

SICKLES MARKET™



2017 American Cheese Society Winners

The ACS is the leader in promoting and supporting American Cheeses. The ACS awards are given out once a year to the crème de la crème in the American Cheese World! We are proud to carry these fine cheeses at Sickles Market. Find them in our Cheese & Dairy Departments.

FRESH UNRIPENED CHEESES

- 1st Place (soft ripened cheese from cow's milk): Cellars at Jasper Hill Harbison
- 2nd Place (soft ripened cheese from cow's milk): Cellars at Jasper Hill Moses Sleeper
- 2nd Place (mascarpone & cream cheese from cow's milk): Vermont Creamery Mascarpone
- 2nd Place (fresh unripened cheese from cow's milk): Cabot Creamery Cottage Cheese
- 3rd Place (ricotta from cow's milk): Calabro Cheese Corporation Hand Dipped Ricotta

AMERICAN ORIGINALS

- 3rd Place (Monterey jack from cow's milk): Cabot Creamery Monterey Jack

AMERICAN MADE / INTERNATIONAL STYLE

- 2nd Place (American Made/International Style from cow's milk): Consider Bardwell Farm Rupert Reserve
- 3rd Place (Dutch-style): Marieke Gouda Aged (9-12 months)

CHEDDARS

- 3rd Place (aged cheddar over 12-24 months): Milton Creamery Prairie Breeze
- 3rd Place (cheddar wrapped in cloth, linen 12 months): Cabot Clothbound Cheddar Select

ITALIAN TYPE CHEESES

- 2nd Place (fresh mozzarella): Calabro Cheese Corporation Ovoline

FLAVORED CHEESE

- 1st Place (fresh goat cheese with flavor added): Cypress Grove Purple Haze
- 2nd Place (soft –ripened with flavor added): Cowgirl Creamery Pierce Point
- 3rd Place (cold pack cheese & spreads with flavor added): Key Ingredient Champagne Cheddar Spread

GOAT'S MILK CHEESES

- 3rd Place (fresh rindless goat's milk 0-30 days): Montchevre-Betin Fresh Goat Cheese Natural

MARINATED CHEESES

- 2nd Place: Deer Creek The Moon Rabbit

CULTURED MILK & CREAM PRODUCTS

- 1st Place: Vermont Creamery Crème Fraiche
- 3rd Place: Cabot Creamery Cabot Sour Cream

BUTTERS

- 1st Place: Organic Valley Salted Butter
- 2nd Place: Cabot Creamery Cabot Salted Butter