

GOAT LADY DAIRY RECEIVES TWO GOOD FOOD AWARDS

The 176 Winners feted by Alice Waters, Nell Newman, Carlo Petrini and 800 Guests

Grays Chapel, NC (January 15, 2016) – Goat Lady Dairy today accepted two 2016 Good Food Awards during ceremonies honoring the nation's best socially responsible food crafters in San Francisco. The Randolph County maker of goat and cow milk cheese was honored for its LINDALE and PROVIDENCE cheeses.

Over 800 people gathered tonight to pay tribute to 176 Good Food Award Winners of 2016. By the majestic Golden Gate Bridge on the San Francisco Bay numerous farmers, chefs, journalists, and activists united to celebrate the exceptional food crafters including luminaries Alice Waters, Nell Newman and Slow Food Founder, Carlo Petrini.

"It is very meaningful to us that the judges selected our cheese for fine flavor and recognized our farming and production practices as good for the earth and our community," says Steve Tate, who co-owns Goat Lady Dairy with his wife, Lee. "We have always tried to care for the planet and the people as well as run a good business. Good food should be produced with good, sustainable methods."

Tate and Alexander Kast, lead cheese maker and sales manager, attended today's ceremony to accept the awards. They will participate this weekend in the Good Food Mercantile and the Winter Fancy Food Show, where they will demonstrate their products for industry buyers.

The winners harken from 33 states, having risen to the top amongst 1,937 entries in a Blind Tasting with 203 judges held in September. The highest scoring entries were submitted to a rigorous vetting process to verify they met the sustainability and social responsibility criteria to win a Good Food Awards. This year's winners represent the forefront of American craft food, making products that are delicious, respectful of the environment, and connected to communities and cultural traditions. As Good Food Awards Founder Sarah Weiner noted in her closing remarks: "Twenty years ago, it took travelling across the globe to encounter something so exquisite that it jolted me into seeing the world with new eyes. Now, you are giving people a taste of how good life can be right here on our own soil...changing America's definition of Good Food."

The awards recognize the expanded scope of Goat Lady Dairy, which was established 20 years ago. The company has long been known for its spreadable fresh goat cheese, which is offered in many flavors and formats. Lindale is an aged cow milk gouda with a creamy texture made with specially selected cultures from Holland. Providence is an aged goat milk cheese similar in flavor and texture to Manchego. Its square shape reflects its origin as a "happy accident," as Tate intended the result to be more like a semi-soft Taleggio-style cheese. The cheese is named after the township where the dairy is located.

Tate credits Goat Lady partners Williams Dairy in nearby Liberty and Lindale Organic Dairy in Snow Camp for the outstanding cow and goat milk used to produce the cheeses.

"Our cow milk comes fresh from Williams Dairy, only two miles from our production room," Tate says. "This high quality milk is an essential part of the delicious flavor of our Lindale. The goat milk for our original recipe Providence comes from our own Goat Lady Dairy herd that grazes on the organic pastures at Lindale Organic Dairy. We now have the capacity to produce more of both these award winners."

Goat Lady Dairy underwent a significant renovation and expansion of its facilities in the past three years. The undertaking converted a dirt-floor barn into a pristine, state-of-the-art production facility with multiple cave aging rooms. The effort, supported by a USDA grant, allowed the company to increase production from about 40,000 pounds of cheese in 2012 to nearly 90,000 pounds in 2015. Its cheeses are available throughout the South from Whole Foods, Harris Teeter, Lowes and many independent sellers. It soon will be offered in Whole Foods' Rocky Mountain region, as well as other national markets.

In 2015, Goat Lady Dairy also was honored by the American Cheese Society's annual competition for its Roasted Red Pepper Chevre as well as for original recipe Providence. These awards marked the ninth time Goat Lady Dairy cheeses have been recognized by the national organization.

"The Good Food Awards are welcome validation of our work to improve our facilities and make the best cheese possible through sustainable practices," Tate says. "I am confident that Goat Lady Dairy will continue to be a leader in producing outstanding cheese for years to come."

NOTE: For additional information on Goat Lady Dairy Lindale and Providence cheeses, visit www.goatladydairy.com. Tate and Kast will be available for comment on a limited basis while in San Francisco. To request comments, call 336-540-4401.

About the Good Food Awards The Good Food Awards celebrates the kind of food we all want to eat: tasty, authentic and responsibly produced. They grant awards to outstanding American food producers and the farmers who provide their ingredients. Seedling Projects 501 (c) 3 organizes the Awards in collaboration with a broad community of food producers, food writers and passionate food-lovers. Find more information at: seedlingprojects.org and goodfoodawards.org.

The full list of 2016 Good Food Award winners can be found [here](#).

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