

4 AUGUST 2006

Wisconsin Cheese Receives Award

The Wisconsin Sheep Dairy Cooperative (WSDC) announced this week that they have received a top award in the aged sheep-milk class at the annual American Cheese Society (ACS) competition held in Portland, Ore., in July. The 'Dante,' 100-percent sheep-milk cheese, was judged to be the best aged sheep-milk cheese based on both technical and aesthetic traits.

The contest this year featured a record 941 entries - nearly 200 more than any previous ACS competition - from 157 producers representing 28 states and two Canadian provinces.

Made with 100 percent pure sheep milk and aged a minimum of six months, Dante has a rich, nutty flavor with a firm and somewhat dry texture. Dante is made for WSDC at Cedar Grove Cheese in Plain, Wis.

"The quality and taste of Dante not only pays homage to excellence in cheese making, but also reflects the 'terroir' of the region of Wisconsin where the milk is produced," said Yves Berger, WSDC vice president and superintendent of the University of Wisconsin-Madison Spooner Agricultural Research Station.

Other products currently offered by WSDC include Mona, a milder aged blend of sheep and cow milk and a 100 percent fresh sheep-milk Feta.

Founded in 1996, The Wisconsin Sheep Dairy Co-op has grown to 12 member farms and provides sheep milk to specialty cheese makers in Wisconsin and nationwide.