

FOR IMMEDIATE RELEASE



Media Contact

Lisa Donoughe, Watershed Communications
lisa@watershedcom.com ; (503) 827-6564

Face Rock Creamery Named 2017 Good Food Award Finalist

BANDON, Ore. (December 06, 2016) — Out of 2,059 total entrants, [Face Rock Creamery](#) was named one of [291 finalists](#) for the 2017 Good Food Awards. The Bandon-based creamery was one of the highest scorers for their Two-Year Extra Aged Cheddar.



In just three years, the creamery has earned several prestigious awards in competition, a significant achievement for the young creamery. In addition to being named a finalist in the 2017 Good Food Awards, Face Rock Creamery has won the following awards:

- 2015 LA International Dairy Competition, 1st place — Premium Two-Year Extra Aged Cheddar
- 2015 LA International Dairy Competition, 1st place — In Your Face spicy three pepper cheddar

- 2015 LA International Dairy Competition, 1st place — Applewood Smoked Cheddar
- 2015 American Cheese Society, 3rd place — Garlic Olive Fromage Blanc
- 2015 American Cheese Society, 1st place — Premium Two-Year Extra Aged Cheddar
- 2015 Bite of Bandon, 1st — Macaroni & Cheese (2015)
- 2014 American Cheese Society, 1st place — In Your Face spicy three pepper cheese curds
- 2013 American Cheese Society, 1st place — Vampire Slayer Garlic Curds

“We are honored to have our cheese receive one of the top honors from the judges at the 2017 Good Food Awards,” said Brad Sinko, head cheesemaker. “We take a lot of pride in bringing our regional hand-crafted cheeses from Bandon to markets throughout the U.S., and we’re thrilled that our peers and industry experts are enjoying our cheese as much as we love making it.”

#

About Face Rock Creamery

Launched in May, 2013, Face Rock Creamery is an award-winning creamery that makes hand-made fine cheddar and fromage blanc. Based in the southern coastal town of Bandon, Oregon, a town that has made cheese since the 1880s, Face Rock sources grass-fed cow’s milk from Oregon dairy families, which allows the creamery to make cheese the same day the cows are milked. Visitors to the 9,000 sq. ft. creamery can view the cheese making process, sample cheese, dine from a seasonal café menu and shop for artisanal products selected with both picnics and more formal gatherings in mind. Face Rock cheese is available at the creamery, nationally at facerockcreamery.com and in more than 3,000 stores. For more information about Face Rock Creamery, head to its [website](#), [Facebook](#), [Instagram](#), and [Twitter](#).