







Examiner Newsroom | Scoop! | Yeas & Nays | Gavin Newsom | SF's Next Mayor | Ken Garcia | Glenn Dickey | Giants | 49ers | Submit an Article/Photo California News San Francisco Home > News Winners in 2008 World Championship Cheese Contest San Francisco Police Blotter Printer Friendly | Email | Add to My News | Post comments Font Size: a a A A | Rank: # 2,182 of 7,326 SFO seeks a way through the fog Peninsula Police Blotter Filed under: . The Associated Press . Cheese Champion Glance Mar 13, 2008 12:08 PM (1 day ago) By The Associated Press, AP Las Vegas ricin case The 2008 World Cheese Championship Cheese Contest concluded Thursday with the crowning of the world Woman hit Thursday by truck dies champion in Madison, Wis. Here's a list of the world champion and both runners-up, along with the winning cheese producer in each of the 77 categories judged. The list includes the state or country of origin. of sexual assault World Champion Young robot builders race into future Le Gruyere Switzerland, made by Michael Spycher, Kaserei Fritzenhaus, Wasen, Switzerland First runner up Calculate Your New Payment! that injured five Gorgonzola, made by CERPL Cheesemakers, CERPL 3-Minute Interview: Gretchen LeBuhn for DCI Cheese Company, Bologna, Italy

Cheddar, Mild (0-3 Months) Jim McClimans, Meister Cheese Co., Muscoda, Wis. Cheddar, Medium (3 to 6 months)

Emmentaler, made by Bernhard Naf, Kaserei Guntershausen, Guntershausen, Switzerland

Kiel Production Team, Land O'Lakes Inc., Kiel, Wis.

Cheddar, Sharp (6 months to 1 year)

Second runner up

Winchester Cheddar Team, Parmalat Canada Ltd., Winchester, Ontario, Canada

Cheddar, Aged One to Two Years

Roger Larson, Maple Leaf Cheese Co-op, Monroe,

Cheddar, Aged Two Years or Longer

Kiel Production Team, Land O'Lakes Inc., Kiel, Wis.

Bandaged Cheddar, Mild to Medium

Chris Renard, Rosewood Dairy, Inc., Algoma, Wis.

Bandaged Cheddar, Sharp

Randy Krahenbuhl, Fair Oaks Dairy Products LLC, Fair Oaks, Ind.

Ahmet Maksic, Glanbia Foods, Inc., Twin Falls, Idaho

Monterey Jack

B Shift Cheese Department, Southwest Cheese Co., Clovis, N.M.

Marbled Curd Cheese

Gregg Palubicki, Alto Dairy Cooperative, Black Creek, Wis.

Rinded Swiss Style Cheese

Bernhard Naf, Kaserei Guntershausen, Guntershausen, Switzerland

Rindless Swiss Style Cheese

Don Klotzbach, Swiss Valley Farms, Monona, Iowa

Mozzarella

Emet Parrish, Sorrento Lactalis, Nampa, Idaho

Mozzarella, Part Skim

Steven Scott, Empire Cheese Inc., Cuba, N.Y.

Provolone, Mild

Team Denmark, Land O'Lakes Inc., Denmark, Wis

Provolone, Aged

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Picture of Health Contest

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Articles

Swiss gruyere named world champion cheese in Wisconsin Source: Pioneer Press

- Cheddar with experience Source: LA Times

Champion Cheeses

- A Slice of Wisconsin History at World Championship Cheese Contest Source: ABC 27 Milwaukee (WKOW)
- Source: CW 9 Wausau (WAOW)
- Judges In Madison Picking World's Top

Steven Tollers, Burnett Dairy Cooperative, Grantsburg, Wis.

Ricotta

Mark Federico, Providence Specialty Products, Inc., Providence, R.I.

Parmesan

Simpson Grana Team, Australian Co-Operative Foods, Lidcombe, Australia

Baby Swiss Style

Aake Dahl, Arla Foods Kalmar, Kalmar, Sweden

Feta

Tage Christiansen, Nordex Foods A/S, Norager, Denmark

Feta, Flavored

Kenneth Jensen, Saedager Dairy, Hobro, Denmark

Torben Pradsgaard, Arla Foods Nr. Vium Mejeri, Videbak, Denmark

Havarti, Flavored

Team Taulou, Arla Foods Taulou Mejeri, Fredericia, Denmark

Gorgonzola

CERPL Cheesemakers, CERPL for DCI Cheese Co., Bologna, Italy

Michael Spycher, Kaserei Fritzenhaus, Wasen, Switzerland

String Cheese

Team Rizo Lopez, Rizo Lopez Foods, Inc., Riverbank, Calif.

Cottage Cheese

Swiss Valley Farms Team, Swiss Valley Farms, Cedar Rapids, Iowa

Fresh Mozzarella

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, N.Y.

Blue Veined, Exterior Molding

Team Marin, French Marin French Cheese Co., Petaluma, Calif.

Blue Veined

Rob Richter, Seymour Dairy Products, Seymour, Wis.

Brick, Muenster

Steve Stettler, Decatur Dairy, Inc., Brodhead, Wis.

Brie

Paul Sutter, Natural Pastures Cheese Co., Courtenay, British Columbia, Canada

Camembert & Other Surface (Mold) Ripened Cheeses

Burnie Team, National Foods, Ltd., Mulgrave, Victoria, Australia

Edam

Team Marum, Friesland Foods Cheese, Marum, The Netherlands

Gouda

A. Muilerman, Friesland Foods Cheese, Steenderen, The Netherlands

B.J.H. Slotboom, Friesland Foods Cheese, Steenderen, The Netherlands

Gouda, Flavored

Hessel Dijkstra, Friesland Foods Cheese, Dronrijp, The Netherlands

Quesos Frescos

Roberto Encarnacion, Tropical Cheese Industries, Inc., Perth Amboy, N.J.

Quesos para Fundir

Jamie White, Torkelson Cheese Co., Lena, III.

Smear Ripened Soft & Semi-Soft Cheeses

Andreas Streule, Kaserei Uzwil, Uzwil, Switzerland

Smear Ripened Hard Cheeses

Team Roth Kase USA, Roth Kase USA Ltd., Monroe, Wis.

Pepper Flavored 'American' Style Cheeses (Cheddar, Colby, Jack)

Mirsad Zuko, Glanbia Foods, Inc., Twin Falls, Idaho

Pepper Flavored Cheeses (Other Natural Styles)

Hollandtown Team 1, Arla Foods, Kaukauna, Wis.

Flavored Soft Cheeses

Cheeses Today Source: ABC 18 Eau Claire (WQOW)

- Tr Blogs
 Mars' Cheese Castle Source: Gadling
- Thar she blows in the Great North Source: Movie Talk: ajc.com

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Team Buko, Arla Foods, Holstebro Flodeost 7500, Holstebro, Denmark

Flavored Semi-soft Cheeses

Team Marum, Friesland Foods Cheese, Marum, The Netherlands

Flavored Hard Cheeses

Mike Matucheski, Sartori Food Corporation, Antigo, Wis.

Flavored Cheeses with Sweet or 'Dessert' Condiments

Team Buko, Arla Foods, Holstebro Flodeost 7500, Holstebro, Denmark

Smoked Cheeses

Anthony Mongiello, Formaggio Italian Cheese Specialties, Hurleyville, NY

Open Class Soft Cheeses

Jean Berthaut, Fromagerie Berthaut, Epoisses, France

Open Class Semi-soft Cheeses

Markus Oswald, Berglandmilch/Schardinger, Pasching, Austria

Open Class Hard Cheeses

Werner Wolfand Team, Obersteirische Molkerei, Knittelfeld, Austria

Reduced Fat Cheese

H.F.B. Rouwenhorst, Friesland Foods Cheese, Steenderen, The Netherlands

Lowfat Cheese

Mike La Grange & Stephan Otto, Parmalat South Africa, Cape Town, Stellenbosch, South Africa

Cold Pack Cheese

Ed Blascak, Bel Brands USA Inc., Kaukauna, Wis.

Spreadable Cheeses

Team St. Hyacinthe, Agropur Fine Cheese Division, Montreal, Quebec, Canada

Flavored Spreadable Cheeses

Erin Whitman, Family Fresh Pack LLC, Belleville, Wis.

Pasteurized Process Cheeses

Process Slice Department, AMPI, Portage, Wis.

Flavored Pasteurized Process Cheeses

R. Kleverlaan, Friesland Foods Cheese, Oosthuizen, The Netherlands

Soft Goat's Milk Cheeses

Niana Dunnam, Montchevre Betin Inc., Belmont, Wis.

Flavored Soft Goat's Milk Cheeses

Mike Santos, Woolwich Dairy, Orangeville, Ontario, Canada

Surface (Mold) Ripened Goat's Milk Cheeses

Rose Parsons, Coach Farm Inc., Pine Plains, NY $\,$

Semi-soft Goat's Milk Cheeses

Cedar Grove Cheese Team, Cedar Grove Cheese, Inc., Plain, Wis.

Flavored Semi-Soft Goat's Milk Cheeses

Sid Cook, Carr Valley Cheese Co., La Valle, Wis.

Hard Goat's Milk Cheeses

Joh. Paulus, Friesland Foods Cheese, Dronrijp, The Netherlands

Soft Sheep's Milk & Mixed Milk Cheeses

Dave Zielazowski, Lactalis USA, Inc., Merrill, Wis

Flavored Soft Sheep's Milk & Mixed Milk Cheeses

Brenda Jensen, Hidden Springs Creamery, Westby, Wis.

Surface (Mold) Ripened Sheep's Milk & Mixed Milk Cheeses

Tom Torkelson, K & K Cheese, Cashton, Wis.

Semi-soft Sheep's Milk & Mixed Milk Cheeses

Cheese Makers, Cooperativa Quesera Manchega for DCI Cheese Co., La Alberca De Zancara (Cuenca), Spain

Hard Sheep's Milk Cheeses

Team Atalanta, Alimentias EMC, El Puerto De Santa Maria, Spain

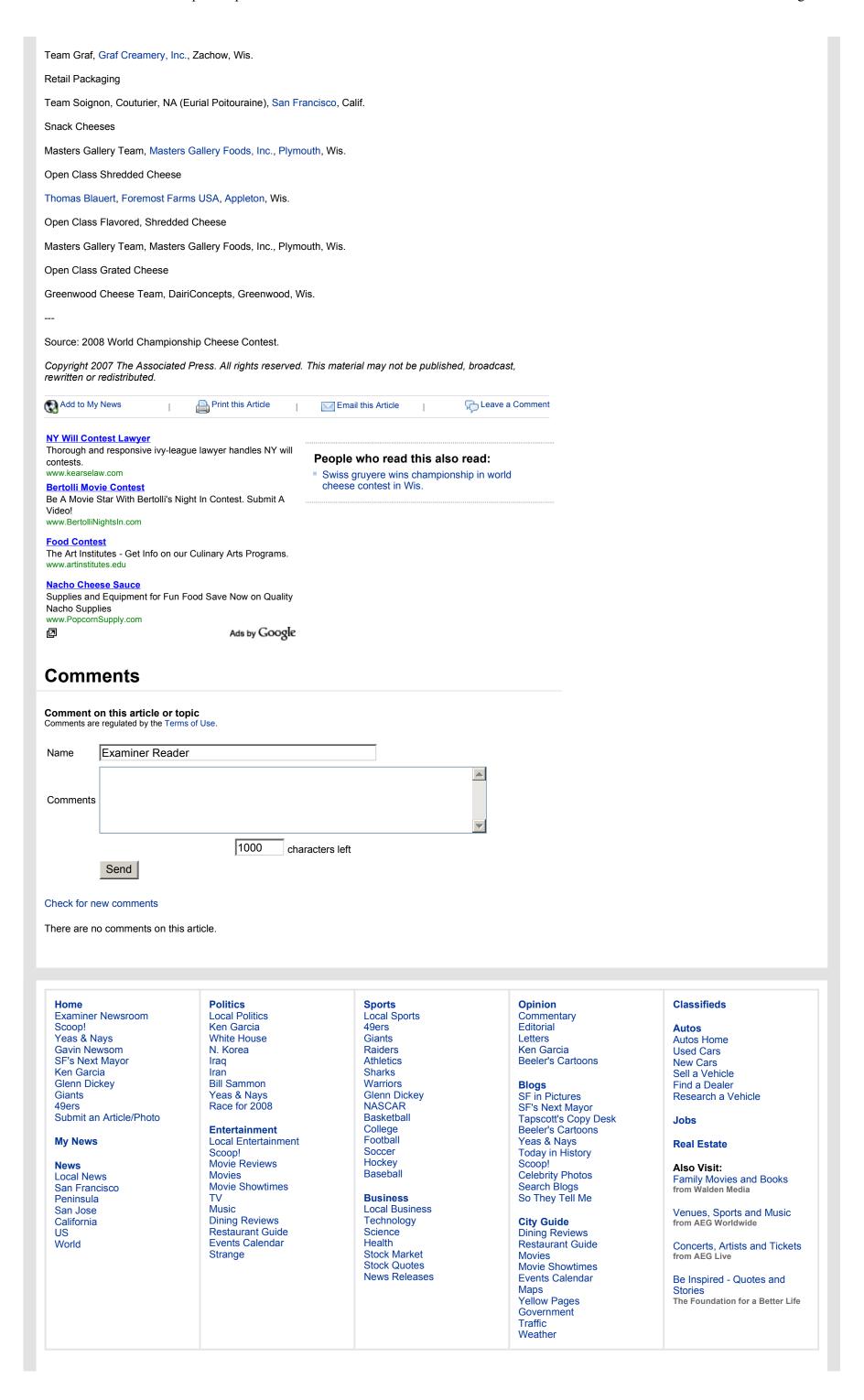
Hard Mixed Milk Cheeses

Rod Volbeda, Willamette Valley Cheese, Salem, Ore.

Salted Butter

Mike Clor, O-AT-KA Milk Products, Batavia, NY

Unsalted Butter





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