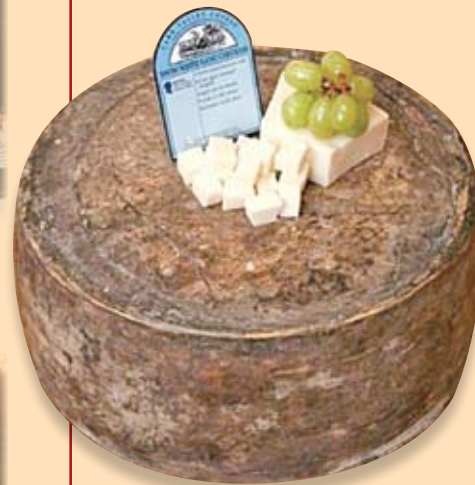


Sid Cook, Master Cheese Maker

Carr Valley CHEESE

We are pleased to announce that Carr Valley Cheese won 16 ribbons and an unprecedented two Best in Show awards at the 2008 American Cheese Society Competition.



The Snow White Goat Cheddar topped over 1,100 cheeses to win the Best in Show Award. This cheese is made in a 38 pound wheel and is cave aged for a minimum of six months.



The Cave Aged Marisa took home the Third Place Best in Show ribbon. This natural-rind variety gets its complex, sweet and slightly rambunctious flavors from open-air cave aging.



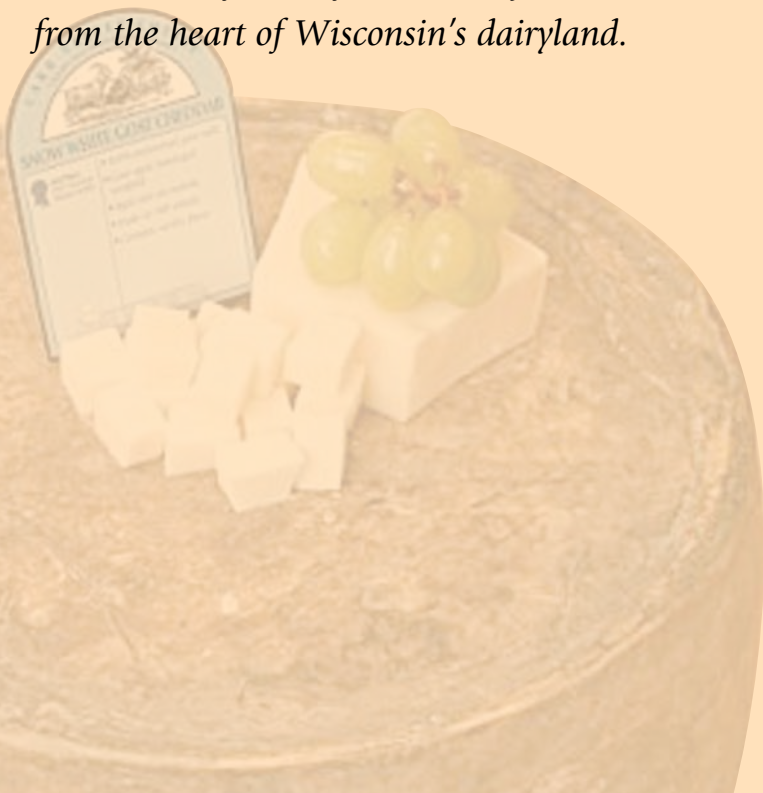
Carr Valley Cheese is owned and operated by fourth generation Wisconsin Master Cheese Maker Sid Cook.

At his three cheese plants in South Central Wisconsin, Carr Valley makes over 80 types of cheese including American Artisanal blends of cow, sheep, and goat milk and specialty cheeses.

Since 1883, four generations of the Cook family have built their business with a unique blend of old world craftsmanship and creative cheesemaking innovation.

These American originals have won 183 top awards given to Carr Valley Cheese both in the U.S. and in international competitions.

Discover the flavor of Carr Valley Cheese from the heart of Wisconsin's dairyland.



2008 AMERICAN CHEESE SOCIETY

Carr Valley Cheese Ribbons

First Place:

Bread Cheese
Airco
Snow White Goat Cheddar
Cave Aged Marisa

Second Place:

Black Goat Truffle
Aged Cardona
Cave Aged Mellage
Canaria
Medium Cheddar
4 Year Cheddar
Ba Ba Blue

Third Place:

Monterrey Jack
Smoked Ba Ba Blue
Hickory Cheese Spread
River Bend Goat
River Bend Sheep