

Press Release

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FOR MORE INFORMATION, CONTACT:
Jason Aldous, Information Officer
Vermont Department of Agriculture
Tel: (802) 828-3829 Fax: (802) 828-3831
E-mail: jason@agr.state.vt.us

Vermont Scores Big At American Cheese Society Awards

WASHINGTON, DC— Vermont cheesemakers have once again resoundingly reinforced their place among the nation's best as they tallied 13 awards at the American Cheese Society's 19th Annual Conference & Judging in Washington, D.C. The 13 awards included three blue ribbons. This marks the fourth year in a row that Vermont Cheese Council (VCC) members have combined to win a dozen or more awards.

“Vermont continues to lead with both excellent traditional cheeses as well as innovative new farmstead and artisanal cheeses,” noted VCC president Dawn Morin-Boucher. “These awards further advance Vermont's reputation for quality within the industry, with our key retailers and with the cheese-loving public in general.”

Five VCC members captured 13 total awards, including three 1st places, four 2nd places and six 3rd place ribbons. Cabot Creamery led with four ribbons, including two 1st place finishes. Vermont Butter & Cheese Company also won four ribbons overall: a 1st, 2nd and two 3rd places. Willow Hill Farm had another strong showing with three ribbons including two 2nd places and one 3rd place. Taylor Farm and Bonnie View farm each took home one award, both 3rd places. It was a first-time win for Bonnie View.

The ACS Annual Judging relied on an international team of 26 cheese evaluators to select the finest American-made cheeses and butters. This year some 93 cheesemakers submitted over 467 entries that were judged on traits such as flavor, aroma and texture, as well as technical specifications. For more information on the American Cheese Society or this event, visit www.cheesesociety.org.

The Vermont Cheese Council, whose goal is to advance the production and image of premier cheeses from Vermont, is a non-profit trade organization of 31 Vermont cheesemakers. The Council works closely with the Vermont Department of Agriculture to educate the general public on the high quality and diversity of Vermont cheeses. You can find information about Vermont cheese and cheesemakers on the web at www.vtcheese.com.

(more)

ACS Awards

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Results of 2002 American Cheese Society Annual Conference & Judging
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Place	Company	Category	Cheese
1st	Cabot Creamery (Cabot)	Flavor Added	Cabot Mediterranean Cheddar
	Cabot Creamery (Cabot)	Cow's Milk Cheddars	Cabot Vermont Cheddar
	Vermont Butter & Cheese (Websterville)	Cultured Butter (Cow's Milk)	Vermont Cultured Butter
2nd	Cabot Creamery (Cabot)	Aged Cheddars	Cabot Extra Sharp Wheel
	Vermont Butter & Cheese (Websterville)	Fresh Goat's Milk Cheeses (Flavor Added)	Vermont Impastata
	Willow Hill Farm (Milton)	Open Category, Sheep or Mixed Milk (American Original)	Autumn Oak
	Willow Hill Farm (Milton)	Open Category, Sheep or Mixed Milk (American Made, International Style)	Summertomme
3rd	Bonnie View Farm (Craftsbury)	Feta Cheese	Traditional Feta
	Cabot Creamery (Cabot)	Flavor Added	Cabot Garlic & Herb Cheddar
	Taylor Farm (Londonderry)	Dutch Style, All Milks	Vermont Farmstead Gouda
	Vermont Butter & Cheese (Websterville)	Fresh Goat's Milk Cheeses	Vermont Chevre
	Vermont Butter & Cheese (Websterville)	Cultured Cheese Products	Vermont Quark
	Willow Hill Farm (Milton)	Cultured Sheep's Milk	Sheep Yogurt

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Editors/News Directors: A complete list of farmers' markets in the state is attached. To receive any of this material by e-mail, contact Jason Aldous at jason@agr.state.vt.us