



California's Artisan Cheese Festival Sponsors are Crowned with Awards for World-class Cheesemaking

Congratulations to the hard-working cheesemakers who are sponsors of California's Artisan Cheese Festival (ACAF). They came home with gold, silver and bronze medals and bushels of respect from around the world for their fine cheesemaking. The annual World Cheese Awards were hosted at the **BBC Good Food Show** on November 24th 2010, in Birmingham, England, where 201 judges from 19 different countries judged 2,629 cheeses from 29 countries. We're proud to feature our sponsors' winning cheeses at the 5th Annual festival coming in March 2011. Here's a little taste of what the world judges liked best:

Cypress Grove Chèvre

Fresh Chevre, Gold
Lamb Chopper, Silver
Humboldt Fog, Bronze
Midnight Moon, Bronze

Beehive Cheese Company (Utah)

Promontory, Bronze
Full Moon, Bronze

Bellwether Farms

Whole Milk Ricotta, Bronze

Fiscalini Cheese Company

Bandage Wrapped Cheddar, Silver
San Joaquin Gold, Bronze

Marin French Cheese Company

Triple Creme Brie, Gold
Schlosskranz Herz, Gold
Melange Brie, Gold
Yellow Buck Chevre, Silver
Le Petit Camembert, Silver
Le Petit Blue, Silver
Blackberry Quark, Bronze
Original Brie, Bronze
Original Brie- 5lb, Bronze
Marin French Gold, Bronze
Garlic Brie, Bronze
Peppercorn Brie, Bronze
Tomato Basil Brie, Bronze

Point Reyes Farmstead Cheese Company

Toma, Silver