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**World Dairy Expo Championship Dairy Product Contest  
Announces Grand Champions**

Madison, WI -The Wisconsin Dairy Products Association announced the three Grand Champions of the 2023 World Dairy Expo Championship Dairy Product Contest. Grand Champion of Cheese and Butter went to Lake Country Dairy/Schuman Cheese's Cello Artisan Parmesan; Grand Champion of Grade A went to Norman Oklahoma Hiland Dairy's 2% white milk; and Grand Champion of Ice Cream went to Country View Dairy Farmstead Creamery's Raspberry Cheesecake Frozen Yogurt.

The national competition, held over three days, received products from 43 states. Products in 96 classes included ice cream, gelato, cheese, yogurt, butter, sour cream, fluid milk, whipping cream, cottage cheese, dairy dips, whey and dried milk. There is also a class for creative and innovative products, a class that continues to grow each year.

We congratulate all the winners in this year's competition and commend them on their excellence. "All three grand champions really brought incredible products to the competition; they have a lot to be proud of," said Amy Winters, Wisconsin Dairy Products Association Executive Director. "Each of the classes had so many great products, these champions really set a very high bar."

"It is an indescribable feeling and an honor to have our Cello Artisan Parmesan cheese selected as the grand champion cheese! Lake Country Dairy – Schuman Cheese takes great pride in the hard Italian cheese we make at our plant in Turtle Lake, Wisconsin. For Contests we pride ourselves on entering the exact cheeses we sell to our customers every day. This is a great honor for all the employees at the plant that make this possible by their dedication, passion and hard work. I am extremely proud of our team." Said Gary Gosda, Plant Manager at Lake Country Dairy.

"We are incredibly proud that our 2% white milk, produced here in Norman, was named the Grade A Grand Champion at the 2023 World Dairy Expo Championship Dairy Product Contest. Our milk beat out other flavorful dairy products in the category, like dips, sour cream, yogurt, and cottage cheese. This is a testament to our commitment to taste, quality, and freshness, proving our milk is the best of the best," said Ron Clark, General Manager, Hiland Dairy, Norman, Oklahoma,

Dave Rapson, owner of Country View Dairy Farmstead Creamery says "We are greatly honored & humbled by this news of our Raspberry Cheesecake Frozen Yogurt winning Grand Champion in the ice cream category this year. We know there are many great ice cream makers in this competition. This didn't happen overnight; our frozen yogurt recipe has been a labor of love and team effort and makes all of our hard work every day worth it. Kudos to our team of dedicated employees in the creamery!"

"As the dairy industry continues to grow and innovate, this contest provides a great way for processors to not only showcase and promote their products, but also learn from the feedback they get from the judges" said Dr. Bob Bradley, the head judge. Bradley, an Emeritus Professor in the UW-Madison Food Science Department, has been involved with the championship contest since its inception and has trained many other judges over the years.

According to Winters, the WDPA World Dairy Expo Dairy Products Contest, the Wisconsin State Fair Dairy Contest, and the Wisconsin Cheese Makers Association's Championship contests, all highlight the dynamic industry and why Wisconsin is known as America's Dairyland. "We all provide great opportunities for these incredible companies to compete, learn from each other and promote their products," said Winters.

Stacy Wand, General Manager of Prairie Farms Dairy, and President of the WDPA Board, said "The chance of winning the championship is a great incentive for dairies around the country to develop new and innovative products that are excellent in quality, taste, and presentation. Our competition elevates our industry" Wand said.

Tony Anderson, the Wisconsin Dairy Products Association contest chair, shared that the contest began with the hope that all segments of the dairy industry could come together, and not only compete, but also learn from each other. "Entrants and judges are able to network with others who are equally committed to the excellence of the industry." said Anderson.

The grand champions and the first, second and third place winners for each class will receive their trophies, medals and ribbons at an award reception and auction on October 3rd as part of the World Dairy Expo in Madison. The first-place winner's products are auctioned off that day with proceeds going to scholarship programs focused on dairy education. John Johnson, a culinary arts instructor at Madison College is an integral part of the event; John and his students utilize the 2<sup>nd</sup> and 3<sup>rd</sup> place winning products in each class to prepare an award night reception buffet highlighting the products and the students' culinary skill.

For a full list of World Dairy Expo Championship Dairy Product Contest winners go to the Wisconsin Dairy Products Association Website. You can also contact WDPA at (608)836-3336 or email them at [info@wdpa.net](mailto:info@wdpa.net).

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