

Frequently Asked Questions
Ordering / Shipping Questions

How do you ship your cheese?

Answer: We ship via FEDEX.

Question: Do you take credit cards?

Answer: Yes – there is a 4% charge to use credit cards for payment

Question: What information do you need when we place an order?

Answer: Your name, shipping address (must be a physical address not a PO Box), phone number, and the type and amount of cheese you want to order.

Question: Can I order several different cheeses to meet the five pound minimum?

Answer: Yes, you can order any combination of the cheeses listed on our website.

Question: Do you ship to locations outside the United States?

Answer: No

Question: How long will it take for me to receive the package from FEDEX?

Answer: That varies based on where you live. You can go to the FEDEX Web site to calculate the time and cost. Once you click on the United States, go to the left side of the screen and click on calculate time and cost

Enter our zip – 53565

Enter the ship to zip code –

Click on the residential box if it's going to a home.

Estimate the weight of the cheese your purchasing, add two pounds for the shipping container

Click the submit button to see how long it will take and approx. how much it will cost.

Cheese Questions

Question: Where do you get your milk?

Answer: We buy milk from local farms around Mineral Point. They are all small family owned and operated-25 cows to 60 cow herds. A few of the farms have been in their families for over 100 years. All of our farms are on at least their 3rd generation of farmers and some as many as 7 and 8 generations of dairy farming. We have been dealing with these same farmers for over 34 years and they know what we want for high quality milk and we pay them more than most other dairy farmers get from their milk buyers to try to keep them in business. All of our farmers sign a statement that they will not use bovine growth hormone, or rBst. They all are very conscientious about their land and their animals and the animals graze on pastures late spring, summer, and fall. Naturally they cannot graze in Wisconsin in the winter, but are fed feed that these farmers raise themselves with minimal spraying or chemicals.

Question: How are the cheeses packaged?

Answer: Most of our cheeses are wrapped in a plastic sealed by a cryovac. Packages average 1 pound each.

Question: How long will the cheese keep?

Answer: If the cheese is refrigerated it will keep for months if it's not opened. Once it's opened wrap the cheese in a freezer paper then place it in a zip lock bag to store it.

Question: Should I freeze cheese?

Answer: Freezing the cheese could change the texture, we recommend against freezing cheese.

What happens as cheese ages?

Answer: As it ages it develops a stronger and more pronounced flavor. The cheddar develops a more acidic flavor until it gets to be about 5 years old and then it starts getting smoother and develops some crunchy calcium lactate crystals.

Question: Is the mold you use "gluten free"?

Answer: Yes