk	3 rd place	Cabot Creamery Cooperative, Inc., Cabot for Cabot Monterey Jack Cheese
	Monterey Jack with Flavors – Cow's Milk	2 nd place	Neighborly Farms, Randolph for Organic Jalapeno Jack
	Colby Made From Cow's Milk	1 st place	Neighborly Farms, Randolph for Organic Colby
American Made International Styles	Excluded: all Cheddars, all Italian Type cheeses		
	Open Category made with Cow's Milk	1 st Place	Consider Bradwell Farm, West Pawlet for Pawlet
Cheddars	All Cheddars all milk sources		

	Cheddars with Sweet Flavorings, Fruits, Seasonings, Herbs, Spices, Alcohol/Spirits	2 nd place	Cabot Creamery Cooperative, Inc, Cabot for Cabot Tuscan Cheddar
	Cheddar Flavored with Sweet, Savory, Jalapeno, Chipotle, Red, Green Peppers; Black, White, Green Peppercorns; Garlic, Onions	1 st place	Grafton Village Cheese Company, Grafton for Grafton Duet
	Cheddar from Cow's Milk (aged less than 12 months)	1 st place	Shelburne Farms, Shelburne for Shelburne Farms Farmhouse Cheddar 1 year (Sharp)
	Mature Cheddars (aged between 25 and 48)		
		2 nd place	Cabot Creamery Cooperative, Inc., Cabot for Cabot 3 Year old Vermont Cheddar
		3 rd Place	Shelburne Farms, Shelburne for Shelburne Farms Farmhouse Cheddar 2 year (Extra Sharp)
	Cheddars Wrapped in Cloth, Linen (aged up to 12 months)		
		1 st place	West River Creamery, Londonderry for Cambridge Classic Reserve
		2 nd place	Cellars at Jasper Hill, Greensboro for Cellars at Jasper Hill Cabot Clothbound
Low Fat/Low Salt Cheeses	Fat Free and Low Fat Cheeses (Limited to cheeses with 3 grams or less total fat per serving)	3 rd place	Cabot Creamery Cooperative Inc., Cabot for Cabot 75% Reduced Fat Cheddar
	Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks		
		1 st place	Cabot Creamery Cooperative, Inc., Cabot for Cabot Jalapeno 50% Reduced Fat Cheddar
		Tie 2 nd place	Franklin Foods, Inc., Enosburg for Hahn's Yogurt & Cream Cheese Strawberry

Smoked Cheeses	Open Category Made from Cow's Milk	3 rd place	Taylor Farm Cheese, Londonderry for Maple Smoked Gouda
	Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovolini, etc.)	2 nd place	Maplebrook Farm, Bennington for Maplebrook Farm Smoked Mozzarella
	Smoked Cheddars	1 st place	Shelburne Farms, Shelburne for Shelburne Farms Smoked Farmhouse Cheese
Farmstead Cheeses	Limited to cheeses and fermented milk products made with milk from herds on the farm where the cheeses are produced		
	Open Category Cow's Milk Cheeses (aged 60 days or more)		
		1 st place	Farms for City Kids Foundation, Inc., Reading for Spring Brook Farm Tarentaise
		2 nd place	Thistle Hill Farm, North Pomfret for Thistle Hill Farm Tarentaise
Fresh Goat's Milk Cheeses	Fresh Goat Rindless (Black ash coating permitted. Extruded shape, logs, cylinders, buche style, etc., fresh goat cheese in containers, cups, tubs, Cryovac bags.)	3 rd place	Vermont Butter and Cheese Company, Websterville for Vermont Creamy Goat Cheese Classic
Cultured Milk Products	Limited to Plain Yogurt, Crème Fraiche, Fromage Blanc, Kefir, Labne, Quark, etc.		
	Limited to Crème Fraiche Made from Cow's Milk	1 st place	Cabot Creamery Cooperative, Inc., Cabot for Cabot Crème Fraiche
	Limited to Fromage Blanc and Quark Made from Cow's Milk	2 nd place	Vermont Butter and Cheese Company, Websterville for Vermont Fromage Blanc
Butters	Whey Butter, Salted Butter, Sweet Butter, Cultured Butter, etc		
	Salted Butter Made from Cow's Milk with or without Cultures		
		1 st place	Vermont Butter and

			Cheese Company, Websterville for Vermont Cultured Butter - Lightly Salted
		2 nd place	Cabot Creamery Cooperative, Inc., Cabot for Cabot Whey Cream Butter
	Unsalted Butter Made from Cow's Milk with or without Cultures	2 nd place	Vermont Butter and Cheese, Websterville for Vermont Cultured Butter – Unsalted
Cheese Spreads	Spreads produced by grinding and mixing, without the aid of heat and/or emulsifying salts, one or more natural cheeses		
	Open Category Made from Cow's Milk, Cold Pack Cheese and Cheese Food, Unflavored – Maximum Moisture 44%	1 st place	Shelburne Farms, Shelburne for Shelburne Farms Cheddar Cheese Spread
Washed Rind Cheeses	Liederkranz, Limburger, Brick Types and Styles, etc. Cheeses with a rind or crust washed in salted brine, whey, beer, wine, other alcohol, or grape lees, that exhibit an obvious, smeared or sticky rind and/or crust Excluded: All washed curd cheeses		
	Cheeses aged more than 90 days with less than 42% moisture, all milks	1 st place	Consider Bardwell Farm, West Pawlet for Rupert