

August 30, 2010
Bow, Washington

For Immediate Release:

2010 American Cheese Society Judging and Competition
SAMISH BAY CHEESE Wins Four Awards

Saturday, August 28 at Seattle's Benroya Hall, awards were given in the American Cheese Society's annual competition. 225 Cheesemakers from 34 states, Canada and Mexico entered 1462 cheeses.

Samish Bay Cheese's **Ladysmith** took First Place in *Fresh Unripened Cow's Milk Cheeses*; **Aged Ladysmith** earned Second Place in *Farmstead Cheeses up to 60 days*; **Ladysmith with Chives** took a Third Place in *Farmstead Cheeses with Flavoring*; and **Yogurt Cheese (Labneh)** also made Third Place in *Cultured Products from Cow's Milk*. Chad Clarke was the cheesemaker of the winning entries.

Ladysmith is an original creation of Samish Bay Cheese. It is sold fresh as a high moisture cheese, soon after making (the day after in the case of farmers markets). In its aged form it develops a natural rind and a creamy texture, which gradually dries over time. Its name derives from a small community named Ladysmith that existed between Bow and Edison in the early 20th century. This name fell out of use until the Wechslers helped bring it back to life with the launch of this cheese.

Samish Bay Cheese, owned by Suzanne and Roger Wechsler, has been making certified organic farmstead cheese from their own dairy herd for eleven years. The dairy produces a range of fresh and aged (up to nine years) organic cheeses which are sold primarily in the Puget Sound area. The cheese and yogurt is available at a number of farmers markets from Seattle to Bellingham, from select stores, and at the farm in Bow (open daily). It is also served at some fine restaurants in Seattle and Northwest Washington.

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