

Welcome to Wisconsin Cheesemakers!



Wisconsin Cheesemakers are purveyors of the finest cheeses in the world! Come visit our corporate headquarters in Packerville, Wisconsin, to witness the excitement of live cheesemaking.

Take our Cheesemaster Challenge to identify our 15 types of cheeses by taste alone. Succeed and your photo will go on our Cheesehead Wall of Fame.

Begun in 1912 when the great cheesemaker, Casmir Polanski, noticed a gaping hole in the Swiss Cheese market, we grew from Casmir's kitchen to a 500 employee company today. We ship around the world, but use only fresh, organic milk made by local farmers in the Packerville area.

If your cheese is leaving your sour, experience the joy of cheese made by the old world method. Try our famous varieties, such as Lombardi Limburger, Summerfest Swiss, and our most popular variety, Bubbler Brick.



Visit beautiful Packerville

Packerville is a city of 30,000 in the rolling hills of southwestern Wisconsin. We boast the prestigious LaFollette College, with over 2,000 on-campus students, and the Walakulla River, home of some of the best fishing in the area. Dine at any of our numerous restaurants where you will find both types of food--cheese and sausage--and of course our Friday Fish Fries.

“Our curds are the coolest!”