

2016

WISCONSIN  
MASTER CHEESEMAKER

*Buyer's Guide*



Wisconsin Cheese | A Higher State of Cheesemaking™



## *Meet the Wisconsin Master Cheesemakers*

Here in Wisconsin, we're proud of the fact that we have more Master Cheesemakers hard at work creating quality products than most states have cheesemakers. But numbers alone don't tell the story. We know that for buyers seeking the best cheeses made by the most knowledgeable, experienced and highly skilled artisans, the Wisconsin Master Cheesemaker® program is a compelling point of difference.

Now in its 22nd year, the program is the only one of its kind outside of Europe. It's a rigorous, three-year course of study and practical apprenticeship administered by the internationally-renowned Center for Dairy Research at the University of Wisconsin-Madison. Funding for the program is provided by Wisconsin dairy farmers, the Wisconsin Milk Marketing Board.

With this year's graduating class, more than 70 Wisconsin Cheesemakers have completed the program since its inception in 1994—many of them multiple times to earn Master's certification in numerous cheese varieties. They've reached the highest levels of artistry and dedication in their profession. In doing so, they've earned the right to use the distinctive Master's Mark® on their certified products. That mark is your assurance that a cheese has been made by the best of the best—a Wisconsin Master Cheesemaker.

This guide is your introduction to the Masters. It's designed to make it easy to learn about each Master Cheesemaker's story and the cheese varieties for which he or she has earned Master's certification. The icons next to their names indicate the number of certifications each holds. Sure, the numbers are impressive, but we think you'll find the stories behind the Wisconsin Master Cheesemakers—and the cheeses that they make—pretty impressive as well.



***Wisconsin Master Cheesemaker® program Class of 2016***

*Front row, L-R: Gerard Knaus, Dale Schmidt, Jon Metzgi, Bob Koenig, Tom Jenny  
Back row, L-R: Darrell Manning, Jeff Allen, Bill Hanson, Scott Navarre,  
Brian Jackson*



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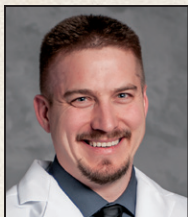
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**JEFF ALLEN**



Jeff traces his career in the cheese industry back to the re-pack room, where he landed a summer job as a 14-year-old. He soon discovered he had found his niche and what would become his life's work. After gaining experience in several areas of the industry, he joined BelGioioso Cheese, where he is now a plant manager. A member of the Wisconsin Master Cheesemaker® program's 2016 graduating class, Jeff is certified in both blue and gorgonzola cheese varieties. He is proud to have earned his first Master certifications and says he'll return to the program to study other varieties as well. "The program offers so much support and knowledge," he says. "It really helps you to troubleshoot and understand how to improve the quality and artistry of your products."

**BelGioioso Cheese, Inc. | [www.belgioioso.com](http://www.belgioioso.com)**

4200 Main Street, Green Bay, Wisconsin 54311 | 920-863-2123,

Fax: 920-863-8791 | **Sales Contact:** Gaetano Auricchio, 920-863-2123,  
[gaetano.auricchio@belgioioso.com](mailto:gaetano.auricchio@belgioioso.com)



**TOM BLAUERT**



Tom takes great pride in being a part of the Wisconsin cheesemaking tradition. He was certified in 2000 as a Master cheesemaker in mozzarella and low-fat mozzarella and has been involved in mozzarella production for over twenty five years. Through his participation in the Wisconsin Master Cheesemaker® program, Blauert hopes that he and other Wisconsin cheesemakers can "bring about new Wisconsin cheesemaking traditions."



**Agropur, inc. | [www.agropurchasee.com](http://www.agropurchasee.com) and [www.agropur.com](http://www.agropur.com)**

3500 East Destination Drive, Appleton, Wisconsin 54915 | 920-944-0990

**Sales Contact:** Lari De Bruin, [lari.debruin@agropur.com](mailto:lari.debruin@agropur.com)





ADAM BUHOLZER  

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Adam holds the distinction of being the fourth member of the Buholzer family at Klondike Cheese Company to earn certification as a Wisconsin Master Cheesemaker. A 2015 graduate, he is also the state's first second-generation Master, with his dad, Steve, having graduated the program in 1999. Now holding Master's certification in feta and havarti, Adam says, "Trying to make the best piece of cheese day in and day out has been the secret to our success and something I want to continue."

**Klondike Cheese Company | [www.klondikecheese.com](http://www.klondikecheese.com)**

W7839 Highway 81, Monroe, Wisconsin 53566 | 608-325-3021

**Sales Contact:** Luke Buholzer, 608-325-3021, [luke@klondikecheese.com](mailto:luke@klondikecheese.com)



DAVE BUHOLZER  

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One of four Buholzer Master Cheesemakers at Klondike Cheese Company, Dave earned his Wisconsin Master Cheesemaker certification for feta and muenster in 2006. Like his brothers and fellow Masters, Ron and Steve, and nephew, Adam, who earned his Master's certification last year, Dave was raised in the cheese plant. He takes pride in the success of the family business, as well as in Wisconsin's unique Master's program. "It gives you such an appreciation for and understanding of the entire process of cheesemaking," he says.

**Klondike Cheese Company | [www.klondikecheese.com](http://www.klondikecheese.com)**

W7839 Highway 81, Monroe, Wisconsin 53566 | 608-325-3021

**Sales Contact:** Luke Buholzer, 608-325-3021, [luke@klondikecheese.com](mailto:luke@klondikecheese.com)





► **Jon Metzger**  
*Union Star Cheese Factory*  
Fremont, Wisconsin

### *Judging by the Wisconsin Master Cheesemaker®*

program's 2016 graduating class, the future of the Wisconsin cheese industry is in good hands. That's because this year's class, which is among the largest in the program's history, includes seven first-time Masters, most of whom say they plan to re-enroll in the future to earn certification in additional cheese varieties. For up-and-coming artisans like Jon Metzger, a fourth-generation cheesemaker whose dad is also a Master Cheesemaker, the program is a stepping stone to creating their own unique Wisconsin cheese legacies.





**RON BUHOLZER**  



The Buholzer family has owned and operated Klondike Cheese Company for four generations, and the family's dedication to quality is represented in the business today. At Klondike, making award-winning cheese is and always has been a family affair. Ron, one of four Wisconsin Master Cheesemakers in the family, holds certifications for feta and brick cheeses. He is proud of the stringent standards unique to Wisconsin's cheesemaking industry and points to the Master's program as a prime example of the state's excellence and leadership.

**Klondike Cheese Company | [www.klondikecheese.com](http://www.klondikecheese.com)**

W7839 Highway 81, Monroe, Wisconsin 53566 | 608-325-3021

**Sales Contact:** Luke Buholzer, 608-325-3021, [luke@klondikecheese.com](mailto:luke@klondikecheese.com)



**STEVE BUHOLZER**  

Steve grew up above his father's cheese factory and today, with his brothers, Ron and Dave, along with the fourth generation, own and operate Klondike Cheese Company. A longtime student of the cheesemaking process, Steve had taken artisan cheesemaking courses at the UW Center for Dairy Research before enrolling in the Wisconsin Master Cheesemaker® program. He graduated the program in 1999 with Master's certification in feta and muenster cheeses.

**Klondike Cheese Company | [www.klondikecheese.com](http://www.klondikecheese.com)**

W7839 Highway 81, Monroe, Wisconsin 53566 | 608-325-3021

**Sales Contact:** Luke Buholzer, 608-325-3021, [luke@klondikecheese.com](mailto:luke@klondikecheese.com)



SID COOK



Sid Cook is the owner of Carr Valley Cheese. He is a fourth generation Master Cheesemaker and presides over the company's four plants in south central Wisconsin. Sid is certified for cheddar and fontina, and for his mixed-milk cheeses, Gran Canaria and Mobay™. Since 1883, the Cook family has built their business with a unique blend of Old World craftsmanship and creative cheesemaking innovations. Sid's one-of-a-kind American Originals have won more than 560 top awards, both in the U.S. and in international competitions.

**Carr Valley Cheese** | [www.carrvalleycheese.com](http://www.carrvalleycheese.com)

S3797 County Highway G, LaValle, Wisconsin 53941 | 608-986-2781,  
Fax: 608-986-2906 | **Sales Contact:** Beth Wyttenbach, 608-370-4144,  
[beth@carrvalleycheese.com](mailto:beth@carrvalleycheese.com)



KEN DEMA

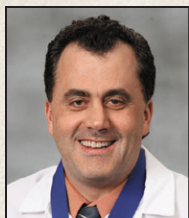



Ken's cheesemaking career began at Alto Dairy in 1975, where he worked part time during high school. After graduating, he took a full-time position and got more involved in the cheesemaking process. "Alto sent me to school to get my cheesemaking license in 1983, and after that, I really began getting good hands-on experience," he says. Today, Ken is an employee of Saputo Cheese and holds Master Cheesemaker certifications for cheddar and mozzarella cheeses. When asked what he thinks of the program, Ken says, "The Master Cheesemaker program was a very exciting opportunity to learn the art of cheesemaking and gain the knowledge to produce quality cheese."

**Saputo Cheese USA Inc.** | [www.saputo.com](http://www.saputo.com)

N3545 County EE, Waupun, Wisconsin 53963 | 920-346-2215,  
Fax: 920-346-2377 | **Sales Contact:** Mike Moran, 847-267-3255,  
[mmoran@saputo.com](mailto:mmoran@saputo.com)





**JIM DEMETER** 

Jim is a fourth generation cheesemaker and a Master in feta cheese at Klondike Cheese, home to five Wisconsin Master Cheesemakers. Cheesemaking has been a way of life for Jim's family, and being a Master Cheesemaker just completes it. "I take great pride in making cheese at the level of craftsmanship required by the Master's certification. The Master's program deepened my appreciation for the blend of art and science involved in making quality cheese," Jim says.

**Klondike Cheese Company** | [www.klondikecheese.com](http://www.klondikecheese.com)

W7839 Highway 81, Monroe, Wisconsin 53566 | 608-325-3021

**Sales Contact:** Luke Buholzer, 608-325-3021, [luke@klondikecheese.com](mailto:luke@klondikecheese.com)



**PAT DOELL**  

Raised in a cheesemaking family and mentored by his father and uncle, fellow Master Cheesemaker Roger Krohn, there was never a doubt as to what path Pat Doell's career would take. He'd always wanted to make cheese and that's been his life's work—all at the same plant next door to his childhood home in Luxemburg, Wis. Originally Krohn Dairy, the plant was later sold to Trega Foods and is now owned by Agropur. Its specialties, and Doell's, are provolone and mozzarella, the two varieties for which he is now certified as a Wisconsin Master Cheesemaker. "It's a great honor to be counted among the other Masters," he says. "It's also great for our company to be able to use that Master's Mark® on our products. It's something we take pride in."

**Agropur, inc.** | [www.agropurchaseeese.com](http://www.agropurchaseeese.com) and [www.agropur.com](http://www.agropur.com)

N2915 County Road AB, Luxemburg, Wisconsin 54217

920-845-2901 ext. 29222 | **Sales Contact:** Lari De Bruin,  
[lari.debruin@agropur.com](mailto:lari.debruin@agropur.com)



**SCOTT ERICKSON**



Scott is a versatile, creative cheesemaker who found his passion for the craft while in college in the 1980s, thanks to a part-time job at a cheese plant. In 1991, he and his wife Julie purchased Bass Lake Cheese Factory and he's since dedicated himself to continually improving his knowledge and skills. He is a four-time graduate of the Wisconsin Master Cheesemaker® program (1998, 2001, 2004, 2012) and holds Master certifications for cheddar, chèvre, Colby, juustoleipa, Monterey jack and muenster. "It keeps the job enjoyable when you continue to gain knowledge and try new things," he says. "The Master's program enables you to do that."

**Bass Lake Cheese Factory** | [www.blcheese.com](http://www.blcheese.com)

598 Valley View Trail, Somerset, Wisconsin 54025 | 715-247-5586

**Sales Contacts:** Scott Erickson or Sarah Martinson, 715-247-5586,

Fax: 715-247-3585



**JAMIE FAHRNEY**



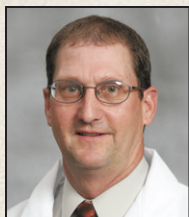
Jamie received his cheesemaking license in 1985 after serving as an apprentice under the legendary Wisconsin Cheesemaker, Al Deppeler. He continued under the expertise of Master Cheesemaker Myron Olson at Chalet Cheese Cooperative, the only U.S. plant that produces limburger cheese. Today, he holds Master Cheesemaker certifications for baby Swiss and brick cheeses. Jamie says it's the combination of the incredible challenge, knowledge and intuition required to consistently produce top-quality cheese that hooked him early on. Jamie is proud to have won the first place blue ribbon in the baby Swiss class in the 2015 United States Cheese Championship and the 2006 World Championship Cheese Contest.

**Chalet Cheese Cooperative**

P.O. Box 788, N4858 Highway N, Monroe, Wisconsin 53566 | 608-325-4343,

Fax: 608-325-4409 | **Sales Contact:** Myron Olson, 608-325-4343





**MARK FREDERIXON** 

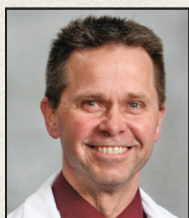
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A 35-year veteran of Associated Milk Producers, Inc. (AMPI), Mark manages the company's Blair, Wisconsin plant. But while much of his work is now devoted to management, he stays involved in the day-to-day making of cheddar cheese, the variety for which he's earned certification as a Wisconsin Master Cheesemaker. "Being able to include the Master's Mark® on AMPI cheddar, he says, doesn't just reflect on me, but on our plant." And knowing he's a Master only adds to the great personal satisfaction he gets from making cheese for nearly four decades.

**Associated Milk Producers, Inc. | [www.ampi.com](http://www.ampi.com)**

220 East Center Street, P.O. Box 6, Blair, Wisconsin 54616 | 608-989-2535

**Sales Contact:** Marshal Reece, [reecem@ampi.com](mailto:reecem@ampi.com)



**ALAN GREUNKE**  

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A licensed cheesemaker since the age of 13, Alan Greunke is proud to follow in his father's and grandfathers' footsteps and to preserve his family's nearly 100-year tradition of making cheese in Wisconsin. "I always knew it was right for me. Being a hands-on cheesemaker in a small plant is what I was meant to do," he says. In 2013, Alan's lifelong love of cheesemaking culminated in his graduating the Wisconsin Master Cheesemaker® program with certification as a Master in cheddar and Monterey jack. He says he undertook the advanced training program for two reasons: to set a good example for his children, and to give his customers the extra assurance of quality and craftsmanship that Master certification confers.

**Maple Grove Cheese**

10498 Mayflower Road, Milladore, Wisconsin 54454

**Sales Contact:** Alan Greunke, 715-652-2214



**GARY GROSSEN**

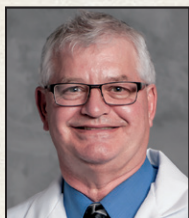


Gary grew up making cheese, working with his parents above Prairie Hill Cheese Factory in Green County, Wisconsin. He learned early on that despite advances brought on by new technologies, the artistic skills and experience of the cheesemaker are what set the best apart. He entered the Wisconsin Master Cheesemaker® program to help further those skills, graduating in 2002 with certifications in brick and muenster cheeses. He graduated again in 2009 with certification in cheddar and in 2013 he completed the program a third time with additional certifications in havarti and gouda. Today, Gary applies his skills at the Babcock Hall Dairy Plant at the University of Wisconsin-Madison where he makes a variety of cheeses for sale in the Dairy Store and for holiday gift boxes.

**Babcock Hall Dairy Plant**

1605 Linden Drive, Madison, Wisconsin 53706

**Sales Contact:** Bill Klein, 608-265-2726, waklein@wisc.edu



**BILL HANSON**



A summer job at a cheese plant at the age of 18 led Bill to a lifelong career in cheesemaking. In 1999, he also became an entrepreneur. He and his business partners purchased a cheese plant in Arena, where he crafts classic Wisconsin cheeses. Now, after nearly 40 years in the industry, he has earned the right to be called a true Master, having earned certification in gouda and Colby through the Wisconsin Master Cheesemaker® program. Bill says he takes a lot of pride in the accomplishment, as do his customers. “They really appreciate the Master’s Mark® and what’s behind it,” he says. Now, as a certified Master he also looks forward to sharing what he’s learned with future Wisconsin cheesemakers.

**Arena Cheese Factory | [www.arenacheese.com](http://www.arenacheese.com)**

300 Highway 14, Arena, Wisconsin 53503 | 608-753-2501, Fax: 608-753-2545

**Sales Contact:** Jessica Knoble, 608-753-2501, jknoble@arenacheese.net



## WHAT MAKES A MASTER?

Wisconsin Master Cheesemakers are a diverse group, from first generation artisans to fourth generation stewards of long-established companies. By becoming Masters of their craft, they share important characteristics that lead quality-conscious buyers to specify cheeses carrying the distinctive Master's Mark®.

- ***Experience.*** The Wisconsin Master Cheesemaker® program is open only to veteran cheesemakers with at least 10 years experience in Quality Assured Plants. Candidates must have been making the varieties for which they seek certification for at least five years prior to applying to the program. Once accepted, they can seek certification for up to two cheese varieties each time they enter the program.
- ***Education.*** Masters take their education to the highest level available. Administered from the Center for Dairy Research at the University of Wisconsin-Madison, the three-year program requires courses in cheese technology, artisanship, grading and quality assurance, as well as electives ranging from applied dairy chemistry to whey utilization. Graduation requires passing a rigorous final written exam.
- ***Proven Skills.*** All candidates participate in a three-year apprenticeship during which they must regularly submit samples of their cheeses for evaluation of quality and consistency. Once certified, the Master Cheesemaker is eligible to use the Master's Mark® on certified cheeses.
- ***A Passion for Excellence.*** Wisconsin Master Cheesemakers are dedicated to the hard work it takes to become the best of the best. They're innovators, leaders and perfectionists—just the people you want making your cheese.





**KEN HEIMAN**



A licensed cheesemaker since the age of 16, Ken holds certification as a Wisconsin Master Cheesemaker in asiago, cheddar, feta and Monterey jack. Through the years, he has helped his family's Nasonville Dairy business to grow and diversify, today producing more than 40 cheese varieties. He says the Master's program has helped him not only to become more skilled, but also more creative. "I'm always looking for new ideas and the program better equips you to implement new ideas," he says. "From a marketing standpoint, it enhances consumer confidence when they know a cheese has been made by a Master."

**Nasonville Dairy** | [www.nasonvilledairy.com](http://www.nasonvilledairy.com)

10898 Highway 10 West, Marshfield, Wisconsin 54449 | 715-676-2177

**Sales Contact:** Ken Heiman, 715-676-2177



**KURT HEITMANN**



Since Kurt joined Alto Dairy in 1972, he has been attending courses at the Center for Dairy Research and the University of Wisconsin to keep up with the latest cheesemaking technologies. He has always been fascinated with the "make" process, a term used by cheesemakers to describe the different procedures used to create cheese. Raised on a dairy farm, he says he loves the way every day in cheesemaking brings a new challenge. Today, Kurt has his Master Cheesemaker certifications in cheddar, mozzarella, Colby and Monterey jack cheeses. Now employed at Saputo Cheese USA, Kurt is a cheese production specialist at their Waupun plant which produces mozzarella. "The program provides a fabulous education," he says.

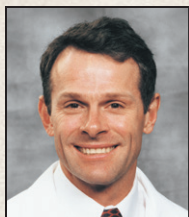
**Saputo Cheese USA Inc.** | [www.saputo.com](http://www.saputo.com)


N3545 County EE, Waupun, Wisconsin 53963 | 920-346-2215,

Fax: 920-346-2377 | **Sales Contact:** Mike Moran, 847-267-3255,

[mmoran@saputo.com](mailto:mmoran@saputo.com)





KERRY HENNING 


Kerry Henning, a third generation cheesemaker, carries on the family tradition started by his grandfather in 1914. He is very proud to be training the next generation of family cheesemakers with his son and nephew now in the business. Henning's continue to make mammoth cheddar wheels up to 12,000 lbs. and any size smaller. He is certified for cheddar, Colby, and Monterey jack. Henning's aged cheddar and their many flavored cheddars are the driving force of their business today. "Making cheese the old fashion way is hard work, but the praise we receive from our customers makes it all worthwhile."

**Henning's Cheese, Inc. | [www.henningscheese.com](http://www.henningscheese.com)**

20201 Point Creek Road, Kiel, Wisconsin 53042 | 920-894-3032

[kerry@henningscheese.com](mailto:kerry@henningscheese.com) | **Sales Contact:** Kay Schmitz, 920-894-3032,  
[kay@henningscheese.com](mailto:kay@henningscheese.com)



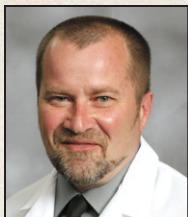
PAM HODGSON 

The granddaughter of an award-winning cheesemaker, Pam fell in love with her craft the very first time she helped make a vat of cheese. At Sartori, she plays many roles, including working on the development of some of the company's staple cheeses, such as fontina, as well as the "one-of-a-kind" specialties, including MontAmoré.<sup>®</sup> A 2013 graduate of the Wisconsin Master Cheesemaker<sup>®</sup> program, she is certified as a Master in fontina and Open Class Hard cheese. "Cheesemaking is very much an art and a science," Pam says. "And it is a team sport—everyone at Sartori plays a role in successfully crafting an award-winning cheese. I work with really great folks who make my job fun and fulfilling."

**Sartori | [www.sartoricheese.com](http://www.sartoricheese.com)**

107 Pleasant View Road, Plymouth, Wisconsin 53085 | 920-893-6061

**Sales Contact:** Sue Merckx, 920-893-6061 ext. 7963,  
[smerckx@sartoricheese.com](mailto:smerckx@sartoricheese.com)



**BRIAN JACKSON**



Brian started working part time in a cheese plant at the age of 16, just to earn money to buy a car. He was one of four children of a single father and learned the value of hard work early on. He also learned early on that making cheese was something he enjoyed enough to make his life's work. Today, 38 years later, he's still enjoying it and takes pride in being able to count himself among the ranks of Wisconsin's elite Master Cheesemakers. Currently working as a production manager at Nasonville Dairy, he's a three-time graduate of the Wisconsin Master Cheesemaker® program, with certifications in Monterey jack, cheddar, brick and Colby and this year, adding certifications in muenster and gouda. "No matter what profession you're in, you have to keep perfecting your skills," he says.

**Nasonville Dairy** | [www.nasonvilledairy.com](http://www.nasonvilledairy.com)

10898 Highway 10 West, Marshfield, Wisconsin 54449 | 715-676-2177

**Sales Contact:** Ken Heiman, 715-676-2177



**TOM JENNY**



A member of the first Wisconsin Master Cheesemaker® program graduating class in 1997 when he was certified in Swiss, Tom returned to the program to graduate in 2012 with additional certifications in fontina and gouda. This year, he adds two Carr Valley original cheese varieties to his Master's portfolio—Bessie's Blend and Shepherd's Blend. Jenny has led Carr Valley's Mauston plant since 2004, working closely with fellow master and company owner Sid Cook to help Carr Valley win more than 500 awards. "I love the fact that I was part of that first Master's class," says Jenny. "I've continued with the program because it helps me to stay updated on techniques, but it also offers camaraderie."

**Carr Valley Cheese** | [www.carrvalleycheese.com](http://www.carrvalleycheese.com)

S3797 County Highway G, LaValle, Wisconsin 53941 | 608-986-2781,

Fax: 608-986-2906 | **Sales Contact:** Beth Wyttenbach, 608-370-4144,

[beth@carrvalleycheese.com](mailto:beth@carrvalleycheese.com)





**GERARD KNAUS**



A third generation Wisconsin cheesemaker, Gerard Knaus' family has owned and operated Weyauwega Star Dairy for more than 30 years. In 2012, he became the first at the company to earn Master certification, for feta and parmesan. This year, he adds brick and Colby to the varieties in which he is certified. Gerard says he loves talking to his customers about what's behind the Master's Mark®, and he's enthusiastic about being a repeat graduate of the program. "I knew going back to get certified for brick and Colby would be another accomplishment that would make me proud to call myself a Master Cheesemaker," he says.

**Weyauwega Star Dairy | [www.wegastardairy.com](http://www.wegastardairy.com)**

113 West Wisconsin Street, Weyauwega, Wisconsin 54983 | 920-867-2870,  
888-813-9720, Fax: 920-867-3325 | **Sales Contact:** Gerard Knaus,  
920-867-2870, [gknaus@wegastardairy.com](mailto:gknaus@wegastardairy.com)



**BOB KOENIG**



Bob doesn't come from a cheesemaking family, but childhood visits to Carr Valley Cheese, where his grandmother worked in the office, fueled his interest in the industry. "The sights and the smells of the plant really stuck with me," he says. Bob eventually went to work for Carr Valley, and soon after, became a licensed cheesemaker. Today, a big focus for him is employee training and continuous improvement initiatives. "It's all about continuous improvement," he says. "And that includes my own continuous improvement. Entering the Wisconsin Master Cheesemaker® program was the next logical step in that process and it's one more step towards becoming a better cheesemaker." This year, Bob earned Master certifications in fontina and gouda.

**Carr Valley Cheese | [www.carrvalleycheese.com](http://www.carrvalleycheese.com)**

S3797 County Highway G, LaValle, Wisconsin 53941 | 608-986-2781,  
Fax: 608-986-2906 | **Sales Contact:** Beth Wyttenbach, 608-370-4144,  
[beth@carrvalleycheese.com](mailto:beth@carrvalleycheese.com)



► *Sid Cook, Bob Koenig and Tom Jenny*  
*Carr Valley Cheese*  
*LaValle, Wisconsin*

*Carr Valley Cheese is big on innovation—its cheeses* have garnered well over 500 top awards. It's also big on education and continuous improvement to create an environment where innovation can flourish. The Wisconsin Master Cheesemaker® program plays a key role in creating that environment. Owner Sid Cook holds Master certification in four cheese varieties; Tom Jenny holds five certifications, including two in Carr Valley original varieties; and Bob Koenig now holds two certifications. “It’s all about continuous improvement,” says Koenig, the company’s newest Master. “And that includes our own continuous improvement.”





**RANDY KRAHENBUHL**



Randy, who started making traditional Swiss cheese alongside his father at the family's Green County, Wisconsin, cheese plant in the early 1970s, says it's the people and access to resources such as the Wisconsin Master Cheesemaker® program that set the state's cheese industry apart. More than a decade after earning certifications as a Wisconsin Master Cheesemaker for Swiss and gouda in the first graduating class of the Wisconsin Master Cheesemaker® program, Randy completed the program again in 2013 with certification in fontina. "The program just keeps getting better," he says. Randy is putting his cheesemaking expertise to use in his current position with BelGioioso Cheese, Inc.

**BelGioioso Cheese, Inc. | [www.belgioioso.com](http://www.belgioioso.com)**

4200 Main Street, Green Bay, Wisconsin 54311 | 920-863-2123,

Fax: 920-863-8791 | **Sales Contact:** Gaetano Auricchio, 920-863-2123, [gaetano.auricchio@belgioioso.com](mailto:gaetano.auricchio@belgioioso.com)



**ROGER KROHN**



A third generation Wisconsin Cheesemaker, Roger began his career at age 14 working in the family business alongside his father, who he reveres as his mentor and "major influencer." With more than 40 years in the business, Roger appreciates the expertise and resources available at the Center for Dairy Research, and the unique marketing support opportunities available through the Wisconsin Master Cheesemaker® program. Roger is certified as a Wisconsin Master Cheesemaker for mozzarella and provolone cheeses. Today, Roger is Cheese Technical Manager for the Luxemburg location of Agropur where he continues to produce award-winning cheese varieties.

**Agropur, inc. | [www.agropurchaseeese.com](http://www.agropurchaseeese.com) and [www.agropur.com](http://www.agropur.com)**

N2915 County Road AB, Luxemburg, Wisconsin 54217

920-845-2901 ext. 29226 | **Sales Contact:** Lari De Bruin, 920-944-0971, [lari.debruin@agropur.com](mailto:lari.debruin@agropur.com)



**RANDY LAGRANDER**



Randy may be the only Wisconsin Master Cheesemaker to receive his cheesemaking license before getting his driver's license—at the age of 15.

Randy worked alongside his parents in a family-owned cheese factory since 1960. After getting his license, he became a full-time employee, practicing the art of manufacturing Colby, Monterey jack and cheddar cheeses. He is now certified as a Master in these three varieties. Randy says the knowledge he has gained through the program helped him develop and improve the specialty cheeses he crafts today as the owner of LaGrander's Hillside Dairy.

**LaGrander's Hillside Dairy**

W11299 Broek Road, Stanley, Wisconsin 54768 | 715-644-2275,

Fax: 715-644-0720 | **Sales Contact:** Randy LaGrander, 715-644-2275



**TERRY LENSIRE**



Terry learned the art of cheesemaking from his father and grandfather and received his Wisconsin Master Cheesemaker certifications for cheddar, Monterey

jack, mozzarella and provolone cheeses. He is considered one of the country's most experienced cheesemakers and has shared his experience through seminars in Wisconsin, California and Minnesota, and by working with University of Wisconsin-Madison professors. His certification is a "sign of commitment," he says. "I'm committed to obtaining more knowledge about cheesemaking and applying the knowledge."

**Agropur, inc.** | [www.agropurchasee.com](http://www.agropurchasee.com) and [www.agropur.com](http://www.agropur.com)

2701 Freedom Road, Appleton, Wisconsin 54915 | 920-788-2115 ext. 27236

**Sales Contact:** Lari De Bruin, 920-944-0971, [lari.debruin@agropur.com](mailto:lari.debruin@agropur.com)





DAVID LINDGREN



David is no stranger to the Wisconsin dairy industry. He grew up on a dairy farm near Loyal, and while still in high school, began making cheese part time at Schlinsog Dairy, Inc. He is currently Plant Manager at Lynn Dairy, Inc., in Granton, Wis. In 2001, David earned Wisconsin Master Cheesemaker certifications in both mozzarella and provolone cheeses. In 2006, he finished additional certifications for cheddar and Monterey jack. “There is always more to learn about cheesemaking to improve your products and operation. I am a better cheesemaker because of this program,” David says.

**Lynn Dairy, Inc. | [www.lynnmilk.com](http://www.lynnmilk.com)**

W1929 US Highway 10, Granton, Wisconsin 54436 | 715-238-7129

**Production Contact:** David Lindgren, 715-238-7129 ext. 239,

[david@lynnmilk.com](mailto:david@lynnmilk.com) | **Sales Contact:** Rick Beilke, 715-238-7129 ext. 225,  
[sales@lynnmilk.com](mailto:sales@lynnmilk.com)



DARRELL MANNING



After nearly 32 years in the cheese industry, Darrell adds Wisconsin Master Cheesemaker® program graduate to his list of professional accomplishments. He earned certification in provolone, one of the first cheeses made at BelGioioso Cheese. “I wanted to honor the tradition,” he says, of his decision to pursue a Master’s certification in provolone. “Coming to the UW-Madison campus to work with other cheesemakers and professors was a great educational experience,” he adds. “It helped me connect with people outside of my own company. I really enjoyed the opportunity and it will help guide me as I continue to develop new cheeses.”

**BelGioioso Cheese, Inc. | [www.belgioioso.com](http://www.belgioioso.com)**

4200 Main Street, Green Bay, Wisconsin 54311 | 920-863-2123,

Fax: 920-863-8791 | **Sales Contact:** Gaetano Auricchio, 920-863-2123,  
[gaetano.auricchio@belgioioso.com](mailto:gaetano.auricchio@belgioioso.com)



**MIKE MATUCHESKI**



Mike parlayed his love of history and science—and his penchant for tinkering with recipes to make them better—into a rewarding career as a cheesemaker.

Licensed since 1997, he's now certified as a Wisconsin Master Cheesemaker in four varieties produced at Sartori—asiago, parmesan, fontina and romano. Over the years, he's won many top awards for both his traditional and artisan specialty products. "I love to make cheese and to continually work on finding ways to make it better," he says. "I'm blessed that I've been able to do that and I'm proud to be counted among Wisconsin's Masters." Mike also has high praise for the team members he works with each and every day to produce these award-winning cheese products.

**Sartori** | [www.sartoricheese.com](http://www.sartoricheese.com)

107 Pleasant View Road, Plymouth, Wisconsin 53085 | 920-893-6061,

**Sales Contact:** Sue Merckx, 920-893-6061 ext. 7963,

[smerckx@sartoricheese.com](mailto:smerckx@sartoricheese.com)



**JIM MEIVES**



Jim took a year off from his college studies and discovered a passion for cheesemaking and a career. In 1978, he began working for Ryser Bros. of Wisconsin and then became a partner at Valley View Cheese. In 1985, Meives together with V&V Supremo Foods, Inc. bought the Chula Vista Cheese Company and began refining the recipe for Chihuahua® cheese. Jim enrolled in the Wisconsin Master Cheesemaker® program to learn the latest technologies and developments in cheesemaking. He has earned Master Cheesemaker certifications for queso blanco and brick cheese varieties.

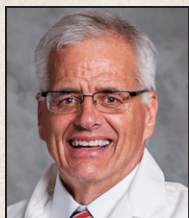
**Chula Vista Cheese Company** | [www.vvsupremo.com](http://www.vvsupremo.com)


2923 Mayer Road, Browntown, Wisconsin 53522 | 608-439-5211

**Sales Contact:** Gilberto Villasenor, President of Sales,

V&V Supremo Foods, Inc., 888-887-8773





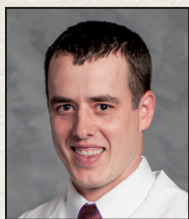
DAVID METZIG 



For over 100 years, the Metzиг family has been crafting cheese at the Union Star Cheese Factory. As a Master Cheesemaker certified in cheddar, David, his wife Jan, and son Jon who is also a Master Cheesemaker, still handcraft, with great pride, classic Wisconsin cheeses. The family and staff love to share their knowledge and craftsmanship with all the customers that stop by their cheese plant for a tour and taste.

**Union Star Cheese Factory** | [www.unionstarcheese.com](http://www.unionstarcheese.com)

7742 County Road II, Fremont, Wisconsin 54940 | 920-836-2804

**Sales Contact:** David Metzиг, 920-836-2804, [unionstarcheese@gmail.com](mailto:unionstarcheese@gmail.com)



JON METZIG  


A fourth generation cheesemaker, Jon says family tradition led him into the industry but so did a fascination with the microbiological aspects of making cheese. “It was so amazing to see all that you can make out of milk,” he recalls. Jon grew up working with his father, David, at the family’s cheese plant and just like David, he has pursued it to the highest level by becoming a Wisconsin Master Cheesemaker. He is now certified in cheddar and Colby. “Once I decided to go into cheesemaking, I knew the Master’s program was something I wanted to do,” he says, noting that he found the artisan cheese courses particularly helpful, as one of his goals is to build Union Star’s profile as an artisan cheddar producer.

**Union Star Cheese Factory** | [www.unionstarcheese.com](http://www.unionstarcheese.com)

7742 County Road II, Fremont, Wisconsin 54940 | 920-836-2804

**Sales Contact:** David Metzиг, 920-836-2804, [unionstarcheese@gmail.com](mailto:unionstarcheese@gmail.com)

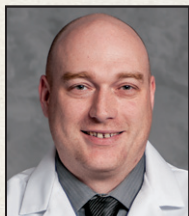



**JOHN MORAN** 

Certified in cheddar and Colby cheeses, third generation cheesemaker John Moran enjoys using his knowledge to help produce a quality product. “The Master Cheesemaker program is a great program that helped me gain a more in-depth knowledge about cheesemaking and introduced me to other cheesemakers who have become a reliable system of friends and colleagues. I feel lucky to have been part of such a unique program,” he says. John credits his passion for cheesemaking to his dad, Mike, who also served as his mentor. “We know that times are always changing and we need to be open minded to new ideas and willing to make changes as we incorporate newer technologies,” he says.

**Wisconsin Dairy State Cheese Company**

P.O. Box 215, Highway 34 & C, Rudolph, Wisconsin 54475 | 715-435-3144,  
Fax: 715-435-3146 | **Sales Contact:** John Moran, 715-435-3144,  
dairystatecheese@wctc.net



**SCOTT NAVARRE** 

A big fan of classic American cheeses, Scott got his first taste of the industry as a child, when he would drop off lunch for his dad at the local cheese plant. Eventually, he learned to make the cheese himself, becoming a third generation cheesemaker and starting down a path that would lead him to the Wisconsin Master Cheesemaker® program. A 2016 graduate, he’s now certified in cheddar and Monterey jack. “I’ve learned that there is a blend of science and craftsmanship involved in the process of making cheese,” says Scott. While this was his first time through the Master’s program, he’s already planning to return. “I’d like to work toward a certification in Colby,” he says. “It’s one of my favorite cheeses and, having grown up in Colby, Wis., it would mean a lot to me.”


**Foremost Farms USA | [www.foremostfarms.com](http://www.foremostfarms.com)**

1511 East 4th Street, Marshfield, Wisconsin 54449 | 715-384-5616

**Sales Contact:** Keith Gretenhart, 608-355-8700,  
keith.gretenhart@foremostfarms.com





**MYRON OLSON** 

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Myron has been crafting cheese for over 40 years. For over 20 years, he has been the manager of Chalet Cheese Cooperative which is the only cheese factory in the United States producing limburger cheese. He is certified in limburger and proudly states, “There are still plenty of people who appreciate a full-flavored cheese.” Additionally, he’s a Master in baby Swiss and brick cheeses, as well as the holder of many awards in cheesemaking. These cheeses are marketed under the Country Castle and Deppeler brands, as well as several retailer brands.

**Chalet Cheese Cooperative**

P.O. Box 788, N4858 Highway N, Monroe, Wisconsin 53566 | 608-325-4343

**Sales Contact:** Myron Olson, 608-325-4343, chaletcheese@yahoo.com



**DAN OMUNDSON** 

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Having grown up in the city, Dan admits that he could never have imagined that cheesemaking would become his life’s work. But a move in the early 1990s to rural Stanley, Wis., led him to find his true calling where he took a job at a cheese plant. Within a few years, he earned his cheesemaking license and in 2000 joined LaGrander’s Hillside Dairy. He graduated the Wisconsin Master Cheesemaker® program in 2013 with certifications in Monterey jack and Colby and looks forward to repeating the program again. “I’m always interested in furthering my education,” he says. “You can just go through the motions every day, but to actually learn so much and start to understand the processes and what goes on behind the scenes really interests me.”

**LaGrander’s Hillside Dairy**

W11299 Broek Road, Stanley, Wisconsin 54768 | 715-644-2275,

Fax: 715-644-0720 | **Sales Contact:** Randy LaGrander, 715-644-2275



**GREGG PALUBICKI**  

For the last 30 years, Gregg has been mastering the art of cheesemaking for Alto Dairy and Saputo Cheese. He is certified as a Master in cheddar and Colby cheeses, varieties he's been making since the late '70s. Gregg enrolled in the Master's program to gain invaluable guidance and advice. It's clear that Gregg cannot envision himself in any other career. "Cheesemaking is a way of life, a lost art. I try to learn something new every day," he says. g currently works as a Cheese Technical Services Coordinator for Saputo.




**Saputo Cheese USA Inc. | [www.saputo.com](http://www.saputo.com)**

N3545 County EE, Waupun, Wisconsin 53963 | 920-346-2215,

Fax: 920-346-2377 | **Sales Contact:** Mike Moran, 847-267-3255,

[mmoran@saputo.com](mailto:mmoran@saputo.com)



**DUANE PETERSEN**   

Duane began his career in a small cheese factory at the age of 14 as a way to save money for college. Eventually, he earned a degree in civil engineering but cheesemaking kept calling him back. He's now among Wisconsin's elite Master Cheesemakers, having earned certification in 2002 for gouda and edam, varieties he produces for Arla Foods USA, and graduating again in 2015 as a Master in havarti. "The Wisconsin Master Cheesemaker® program gives you a better understanding of the cheesemaking process," he says. "It is about making a better product for your customers and it has helped me to accomplish that."

**Arla Foods USA**

489 Holland Court, Kaukauna, Wisconsin 54130 | 920-766-5765

**Sales Contact:** Liberty Sveke, 908-542-2339, [liberty.sveke@arlafoods.com](mailto:liberty.sveke@arlafoods.com)







► *Darrell Manning, Jeff Allen,  
Gianni Toffolon and Randy Krahenbuhl*  
*BelGioioso Cheese*  
*Green Bay, Wisconsin*

*Ask BelGioioso cheesemakers why they love working there and chances are good you'll hear, "The opportunity to learn from Mauro Rozzi, Gianni Toffolon and Randy Krahenbuhl." Founded by master craftsmen who brought their passion for Italian specialty cheese to Wisconsin in 1979, BelGioioso is now a leader in the Italian cheese industry. BelGioioso has succeeded by keeping a strong focus on its traditions while encouraging innovation through continuing education, like the Wisconsin Master Cheesemaker® program. BelGioioso boasts four certified Wisconsin Master Cheesemakers, all contributing to BelGioioso's growth and Wisconsin's specialty cheese renaissance.*



**RANDY PITMAN**  


Randy grew up on a dairy farm in Green County and began making cheese when he was 17. He learned how to craft Swiss and muenster from expert cheesemakers Jim Curran and Ivan Gobeli. Randy has owned and operated Mill Creek Cheese for over 30 years and received his Master certifications in muenster and queso quesadilla in 2010. He enjoys inventing, or recreating new cheeses from old traditional styles. The saying, “You have to do what you love and love what you do,” is very true of this Master Cheesemaker. He continues to expand and learn, with the help of his family, employees and the CDR and enjoys every minute of his time making cheese.

**Mill Creek Cheese Company**

6415 County Trunk H, Arena, Wisconsin 53503 | 608-753-2311,

Fax: 608-753-2011 | **Sales Contacts:** Randy or Mary Pitman, 608-753-2311, millcreekcheese@gmail.com or Amber Wilson, amberlynn003@gmail.com



**PAUL REIGLE**    

A three-time graduate of the Wisconsin Master Cheesemaker® program, Paul has now achieved the goal he set for himself early in his cheesemaking career to become a Master in all of the primary varieties he produces at Maple Leaf Cheese. Previously certified for yogurt cheese, Monterey jack and gouda, he graduated again in 2014 to add cheddar to the varieties for which he has earned the right to use the Master’s Mark®. Referring to the program, he says, “Becoming a Master Cheesemaker gives you a real sense of accomplishment. It’s something that we take a lot of pride in and that people throughout the country recognize as having real value.”



**Maple Leaf Cheesemakers, Inc. | [www.wischeese.com](http://www.wischeese.com)**

N890 Twin Grove Road, Monroe, Wisconsin 53566 | 608-934-1234

**Sales Contact:** Shirley Knox, 608-934-1234, shirleyk@wischeese.com





**CHRIS RENARD**  

A third generation cheesemaker, Chris Renard is President of Renard's Rosewood Dairy, Inc. Chris chose to follow in the footsteps of his grandfather, Howard and father, Gary. A classic Wisconsin cheese plant, Rosewood Dairy specializes in handcrafted cheddar, Colby, Monterey jack and string-style mozzarella. A 2014 graduate of the Wisconsin Master Cheesemaker® program, Chris is certified as a Master for cheddar and mozzarella. "The decision to enter the program was easy," Chris notes. "I saw it as a great opportunity for my own professional development. You can go for a Master's degree in other professions; cheesemaking is the profession I chose."

**Renard's Rosewood Dairy, Inc.**

248 County S, Algoma, Wisconsin 54201


**Renard's Cheese & Deli** | [www.renardscheese.com](http://www.renardscheese.com)

2189 County DK (Old Hwy. 57), Sturgeon Bay, Wisconsin 54235

920-825-7272 or 920-487-2825, Fax: 920-825-1479

**Sales Contact:** Chris Renard, [chris@renardscheese.com](mailto:chris@renardscheese.com)



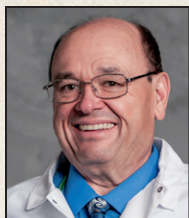
**CHRIS ROELLI** 



A fourth generation cheesemaker, Chris reopened his family's former commodity cheddar plant in 2006 and has since built it into an award-winning artisan cheese business. He has also "mastered" his craft, by becoming a 2015 graduate of the Wisconsin Master Cheesemaker® program with certification in cheddar. "My goal is to be the best cheesemaker I can be while providing my customers with the best product possible," he says. "I firmly believe in continuing education and to me, the Wisconsin Master Cheesemaker® program is the highest mark of my trade."

**Roelli Cheese Haus** | [www.roellicheese.com](http://www.roellicheese.com)

15982 State Highway 11, Shullsburg, Wisconsin 53586 | 608-965-3779

**Sales Contact:** Chris Roelli, 608-965-3779, [roellicheese@hotmail.com](mailto:roellicheese@hotmail.com)



DALE SCHMIDT  



Growing up on a farm, Dale was exposed to the dairy industry at an early age and developed a passion for both its art and science. After earning a food science degree from the UW-Madison, he began a long career in the cheesemaking industry, initially at Lake to Lake Cheese Cooperative (now Land O'Lakes), later transitioning to equipment sales, and eventually returning to actively making cheese at Land O'Lakes. He's now a Wisconsin Master Cheesemaker® program graduate, with certifications in cheddar and Monterey jack. "The Master's program has allowed me to learn some new things, made me reconsider some things I thought I knew, and allowed me to connect with members of the industry," he says. He adds that the program is exciting because it's something his customers recognize and are passionate about.

**Land O'Lakes Inc. | [www.landolakesinc.com](http://www.landolakesinc.com)**

927 8th Street, Kiel, Wisconsin 53042 | 920 894-2204

**Sales Contact:** Mindy Berry, 651-375-2265, [MRBerry@landolakes.com](mailto:MRBerry@landolakes.com)



ALLAN SCOTT  

Unlike many Wisconsin Cheesemakers, Allan did not grow up in a cheesemaking family. His passion began with a high school job, and he has never looked back. One of the things he likes most about his profession is the variety. "Every day is different," he says. He describes the Master's program as a "great opportunity to challenge and further develop my cheesemaking knowledge." Additionally, he values the interaction with other cheesemakers. Today, Allan works in the Tech Service Group with Saputo Cheese. He is certified for mozzarella and provolone cheeses.


**Saputo Cheese USA Inc.**

N3545 County EE, Waupun, Wisconsin 53963 | 920-346-2215,

Fax: 920-346-9442 | **Sales Contact:** John Fitzpatrick, 610-328-9939 or 800-824-3373, [jfitzpatrick@saputo.com](mailto:jfitzpatrick@saputo.com)





**DANIEL STEARNS** 

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Dan grew up on a dairy farm and credits that background for making it easy for him to understand the importance of the Wisconsin cheese industry.



“I love everything associated with Wisconsin cheese,” he says. Today, Dan holds his Wisconsin Master Cheesemaker certification for cheddar cheese. He says the program challenged him to try new methods of cheesemaking which will help him make an even better product. Dan currently serves as Cheddar Technical Manager, consistently making and grading award-winning cheeses.

**Agropur, inc.** | [www.agropurcheese.com](http://www.agropurcheese.com) and [www.agropur.com](http://www.agropur.com)

105 East Third Avenue, Weyauwega, Wisconsin 54983 | 920-867-2137 ext. 17

**Sales Contact:** Vic Grimm, 920-944-0938, [vic.grimm@agropur.com](mailto:vic.grimm@agropur.com)



**LARRY STECKBAUER**  

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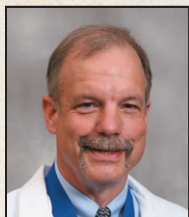
Larry has continued to refine his cheesemaking skills during a career that spans more than 42 years. Once he learned about the Wisconsin

Master Cheesemaker® program, he decided it was an opportunity he wanted to investigate for himself and his company. “It was an incredible learning experience,” he says. Today, Larry is certified as a Wisconsin Master Cheesemaker for parmesan and romano cheeses. “I feel very proud to be producing cheese in Wisconsin,” he says.

**Sartori** | [www.sartoricheese.com](http://www.sartoricheese.com)

107 Pleasant View Road, Plymouth, Wisconsin 53085 | 920-893-6061

**Sales Contact:** Sue Merckx, 920-893-6061 ext. 7963,  
[smerckx@sartoricheese.com](mailto:smerckx@sartoricheese.com)



**STEVE STETTLER**



A third generation cheesemaker, Steve is proud to carry on the Wisconsin tradition. He began learning the craft from his grandfather and father and has continued his quest for learning as a four-time graduate of the Wisconsin Master Cheesemaker® program. He is certified as a Master in the production of six cheese varieties—brick, cheddar, farmers cheese, havarti, muenster and specialty Swiss. “The Wisconsin Master Cheesemaker® program is clearly unique,” he says. “The people you meet are great and the cheesemaking and artisan classes are always terrific resources that you can go back to.”

**Decatur Dairy, Inc. | [www.decaturdairy.com](http://www.decaturdairy.com)**

W1668 Highway F, Brodhead, Wisconsin 53520 | 608-897-8661,

Fax: 608-897-4587 | **Sales Contacts:** Steve or Glennette Stettler,

608-897-8661, [steve@decaturdairy.com](mailto:steve@decaturdairy.com) or Shaya Guilbault, 608-897-8661,

[shaya@decaturdairy.com](mailto:shaya@decaturdairy.com)



**GIANNI TOFFOLON**



Gianni has come a long way in the cheesemaking business, literally. Originally from Cremona, Italy, Gianni moved to Wisconsin in 1979 and is proud to have worked for BelGioioso Cheese for over 30 years. Certified as a Master in parmesan and fontina cheeses, Toffolon wanted to become a Wisconsin Master Cheesemaker so he could answer the “why” of cheesemaking. “Going through the Master’s program gives you access to talented professors and instructors who help you understand why and explain the science behind the art,” said Toffolon. “Understanding the science makes me a better cheesemaker.”

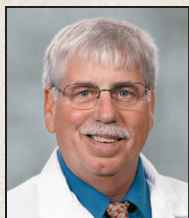
**BelGioioso Cheese, Inc. | [www.belgioioso.com](http://www.belgioioso.com)**

4200 Main Street, Green Bay, Wisconsin 54311 | 920-863-2123,

Fax: 920-863-8791 | **Sales Contact:** Gaetano Auricchio, 920-863-2123,

[gaetano.auricchio@belgioioso.com](mailto:gaetano.auricchio@belgioioso.com)





## STEVEN TOLLERS

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For Steven, cheesemaking is all about family, from starting in 1977 in his sister's cheese factory to working side-by-side in a small factory with his wife.

Certified as a Master Cheesemaker in mozzarella, provolone, Colby and cheddar cheeses, Tollers currently works at Lynn Dairy as the production supervisor. With more than 38 years of cheesemaking experience, he used the Master's program to apply all aspects of cheesemaking—from start to finish—and says he learned so much more than he ever thought he would.

**Lynn Dairy, Inc. | [www.lynn dairy.com](http://www.lynn dairy.com)**

W1929 US Highway 10, Granton, Wisconsin 54436 | 715-238-7129,

**Sales Contact:** Rick Beilke, 715-238-7129 ext. 225, [sales@lynn dairy.com](mailto:sales@lynn dairy.com)



## TOM TORKELSON

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Tom began his cheesemaking career in a small cheese factory in Green County, Wisconsin, and earned his Wisconsin Master

Cheesemaker certifications for both muenster and brick in 2008. Tom says, "I feel honored to be a Master Cheesemaker and be a member of a group of some of the most talented cheesemakers in the World. The Wisconsin Master Cheesemaker® program was a very educational and wonderful experience for me." Tom continues his passion for cheesemaking at Nasonville Dairy where he is involved in the development of new Wisconsin specialty and artisan cheeses.

**Nasonville Dairy | [www.nasonville dairy.com](http://www.nasonville dairy.com)**

10898 Highway 10 West, Marshfield, Wisconsin 54449 | 715-676-2177

**Sales Contact:** Ken Heiman, 715-676-2177





► *Scott Navarre*  
*Foremost Farms USA*  
*Marshfield, Wisconsin*

*Wisconsin's famous cheese industry has evolved over the years to become deliciously diverse, but our state's leadership in producing award-winning, traditional cheese varieties has never wavered. In fact, that leadership position continues to strengthen thanks to cheesemakers like Scott Navarre. He's a second generation cheesemaker who takes particular pride in crafting classic varieties like cheddar and Monterey jack. He's proud to honor the traditions of these great cheeses and, as a new Wisconsin Master Cheesemaker, is even prouder to put his own Master's Mark® on the products he makes.*





**JEFF WIDEMAN**  

Jeff grew up on a dairy farm on English Hollow Road and went to work for the dairy cooperative where his parents were farmer patrons. It was there, under the tutelage of two Swiss cheesemakers, Han and Sep Jaeggi, that his career began. Since 1981, he has lead Maple Leaf Cheese in making innovative premium cheeses. Wideman's Wisconsin Master Cheesemaker certifications are for Monterey jack and cheddar cheeses. "This program represents the highest achievement that we, as cheesemakers, can attain," he says.

**Maple Leaf Cheesemakers, Inc. | [www.wischeese.com](http://www.wischeese.com)**

N890 Twin Grove Road, Monroe, Wisconsin 53566 | 608-934-1234

**Sales Contact:** Shirley Knox, 608-934-1234, [shirleyk@wischeese.com](mailto:shirleyk@wischeese.com)



**JOE WIDMER**   

Joe makes cheese in the factory his grandfather purchased more than 90 years ago, and he continues to follow his grandfather's golden rule: Take no shortcuts and accept nothing less than excellence. Joe has completed the Wisconsin Master Cheesemaker® program twice and holds certifications for two Wisconsin originals—brick and Colby cheeses. He is also certified for cheddar cheese. "The best part of the program is the artisan courses that allow you to meet cheesemakers from other countries and share ideas," he says. Widmer Cheese Cellars has won awards for their cheeses in local, U.S. and international competitions.

**Widmer's Cheese Cellars, Inc. | [www.widmerscheese.com](http://www.widmerscheese.com)**

214 Henni Street, P.O. Box 127, Theresa, Wisconsin 53091 | 920-488-2503

**Sales Contact:** Joe Widmer, 888-878-1107, [joew@widmerscheese.com](mailto:joew@widmerscheese.com)



**BRUCE WILLIS**



Bruce joined the ranks of Wisconsin Master Cheesemakers in 2006, earning certifications in Colby and cheddar. He has added mozzarella and Monterey jack to his Master's varieties. With Burnett Dairy for more than 35 years, Willis gets great satisfaction from making cheese and especially enjoys experimenting with cultures and enzymes. "The Master's program gives you great insight on both the art and science of cheesemaking," he says. "And having the Master's Mark® on our labels is a sign of quality that our customers appreciate."

**Burnett Dairy Cooperative | [www.burnettdairy.com](http://www.burnettdairy.com)**

11631 State Road 70, Grantsburg, Wisconsin 54840 | 715-689-2468,

Fax: 715-689-2135 | **Sales Contact:** Hillary Hildebrandt, 715-689-2028



**ROBERT WILLS**



Bob took over Cedar Grove Cheese in 1989 from his in-laws and opened Clock Shadow Creamery in 2012 specializing in fresh cheese varieties. Building on the company's heritage of over 135 years, Bob enjoys producing artisan versions of the traditional northern European and American-style cheeses. He is a Wisconsin Master Cheesemaker for cheddar and butterkäse cheese varieties. He also makes variations of these cheeses including cheese curds, flavored varieties, aged, bandaged, organic, kosher, grass-based, mixed-milk and seasonal styles. Bob enjoys getting remarkable flavors from familiar cheese varieties.

**Cedar Grove Cheese, Inc. | [www.cedargrovecheese.com](http://www.cedargrovecheese.com)**

P.O. Box 185, Plain, Wisconsin 53577 | 608-546-5284

**Sales Contact:** Robert Wills, 800-200-6020, [bob@cedargrovecheese.com](mailto:bob@cedargrovecheese.com)





**BRUCE WORKMAN**



Holding the most Master certifications of any craftsman in the state, Bruce has honed his skills over more than three decades. He was first certified as a Master in 1999 for gruyère and baby Swiss and returned to the program to graduate in 2002, 2005, 2008, 2011 and 2014 for additional certifications. He is now a Master in the production of butterkäse, havarti, raclette, emmental, specialty Swiss, brick, muenster, cheddar and gouda as well. “There’s no other program in the nation that’s as intense or that provides the same level of training, quality standards or follow up required to become a Wisconsin Master Cheesemaker,” he says. “Every time I go through the program, I learn something new—that’s why I keep going back.”

**Edelweiss Creamery | [www.edelweisscreamery.com](http://www.edelweisscreamery.com)**

W6117 County C, Monticello, Wisconsin 53570 | **Sales Contact:** Shirley Knox,  
608-938-4094, Fax: 608-938-4095, [shirleyk@wischeese.com](mailto:shirleyk@wischeese.com)





## MASTERS NOT CURRENTLY PRODUCING VARIETIES FOR WHICH THEY ARE CERTIFIED

### JEFF MATTES



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Jeff, a third generation licensed cheesemaker, has been manufacturing cheese for 48 years. He is certified as a Master Cheesemaker for parmesan, romano, asiago and fontina cheeses. Jeff is now crafting Mexican-style cheeses for Chula Vista Cheese Company.

### TIM PEHL



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Beginning his dairy career in 1985, Tim has specialized in a diverse array of cheeses. From Italian-style mozzarella and provolone, to Mexican-style cheeses at Chula Vista Cheese, where he is currently Assistant Plant Manager. He is certified as a Master Cheesemaker in both blue and gorgonzola.

### CARIE WAGNER



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Carie discovered a passion for cheesemaking at the University of Wisconsin, where she earned a food science degree. She's applied that same passion at Organic Valley/CROPP Cooperative. Initially drawn to specialty varieties, she earned her first Master's certification in 2001 for havarti and asadero cheeses. She completed the program again in 2006 for cheddar and Monterey jack cheeses.

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