

Our Award-Winning Cheese

BELAIRE

- Silver Medalist - 2022 World Cheese Championship
- Third Place - 2022 World Dairy Expo Championship Contest
- First Place - 2021 Wisconsin State Fair Cheese Competition
- Gold Medalist - 2019 Green County, Wisconsin State Fair

GOUDA

- First Place - 2021 Wisconsin State Fair Cheese Competition

GOVERNOR'S SELECT AGED CHEDDAR

- First Place - 2022 American Cheese Society Annual Conference, Portland, OR
- Bronze Medalist - 2022 International Cheese & Dairy Awards, Staffordshire, England
- First Place - 2022 Green County, Wisconsin State Fair
- Second Place - 2022 World Dairy Expo Championship Contest

SARK

- Second Place - 2022 World Dairy Expo Championship Contest
- First Place - 2021 World Dairy Expo Championship Contest

ST. SAVIOUR

- Silver Medalist - 2022 International Cheese & Dairy Awards, Staffordshire, England
- First Place - 2022 Green County, Wisconsin State Fair
- Bronze Medalist - 2022 World Cheese Awards in Spain

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HOARD'S DAIRYMAN
FARM CREAMERY

FORT ATKINSON, WI

**Experience the art of cheese in its finest form.
Once discovered, never forgotten.**





ST. SAVIOUR (Camembert-style) 001

St. Saviour Camembert-style cheese delivers a rich, buttery flavor from a soft, creamy body inside a brilliant rind. Both the body and the rind should be served together for the true St. Saviour experience. St. Saviour's versatility will quickly reveal itself. Your favorite baguette or crackers will be transformed. Have some preserves or honey nearby, too. St. Saviour always goes great with apples, pears, and nuts and can take any salad to an entirely new level. Paired with a light red wine, your St. Saviour experience will be one to remember. Best served at room temperature.



BELAIRE (Port Salut-Style) 002

An exquisite, mild, and classic cheese that's easy to eat and will quickly become one of your favorites. Its creamy, subtle flavor and soft texture make it an ideal cheese for formal occasions or a Sunday afternoon on the patio.

Belaire's welcoming pale yellow interior is highlighted with a distinctive bright orange rind. Slice and enjoy on its own, with a cracker, or with fruit. Pair with a white wine for an extraordinary experience. Keeps well when securely wrapped and refrigerated.



GOVERNOR'S SELECT 004

(Limited Edition Sharp Cheddar)

Is there a cheese more universally known and loved than cheddar? Probably not, but some cheddars excel in flavor, texture and creaminess more than others. Our naturally golden and exceptionally creamy aged Governor's Select cheddar highlights the special qualities of our farm's Guernsey milk. Every slice you'll enjoy of this Governor's Select cheddar reflects the vision and spirit of W.D. Hoard. Try it and you might not approach cheddar cheese the same way again.



GOUDA 005

This very special cheese will be a welcome addition to your next charcuterie platter and you'll also find it melts beautifully, opening up endless possibilities for dining and entertaining.

Very few wines will miss when paired with our Gouda. Try a Sauvignon Blanc, Riesling or even your favorite champagne. For beer, an ale is a sure bet. Try serving on a cracker with a small wedge of pear or apple. Or slice a baguette and melt your Gouda over thin sliced tomatoes and top with a sliver of capicola or Canadian bacon to experience a little piece of cheese heaven on earth.



SARK (Butterkäse) 009

Creamy, buttery, mild and versatile are words that quickly come to mind when describing our Sark, butterkäse-style cheese. Our rich Guernsey milk gives this mild cheese a near decadent melt-in-your-mouth creaminess. Did we say versatile? This cheese will improve just about anything it touches from soups, omelets, pastas and steamed vegetables, to sauces, sandwiches or your next cheese tray. Some old-world cooks even add it to their strudel.

Try slicing and serve with prosciutto and olives on sourdough with grapes, plums or melon on the side. A Chardonnay or Riesling will pair well too, but it's just as comfortable with your favorite lager or even a spot of brandy.



In the heart of the America's Dairyland, the green rolling hills surrounding the Hoard's Dairyman Farm create a near perfect backdrop for a special herd of Guernsey cows.

Forged from a vision and built on the passion of W.D. Hoard, pioneering publisher and former Governor of Wisconsin, he established his dairy farm in 1899, and went on to change dairying across the land forever.

Today, descendants of Hoard's original Guernsey cows continue to call the Hoard's Dairyman Farm their home, and they continue to produce the extraordinary milk that makes our very special cheese.



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