



CHEESE

All of our cheese comes from Wisconsin, the #1 cheese-producing state in the United States. Many of our cheeses have won Gold Medals in national and international competitions.

Here's an exciting cheese fact: people have been making cheese since before the dawn of recorded history. No one knows who first curdled milk and separated the solid curds from liquid whey, but archaeologists have found traces of cheesemaking in artifacts that go back at least 7,200 years. It seems like humans have loved cheese from day one.



SOME INCREDIBLE CHEESE FACTS

- When we started our business in 1979, our very first gift was a block of Cheddar cheese packaged in a wooden box. We branded the client's logo on the lid of the box.
- The world produces more cheese than coffee, tobacco, tea, and cocoa beans combined.
- Scientists suggest that cheese and wine pairings work well because the astringency in the wine balances the creamy fat content from the cheese to create a perfect balance in our mouths.
- Cheese curds squeak because the cheese's elastic protein strands rub against your tooth enamel. (That's fresh curds only – a deep-fried cheese curd loses its squeak but gains a world of fried and breaded flavor.)
- It takes ten pounds of milk to make just one pound of cheese.
- Some varieties of cheese like mozzarella, cheddar, and Swiss help prevent tooth decay by promoting saliva production, which helps to eliminate sugar and acids in the mouth.
- Most cheese is made with just three ingredients: milk, salt, and a coagulant such as vinegar, rennet, or bacteria. Amazingly, these three ingredients can produce many different kinds of cheese!

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