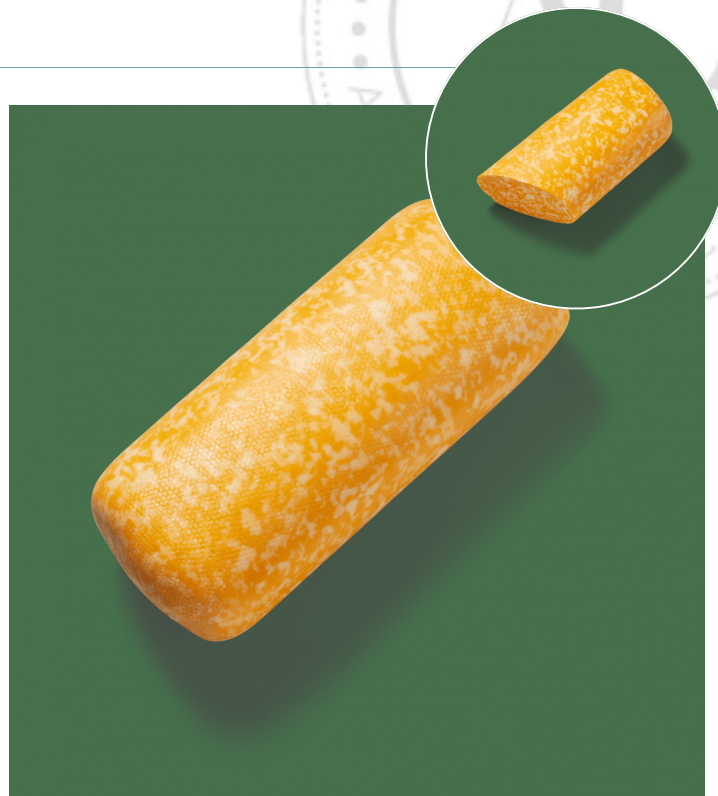


COLBY SWISS

THE BASICS

MAKE:	Crumbly
SUB MAKE:	Curd from a single day
TYPICAL AGE PROFILE:	1-3 months
APPROXIMATE WEIGHT(S):	368g or 425g / 13-15 lb.
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Microbial
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Colby is a uniquely Wisconsin invention with a mild, sweet profile that plays well with other flavours. Its cheddar-like make process also makes it ideal for blending its bright orange curds with those of other cheeses, particularly Monterey Jack. Decatur Dairy, though, is never one to just go with the flow. Their Colby Swiss mashup combines Wisconsin Master Cheesemaker Steve Stettler's tangy Stettler Swiss with buttery Colby to create a hybrid that melts and snacks like a dream.

A third-generation cheesemaker, Stettler's career started when his dad threw him in a vat. He couldn't see over the sides, but he was the right size to give it a good tidy. Stettler earned his cheesemaker license by age 17 and eventually took over from his dad as manager and cheesemaker at Decatur Dairy. He's also earned seven Wisconsin Master Cheesemaker medals, a feat few surpass, much less attempt. Steve does it out of love for the craft, which is why he mentors up-and-coming cheesemakers, including his two daughters.

Swiss cheese is an American-born term that has come to describe a number of cheeses that all hearken back to Switzerland and the cheese that inspired them all: Emmentaler. As Swiss cheesemakers immigrated in the 19th and 20th centuries to places like Wisconsin, they did what they knew best – made cheese – and a new style was born.

Founded in 1941 by a group of 20 farmers, Decatur Dairy has been in business for nearly 100 years. Steve joined in 1982, expanding the operation and facility as well as the number of cheeses Decatur offers. Now making over 40 different types of award-winning cheeses with milk from over 70 farms, Steve's two daughters work alongside him to ensure great cheese keeps coming.

THE CHARACTER

Mild, tangy, and sweet, this semi-soft cheese is creamy and pliable with a visually appealing orange and white paste.

PERFECT PARTNERS:

Try this cheese with dried fruit, bread and butter pickles, summer sausage, whole-grain mustard, and pumpernickel bread for a Wisconsin-themed Ploughman's Lunch. Set a pilsner, tequila reposado, or an apple soda to sip alongside.