



**FOR IMMEDIATE RELEASE**

November 14, 2018

**FOR MORE INFORMATION:**

Darin Copeland  
618-659-5191  
dcpeland@prairiefarms.com

**Prairie Farms Wins Big at 2018 National Milk Producers Cheese Contest**

*Top Three Wins in Cottage and Swiss Cheese Divisions*

**EDWARDSVILLE, Ill. (November 14, 2018)** – Farmer Owned Prairie Farms Dairy continued its tradition of winning with great products by taking 13 awards at the [2018 National Milk Producers Championship Cheese Contest](#) in Phoenix, AZ on October 29-31. Several plants representing the Prairie Farms family of companies including, Carbondale, Il; Hiland Dairy Chandler, OK; Caves of Faribault, MN; Ft. Wayne, IN; Quincy, Il; and Luana, IA combined to take 4 third place finishes; 3 second place finishes; and 6 first place wins. Prairie Farms also swept the top three spots in the Cottage and Swiss Cheese divisions.

“I’m extremely proud of how our cheeses performed at this year’s contest,” said Ed Mullins, CEO of Prairie Farms Dairy, Inc. “This is a testament to the great work that our dairy farmers and plants do every day to produce the best products.”

Within the Cottage Cheese Division, Prairie Farms competed in three categories including: Best; Regular; and Reduced-Fat. Prairie Farms’ Carbondale plant took first place finishes with its 2% reduced-fat, 4% regular, and overall best cottage cheese. The Ft. Wayne plant finished in second place with its 4% regular cottage cheese, followed by the Quincy plant taking 3<sup>rd</sup> place. The Hiland Dairy Chandler, OK plant took 3<sup>rd</sup> place with its 2% reduced-fat cottage cheese.

Within the Cheese Division, Prairie Farms competed in five categories including: Hard Mold/Italian; Swiss; Processed American Plain; Open Class; and Processed Cheese Snack. First place wins were taken by the Luana, IA plant with its Baby Swiss Wheel in the Swiss category; Neufchatel in the Open Class category; and Cream Cheese Spread in the Processed Cheese Snack Category. The was followed by the Luana plant also taking second place in the Swiss category with its swiss cheese, and Caves of Faribault taking second in the Hard Mold/Italian category with its AmaBlu® cheese. The Luana plant also took third place with its Maasdam cheese in the Swiss category and the Rochester, MN plant took third with its Swiss American cheese in the Processed American Plain category.

The National Milk Producers Federation awards cap off a big year of wins for the Prairie Farms family of companies including 39 awards and a grand championship at the [2018 World Dairy Expo Championship Dairy Product Contest](#) and five Cheese Division wins at the [American Cheese Society’s Conference & Competition](#). For 80 years, consumers have come to rely on the consistent quality of Prairie Farms’ dairy products and cheeses. For more information about our farmers, products, and promotions visit [Prairiefarms.com](#).



Locally Owned. Locally Produced. Since 1938.



**Prairie Farms Dairy, Inc.** is one of the largest and most successful dairy cooperatives in the Midwest, with over 800 farm families, 6000 employees, 44 manufacturing plants, over 100 distribution facilities and annual sales of over \$3 billion. Prairie Farms is a nationally recognized leader in the dairy industry and is known for setting the standard for milk flavor innovations and producing award-winning milk, cheese, and cultured dairy products. With headquarters in Edwardsville, Ill., the Prairie Farms distribution footprint covers over 30 percent of the United States; products are available in grocery chains, mass merchandiser stores, club stores, convenience stores, dollar stores, drug stores, schools, food service outlets and warehouse distribution centers. Prairie Farms charitable giving program, [Our Caps, Your Cause](#), supports a variety of non-profit organizations.

Photo credit "NMPF/DMI"

Prairie Farms CEO, Ed Mullins poses with members of the Prairie Farms Board; Jim Mulhern, President & COO of NMPF; and Randy Mooney, NMPF Board Chairman at the NMPF Annual Meeting in Phoenix, AZ on October 31, 2018.



Locally Owned. Locally Produced. Since 1938.