

For Immediate Release

**Contact: Heather Porter Engwall
Wisconsin Milk Marketing Board
608-836-8820, hporterengwall@wmmb.org**

2007 Graduates Join the Wisconsin Master Cheesemaker Elite

Madison, Wis. – Wisconsin, the only state with a Ph.D.-level cheesemaker training program, welcomes two new additions to the ranks of certified Wisconsin Master Cheesemaker. Graduating from the three-year Wisconsin Master Cheesemaker® Program in April are Paul Reigle, of Maple Leaf Cheese, Monroe, Wis., who earned Master’s certification for the production of Yogurt Cheese, and Jerome Zibrowski, of Mindoro, Wis., certified as a Master in the production of Blue Cheese and Gorgonzola.

Wisconsin has now graduated 49 cheesemakers from the advanced-level training program, which was established in 1994.

Also included in the 2007 graduating class are returning Masters Terry Lensmire of Trega Foods, Little Chute, and David Lindgren of Lynn Dairy, Granton. Both completed the program a second time for certification in additional varieties. Lensmire, a member of the first graduating class in 1997, previously earned certification in Cheddar and Monterey Jack and is now certified in Provolone and Mozzarella, as well. Lindgren, certified in 2001 in Mozzarella and Provolone, is now also a Master in Cheddar and Monterey Jack.

“There is nothing like this program outside of Europe,” says James Robson, CEO of the Wisconsin Milk Marketing Board (WMMB), a founding partner of the Wisconsin Master Cheesemaker® Program. “It really speaks to the passion that Wisconsin cheesemakers have for their craft. The level of participation by our best veteran cheesemakers, many of whom have gone through the program multiple times, underscores their commitment to never stop learning and improving their skills. It’s a great source of pride for them – and for Wisconsin.”

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The Wisconsin Master Cheesemaker® Program is the only Master program in the United States. It is administered by the Wisconsin Center for Dairy Research and funded by Wisconsin dairy producers, through WMMB. Participants must be active, licensed Wisconsin cheesemakers with at least 10 years experience. Cheesemakers can earn certification in up to two cheese varieties each time they enroll and must have been making those varieties as a licensed cheesemaker for a minimum of five years prior to entering the program.

The Wisconsin Milk Marketing Board, a nonprofit organization funded by the state's dairy farmers, promotes the consumption of Wisconsin Cheese and other dairy products.

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Editor's Note:

For audio clips, high-resolution photos and biographies of Master Cheesemakers visit www.wisdairy.com/07mcm.