

October 2009

## HEARD THE GOOD NEWS?

### *California cheesemakers bleat out competitors at World Cheese Awards 2009!*

We have loads to be proud at the CACG as California's Artisan Cheesemakers continue to shine at the 2009 World Cheese Awards, the largest and most comprehensive cheese competition in the world. 2440 cheeses were entered in this year's WCA, which took place in the beautiful Canary Islands of Spain on October 1-3. More than 15,000 people from all over the globe attended the event over the course of several days.

Marin French Cheese Company took home many silvers & bronzes, and received a gold medal and the BEST USA CHEESE trophy for its new Le Petit Dejeuner, a rich and buttery soft-ripened cow's milk cheese. Cypress Grove Chevre continues to WOW the world as its Humboldt Fog took home gold for the second year in a row. Both the Cypress Grove Plain Chevre and their Purple Haze took gold awards while Truffle Tremor and Fog Lights received silver. Harley Farms took home a bronze for their Garlic & Herb Fromage Blanc, which also took a medal last year. Another 2 in a row!

While many of California's awards were in the soft, fresh and soft-ripened categories, there were some winners in the aged categories as well. Fiscalini Cheese. received a bronze for its Bandaged Wrap Cheddar. Bellwether Farms took bronzes for both Pepato, a raw sheep's milk cheese with peppercorns and for Carmody, a semi-hard cheese made from Jersey milk. Beehive Cheese Co., a Utah cheesemaker and long time member of the CACG, received a bronze for Promontory, a cheddar smoked over walnut shells and apples.

Congratulations to all! Read more about the 2009 World Cheese Awards, see the complete list of winners and find out how to enter the 2010 event in the next issue of the Cheese Wrap!

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