



# 2022

## DIRECTORY





THE MASTER CHEESEMAKER  
PROGRAM HAS HELPED  
WISCONSIN MAINTAIN  
ITS INDUSTRY LEADERSHIP

### OUR MASTERS BREAK THE MOLD

Wisconsin is the only place in the world outside of Switzerland where cheesemakers can formally become Masters of their craft. Only 90 cheesemakers have earned the Master's Mark®, a testament to the program's high standards and rigor.

### OUR MASTERS GUIDE THE WHEY

The program is a major reason Wisconsin wins more awards than any other region on earth, and the Master's Mark® has become a symbol of quality and commitment to producing the best cheeses in the world.

### OUR MASTERS REINVENT THE WHEEL

Candidates are taught how to elevate their craft, and how to push the artistry of their products, inspiring them to experiment and find new cheese types and styles. The result? Unmatched innovation.

### OUR MASTERS HAVE ACED EVERY TEST

Only cheesemakers with ten years of certified experience are accepted into the program. Once in, they complete three years of apprenticeship and coursework, culminating in a rigorous written exam.

Wisconsin Master Cheesemaker® graduating class of 2022, clockwise from top left: **Jamie Fahrney, Charles Henn, Matt Henze, Ken Kane, Gerard Knaus, Shawn Sadler**





*"The program offers so much support and knowledge. It really helps you to troubleshoot and understand how to improve the quality and artistry of your products."*

**JEFF ALLEN**



Imagine working a summer job at just 14 years of age and being introduced to a lifelong passion. That's just what happened to Jeff when he worked in the repack room at a local cheese factory. Eventually, his passion led him to the position of plant manager at BelGioioso Cheese, where he conducts his craft as a Wisconsin Master Cheesemaker® of both **blue** and **gorgonzola**.

**BelGioioso Cheese, Inc.**  
**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



*"I am very proud to join the ranks of Wisconsin Master Cheesemaker®. It has been a goal of mine for a long time, and it means a lot for me to finally accomplish it."*

**STEVE BECHEL**



Steve Bechel got into cheesemaking in 2000, at Eau Galle Cheese. "As I started learning to run the vats and working on some of the equipment, I became very interested. What I thought was going to be a very repetitious job, became something new every day. It has now been over 20 years and I'm still learning every day." In addition to learning about the science behind cheesemaking, he really enjoys making cheese and working for a smaller company like Eau Galle Cheese. He is certified in **parmesan** and **romano** cheese.

**Eau Galle Cheese**  
**www.eaugallecheese.com**

N6765 WI-25  
Durand, WI 54736

715-283-4211

Sales Contact:  
Steve Bechel, 715-283-4211  
steve@eaugallecheese.com



*"The thing I like most about cheesemaking is that you never stop learning."*

**RON BECHTOLT**



Ron discovered his passion for cheesemaking nearly two decades ago, when he made his first batch at Klondike Cheese Company. Today, he's still pursuing that calling at Klondike as a Wisconsin Master Cheesemaker®. Specializing in **havarti** and **muenster**, Ron never tires of the challenging practice that drew him in years ago.

**Klondike Cheese Company**  
**www.klondikecheese.com**

W7839 Highway 81  
Monroe, Wisconsin 53566

608-325-3021

Sales Contact:  
Luke Buholzer, 608-325-3021,  
luke@klondikecheese.com



*"Cheesemaking is just one of those things. It becomes a part of you, it grows on you and, for me, it keeps me focused on being my best."*

**STEVE BIERHALS**



By the time he was 20, Steve was working at the local cheese plant and exploring the many facets of the industry. In December 2016, Steve took the ultimate leadership role by completing the Wisconsin Master Cheesemaker® Program and earning his Masters in **parmesan (grana)**, a cheese he first learned to make from his mentor, Master Cheesemaker Gianni Toffolon.

**BelGioioso Cheese, Inc.**  
**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



The gold medallion icons next to the Master Cheesemakers' names indicate the number of cheese varieties for which they've earned Master's certification.



*"I hope we can bring about new Wisconsin cheesemaking traditions."*

**TOM BLAUERT**



Involved in mozzarella production for almost 40 years, Tom takes great pride in cheesemaking. His hands-on education gave him a good understanding of the principles of cheesemaking he's carried throughout his career. Through his **mozzarella** and **low-fat mozzarella** certification, he has been able to spread his knowledge to the next generation of cheesemakers.

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

3500 East Destination Drive  
Appleton, Wisconsin 54915

920-944-0990

Sales Contact:  
Marty Pullin, 920-931-0051,  
[marty.pullin@agropur.com](mailto:marty.pullin@agropur.com)



*"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."*

**ADAM BUHOLZER**



The distinction of Master seems to be in the DNA of the Buholzer family. Adam is the latest addition to the Buholzer Wisconsin Master Cheesemaker® lineage at Klondike Cheese Company, and is the state's first second-generation Master. For the Buholzers, nothing less than the best will do. Adam holds certifications in both **feta** and **havarti**.

**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)



*"It gives you such an appreciation and understanding of the entire process of cheesemaking."*

**DAVE BUHOLZER**



Along with his brothers, Dave was raised in the Klondike Cheese Company. It was only natural that they'd all have the commitment it takes to earn Wisconsin Master Cheesemaker® status. Dave took on certifications in **feta** and **muenster**, creating some of the finest varieties the state has to offer.

**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)



*"At Klondike, making the highest-quality cheese has always been a Buholzer family affair."*

**RON BUHOLZER**



Look no further than the Buholzer family to see true dedication to quality; they've run the Klondike Cheese Company for four generations. As one of four Wisconsin Master Cheesemakers® in the family, Ron holds certifications for **feta** and **brick** cheese. The state's reputation for excellence pushes Ron and everyone at Klondike to continue making award-winning cheese.

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[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 took courses in artisan cheesemaking at the UW Center for Dairy Research.*

## STEVE BUHOLZER



Steve has long been a student of cheesemaking. From growing up in the family-owned Klondike Cheese Company, to studying artisan cheesemaking at the UW Center for Dairy Research, he's dedicated his career to making the highest-quality products. Steve has been a Wisconsin Master Cheesemaker® since 1999, certified in **feta** and **muenster**.

**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's American originals have won more than 700 top awards from competitions across the world.*

## SID COOK



Sid is the owner of Carr Valley Cheese and a Wisconsin Master Cheesemaker® specializing in **cheddar**, **fontina**, and mixed milk varieties **Gran Canaria**® and **Mobay**®. He is a fourth-generation cheesemaker known for his one-of-a-kind, award-winning American originals and has taken home more than 700 national and international awards.

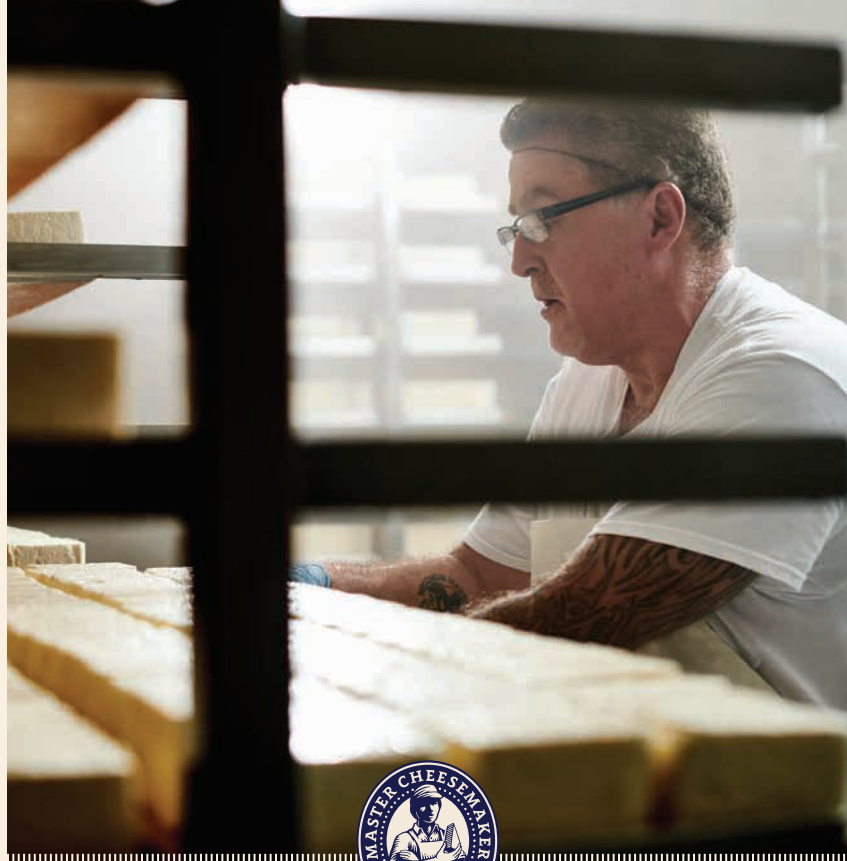
**Carr Valley Cheese**  
[www.carrvalleycheese.com](http://www.carrvalleycheese.com)

S3797 County Highway G  
LaValle, Wisconsin 53941

608-986-2781

Fax: 608-986-2906

Sales Contact:  
Dave Christoff, 608-370-4144,  
[dave@carrvalleycheese.com](mailto:dave@carrvalleycheese.com)



## PRETTY TOUGH WORK

Jamie Fahrney started working at Chalet Cheese Cooperative in Monroe, Wisconsin when he was 16. "After my first day, I went home and told my mother, 'I don't know if I want to do this cheesemaking stuff, it's pretty tough work.' Then my dad came home, and he told me, 'You're staying right where you're at.' I've been here ever since." Fahrney has been at Chalet Cheese Cooperative for about 44 years. He started working full time at the historic cheese plant after graduating high school in 1980 and earned his cheesemakers license in 1985. Chalet Cheese cooperative was founded in 1885 and is one of the oldest cheese cooperatives in the nation. They are makers in swiss, but better known for their commitment to crafting the infamous Limburger cheese.





*"Maybe it's true that cheesemaking is in the blood. People told me I would be back, and they were right."*

**TOM DAHMEN**



Tom grew up in the dairy industry, living above a cooperative and working in his father's cheese plant. After a hiatus to pursue other career options, he returned to cheesemaking, his true calling. He's now a Wisconsin Master Cheesemaker®, specializing in **oaxaca** and **queso quesadilla** cheese, certifications he sought out to honor his father's legacy. Tom is the Technical Director at Chula Vista/V&V Supremo in Browntown.

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

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

Sales Contact:  
Gilberto Villaseñor, President  
of Sales, V&V Supremo  
Foods, Inc., 888-887-8773



*"I view it as a great accomplishment. It was a lot of hard work but I'm hoping that it's going to be rewarding in the future and open up new avenues for my care as a cheesemaker."*

**NOAH DEITELHOFF**



It's not often that a high school job turns into a lifelong career, but that's the case with Noah Deitelhoff. He got his cheesemaker license in 2001 and has been honing his craft ever since. His certifications include **mozzarella** and **provolone**. Deitelhoff has helped develop and fine tune these cheeses at the Saputo plant he currently works at.

**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:  
Brian Loch  
[bloch@saputo.com](mailto:bloch@saputo.com)



*"The Master Cheesemaker program was a very exciting opportunity to learn the art of cheesemaking and gain the knowledge to produce quality cheese."*

**KEN DEMA**



A part-time job during high school at Alto Dairy launched Ken's cheesemaking career. After graduating, he took on a full-time position and more responsibility, so he went back to school for his cheesemaking license. Ken holds Wisconsin Master Cheesemaker® certifications in **cheddar** and **mozzarella**. He is currently working at Saputo Cheese USA's Waupun plant as a production supervisor making eight mozzarella and two provolone recipes.

**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:  
Brian Loch  
[bloch@saputo.com](mailto:bloch@saputo.com)



*"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 a lot of pride in."*

**PAT DOELL**



Raised in a cheesemaking family and mentored by his father and uncle, fellow Master 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 plant next door to his childhood home. Originally Krohn Dairy, the plant now owned by Agropur. Its specialties, and Doell's, are **provolone** and **mozzarella**, the two varieties for which he is certified as a Wisconsin Master Cheesemaker®.

**Agropur, inc.**  
[www.agropurchase.com](http://www.agropurchase.com)  
[www.agropur.com](http://www.agropur.com)

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

Sales Contact:  
Marty Pullin, 920-931-0051,  
[marty.pullin@agropur.com](mailto:marty.pullin@agropur.com)



*"When you're surrounded by people who care about their work, it becomes a part of your culture, and that's what we have in Wisconsin and at Klondike."*

## MATT ERDLEY



Matt Erdley found his calling to be a cheesemaker as part of the fourth-generation family business at Klondike Cheese. Shortly after he started in the business, he knew that making great cheese was important to the success of the company. Learning from his mentors' played an integral role in helping him become a master. After nearly 20 years at Klondike, Matt has received certifications in **muenster** and **brick** cheese.

### 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)



*In 2015, Jamie received the coveted, H.P. Mulloy award for cheesemaking.*

## JAMIE FAHRNEY



Legendary cheesemaker Albert Deppeler helped usher Jamie into the industry, encouraging him to get his cheesemaking license in 1985. From there, Jamie continued to work alongside Master Cheesemaker Myron Olson at Chalet Cheese Cooperative – the only U.S. plant that produces Limburger cheese. Jamie holds Master certifications in **limburger**, **swiss**, **baby swiss** and **brick** cheeses, an accomplishment that results in his longstanding commitment to quality.

### Chalet Cheese Cooperative

P.O. Box 788  
N4858 Highway N  
Monroe, Wisconsin 53566

608-325-4343  
Fax: 608-325-4409

Sales Contact:  
Mike Hlubek, 608-325-4343,  
[mike.hlubek@chaletcheesecoop.com](mailto:mike.hlubek@chaletcheesecoop.com)



*Gary is a three-time graduate of the Wisconsin Master Cheesemaker® Program.*

## GARY GROSSEN



Upon making cheese with his parents at a young age, Gary quickly realized something: despite advances brought on by new technologies, cheesemakers set themselves apart through their artistic skills and learned experience. With that in mind, he's spent his career amassing Wisconsin Master Cheesemaker® certifications in **brick**, **muenster**, **cheddar**, **havarti** and **gouda**.

### Babcock Hall Dairy Plant

1605 Linden Drive  
Madison, Wisconsin 53706

Sales Contact:  
Bill Klein, 608-265-2726,  
[waklein@wisc.edu](mailto:waklein@wisc.edu)



*"I like working with the different varieties and trying new stuff. Every day is a little different."*

## KIRK HANSEN



Kirk Hansen got his start in cheesemaking when he was a junior in high school. Hansen started out with the basics: filling and pressing hoops, taking blocks out. "First it was just a job but after time went by it got more interesting and I become more involved with the make processes." In 2006, Hansen got his cheesemaking license. Fast forward 15 years later and he is one of the newest members of the Wisconsin Master Cheesemaker® Program, becoming certified in **cheddar** and **monterey jack**.

### Nasonville Dairy, Inc. [www.nasonvilledairy.com](http://www.nasonvilledairy.com)

10898 Highway 10 West  
Marshfield, Wisconsin 54449

715-676-2177

Sales Contact:  
Ken Heiman, 715-676-2177



*"My customers really appreciate the Master's Mark® and what's behind it."*

## BILL HANSON



It all began at the age of 18, when Bill landed a summer job at a cheese plant. His entrepreneurial spirit eventually led him to purchase a cheese plant in Arena with business partners, which laid the foundation for his 40-year career. Bill has earned certifications in **gouda**, **colby**, and **colby jack**, an accomplishment in which both he and his customers take pride.

**Arena Cheese, Inc.**  
**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



*"Cheesemaking is a lifestyle, not just a job."*

## LARRY HARRIS



Growing up around cheesemaking, Larry Harris naturally gravitated toward the industry. What began as a part-time job at Meister Cheese in Muscoda, Wisconsin, has blossomed into a 30-year career where his passion for consistency in cheesemaking prevails. Larry is certified in **monterey jack**, **cheddar**, **colby**, and **colby jack** cheese.

**Meister Cheese Company**  
**www.meistercheese.com**

1050 East Industrial Drive  
Muscoda, Wisconsin 53573

608-739-3134

Sales Contact:  
Alex Meister, 608-739-3134  
ameister@meistercheese.com



## FROM WISCONSIN TO CHINA AND BACK

As a student at the University of Wisconsin-River Falls, Charles Henn got a cheesemaking job in the university's dairy plant. "I went to college thinking I was going to be a veterinarian. When I first applied to vet schools after my junior year in college, I got denied. My college advisor tried to cheer me up and he told me I'd probably make more money as a cheesemaker than as a vet," Henn said with a laugh. As part of the university dairy plant job, an alumnus from China brought Henn and other college cheesemakers to China where they spent three weeks on a Tibetan plateau making Halloumi cheese from Yak's milk. "I had a pretty unique college experience and that was all because of cheese," he said.





*"It enhances consumer confidence when they know a cheese has been made by a Master."*

**KEN HEIMAN**



At 16, Ken was already a licensed cheesemaker, and his career has only gone up from there. He now holds certifications in **asiago**, **cheddar**, **feta** and **monterey jack**. His creative abilities and experience, helped his family's business, Nasonville Dairy, blossom. Today, they produce more than 40 varieties of cheese.

**Nasonville Dairy, Inc.**  
**www.nasonvilledairy.com**

10898 Highway 10 West  
Marshfield, Wisconsin 54449

715-676-2177

Sales Contact:  
Ken Heiman, 715-676-2177



*"The program provides a fabulous education."*

**KURT HEITMANN**



Kurt joined Alto Dairy in 1972 and kept up with cheesemaking trends by taking courses at the University of Wisconsin-Madison. His upbringing on a dairy farm taught him to relish a challenge, like trying different 'make' processes for his cheeses. As a result, he has his Wisconsin Master Cheesemaker® certifications in **cheddar**, **mozzarella**, **colby** and **monterey jack**. Kurt is a cheese production specialist at Saputo Cheese USA's Waupun plant supporting mozzarella.

**Saputo Cheese USA Inc.**  
**www.saputo.com**

N3545 County EE  
Waupun, Wisconsin 53963

920-346-2215

Fax: 920-346-2377

Sales Contact:  
Brian Loch  
bloch@saputo.com



*"There's a lot of work in finding out how to fix the problems in cheesemaking and that's what I enjoy – the difficulty of it and the variety of issues that you'll have."*

**CHARLES HENN**



Becoming a Master Cheesemaker has been a goal of Henn's. "I first heard about the Wisconsin Master Cheesemaker® program in 2003 when I got my cheesemakers license. I always thought it would be neat to become one. I really enjoyed going to the classes," Henn said. "I learned a lot going down to CDR. Spending time in class was enjoyable, it was just a really good learning experience." Charles is certified in **cheddar**.

**Agropur, inc.**  
**www.agropurchase.com**  
**and www.agropur.com**

3500 East Destination Drive  
Appleton, Wisconsin 54915

920-944-0990

Sales Contact: Marty Pullin  
920-931-0051  
marty.pullin@agropur.com



*"Making cheese the old-fashioned way is hard work, but the praise we receive from our customers makes it all worthwhile."*

**KERRY HENNING**



Since 1914, four generations of cheesemakers have worked at Henning's Cheese. Kerry is continuing his family's 100-plus-year-old tradition with his son and nephew. Kerry is best known for his variety of flavored cheeses like Mango Fire and Bloody Mary cheddar. He is also known for being the only cheesemaker still making the mammoth cheddar wheels, available in any size up to 12,000 lbs. He holds Master certifications in **cheddar**, **colby** and **monterey jack**.

**Henning's Cheese, Inc.**  
**www.henningscheese.com**

20201 Point Creek Road  
Kiel, Wisconsin 53042

920-894-3032

kerry@henningscheese.com

Sales Contact:  
Kert Henning, 920-894-3032,  
kert@henningscheese.com



*"I love creating something that people can enjoy."*

**MATT HENZE**



While working as a member of the packaging group at Decatur Dairy, Matt Henze made a request that changed his career: he asked owner and Master Cheesemaker Steve Stettler to teach him how to make cheese. Under Stettler's mentorship, Matt has developed into the cheesemaker he is today, with certifications for **brick**, **butterkase**, **muenster** and **havarti**.

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

W1668 County Highway F  
Brodhead, Wisconsin 53520

608-897-8661

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)



*"Cheesemaking is an art and a science."*

**PAM HODGSON**



If you asked a young Pam Hodgson about her life goals, she wouldn't have said cheesemaker. Yet, as soon as she tried her hand at the craft, she fell in love. Now, at Sartori, she's a jack of all trades, helping develop cheese specialties and training the next generation of cheesemakers. She's certified for **fontina**, **parmesan**, **asiago**, and **open class hard cheese**.

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

107 Pleasant View Road  
Plymouth, Wisconsin 53085

920-893-6061

Sales Contact:  
Tim Multerer, 920-893-6061,  
[tmulterer@sartoricheese.com](mailto:tmulterer@sartoricheese.com)



*"I love making cheese and want to continue learning. Every cheese tells a story and to watch that story unfold day in and day out is just phenomenal."*

**STEVE HURD**



Steve's 40 plus year career in cheesemaking took him from Iowa to Wisconsin, California, and back to Wisconsin where he's reached the top of his profession: a Wisconsin Master Cheesemaker®, with certifications in **provolone**, **fontina**, **romano** and **asiago**. During his Master's studies, he said he particularly enjoyed courses on artisan cheesemaking.

**Clock Shadow Creamery, LLC**  
[www.clockshadowcreamery.com](http://www.clockshadowcreamery.com)

138 W Bruce Street  
Milwaukee, WI 53204

414-273-9711

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



*"No matter what profession you're in, you have to keep perfecting your skills."*

**BRIAN JACKSON**



What started as a part-time job at a cheese plant to earn money for a car has evolved into a 42-year career. From an early age, Brian grasped the value of hard work, which is clear in his dedication to the cheesemaking world. The three-time graduate of the Wisconsin Master Cheesemaker® Program is certified in **monterey jack**, **cheddar**, **brick**, **colby**, **muenster**, **feta**, **asiago** and **gouda** cheeses, and currently works as the production manager at Nasonville Dairy.

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

10898 Highway 10 West  
Marshfield, Wisconsin 54449

715-676-2177

Sales Contact:  
Ken Heiman, 715-676-2177



*"It really showcases what Wisconsin is all about," he said. "It's about our craft and our dedication to the land, our farmers and our product."*

## KEN KANE



It seems to be destiny that Ken Kane became a cheesemaker. He was named after his grandfather who owned a dairy farm and was a cheesemaker in the Upper Peninsula of Michigan. Kane has achieved his goal of becoming a Master Cheesemaker with certifications in **parmesan** and **romano**. "I learned how to make cheese by making parmesan and romano cheese," he said. "So, it was really near and dear to my heart to obtain certifications in those two cheeses."

### Sartori

[www.sartoricheese.com](http://www.sartoricheese.com)

107 Pleasant View Road  
Plymouth, Wisconsin 53085

920-893-6061

Sales Contact:

Tim Multerer, 920-893-6061,  
[tmulterer@sartoricheese.com](mailto:tmulterer@sartoricheese.com)



*The Knaus family has owned and operated Weyauwega Star Dairy for over three decades.*

## GERARD KNAUS



Cheese is a big part of life for the Knaus family. They've owned and operated Weyauwega Star Dairy for more than 30 years, making Gerard a fourth-generation cheesemaker. He earned Wisconsin Master Cheesemaker® status in 2012 for **feta** and **parmesan**, the first at the company to do so. And since then, he's added more variety to his resume, receiving certifications for **monterey jack**, **muenster**, **brick**, **provolone**, **cheddar**, and **colby**.

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

113 West Wisconsin Street  
Weyauwega, Wisconsin 54983

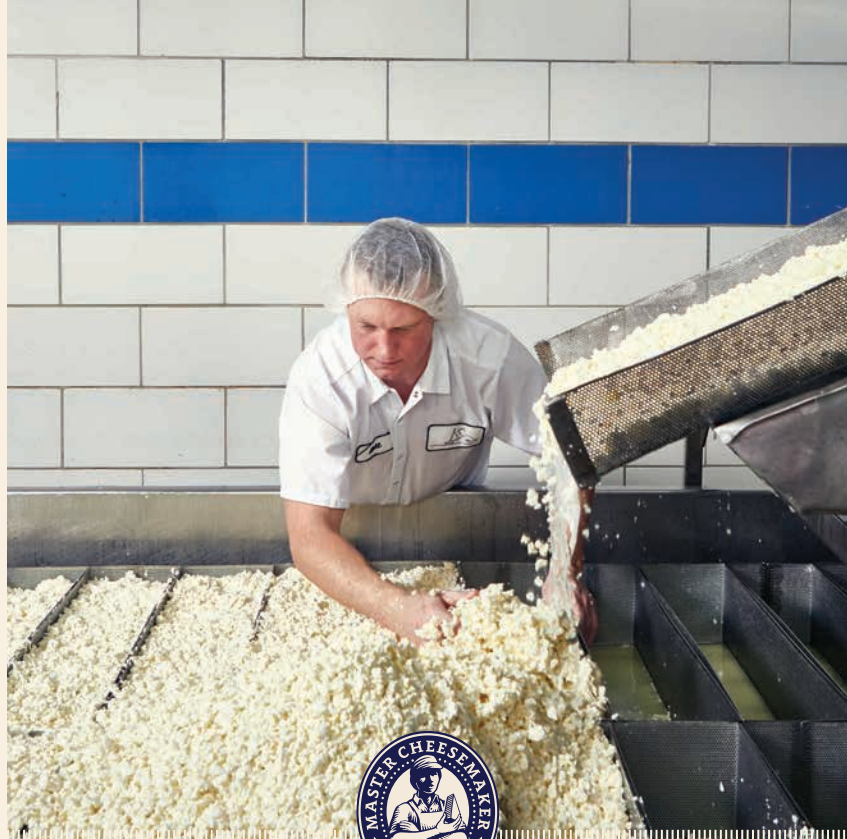
920-867-2870

888-813-9720

Fax: 920-867-3325

Sales Contact:

Gerard Knaus, 920-867-2870,  
[gknaus@wegastardairy.com](mailto:gknaus@wegastardairy.com)



## MENTORING SETS THE STAGE

At Decatur Dairy, Henze found a good mentor in Steve Stettler, a Wisconsin Master Cheesemaker® with certifications in seven cheeses. "I started in the pack room and I overheard Steve talking about training someone else on how to make cheese," Henze remembers. "And I asked Steve, 'What do I got to do to make cheese?' And he said, 'Be here tonight.' So, I came in and it started from there. Steve taught me everything." Henze added, "I'm very fortunate that I had Steve be the one to teach me. It's a great honor. Like I said, I learned everything from him." "The best part is creating something that people enjoy," he said. "I think we get compliments every day. We have a cheese store here at Decatur Dairy and hearing the feedback from everyone enjoying our product; that's what I enjoy the most."





*"Entering the Wisconsin Master Cheesemaker® Program is one more step toward becoming a better cheesemaker."*

**BOB KOENIG**



Bob is a graduate of the Master Cheesemaker class of 2016 and specializes in **fontina** and **gouda** varieties. Bob grew up visiting the Carr Valley Cheese plant as a child and started making cheese as a teen. "It's positively amazing how complex and diverse cheese can be using only four simple ingredients: milk, cultures, rennet, salt," he said.

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

53797 County Highway G  
LaValle, Wisconsin 53941

608-986-2781  
Fax: 608-986-2906

Sales Contact:  
Dave Christoff, 608-370-4144,  
[dave@carrvalleycheese.com](mailto:dave@carrvalleycheese.com)



*"The program just keeps getting better."*

**RANDY KRAHENBUHL**



For Randy, it all started with his dad. They made traditional swiss cheese, side-by-side, at the family's Green County, Wisconsin cheese plant in 1970, and Randy has carried that passion throughout his career. Randy is a Wisconsin Master Cheesemaker® certified in **swiss**, **gouda** and **fontina**, and points to the program as a real differentiator for the entire state.

**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)



*"I fell in love with cheesemaking as a kid, and now, I just can't see myself doing anything else."*

**JOSH KRAUSE**



Thanks to his family's practice, Josh learned early on that cheesemaking was his passion. But it was a job at BelGioioso in college that really drove home that sentiment. Josh has kept the fire going throughout his nearly 20-year career, and remained fascinated by the art of cheesemaking. He's certified for **parmesan** and **romano** cheese through the Wisconsin Master Cheesemaker® Program.

**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)



*"The knowledge I've gained through the program has helped me develop and improve the specialty cheeses we craft at Lagrander's Hillside Dairy."*

**RANDY LAGRANDER**



Randy may be the only Wisconsin 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. He is certified in **colby**, **monterey jack**, and **cheddar**. He now owns LaGrander's Hillside dairy and works alongside his sons.

**LaGrander's Hillside Dairy**  
[www.lagranderscheese.com](http://www.lagranderscheese.com)

W11299 Broek Road  
Stanley, Wisconsin 54768

715-644-2275  
Fax: 715-644-0720

Sales Contact:  
Randy LaGrander, 715-644-2275



*"Cheesemaking is all I've really ever known. It's a unique lifestyle."*

**RYAN LAGRANDER**



When you're raised above a cheese plant, cheesemaking becomes an integral part of life. Ryan worked alongside his grandpa and dad at LaGrander's Hillside Dairy, and continued to develop his passion for the craft. Now, he's a certified Wisconsin Master Cheesemaker® for **colby** and **monterey jack**.

**LaGrander's Hillside Dairy**  
[www.lagranderscheese.com](http://www.lagranderscheese.com)

W11299 Broek Road  
Stanley, Wisconsin 54768

715-644-2275  
Fax: 715-644-0720

Sales Contact:  
Randy LaGrander, 715-644-2275



*"I hope to return the favor by working with new cheesemakers to pass on the knowledge."*

**JEFF LEBEAU**



From Michigan to Vermont and finally to Wisconsin, Jeff's cheesemaking career has taken him places. Patience became a virtue as Jeff waited for the right time to pursue his Wisconsin Master Cheesemaker® certification. That time came while working in his current position as Cheese Operations Manager at Baker Cheese. Jeff is now a master of **mozzarella**.

**Baker Cheese, Inc.**  
[www.bakercheese.com](http://www.bakercheese.com)

N5279 County Road G  
St Cloud, Wisconsin 53079

920-477-7111

Sales Contact: Eric Baker,  
[eric.baker@bakercheese.com](mailto:eric.baker@bakercheese.com)



*"I love to make cheese and to continually work on finding ways to make it better."*

**MIKE MATUCHESKI**



Mike parlayed his love of history and science—and his penchant for always trying to make recipes better—into a rewarding career as a cheesemaker. Certified in **asiago**, **parmesan**, **fontina**, **BellaVitano**®, **Pastorale Blend**® and **romano**, Mike has won many awards that prove his prowess. Mike embodies Sartori's mission to make cheese that people love.

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

107 Pleasant View Road  
Plymouth, Wisconsin 53085

920-893-6061

Sales Contact:  
Tim Multerer, 920-893-6061,  
[tmulterer@sartoricheese.com](mailto:tmulterer@sartoricheese.com)



*The Metzigs offer tours and tastings at their cheese plant, which their family has run for over 100 years.*

**DAVID METZIG**



If you entered Union Star Cheese Factory at any time in the last century, you'd find a Metzиг there to greet you. This family has been crafting cheese for generations, and David takes great pride in continuing that storied tradition. As a Wisconsin Master Cheesemaker® certified in **cheddar**, he comes to work each day with his wife, Jan, and his son and fellow Wisconsin Master Cheesemaker®, Jon.

**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)



*"Once I decided to go into cheesemaking, I knew the Master's program was something I wanted to do."*

**JON METZIG**



For Jon, cheesemaking is part heritage and part scientific study. He's a fourth-generation cheesemaker whose family has owned and operated the Union Star Cheese Factory for over 100 years. But the microbiology behind the cheesemaking process is equally important to him. It's this two-pronged interest that led him to earn his Wisconsin Master Cheesemaker® certification in **cheddar** and **colby**.

**Union Star Cheese Factory**  
**www.unionstarcheese.com**

7742 County Road II  
Fremont, Wisconsin 54940

920-836-2804

Sales Contact:  
David Metzиг, 920-836-2804,  
unionstarcheese@gmail.com



*"We need to be open to new ideas and willing to make changes as we incorporate newer technologies."*

**JOHN MORAN**



Thanks to the expert mentorship of his father, John took up the challenge of becoming a Wisconsin Master Cheesemaker® with pride. He's a third-generation craftsman with certifications in **cheddar** and **colby** cheese, and he appreciates the camaraderie forged in the program. For John, cheesemaking is always changing, and requires a constant willingness to adapt.

**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



## IT WAS DESTINY

It seems to be destiny that Ken Kane became a cheesemaker. He was named after his grandfather who owned a dairy farm and was a cheesemaker in the Upper Peninsula of Michigan. "My grandfather would milk the cows in the morning, bring the milk into the plant and make cheese," Kane said. "My dad always loved it when my grandfather brought home fresh curd from the plant." However, it wasn't until Kane was a couple of years into his own career at Sartori that his dad told him about his family's history and legacy in the dairy industry. "It's a pretty cool experience to bring it full circle, to get his name, and to be a cheesemaker as well," he said.





*"I've learned that there is a blend of science and craftsmanship involved in the process of making cheese."*

## SCOTT NAVARRE



Scott's first taste of the cheesemaking world came when he would drop off lunch for his dad—a second generation cheesemaker—at the local cheese plant. What followed was an ascension to Wisconsin Master Cheesemaker® status. He's now certified in **cheddar** and **monterey jack**.

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

1511 East 4th Street  
Marshfield, Wisconsin 54449

715-384-5616

Sales Contact:  
Brian Groenewold 920-734-1461  
[brian.groenewold@foremostfarms.com](mailto:brian.groenewold@foremostfarms.com)



*"I'm always interested in furthering my education."*

## DAN OMUNDSON



Growing up as a city kid, cheesemaking was never on Dan's radar. But after moving to rural Stanley, Wisconsin, he decided to pursue work at a cheese plant. He earned his license quickly, and eventually received Wisconsin Master Cheesemaker® certifications for **monterey jack** and **colby**.

### LaGrandier's Hillside Dairy [www.lagranderscheese.com](http://www.lagranderscheese.com)

W11299 Broek Road  
Stanley, Wisconsin 54768

715-644-2275

Fax: 715-644-0720

Sales Contact:  
Randy LaGrandier, 715-644-2275



*"This is a big accomplishment and something I've been working toward for more than 14 years."*

## DAVE NEWMAN



Dave had an unconventional rise in the industry. After working in auto repair, he took an intake role at a dairy plant in Kaukauna. Eventually, he tried his hand at cheesemaking and immediately won awards at the Wisconsin State Fair. Dave is now a Wisconsin Master Cheesemaker® certified in **gouda** and **havarti**, and is an essential team member at Arla Foods.

### Arla Foods Inc., USA

489 Holland Court  
Kaukauna, Wisconsin 54130

920-766-5765

Sales Contact:  
David Purcell 623-261-2902  
[david.purcell@arlafoods.com](mailto:david.purcell@arlafoods.com)



*"I think there is more knowledge being utilized than ever before to keep improving the quality of cheese. The quest for continuous improvement is always present, and never goes away."*

## TIM PEHL



Tim has been in the dairy game since 1985, and earned certifications for **blue** and **gorgonzola** cheeses. Now, he's also focusing on Mexican-style cheeses alongside Tom Dahmen at Chula Vista Cheese. As a graduating member of the 2020 class, Tim is now certified in **oaxaca** and **queso quesadilla** cheese.

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

2923 Mayer Road  
Browntown, Wisconsin 53522

608-439-5211

Sales Contacts: Gilberto Villaseñor, President of Sales, V&V Supremo Foods, Inc., 888-887-8773



*"You have to do what you love and love what you do."*

**RANDY PITMAN**



With dairy farming in his roots, cheese was always big in Randy's life. He began crafting swiss and muenster when he was 17, under the guidance of expert cheesemakers Jim Curran and Ivan Gobeli. Now, he has 35+ years of experience leading Mill Creek Cheese, and is a Wisconsin Master Cheesemaker®, certified in **brick**, **queso blanco**, **muenster** and **queso quesadilla** cheese.

**Mill Creek Cheese Factory**

6415 County Road 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



*"You can go for a Master's degree in other professions; cheesemaking is my passion and profession."*

**CHRIS RENARD**



As the president of Renard's Rosewood Dairy, Chris sets the bar high. He's followed in the footsteps of his father and grandfather, and continued the family's tradition of handcrafting a variety of fine cheeses. Chris is certified in **cheddar** and **mozzarella** through the Wisconsin Master Cheesemaker® Program.

**Renard's Rosewood Dairy**  
**www.renardscheese.com**

248 County S  
Algoma, Wisconsin 54201

920-487-2825 or 920-825-7272

Sales Contact: Chris Renard,  
chris@renardscheese.com



*"The challenges are what ignites the passion."*

**ROB RICHTER**



It was by bicycle that Rob entered the dairy industry. While on a ride in 1999, he met Errico Auricchio of BelGioioso Cheese, which led to his first job as a cheesemaker. Now, nearly two decades later, he works at Great Lakes Cheese and holds Wisconsin Master Cheesemaker® certifications for **blue** and **gorgonzola**.

**Great Lakes Cheese Company**  
**www.rothusa.com**

5525 Nobel Drive Suite 100  
Fitchburg, WI 53711

608-285-9800

Sales Contact:  
Anthony Salathe,  
anthony.salathe  
@emmirothusa.com



*"To get to make a career out of what I love is a treat."*

**CHRIS ROELLI**



Chris's great-grandfather moved from Switzerland to pursue the craft in Wisconsin, where the family established itself. In 2006, Chris reopened his family's cheese plant in Shullsburg. He is now a Wisconsin Master Cheesemaker® certified in **cheddar**, **blue** and his **specialty alpine** cheese—products for which he's won numerous awards.

**Roelli Cheese Haus**  
**www.roellicheese.com**

15982 State Highway 11  
Shullsburg, Wisconsin 53586

608-965-3779

Sales Contact:  
Chris Roelli, 608-965-3779,  
roellicheese@hotmail.com



*"Every time you think you have cheese figured out there's always something else to learn."*

## SHAWN SADLER



Over the course of his 25-year career, Shawn has gone from sweeping the floors to running the place. Through it all, Sadler said that he has learned to love the cheesemaking process and the interesting challenges that go with the job. Now, Sadler joins the ranks of the Wisconsin Master Cheesemakers® with certifications in **monterey jack** and **cheddar**.

**Associated Milk Producers, Inc.**  
**www.ampi.com**

220 East Center Street, P.O. Box 6  
Blair, Wisconsin 54616

608-989-2535

Sales Contact:  
Marshal Reece  
reecem@ampi.com



*"The program was a great opportunity to challenge and further develop my cheesemaking knowledge."*

## ALLAN SCOTT



Al's devotion to cheesemaking took a few years to blossom. He didn't grow up in a cheesemaking family, so it took a high school job to really develop a passion for the craft. Since then, Al has lived that passion to its fullest, and is now a Wisconsin Master Cheesemaker® certified in **mozzarella** and **provolone**. He currently works as a Cheese Technical Services Coordinator at Saputo Cheese USA where his extensive knowledge is integrated into many pasta filata type cheeses at multiple Wisconsin plants.

**Saputo Cheese USA Inc.**  
**www.saputo.com**

N3545 County EE  
Waupun, Wisconsin 53963

920-346-2215  
Fax: 920-346-2377

Sales Contact:  
Brian Loch,  
bloch@saputo.com



## FOUR GENERATIONS OF CHEESEMAKING

Gerard Knaus comes from a long tradition of cheesemaking. His family has been making cheese for four generations, "Now I have nieces and nephews in it and it's just great to see them carrying on the family business." Knaus was still in high school when he started making cheese, "I remember it started with sampling and testing milk with my dad and then one day he said, 'Let's go in the plant and make some cheese.' And it started from there." Now Knaus has been making cheese for about 42 years and he said stills likes the challenge of cheesemaking and the drive to make a good quality product. "It's always an adventure," he said.





*"There's always something to learn.  
I don't think you can ever know  
everything as a cheesemaker."*

**JONATHAN STENDER**



Working along Wisconsin Master Cheesemakers® like Gianni Toffolon and Josh Krause, Jonathan had a new-found love for his craft and made it a goal to one day become a Wisconsin Master Cheesemaker® himself. He accomplished that lofty goal as he became certified in **parmesan** and **fontina**.

**BelGioioso Cheese, Inc.**  
**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



*"The cheesemaking and artisan  
classes are always terrific resources  
that you can go back to."*

**STEVE STETTLER**



Steve has followed his family's storied cheesemaking history to perfection. A four-time graduate of the Wisconsin Master Cheesemaker® Program, he's certified in seven different cheeses: **brick**, **cheddar**, **farmers cheese**, **havarti**, **muenster**, **cheese curds** and **specialty swiss**. As a third-generation cheesemaker, Steve is clearly committed to his craft.

**Decatur Dairy, Inc.**  
**www.decaturdairy.com**

W1668 County Highway F  
Brodhead, Wisconsin 53520

608-897-8661

Sales Contacts: Steve or  
Glennette Stettler, 608-897-8661,  
steve@decaturdairy.com or  
Shaya Guilbault, 608-897-8661,  
shaya@decaturdairy.com



*"What I like about cheesemaking  
is that cheese is alive and  
always changing."*

**DAN SZCZEPANSKI**



Dan has been making cheese for 30 years, and his respect for the craft is obvious when he talks about it. Dan said the Wisconsin Master Cheesemaker® Program was a very educational and challenging experience, but the certifications he achieved in **parmesan** and **romano** were well worth the effort. "The test itself was a good challenge, but it also showed me that I had learned so much through the Master's program," he said.

**BelGioioso Cheese, Inc.**  
**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



*"Understanding the science  
makes me a better cheesemaker."*

**GIANNI TOFFOLON**



A native of Italy, Gianni has pursued cheesemaking across the world. He moved to Wisconsin in 1979, landed a job at BelGioioso Cheese and has continued to develop his craft ever since. Gianni is certified in **parmesan** and **fontina**, and works alongside numerous other Wisconsin Master Cheesemakers® at BelGioioso in Green Bay.

**BelGioioso Cheese, Inc.**  
**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



*Steven's cheesemaking career stretches back to 1977, when he worked in his sister's cheese factory.*

## STEVEN TOLLERS



Steven has always made cheese in good company. He started in his sister's cheese factory in 1977, and also worked alongside his wife. Today, he's certified as a Wisconsin Master Cheesemaker® in **mozzarella**, **provolone**, **colby** and **cheddar**. Steven draws upon his 40 years of cheesemaking experience at Mullins Cheese, crafting fine products in northern Wisconsin.

**Mullins Cheese, Inc.**  
[www.mullinscheese.com](http://www.mullinscheese.com)

598 Seagull Drive  
Mosinee, Wisconsin 54455

715-693-3205

Sales Contact:  
Bill Mullins, 715-693-3205,  
[billm@mullinscheese.biz](mailto:billm@mullinscheese.biz)



*"I feel honored to be a Master Cheesemaker, and to be among some of the most talented cheesemakers in the world."*

## TOM TORKELSON



From humble beginnings in a small Green County cheese factory, Tom has become a Master. He's a two-time graduate of the Wisconsin Master Cheesemaker® Program, with certifications in **muenster**, **brick**, **gouda** and **cheddar**. In his current role at Nasonville Dairy, he applies his expertise to create new Wisconsin specialty and artisan cheeses.

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

10898 Highway 10 West  
Marshfield, Wisconsin 54449

715-676-2177

Sales Contact:  
Ken Heiman, 715-676-2177



*"The best part of the program is the artisan courses that allow you to meet cheesemakers from other countries and share ideas."*

## JOE WIDMER



Joe still makes cheese at the family's original factory which has been open for almost 100 years. He believes in never taking shortcuts to compromise quality, a mindset that helped him earn Wisconsin Master Cheesemaker® status in **brick**, **colby** and **cheddar**. He continues to innovate and inspire with award-winning cheeses.

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

P.O. Box 127  
214 Henni Street,  
Theresa, Wisconsin 53091

920-488-2503

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



*"Having the Master's Mark® on our labels is a sign of quality that our customers appreciate."*

## BRUCE WILLIS



Bruce's story is a testament to devotion. He's been with Burnett Dairy for more than 45 years, and has twice graduated from the Wisconsin Master Cheesemaker® Program. With certifications in **colby**, **cheddar**, **mozzarella** and **monterey jack**, Bruce especially likes experimenting with cultures and enzymes—always producing top-notch cheese as a result.

**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 Contacts:  
Kelsey Carey, 715-689-2028  
or Stephanie Miller,  
715-689-4405



*Bob's businesses source their cheese from goat, sheep, buffalo and cow milk.*

## ROBERT WILLS



With mentors whose combined experience exceeded 100 years, Bob was destined to be a master of his craft. And along with the courses he took at the University of Wisconsin Center for Dairy Research, Bob was an accomplished cheesemaker even before earning his certification. Now, he's certified for **butterkäse** and **cheddar**, and presides over Cedar Grove Cheese and Clock Shadow Creamery.

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

**Clock Shadow Creamery, LLC**  
[www.clockshadowcreamery.com](http://www.clockshadowcreamery.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)



*"Every time I go through the program, I learn something new—that's why I keep going back."*

## BRUCE WORKMAN



Brace yourself—Bruce's certification list is a bit lengthy. Throughout his 40-plus years in the industry, he's graduated from the Wisconsin Master Cheesemaker® Program seven times, with certifications in: **gruyère**, **baby swiss**, **butterkäse**, **havarti**, **raclette**, **emmental**, **specialty swiss**, **brick**, **muenster**, **cheddar**, **bel paese**, and **gouda**. He currently conducts his craft at Edelweiss Creamery.

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

W6117 County Road C  
Monticello, Wisconsin 53570

Sales Contact:  
Bruce Workman, 608-938-4094,  
[brucew@edelcheese.com](mailto:brucew@edelcheese.com)



## FROM SWEEPING FLOORS TO RUNNING THE PLACE

Over the course of his 25-year career, Shawn Sadler has gone from sweeping the floors to running the place. Sadler, who is currently the Cheese Plant Superintendent at the Associated Milk Producers, Inc. (AMPI) location in Jim Falls, Wisconsin, started working at the plant right out of high school. "My dad had worked here for most of his career and I thought it seemed like a good place to work," Sadler said. "I just started working on the floor, doing cleanup and helping with various other jobs." Eventually, Sadler found his way into cheesemaking and got his license. It wasn't long until the plant supervisor asked Sadler if he'd be interested in a foreman role. At this time, Sadler started taking short courses at CDR and learning more about cheesemaking. Through it all, Sadler said that he has learned to love the cheesemaking process and the interesting challenges that go with the job.





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Masters Retired/Deceased/No longer making cheese/No longer making cheese for which they're certified

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Scott Barker	Dan Meister
Robert Biddle	Jim Meives
Walt Brandli	Ken Nett
Mike Brennenstuhl	Jake Niffenegger
Jim Demeter	Myron Olson
Scott Erickson	Gregg Palubicki
Mark Frederixon	Duane Petersen
Richard Glick	Doug Peterson
Alan Greunke	Paul Reigle
Mark Gustafson	Brian Renard
Thomas Jenny	Dale Schmidt
Jim Johnson	Daniel Stearns
Vern Kind	Larry Steckbauer
Roger Krohn	Ronnie Sullivan
Terry Lensmire	Carie Wagner
David Lindgren	Jeff Wideman
Darrel Manning	Richard Wold
Jeff Mattes	Jerome Zibrowski
Mike Matucheski	





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