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## **Tumalo Farms is Awarded Four National Awards for Cheese**

**Bend, Oregon, September 1, 2010** – Tumalo Farms, a local artisan cheese maker, today announced their win at the 2010 American Cheese Society's annual competition. They were honored with four awards in various categories. This is a national competition for all cheese makers in the United States and Canada with over 1,400 entries.

The decorated cheeses were Antigo, with a third place win and Remembrance with a 2<sup>nd</sup> place win in the "Cheeses flavored with herbs, fruits, vegetables, flowers, syrups – all milks" category; a first place win for Capricorns in the "Cheeses flavored with crushed or whole peppercorns or savory spices – all milk" category; and a third place win for Classico in the "Open category goat's milk cheeses aged over 60 days" category.

"I'm extremely pleased to be recognized nationally for our cheeses. We have been producing artisan cheeses for only five years and it really validates our mission at Tumalo Farms and rewards our team who works so hard to produce the highest quality, farmstead cheeses," said Flavio DeCastilhos, owner, Tumalo Farms.

The American Cheese Society is an active, not for profit trade organization that encourages the understanding, appreciation, and promotion of farmstead and natural specialty cheeses produced in the Americas and Canada. By providing an educational forum for cheese makers and cheese enthusiasts, the Society fills an important gap in today's specialty food world.

About Tumalo Farms:

Tucked in the Central Oregon triangle between Bend, Sisters, and Redmond, Tumalo Farms is 84 acres of lush land surrounded by beautiful views of the Cascades. Tumalo Farms was founded in 2004 by Flavio DeCastilhos, and has a herd of over 700 goats, all raised on organic feed. While most of the cheeses are farmstead goat cheeses, Tumalo Farms has recently introduced two cows' milk cheeses made with organic milk from a neighboring Central Oregon farm. Tumalo Farms makes 12 artisan cheeses that are sold throughout the west coast and key cheese shops around the country.

For more information, visit [www.tumalofarms.com](http://www.tumalofarms.com), call 541-350-3718 or email [info@tumalofarms.com](mailto:info@tumalofarms.com).

