

September 3, 2010

**EDITORS:** The following information is for immediate release. If you have any questions, please contact Suzanne Milshaw, Agriculture Partnership Manager of the Chester County Economic Development Council, at 610 458-5700.

## **Two Chester County cheese makers win American Cheese Society awards**

*September Farm and Yellow Springs Farm garner honors*

**EXTON** \_ Two members of the Chester County Cheese Artisans group have won awards from the American Cheese Society. The two farms are September Farm, of Honey Brook, and Yellow Springs Farm, of Chester Springs.

The American Cheese Society held its 26th Annual Judging and Competition on August 24 and 25 at the Sheraton Hotel in Seattle, Washington. With 1,462 cheeses and cultured dairy products submitted by 225 producers from 34 states, Canada, and Mexico, the awards are much coveted by cheesemakers and are informally considered the “Academy Awards” of cheesemaking.

Yellow Springs Farm took first and second place in the open category for made from goat’s milk. Their first place winner, Nutcracker, is an aged cheese made using the Nocino liqueur made from the fruit of the farm’s Black Walnut trees. The farm’s second-place winner, Red Leaf, is a semi-soft, earthy cheese with a slightly rugged texture wrapped and aged in the farm’s Sycamore tree leaves that have been soaked in red wine. Al and Catherine Renzi of Chester Springs own Yellow Springs Farm.

September Farm took third place in the cheddar category for cheddar made with sweet flavorings, fruits, seasonings, herbs, spices, and alcohol/spirits for its Apple Cinnamon Cheddar. This original recipe has the addition of apples to our Honey Brook cheddar, each wedge is dusted in cinnamon before packaging. This is a Fall and Holiday favorite.

September Farm also received second place honors in the 2009 Competition for their Chives and Dill Jack cheese. David and Roberta Rotelle own September Farm. Visitors can view cheesemaking and purchase cheese at September Farm’s farm store in Honey Brook.

More information on retail locations where Chester County cheeses can be found at [www.chestercountycheese.org](http://www.chestercountycheese.org). The website also has profiles of the farms, descriptions of their cheeses and recipes.

The Chester County Economic Development Council supports the Chester County Cheese Artisans.

The Chester County Economic Development Council is a private, non-profit economic development organization that has been nurturing economic growth in Chester County and the surrounding region for 50 years. The Council’s portfolio of business growth services includes: low-interest financing, small business lending, workforce training, retention and expansion,

customized international business assistance, land and building site selection, brownfields consultation and remediation, urban redevelopment, and agricultural economic development. The Council also offers state-of-the art conference and training facilities at its facility in Eagleview. For more information, see [www.cceconomicdevelopment.com](http://www.cceconomicdevelopment.com)