



**A GREENER WORLD**

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## 17 AWARDS AT NATIONAL CHEESE COMPETITION PROVE HIGH WELFARE AND SUSTAINABILITY PRODUCES AWARD-WINNING FOOD

--Six Certified Animal Welfare Approved by AGW farms take home 17 medals at American Cheese Society Awards for their sustainable, high-welfare and delicious cheese--



Photo Credit: Green Dirt Farm

**RICHMOND, VA (AUGUST 6, 2019)**--Six Certified Animal Welfare Approved by A Greener World (AGW) cheeses collected a combined 17 awards at the 36<sup>th</sup> annual American Cheese Society Competition this past Friday in Richmond, VA:

- [Asgard Farm and Dairy](#), NY: 2<sup>nd</sup> place for 'Blue Line' – Blue Mold Cheeses, blue veined with a rind or external coating, made from goat's milk
- [Chapel Hill Creamery](#), NC: 2<sup>nd</sup> place for 'Carolina Moon' – Soft-Ripened Cheeses, Camembert – made from cow's milk; 3<sup>rd</sup> place for 'Hickory Grove' – Farmstead Cheeses, Farmstead Category aged 60 days or more 39% or higher moisture, made from cow's milk

- [Green Dirt Farm](#), MO: 2<sup>nd</sup> place for ‘Woolly Rind’ – Soft-Ripened Cheeses, Open Category – soft-ripened cheeses made from sheep’s milk; 3<sup>rd</sup> place for ‘Ruby’ – Soft-Ripened Cheeses, Open category – soft-ripened cheese made from mixed, or other milks; 3<sup>rd</sup> place for ‘Bossa’ – American Originals, American Originals Original Recipe/Open Category made from sheep’s milk; 3<sup>rd</sup> place for ‘Fresh Garlic Herb’ – Flavored Cheeses, Sheep Cheese with Flavor Added – 100% sheep’s milk; 2<sup>nd</sup> place for ‘Fresh Spicy Chili’ – Flavored Cheeses, Sheep Cheese with Flavor Added – 100% sheep’s milk; 2<sup>nd</sup> place for ‘Fresh Plain’ – Sheep’s Milk Cheeses, Fresh Rindless Sheep’s Milk Cheese aged 0 to 30 days; 3<sup>rd</sup> place for ‘Dirt Lover’ – Sheep’s Milk Cheeses, Sheep’s Milk Cheese aged 31 to 60 days
- [Prodigal Farm](#), NC: 2<sup>nd</sup> place for ‘Bearded Lady’ – Blue Mold Cheeses, external blue-molded cheeses – all milks; 3<sup>rd</sup> place for ‘Field of Creams’ – Flavored Cheeses, Farmstead Cheese with Flavor Added all milks
- [Ruggles Hill Creamery](#), MA: 2<sup>nd</sup> place for ‘Ada’s Honor’ – Soft Ripened Cheeses, Open category-soft-ripened cheeses made from goat’s milk; 2<sup>nd</sup> place for ‘Claire’s Mandell Hill’ – Flavored Cheeses, Farmstead Cheese with Flavor Added all milks; 2<sup>nd</sup> place for ‘Hanna’s Awashed’ – Goat’s Milk Cheeses, Goat’s milk cheese aged 31-60 days; 3<sup>rd</sup> place ‘Greta’s Fair Haven’ – Farmstead Cheeses, Farmstead Category aged 60 days or more, made from goat’s milk
- [Tomaes Farmstead Creamery](#), CA: 1<sup>st</sup> place for ‘Liwa’ – Farmstead Cheeses, Farmstead category aged less than 60 days all milks

This year’s American Cheese Society award winners were announced on Friday, August 2, at the 2019 American Cheese Society Annual Conference in Richmond, Virginia. Winners were selected from over 200 entering companies from the United States, Canada, Mexico and Brazil. Certified Animal Welfare Approved by AGW farms have won American Cheese Society awards every year for the past seven 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 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. The integrity of the label has contributed to its status as the food label with the highest impact on consumer purchasing, according to The Hartman Group.

Owner of **Green Dirt Farm**, **Sarah Hoffmann** says,

“We know that the high animal welfare practices on our farm and on all of our supplier farms create the high-quality milk that we use to make our award-winning cheeses. We feel very honored to win these awards. Even more than that, we’re super proud to represent as members of A Greener World, the nonprofit certifier providing our Certified Animal Welfare Approved by AGW certification, and be part of a movement to make dairy farming sustainable for the future.”

**AGW Executive Director Andrew Gunther says,**

“It’s an honor and a privilege to work with the certified producers across North America who are managing their animals according to high-welfare, sustainable practices—and consistently producing award-winning, delicious food for their communities. It’s confirmation of something we know to be true: verified sustainability is a reliable indicator of verified quality. Our congratulations to everyone involved.”

#### **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](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 2,100 members strong—nearly a doubling of membership in its last decade of operation—ACS provides the cheese community with educational resources and networking opportunities, while encouraging the highest standards of cheesemaking focused on safety and sustainability. For more information, visit [www.cheesesociety.org](http://www.cheesesociety.org).

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