

THE GREAT CHEESES OF NEW ENGLAND

1998 – 2006 Awards

BERKSHIRE CHEESE COMPANY GREAT BARRINGTON, MA

16th Annual World Cheese Awards • London, England • November 2003

- Gold Medal

15th Annual World Cheese Awards • London, England • November 2002

- Bronze Medal

19th Annual American Cheese Society Competition • Washington, DC • August 2002

- 1st Place - Blue Mold Cheese, Blue-Veined Cow's Milk – Berkshire Blue

17th Annual American Cheese Society Competition • Greystone, Napa, CA • August 2000

- 2nd Place - Blue Mold Cheese, Blue-Veined Cow's Milk – Berkshire Blue

BLYTHEDALE FARM CORINTH, VT

17th Annual American Cheese Society Competition • Greystone, Napa, CA • August 2000

- 1st Place – American Originals, Open Category, Cow's Milk – Mountain Cheese
- 3rd Place – Blue Mold Cheese, Blue-Veined, Cow's Milk – Jersey Blue

16th Annual American Cheese Society Conference • Shelburne, VT • August 1999

- 2nd Place - American Originals, Open Category, Cow's Milk - Aged Mountain Cheese

15th Annual American Cheese Society Conference and Awards • Madison, WI • August 1998

- Best of Show Reserve Champion - Jersey Blue
- 1st Place - American Originals, Cow's Milk - Aged Mountain Cheese
- 1st Place - Blue Veined & External Blue Cheese Category - Jersey Blue

BOGGY MEADOW FARM WALPOLE, NH

15th Annual American Cheese Society Conference and Awards • Madison, WI • August 1998

- 1st Place - Smoked Category - Fanny Mason Smoked Baby Swiss

COBB HILL CHEESE HARTLAND, VT

23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006

- 3rd Place – Farmstead Cheese, Open Category (aged longer than 90 days) – Ascutney Mountain

CABOT CREAMERY CABOT, VT

23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006

- 1st Place – Aged Cheddars, All Milks, (aged 12-24 months) – Cabot Clothbound Cheddar
- 1st Place – Cultured Milk Products, Crème Fraîche, Cow's Milk – Cabot Crème Fraîche
- 1st Place – Butters, Salted Butter, Cow's Milk – Cabot Salted Butter
- 1st Place – Butters, Unsalted Butter, Cow's Milk – Cabot Unsalted Butter
- 2nd Place – Butters, Salted Butter, Cow's Milk – Cabot Whey Cream Butter
- 2nd Place – Cheddars, Mature Cheddars (aged longer than 40 months) – Cabot Vermont Cheddar

International Fancy Food Show • New York, NY • 2006

- Finalist – Outstanding Classic – Cabot Vintage Choice
- Finalist – Outstanding Cheese or Dairy Product – Cabot Clothbound Cheddar

26th Biennial World Championship Cheese Contest • Madison, WI • March 2006

- 1st Place – Sharp Cheddar – Vermont Cheddar (6 months old)
- 1st Place – Medium Cheddar – Vermont Cheddar (3 months old)
- 2nd Place – Medium Cheddar – Vermont Cheddar (3 months old)
- 3rd Place – Extra Sharp Cheddar – Vermont Cheddar (39 months old)
- 4th Place – Mild Cheddar – Vermont Cheddar (60 days old)
- 4th Place – Flavored Past. Proc. Cheese – Horseradish Cheddar
- 2nd Place – Salted Butter – Salted Butter
- 4th Place – Unsalted Butter – Unsalted Butter

22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005

- 1st Place - Cheddars, Flavor Added – Cabot Five Peppercorn Cheddar
- 2nd Place - Cheddars, Mature Cheddars – Cabot Vermont Cheddar
- 2nd Place – Low Fat/Low Salt Cheeses, Light/Lite and Reduced Fat Cheeses – Cabot Light Cheddar
- 2nd Place – Smoked Cheeses, Smoked Cheddars – Cabot Smoked Cheddar
- 3rd Place – Butters, Salted Butter, Cow's Milk – Cabot Salted Butter
- 1st Place – Butters, Unsalted Butter, Cow's Milk – Cabot Unsalted Butter

United States Championship Cheese Contest • Milwaukee, WI • July 2005

- 2nd Award – Cheddar, Aged – Vermont Aged Cheddar

21st Annual American Cheese Society Conference and Awards • Milwaukee, WI • July 2004

- 1st place – Monterey Jack category – Monterey Jack
- 1st place – Cheddars, Flavor Added Category – Five Peppercorn Cheddar
- 2nd Place – Aged Cheddars (between 12 and 24 months) – Private Stock Cheddar
- 3rd Place – Butters – Whey Butter Cream

20th Annual American Cheese Society Competition • San Francisco, CA • August 2003

- 3rd Place – Aged Cheddars (between 12 and 24 months) – Cabot Private Stock Cheddar
- 3rd Place – Butters – Cabot Unsalted Butter

IDDBA Annual Expo • Las Vegas • June 2003

- Best New Dairy Product – Chipotle Cheddar

United States Championship Cheese Contest • Milwaukee, WI • March 2003

- Best of Show – Flavored Hard Cheese – Five Peppercorn Cheddar
- Best of Show – Salted Butter
- 3rd Place – Reduced Fat Cheese – Jalapeno 50% Light Cheddar

19th Annual American Cheese Society Competition • Washington, DC • August 2002

- 2nd Place - Cheddars, Aged Cheddars (9 months of more) – Cabot Extra Sharp Wheel
- 1st Place - Cheddars, Flavor Added, Any Age – Cabot Mediterranean Cheddar
- 3rd Place - Cheddars, Flavor Added, Any Age – Cabot Garlic & Herb Cheddar
- 1st Place - Cheddars, Cow's Milk (aged less than 9 months) – Cabot Vermont Cheddar

International Fancy Food Show • New York, NY • June 2002

- 1st Place – Outstanding Classic – Private Stock

World Championship Cheese Contest • Madison, WI • March 2002

- 4th Place Ribbon- Aged Cheddar
- 3rd Place Ribbon - Unsalted Butter
- 3rd Place Ribbon for Salted Butter

18th Annual American Cheese Society Competition • Louisville, KY • 2001

- 1st Place- Flavor Added Cheddar – Five Peppercorn
- 3rd Place- Flavor Added Cheddar – Garlic & Herb
- 1st Place – Cheddar (aged less than 9 months) – Vermont Cheddar
- 1st Place – Low Fat All Cheeses – Light Cheddar Cheese

United States Championship Cheese Contest • 2001

- Best of Class – Aged Cheddar

National Milk Producers Federation Annual Contest • Fall 2000

- President Trophy for Most Outstanding Cheese

17th Annual American Cheese Society Competition • Greystone, Napa, CA • August 2000

- 2nd Place – Flavor Added Any Age – Green Olive Cheddar

U.S. Cheese Makers Association, United States Championship • 1999

- Best of Class - Cheddar

16th Annual American Cheese Society Conference • Shelburne, VT • August 1999

- 1st Place - Cheddars, Flavor Added, Any Age Category - Mediterranean Cheddar

World Championship Cheese Contest • Green Bay, WI • March 1998

- Best of Class - Cheddar
- Best of Class - Flavored Natural Cheese Category - Five Peppercorn
- Gold Medal - Cheddar
- Silver Medal - Retail Packaged Product Class - 8 oz. Cabot Shredded Cheese

International Fancy Food Show • New York, NY • June 1998

- Outstanding Product Line - Specialty Waxed Cheddars
- Outstanding Classic - Cabot's Hunter's Cheddar
- Outstanding New Product - Roasted Garlic Cheddar

CALABRO CHEESE CORPORATION EAST HAVEN, CT

23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006

- 3rd Place – Ricotta from Cow's Milk – Hand Packed w/m Ricotta

22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005

- 1st Place - Fresh Unripened Cheese, Cow's Milk – Ricotta
- 3rd Place – Italian-Type Cheeses, Mozzarella Types - Scamorza

United States Championship Cheese Contest • Milwaukee, WI • July 2005

- 2nd Award – Open Class Soft Cheese – New York Style Ricottone
- 3rd Award – Open Class Soft Cheese – Whole Milk Ricotta

32nd Annual Summer Fancy Food Show • New York, NY • June 2004

- Product Award Finalist – Mozzarella Salad “CilieGINE”
- 20th Annual American Cheese Society Competition • San Francisco, CA • August 2003**
- 1st Place – Fresh Mozzarella Types, Ovalini, Bocconcini, Ciliegine size, all milks – Ovoline
 - 2nd Place – Fresh Unripened Cheeses, Cow’s Milk - Ricotta
- United States Championship Cheese Contest • Milwaukee, WI • March 2003**
- Best of Class – Fresh Mozzarella – Fior di Latte
- 19th Annual American Cheese Society Competition • Washington, DC • August 2002**
- 3rd Place - Fresh Unripened Cheese, Cow’s Milk - Ricotta
 - 3rd Place - Hispanic & Portuguese Style Cheese - Queso Blanco
 - 1st Place – Italian Types, Mozzarella Types, Brick and Scamorza - Scamorza (plain)
- 18th Annual American Cheese Society Competition • Louisville, KY • August 2001**
- 2nd Place - Fresh Unripened Cheese, Cow’s Milk – Ricotta
- 17th Annual American Cheese Society Competition, Greystone Napa, CA • August 2000**
- 3rd Place – Fresh Unripened Cheese, Cow’s Milk – Ricotta
 - 1st Place – Hispanic & Portuguese Style Cheese, Open Category, All Milks – Queso Blanco
- 16th Annual American Cheese Society Conference • Shelburne, VT • August 1999**
- 1st Place - Hispanic & Portuguese-Style Cheeses, Open Category, All Milks - Queso Blanco
- 15th Annual American Cheese Society Conference and Awards • Madison, WI • August 1998**
- 2nd Place - Pasta Filata Category - Fior di Latte

CHAMPLAINE VALLEY CREAMERY VERGENNES, VT

- 21st Annual American Cheese Society Conference and Awards • Milwaukee, WI • July 2004**
- 2nd Place – Fresh Unripened Cow’s Milk – Old Fashioned Organic Cream Cheese

COBB HILL CHEESE HARTLAND, VT

- 22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005**
- 1st Place – Farmstead Cheeses, Open Category, Cow’s Milk – Ascutney Mountain

CROWLEY CHEESE, INC. HEALDVILLE, VT

- 22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005**
- 1st Place – American Originals, Colby, Cow’s Milk – Medium Sharp Colby

FRANKLIN FOODS ENOSBURG FALLS, VT

- World Championship Cheese Contest • Madison, WI • March 2006**
- 2nd Place – Reduced Fat Cheese – Hahn’s Blueberry Dream Yogurt and Cream Cheese Spread
- United States Championship Cheese Contest • Milwaukee, WI • July 2005**
- 3rd Award – Reduced Fat Cheese – Hahns Heavenly Plain Yogurt Cream Cheese
 - 3rd Award – Flavored Spreadable Cheeses – Chipotle Chile Salsa Cream Cheese
 - 3rd Award – Mixed Milk Cheeses – Chevre & Roasted Garlic Spreadable Cheese

GRAFTON VILLAGE CHEESE COMPANY GRAFTON, VT

- 23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006**
- 2nd Place – Smoked Cheeses, Smoked Cheddars – Smoked Cheddar
- 22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005**
- 3rd Place – Cheddars, Mature Cheddars (aged more than 49 months) – Stone House 6-year Cheddar
 - 3rd Place – Smoked Cheeses, Smoked Cheddars – Vermont Maple Smoked Cheddar
- International Fancy Foods Show • New York, NY • 2003**
- 1st Prize, Gold Trophy – Outstanding Classic Product – Classic Reserve
- 20th Annual American Cheese Society Competition • San Francisco, CA • August 2003**
- 2nd Place – Aged Cheddars (less than 12 months) – Premium Cheddar
 - 3rd Place – Aged Cheddars (between 12 and 24 months) – Classic Reserve
- International Fancy Foods Show • New York, NY • 2003**
- 1st Prize, Gold Trophy – Outstanding Classic Product – Classic Reserve
- International Fancy Foods Show • New York, NY • 2002**
- Finalist, Silver Trophy – Outstanding New Best Seller – Four Star
- 18th Annual American Cheese Society Competition • Louisville, KY • August 2001**
- 1st Place – Aged Cheddars – Grafton Gold
- International Fancy Foods Show • New York, NY • 2001**
- 1st Prize, Gold Trophy – Outstanding Classic Product – Classic Reserve
 - Finalist, Silver Trophy – Outstanding New Product – Four Star
 - Finalist, Silver Trophy – Outstanding Cheese or Dairy Product – Grafton Gold
- International Fancy Foods Show • New York, NY • 2000**

- Finalist Silver Trophy – Outstanding Classic Product – Classic Reserve
- 17th Annual American Cheese Society Competition • Greystone, Napa, CA • August 2000**
- 2nd Place – Smoked Cheeses, Open Category, Cow’s Milk – Maple Smoked Cheddar
- International Fancy Food Show 1999**
- Finalist, Silver Trophy – Outstanding New Product – Grafton Gold
- 16th Annual American Cheese Society Conference • Shelburne, VT • August 1999**
- 1st Place - Smoked Cheeses, Open Category, Cow’s Milk - Maple Smoked Cheddar
- International Fancy Food Show • New York, NY • June 1998**
- 1st Prize, Gold Trophy - Outstanding Cheese or Dairy Product - Classic Reserve

GREAT HILL DAIRY, INC. MARION, MA

- 18th Annual American Cheese Society Competition • Louisville, Kentucky • August 2001**
- Best of Show – Great Hill Blue
 - 1st Place – Blue Mold Blue, Blue-Veined, Cow’s Milk – Great Hill Blue
- 17th Annual American Cheese Society Competition • Greystone, Napa, CA • August 2000**
- 2nd Place – Blue Mold Blue, Blue-Veined, Cow’s Milk – Great Hill Blue
- 16th Annual American Cheese Society Conference • Shelburne, VT • August 1999**
- 1st Place - Blue Mold Cheeses, Cow’s Milk - Great Hill Blue
- 15th Annual American Cheese Society Conference and Awards • Madison, WI • August 1998**
- 3rd Place - Blue Veined & External Blue Cheese Category – Great Hill Blue

GREEN MOUNTAIN BLUE CHEESE HIGHGATE CENTER, VT

- 22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005**
- 1st Place – Blue Mold Cheeses, Blue Veined, Cow’s Milk – Gore-Dawn-Zola
- British Empire Cheese Show • 2003**
- Cheese Reporter Trophy – Gore-Dawn-Zola
- 20th Annual American Cheese Society Competition • San Francisco, CA • August 2003**
- 3rd Place – Washed Rind Cheeses, Cow’s Milk – Brother Laurent
- 16th Annual American Cheese Society Conference and Awards • Shelburne, VT • August 1999**
- 3rd Place – Farmhouse Cheese, Cow’s Milk – Vermont Blue Cheese (Boucher Blue)

JASPER HILL FARM GREENSBORO, VT

- 23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006**
- 2nd Place – Blue Mold Cheeses, Blue Veined, Cow’s Milk – Bayley Hazen Blue
 - 3rd Place – Soft Ripened Cheese, Open Class, Cow’s Milk – Constant Bliss
 -
- 22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005**
- 1st Place – Soft Ripened Cheeses, Open Class, Cow’s Milk – Constant Bliss
 - 2nd Place – Farmstead Cheeses, Open Class, Cow’s Milk – Bayley Hazen Blue

NEIGHBORLY FARMS OF VERMONT RANDOLPH CENTER, VT

- 23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006**
- 3rd Place – American Originals, Monterey Jack, Cow’s Milk – Organic Monterey Jack
 - 3rd Place – Cheddars, Flavor Added, Any Age – Organic Green Onion Cheddar
- 22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005**
- 2nd Place – American Originals, Monterey Jack, Cow’s Milk – Monterey Jack
 - 2nd Place - Cheddars, Flavor Added – Green Onion Cheddar

ORB WEAVER FARM NEW HAVEN, VT

- 18th Annual American Cheese Society Competition • Louisville, KY • August 2001**
- 2nd Place – Farmhouse Cheeses, Open Category, Cow’s Milk – Orb Weaver Cave Aged Farmhouse Cheese
- 17th Annual American Cheese Society Competition • Greystone Napa, CA • August 2000**
- Farmhouse Cheeses, Open Category, Cow’s Milk – Orb Weaver Cave Aged Farmhouse Cheese
- 15th Annual American Cheese Society Conference and Awards • Madison, WI • August 1998**
- 2nd Place - American Originals, Cow’s Milk - Farmhouse Cheese

SHELBURNE FARMS SHELBURNE, VT

- 23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006**
- 2nd Place – Smoked Cheeses, Smoked Cheddars – Shelburne Farms Smoked Cheddar
 - 3rd Place – Cheddars, Mature Cheddars (aged 25-35 months) – Shelburne Farms 24 Month Cheddar
- 22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005**
- 3rd Place – Cheddars (aged less than 12 Months) – 6 mo. Cheddar

- 3rd Place – Cheddars, Mature Cheddars, (aged longer than 35 months) – 2 Year Cheddar
 - 1st Place – Cheese Spreads, Flavor Added – Herb Spread
 - 2nd Place – Cheese Spreads, Flavor Added – Green Olive Spread
- 21st Annual American Cheese Society Conference and Awards • Milwaukee, WI • July 2004**
- 1st Place – Smoked Cheddar category – Smoked Cheddar
 - 2nd Place – Mature Cheddars (aged longer than 25 months) – 25-Month Cheddar
 - 3rd Place – Cheese Spreads, Open Category – Roasted Red Pepper Spread
- 17th Annual American Cheese Society Competition • Greystone Napa, CA • August 2000**
- 2nd Place – Farmhouse Cheeses, Open Category, Cow’s Milk – Raw Milk Farmhouse Clothbound Cheddar
 - 1st Place – Cheese Spreads, Open Category, Cow’s Milk – Cheese Spread
 - 3rd Place – Cheddars, Aged Cheddars (9 mos. or more) – Raw Milk Farmhouse Cheddar
 - 1st Place – Smoked Cheeses, Open Category, Cow’s Milk – Smoked Cheddar
- 16th Annual American Cheese Society Conference • Shelburne, VT • August 1999**
- 1st Place – Cheddars (aged less than 9 months), Cow’s Milk - Raw Milk Farmhouse Cheddar
 - 1st Place – Farmhouse Cheeses, Open Category, Cow’s Milk - Raw Milk Farmhouse Clothbound Cheddar
- 15th Annual American Cheese Society Conference and Awards • Madison, WI • August 1998**
- 2nd Place – Farmhouse Cheese, Cow’s Milk - Raw Milk Cheddar
 - 2nd Place – Smoked Category - Raw Milk Farmhouse Smoked Cheddar
 - 3rd Place – Cheddar, Cow’s Milk - Raw Milk Clothbound Cheddar

SILVERY MOON CREAMERY AT SMILING HILL FARM WESTBROOK, ME

- 21st Annual American Cheese Society Conference and Awards • Milwaukee, WI • July 2004**
- 2nd Place – Flavored Cheeses, Crushed or Whole Peppercorns or Savory Spices Category – Tally Ho with Peppercorn
 - 2nd Place – Marinated Cheeses, Flavor Added, Spices, Herbs, Seasonings, Fruit Category – French Herbed Curd
 - 2nd Place – Flavored Cheeses, Flowers, Syrups Category – Rosemary’s Waltz

TAYLOR FARMS LONDONDERRY, VT

- 23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006**
- 1st Place – Smoked Cheese, Open Category, Cow’s Milk – Maple Smoked Gouda
- 22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005**
- 1st Place – Smoked Cheeses, Open Category, Cow’s Milk – Maple Smoked Gouda
- 20th Annual American Cheese Society Competition • San Francisco, CA • August 2003**
- 2nd Place – Flavored Cheeses, Open Category – Garlic Gouda
 - 3rd Place – Smoked Cheeses – Maple Smoked Gouda
- 19th Annual American Cheese Society Competition • Washington, DC • August 2002**
- 3rd Place - American-Made International Style, Dutch Style – Vermont Farmstead Gouda
- 17th Annual American Cheese Society Competition • Greystone, Napa, CA • August 2000**
- 3rd Place – Smoked Cheeses, Open Category, Cow’s Milk – Maple Smoked Gouda

THISTLE HILL FARM NORTH POMFRET, VT

- 23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006**
- 1st Place – Farmstead Cheeses, Open Category (aged longer than 90 days) - Tarentaise
- 21st Annual American Cheese Society Conference and Awards • Milwaukee, WI • July 2004**
- 1st Place – Farmstead Cheese, Open Category (aged longer than 90 days) - Tarentaise
- 20th Annual American Cheese Society Competition • San Francisco, CA • August 2003**
- 2nd Place – Farmstead Cheeses, Open Category, Cows Milk – Tarentaise
- United States Championship Cheese Contest • Milwaukee, WI • March 2003**
- 3rd Place – Tarentaise

TWIG FARM WEST CORNWALL, VT

- 23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006**
- 2nd Place – Washed Rind Cheese, Open Category, Goat’s Milk – Twig Wheel

VERMONT BUTTER AND CHEESE COMPANY WEBSTERVILLE, VT

- 23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006**
- 1st Place – Marscapone from Cow’s Milk – Vermont Marscapone
 - 2nd Place – Fresh Goat’s Milk Cheeses, Open Category – Vermont Creamy Goat Cheese “Classic”
 - 2nd Place – Cultured Milk Products, Crème Fraîche, Cow’s Milk – Vermont Crème Fraîche
 - 3rd Place – Butters, Unsalted Butter, Cow’s Milk – Vermont Cultured Butter “unsalted”
- 26th Biennial World Championship Cheese Contest • Madison, WI • March 2006**
- 3rd Place – Semi-Soft Goat’s Milk Cheeses – Goats Milk Feta
- 22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005**

- 2nd Place - Feta Cheeses, Feta, Goat's Milk – Vermont Goat's Milk Feta
- 3rd Place - Low Fat/Low Salt Cheeses, Fat Free and Salt Free – Vermont Fromage Blanc
- 3rd Place – Fresh Goat Milk Cheeses, Open Category – Vermont Creamy Goat Cheese “Classic”
- 2nd Place – Butters, Unsalted Butter, Cow's Milk (w/or w/o cultures) – Vermont Cultured Butter “Unsalted”

United States Championship Cheese Contest • Milwaukee, WI • July 2005

- Best of Class – Unsalted Butter – Vermont Unsalted Cultured Butter
- 2nd Award – Foodservice Packaging – Vermont Cultured Butter, Slicing Roll

21st Annual American Cheese Society Conference and Awards • Milwaukee, WI • July 2004

- 1st Place – Feta Made from Goat's Milk – Vermont Goat's Milk Feta
- 2nd Place – Fresh Goat's Milk Cheeses, Flavor Added – Vermont Chevre Herb
- 3rd Place – Cultured Cheese Products, Crème Fraîche Category – Vermont Crème Fraîche
- 3rd Place – Cultured Cheese Products, Fromage Blanc and Quark – Vermont Quark

32nd Annual Summer Fancy Food Show • New York, NY • June 2004

- Outstanding Cheese or Dairy Product – Vermont Cultured Butter Sea Salt Crystals

20th Annual American Cheese Society Competition • San Francisco, CA • August 2003

- 2nd Place – Feta Cheese, Goat's Milk – Vermont Goat Milk Feta
- 1st Place – Butters, Cow's Milk – Vermont Cultured Butter Lightly Salted
- 2nd Place – Butters, Cow's Milk – Vermont Cultured Butter Unsalted
- 3rd Place – Low Fat/Low Salt – Vermont Fromage Blanc

19th Annual American Cheese Society Competition • Washington, DC • August 2002

- 1st Place – Butters, Cow's Milk – Vermont Cultured Butter
- 3rd Place – Cultured Cheese Products, Cultured Cow's Milk – Vermont Quark
- 3rd Place – Fresh Goat's Milk, Open Category – Vermont Chevre
- 2nd Place – Added Flavor – Vermont Impastata, Cream Goat Cheese, Olive & Herb

United States Championship Cheese Contest • Milwaukee, WI • March 2003

- Best of Show – Soft Goat's Milk Cheese – Vermont Impastata, Roasted Red Pepper
- 3rd Place Ribbon - Soft Goat's Milk Cheese – Vermont Chevre
- 3rd Place Ribbon - Semi Soft Goat's Milk Cheese - Vermont Bonne-Bouche Ash Ripened
- 3rd Place Ribbon - Unsalted Cultured Butter

18th Annual American Cheese Society Competition • Louisville, KY • August 2001

- 1st Place - Butters, RC & RG Combined, Cow's Milk and Goat's Milk – Cultured Butter

National Association for Specialty Food Trade • 2001

- Top 5 Finalist in *Outstanding Class* – Vermont Crème Fraiche

United States Championship Cheese Contest • Milwaukee, WI • 2001

- Best of Class – Aged Goat's Milk Cheese – Vermont Goat's Milk Fontina

17th Annual American Cheese Society Competition • Greystone Napa • August 2000

- 1st Place - Cultured Cheese Products, Cultured, Cow's Milk – Quark
- 1st Place - Butters, RC & RG Combined, Cow's Milk and Goat's Milk – Cultured Butter

23rd Biennial World Champion Cheese Contest • Madison WI • 2000

- Best of Class, Fresh Goats' Milk Category - Vermont Impastata

16th Annual American Cheese Society Conference • Shelburne, VT • August 1999

- 1st Place - Feta, Goat's Milk - Feta
- 1st Place - Cultured Cheese Products, Cow's Milk - Crème Fraîche
- 2nd Place - Flavored Cheeses, Cows' Milk Category - Vermont Basil Torta

International Fancy Foods Show • 1999

- Finalist, Best Food Service Product - Vermont Impastata

15th Annual American Cheese Society Conference and Awards • Madison, WI • August 1998

- 1st Place - Feta Category - Feta
- 2nd Place - Fresh Unripened Cheese, Cow's Milk - Mascarpone
- 2nd Place - Spiced, Herbed, & Flavored, Cow's Milk - Basil Torta

International Fancy Foods Show • New York, NY • 1998

- Finalist - Outstanding Product line
- Finalist, Best Cheese or Dairy Product - Vermont Impastata

WESTFIELD FARM HUBBARDSTON, MA

23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006

- 1st Place – Blue Mold Cheeses, External Blue Mold, All Milks – Bluebonnet
- 2nd Place – Blue Mold Cheeses, External Blue Mold, All Milks – Hubbardston Blue
- 2nd Place – Smoked Cheeses, Open Category, Goat's Milk – Smoked Capri
- 2nd Place – Fresh Goat's Milk Cheeses, Flavor Added – Herb Garlic Capri
- 3rd Place – Blue Mold Cheeses, External Blue Mold, All Milks – Classic Blue Low
- 3rd Place – Fresh Goat's Milk Cheeses, Open Category – Fresh Capri

- 3rd Place – Fresh Goat’s Milk Cheeses, Flavor Added – Chocolate Capri
- 22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005**
- 2nd Place – Blue Mold Cheeses, External Blue Molded Cheeses – Classic Blue Log
 - 3rd Place – Smoked Cheeses, Open Category, Goat’s Milk – Smoked Capri
 - 2nd Place – Fresh Goat’s Milk Cheeses, Flavor Added – Chocolate Capri
- 21st Annual American Cheese Society Conference and Awards • Milwaukee, WI • July 2004**
- 1st Place – Smoked Cheese, Open Category, Goat’s Milk – Smoked Capri
 - 2nd Place – Fresh Goat’s Milk, Flavor Added – Herb-Garlic Capri
 - 2nd Place – External Blue Molded Cheeses, All Milks – Hubbardston Blue
 - 3rd Place – External Blue Molded Cheeses, All Milks – Hubbardston Blue Cow
- 20th Annual American Cheese Society Competition • San Francisco, CA • August 2003**
- 1st Place – Fresh Goat’s Milk Cheeses, Flavor Added – Chocolate Capri
- 19th Annual American Cheese Society Competition • Washington, DC • August 2002**
- 2nd Place – Blue Molded Cheese, Blue-Veined Goat’s Milk – Bluebonnet
 - 1st Place – Smoked Cheeses, Goat Milk – Smoked Capri
- United States Championship Cheese Contest • 2001**
- 2nd Place – Aged Goat’s Milk Cheese – Classic Blue Log
- 17th Annual American Cheese Society Competition • Greystone, Napa, CA • August 2000**
- 1st Place – American Originals, Open Category, Goat – Classic Blue Log
 - 3rd Place – American Originals, Open Category, Goat - Bluebonnet
- 16th Annual American Cheese Society Conference • Shelburne, VT • August 1999**
- 1st Place - Blue Mold Cheeses, Goat’s Milk - Classic Blue Log
 - 1st Place - Smoked Cheeses, Open Category – Goat’s Milk - Hickory Smoked Capri
 - 1st Place - Fresh Goat’s Milk Cheese, Flavor Added - Herbed Capri Log
- American Association of Specialty Foods, Summer Fancy Foods Show • 1999**
- Top 5 Finalist - Dairy Products Category

WILLOW HILL FARM MILTON, VT

- 23rd Annual American Cheese Society Conference and Awards • Portland, OR • July 2006**
- 2nd Place – Cultured Milk Products, Sheep’s Milk – Sheep Yogurt
 - 3rd Place – American Made International Style, Open Category, Sheep or Mixed Milks – Summer Tomme
- 22nd Annual American Cheese Society Conference and Awards • Louisville, KY • July 2005**
- 3rd Place – Soft Ripened Cheeses, Sheep and/or Mixed Milks – Alderbrook
 - 3rd Place – American Made International Style, Open Category, Sheep or Mixed Milk – Summer Tomme
 - 3rd Place – Farmstead Cheeses, Open Category, Sheep’s Milk – Vermont Brebis
- 18th Annual World Cheese Awards • London, England • March 2005**
- Bronze Medal - Fernwood
- Canada Royal Competition • 2004**
- Grand Reserve Champion - Fernwood
- 21st Annual American Cheese Society Competition • Milwaukee, WI • August 2004**
- 2nd Place – American Made International Style, Sheep or Mixed Milks - Summertomme
- 17th Annual World Cheese Awards • London, England • September 2004**
- Gold Medal – Autumn Oak
 - Silver Medal – Vermont Brebis
 - Silver Medal – Summertomme
- 20th Annual American Cheese Society Competition • San Francisco, CA • August 2003**
- 1st Place – Vermont Brebis
 - 3rd Place – Autumn Oak
 - 3rd Place – Soft Ripened Cheeses, Sheep’s Milk or Mixed -Cobble Hill
 - 2nd Place – Cultured Cheese Products, Sheep’s Milk or Mixed – Organic Sheep Yogurt
- 19th Annual American Cheese Society Competition • Washington, DC • August 2002**
- 2nd Place- American Originals, Open Category, Sheep or Mixed Milk - Autumn Oak
 - 2nd Place - American Made International Style, Open Category, Sheep or Mixed Milk – Summertomme
 - 3rd Place – Sheep Yogurt
- 18th Annual American Cheese Society Competition • Louisville, Kentucky • August 2001**
- 1st Place – Soft Ripened Cheeses, Open Category, Sheep’s Milk – Alderbrook
 - 1st Place - American Made International Style, Open Category, Sheep or Mixed Milk- Summertomme
- 17th Annual American Cheese Society Competition • Greystone Napa • August 2000**
- 1st Place – Summertomme
- 16th Annual American Cheese Society Conference • Shelburne, VT • August 1999**
- 2nd Place – Autumn Oak