



June Daisies

This handcrafted traditional bandaged wrapped cheddar is made from the milk of cows that graze on lush pasture in June.

Here in Wisconsin, this milk is at a premium and creates a delicious creamy full flavored cheddar. These can be made in yellow or white cheddar and can be dipped in clear or red wax.



Handcrafting Award Winning Artisan Cheese By Kerry Henning Wisconsin Master Cheesemaker



Our Story

For 4 generations our family has been hand crafting, award winning, traditional, artisan cheese in rural Kiel, WI since 1914. 100 years later, our commitment to quality stays the same. Our focus starts at the farm and follows through to our fine tasting cheese.

We know you will taste the difference.

Thank you for your support.

The Henning Family

Our Artisan Cheese

- Using the **best ingredients** and **hand crafting each vat**
- **Making a limited amount daily** to ensure the highest quality product
- Every vat is **made to order**
- **Enzymes are acceptable to Vegetarians**
- **Gluten Free**

Our Milk

- Sourced from small, local, family dairy farms within a 30 mile radius of our facility
- Cows are pasture grazed when weather permits and fed a balanced diet of natural grains
- Cows not treated with rBST
- Our mission is to keep our small family dairy farms in business another generation. Your purchase of Henning's Cheese allows us to pay more for their milk.

Contact Information:

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