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PRESS RELEASE

## 2022 Comté Scholarship Winner Announced!

The Comté Cheese Association is delighted to announce that Sam Rollins has won the 10th annual Comté Scholarship for American Cheese Society *Certified Cheese Professionals*<sup>™</sup> (ACS CCPs<sup>™</sup>)! Rollins won an all-expenses-paid trip to the Comté region to explore the cheese and its culture first-hand, and a \$750 cash stipend.



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Sam Rollins, a cheesemonger at Cow Bell Cheese in Portland, OR, upon learning the news replied, “Oh wow, I never expected to win a trip to the Jura. I’m thrilled and surprised! That is somewhere I have been wanting to go to since forever!!”

Nathan Aldridge from Gourmet Foods International (GFI) in Atlanta GA, was named runner-up. He along with Brandon Chrostowski from EDWINS Leadership & Restaurant Institute will receive a special gift for their efforts.

The essays were judged on the basis of knowledge and creativity by a panel of three renowned cheese experts: **Cathy Strange**, Vice President, Specialty and Product Innovation and Development, Whole Foods Market, Inc.; **Laura Werlin**, Author and Cheese Educator; and **Nora Weiser**, Principal of non-profit consulting firm 12 Flavor and Director Emeritus of the American Cheese Society.

This year the essay question was three-fold. Applicants were asked: “In your experience, what have you found to be the most common perception(s) — or misperception(s) — that customers have when it comes to Comté? What is your most memorable interaction with a customer related to Comté cheese? And why was it so memorable?” Rollins’ winning essay may be read here: <https://media.comte-usa.com/essays/22-S-Rollins-Essay.pdf>

The Certified Cheese Professional™ (CCP) Exam was established by the American Cheese Society in 2012 to encourage high standards of comprehensive cheese knowledge and service for professionals in all areas of the cheese world. The exam is based on the knowledge and skills required to successfully perform cheese-related tasks in jobs across the board.

Made exclusively in the Jura Mountain region of France, Comté is an artisanal cheese with AOC (Controlled Appellation of Origin) and PDO (European Protected Denomination of Origin) designations. Each wheel of Comté reflects a unique terroir, a season of production, and centuries of cheesemaking and affinage traditions.

For further information, please contact:

Comté Cheese Association

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*The Comté Cheese Association – Comité Interprofessionnel de Gestion du Comté – was set up by decree on 11th June 1963. It represents all those who are involved in the production of Comté—dairy farmers, cheese-makers, affineurs—and carries out activities in all fields of interest to the trade, including research and technical issues, economics, information and communications, marketing, law and promotion of the Comté appellation, defense of local traditions and protection of the environment.*

*Carbonnier Communications represent the Comté PDO in the United States.*

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