

Sideline: Colby cheese, invented in 1885 by Joseph Steinwald, was named for the township in which his father had built a cheese factory.



These Goats Earned Votes

World cheese champs from Wisconsin butted heads with the best.

By Tina Gohr, Kewaunee, Wisconsin

ONE OF THE BEST goat milk cheeses in the world is made at LaClare Farms of Malone, Wisconsin—and this Fond du Lac County cheese-making family brought home the hardware to prove it.

LaClare's hard goat cheese won first place in the World Cheese Championship last spring, an honor that was years in the making.

"You don't just wake up and create a new cheese," says Katie Hedrich-Fuhrmann, LaClare Farms' cheese maker. "You need to talk to a lot of people to find out



Malone

what makes sense in the industry."

What made perfect sense to dairy owners Larry and Clara Hedrich, Katie's parents, was a new hard goat cheese they call "Evalon".

It was entered in a competition that drew 2,615 worldwide entries in 90 categories. The cream of the crop rises to the top 16, and Evalon by Katie was one of four Wisconsin winners in the top 16 categories.

Other Badger state winners were Brenda Jensen of Hidden Springs Creamery in Westby, for the category of Hard Mixed Milk Cheeses; Steve Bierhals from Bel-



SAY CHEESE! Judges chose Katie Hedrich-Fuhrmann's Evalon as the best hard goat milk cheese in the world. Her honor came at the World Cheese Championship in Madison.

Gioioso Cheese in Green Bay, for Parmesan; and Marieke Penterman of Holland's Family Cheese in Thorp, for Aged Gouda.

Competitors came from as far away as Switzerland, Austria, Portugal, Denmark and Germany.

Fine Flavors to Savor

The Evalon made by LaClare is patterned after a Dutch Gouda but with cul-