



2012

WISCONSIN

Neighborhood

CREAMERY
DIRECTORY





Small Creameries Make A Big Difference for Wisconsin Dairy



award-winning artisan and specialty cheeses take much of the credit for putting Wisconsin on the map as America's Dairyland. But it's another growing category – the rise of farmstead creameries – that's becoming increasingly responsible for drawing a new generation of dairy entrepreneurs into the land of milk and cheese.

While some dairy farmers choose to build new barns and add more milking cows to increase the size of their operations, a growing number of dairy farmers are instead building small creameries right on the farm, producing ice cream, butter, bottled milk, and yogurt directly from the milk of their cows, sheep, or goats. Not only does crafting an on-farm dairy product provide another source of revenue, in many cases it provides a different avenue to bring the kids – many of whom don't want to milk animals twice a day, every day – back into the family business.

Since 2000, nearly a dozen Wisconsin farms have built on-farm creameries to produce fresh dairy products. With more consumers wanting to know where their food comes from, farmers are in an ideal position to meet consumer demands of food transparency as farmstead dairy products are made on the same farm from where the animals are milked.

This directory aims to introduce you to 12 different Wisconsin farmstead and neighborhood creameries. We hope you take the time to visit and try the products at each and every one.





CASTLE ROCK ORGANIC DAIRY

This family farmstead Grade A dairy takes pride in producing a variety of dairy products, made fresh from the milk of the farm's 150-cow organic herd. The operation offers home delivery in the Eau Claire, Chippewa Falls, and outlying areas, welcoming its valued customers to become part of its extended farm family. Castle Rock Organic Dairy is dedicated to sustainable agriculture, locally produced organic dairy products, and family farms.

SALES CONTACT:

Carla Kostka

S13240 Young Road
Osseo, Wisconsin 54758
Phone: 715-597-0085
Fax: 715-597-0065
Website:
www.castlerockfarms.net

CREAMERY PRODUCTS

- **Pasteurized, Non-Homogenized, Cream-Line Bottled Milk** - Available as Whole, 2%, Skim and Chocolate in 1/2-Gallon and Quarts
- **Pasteurized Cream** - Available in Quarts
- **Pasteurized Half & Half** - Available in Quarts
- **Crème Fraiche** in 8 oz Containers
- **Ice Cream** - Available in 1/2 Gallon, Quart and Pint sizes, with special order 3-Gallon sizes available. A variety of flavors.
- Castle Rock Organic Dairy also produces a variety of cheeses.

CRYSTAL BALL FARMS

This family-owned, Grade A organic dairy farmstead creamery grows its own crops, feeds it to their herd of dairy cows, and then crafts farm-fresh dairy products the same day the milk was produced. Located in St. Croix Valley, one of the most scenic panoramas in Wisconsin, Crystal Ball Farms offers its products for sale in its on-farm retail store and through local delivery routes.

SALES CONTACT:

Troy DeRosier

527 State Road 35
Osceola, Wisconsin 54020
Phone: 715-294-4090
Fax: 715-755-3696

CREAMERY PRODUCTS

- **Pasteurized, Non-Homogenized, Cream-Line Bottled Milk** - Available as Whole, 2%, Skim and Chocolate in 1/2 Gallon and Quarts
- **Pasteurized Half & Half** - Available in Quarts and Pints
- **Ice Cream** - Available in 1/2-Gallon. A variety of flavors.
- **Handpacked Butter**
- Crystal Ball Farms also produces a variety of cheeses.





KELLEY COUNTRY CREAMERY

The Kelley family specializes in making premium, non-homogenized ice cream using original recipes, local ingredients and farm fresh milk from their herd of 65 Holsteins. Watch the ice cream being churned or sit in a high back rocker and gaze down at the cattle grazing in green pastures. The Kelley Country Creamery on-farm retail shoppe serves hand-dipped cones, homemade waffle cones, shakes, malts, specialty sundaes, cakes, pies and more.

SALES CONTACT:

Karen Kelley

Kelley Country Creamery
W5215 County Road B
Fond du Lac, Wisconsin 54937
Phone: 920-923-1715
Email: kelleycountrycreamery
@bertramwireless.com
Website:
kelleycountrycreamery.com

CREAMERY PRODUCTS

- **Ice Cream** - Available in 1-Gallon, 1/2 Gallon, Quarts, Pints and Half-Pints in more than 125 flavors. 3-Gallon Tubs available upon request
- **Ice Cream Specialty Cakes, Kelley Ice Cream Bars, Kelley Cookie Sandwiches & Ice Cream Pies**
- **Sundae Bars** for Special Occasions
- **Ice Cream Wedding Cakes**

LW DAIRY



Bottling fresh milk from one local dairy farmer, LW Dairy is a Grade A creamery in southeast Wisconsin. Larry and Maria Westhoff, along with their six children, are committed to their family-owned dairy plant, offering high-quality milk at an affordable price through home delivery. LW Dairy offers the best of Wisconsin dairy products, delivering in the early morning to customers' doorsteps, usually within 24 to 48 hours of milking. Glass bottles insulate milk, providing a fresh taste.

SALES CONTACT:

Lawrence & Maria Westhoff

LW Dairy
N132 Lincoln Road
Ixonia, Wisconsin 53036
Phone: 920-474-3060
Website: www.lwdairy.com

CREAMERY PRODUCTS

- **Pasteurized, Bottled Milk** - Available as Whole, 2%, 1%, Skim and Chocolate in 1/2-Gallon Bottles
- **Seasonal Eggnog**





M T. STERLING
CO-OP
CREAMERY

As one of the country's largest goat milk cooperatives, Mt. Sterling's producers operate traditional family farms and practice time-honored methods by pasturing their goat herds in the spring, summer, and fall. Fresh goat's milk is crafted into award-winning dairy products at the Mt. Sterling Co-op Creamery in southwestern Wisconsin.

SALES CONTACT:

Mt. Sterling Co-op Creamery
505 Diagonal Street
Mt. Sterling, Wisconsin 54645
Phone: 608-734-3151
Email:
mtsterlingcoop@centurytel.net
Website: www.buygoatcheese.com

CREAMERY PRODUCTS

- **Whey Cream Goat Butter**
- Mt Sterling Co-op Creamery also produces a variety of goat milk cheeses

N ORDIC
CREAMERY



Perched on the picturesque hills of southwestern Wisconsin's "Driftless" Region, Nordic Creamery is home to Al and Sarah Bekkum and their six children. Using the milk from their herd of 25 dairy cows, the Bekkums craft an array of small batch, specialty butters and unique ice cream flavors. The on-farm retail store also features a host of local Wisconsin products, including the full line of Nordic Creamery's award-winning cheeses.

SALES CONTACT:

Al Bekkum
Nordic Creamery
S2244 Langaard Lane
Westby, Wisconsin 54667
Phone: 608-606-2585
Email: abekcum@mwt.net
Website:
www.nordiccreamery.com

CREAMERY PRODUCTS

- **Handpacked Butter** - Available in 8-oz and 12-oz Tubs, 10 and 20-pound Boxes
- **Seasonal Handpacked Butter** - Summer and Harvest Butters made in season
- **Cultured Butter** - Also available with Sea Salt
- **Flavored Butters** - All natural flavors including Maple Syrup, Cinnamon Sugar & Garlic Basil
- **Ice Cream** - Available in a variety of flavors
- Nordic Creamery produces a variety of goat milk, cow milk and mixed milk cheeses





RED BARN
FAMILY
FARMS

Red Barn Family Farms products are based on the simple principle that the best cared for cows produce the best milk. Veterinarian and founder Terry Homan partners with local, small family farms who are committed to premium cow care and audited by the American Humane Association. This Grade A local milk is then bottled and offered to retail and institutional outlets.

SALES CONTACT:
Terry Homan, DVM

Red Barn Family Farms
3933 Highview Drive
Appleton, Wisconsin 54913
Phone: 920-570-0648
Email:
theredbarnrules@new.rr.com
Website:
www.redbarnfamilyfarms.com

CREAMERY PRODUCTS

- **Pasteurized Milk** - Available as Whole, 2%, 1% Skim and Chocolate in 1-Gallon, 1/2-Gallon, 5-Gallon Bags, 16-oz Chugs and 1/2-Pint Cartons
- Red Barn Family Farms also produces a variety of cheeses.

SASSY COW
CREAMERY



Designed with the consumer in mind, Sassy Cow Creamery is a farmstead dairy with a retail store open seven days a week, offering milk, ice cream, cheeses and local Wisconsin products. Brothers James and Robert Baerwolf and their families built Sassy Cow Creamery in 2007 to bottle milk from each of their distinct herds - a 400-cow traditional dairy and 100-cow organic dairy, both located within miles of each other, with the creamery built in-between. Today, the creamery crafts a variety of products, produced from fresh milk of the family's cows.

SALES CONTACT:
Kara Kasten-Olson

Sassy Cow Creamery
W4192 Bristol Rd.
Columbus, Wisconsin 53925
Phone: 608-445-2010
Email:
kara@sassycowcreamery.com
Website:
www.sassycowcreamery.com

CREAMERY PRODUCTS

- **Pasteurized Milk** - Available as Whole, 2%, 1%, Skim in 1-Gallon, 1/2-Gallon and Pints
- **Pasteurized Organic Milk** - Available as Whole, 2%, 1% and Skim, Chocolate and Strawberry Milk
- **Pasteurized Half & Half**
- **Pasteurized Heavy Cream**
- **Ice Cream** - Available in a variety of flavors
- **Handpacked Butter**
- Sassy Cow Creamery also produces a variety of cheeses and cheese curds.





SPRINGBROOK
ORGANIC
DAIRY

Owners Theresa and Jeff Depies, along with their five children, bottle farm-fresh milk on this Grade A farmstead dairy using only the milk produced from their grass-fed Jersey cows. The result: non-homogenized and organically certified milk bottled in half gallon glass returnable bottles. Products are available at local Wisconsin retailers and restaurants within a 100-mile radius of Springbrook Organic dairy in northwest Wisconsin, part of the Saint Croix National Scenic Riverway.

SALES CONTACT:
Theresa Depies

Springbrook Organic Dairy
W3151 Haddick Road
Springbrook, Wisconsin 54875
Phone: 715-214-3338
Email:
springbrookdairy@yahoo.com
Website:
www.springbrookorganicdairy.com

CREAMERY PRODUCTS

- **Pasteurized Milk** - Available as Whole, 2%, and Skim in 1/2-Gallon and Quarts
- **Chocolate Milk** - Available in 1/2-Gallon and Quarts
- Springbrook Organic Dairy also produces cheese curds

SUGAR RIVER
DAIRY



The husband and wife team of Ron and Chris Paris craft fresh, small-batch yogurt at their family-owned Grade A dairy plant near Albany, Wisconsin. Sugar River Dairy's non-homogenized, lowfat cream on top yogurt, is available in several retail outlets in southern Wisconsin. The Paris' strives to produce simple, straightforward yogurts with a creamy, pure and authentic Wisconsin taste.

SALES CONTACT:
Ron and Chris Paris

Sugar River Dairy
N7346 County Road D
Albany, Wisconsin 53502
Phone: 608-938-1218
Email:
sugarriverdairy@gmail.com
Website:
www.sugarriverdairy.com

CREAMERY PRODUCTS

- **Lowfat Yogurt** - Available in 6-oz cups with fruit on the bottom. Flavors include blueberry, raspberry, strawberry and peach
- **Whole Milk Plain Yogurt** - Available in 24-oz Containers
- **1-Percent Plain Yogurt** - Available in 24-oz Containers
- **1-Percent Vanilla Yogurt** - Available in 24-oz Containers





TETZNER
DAIRY

This long-time family owned and operated farm in Washburn, Wisconsin features a small store that sells milk and ice cream that is produced on the farm from the family's herd of 100 cows. The store operates on the honor system and is self-serve, with customers writing down the products they bought on an envelope, placing money in the envelope, and the envelope in a box. The Tetzner family has been bottling Grade A milk since 1976 and crafting ice cream since 1984.

SALES CONTACT:

Peter Tetzner

Tetzner Dairy
30455 Nevers Road
Washburn, Wisconsin 54891
Phone: 715-292-4588
Website: www.tetznerdairy.com

CREAMERY PRODUCTS

- **Pasteurized Milk** - Available as Whole, 2%, and Skim in 1/2-Gallon Pouches
- **Ice Cream** - Available in variety of flavors in 1-Quart, 2-Quart and 5-Quart Containers

WEBER FAMILY
FARM



The fifth generation family-owned business has sold milk directly to customers since 1904. Today it processes Grade A cow's milk from the family's 260-cow dairy herd in Marshfield, Wisconsin. The Weber Family Farm Store features a unique drive-thru window, where locals purchase milk and soft-serve ice cream without ever leaving the comfort of their own car.

SALES CONTACT:

Joellen Heiman

Weber Dairy
9706 County Road H
Marshfield, Wisconsin 54449
Phone: 715-384-5639

CREAMERY PRODUCTS

- **Pasteurized Milk** - Available as Whole, 2%, 1%, Skim and Chocolate in 1/2-Gallon and 8-oz Pouches
- **Kefir** - Available in 16-oz Packages
- **Holiday Light Eggnog** - Available seasonally in 1/2-Gallon and 8-oz Pouches
- Weber Dairy also offers a variety of cheeses made at the family's Nasonville Dairy



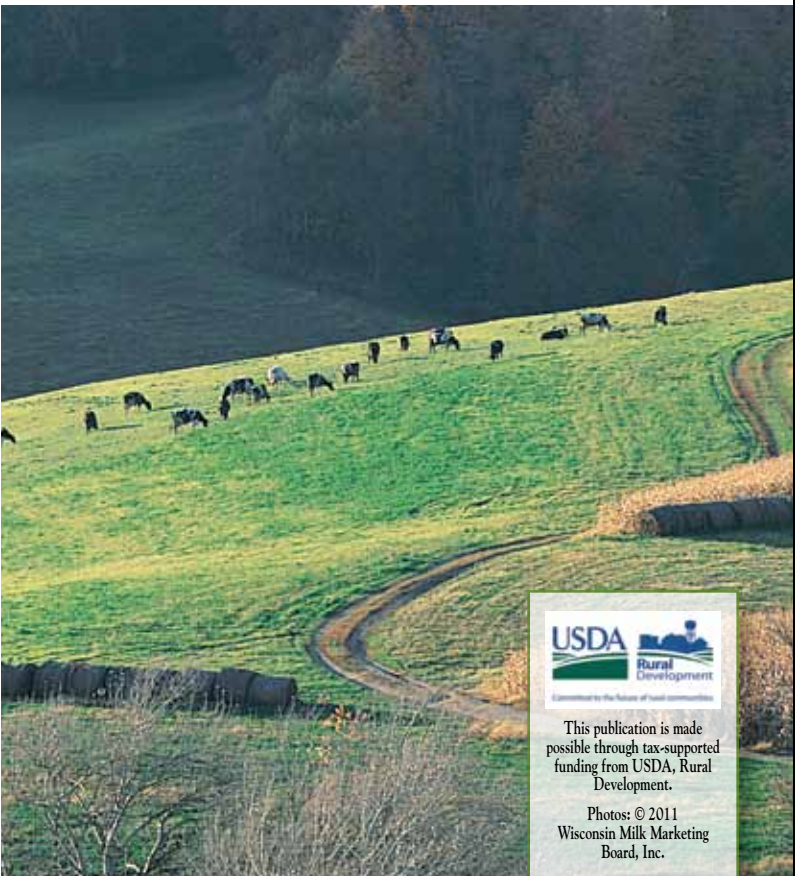


Dairy Business Innovation

C E N T E R

*Dedicated to Reinvigorating
Wisconsin's Dairy Sector*

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This publication is made possible through tax-supported funding from USDA, Rural Development.

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