



2009 United States Championship Cheese Contest

CHAMPIONSHIP CHEESE AUCTION



La Crosse Center Arena 6:00 p.m. Wednesday, April 22, 2009

Auctioneer: Cal Schaver, Cal Schaver Auctions, Brodhead, WI
Phone: 608-897-4648 Website: calschaverauctions.ihoststudio.com

Welcome Bidders!

Welcome to the auction of Champion Cheeses from the 2009 United States Championship Cheese Contest. Each item for bid placed first in its class at the Contest held March 17-19 at Lambeau Field in Green Bay, Wisconsin. The 15th Biennial United States Championship Cheese Contest set a new record with 1,360 entries from 32 states.

Why an Auction?

Proceeds from the auction provide necessary support for the United States Championship Cheese Contest.

Auction dollars also are assigned to our permanent, restricted fund for student scholarships. WCMA now supports five student scholarships paying out a total of \$10,000 annually.

In addition, WCMA has instituted a very popular Member Education Initiative using Auction proceeds. Each WCMA member receives cash rebates when sending their employees to University of Wisconsin system short courses and workshops.

What can I Win?

Winning bidders take home the nation's finest cheeses, a display ribbon and an exclusive contest golf shirt. We'll thank our winning bidders with a full page ad in Cheese Reporter and Cheese Market News.

Auction Procedure

1. Please visit the auction stage prior to the event for a bidding paddle with your company name.
2. Bids during the auction are made on a per-pound basis. The total pounds of each item for bid is noted next to each item number. Some items contain more than one cheese.
3. Successful bidders will arrange payment with auction staff immediately following the auction. Credit cards accepted.
4. Successful bidders will arrange pick up or shipment of their award-winning cheeses with the auction staff. WCMA encourages winning bidders to pick up their cheese Friday morning at 9:00 a.m. at the Exhibit Hall display coolers to reduce auction costs.

ITEM 1 MILD CHEDDAR 42 pounds

CLASS 1 CHEDDAR, 'MILD'

Mild Cheddar
David Schmidt, Trega Foods,
Weyauwega, Wisconsin

SECOND RUNNER UP TO THE CHAMPION!

ITEM 2 MEDIUM CHEDDAR 42 pounds

CLASS 2 CHEDDAR, 'MEDIUM'

New York Medium Cheddar
Patrick Whalen, McCadam Cheese,
Chateaugay, New York

ITEM 3 CHEDDAR, AGED 1 - 2 YEARS 42 pounds

CLASS 4 CHEDDAR, 'AGED 1 - 2 YEARS'

Aged Cheddar
Terry Lensmire, Trega Foods
Weyauwega, Wisconsin

ITEM 4 CHEDDAR, AGED 2 YEARS + 40 Pounds

CLASS 5 CHEDDAR, AGED 2 YEARS OR LONGER

Aged Cheddar
Rob Blount, Great Lakes Cheese of New York
Adams, New York

CONTINUED ON NEXT PAGE

ITEM 5 BANDAGED CHEDDAR 23 pounds

CLASS 6 BANDAGED CHEDDAR

Bandaged cheddar
Dan Curran and Wayne Hintz, Springside Cheese Corp., Oconto Falls, Wisconsin

ITEM 6 COLBY 13 Pounds

CLASS 7 COLBY

Mild Colby
Ryan and Joe LaGrander
LaGrander's Hillside Dairy, Stanley, Wisconsin

ITEM 7 MONTEREY JACK 40 pounds

CLASS 8 MONTEREY JACK

Monterey Jack
B Shift Cheese Department,
Southwest Cheese Co., Clovis, New Mexico

ITEM 8 MARBLED CURD CHEESE 43 pounds

CLASS 9 MARBLED CURD CHEESE

Colby-Jack
Dzafer Trbonja, Glanbia Foods, Twin Falls, Idaho

ITEM 9 BEST OF SWISS 32 pounds

CLASS 10 SWISS STYLE CHEESE

Petite Swiss (12 lbs)
Team Gran Cru, Roth Kase USA,
Monroe, Wisconsin

CLASS 17 BABY SWISS

Baby Swiss (20 lbs)
Silvan Blum, Chalet Cheese Cooperative,
Monroe, Wisconsin

ITEM 10 FOREMOST MOZZARELLAS 24 pounds

CLASS 11 MOZZARELLA

Whole Milk Mozzarella (12 lbs)
Appleton Team #1, Foremost Farms USA,
Appleton, Wisconsin

CLASS 12 PART SKIM MOZZARELLA

LMPS Mozzarella (12 lbs)
Production Floor Team, Foremost Farms USA
Alma Center, Wisconsin

ITEM 11 SOFT CHEESES 10 pounds

CLASS 40 OPEN CLASS FOR SOFT CHEESE

Fresh Mascarpone
LCD Mascarpone Team, Lake Country Dairy,
Turtle Lake, Wisconsin

ITEM 12 EMPIRE CHEESES 24 pounds

CLASS 14 PROVOLONE, AGED

Aged Provolone (12 lbs)
Robert Whiteside, Empire Cheese Inc.,
Cuba, New York

CLASS 39 SMOKED CHEESES

Smoked Provolone (12 lbs)
Joe Miner III, Empire Cheese Inc.,
Cuba, New York

FIRST RUNNER UP TO THE CHAMPION!

ITEM 13 HARD GOAT CHEESE 20 pounds

CLASS 53 HARD GOAT'S MILK CHEESE

Classico
Team TFI-1, Tumalo Farms, Bend, Oregon

ITEM 14 TREGA TRIPLE 38 pounds

CLASS 13 PROVOLONE, MILD

Provolone (12 lbs)
Pat Doell, Trega Foods, Luxemburg, Wisconsin

CLASS 18 FETA

Feta (13 lbs)
David Schmidt, Trega Foods,
Weyauwega, Wisconsin

CLASS 19 FETA, FLAVORED

Feta with basil & tomato (13 lbs)
Jim Demeter, Trega Foods,
Weyauwega, Wisconsin

ITEM 15 KLONDIKE GOLD 20 pounds

CLASS 20 HAVARTI

Havarti (10 lbs)
Ron Bechtolt, Klondike Cheese Co., Monroe,
Wisconsin

CLASS 27 BRICK, MUENSTER

Brick (10 lbs)
Matt Erdley, Klondike Cheese Co., Monroe,
Wisconsin

ITEM 16 FLAVORED HAVARTI 10 pounds

CLASS 21 HAVARTI, FLAVORED

Havarti with Dill
Kyle Nackers, Arla Foods Hollandtown,
Kaukauna, Wisconsin

ITEM 17 SARTORI GOLD 24 pounds

CLASS 22 GORGONZOLA

Dolcina Gorgonzola (12 lbs)
Bryon Schroeder, Sartori Foods Corp.,
Linden, Wisconsin

CLASS 26 BLUE VEINED CHEESE

Blue (12 lbs)
Bryon Schroeder, Sartori Foods Corp.,
Linden, Wisconsin

ITEM 18 KRAFT GOLD 18 pounds

CLASS 25 FRESH MOZZARELLA

Polly-O Gourmet Fresh Mozzarella (10 lbs)
Gary Dolliver, Kraft Foods, Campbell, New York

CLASS 23 STRING CHEESE

String Cheese (2 lbs)
Terry Crooker, Kraft Foods, Campbell, New York

CLASS 43 REDUCED FAT AND LOWFAT CHEESES

2% String Cheese (2 lbs)
Dave Atkinson, Kraft Foods, Campbell, New York

CLASS 45 SPREADABLE CHEESES

Cream Cheese (4 lbs)
Jay Austin, Kraft Foods, Beaver Dam, Wisconsin

ITEM 19 LACTALIS GOLD 15 pounds

CLASS 28 BRIE, CAMEMBERT

Brie (12 lbs)
Brad Hamilton, Lactalis USA, Belmont, Wisconsin

CLASS 46 PASTEURIZED PROCESS CHEESES

Wee Brie (3 lbs)
Amy Harker, Lactalis USA, Belmont, Wisconsin

ITEM 20 QUESO GOLD 16 pounds

CLASS 30 QUESOS FRESCOS

Hispanic Fresco (4 lbs)
John Fagundes, Fagundes Old World Cheese,
Hanford, California

CLASS 31 QUESOS PARA FUNDIR

Queso para Fundir (12 lbs)
Steve Stettler, Decatur Dairy, Brodhead, Wisconsin

ITEM 21 PEPPER CHEESE AMERICAN 42 pounds

CLASS 33 PEPPER FLAVORED AMERICAN STYLE CHEESES

Cheddar with Chipotle Chiles
Richard Wold, AMPI, Jim Falls, Wisconsin

ITEM 22 OTHER PEPPER CHEESES 10 pounds

CLASS 34 PEPPER FLAVORED CHEESES (OTHER STYLES)

Pepper String
Rob Stellrecht, Burnett Dairy Cooperative,
Grantsburg, Wisconsin

ITEM 23 FLAVORED SEMI-SOFT 43 pounds

CLASS 36 FLAVORED SEMI-SOFT CHEESES

Monterey Jack w/ black olive and garlic
Alen Smirko, Glanbia Foods, Twin Falls, Idaho

ITEM 24 FLAVORED HARD 20 pounds

CLASS 37 FLAVORED HARD CHEESES

Cheddar Daisy w/ cracked peppercorn
Kerry Henning, Henning Cheese, Kiel, Wisconsin

ITEM 25 COLD PACK CHEESE 10 pounds

CLASS 44 COLD PACK CHEESE

Port Wine
Team Bel Brands
Bel Brands USA, Kaukauna, Wisconsin

ITEM 26 FLAVORED PROCESS 10 pounds

CLASS 47 FLAVORED PASTEURIZED PROCESS CHEESES

Process American w/ jalapeno peppers
Operations Team D
Bongards Creameries, Norwood, Minnesota

ITEM 27 BEST BUTTER 20 pounds

CLASS 62 SALTED BUTTER

Salted Butter (10 lbs)
Donald Much, Grassland Dairy Products,
Greenwood, Wisconsin

CLASS 63 UNSALTED BUTTER

Unsalted Butter (10 lbs)
Marcus Holzl, Grassland Dairy Products,
Greenwood, Wisconsin

UNITED STATES CHAMPION CHEESE!

ITEM 28 PARMESAN CHEESE 20 pounds

CLASS 16 PARMESAN

SarVecchio Parmesan
John Griffiths, Sartori Foods Corp.,
Antigo, Wisconsin

WCMA

Offers

Thanks &

Recognition

to Previous

Successful

Auction

Bidders!

2008 CHAMPIONSHIP CHEESE AUCTION

Great Lakes Cheese
Weyauwega Star Dairy
Wisconsin Aging & Grading Cheese
DSM Food Specialties USA
Danisco USA

Chr. Hansen
Hydrite Chemical
Cheese Guys
Rice Dairy
R. Mueller Service and Equipment

Cargill
Custom Fabricating & Repair
MCT Dairies
T.C. Jacoby & Company
Cheese Market News

CME Group
Jana Foods
Northern Wisconsin Produce
Grundfos Pumps Corp.

2007 CHAMPIONSHIP CHEESE AUCTION

R. Mueller Service and Equipment
Cargill
Kelley Supply
Alcan Packaging
Chr. Hansen

Ecolab
Jerry Dryer
DSM Food Specialties USA
Great Lakes Cheese
Hydrite Chemical

Lemke Cheese
Berkshire Dairy & Food Products
Complete Filtration Resources
Oshkosh Cheese Sales
Custom Fabricating & Repair

DCI Cheese Co.
Danisco
Wisconsin Aging & Grading Cheese
Sunny Morning Foods
CME Group

*Bidders listed in order
of contributions.*