



SPRINGSIDE CHEESE CELEBRATES TOP AWARDS IN ITS CLASS AT THE 2018 WORLD CHAMPIONSHIP CHEESE CONTEST

OCONTO FALLS, WI – MARCH 8, 2018 – Cheddar cheese made at Springside by Wayne Hintz swept the top five places in its class with Aged Heritage Weis Cheddar Cheese made under the Red Barn Family Farms brand taking second and third awards at the World Championship Cheese Contest March 6-7, 2018 in Madison, WI.

A record-breaking 3,402 entries from 26 countries and 32 U.S. states competed at the world's largest technical cheese contest. Entries are evaluated by a team of skilled technical judges from all over the world. Starting from a maximum possible 100 points, deductions are made for various defects such as color, finish, packaging flavor, body, texture, salt and other attributes.

Springside's Aged Cheddar was previously honored with silver at the World Cheese Awards in November, two silvers and a bronze at the International Cheese Awards and second place at the American Cheese Society Awards this past July.

Aged Cheddar can be purchased in-store at Springside's Oconto Falls, WI factory, its retail location in Pueblo, CO or online at springsidecheese.com.

About the World Championship Cheese Awards

The World Championship Cheese Contest is the largest cheese contest of its kind. With a technical focus, the Contest's 50 judges represent dozens of nations and have earned the respect of cheesemakers around the world. The contest is held biennially. More information available at worldchampioncheese.org.

About Springside Cheese Corp.

Springside Cheese carries on a century old family legacy of producing the finest hand-crafted, natural cheeses featuring award-winning cheddar collections and unique blends of locally inspired flavors. Today Keith, Nathan, and Bradd Hintz operate their family-owned Springside Cheese factory in Oconto Falls, WI and a shop in Pueblo, Colorado. The trio continues to honor the multi-generational cheesemaking traditions that began with their great-grandfather while expanding Springside's artisanal product lines. These include offerings such as aged cheddars and unique products that are conscious reflections of the landscape from which they originated. For more information, please visit springsidecheese.com.

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