



Wisconsin Dominates World Cheese Championships

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MADISON – Wisconsin cheesemakers were the gold medal leaders in this week’s World Champion Cheese Competition that wrapped up last night in Madison. The Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) congratulates state cheesemakers for taking home 33 gold medals in their categories. Four Wisconsin cheeses moved on to Wednesday night’s finals.

“We’re excited to see Wisconsin quality cheeses recognized worldwide,” said DATCP Secretary Ben Brancel. “There’s a reason Wisconsin cheese production is number one in the nation. It all comes back to the skill, craftsmanship and dedication of cheesemakers around the state who produce more than 600 varieties of high quality cheeses. Thank you to all Wisconsin cheesemakers for continuing to make our cheeses world renown.”

Wisconsin topped the list of gold medal winners with 33. Switzerland was second with 7 gold medals and also won top honors with the 2014 World Championship Cheese. The Netherlands, Vermont and New York took 5 gold medals a piece, Austria and Canada each had four and California, Idaho, Illinois, Indiana, New Jersey and Ohio each earned two gold medals.

The four Wisconsin finalists were:

- Marieke Gouda Super from Holland’s Family Cheese in Thorp.
- American Grana(r) Parmesan from BelGioioso Cheese in Green Bay.
- Evalon, a hard goat’s milk cheese from LaClare Farms in Malone
- Meadow Melody Grande, a hard mixed-milk cheese from Hidden Springs Creamery in Westby.

The World Cheese Championships are held every other year in Madison and hosted by The Wisconsin Cheesemakers Association.

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