

FOR IMMEDIATE RELEASE

March 8, 2017

Contact: Rebekah Sweeney, Wisconsin Cheese Makers Association
rsweeney@wischeesemakers.org, 608-386-3012 or 608-828-4550

U.S. CHAMPIONSHIP CHEESE CONTEST ANNOUNCES TOP 20 CHEESES

GREEN BAY, WI – After two straight days of judging, just 20 entries remain in the hunt for the title of U.S. Championship Cheese. A record-setting 2,303 cheeses, butters, and yogurts from 33 states were entered for technical evaluation in the 2017 U.S. Championship Cheese Contest, underway in Green Bay, Wisconsin.

The Wisconsin Cheese Makers Association, USCCC host organization, is now pleased to announce – in order of class number - the names of the cheeses under consideration for the top prize.

2017 United States Championship Cheese Contest 20 Finalists

Class: Cheddar, Medium (3 to 6 months)

Team Meister 3, Meister Cheese, Muscoda, WI, Medium Cheddar

Class: Cheddar, Aged One to Two Years

Terry Lensmire, Agropur, Weyauwega, WI, Cheddar Cheese, Cut from 640

Class: Cheddar, Aged Two Years or Longer

Daniel Stearns, Agropur, Weyauwega, WI, Cheddar Cheese, Cut from 640

Class: Bandaged Cheddar, Mild to Medium

Saxon Cheese LLC, Saxon Cheese LLC, Cleveland, WI, Old English Style Cheddar, Aged 5 Months

Class: Bandaged Cheddar, Sharp to Aged

Wayne Hintz, Red Barn Family Farms, Appleton, WI, Bandaged Cheddar, Sharp to Aged

Class: Baby Swiss Style

Casey Petak, Rothenbuhler Cheesemakers, Middlefield, OH, Baby Swiss cheese

Class: Blue Veined Cheeses

Imperia Foods Montfort WI Team, Schuman Cheese, Fairfield, NJ, Montforte Bleu Wheel

Class: Brie & Camembert

Jasper Hill, Cellars at Jasper Hill, Greensboro Bend, VT, Moses Sleeper

Class: Edam & Gouda

Marieke Gouda Team, Marieke Gouda, Thorp, WI, Marieke Gouda Belegen

Class: Gouda, Aged

Marieke Gouda Team, Marieke Gouda, Thorp, WI, Marieke Gouda Aged

Class: Gouda, Flavored

Gonzales Christopher, Glanbia Nutritionals, Twin Falls, ID, Gouda/Green Olives & Pimento

Class: Smoked Gouda

Saxon Creamery Team, Saxon Cheese LLC, Cleveland, WI, Smoked Gouda Aged 7 Months

Class: Open Class: Flavored Semi-soft (semi-hard) Cheeses

Lake Country Dairy Team, Schuman Cheese, Fairfield, NJ, Yellow Door Creamery Harissa Rubbed Fontal Cheese

Class: Open Class: Flavored Hard Cheeses

Mike Matucheski, Sartori Company, Antigo, WI, Sartori Reserve Black Pepper BellaVitano

Class: Open Class: Smoked Soft and Semi-soft Cheeses

Zimmerman Cheese Team 2, Zimmerman Cheese, South Wayne, WI, Smoked Brick

Class: Reduced Fat Soft & Semi-soft Cheeses

John (Randy) Pitman, Mill Creek Cheese, Arena, WI, Reduced Fat Muenster

Class: Cold Pack Cheese, Cheese Food

Widmer's Cheese Cellars, Widmer's Cheese Cellars, Theresa, WI, Traditional Washed Rind Aged Brick Spread

Class: Surface (Mold) Ripened Goat's Milk Cheeses

Cypress Grove, Cypress Grove, Arcata, CA, Fresh Goat Cheese

Class: Hard Goat's Milk Cheeses

Team Montchevre, Montchevre-Betin, Inc., Belmont, WI, Trivium

Class: Hard Mixed Milk Cheeses

Mike Matucheski, Sartori Company, Antigo, WI, Sartori Tre Donnes

On Thursday, March 9, WCMA will reveal the final results of the competition at Cheese Champion, the Contest's signature reception, which will be held at the KI Convention Center at 6:30 p.m.

The U.S. Championship Cheese Contest is the largest technical cheese, butter, and yogurt competition in the country, and has been held biennially since 1981. For more information on the Contest, as well as complete results for all entry classes, visit www.uschampioncheese.org.

###