

Two ways to Register:

1) Fill out information on the 2018 Marshfield 59th Wisconsin Square and Round Dance Convention Registration Form under "Additional Fees" section. Include the amount with your registration fees.

2) Complete the information:
Name (s): _____

Phone: _____

Email: _____

Cost is \$15 per person
Proceeds to fund the
2018 Wisconsin State Convention
Paid in advance ~ No refunds

Send completed form along with
your check payable to:

59th WI Square & Round Dance
Attn: Barb Oelke
P. O. Box 1533
Wausau, WI 54402

Disclaimer: Each individual is at his or her own risk. The WI Square and Round dance convention is not responsible for loss, damage, delay, injury, accident on this tour. Personal items and souvenirs are the sole responsibility of tour person.

Cheese...In The Beginning

Nobody knows for sure just when and where cheese-making originated. However, cheese is mentioned often in ancient Greek mythology, and evidence of cheese making has been found on Egyptian tomb murals dating back over 4000 years. It is interesting to note, that many of the popular cheeses we eat today (such as Cheddar, Parmesan and Gouda) are relatively new to the cheese story, having only appeared in the last 500 years or so. And many of the new cheeses are actually "Wisconsin Original" cheese varieties like Colby, CoJack and Brick.

For more than 160 years, cheese-making in Wisconsin has been a central part of the state's cultural identity. As the nation's leader in cheese production, **Wisconsin...America's Dairyland...** is known for the quality and diversity of its cheeses, as well as for its rich cheese-making heritage.

Originally all cheese made in Wisconsin was produced by farmwives who used their cow's milk. But in 1841, Mrs. Anne Pickett made cheese-making history when she established Wisconsin's first cheese factory using milk from her neighbor's cows. In 1859, Hiram Smith, a farmer on the University of Wisconsin Board of Regents, opened a full-scale cheese factory. John Smith also instituted the marketing of cheese outside of Wisconsin, beginning our reputation and title as **America's Dairyland**. Now you know the rest of the story.

"DAIRY TRIFECTA"

Tour Marshfield's Leading
Tri-Fold Dairy Industry!
Producing, Processing, Marketing

Friday, August 10, 2018

8:30am—12:30 pm



3 Stops!

All Family Integrated!

Nasonville Dairy

Heiman Holsteins

Weber's Farm Store

Cost is \$15 per person

Tour begins and ends at
Marshfield Senior High School.
Please arrive to school by 8:20am.
Bus provided by Marshfield Visitors Bureau

First Stop

NASONVILLE DAIRY

Since 1885

A Family Tradition of Quality



- * Third generation WI dairy
- * Award-winning WI Cheese
- * Master Cheesemaker on-site

While there are 700 licensed cheesemakers in Wisconsin, just 52 of them have achieved the designation of Master Cheesemaker. That is what makes **Ken Heiman**, who became a Wisconsin licensed cheesemaker by age 16, so dedicated to this craft. His focus on a 10-year journey of course work, exams, oversight from his peers & consistent cheese-making excellence brought this elite award to Ken and Nasonville Dairy in 2011.

- * Experience cheese-making

- * Visit:

nasonvilledairy.com



Please note!

No sandals or open-toed shoes allowed. Will be required to wear foot cover (provided).

Second Stop

HEIMAN HOLSTEINS

State-of-the-Art Dairy Farm

- ◆ Heiman Family Farm
- ◆ Milks 500 cows 3 times a day in a 40-stall DeLaval rotary milking system
- ◆ Includes one of the country's first installations of DeLaval Teat Spray Robot
- ◆ Host to Wisconsin Farm Technology Days, July 10-12, 2018
- ◆ Plans to expand to 1,000 herd in the future



Third Stop

Weber's Farm Store

Six Decades of Farm Fresh Dairy Foods



- ⇒ 5th generation WI century farm; since 1904
- ⇒ Milk is produced at Heiman Holsteins and shipped directly to Weber's Farm. It is often sold shortly after as processing and packaging facilities are all part of this retail location
- ⇒ Offers full range of dairy products from pasteurized milks and creams to ground beef, ice cream, butter, eggs, and cheese
- ⇒ 80 Wisconsin cheeses in-store
- ⇒ Visit: webersfarmstore.com