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## 19 Top Awards at National Cheese Competition Prove Sustainable Farming Equals Great-Tasting Food

--Five Certified Animal Welfare Approved by AGW farms take home 19 medals at American Cheese Society Awards for their sustainable, high-welfare and delicious cheese--



Photo Credit: Green Dirt Farm

**PITTSBURGH, PA (JULY 30, 2018)**--Five Certified Animal Welfare Approved by A Greener World (AGW) cheeses earned first place recognition at the 35<sup>th</sup> annual American Cheese Society Competition this past Friday in Pittsburgh, PA:

- 'Claire's Mandell Hill' Certified Animal Welfare Approved by AGW goat milk cheese from [Ruggles Hill Creamery](#), MA, won first place in the *Flavored Cheeses - Farmstead Cheese with Flavor Added (all milks)* category.

- 'Aux Arcs,' a mixed milk cheese made with Certified Animal Welfare Approved by AGW sheep's milk from [Green Dirt Farm](#), MO, won first place for the *Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - made from mixed, or other milks* category.
- 'Dairyland Farmers' made from Certified Animal Welfare Approved by AGW cow's milk at [Chapel Hill Creamery](#), NC, won first place in the *Fresh Unripened Cheeses - made from cow's milk* category.
- 'Slyboro', made from Certified Animal Welfare Approved by AGW goat's milk at [Consider Bardwell Farm](#), VT, won first place in the *Washed Rind Cheeses Aged more than 60 days - up to 42% moisture - goat's milk* category. Consider Bardwell Farm's 'Goatlet' also took first place in the *American Made/International Style - made from mixed, or other milks* category, a mixed milk cheese made with Certified Animal Welfare Approved by AGW goat's milk.

Winning a total of 19 awards, Certified Animal Welfare Approved by AGW farms also won the following American Cheese Society medals:

- Chapel Hill Creamery, NC: 3<sup>rd</sup> place for 'Hickory Grove' – *Farmstead Cheeses*.
- Green Dirt Farm, MO: 2<sup>nd</sup> for 'Dirt Lover' – *Sheep's Milk Cheeses*; 'Fresh Garlic Peppercorn' – *Flavored Cheeses*; 3<sup>rd</sup> for 'Fresh Plain' – *Sheep's Milk Cheeses*; 'Fresh Rosemary' – *Flavored Cheeses*; 'Woolly Rind' – *Soft-Ripened Cheeses*; and 'Bossa' – *American Originals*.
- Consider Bardwell Farm, VT: 2<sup>nd</sup> for 'Manchester' – *Farmstead Cheeses* and 'Pawlet' – *American Originals*.
- Ruggles Hill Creamery, MA: 2<sup>nd</sup> for 'Ellie's Cloudy Down' – *Goat's Milk Cheeses* and 'Ode to Joy' – *Goat's Milk Cheeses*; 3<sup>rd</sup> for 'Ada's Honor' – *Soft-ripened Cheeses* and 'Brother's Walk' – *Goat's Milk Cheeses*.
- Tomales Farmstead Creamery, CA: 2<sup>nd</sup> for 'Atika' – *Washed Rind Cheeses*.

This year's American Cheese Society award winners were announced on Friday, July 27, at the 35<sup>th</sup> Annual ACS Conference in Pittsburgh. Winners were selected from over 1,954 entries of cheeses and cultured dairy products from 259 companies across 35 U.S. states, five Canadian provinces, as well as three Columbian, one Mexican and one Brazilian state. A total of 364 awards were given. Certified Animal Welfare Approved by AGW farms have won American Cheese Society awards every year for the past six years.

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 program--and one of the nation's Top 5 fastest growing food label claims. Consistently winning awards at regional and national food competitions, Certified Animal Welfare Approved by AGW products demonstrate the clear link between high-welfare, pasture-based management and the quality and taste of the dairy, meat and eggs the animals produce.

**Owner of Chapel Hill Creamery, Portia McKnight, says,**

"At Chapel Hill Creamery we believe every step of the cheesemaking process influences the final product, and that high animal welfare improves milk quality, which improves the final product. Our aim is to delight customers with our cheeses, and we're so pleased to bring home a couple of American Cheese Society awards!

**Executive Director of A Greener World, Andrew Gunther, says,**

“The Certified Animal Welfare Approved by AGW label is known as a source of quality. It’s no surprise that high-welfare, sustainable farmers who provide such excellent care for their animals also demonstrate careful skill and dedication in the crafting of their cheese products. We’re so proud to work with these farmers who are not only stewards of the countryside and members of vibrant rural communities, but are also providing these delicious dairy products to people nationwide. Our congratulations to everyone involved.”

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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 and transparent and achievable.

A nonprofit funded by public donations and [membership](#), A Greener World 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](http://agreenerworld.org).

**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).