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### HISTORIE

- Where I'm from
- Why Thorp
- How I meet Rolf
- Two business
- Dairy Farm
- Creamery









# Our Family



# Creamery



### Why O why?

- ➤ Missing Gouda
- ➤ Wanted to start a business with husband before I turned 30
- Family and friends were not supplying enough cheese to get us through..

# The struggles



- DBIC
- Needed a cheese making licenses
- Building, regulations
- Different then farming
- Hard to find a lender
- Controlling inventory
- Customers expect same professionalism from small creamery as they get from bigger companies.
- Marketing (article from a customer)

# Our cheese (family) team



- Martha Herrera Cheesemaker
- Kimberly Rabuck
- Christine Anderson~
- Ena Langendijk Director
- Ashlyn Nowobielski
- Affinair Eva Herrera
- Store Sales Dawn Geraty
- Adrian Villa
- Rose Gulcynski / SS
- Rosi Herrera making
- Cindy Alger

- ~ Licensed
- General Manager
- Store Manager / LC
  - Marketing
  - Shipping Manager
- Affinair
  - ~ Assistant shipping
- Assistant Cheese
- Office assistant / SS

### How we make the cheese

- Within 5 hours from udder into cheese
- Milk in cheese vat, then cooling down
- Add Dutch cultures and US renu
- Cutting curd
- Drain whey
- Was curds
- Pump into drain table
- Cut blocks and press two hours
- 60 hour in brine, then coat, age 60 days or more and enjoy!





### AWARDS

Only displayd the ones from 2011 and the very first one, we won over 50 awards in 5 year and were very proud of that.....

#### 2011

#### World Dairy Expo

> Marieke Gouda Smoked Cumin

#### US Cheese Championship

- > Marieke Gouda Super (18-24 Months)
- > Marieke Gouda Belegen (4-6 Months)
- > Marieke Gouda Young (2-4 Months)
- > Marieke Gouda Smoked Cumin
- > Marieke Gouda Pesto Basil
- > Marieke Gouda Black Mustard

#### American Cheese Society

- > Marieke Gouda Smoked Cumin
- > Marieke Gouda Cumin
- > Marieke Gouda Mustard Mélange
- > Marieke Gouda Black Mustard
- > Marieke Gouda Belegen (4-6 Months)



#### Wisconsin State Fair

- > Marieke was named the 2011 Grand Master Cheesemaker with:
- > Marieke Gouda Belegen (4-6 Months)

#### 2007

#### US Cheese Championship

> Marieke Gouda Foenegreek

