Cedar Grove Cheese

Empowering Farmers
Improving the Environment
Making Great Cheese
Since 1878
First in the Nation to Label rBGH-Free
Organic Since 1998
Sheep, Goats, Water Buffalo

Faarko on Italian Flatbread
with Brasied Beef Tongue and
Pickled Wild Ramp

Created by Chef Leah Caplin of The Washington Hotel
Faarko Created by Research Chef Dane Huebner of Cedar Grove Cheese
5/24/06
Best of Class 2008 World Championship

Custom Made for Wisconsin Sheep Dairy Coop
Grass Based Dairy
Artisan Cheeses

Cedar Grove
Artisan Cheese

Tomato & Basil
Organic Cheddar Cheese

White Organic Cheddar with a center layer of rosemary to add aromatic flavor with a hint of pine; cellar-aged to achieve its smooth rind and unique, fresh flavor. Interesting addition to potato dishes, or served on a cheese board.
New Ossau Irati sheep cheese begins aging
Collaboration With other Cheesemakers

• Willi Lehner – Bleumont Dairy

• Al Bekkum – Nordic Creamery

• Honduran Cheesemakers
Learning to Make Quesillo
Custom Production

• Pleasant Ridge /Uplands Cheese
• Still Meadows
• Northern Meadows
• Pastureland
• Organic Choice
• Otter Creek
• Koepke Family Farms
• V Noble Dairy
Micro Production Facility - 2010

Capacity to make cheese for small individual farmers or experiment with new varieties.
Environmental Leadership

• Food Alliance Certification
• High Efficiency Boiler
• Zone Lighting
• High Efficiency Chiller
• ReUse and Recycling
• Green Tourism Certified
Living Machine Water Treatment
March 2010 - 10 years +
Community Involvement

• UW Center for Integrated Agriculture Studies
• NCR Sustainable Agriculture Research and Ed.
• Wisconsin Organic Advisory Council
• US Dairy Industry Advisory Committee
Introducing Clock Shadow Creamery

March 2012
Clock Shadow Contributions

- Jobs
- Nutrition Education
- Fresh Local and Ethnic Products
- Support for Ex-Urban Farms
- Preservation of Cheese Making Heritage
- Facility to Lease / Innovation Center
- Demonstration of Sustainable Production