



FOR IMMEDIATE RELEASE

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## Foremost Farms' Butter and Reduced Fat Provolone Earn Top Honors at 2016 Wisconsin State Fair

BARABOO, WI — Butter produced at Reedsburg, Wis., and reduced fat provolone from Clayton, Wis., finished big at the 2016 Wisconsin State Fair Cheese and Butter Contest. Foremost Farms USA<sup>®</sup> dominated both categories capturing a first and second place in both butter (salted) and reduced fat provolone.

The first-place butter entry came from third-shift Reedsburg employees and earned a score of 98.875; the second-place butter entry was from first-shift Reedsburg employees with a score of 98.525. During Fair's Blue Ribbon Cheese and Butter Auction, Reedsburg's first-place entry sold to Nelson Jameson for \$140 per pound or a total sale price of \$1,400.

Clayton's first-place reduced fat provolone earned a score of 99.5 and the plant's second-place entry was just shy of that mark at 99.425. Clayton's reduced fat provolone was sold to WE Energies Foundation for \$40 per pound for a total sale price of \$400.

The 2016 Grand Master Cheesemaker along with this year's other winning entries were recognized during the Blue Ribbon Cheese and Butter Auction Thursday, Aug. 11, at Wisconsin State Fair Park. Each blue ribbon entry from the Cheese & Butter Contest sold during this event, which raised a total of \$36,245. Auction proceeds fund scholarships for students pursuing dairy-related degrees and support the House of Moo dairy education center and milking demonstrations during the fair.

Foremost Farms USA ([www.foremostfarms.com](http://www.foremostfarms.com)), headquartered in Baraboo, Wis., is a farmer-owned milk processing and marketing cooperative with about 1,500 members and annual sales of \$1.5 billion. The nation's eighth-largest cooperative and number 25 in annual sales among the Top 100 U.S. dairy processors, Foremost Farms focuses on the creation of tailored and innovative milk solutions that meet the needs of customers around the world.

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*Picture l-to-r: Jenna Crandall, Green County Cheese Days Ambassador; Emily Strieff, Green County Dairy Princess; Ann O'Leary, Alice in Dairyland; Dan Williams, Nelson Jameson; Roger Rieck, Nelson Jameson; Vicki Kypke, Reedsburg 3<sup>rd</sup> shift butter churn operator; Gloria Kesler, Wisconsin Fairest of Fairs; Libby Beck, Green County Dairy Queen*



*Picture l-to-r: Ann O'Leary, Alice in Dairyland; Jason Kollwelter, WE Energies; Greg Smedema, WE Energies; Brad Brusveen, WE Energies; Tricia Knutson, Clayton laboratory technician and her daughter, Kelly Hayman; Gloria Kesler, Wisconsin Fairest of Fairs*

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