

FOR IMMEDIATE RELEASE

**14 prizes awarded to Québec cheesemakers
at the American Cheese Society's 2005 Competition**

proves that the road to fine cheeses..

...leads to Québec

Chicago, July 27, 2004-In keeping with their tradition of excellence, 5 Québec cheesemaker-entrants were awarded a total of 14 prizes during this year's American Cheese Society's annual judging competition, held in Louisville, Kentucky from July 21-23.

Each Québec cheesemaker was awarded a minimum of two prizes. The "belle of the ball," Fromagerie La Moutonnaire, walked away with a total of 5 prizes, 3 of them being first place. The proud Québec winners were Agropur, Fromagerie Bergeron, Fromagerie Damafro, La Moutonnaire and Fromagerie Tournevent.

In the past five years, Québec has earned 46 prizes at the annual American Cheese Society Competitions and 27 prizes at the biennial World Championship Cheese Contest-International-Cheese Competition for a grand total of 73 prizes.

Considered one of the world's most influential and prestigious competitions for artisanal and farmstead cheesemaking, this year's American Cheese Society judges sampled 749 cheeses submitted by 127 participating cheese companies. On the basis of their rigorous evaluation (based on technical and aesthetic merits), the judges award prizes to the few outstanding cheeses that the Society feels deserve the highly-coveted recognition of the American Cheese Society. In some cases, no award was given because the minimum number of points was not attained.

For more information, please contact Joan Kimball, International Marketing Manager-Food & Beverage, Québec Delegation-Chicago @ joan.kimball@mri.gouv.qc.ca or 312-645-0395, x 224

14 Award Winning Québec Cheeses
American Cheese Society Competition 2005
July 21-24th in Louisville, Kentucky

1st place prizes

Fin Renard, Fromagerie Bergeron (Washed Rind Cheeses, Open Category Made from Cow's Milk)

Britannia Cheddar, Aged 3 years, Agropur (Cheddars, Aged longer than 35 months)

Feta dans l'huile aux herbes, La Moutonnaière (Feta Cheeses : Flavor added (Spices, Herbs, Seasoning, Fruits-all milks)

Feta, La Moutonnaière (Feta Cheeses, Feta made from sheeps milk)

Biquet, Fromagerie Tournevent (Fresh Goat's Milk Cheeses, Open Category)

Cabanon, La Moutonnaière (Marinated Cheeses, Open Category Made from Sheep's Milk)

2nd place prizes

Neige de brebis, La Moutonnaière (Fresh Unripened Cheeses, sheep's milk and/or mixed milks)

Brie "Chevalier", Agropur (Soft Ripened Cheeses, Triple Crème soft ripened (cream added/blue cheeses exempt) all milk)

Chèvre des alpes nature, Fromagerie Damafro (Fresh Goat's Milk Cheeses-Open Category)

3rd place prizes

Ricotta 15%, Fromagerie Damafro (Fresh Unripened Cheeses made from Cow's Milk)

Brie Double Crème "Le Trappeur", Fromagerie Damafro (Soft Ripened Cheeses-Brie Cheeses made from Cow's Milk)

Chèvre Noir, Fromagerie Tournevent (Cheddars, Cheddars from Goat's Milk aged less than 12 months)

Seigneur de Tilly, Fromagerie Bergeron (Lowfat/Low Salt Cheeses, Light/Lite and Reduced Fat Cheeses)

Crème Extrême, La Moutonnière (Cultured Milk Products, Cultured Products made from Sheep's Milk)

Contact Information for Québec Cheese Companies who participated in the American Cheese Society 2005 Competition:

Agropur

Fine Cheese Division

6500, boul. Henri-Bourassa est

Montréal-Nord, Québec H1G 5W9 CANADA

Contact : Mr. Pierre Robert, General Manager

E-mail: Pierre.robert@agropur.ca

Tel : 514-321-6100

Fax : 514-327-1079

Web : www.natrel.ca

Fromagerie Bergeron

3837, route Marie-Victorin, C.P. 40

St-Antoine-de-Tilly, Québec G0S 2C0 CANADA

Contact : Mr. Sylvain Bergeron, Dir. of Sales, (ext. 243)

E-mail: sylvain@fromagesbergeron.com

Tel : 418-886-2234

Fax : 418-886-2102

Web : www.fromagesbergeron.com or www.bergeroncheese.com

Fromagerie Damafro

54, rue Principale

Saint-Damase, Québec CANADA

Contact : Mr. Philippe Bonnet, President (ext. 222)

E-mail: pbonnet@damafro.ca

Tel : 450-7973301

Fax : 450-797-3507

Web : www.damafro.ca

La Moutonnière

3690, Rang 3

Ste-Hélène de Chester, Québec CANADA

Contact : Alastair MacKenzie

E-mail : fromagerie@lamoutonniere.com

Tel : 819-382-2300

Fax : 819-382-2023

Web : www.lamoutonniere.com

Fromagerie Tournevent

7004 Hince

Chesterville, Québec GOP 1J0 CANADA

Contact : Mr. John Eggena, Sales Director-Export

E-mail: jeggena@globetrotter.net

Tel: 819-382-2208

Fax : 819-2072

www.chevre-tournevent.qc.ca

Québec Delegation Chicago

444 N. Michigan Avenue, Suite 1900

Chicago, IL 60611

Contact : Joan Kimball, International Marketing Manager-Food & Beverage (ext. 224)

E-mail: joan.kimball@mri.gouv.qc.ca

Tel : 312-645-0395

Fax : 312-645-0542

www.quebecdelegationchicago.org

www.quebecusa.org

www.quebecfood.com

www.quebeciscooking.com

www.routedesfromages.com

The American Cheese Society

With over 1,000 members, the American Cheese Society was founded in 1982 to preserve the tradition of artisanal cheese-making and uphold the highest standards and practices of cheese-making. The Society includes farmstead, artisanal, and specialty cheesemakers, academicians, cookbook authors and food writers, enthusiasts, marketing and distribution specialists, chefs and restaurateurs, and retailers of specialty food from the United States, Canada and Europe. Members also work with the federal government and the FDA with issues of accepted standards and practices in the production of cheese and fermented dairy products.

For more information about the American Cheese Society, please contact:

Barry King, Executive Director
American Cheese Society
304 West Liberty Street, Suite 201
Louisville, KY 40202
E-mail: bking@hdqtrs.com
Tel: 502-583-3783
Fax: 502-589-3602
Web: www.cheesesociety.org