



A GREENER WORLD
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GREEN DIRT FARM IN WESTON, MO, WINS TWO BEST OF CLASS AWARDS AT WORLD CHAMPIONSHIP CHEESE CONTEST

-- Certified Animal Welfare Approved by AGW cheesemaker proves sustainable agriculture produces world-class, award-winning cheese --



Photo Credit: Sarah Hoffmann

MADISON, WI (MARCH 27, 2018)--Certified Animal Welfare Approved by A Greener World (AGW) 'Fresh Plain' and 'Woolly Rind' sheep's milk cheeses from Green Dirt Farm won Best of Class at the 30th biennial World Championship Cheese Contest.

Out of a record-breaking 3,402 entries in the 2018 World Championship Cheese Contest, Green Dirt Farm came home a winner in the largest cheese contest of its kind. With a technical focus, the Contest's 50 judges represent dozens of nations and



have earned the respect of cheesemakers around the world. This year, the Contest was held March 6-8, 2018 at the Monona Terrace in Madison, WI.

Green Dirt Farm received the award in recognition of their delicious and vibrant cheeses, which they make using only Certified Animal Welfare Approved by AGW sheep's milk. Acknowledged by Consumer Reports as the only "highly meaningful" food label for farm animal welfare, outdoor access and sustainability, Certified Animal Welfare Approved by AGW is an independent, nonprofit farm certification--and one of the nation's Top 5 fastest growing food label claims.

2018 Winner Sarah Hoffmann, Managing Director at Green Dirt Farm, says,

"This is the first time we entered the competition, so you can imagine our surprise and excitement! The artisan cheese business can be highly challenging and throughout the year, in spite of working really hard, we have failures and low-points. We're absolutely delighted to take home two awards, it makes all the effort worth it!"

A Greener World Executive Director, Andrew Gunther, says,

"We couldn't be prouder of [Green Dirt Farm](#)'s success in the World Championship Cheese Contest. It's no coincidence: high-welfare, sustainable farming equals great tasting, award-winning food. These awards demonstrate the link between high levels of animal care, good environmental management and the quality of food produced."

Green Dirt Farm sells their Certified Animal Welfare Approved by AGW sheep's milk cheeses at restaurants and retailers across the U.S., as well as at their Store and Creamery, located in historic Weston, MO. Throughout the year, Green Dirt Farm hosts tours, cheese appreciation events and farm dinners. For more information on events at the farm and where to buy products, visit greendirtfarm.com or follow Green Dirt Farm on [Facebook](#), [Instagram](#) and [Twitter](#) .

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ABOUT A GREENER WORLD

A Greener World (AGW) identifies, audits, certifies and promotes practical, sustainable farming systems by supporting farmers and ranchers and informing consumers. AGW's growing family of trusted certifications includes [Certified Animal Welfare Approved by AGW](#), [Certified Grassfed by AGW](#) and [Certified Non-GMO 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, transparent and achievable.

A nonprofit funded by public donations and [membership](#), 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 agreenerworld.org.

ABOUT WORLD CHAMPIONSHIP CHEESE CONTEST

The World Championship Cheese Contest, initiated in 1957, is the largest technical cheese, butter, and yogurt

competition in the world. For more information, including complete results for all entry classes, visit WorldChampionCheese.org.