

Grate. Pair. Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

CHEESE WITH ALL THE TRIMMINGS

FESTIVE
PAIRINGS

HOLIDAY
CHEESE
BALL
WREATH



PLUS, THE BEST MASCARPONE SUGAR COOKIES!

LETTER FROM THE EDITOR



Whether you're hosting a cocktail party for friends, making dinner for the family or creating a beautiful tray of cookies to share—we have all of your special moments covered. This holiday issue is packed with easy recipes that are guaranteed to impress guests, while making the season brighter and more flavorful.

Deck out your lovely table with festive flavors and an eye-catching centerpiece.

Our gorgeous Holiday Cheese Ball Wreath makes a striking addition to any holiday spread; the bite-sized cheese balls can be prepared in advance and assembled at party time.

At the heart of every great gathering are the hors d'oeuvres. Keep the party prep to a minimum with our dazzling collection of three-ingredient appetizers; Wisconsin cheese adds bold and delectable flavor to every bite. When time is tight, offering loved ones a stunning assortment of your favorite Wisconsin cheeses paired with a signature beverage is a delightful way to entertain.

Spread more holiday cheer throughout your menus with flavored butters—nothing beats on-trend butters this time of year! We've added a touch of color and elegance with fresh herbs, fruit and Wisconsin cheese. From steak to seafood and rolls, there's a butter to enhance every holiday element.

Finally, create magical, holiday memories with a plate of freshly baked cookies and milk. Let us simplify your baking list with our Favorite Mascarpone Sugar Cookies. One simple cookie dough bakes into three Christmas creations—reindeer cutouts, toffee cookies and chocolate-peppermint cookies.

Happy Holidays!

Suzanne Fanning

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We hope you enjoy the recipes in this issue as much as we do. If you try a recipe, we'd love to hear about it!
Please leave us a recipe review at
WisconsinCheese.com/Recipes.





IN THIS ISSUE



A Wreath of Cheese

Create a showstopping wreath with bite-sized cheese balls.



Dazzling Party Appetizers

Easy and elegant three-ingredient appetizers.



Cheese and Charcuterie

Our top tips for the best meat and cheese board.



Flavored Butters

Perfect for topping steak, seafood and more!



Festive Holiday Cheeseboard

A cheeseboard filled with the best flavors of the season.

IN EVERY ISSUE

First Bite

Honey Roasted Feta

Cheese Cravings

Bits & Bites to
Eat Right Now

Sweet Endings

Our Favorite Mascarpone Sugar Cookies
1 simple dough for 3 unique cookies

Wisconsin Cheese Company Directory



WISCONSIN TO TABLE

WE ALWAYS BRING THE CHEESE



See our latest recipes in action!
Check out our step-by-step recipe videos—
new recipes added every week!

WisconsinCheese.com



Honey Roasted Feta

SERVINGS: 6

INGREDIENTS:

- 1 block (8 ounces) **Odyssey® Traditional Feta cheese**
- 1/4 cup honey
- 1/2 teaspoon minced fresh thyme
- 2 tablespoons fig preserves or blackberry jam
- Assorted crackers or toasted breads

DIRECTIONS:

Heat oven to 400°F.

Place feta in an ungreased 8-inch cast-iron skillet; drizzle with honey. Sprinkle with thyme. Bake for 8 minutes. Remove from the oven. (Pan will be hot!)

Top feta with preserves; baste with warmed honey from bottom of pan. Broil 3-4 inches from heat for 1-2 minutes or until top begins to lightly brown. Serve with crackers.







CHEESE CRAVINGS

› BITS & BITES ‹ TO EAT RIGHT NOW



A SWEET BLUE CHEESE BITE

Easy holiday eats shouldn't always require a recipe. Simply pair Wisconsin blue cheese with fresh fruits like pears and figs and crunchy walnuts. Finish with a drizzle of sweet honey to complement the salty notes in the blue cheese. Round out this pairing with your favorite Belgian ale. Visit [WisconsinCheese.com/Pairing](https://www.wisconsincheese.com/Pairing) for more cheese and beer pairing ideas.



Cran-Apple Fontina in Puff Pastry

This party-ready pastry combines rich, melted fontina with a sweet-tart blend of seasonal cranberries and apples.

[Get the Recipe](#)



Port Wine Cheese Truffles

Port wine cold pack cheese spread adds a smooth, creamy texture with a bit of salt to these dark chocolate truffles.

[Get the Recipe](#)



Fig and Nut Cheese Ball

This savory cheese ball features just four simple ingredients for bold, holiday flavor.

[Get the Recipe](#)



Cheddar Olive Pops

These olive pops have a rich, buttery Wisconsin cheddar cheese coating—they're a guaranteed crowd-pleaser!

[Get the Recipe](#)

HOLIDAY CHEESE BALL WREATH

Yields: 20 servings

Ingredients:

- 2 packages (8 ounces each) Crystal Farms Cream Cheese, softened
- 16 ounces Hook's Two Year Sharp Cheddar cheese (white), shredded (4 cups)
- 4 tablespoons butter, softened
- 2 tablespoons apricot jam
- 2 teaspoons Worcestershire sauce
- 1 bunch fresh dill, snipped
- 1 bunch fresh parsley, minced
- 1/4 cup dried parsley flakes
- 2 tablespoons Aleppo chile pepper flakes or paprika
- Fresh currants, optional
- Assorted crackers

Directions:

Beat the cream cheese, cheddar and butter in a large bowl until blended. Add apricot jam and Worcestershire sauce; mix well. Cover and refrigerate for at least 1 hour.

Place 7 teaspoonfuls cheddar mixture onto a waxed paper-lined baking sheet; scoop or spoon the remaining mixture by tablespoonfuls onto prepared pan. Shape cheddar mixture into balls. Cover and refrigerate for at least 1 hour.

Place the dill, fresh parsley, dried parsley and chile pepper flakes into separate shallow bowls. Divide the larger balls into thirds.

Roll a third of the balls into dill; roll a third of the balls into fresh parsley; and roll the remaining balls into dried parsley. Roll the smaller balls into chile pepper flakes.

Arrange the larger balls into a wreath shape on a serving platter. Top with smaller balls and currants if desired. Cover and refrigerate until serving. Serve with crackers.





Dazzling Party Appetizers

Gather friends and family to share in the holiday spirit around this collection of easy yet impressive hors d'oeuvres. Our three-ingredient appetizers promise to keep the party prep to a minimum. Because, when you start with Wisconsin cheese, three ingredients are all you'll need to create memorable holiday flavors.







Mozzarella and Prosciutto Pinwheels

Yields: about 2 dozen pinwheels

Ingredients:

- 1 box (17.3 ounces) frozen puff pastry, thawed
- 6 ounces thinly sliced prosciutto, divided (about 10 slices)
- 8 ounces part-skim **Henning's Mozzarella cheese**, shredded and divided (2 cups)

Directions:

Heat oven to 375°F.

Unfold one sheet puff pastry on a lightly floured surface; roll out pastry to an 11 x 9-inch rectangle. Top with half of the prosciutto to within 1/4 inch of edges. Sprinkle with 1 cup mozzarella. Starting with a short side, tightly roll up dough. Brush remaining edge of dough with water; press and pinch seam to seal. Wrap in plastic wrap. Freeze for 15 minutes. Repeat steps with remaining puff pastry.

Cut each roll widthwise into 1/2-inch slices. Place 3 inches apart on parchment-lined baking sheets. Bake for 18-20 minutes or until golden brown.



Garlic and Herb Cheese Roll-ups

Yields: about 3 dozen roll-ups

Ingredients:

- 1 cup **Pine River Garlic and Herb Cold Pack Cheese Spread**, divided
- 3 spinach tortillas (8 or 10 inches)
- 1 jar (12 ounces) roasted red peppers, drained

Directions:

Spread a 1/3 cup garlic and herb cheese over each tortilla; layer with red pepper strips. Roll up tightly. Wrap in plastic wrap. Refrigerate for at least 1 hour or until firm. Unwrap; cut each roll widthwise into 1/2-inch slices.









Pesto and Asiago-Stuffed Mushrooms

Yields: 2 dozen mushrooms

Ingredients:

24 large fresh mushrooms, stems removed
(about 1 1/4 pounds)

1/3 cup stirred prepared pesto

6 ounces **Sartori Asiago cheese**,
finely shredded (2 cups)

Directions:

Heat oven to 400°F. Place mushrooms stem side down on an ungreased 15 x 10-inch baking pan. Bake for 8 minutes. Transfer mushrooms stem side down to a paper towel to cool. Wipe pan clean.

Meanwhile, drain or pat (with paper towel) pesto to remove any excess oil. Combine asiago and pesto in a medium bowl. Return mushroom caps stem side up to the pan; fill with asiago mixture. Bake for 10-12 minutes or until mushrooms are tender and cheese is melted.



Aged Cheddar-Cranberry Crostini

Yields: 2 dozen crostini

Ingredients:

- 24 slices toasted French bread
baguette or prepared crostini
- 6 ounces **Widmer's One Year Aged
Cheddar cheese**, shredded (1 1/2 cups)
- 1/2 cup cranberry preserves or relish

Directions:

Heat oven to 350°F. Place toasts on parchment-lined baking sheets. Sprinkle 1 tablespoon cheddar over each bread slice. Bake for 6-8 minutes or until cheese is melted. Top with preserves. Serve warm.







Cherry Havarti Tartlets

Yields: 2 1/2 dozen tartlets

Ingredients:

4 ounces **Roth Original Havarti cheese**, diced (1 cup)

1/2 cup cherry preserves

2 packages (1.9 ounces each)
frozen miniature phyllo tart shells

Directions:

Heat oven to 350°F.

Combine havarti and preserves in a medium bowl. Place tart shells on an ungreased 15 x 10-inch baking pan; fill with havarti mixture.

Bake for 8-10 minutes or until cheese is melted and bubbly. Serve warm.

Cheesy Twice-Baked Potato Bites

Yields: 2 dozen bites

Ingredients:

1 1/2 pounds small baby red potatoes (about 24)

1 cup **Carr Valley Jalapeño Cold Pack Cheese Spread**

12 bacon strips, cooked, crumbled and divided

Directions:

Heat oven to 425°F. Pierce potatoes with a fork; place on an ungreased 15 x 10-inch baking pan. Bake for 30-40 minutes or until tender. Cool potatoes on a wire rack. Reduce oven temperature to 375°F.

When cool enough to handle, cut a thin slice off the top of each potato. Carefully scoop out center pulp, leaving each potato with a shell. Place pulp in a medium bowl. Add jalapeño cheese and 1/2 cup bacon; stir and mash to desired consistency.

Pipe or spoon filling into potato shells; return to the pan. Sprinkle with remaining bacon. Bake for 8-12 minutes or until cheese is melted and potatoes are warmed through.







MEAT AND CHEESE PAIRING PERFECTION

Cheese and charcuterie (think sausage and prosciutto) go together like eggnog and rum—delightful on their own but even better together. Here are some tips for putting together a platter to remember.

PLAN FOR THE PARTY SIZE.

Purchase 1 to 1 1/2 ounces of cheese and at least 2 ounces of charcuterie per person. Increase these amounts slightly if the board is the main appetizer.

STRIVE FOR VARIETY.

When selecting charcuterie and cheese, variety is key. Assemble a mix of charcuterie representing different sizes, textures and types of meat. The cheeses should also vary in colors, textures and flavors.

TEMPERATURE MATTERS.

Similar to cheese, the flavors in charcuterie develop as they come to room temperature. Remove both from the refrigerator at least 1 hour prior to serving.

USE ACCOMPANIMENTS FOR CONTRAST.

Cheese and charcuterie share a full-flavor profile and rich mouthfeel. Add acidic and crunchy accompaniments to the board to help break up the flavors and textures.

WISCONSIN CHEESE AND CHARCUTERIE BOARD

Put the cheese and charcuterie tips to good practice and create your own board filled with a mix of flavors, colors and textures. Find inspiration in our spread below.

- 1 A crisp and crunchy, cranberry cracker or crusty bread helps contrast the creamy cheese and charcuterie.
- 2 **Marieke® Gouda Black Pepper Mix** has a spicy combination of pepper, paprika, coriander, allspice and onion; pair it with salami, a ground pork sausage seasoned with garlic, salt and spices.
- 3 Piri Picante Salami is a pork sausage flavored with red wine, honey and spices, making it a natural pairing for most cheeses.
- 4 Nduja is a soft, spreadable Calabrian-style sausage with a strong, spicy flavor; try it with a mellow cheese like **Roth Monroe** or **Uplands Pleasant Ridge Reserve** and crunchy, candied pecans.
- 5 **Roth Monroe** is a soft-ripened cheese with a luxuriously, creamy texture and mild flavor; pair it with Capicola, an Italian pork cold cut with a delicately spiced flavor.





- 6 Cornichons add a nice bright acidity to help refresh the palate.
- 7 **Roth Vintage Van Gogh® Gouda cheese** is an aged gouda with pronounced caramel flavors and a mild sweetness; pair it with dry-aged pork shoulder for the perfect hint of smoke.
- 8 **Red Barn Cūpola** is a semi-hard cheese with notes of caramel and toasted pineapple; try it with prosciutto, a classic dry-cured Italian meat.
- 9 **Salemville® Smokehaus Blue®** has a sweet, slightly smoky flavor; pair it with Saucisson Sec, a classic French-style sausage with a simple clean flavor.
- 10 Seasonal fruits like grapes and fresh figs add sweet flavors to contrast the salty cheese and meat.

FLAVORED BUTTERS

• • • MAKE A • • •

BIG IMPRESSION

A compound butter adds a special touch to the menu this time of year. They're perfect for steak, seafood and rolls; these flavored butters pair with flair, thanks to the added depth of flavor provided by Wisconsin cheese.







CRANBERRY • • CHIPOTLE • • CHEDDAR BUTTER

YIELD: 1 3/4 CUPS

INGREDIENTS:

- 1 cup (2 sticks) butter, softened
- 4 ounces **Carr Valley Cranberry Chipotle Cheddar** cheese, shredded (1 cup)
- 1/3 cup dried cranberries, chopped
- 1 tablespoon honey
- 1/2 teaspoon ground chipotle chili pepper
- Salt and pepper to taste
- Warm bread or dinner rolls

DIRECTIONS:

Beat the butter, cheddar, cranberries, honey and chipotle chili pepper in a medium bowl. Season with salt and pepper to taste. Shape cheddar mixture into an 8-inch long, round roll; tightly wrap in plastic wrap. Refrigerate for at least 2 hours. Serve butter with bread.



FRESH PEAR • • AND • • BLUE CHEESE BUTTER

YIELD: 1 3/4 CUPS

INGREDIENTS:

- 1 cup (2 sticks) butter, softened
- 6 ounces **Roth Original Buttermilk Blue®** cheese, crumbled (1 cup)
- 1/2 cup diced fresh pear
- 1 1/2 teaspoons minced fresh sage
- Salt and pepper to taste
- Grilled beef steaks of choice

DIRECTIONS:

Beat the butter, blue cheese, pear and sage in a medium bowl. Season with salt and pepper to taste. Shape blue cheese mixture into an 8-inch long, round roll; tightly wrap with plastic wrap. Refrigerate for at least 2 hours. Serve butter with steaks.









ZESTY LEMON • • AND • • DILL HAVARTI BUTTER

YIELD: 1 3/4 CUPS

INGREDIENTS:

- 1 cup (2 sticks) butter, softened
- 4 ounces **Roth Dill Havarti cheese**, shredded (1 cup)
- Zest of 2 medium lemons (about 4 teaspoons)
- 1 teaspoon snipped fresh dill
- Salt and pepper to taste
- Cooked seafood or fish

DIRECTIONS:

Beat the butter, havarti, lemon zest and dill in a medium bowl. Season with salt and pepper to taste. Shape havarti mixture into an 8-inch long, round roll; tightly wrap with plastic wrap. Refrigerate for at least 2 hours. Serve butter with seafood.

Festive Holiday Cheeseboard

Build a cheeseboard filled with the festive flavors of the season.



*Marieke® Gouda Thorp
(Red Wine) cheese*

Marieke's classic gouda infused with sweet, Wisconsin red wine.

*Nasonville
Cranberry Jack cheese*

Monterey jack cheese studded with tart pieces of cranberry.



Garnish the board with bay leaves, thinly sliced serrano ham, cashew brittle, sugared cranberries, candied walnuts, peppermint bark, pomegranate, maple-flavored candies, cocoa-dusted almonds and fresh rosemary sprigs.

Deer Creek The Blue Jay™ cheese

A creamy, quintuple crème blue cheese mixed with crushed juniper berries for a slightly botanical, piney flavor.

Saxon Snowfields™ Butterkäse-style cheese

Handcrafted and aged, this robust, nutty cheese has a creamy texture and parmesan notes.



Favorite Mascarpone Sugar Cookies

Holidays are busy days. Get more bang for your baking buck with this simple dough that can be made three ways. These cookies are easy enough for bakers of all skill levels (kids included!), and the addition of mascarpone cheese gives them a tender texture and mildly sweet flavor.







SWEET ENDINGS



Favorite Mascarpone Sugar Cookies

Yields: about 5 1/2 dozen cookies

Ingredients:

Cookie Dough:

- 1/2 cup butter, softened
- 1 cup sugar
- 1 large egg yolk
- 1 1/2 teaspoons vanilla extract
- 1 container (8 ounces)
**Crave Brothers Farmstead
Classics Mascarpone
cheese**, at room temperature
- 2 1/2 cups all-purpose flour

Reindeer Cookies:

- 1 tube each black and white
decorating icing or gel
- Red milk chocolate M&M's

Chocolate-Peppermint Cookies:

- 1 package (12 ounces)
semisweet chocolate chips
- 1/2 cup crushed peppermint
candies or candy canes

Toffee Cookies:

- 1 package (8 ounces)
milk chocolate English toffee
bits, divided

Directions:

Cookie Dough:

Cream butter and sugar in a large bowl until light and fluffy. Add egg yolk and vanilla; beat until blended. Beat in mascarpone just until combined. Gradually add flour, mixing well after each addition. Divide dough into thirds. Next steps for each portion of dough are located under cookie type.

Reindeer Cookies:

Shape a third of the dough into a disk; wrap in plastic wrap. Refrigerate for at least 1 hour.

Heat oven to 350°F. Roll out dough on a floured surface to 1/4-inch thick. Cut with a floured 2 1/2-inch round cookie cutter. Place 1 inch apart on parchment-lined baking sheets. Bake for 10-12 minutes or until golden brown. Let cool for 5 minutes before removing to a wire rack. Cool completely.

Pipe antlers and eyes with black decorating icing on cookies. Dot white decorating icing to secure M&M noses. Yields about 1 1/2 dozen cookies.

Chocolate-Peppermint Cookies:

Place a third of the dough on waxed paper; shape with paper into a 6-inch long, rectangular roll. Wrap in plastic wrap. Freeze for at least 1 hour.

Heat oven to 350°F. Cut dough into 1/4-inch slices. Place 1 inch apart on parchment-lined baking sheets. Bake for 10-12 minutes or until golden brown. Let cool for 5 minutes before removing to a wire rack. Cool completely.

Melt chocolate chips in a microwave, stirring every 20 seconds until smooth. Dip half of each cookie into chocolate, letting any excess chocolate drip off. Place on waxed paper-lined baking sheets. Sprinkle with peppermint candies. Refrigerate until chocolate is set. Yields 2 dozen cookies.

Toffee Cookies:

Stir 1/3 cup toffee bits into remaining dough. Place dough on waxed paper; shape with paper into a 6-inch long, round roll. Wrap in plastic wrap. Freeze for at least 1 hour. Roll dough in 1/2 cup toffee bits. Rewrap; freeze for at least 30 minutes. Save any leftover toffee bits for a different recipe.

Heat oven to 350°F. Cut dough into 1/4-inch slices. Place 1 inch apart on parchment-lined baking sheets. Bake for 10-12 minutes or until golden brown. Let cool for 5 minutes before removing to a wire rack. Cool completely. Yields 2 dozen cookies.



Tips for Baking with Kids

Roll up your sleeves, get out your apron—the holiday baking season is here! This year make memories in the kitchen by whipping up a batch of our Favorite Mascarpone Sugar Cookies. With simple steps and unlimited decorating potential, this recipe is perfect for making with kids. For the most memorable experience, keep these tips in mind.

Find age-appropriate tasks. From measuring to decorating, there's a way for children of all ages to help in the kitchen. For this cookie recipe, younger children can help add ingredients into the mixing bowl, stir and decorate. Older children can measure ingredients, crack eggs and roll out the dough.

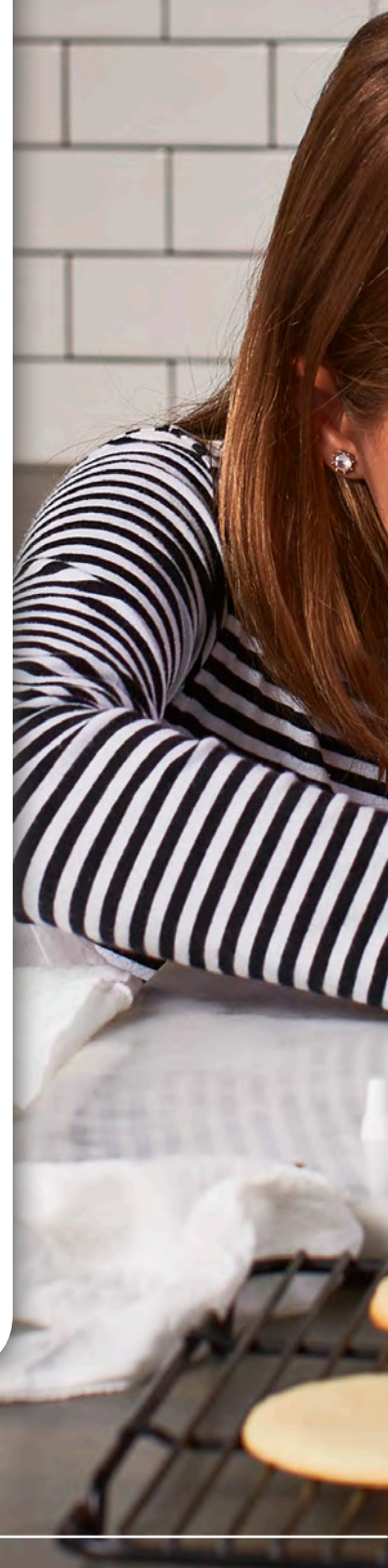
Do some prep work. Pre-measure ingredients for little ones so they are ready to add or stir in. Gather your supplies in an easy-to-reach area and make sure you have everything you need on hand.

Consider your tools. Choose kid-friendly tools for baking, when possible. Plastic bowls are lightweight and won't break. A small whisk or spoon fits better in a small hand. And large, plastic cookie cutters are easier to handle.

Encourage curious minds. Baking is more than just fun—it's also a great learning opportunity. Let kids taste new ingredients, such as the flour, sugar and mascarpone cheese, and talk about the roles they play in the recipe.

Embrace the mess. Baking with kids is usually pretty messy (and often takes a bit more patience), but the memories made creating those delicious treats are worth it!

Enjoy your efforts. The best part of baking? Eating and sharing your cookies! Find directions for turning your empty mascarpone container into a special holiday package perfect for gifting these cookies to family and friends [here](#).







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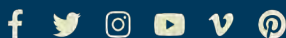
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