

2011 UNITED STATES CHAMPIONSHIP
CHEESE CONTEST

HOSTED BY WISCONSIN CHEESE
MAKERS ASSOCIATION

MARCH 8 - 10, 2011

LAMBEAU FIELD ATRIUM
GREEN BAY, WISCONSIN

WEBSITE
WWW.USCHAMPIONCHEESE.ORG



NEWS RELEASE

For more information, contact:
Wisconsin Cheese Makers Association
(608) 828-4550

For Immediate Release

**Expert Judging Panel Selected for the 2011 United States Championship
Cheese Contest**

Madison, Wis. – A panel of 25 expert judges has been selected for the 2011 United States Championship Cheese Contest to be held March 8 - 10 at the Lambeau Field Atrium in Green Bay, Wis.

The experienced panel, overseen by Chief Judge Robert Aschebrock, veteran USDA dairy grader, will evaluate an anticipated 1,500 cheese and butter entries. “This year’s group represents a diverse range of product knowledge,” said Aschebrock, “which is becoming more important as this Contest grows.”

The U.S. Championship Cheese Contest will again invite the winner of the National Collegiate Dairy Products Evaluation Contest to be an associate judge. “WCMA is pleased to bring in the top student cheddar judge to learn from this expert panel,” said John Umhoefer, executive director of Wisconsin Cheese Makers Association, the contest host. Samantha Erickson, a senior at South Dakota State University, will participate at the Contest this year.

Representing 13 states, the 2011 judging corps consists of the following:

- Greg Anderson, Procurement Manager, Pace Dairy Foods, Rochester, Minn.
- Marc Bates, Senior Consultant, Bates Consulting, Cannon Beach, Ore.
- Larry Bell, CoPack and Supplier Quality Manager, Schreiber Foods Inc., Green Bay, Wis.
- Robert Bradley, Professor, University of Wisconsin Department of Food Science, Madison, Wis
- David Burk, Procurement Manager, Marathon Cheese Corp., Marathon, Wis.
- Nana Farkye, Professor, California Polytechnic State University, San Luis Obispo, Cal.
- Craig Gile, Master Cheese Grader, Cabot Creamery Cooperative, Montpelier, Vt.
- Kory Hyvonen, Quality Control Manager, Oshkosh Cheese Sales & Storage, Oshkosh, Wis.
- John Jaeggi, Coordinator, Cheese Industry and Applications Program, Wisconsin Center for Dairy Research, Madison, Wis.

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- Mark Johnson, Senior Scientist, Wisconsin Center for Dairy Research, Madison, Wis.
- Steve Kapellen, Cheese Grading Specialist, Sargento Foods, Plymouth, Wis.
- Kerry Kaylegian, Pilot Plant Manager, Penn State University, University Park, Penn.
- Greg Kinate, President, Kineva Foods, Green Bay, Wis.
- Dan Konz, Cheese Grader, DairiConcepts, Kimball, Minn.
- Charles Lindberg, Dairy Products Specialist, New York State Dept. of Agriculture & Markets, Belfast, NY
- Neville McNaughton, Cheese Consultant, Davisville, Mo.
- Virgil Metzger, Research Principal, Kraft Foods, Glenview, Ill.
- Jim Mueller, Technical Service Consultant, Mueller Consulting, Green Bay, Wis.
- Ken Neumeier, President, Wisconsin Aging & Grading Cheese, Inc., Little Chute, Wis.
- Mike Pederson, Multiple Products Grader, Wisconsin Department of Agriculture, Argyle, Wis.
- David Satterness, Regional Sales Manager, Chr. Hansen, Inc., Sioux Falls, South Dak.
- Steve Schenkoske, Purchasing Manager, DCI Cheese Company, Green Bay, Wis.
- Tim Smith, Category Manager - Specialty Cheese, The Kroger Company, Cincinnati, Ohio.
- Cathy Strange, Global Cheese Buyer, Whole Foods Market, Austin, Texas.
- Ken Vorgert, Chief of USDA Dairy Grading Branch, Washington DC.

Assisting Robert Aschebrock for the 2011 contest are former Chief Judge Bill Schlinsog, Middleton, Wis., and Assistant Chief Judges Stan Dietsche, Oshkosh Cheese Sales & Storage, Oshkosh, Wis., and Tim Czmowski, Agropur inc., Hull, Iowa. The contest chairman is Brian Eggebrecht of Welcome Dairy, Colby, Wis., assisted by Steve Krause, TOSCA Ltd., Green Bay, Wis., Kevin Thome, Cheese Reporter, Madison, Wis., Dan Stearns, Agropur, inc., Weyauwega, Wis., Dave Buholzer, Klondike Cheese Co., Monroe, Wis., and Craig Linz, TetraPak, Winsted, Minn.

Contest officials anticipate more than 1,500 entries from across the United States for this 16th biennial competition. Cheese and butter makers are encouraged to visit the contest on the internet at www.uschampioncheese.org. Enter online with MyEntries and receive a \$10 per entry discount. The new MyEntries feature allows contest entrants to login and create a secure MyEntries account which will make entering the Contest easier than ever.

Entry forms and fees for the contest are due February 9, 2011. Contest entries must be shipped to arrive by February 25 to WOW Logistics in Little Chute, Wis. WOW Logistics and Wisconsin Aging and Grading Cheese, Inc. will store, sort and label entries.

For updates on the contest, visit www.uschampioncheese.org.

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