

2018 -
3 Generations of
Henning Family
Licensed
Cheese Makers
Zachary,
Everett, Kerry &
Joshua



Several plant expansions have allowed Henning's to keep up with the changing rules & regulations and to continue making traditional artisan cheese.



Today, fourth generation, Mindy, Rebekah, Joshua & Zachary have joined to continue the legacy. We craft over 30 varieties of artisan & specialty cheese. Our commitment to quality stays the same as it did over 100 years ago.



Visit our Store & Museum
20201 Point Creek Road, Kiel Wisconsin
Phone: 920-894-3032

Open Monday – Friday: 7am – 4pm
Saturday: 8am – Noon
Closed on Major Holidays

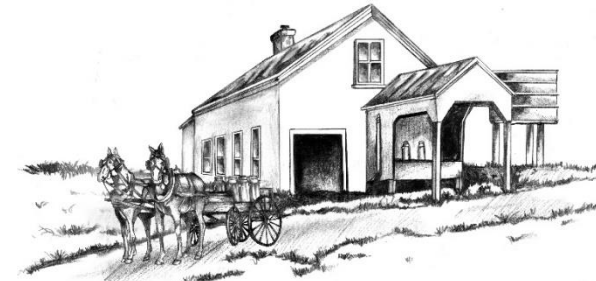
Watch cheese being made Monday – Friday mornings

For more information visit www.henningscheese.com

Order cheese from our online store
<https://store.henningscheese.com/>



Henning's Cheese History



A Family Tradition Since 1914





Henning Cheese is located near rural Kiel, Wisconsin right in the heart of dairy land - about an hour north of Milwaukee & an hour south of Green Bay.



In **1912**, a small cheese factory was built in the rural Kiel area by 6 local farmers. At this point there was a cheese factory every 3 – 4 miles and 2800 cheese factories in Wisconsin. Farmers hauling their canned milk by horse & wagon, especially during the summer heat, had a limited amount of time they could get their milk to the factory. Today there are approximately 125 cheese factories left in Wisconsin.



In **1912**, Otto Henning, a 16-year-old local boy, was hired to help in the factory.

After 1 ½ years Otto went to the University of Wisconsin Madison to receive his cheese makers license and then purchased the factory in 1914.

At that point he was making cheese 7 days a week. He devoted long hours to refine his craft to make the best tasting cheese available.

In **1940**, Otto was making 4 types of cheese: Cheddar, Colby, Caraway Cheddar & Caraway Colby.

After 48 years of hard work, Otto passed away.

On **February 1st, 1963** Otto's only son, Everett, took over the factory and began crafting cheese the way his father had done.



In **1967**, Everett built a new plant to accommodate the growth and modernization that was happening in the cheese industry. He, along with his wife Jellane, made cheese 7 days a week until 1970 when they purchased a bulk holding tank and truck so they could hold milk and take 1 day off each week.

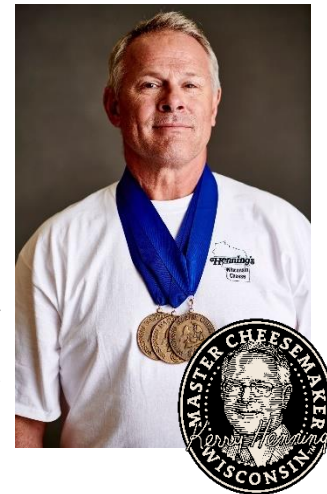


Everett & Jellane in **1989** with a 12,000 lb. mammoth that was sold to a company in Puerto Rico.

In the **1980's**, 3 of Everett & Jellane's children, Kay, Kerry & Kert started working for the family business. Kay in sales & accounts payable, Kert in marketing, sales & audits, and Kerry a licensed cheese maker.



Wisconsin created a Master Cheese Program to elevate cheese makers to a higher level of quality. Kerry earned a Master Cheese Making Degree in Cheddar (**1999**), Colby (**2002**) & Monterey Jack (**2002**).



In the **1990's**, Henning's started crafting innovative flavors & Mozza Whips.

