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Wisconsin State Fair Cheese & Butter Contest Winners Announced

Dairy manufacturers from throughout the state submitted close to 300 entries for the 2010 Wisconsin State Fair Cheese & Butter Contest, which took place June 25 at Wisconsin State Fair Park. The 22 classes were evaluated in such categories as flavor, appearance and texture. Following the contest, the judges selected the grand champion cheese from amongst the first-place entries.

The 2010 Grand Master Cheesemaker, along with this year's other winning cheesemakers, will be recognized during the Blue Ribbon Cheese & Butter Auction on Thursday, August 5 at Wisconsin State Fair Park. The Blue Ribbon Cheese & Butter Auction, which features the sale of the blue-ribbon entries, is a fundraising event for the Wisconsin State Fair Dairy Promotion Board. Auction proceeds fund scholarships for students pursuing dairy-related degrees and supports the House of Moo dairy education center, as well as the Wisconsin State Fair Milking Demonstrations.

The top entries in each class include:

Cheddar

Terry Lensmire, Trega Foods, Weyauwega, Cheddar, 98.75
Joe Blatz, Land O'Lakes, Kiel, Cheddar, 98.7
Alan Greunke, Maple Grove Cheese, Milladore, Cheddar, 98.65

Colby, Monterey Jack

Steve Hobbs, Land O'Lakes, Kiel, Monterey Jack, 98.85
Jim McClimans, Meister Cheese Company, Muscoda, Colby Jack Longhorn, 98.8
Ryan Sturdevant, Meister Cheese Company, Muscoda, Colby Jack Longhorn, 98.6

Swiss Styles

Neal Schwartz, Chalet Cheese Co-op, Monroe, Baby Swiss, 99.25
Silvan Blum, Chalet Cheese Co-op, Monroe, Baby Swiss, 99.15
Jim Klein, Swiss Valley Farms, Platteville, Swiss, 97.8

Brick, Muenster

Ron Bechtolt, Klondike Cheese Co., Monroe, Brick, 99.8
Matt Henze, Decatur Dairy, Brodhead, Muenster, 99.6
Randy Pitman, Mill Creek Cheese, Arena, Brick, 99.55

Mozzarella

Terry Lensmire, Trega Foods, Luxemburg, Low Moisture Mozzarella, Whole Milk, 99.1
Roger Krohn, Trega Foods, Luxemburg, Low Moisture Part-Skim Mozzarella, 98.1
Pat Doell, Trega Foods, Luxemburg, Low Moisture Mozzarella, Whole Milk, 98.05

String Cheese

Steve Tollers, Burnett Dairy Co-op, Grantsburg, String Cheese, 98.85

Rob Stellrecht, Burnett Dairy Co-op, Grantsburg, String Cheese, 98.35
Martin Scanlon, Burnett Dairy Co-op, Grantsburg, String Cheese, 98.2

Blue Veined Cheese

Nelson Schrock, DCI Cheese Company, Richfield, Smokehaus Blue Cheese, 98.7
Bryon Schroeder, Sartori Foods, Plymouth, Gorgonzola, 98.2
Nelson Schrock, DCI Cheese Company, Richfield, Gorgonzola, 98.0

Feta

Adam Buholzer, Klondike Cheese Co., Monroe, Feta in Brine, 99.25
Terry Lensmire, Trega Foods, Weyauwega, Feta, 99.15
Jim Demeter, Trega Foods, Weyauwega, Feta, 98.9

Flavored Pepper Cheese

David Meyer, Lynn Dairy, Granton, Monterey Jack With Jalapeno Peppers, 98.65
Rob Stellrecht, Burnett Dairy Co-op, Grantsburg, Pepper String Cheese, 98.25
Tom Ramsden, Meister Cheese Company, Muscoda, Chipotle Monterey Jack, 98.05

Flavored Soft Cheese

Shawn Schult, Lactalis USA, Merrill, Garlic & Herbs Gourmet Spread, 99.3
Courtney Schreiner, Lactalis USA, Merrill, Sharp Cheddar Soft Spread, 98.6
Jim Demeter, Trega Foods, Weyauwega, Feta With Peppercorn, 98.55

Flavored Semi Soft Cheese

Randy Pitman, Mill Creek Cheese, Arena, Smoked Muenster, 98.65
Brandon Olson, Decatur Dairy, Brodhead, Havarti Dill, 98.4
Gary Humboldt, North Hendren Co-op Dairy, Caraway Blue Cheese, 98.25

Flavored Hard Cheese

Mike Matucheski, Sartori Foods, Plymouth, Rosemary-Olive Oil Rubbed Asiago, 98.3
Mike Matucheski, Sartori Foods, Plymouth, Basil-Olive Oil Rubbed Asiago, 98.0
Brett Krattigor, Maple Leaf Cheese Co-op, Monroe, Maple Harvest Cheddar, 97.85

Smear Ripened Cheese

Mike Nelson, Chalet Cheese Co-op, Monroe, Limburger, 98.95
Steve Isley, Emmi-Roth Kase USA, Monroe, Gruyere Surchoix, 98.15
Joe Widmer, Widmer's Cheese Cellars, Theresa, Traditional Washed Rind Brick, 98.1

Cold Pack Cheese, Cheese Food

Phil Lindemann, Pine River Pre-Pack, Newton, Extra Sharp Cheddar Cold Pack, 98.95
Harold Patzke, Pine River Pre-Pack, Newton, Swiss and Almond Cold Pack, 98.75
Phil Lindemann, Pine River Pre-Pack, Newton, Extra Sharp Cheddar and Merlot Cold Pack, 98.35

Pasteurized Process Cheese, Cheese Food, Cheese Spread

Ken Kreklow, Associated Milk Producers, Portage, Colored American Pasteurized Process, 99.25
Dairy Farmers of America, Plymouth, Pasteurized Process American, 98.0
Jerry Prah, Lactalis USA, Merrill, Wee Brie Pasteurized Cheese, 97.9

Reduced Fat or Lite Cheese

Dan Osterholz, Lactalis USA, Belmont, Brie Light, 99.2
Adam Buholzer, Klondike Cheese Co., Monroe, Reduced Fat Feta in Brine, 99.1

Jim Demeter, Trega Foods, Weyauwega, Reduced Fat Feta With Basil & Tomato, 98.75

Open Class - Soft and Spreadable Cheese

George Crave, Crave Brothers Farmstead Cheese, Waterloo, Mascarpone, 98.5

Mike Butterbrodt, Lactalis USA, Merrill, Feta Spreadable, 97.95

Lenny Bass Jr., Lactalis USA, Belmont, Plain Brie, 97.7

Open Class - Semi-Soft Cheese

Ron Bechtolt, Klondike Cheese Co., Monroe, Havarti, 99.4

Steve Stettler, Decatur Dairy, Brodhead, Havarti, 99.25

Marieke Penterman, Holland's Family Cheese, Thorp, Mature Gouda, 99.2

Open Class - Hard Cheese

Mike Matucheski, Sartori Foods, Plymouth, Natural Rind Parmesan, 99.55

Robert Bobak, Emmi-Roth Kase USA, Monroe, GranQueso, 98.65

Gary Domke, Sartori Foods, Plymouth, Asiago, 98.6

Goat Milk Cheese

Pam Hodgson, Sartori Foods, Plymouth, Caprimenthe, 99.25

Sid Cook, Carr Valley Cheese, LaValle, Cave Aged Cardona, 98.65

Al Bekkum, Nordic Creamery, Westby, Mountain Jack, 98.5

Sheep & Mixed Milk Cheese

Sid Cook, Carr Valley Cheese, LaValle, Casa Bolo Melage, 98.9

Sid Cook, Carr Valley Cheese, LaValle, Black Sheep Truffle, 98.85

Mike Matucheski, Sartori Foods, Plymouth, Pastoral Blend, 98.4

Butter

Roy Philippi, Graf Creamery, Zachow, Salted Butter, 98.6

Mark Wagester, Graf Creamery, Zachow, Unsalted Butter, 98.05