

# **New England Regional Cheese Competition: List of Judges (2012)**

## **Technical: Dr. Young W. Park**

Dr. Young W. Park is a professor at the Georgia Small Ruminant Research & Extension Center, Fort Valley State University, Fort Valley, Georgia, and an adjunct professor, Department of Food Science and Technology, University of Georgia, Athens, Georgia. He received his B.S. from Kon Kuk University in Korea, and M.S. from the University of Minnesota, St. Paul, and Ph. D from Utah State University, Logan, Utah. He also earned a Doctor of Ministry degree at the Northern Baptist Theological Seminary, Chicago, Illinois. He has authored and co-authored more than 280 publications, including 6 books and 28 book chapters.

Among his publications, the two books, titled "Handbook of Milk of Non-Bovine Mammals" and "Bioactive Components in Milk and Dairy Products," are globally demanded and renowned references. In May, 2013, the most comprehensive and updated book in the dairy field was released, which is titled, "Milk and Dairy Products in Human Nutrition." He has been known as a world expert in goat milk nutrition, chemistry and dairy goat products. His first book (2006), "Handbook of Milk of Non-Bovine Mammals," has been translated in two other languages, Spanish and Chinese, and published in 2010 and 2011, respectively.

Dr. Park has been invited as an international symposium speaker to many countries including Finland, Brazil, India, China, New Zealand, Australia, France, Spain, England, Italy, Korea, Mexico, South Africa, Canada, Argentina, and the U.S. In 2008 he was invited to Mercolactea National Dairy Show and Conference in Cordova, Argentina, to serve as one of the cheese judges for the international event.

## **Technical: Tripp Nichols**

Tripp Nichols grew up in Harvard, MA, and crossed the country to attend the University of Montana where he graduated with a degree in Business.

Returning to New England after college, Tripp's passion for food (particularly cheese) and his curiosity to learn more about food production brought him to Formaggio Kitchen.

In the six years he has worked at Formaggio Kitchen, Tripp has worn many hats – representing the store at local farmers' market in Cambridge and teaching classes, both in-house and at Boston University. When not at work, Tripp frequently spends his free time visiting with domestic cheesemakers – sometimes helping to make a few wheels of cheese and always enjoying learning more about the extraordinary artisan cheeses being made in the United States today. On these farm visits, made about every three weeks, Tripp often picks up cheese for the shop – this is one of his favorite things about working at Formaggio Kitchen, the relationship the store has with domestic producers.

Recently, Tripp returned from France where he was traveling in the Pyrenees, visiting farms and tasting with cheesemakers and affineurs.

Currently, Tripp is our lead cheesemonger and Domestic Cheese Buyer. In addition to his fondness for

domestic cheese, Tripp enjoys cooking, eating, pickling things and reading about food!

### **Technical: Kate Arding**

Kate Arding is an independent dairy consultant specializing in small-scale cheese production. She is also a co-founder of *Culture*, the acclaimed first national consumer cheese magazine launched in December 2008.

A native of Britain, Kate has worked in the farmhouse cheese industry for 20 years, firstly, as wholesale manager for Neal's Yard Dairy in London, where she developed extensive knowledge – and love – of the farmhouse cheese industry. In 1997 Kate moved to California to help establish Cowgirl Creamery and Tomales Bay Foods, a business modeled after Neals Yard Dairy but focusing on American artisanal and farmstead cheeses

Since 2003 Kate has worked extensively both in the United States and overseas as an independent consultant, specializing in affinage, sales and marketing, and helping small-scale cheesemakers adapt to changing market demands. As well as being on the Board of Directors for the American Cheese Society and Chair of the Society's Regulatory and Academic Committee, she regularly judges for the American Cheese Society competition as well as for the British Cheese Awards, the World Cheese Competitions in Birmingham, UK, and in Madison, Wisconsin.

Kate is intrinsically involved with the day to day running of *Culture Magazine*. In addition, her photographic work on the subject of cheese and cheesemakers has been published internationally.

Kate lives in rural New York.

### **Aesthetic: Mike Marois**

Mike Marois is a manager and lead cheesemonger at Provisions, in Northampton, Massachusetts. In this role, Mike is responsible for buying all the cheese and charcuterie for the store, as well as determining the direction of the cheese counter. A Pioneer Valley native, Mike has a love for New England Farmstead cheeses, and the case at Provisions shows it.

Mike first fell in love with cheese while working at a small boutique beer store in Brookline, Massachusetts. The following two years were spent at the shop and two restaurants operated by the same owners, leading him into a career in the food and service industry. In 2010, Mike began working at Formaggio Kitchen in Cambridge. The year he spent at Formaggio was both challenging and rewarding, giving him the training, exposure to cheeses, and introductions to cheesemakers that inspired him. Mike returned to the Pioneer Valley late in 2011, just in time to help Provisions get open.

## **Aesthetic: Molly Hopper**

A native of Humboldt County, Molly Hopper grew up in rural Northern California, surrounded by beautiful coast line and towering redwood trees. Captivated by the products created by her local community and environment, Molly developed an inherent desire for the farm to table process. She began her career in the food and beverage industry while still in high school. As a host and bus person at Pariato's Restaurant, Molly was taken early on by the food culture, interesting clientele and quick pace of the restaurant industry.

After high school, Molly moved across the country to attend Boston University's College of Communications in pursuit of a degree in advertising and marketing. While in school, Molly held a variety of positions involving food service with BU's School of Management, event planning and Free Press, and marketing and sales for Universal Pictures. She began working at Eastern Standard Kitchen and Drinks, a thriving brasserie from esteemed Boston restaurateur Garrett Harker while in her final year of school.

Upon graduation, Molly launched her career in the food industry as Marketing & Guest Relations Manager for Eastern Standard. In addition to her advertising and marketing responsibilities, Molly is now the cheese buyer and educator for the restaurant. Bridging her academic degree with her passion for people and the food industry, Molly is a restaurant manager specializing in communication across departments, marketing, special events, food education and service.