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Matucheski Named 2010 Grand Master Cheese Maker

Blue Ribbon Cheese & Butter Auction Raises \$28,885

Mike Matucheski, a cheesemaker at Sartori Foods in Plymouth, was named the 2010 Grand Master Cheese Maker during the Blue Ribbon Cheese & Butter Auction, held August 5 at Wisconsin State Fair Park. Matucheski, who competed against 20 other blue-ribbon cheese makers for the coveted title, earned the honor for his Rosemary-Olive Oil Rubbed Asiago, which topped the Flavored Hard Cheese Class. This is the second year in a row Matucheski has been named Grand Master Cheese Maker.

Each blue-ribbon entry from the Wisconsin State Fair Cheese & Butter Contest sold during the auction, raising \$28,885 for student scholarships and dairy-related promotions at the Wisconsin State Fair. Leading off the auction was 20 pounds of Matucheski's award-winning Rosemary-Olive Oil Rubbed Asiago, which sold for \$2,550 to Elegant Farmer of Mukwonago. Fifteen buyers supported the auction, which was presented by the Wisconsin State Fair Dairy Promotion Board.

Other auction results include:

Cheddar

Made by: Terry Lensmire, Trega Foods, Weyauwega
Buyer: Cargill, Waukesha
Amount: 42 lbs.
Price per pound: \$55
Total sell price: \$2,310

Baby Swiss Wheel

Made by: Neal Schwartz, Chalet Cheese Co-op, Monroe
Buyer: Major Goolsby's, Milwaukee
Amount: 20 lbs.
Price per pound: \$25
Total sell price: \$500

Garlic & Herbs Gourmet Spread

Made by: Shawn Schult, Lactalis USA, Merrill
Buyer: Ivarson, Milwaukee
Amount: 12 lbs.
Price per pound: \$60
Total sell price: \$720

Caprimenthe

Made by: Pam Hodgson, Sartori Foods, Plymouth
Buyer: Berenz Packaging, Menomonee Falls
Amount: 22 lbs.
Price per pound: \$45
Total sell price: \$990

Monterey Jack With Jalapeño Peppers

Made by: David Meyer, Lynn Dairy, Granton

Buyer: Herdeman Corp., Cudahy

Amount: 40 lbs.

Price per pound: \$40

Total sell price: \$1,600

String Cheese

Made by: Steve Tollers, Burnett Dairy Co-op, Grantsburg

Buyer: Saz's, Milwaukee

Amount: 10 lbs.

Price per pound: \$100

Total sell price: \$1,000

Smokehaus Blue Cheese

Made by: Nelson Schrock, DCI Cheese Company, Richfield

Buyer: DCI Cheese Company, Richfield

Amount: 12 lbs.

Price per pound: \$50

Total sell price: \$600

Colored American Pasteurized Process Cheese

Made by: Ken Kreklow, Associated Milk Producers, Portage

Buyer: Danisco USA, New Century, Kansas

Amount: 10 lbs.

Price per pound: \$95

Total sell price: \$950

Feta in Brine

Made by: Adam Buholzer, Klondike Cheese Co., Monroe

Buyer: DCI Cheese Company, Richfield

Amount: 10 lbs.

Price per pound: \$110

Total sell price: \$1,110

Extra Sharp Cheddar Cold Pack

Made by: Phil Lindemann, Pine River Pre-Pack, Newton

Buyer: Novak's Cheese, DePere

Amount: 12 lbs.

Price per pound: \$125

Total sell price: \$1,500

Casa Bolo Mellage

Made by: Sid Cook, Carr Valley Cheese, LaValle

Buyer: Ivarson, Milwaukee

Amount: 4 lbs.

Price per pound: \$230

Total sell price: \$920

Smoked Muenster

Made by: Randy Pitman, Mill Creek Cheese, Arena

Buyer: R. Mueller Service and Equipment, Monroe

Amount: 10 lbs.

Price per pound: \$105

Total sell price: \$1,050

Monterey Jack

Made by: Steve Hobbs, Land O'Lakes, Kiel

Buyer: US Jesco, Carrollton, Texas

Amount: 40 lbs.

Price per pound: \$65

Total sell price: \$2,600

Mascarpone

Made by: George Crave, Crave Brothers Farmstead Cheese, Waterloo

Buyer: Emmi-Roth Kase USA, Monroe

Amount: 4 lbs.

Price per pound: \$105

Total sell price: \$420

Brie Light

(Cheesemaker donated 10 additional pounds. Lot auctioned off twice.)

Made by: Dan Osterholz, Lactalis USA, Belmont

Buyer: Danisco USA, New Century, Kansas

Amount: 10 lbs.

Price per pound: \$40

Total sell price: \$400

Made by: Dan Osterholz, Lactalis USA, Belmont

Buyer: Wisconsin Aging & Grading Cheese, Little Chute

Amount: 10 lbs.

Price per pound: \$40

Total sell price: \$400

Havarti

Made by: Ron Bechtolt, Klondike Cheese Co., Monro

Buyer: Emmi-Roth Kase USA, Monroe

Amount: 10 lbs.

Price per pound: \$150

Total sell price: \$1,500

Limburger

Made by: Mike Nelson, Chalet Cheese Co-op, Monroe

Buyer: Wisconsin Cheese Mart, Milwaukee

Amount: 3 lbs.

Price per pound: \$150

Total sell price: \$450

Natural Rind Parmesan

Made by: Mike Matucheski, Sartori Foods, Plymouth

Buyer: Novak's Cheese, DePere

Amount: 20 lbs.

Price per pound: \$190

Total sell price: \$3,800

Low Moisture Mozzarella, Whole Milk

Made by: Terry Lensmire, Trega Foods, Luxemburg

Buyer: Wisconsin Aging & Grading Cheese, Little Chute

Amount: 13 lbs.

Price per pound: \$150

Total sell price: \$1,950

Brick

Made by: Ron Bechtolt, Klondike Cheese Co., Monroe

Buyer: R. Mueller Service and Equipment, Monroe

Amount: 10 lbs.

Price per pound: \$107.50

Total sell price: \$1,075

Salted Butter

Made by: Roy Phillipi, Graf Creamery, Zachow

Buyer: Ivarson, Milwaukee

Amount: 10 lbs.

Price per pound: \$50

Total sell price: \$500

