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FOR IMMEDIATE RELEASE

Vermont Cheese Council Members Shine at American Cheese Society Competition

Manchester, VT, (August 8, 2008,) – The Vermont Cheese Council collectively earned 33 awards at the 25th annual American Cheese Society (ACS) Competition, held this year in Chicago. Vermont cheese makers were awarded for dairy product excellence, including eight blue ribbons, sixteen ribbons for second place and 9 ribbons were earned for third place honors at the 25th annual conference of the premier association for farmstead, artisan, organic and specialty cheeses of North America.

Awards were presented to twelve different members of the Vermont Cheese Council (VCC) for an impressive variety of specialty cheeses made within the Green Mountain State. “Vermont’s reputation as the nation’s home of artisan cheese making is strong and continues to grow,” Secretary Roger Allbee said. “Vermont’s excellent quality and variety of cheeses draw chefs, retailers and cheese lovers everywhere to Vermont as the natural choice for superlative cheeses.”

Allison Hooper co-founder of Vermont Butter and Cheese and the 2008 John C. Finley Award winner stepped down this year as president of the American Cheese Society. She served three years as president of this prestigious society.

The Vermont Cheese Council, whose goal is to advance the production and image of premier cheeses from Vermont, is a nonprofit trade organization of close to 40 Vermont cheese makers. The Council operates to educate the general public on the high quality and diversity of Vermont cheeses. Visit Vermont cheese makers on the web at www.vtcheese.com.

Vermont Cheese Council Members: 2008 American Cheese Society Winners

- **Bonnieview Farm**

Farmstead Cheeses - Open Category Sheep’s Milk and Mixed Milk Cheeses (aged 60 days or more):

2nd Place - Ben Nevis

- **Blythedale Farm Inc.**

Brie Cheese Made from Cow’s Milk:

3rd Place - Vermont Farmstead Brie

- **Cabot Creamery Cooperative**

Monterey Jack - Cow’s Milk:

2nd Place - Cabot Monterey Jack Cheese

Monterey Jack with Flavors - Cow’s Milk:

2nd Place - Cabot Pepper Jack Cheese

Mature Cheddars (aged between 25 and 48 months)

2nd Place - Cabot 3 Year Old Cheddar :

Cheddars Wrapped in Cloth, Linen (aged up to 12 months):

2nd Place - Cabot 3 Year Old Cheddar

2nd Place - Cabot Clothbound Cheddar Aged at The Cellars at Jasper Hill

Wheel Cheddars Wrapped in Cloth, Linen (aged over 12 months):

3rd Place - Cabot Extra Sharp

Fat Free and Low Fat Cheeses (Limited to cheeses with 3 grams or less total fat per serving size):

1st Place - Cabot 75% Reduced Fat Cheddar:

Cultured Products Made from Cow's Milk:

2nd Place - Cabot Cottage Cheese

Limited to Crème Fraiche Made from Cow's Milk

3rd Place - Cabot Crème Fraiche

Salted Butter Made from Cow's Milk with or without Cultures

2nd Place - Cabot Salted Butter

Unsalted Butter Made from Cow's Milk with or without Cultures

2nd Place - Cabot 83 Unsalted Butter

3rd Place - Cabot Unsalted Butter

- **Consider Bardwell Farm**

American Made / International Style - Open Category Made from Cow's Milk:

2nd Place - Pawlet

Farmstead Cheeses - Open Category Goat's Milk Cheeses (aged 60 days or more):

2nd Place - Manchester

Washed Rind Cheeses - Open Category Made from Cow's Milk

2nd Place - Dorset

- **Dancing Cow Farm**

Washed Rind Cheeses - Open Category Made from Cow's Milk

2nd Place - Bouree

- **Franklin Foods**

Light/Lite and Reduced Fat Cheeses (Limited to cheeses with 25 – 50% reduction of fat per serving size, when 50% of calories in the serving size come from fat):

1st Place - Hahn's Yogurt & Cream Cheese Heavenly Plain

Low Fat / Low Salt Cheeses - Flavor Added: Spices, Herbs, Seasonings, Fruits - All Milks:

2nd Place - Hahn's Yogurt & Cream Cheese Blueberry Dream

2nd Place - Hahn's Yogurt & Cream Cheese Strawberry

Cheeses Flavored with Herbs, Fruits, Vegetables, Flowers, Syrups - All Milks:

2nd Place - All Season's Kitchen Salsa Cream Cheese Roasted Garlic

3rd Place - All Season's Kitchen Salsa Cream Cheese

Cultured Products Made from Cow's Milk:

1st Place -Hahn's Yogurt & Cream Cheese

3rd Place - Hahn's Neufchatel

- **Neighborly Farms**

Monterey Jack with Flavors - Cow's Milk:

1st Place - Organic Jalapeno Jack

- **Shelburne Farms**

Smoked Cheddars:

1st Place - Shelburne Farms Smoked Farmhouse Cheese

- **Thistle Hill Farm**

Farmstead Cheeses - Open Category Cow's Milk Cheeses (aged 60 days or more):

3rd Place - Tarentaise

- **Vermont Butter and Cheese Company**

Mascarpone - Made from Cow's Milk

3rd Place - Vermont Mascarpone

Fresh Goat Cheese - Hand Shaped, Formed or Molded -into Pyramid, Disc, Drum, Crottin, Basket or other shape:

1st Place - Vermont Fresh Crottin

Feta Made from Goat's Milk:

2nd Place - Vermont Feta

Salted Butter Made from Cow's Milk with or without Cultures

1st Place - Vermont Cultured Butter with Sea Salt

Unsalted Butter Made from Cow's Milk with or without Cultures

1st Place - Vermont Cultured Butter - Unsalted

- **West River Creamery**

Marinated Cheeses - Open Category Made from Cow's Milk:

3rd Place - West River Creamery Marinated Feta

For more detailed contact information on how to purchase product from individual cheese makers, please visit www.vtcheese.com or call 866. 261. 8595.

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