

Rivers Edge Chevre, a small family farmstead goat cheese producer in Logsdon Oregon brought home two Silver Awards from the largest cheese competition in the world. Rivers Edge Chevre is the only cheese producer in Oregon to be recognized in this year's prestigious World Cheese Awards competition.

Patricia Morford, owner and head cheese maker said: "Our whole family is honored to have our cheeses 'Astraea' an aged cheese rubbed with extra virgin olive oil and sweet spices and 'Sunset Bay' a soft ripened ash coated bloomy wheel with a streak of Spanish smoke paprika through the center do so very well in this huge international competition, especially considering how far they had to travel and the length of time from when they left the farm and when they were judged. I am especially pleased that for the second year in a row a Goats Milk Cheese has won the Best In Show Award."

Rivers Edge chevre products can be found in numerous locations where fine cheeses are sold, the Beaverton Farmers Market and at the farm. For more information go to [www.threeringfarm.com](http://www.threeringfarm.com) . "We produce all of our own milk and make all of our cheese here on the farm. We produce over 20 varieties and make cheese year round. Next Spring we will be milking our small flock of dairy sheep to make a few new mixed milk cheeses.

The annual competition, run by the UK's Guild of Fine Food, [www.finefoodworld.co.uk](http://www.finefoodworld.co.uk) was staged this year in Las Palmas, Gran Canaria on October 1. It was only the second time the awards have been held outside Britain in their 21-year history and it attracted cheeses from 34 different countries.

Over 150 judges from 24 countries, including Mexico, South Africa, Japan and Australia, sampled the 2,440 entries in a marathon tasting session before choosing the winner. Around 140 cheeses from around the world were given gold awards, each of which was tasted for a second time by an international jury of 13 experts from 10 countries.

Guild of Fine Food national director Bob Farrand said: "This was the most international team of judges ever assembled, with representatives from four continents involved in choosing the World Champion. It's the largest and most cosmopolitan cheese awards on the planet."

This year's awards formed part of a wider global event organized by the Guild of Fine Food, including an international cheese conference and the World Cheese Festival. A gala awards dinner took place after the judging at the Hotel Santa Catalina in Las Palmas where the judges were joined by a further 150 guests including the Canary Islands' President and senior government ministers. The awards featured on all local and mainland Spanish TV networks and attracted over 15000 consumers to the two-day festival, all eager to taste the winning cheeses.



RIVERS EDGE CHEVRE'S ASTRAEA



RIVERS EDGE CHEVRE SUNSET BAY