

2009 United States Championship Cheese Contest

PUBLIC AGENDA

EVENT HOST

Wisconsin Cheese Makers Assn.
8030 Excelsior Drive, Suite 305
Madison, Wisconsin 53717
Phone: 608-828-4550
Fax: 608-828-4551
Website: www.uschampioncheese.org
EMail: contest@wischeesemakers.org

EVENT LOCATION

Lambeau Field Atrium
1265 Lombardi Avenue
Green Bay, Wisconsin 54304
Phone: 920-569-7500
Fax: 920-569-7121
Website: www.lambeaufield.com

All events are free and open to the public in the Atrium at Lambeau Field, Green Bay, Wisconsin.

Tuesday, March 17

Contest Opening Round 9:00 a.m. to 4:30 p.m.

Media and cheese enthusiasts are welcome to watch 24 expert tasters from across the United States examine and score more than 1,300 cheeses and butters in 64 categories - the largest cheese competition in the United States. The event is free and delicious samples from the competition are offered.

Wednesday, March 18

Contest Opening Round 9:00 a.m. to 4:30 p.m.

The Opening Round continues Wednesday with gold, silver and bronze medalists determined in each of 64 cheese and butter categories. Enjoy complimentary cheese samples.

Thursday, March 19

Nick Barnett, Green Bay Packer and Cheese Enthusiast 9:00 a.m. to 10:00 a.m.

Our final day begins with a visit from Green Bay Packer Nick Barnett. Nick will sign autographs for cheeseheads and Packer fans alike, and officially open the Championship Round of judging for the 2009 United States Championship Cheese Contest.

Troy Landwehr, Master Cheese Carver 9:00 a.m. to noon

The Fox Valley's own Troy Landwehr will produce a legendary work of art in fine Wisconsin Cheddar. The epic work in 640 pounds of cheese will begin Wednesday and be completed Thursday morning.

Championship Round, United States Championship Cheese Contest 10:00 a.m. to noon

The best of the best - the finest cheese in the U.S. - will be selected by our expert panel Thursday morning. Gold medal cheeses from this week's competition are tasted a final time and one U.S. Champion is crowned. All events Thursday morning are free and open to the public.