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**Crave Brothers Farmstead Cheeses Win Awards at National and State Contests**

**WATERLOO, Wis.** – Crave Brothers Farmstead Cheese was established less than ten years ago, but based on the continuing flow of accolades and awards for their cheeses they've secured a solid place among the nation's most elite artisan cheesemakers. Examples of recent wins:

**American Cheese Society:** A record-setting 1,327 entries of cheese and cultured dairy products competed at this prestigious national show, held recently in Austin, Texas. The Craves won four awards, taking home prizes for both their fresh cheeses and their signature cured variety, Les Frères. Their original creation, Les Frères Reserve, took 1<sup>st</sup> place in the Farmstead Cheese open category (cheeses made with any type of milk), and Petit Frères Reserve, the smaller version of Les Frères, won 2<sup>nd</sup> place in the same category. Their Fresh Mozzarella Ciliegene (cherry-size balls of cheese) took 2<sup>nd</sup> place in the Fresh Mozzarella category, while their Marinated Fresh Mozzarella Ciliegene received the 2<sup>nd</sup> place award in the Marinated Cheese made with cow's milk category.

**Wisconsin State Fair:** The Crave Brothers Farmstead Classics cheeses won four awards in the 2009 Wisconsin State Fair Cheese & Butter Contest, which drew over 260 entries from dairy manufacturers across the state. Two of the award-winning cheeses from Crave Brothers took top honors in their categories: Their Marinated Fresh Mozzarella won 1<sup>st</sup> place in the Flavored Soft Cheese category, and their Rope String Cheese won 1<sup>st</sup> place in the String Cheese category. In addition, the Crave's Petit Frères won 3<sup>rd</sup> place in the Smear-Ripened Cheeses category, and their Mascarpone won 3<sup>rd</sup> place in the Open Class Soft and Spreadable Cheese category.

**Dodge County Fair:** It's an honor to win national competitions, but it's also a pleasure to win awards in your own back yard. In the Crave farm's home county, the Crave Brothers Farmstead Classic Farmer's Rope String Cheese was named the Grand Champion of the 2009 Fair, while their Mascarpone was awarded a Blue Ribbon.

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*Brothers Charles, George, Thomas and Mark Crave and their families jointly operate a showplace dairy farm in Dodge County, Wisconsin. Seeking to add value to the milk produced by their 600 productive Holsteins, the Craves decided to make their own cheese, with the farm's fresh, pure milk pumped directly into the cheese plant. Since regular production began in 2002, the Craves have produced a top-quality selection of artisan cheeses, including Mascarpone, Fresh Mozzarella, Oaxaca, Farmer's Rope String Cheese, and European-style Les Frères and its little brother, Petit Frère. [www.cravecheese.com](http://www.cravecheese.com)*