



Goat Lady Dairy Wins Three Major Awards at American Cheese Society Competition

North Carolina artisans receive national recognition for their handcrafted goat and cow milk cheeses.

GRAYS CHAPEL, NC - (August 11, 2016) - Goat Lady Dairy was again recognized for excellence, taking home three ribbons for their cheeses from the annual American Cheese Society (ACS) Competition in Des Moines, Iowa on July 19.

First place blue ribbons were awarded to PROVIDENCE - Aged Goat Milk Natural Rind, ROASTED RED PEPPER - Fresh Chevre and their SMOKEY MOUNTAIN ROUND took third, all in their respective categories. All three of these handcrafted cheeses have won ACS ribbons in previous competitions including a blue ribbon for SMOKEY MOUNTAIN ROUND in 2012. PROVIDENCE also won a 2016 Good Food Award in January.

“We are thrilled to win TWO blue ribbons this year. Recognition by ACS validates the dedication of our dairy farmers and cheesemakers to quality and sustainability. We are especially proud to win for our PROVIDENCE cheese in the Original Recipe category” said Steve Tate, co-founder of Goat Lady Dairy.

“PROVIDENCE is a very complex goat cheese with amazing sweet caramel notes, depth of flavor, and wonderful texture...it stands out among all the goat cheeses I have tasted in the last 22 years.” - Gordon Edgar, author of *Cheesemonger: A Life On the Wedge*.

This year, 1843 cheeses were entered in the 33rd American Cheese Society Competition. ACS is the leading organization supporting the understanding, appreciation and promotion of farmstead, artisan and specialty cheeses produced in the Americas. Since its founding in 1983, ACS hosts North America’s foremost annual educational conference and world-renowned cheese judging and competition. For the complete list of the 2016 American Cheese Society winners, visit ACS Cheese Winners 2016.

About GOAT LADY DAIRY - In partnership with three local family dairy farms, Goat Lady Dairy has handcrafted award winning goat and cow milk cheeses in central North Carolina since 1995. The dairy is one of the oldest and largest artisan cheese dairies in the South and distributes their products to stores, restaurants and customers across the region and beyond. For more information visit www.goatladydairy.com.

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