



**A GREENER WORLD**

Our Food. Our Farms. Our Future. Let's Choose!

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## Top National Cheese Awards Prove Sustainable Equals Great-Tasting Food

**--Five Certified AWA farms win 17 American Cheese Society Awards for their high-welfare, environmentally responsible dairy products--**

**DES MOINES, IA (AUGUST 2, 2016)**—Four Certified AWA cheeses earned first place recognition out of the 1,843 entries at the 33<sup>rd</sup> annual American Cheese Society Competition this weekend in Des Moines, Iowa:

- 'Fresh Garlic Peppercorn' Certified AWA sheep milk cheese from [Green Dirt Farm](#), MO, took first place for the *Sheep Cheese with Flavor Added - 100% sheep's milk* category.
- 'Baserri' Certified AWA sheep milk cheese from [Barinaga Ranch](#), CA, took first place in the *Farmstead Category Aged 60 days or more - made from sheep's, mixed or other milks* category.
- 'Claire's Mandell Hill' and 'Hanna's Awashed' Certified AWA goat milk cheeses from [Ruggles Hill Creamery](#), MA, took first place in the *Farmstead Cheese with Flavor Added- all milks and Fresh Goat's Milk Cheese (Aged 0 to 30 days)* categories, respectively.

Green Dirt Farm also took home a total of nine awards for their cheeses and yogurt, including four second place awards, four third place awards, and three awards in the *Sheep's Milk Cheese Aged 31 to 60 days* category alone. Ruggles Hill Creamery also took home a second and third place finish in two additional categories for their goat milk cheeses, while 'Danby' and 'Manchester' Certified AWA goat milk cheeses from [Consider Bardwell Farm](#) took home two third place awards in the *Goat's Milk Cheese Aged Over 60 days* and *Farmstead Category Aged 60 days or more - made from goat's milk* categories, respectively. Finally, 'Barkeater Bûche' Certified AWA goat milk cheese from [Asgaard Farm & Dairy, NY](#), won second place in the *Goat's Milk Cheese Aged 31 to 60 days* category.

This year's American Cheese Society Award winners were announced on July 29 at the 33rd Annual ACS Conference in Des Moines. Winners were selected from over 1,840 entries of cheeses and cultured dairy products from 260 companies across 37 U.S. states and three Canadian provinces.

Acknowledged by Consumer Reports as the only "highly meaningful" food label for farm animal welfare, outdoor access and sustainability, Animal Welfare Approved (AWA) is an independent, nonprofit farm certification program--and one of the nation's Top 5 fastest growing food label claims [1]. Over the last year, Certified AWA farmers have won over 50 major awards at regional and national food competitions, demonstrating the clear link between high-welfare, pasture-based management and the quality and taste of the dairy, meat and eggs the animals produce. AWA is a program of A Greener World [2].

Sarah Hoffmann, founder of Green Dirt Farm, MO, says,

“Our quest to create the highest quality cheeses and yogurts using milk from healthy, happy animals starts from the ground up, literally, as our dirt is key to all that we do here at Green Dirt Farm. We are honored that our farm, which is committed to high-welfare, sustainable farming, has received these awards from the American Cheese Society.”

Andrew Gunther, AWA Program Director and Executive Director of A Greener World, says,

“It's no coincidence: High-welfare, sustainable farming equals great-tasting, award-winning food. These awards not only reflect the skill and dedication of the farmers, but demonstrate the link between high levels of animal care, good environmental management, and the quality of food produced. Our congratulations to everyone involved.”

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### **1 ABOUT CERTIFIED AWA**

[Animal Welfare Approved](#) (AWA) audits, certifies and supports farmers raising their animals according to the highest welfare standards, outdoors on pasture or range. Lauded by Consumer Reports as the only “highly meaningful” label for farm animal welfare, outdoor access and sustainability, AWA is the most highly regarded food label in North America when it comes to animal welfare, pasture-based farming, and sustainability. All AWA standards, policies and procedures are available on the AWA website, making it the most transparent certification available. AWA's [Online Directory of AWA farms, restaurants and products](#) enables the public to search for AWA farms, restaurants and products by zip code, keywords, products and type of establishment. For more information visit [www.animalwelfareapproved.org](http://www.animalwelfareapproved.org). AWA is a program of A Greener World.

### **2 ABOUT A GREENER WORLD**

A Greener World (AGW) promotes practical, sustainable farming systems by supporting farmers and informing consumers. AGW's growing family of trusted certifications includes [AWA](#), [Certified Non-GE by AGW](#) and [Certified Grassfed by AGW](#). Each program is designed to have positive and measurable impacts on the environment, society and animals, and to encourage truly sustainable farming practices. AGW's standards and procedures are robust and transparent, yet realistic and achievable for farmers.

AGW offers a range of resources to help people make informed food choices, including an [Online Directory](#) of certified farms and products and [Food Labels Exposed](#)—a definitive guide to food label claims (available in print, online, and as a smartphone app). For more information visit [www.agreenerworld.org](http://www.agreenerworld.org).

### **3 ABOUT THE AMERICAN CHEESE SOCIETY**

The American Cheese Society (ACS) is the leading organization supporting the understanding, appreciation, and promotion of farmstead, artisan and specialty cheeses produced in the Americas. Over 1,500 members strong, ACS provides advocacy, education, business development, and networking opportunities for cheesemakers, retailers, enthusiasts, and extended industry. ACS strives to continually raise the quality and availability of cheese in the Americas. Since its founding in 1983, ACS proudly hosts North America's foremost annual educational conference and world-renowned cheese judging and competition. For more information, visit [www.cheesesociety.org](http://www.cheesesociety.org).