



June Is
**DAIRY
MONTH**

INSIDE:

- **Meet the 2025
Monroe County
Dairy Breakfast
Farm Family**
— *Page 5*

PROUDLY WISCONSIN

- Ice Cream Facts -

IN 2024 WISCONSIN BOUGHT

74 MILLION PINTS

OF ICE CREAM AND SHERBET

That is over 1.5 gallons per person in Wisconsin.



CONSUMERS EAT **17.8 POUNDS** OF ICE CREAM IN A YEAR



WISCONSIN IS HOME TO **49** LICENSED ICE CREAM PLANTS

IT TAKES 12 POUNDS OR **1.4 GALLONS** OF MILK TO MAKE **1 GALLON** OF ICE CREAM



10.5 MILLION GALLONS OF ICE CREAM WERE MADE IN 2023



6% OF MILK PRODUCED IN THE U.S. IS MADE INTO **ICE CREAM**

ICE CREAM MUST CONTAIN AT LEAST

10% MILKFAT

TO BE CALLED ICE CREAM

Number of Licensed Dairy Herds in Wisconsin:

5,336 herds

Monthly Milk Production

Per Wisconsin Cow:

1,960 pounds or 228 gallons

Cheesy Stuffed Meatball Cups

INGREDIENTS

- 8-ounce block Mozzarella cheese divided
- 1 pound ground beef
- 1 egg
- 1 cup Panko-style bread crumbs
- 1/2 Parmesan cheese, grated
- 1 tablespoon garlic minced
- 1 tablespoon Italian seasoning
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons butter
- 2 tablespoons olive oil
- 1 package thin-crust refrigerated pizza dough, 11-ounce
- 3/4 cup prepared jar marinara sauce
- Garnish: fresh chopped parsley

INSTRUCTIONS

- 1) Preheat oven to 350°
- 2) Cut block of mozzarella in half. Using a box grater, shred one half of cheese; set aside. Cut the other half into twelve cubes; set aside. In a large mixing bowl, combine ground beef and next eight ingredients. Combine until all ingredients are thoroughly incorporated. Shape

mixture into 12 (3-inch) balls. Press 1 cheese cube into center of ball, sealing it inside. Repeat for remaining 11 meatballs.

3) Heat butter and olive oil in heavy bottom skillet or cast-iron pan over medium heat. Gently place meatballs into pan, just to brown on each side, about 1 minute on each side. Once brown, remove and place on paper town lined baking sheet or plate to drain off excess fat.

4) Spray 12 regular-size muffin cups with cooking spray. Unroll pizza dough per package directions. Using a 3-inch round cutter, cutout 12 rounds of pizza dough and press each firmly into bottom of each cup well. Dough will not cover sides completely. Place 1/2 tablespoon of marinara sauce in each muffin cup, top with 1 meatball, another 1/2 tablespoon of sauce and sprinkle of shredded mozzarella cheese. Repeat for remaining 11 meatballs. Bake on middle rack for 25-30 minutes, or until cheese is bubbly and browned. Remove from oven and garnish with fresh parsley. Serve immediately.

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MONROE • COUNTY HERALD

This year's special section on the Monroe County Dairy Breakfast was brought to you by four local newspapers: The County Line, the Cashton Record and the Monroe County Herald.

Here's how you can reach us:

- The Cashton Record — (608) 654-7330; cashtonrecord@mwt.net; cashtonrecord.com
- The County Line — (608) 337-4232; countyline@thecountyline.net; thecountyline.net
- Hillsboro Sentry Enterprise — (608) 633-2264; editor@HillsboroSE.com
- The Monroe County Herald — (608) 269-3186; editor@monroecountyherald.com; monroecountyherald.com

June is Dairy Month

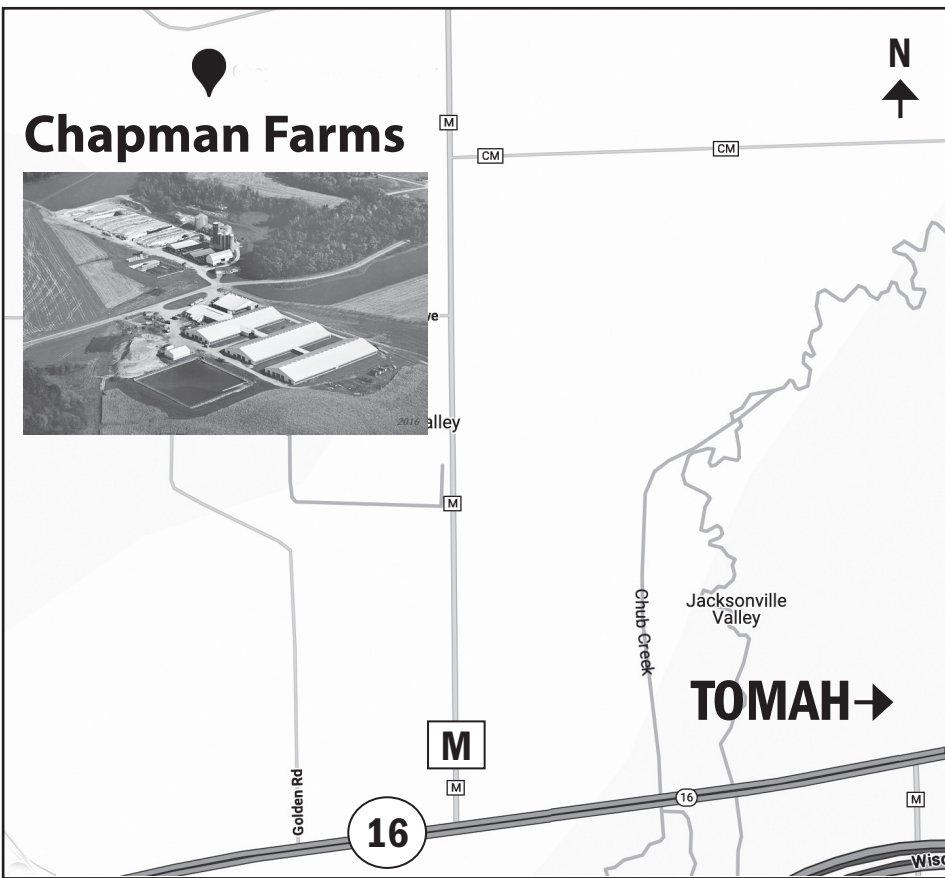
NATIONAL DAIRY MONTH started out as National Milk Month in 1937 as a way to promote drinking milk. It was initially created to stabilize the dairy demand when production was at a surplus, but has now developed into an annual tradition that celebrates the contributions the dairy industry has made to the world. After the National Dairy Council stepped in to promote the cause, the name soon changed to “Dairy Month.”



National Dairy Month is a great way to start the summer with nutrient-rich dairy foods. From calcium to potassium, dairy products like milk contain nine essential nutrients which may help to better manage your weight, reduce your risk for high blood pressure, osteoporosis and certain cancers. Whether it's protein to help build and repair the muscle tissue of active bodies or vitamin A to help maintain healthy skin, dairy products are a natural nutrient powerhouse. Those are just a few of the reasons that you should celebrate dairy not just in June, but all year long.



Chapman Farms



2025 Monroe County Dairy Breakfast

Saturday, June 7 • 7-11 a.m.

With opening ceremony at 8:30 a.m.

- **Where:** Chapman Farms, 21509 Gladeview Ave., Tomah. Some parking will be available in a hayfield near the farm, off County Highway M, between Gladeview Avenue and Gladestone Avenue, with more parking at the Tomah Fairgrounds. Both parking areas will require use of a bus shuttle. The bus will drop you off near the food tent and deliver you back to your vehicle. The buses will run from about 6:30 to 11:30 a.m. For more information, listen to WCOW 97. **Cost:** \$5 per adult, \$3 for 6- to 10-year-olds, and free for those 5 and younger.
- **Menu:** Ham and cheese omelets, sausage links, buttered toast, cheese, Culver's strawberry sundaes, doughnut holes, cookies, coffee and milk. The Monroe County All-Breeds Junior Dairy Club will sell cheese curds. Culver's will ask for donations to support local FFA chapters.
- **Activities:** Educational displays, children's activities, dairy barn viewing, farm equipment display, horse-drawn wagon rides and animal education area

In their own words

Chapman Farms was started in 1888 by Frederick and Catherine (Hilliker) Chapman. In the 1930s, their son Oscar and Dorothy (Dettinger) Chapman made farming their life. Oscar contracted polio in 1955, so their son Gail was thrust into labor and management at the age of 15. Gail later married Ellen Peterson. In 1972, Duane and later Peggy (Bednar) Chapman joined the farm, forming a partnership with Gail, known as Chapman Brothers. During the 1990s and early 2000s, Gail and Ellen's son, David, started working on the farm, as did Duane and Peggy's son, John. A limited liability company (LLC) was formed. The LLC included the two fathers and the two sons. Duane and Peggy's son, Peter, returned to the farm after spending time in the military. Together, the three "boys" form the core of the family business moving forward, along with David's daughter Sienna.

Chapman Farms has generations 3, 4, and 5 involved and has evolved from having more horses than cows to milking in three tie-stall barns (switching cows in two of those) to maximizing a double 15 parallel parlor, milking 1,100 cows three times per day.

Milk is cooled in a matter of minutes from leaving the cow and is pumped directly onto a tanker truck. Each tanker holds over 50,000 pounds, which is equivalent to almost 6,000 gallons. Full tankers are delivered to the processing plant, and an empty one is put in its place.

Well water used to help cool the milk is then pumped out to provide drinking water to the cows. Wash water from cleaning the milking system is used again to wash the cow decks in the parlor.

All calves are raised at different sites on the farm until they reach about 10 months old. Heifers are then brought back to barn 4 at the main site, and steers come to the feedlot across the road from the parlor. Artificial insemination is used on all females. Heifers are raised as herd replacements. Steers (beef) are fed to a finished weight, and 95% of them grade either prime or choice.

Forages and grain for the cattle are raised on the farm's 2,700 crop acres and stored in 14 concrete bunker silos. Approximately 3.5 acres are covered by the feed storage area.

Manure from the cattle is collected in two concrete storage basins. The cow barns go to a 6 million gallon storage, and the steer lots and feed pad collection go to a 2 million gallon storage. These pits are emptied at least twice a year on the cropland, providing an N-P-K of approximately 12-8-20 fertilizer value per 1,000 gallons.

Alley scrapers keep the barns and the cows clean, and back scratcher brushes are in place to provide comfort to the cows. Cow beds are thick mattresses covered with sawdust while water and feed are given to all cattle.

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The 2025 Monroe County Dairy Breakfast Farm Family: **Chapman Farms**



Chapman Family Farm hosts, left to right, Sienna, Gail, David, John, Duanne, Peter. Contributed photo.

Founded in 1888, Chapman Farms' earliest incarnations consisted of "more horses than cows," quipped Duane Chapman, one of the original owners' modern-day descendants who continue to work the farm.

But tractors supplanted horses a long time ago. Today, approximately 1,100 Holsteins are milked three times a day at the rural Tomah farm, which will host the Monroe County Dairy Breakfast for the first time from 7–11 a.m. Saturday, June 7.

Five generations

Frederick and Catherine (Hilliker) Chapman founded Chapman Farms, relocating from Maine to Wisconsin. They "probably started with six cows and 12 horses," Duane Chapman said.

Now, the third, fourth, and fifth generations of the

Chapman family are involved in the farm's operations, milking in three tie-stall barns (switching cows in two of those) and maximizing a double-15 parallel parlor.

The second generation, Oscar and Dorothy (Dettinger) Chapman, took over in the 1930s and survived the farm's first great challenge, the Great Depression. However, their son, Gail, abruptly found himself responsible for labor and management at age 15, in 1955, when Oscar contracted polio. At that time, the herd consisted of approximately 30 animals. With therapy, Oscar's fitness improved, but he retained a limp on his left side.

Despite working long hours during his early foray into farming, Gail graduated from high school and later married Ellen Peterson.

'Chapman Family Farm'
Continued on pg. 6

IF YOU GO:

When: 7–11 a.m. Saturday, June 7, with opening ceremony at 8:30 a.m.

Where: Chapman Farms, 21509 Gladeview Ave., Tomah. Some parking will be available in a hayfield near the farm, off County Highway M, between Gladeview Avenue and Gladestone Avenue, with more parking at the Tomah Fairgrounds. Both parking areas will require use of a bus shuttle. The bus will drop you off near the food tent and deliver you back to your vehicle. The buses will run from about 6:30 to 11:30 a.m. For more information, listen to WCOW 97.

Cost: \$5 per adult, \$3 for 6- to 10-year-olds, and free for those 5 and younger.

See the map and more information on page 4

Chapman Family Farm

Continued from page 5

"I got a signed diploma!" Gail Chapman laughed.

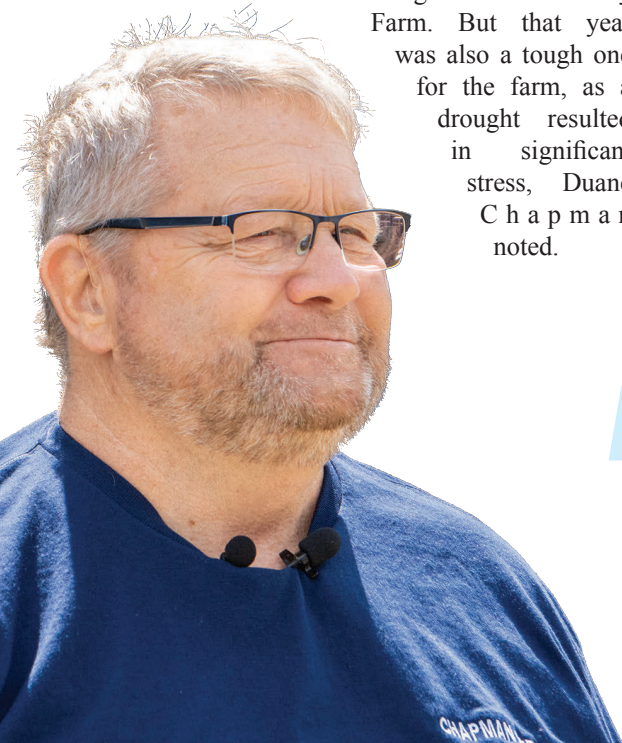
In 1972, Gail's brother, Duane, and later Duane's wife, Peggy (Bednar) Chapman, joined Gail on the farm, forming a partnership known as the Chapman Brothers. By then, the herd had expanded to about 105.

Gail and Ellen's son, David, and Duane and Peggy's son, John, started working on the farm in the 1990s and early 2000s. Additionally, Duane and Peggy's son, Peter, returned to the farm after a stint in the military.

Those three members of the fourth generation, along with David's daughter Sienna, who graduated from high school last week, now form the nucleus of the family business. Sienna "is amazing help here," said Peggy Chapman. "She helps breed the cows and everything. She's incredible."

At the Wisconsin State Fair in 1988, Chapman Farms was recognized as a Century Farm. But that year

was also a tough one for the farm, as a drought resulted in significant stress, Duane Chapman noted.



"That was bad. We survived that."

The farm did much of its expansion in the 1970s, and that helped the Chapmans withstand the financial pressures that put many farms out of business in the 1980s, Duane Chapman said.

"Most of the farms (that expanded in the 1980s) are no longer farming because they couldn't, through no fault of their own. We just had the good luck of doing it 10 years sooner," Duane added.

About the farm

Chapman Farms sells to Foremost Farms, and a significant portion of their milk is distributed to Kwik Trip. With the help of well water, milk is cooled from approximately 101 degrees to 37 degrees in just a few minutes after leaving the cow. It is then directly pumped into a tanker truck that holds more than 50,000 pounds. After the well water cools the milk, the water is pumped out to serve as drinking water for the cows.

In another example of water serving a dual purpose, wash water used to clean the milk system is also used to wash the cow decks in the parlor.

Artificial insemination is used on all females, and heifers are raised as herd placements. "Chapman Farms does not use hormones to breed their cows, instead relying on

"Most of the farms (that expanded in the 1980s) are no longer farming because they couldn't, through no fault of their own. We just had the good luck of expanding 10 years sooner," Duane added.

natural methods," Duane Chapman said.

Steers are fed to a finished weight, with 95 percent of them grade prime or choice.

The farm has 2,700 acres of cropland, and forage and grain are stored in 14 concrete bunker silos. About 3 1/2 acres are covered by feed storage.

Manure from the cow barns goes to a 6-million-gallon concrete storage basin, and manure from the steer lots and feed pad goes to a 2-million-gallon concrete storage basin. At least twice a year, those pits are emptied onto the cropland, providing a nitrogen-phosphorus-potassium fertilizer value of approximately 12-8-20 per 1,000 gallons.

The farm crew uses alley scrapers to keep the barns and the cows clean, and back scratchers and fans are provided for the cows' comfort. The cows also have thick mattresses covered with sawdust, and water and feed are available at all times.

Referring to those who will attend the dairy breakfast, Duane Chapman said, "I hope they learn how well we take care of their cattle. They would not donate a lot of milk if they weren't comfortable."

The Chapmans decided to host this year's dairy breakfast in part because they believe the event should continue to occur on a working farm. Other counties have had to switch to parks, fairgrounds, or other venues.

Duane Chapman also hopes that a live birth or two will occur during the breakfast event, allowing children to touch the calves.

"How can you have breakfast on the farm and not be on the farm?" He said.



Duane Chapman (pictured here) and other members of the third, fourth and fifth generations of the Chapman family will be the breakfast hosts.

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SUSTAINABLE FARMING

Wisconsin has over 40 dairy-farmer-led watershed groups that work hard to protect thousands of acres of land and water for future generations. Farmers care about water quality – from the water their families drink to the lakes and rivers they enjoy.



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As a Certified Military Financial Advisor and military spouse, I am well-educated on the unique issues that military families face, such as multiple moves and how your duty level impacts your taxes. I have specific training working with military members and their families. Lean on me and the entire team at Carlson Advisors as you navigate the financial complexities of your service.



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EVERY COW IN WISCONSIN GENERATES

\$41,500

IN ECONOMIC ACTIVITY PER YEAR



©2025 DFW • Source: Contribution of Agriculture to the WI Economy, University of WI 2024



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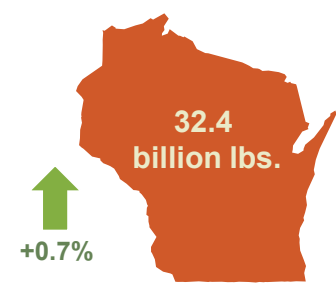
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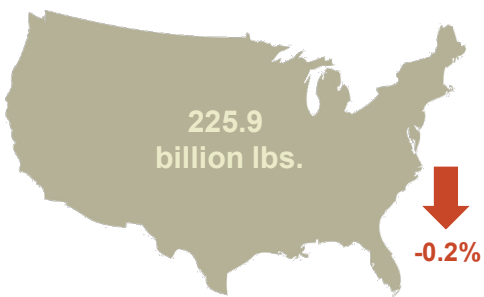
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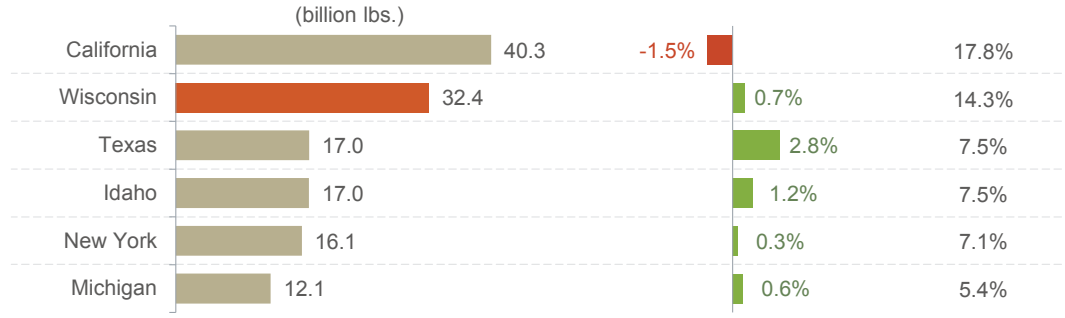
Total Milk Production – Wisconsin



Total Milk Production – United States



Milk Production – Top 6 States



Average Number of Cows per Herd

U.S.	California	Wisconsin	Texas
377	1,717	230	2,266
+5.3%	+5.2%	+7.2%	+9.4%

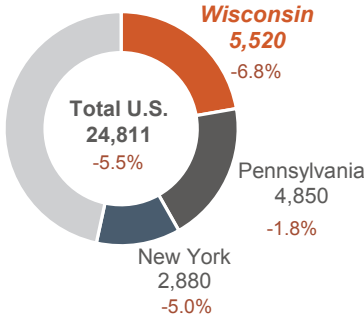
Average Milk Production per Cow (lbs.)

U.S.	California	Wisconsin	Texas
24,178	23,585	25,493	25,932
+0.3%	-1.2%	+0.8%	+0.5%

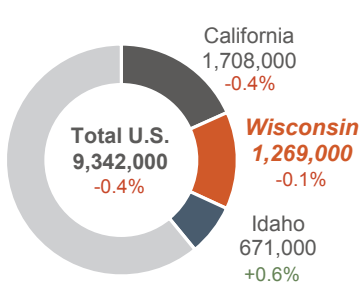


Wisconsin accounts for 14% of U.S. milk production and produced a record 32.4 billion pounds of milk in 2024.

Dairy Farms (Top 3 by Farm #s)



Dairy Cows (Top 3 by Cow #s)



Roasted Garlic and White Bean Dip

- INGREDIENTS**
- 1 (16-ounce) container cottage cheese
 - 1 (14 ounce) can cannellini beans, drained
 - 4 roasted garlic cloves
 - 1 teaspoon sea salt
 - 1/4 teaspoon black pepper
 - Fresh herbs
 - Olive oil

INSTRUCTIONS

In the bowl of a large food processor, place cottage cheese, drained beans, garlic, salt, and pepper. Blend until smooth, about 1-2 minutes. If necessary, scrape down sides and blend another minute. Transfer dip to serving bowl. Garnish with freshly chopped herbs such as thyme and parsley, drizzle with a little olive oil if desired. Serve with fresh vegetables or crackers.

Dip can be made 1-2 days ahead of time. Store in airtight container in the refrigerator for up to 5 days.

DAIRY FARMERS OF WISCONSIN

www.WisconsinDairy.org

Source: USDA/NASS, Milk Production
All growth rates (+/-) compare 2024 to 2023

Wisconsin to Begin Monthly Milk Sampling as Part of the National Milk Testing Strategy

MADISON, Wis. – The Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) announced the implementation of the mandatory National Milk Testing Strategy (NMTS), required by the U.S. Department of Agriculture (USDA) Animal and Plant Health Inspection Service (APHIS). This comprehensive program aims to bolster highly pathogenic avian influenza (HPAI/H5N1) surveillance of the nation’s dairy cattle herds, ensuring swift action to identify and address H5N1 affected herds.

Monthly Sampling Set to Begin

Under the NMTS, Wisconsin will soon initiate mandatory monthly milk sampling. With help from industry partners, it is expected that one milk sample will be obtained per dairy farm each month and tested at the Wisconsin Veterinary Diagnostic Laboratory (WVDL). These samples will primarily

be gathered through existing milk quality labs that work with Licensed Bulk Milk Weighers and Samplers, ensuring minimal disruption to dairy operations while obtaining farm-level results.

HPAI/H5N1 Detection and Next Steps

- **Initial Testing:** If H5N1 is detected, DATCP’s Division of Animal Health will be notified by the WVDL and the Division of Animal Health will notify the farm.
- **Follow-Up:** DATCP’s Division of Animal Health will work with affected farms regarding quarantine requirements. For more information, refer to the What To Do if H5N1 is Confirmed on Your Dairy Farm resource document on DATCP’s website.
- **Milk Standards:** Farms may continue shipping milk if it meets “normal” milk standards under ATCP 65.20 (milk that is not bloody, stringy, off-colored, or otherwise abnormal). Additionally,

the Food and Drug Administration and USDA continue to emphasize that the commercial milk supply is safe because of the pasteurization process.

- Any H5N1 detections will also be confirmed by the National Veterinary Services Laboratories (NVSL).

Ongoing Updates and Resources

DATCP will provide updates on the NMTS collection process as the program develops. Stakeholders are encouraged to visit datcp.wi.gov for additional information, resources, and FAQs and subscribe to receive updates at <https://service.govdelivery.com/accounts/WIDATCP/subscriber/new>.

The implementation of the NMTS highlights Wisconsin’s ongoing commitment to working with federal and state partners to safeguard the dairy industry and ensure public health.

For questions or more information on the testing strategy, contact NMTSfaq@wisconsin.gov or (608) 224-4717.





MILK PRODUCTION UPDATE

February 2025

WI

CA

US

Number of Cows

1.265 MM

-0.4% vs. Feb'24

1.710 MM

+0.1% vs. Feb'24

9.405 MM

+0.7% vs. Feb'24

Milk per Cow

1,960 lbs.

-3.2% vs. Feb'24

1,830 lbs.

-7.1% vs. Feb'24

1,885 lbs.

-3.1% vs. Feb'24

Milk Production

2,479 MM lbs.

-3.6% vs. Feb'24

3,129 MM lbs.

-7.1% vs. Feb'24

17,725 MM lbs.

-2.5% vs. Feb'24

What consumers can do to support local farmers

A strong agricultural sector is vital to a healthy economy. Turbulence has affected local and national economies in recent years, and the global economy has endured its own ups and downs during that span. Job creation and economic output are two major reasons to support local farmers, and consumers can do that in various ways.

- **Shop local.** The shop local movement can make a notable impact on local economies, and it affects more businesses than brick-and-mortar stores on Main Street. Locally owned restaurants and grocers often source their foods from local farmers, so patronizing such businesses supports those who set up shop on Main Street as well as the farmers who stock their shelves and pantries.

- **Buy directly from local farms.** Most consumers purchase their food from grocery stores near their homes, but it might be possible to purchase directly from local farmers. Farmers may utilize e-commerce tools to sell directly to local residents, and might even offer delivery services that are more convenient than driving to the nearest chain grocery store.

- **Act as an advocate for local producers.** Consumers have considerable power, and that power can be exercised in numerous ways. Supporting restaurants that source foods from local farmers is one way consumers can exercise their power. But consumers also can advocate for local farmers by supporting legislation and candidates that prioritize building and supporting a strong local agricultural sector. Consumers also can advocate for local farmers by sharing their experiences via social media, word-of-mouth recommendations or writing positive reviews through aggregators like Google Reviews.

A thriving agricultural sector benefits local economies, and consumers can do much to support the farmers who operate in their towns.

Thank you! & Best of luck to the Chapman Family as they prepare for the Monroe County Dairy Breakfast! See you there!

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Nine Cheesemakers Achieve Prestigious Wisconsin Master Cheesemaker® Distinction

Among Graduates Is Fourth Female Wisconsin Master Cheesemaker®

MADISON, Wis. — The UW-Madison Center for Dairy Research and the Dairy Farmers of Wisconsin are proud to announce the 2025 graduates of the Wisconsin Master Cheesemaker® Program. The class includes nine highly skilled cheesemakers who have achieved one of the most respected honors in the world of specialty cheese. Among the new class of graduates is Marieke Penterman, who becomes the fourth woman in history to complete this rigorous program.

Widely regarded as the pinnacle of achievement in cheesemaking, the Wisconsin Master Cheesemaker® certification honors craftsmanship, technical expertise, and a deep commitment to the art and science of cheese. The program is a joint effort by the University of Wisconsin-Madison's Center for Dairy Research and Dairy Farmers of Wisconsin. Wisconsin is the only place outside of Switzerland where a cheesemaker can achieve this level of expertise.

Wisconsin is home to over 1,200 licensed cheesemakers who win more awards for their cheese than any other state or country and craft an astonishing array of more than 600 cheese varieties. However, for those seeking to reach the pinnacle of their craft, the Wisconsin Master Cheesemaker certification is the ultimate achievement.

“This certification represents the highest level of dedication to the craft,” said Chad Vincent, CEO of Dairy Farmers of Wisconsin. “It requires ten years of hands-on cheesemaking experience before being accepted into the program, and then it takes at least three more years of intense training and a rigorous final exam. These Masters embody the spirit of Wisconsin artisan cheesemaking—pushing boundaries in flavor, texture, and tradition with every batch.”

Marieke Penterman, first certified Wisconsin Master Cheesemaker at Marieke® Gouda, has become the fourth woman to complete the prestigious Wisconsin Master Cheesemaker® program. Penterman, alongside eight other graduates, earned medals at the Graduating 2025 Master Cheesemaker Class ceremony held on April 17, 2025.

The 2025 class includes a mix of first-time and returning graduates. Notably, Gerard Knaus of Weyauwega Star Dairy earned his ninth and tenth certifications—joining Brian Jackson as the program's second most certified cheesemaker, just behind Bruce Workman, who holds 13. This year, Knaus added Gouda and Havarti to his extensive list of specialties.



The UW-Madison Center for Dairy Research and the Dairy Farmers of Wisconsin are proud to announce the 2025 graduates of the Wisconsin Master Cheesemaker® Program. (Back Row, L to R) Jeremy Werdeo, Sartori Cheese; Ken Carothers, Agropur; Rob Stellrecht, Burnett Dairy; John Schmid, Nasonville Dairy, Inc.; and Ken Kane, Sartori Cheese. (Front Row, L to R) Michael Green, Arena Cheese; Marieke Penterman, Marieke Gouda; Gerard Knaus, Weyauwega Star Dairy; and Robert Garves, LaClare Creamery.

Meet the 2025 Wisconsin Master Cheesemakers®:

New Wisconsin Master Cheesemakers:

Ken Carothers, Agropur, Little Chute – Certified Master: Mozzarella
 Robert Garves, LaClare Creamery, Malone – Certified Master: Chèvre
 Michael Green, Arena Cheese, Arena – Certified Master: Gouda
 Marieke Penterman, Marieke® Gouda, Thorp – Certified Master: Gouda
 John Schmid, Nasonville Dairy, Inc., Marshfield – Certified Master: Cheddar and Monterey Jack
 Rob Stellrecht, Burnett Dairy, Grantsburg – Certified Master: Cheddar and Mozzarella
 Jeremy Werdeo, Sartori® Cheese, Plymouth – Certified Master: Cheddar and Parmesan

Returning Wisconsin Master Cheesemakers:

Ken Kane, Sartori® Cheese, Plymouth – Certified Master: Asiago and Cheddar
 Gerard Knaus, Weyauwega Star Dairy, Weyauwega – Certified Master: Gouda and Havarti

These Wisconsin Master Cheesemakers® join an exclusive group of individuals who are recognized as the best in their field. Their expertise and knowledge are highly sought after, and they play a crucial role in preserving and advancing Wisconsin's rich cheesemaking tradition. Look for the Wisconsin Master Cheesemaker® Seal to support a Master who has devoted their career to perfecting the art of cheese.

To see more about the Wisconsin Master Cheesemaker® program or learn about Wisconsin Master Cheesemakers, please visit www.wisconsincheese.com.

*Wisconsin has won more than 7,600 awards for cheese.
 More than any other state or country!*

Thank You Dairy Farmers

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PROUDLY WISCONSIN

-Dairy Facts-

In Wisconsin, we've been dairy farming and obsessively making cheese since before we were even a state. Read on to see why Wisconsin is recognized nationally and globally as a dairy industry leader and the role it plays in our state.

It's What We Do.



THE WISCONSIN DAIRY INDUSTRY GENERATES

\$52.8 BILLION

This is more than the combined value of Florida citrus and Idaho potatoes.

THANK YOU

CHAPMAN'S AND ALL THE DAIRY FARMERS



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22%

of dairy farms in the U.S. are in Wisconsin where we supply

14%

OF TOTAL U.S. MILK PRODUCTION



Every cow in Wisconsin generates

\$41,500

IN ECONOMIC ACTIVITY PER YEAR



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