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July 7, 2021

Assembly Committee on Local Government

RE: Representative Rozar Testimony on AB 311 – Designating Colby as the state cheese

Good morning, Chairman Novak and members of the Assembly Committee on Local Government. Thank you for holding a public hearing on AB 311 and I appreciate the opportunity to testify in support of this Bill.

In 2019, then Wisconsin 69th Assembly District State Representative Bob Kulp introduced AB572, which designated Colby cheese as the official state cheese of Wisconsin. Today, I am proud to continue these efforts of recognizing the cheese that helped Wisconsin garner the nickname “America’s Dairyland” and propelled Wisconsin cheese-making onto the world stage.

In 1885, 16 year-old Joseph Steinwand of Colby, Wisconsin, dreamed up the new genre of cheese on the floor of his father’s small, wooden cheese factory. The young Steinwand modified the process of making the English Cheddar cheese by rinsing the curds in cold water and not removing excess moisture. This revolutionary new process allowed for a cheese that was softer, more sliceable, and mildly sweet as compared to the crumbly and less sweet flavor of popular semi-hard cheeses like Cheddar.

The importance of this cold water wash to not only Wisconsin but to the cheese-making world at large is hard to quantify. This process is one of only a few cheese-making methods native to the United States, and the cold water wash is now used to make Monterey Jack, Gouda, Colby Jack, and American Cheddar to name a few. This regional delicacy soon became a nationwide phenomenon, attracting cheesemakers from all over the country to Wisconsin to learn from the best.

Today, Wisconsin cheesemakers produce over 45 million pounds of the creamy delight, winning more than 100 awards for Colby cheese alone. In fact, there is not only statewide support for Colby cheese to become the official cheese of the Dairy state, but there is even support from cheese lovers as far away as Texas to give Colby the honor it so rightly deserves.

Wisconsin does cheese better than anyone else, and Colby is the reason for this. Colby is a celebration of Wisconsin’s local municipalities and family farms that have helped Wisconsin grow into the state we all know and love. It is a reminder that one, creative person from a small



Here's our take on how the Bucks and Suns match up in the NBA finals

SPORTS, 1B

Marshfield News Herald

TUESDAY, JULY 6, 2021 | MARSHFIELDNEWSHERALD.COM

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Colby is king



A block of Colby cheese is seen on a cheese slicer. Residents of Colby, the town for which the cheese is named, have been pushing the state Legislature to designate the cheese as the official state cheese of Wisconsin.

TORK MASON/USA TODAY NETWORK-WISCONSIN

Bill is stoking debate over what students learn about race

Devi Shastri and Amy Schwabe

Milwaukee Journal Sentinel
USA TODAY NETWORK - WISCONSIN

In June, as a national discussion took hold on how schools teach racism, systemic inequity and American history, Milwaukee educators held rallies at two of the city's lesser-known historical sites.

In the Third Ward, they stood at the site where in 1861, a Black man was lynched for a fatal stabbing he did not commit. At McKinley Marina, they assembled on the lakefront where, in 1971, the American Indian Movement took over an abandoned U.S. Coast Guard building and established the first Indian Community School.

"We want to create these opportunities where people can learn about the history of Milwaukee," said Angela Harris, president of Milwaukee's Black Educators Caucus. "We want to show people this is what learning looks like, for people to get a better idea of how to do culturally-relevant teaching, and how to bring enhancement to history."

The rallies were sparked by bills in the state Legislature that many educators fear will curb what they teach and whitewash history when it comes to

Colby, 'basically the ultimate cheese,' should be Wisconsin's official cheese | Column

Keith Uhlig, Marshfield News-Herald

Published 6:08 AM CDT Apr. 5, 2021 Updated 1:46 PM CDT Apr. 6, 2021

COLBY – JoAnne Peterson sent me an astonishing email a few months ago.

The Wisconsin state Legislature was "considering making Colby cheese the state cheese," the 73-year-old Brookfield resident wrote. "Make a push for that."

I took that to mean she wanted me to support Colby cheese, and, therefore, be a part of the advancement of good taste and official recognition of one of the most important discoveries in human history.

The shock wasn't that JoAnne assumed that I would have *any* influence on statewide policy: I'm lucky I get to decide what I eat for breakfast. What's inconceivable is Colby cheese isn't *already* the state cheese. It would have been a no-brainer in 1898. That's when a Phillips merchant touted the fact that he sold Colby cheese as one of the reasons people should come to his store.*

Wisconsin doesn't even *have* a state cheese. Yes, Wisconsin cheese is the official state dairy product, milk is its official beverage and the dairy cow is the official domestic animal. But no specific cheese. Our lives are diminished because of it.

JoAnne contacted me because she had recently read a story I wrote in which I pointed out I was a native of Colby. I name-drop my hometown in stories and conversations a lot.

I do this for a couple of reasons. One, it establishes bona fide credentials as a true cheese-blooded Wisconsin son. (You can't get any more Wisconsin than growing up in dairy farm country near a city for which a cheese was named, can you?) Two, it's a fantastic conversation starter, especially if I am in some far-flung, foreign place, like New York. (I once, to the ire of the impatient people in line behind me, had a lengthy conversation with a New York deli worker after I told him where I was from. He was a fan of Colby cheese. "It's da best!" I remember him saying.)

JoAnne shares my brand of Colby pride. "When people ask where I was born, I always say 'in a world-famous town,'" she said. "When they look mystified when I say Colby, I say, 'home of the world-famous cheese Colby cheese.' They all know the cheese and then chuckle."

To make cheese, cheesemakers mix rennet in warm milk. Rennet is an enzyme that curdles the milk, which then separates into curds and whey. That mixture is again heated to firm up the curd and the whey is drained away.

When making cheddar, those curds are pressed into forms and aged.

But Joseph added a step and rinsed and cooled the curd with cold water. This rinsing process gives "the high moisture content that makes Colby cheese unique," according to the city of Colby's website.

JoAnne, who retired from the Wauwatosa School District as a library administrator, said she grew up under the impression that Joseph blundered onto the Colby cheese-making process.

I grew up believing that, too. It fit into a certain Colby ethos with which I am familiar. We tend to be experimental do-it-yourselfers who embrace unorthodox ideas or approaches to problems, and we, or at least me and many of my Colby friends, often blunder our way through life. In my day, this resulted in chemistry lab explosions, welding torch buttock burnings and concussions after falling out of trees.

But JoAnne says she can't find any evidence that it was a mistake. It's therefore likely Joseph was a cheese-making genius.

JoAnne has a particularly personal perspective on the Colby cheese saga. Her grandfather, she said, worked in the factory, and lived in quarters in the building. That was common at the time, she said, and in 1917 her mother was born at that factory.

It's a better cheese on many layers

The result of Joseph Steinwand's culinary experimentation is a moister, creamier, milder cheese than cheddar. Colby cheese is not designed to be aged as other sharper cheeses are. The perfect slice of Colby cheese will squeak against your teeth like good curds do. It has a smooth texture and just the right amount of springiness when you bite into it.

It makes for great cheeseburgers and superb grilled cheese sandwiches. If Colby cheese is melted into scrambled eggs, it turns them from ordinary breakfast fare into morning meal ambrosia.

The effort to honor Colby languished in some committee somewhere in the bowels of the state Capitol until the legislative session ended in March 2020, in the beginning of the COVID-19 pandemic.

"It was just the worst timing," Connie said. "It wasn't a priority of (lawmakers) anymore, and March of 2020 was the end of the session."

Even though lots of Colby cheese helped me negotiate the challenges, grief and upheaval of the last year, I certainly understand why politicians in Madison put it on the back burner.

Marshfield News Herald

LIFE

Colby cheese gets cold shoulder from lawmakers, but no one can diminish this Wisconsin original

Keith Uhlig Wausau Daily Herald

Published 6:02 a.m. CT Jun. 30, 2021 | Updated 2:17 p.m. CT Jul. 1, 2021

True fans of Colby cheese are bound to be disappointed with Madison politicians this year: There's lukewarm support, at best, among lawmakers to make it the official Wisconsin State Cheese.

Lukewarm is the perfect temperature for *making* Colby cheese, but it's very bad for passing legislation. State Sen. Kathy Bernier of Lake Hallie and Rep. Donna Rozar of Marshfield, both Republicans who represent Colby in Madison, introduced a bill to make Colby the state cheese on April 6.

This was only a day after a column I wrote was published about how Colby should be officially recognized by our state's elected officials. But even if it isn't designated as such, Colby *is* the state cheese, no matter what politicians do.

Some people might be surprised to learn that Wisconsin doesn't even have a state cheese. Instead, cheese as a whole is the official dairy product of the state. For a lot of us, that's as bland as skim milk.

I *might* be biased because I grew up in Colby, where Joseph F. Steinwand developed Colby cheese in his father's factory southwest of town in 1885. But the truth is that Colby cheese was a sensation, and demand for the product created a new commercial market and helped Wisconsin become the top producer of cheese in country in 1910. It's been on top ever since.

The column and the bill's introduction were uncoordinated. I didn't speak to Rozar or Bernier before the piece ran, nor did I have any idea what they had planned. It was entirely a coincidence.

"No it wasn't," Rozar insisted to me when I spoke to her a couple days after the bill was introduced and the column ran. "It was fortuitous."

Maybe she thought that the column/bill introduction was a sort of sign, an alignment of cosmic energy that would propel the bill into law and Colby cheese onto its rightful place in Wisconsin history.

Alas, it doesn't seem to be. Last week, Bernier said it would be unlikely that the bill would get the traction it needed to be passed.

"Reality is what it is," she said. "I had high hopes, but I was focused on this budget and election laws."

OK, that makes sense. But since Colby cheese basically *is* Wisconsin in food form, shouldn't it still be easy to make it official?

Nope. There's a reason some people oppose the measure, Bernier said.

"Wisconsin is known for all our cheeses," she said.

And the Big Cheeses of the Wisconsin cheese industry are loath to elevate any kind of cheese so as not to erode the standings (and, I'm guessing, the sales) of the other forms of cheese.

"That's our stumbling block," Bernier said.

It's proven to be a formidable barrier, even though the effort to make Colby the Wisconsin cheese "isn't intended to insult other cheesemakers," Bernier said. "It's just a way to honor the cheese that put Wisconsin on the map."

RELATED: Colby, 'basically the ultimate cheese,' should be Wisconsin's official cheese | Column

RELATED: Wisconsin cheeses shine on global stage

'Often, he was called a "crab"'

After writing the initial column, I started to get obsessed with the Colby cheese origin story and I wanted to learn more. As I've reached out to various sources, found old articles and made contacts with the Wisconsin Historical Society, I've found out that the story is very rich, indeed.

The Colby cheese tale goes like this. In 1885 a young cheesemaker named Joseph Steinwand developed Colby cheese by modifying the cheddar making process. He rinsed curds with cold water and did not remove excess moisture and whey as cheesemakers do with cheddar. This created a moist, crumbly, creamy cheese that, done right, squeaks on your teeth like curds and nearly melts in your mouth.

There are various versions of the origin story. One version has Steinwand developing the new Colby cheese by mistake, after making an error in a batch of cheddar. I like this one for a variety of reasons, mostly because I can relate to a young guy bumbling a job.

But other versions paint a very different picture. One account had Steinwand taking a cheesemaking course in Madison, giving him the expertise to very intentionally create a new genre of cheese. Still others had him learning the Colby cheesemaking process from another cheesemaker altogether.

My sense is that the truth lies somewhere in the middle of all these accounts. What is true, at least according to a profile of Steinwand that ran on Dec. 24, 1935, in the Special Weekly Farm Section of the Wausau Daily Record-Herald, was that Steinwand was an exacting, fussy cheesemaker who sometimes ruffled feathers to produce the best cheese he could.

"Visitors to the factory were never allowed to smoke. If they stood in the doorway, they were promptly invited to come in or step out in order that the screen door would not remain open. A mat was at the door for use in removing mud from shoes or rubbers and when this did not serve the purpose, Steinwand quickly spoke up as he kept his floor and factory scrupulously clean," according to the story.

"Often he was called a 'crab,' but Steinwand was Steinwand and he was proud of that! After all, folks knew it was not quantity but quality in which he was interested ..."

Hmm. Seems like that's something that Wisconsin leaders and cheese producers might want to highlight and celebrate, right?

'Colby cheese is perfect!'

My original Colby column seemed to touch a lot of people who had some sort of connection to Colby the town, Steinwand or Colby the cheese. I started getting emails and phone calls from across the state and beyond.

One of those who responded was Peggy Zimdars, who read the story in the Door County Advocate. Her grandfather, Walter Rindfleisch, owned the Steinwand cheese factory, which

had been named Colby Cloverdale Cheese Factory, from 1952 to 1961.

"I have happy memories of the factory as a little girl," Zimdars wrote. "Cheese curds aren't the same unless they are straight from the vat! And you are right, Colby cheese is perfect!"

She suggested that I call Dale Rindfleisch, her uncle and Walter's son, who worked in the factory as a teen and young man.

Dale Rindfleisch is 89 years old now and lives in the town of Mayville. He had to give up cheesemaking early on because of the physical toll it took on his body.

"It was tearing up my feet," he said.

He went to college at the University of Wisconsin-Stevens Point and became a math teacher.

"I don't think anybody realizes how much energy and strength it takes to run a cheese factory," Dale said.

He talked about how different Colby cheese was from cheddar. They start out similarly, but then cheddar cheese is stacked and drained of whey. The end result is a lot drier, denser cheese, and it can be aged because of lack of moisture.

Once, Dale remembers, he and his fellow workers forgot a block of cheddar at the factory, and found it about three years later. "Oh was that cheese ever good," Dale said. "We couldn't sell it, so we kept it and ate it, just for the family."

Colby cheese can't be aged that way. "It's not a keeper," Dale said. "After two, three, four months at most, it will grow moldy."

By the way, Dale believes that Colby cheese was developed by "accident, I recall. They didn't get the cheese matted down (to drain) and discovered Colby cheese."

And for the record, he supports the notion of making Colby cheese the state cheese. "To me it doesn't seem to be any hardship to make it the state cheese," he said.

'They hurt an American original'

In mid-May I received an email from Dr. Don Crego Jr, a retired dentist who worked for 47 years in Theresa, a little town located east of the Horicon National Wildlife Refuge.

Theresa is the home of Widmer's Cheese Cellars. "They make a great Colby and I have not tasted one as good and we have all tried," Crego wrote in an email.

Widmer's is a special place, a four-generation cheese-making business that clings to traditional ways of making cheese. It produces an award-winning Colby cheese, but it specializes in creating brick cheese using techniques that are more than a 100 years old.

One of the reasons that Crego, and really anyone who has a discerning Colby cheese palate, has trouble finding really good Colby cheese, is because modern producers, particularly large producers, transformed the way of making Colby in the 1980s. Changes in laws allowed producers to make a form of Colby that wasn't as crumbly as traditional Colby, closer to a mild cheddar.

Joe Widmer, who owns Widmer's, bemoaned the change in a book called "The Master Cheesemakers of Wisconsin."

Large cheesemakers "started making mild cheddar and calling it colby. They're two different cheeses, but the USDA sided with them (the makers), and changed the definition of colby," Widmer said in the book. "They hurt an American original by doing that, because it's not an original cheese anymore. We still make an original one."

This explains why, much to my chagrin, most Colby cheese that I buy at stores doesn't taste like the cheese I remember getting as a kid. Now, if I'm going to get Colby cheese, I go to Hawkeye Dairy Store in Abbotsford. It's the nearest place I can find that I can get the "good" Colby.

Crego said he and his wife once journeyed to Colby to get some cheese. They were disappointed that they could find no place to buy some in my hometown. They did get some at Hawkeye, but Crego said he thinks Widmer's Colby cheese is even better.

It looks like I'll be heading to Theresa first chance I get.

“Colby Cheese” from the original production “Coming Home, Coming Home to Colby”
Performed by Colby High School’s Colby Choir Coalition

“Let me tell you about this city we call Colby, population 1852, plus a few!
We’ve got farmers, country breeze, on north highway 13, and more than just a county we’re in two.”

It’s a place where people always greet each other, neighbors, family, friends, and in between
We’ve got show choir and stage lights, football Friday nights.

But there’s one thing we hold tried and true, ‘cheese!’

A long time ago, more than a hundred ‘years!’

A man built a factory for cheese

In 1885 his son would tow the line, and make the US native recipe

Colby was the name of the creation, a process that was different than the rest.

A mile west and south, you put it in your mouth, a brand new kind of cheese he put to test

Colby, Colby cheese, no matter how you slice it you’ll be pleased

You can cut it you can curd it, you can even melt and slurp it

And maybe you can save a chunk for me

Colby, Colby cheese, giving thanks to cows on bended knee

It starts out just like cheddar, but then we make it better

Thank to Joe Steinwand hail to thee

First you warm the milk

“And add the Rennet”

Then you cut the mixture

“Into squares”

Wash and cool the piece

“in cold water”

Slate and mix the curd

“And press it after”

Then it sits a month

“or two or three”

“Now the finished product gets packed, sold, and bought up and we eat it often at events like
‘Cheese Days!’”

Colby Colby cheese, no matter how you slice it you’ll be pleased

You can cut it you can curd it, you can even melt and slurp it

And maybe you can save a chunk for me

Colby, Colby cheese, giving thanks to cows on bended knee

It starts out just like cheddar, but then we make it better

Thank to Joe Steinwand hail to thee, hail to thee

So now you’ve heard about the city we call Colby

And our pride and joy the Colby cheese

Come again now don’t be shy taste the cheese come on now try

And find out why oh why

We love cheese, Colby cheese, we love cheese, ‘Colby cheese’

STATE SENATOR KATHY BERNIER
TWENTY-THIRD SENATE DISTRICT



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From: Senator Kathy Bernier
To: Assembly Committee on Local Government
Re: Testimony on Assembly Bill 311
Relating to: designating Colby as the state cheese
Date: Wednesday, July 7

Thank you Chairman Novak for allowing me to testify on Assembly Bill 311, which would designate Colby as Wisconsin's official state cheese and include it among our state symbols. Wisconsin does cheese better than anybody else and Colby is the Wisconsin original that helped transform our state into America's Dairyland.

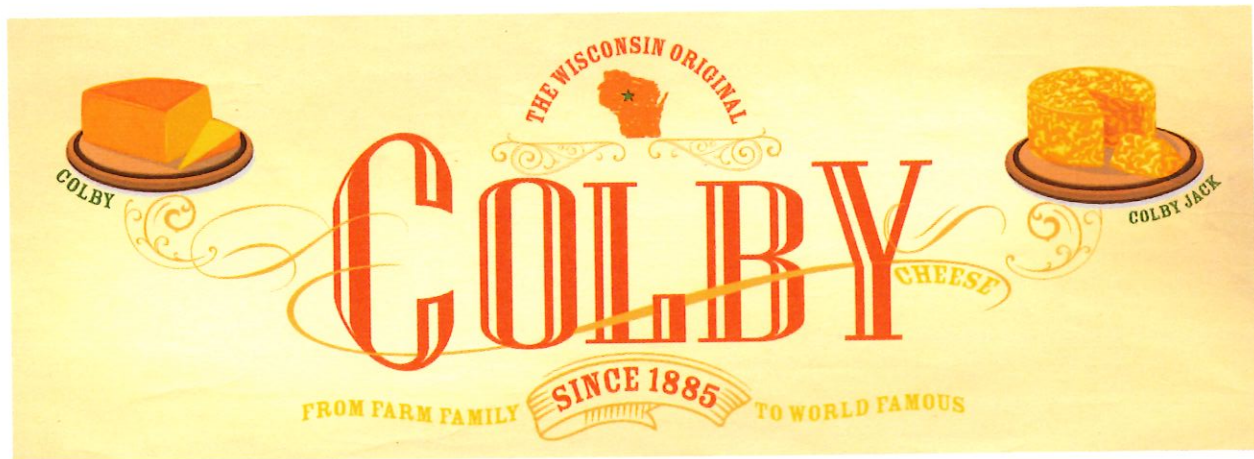
Long before we became America's Dairyland – nearly 140 years ago - Colby began as a farm family recipe - dreamed up by a young man on the floor of his father's small, wooden cheese factory.

Named for the nearby town of Colby – it went from a farm family recipe to world famous in just a few generations and today is one of America's best-selling cheeses.

The secret to its success was the invention of the cold-water wash, one of just a handful of natural cheesemaking processes native to the United States. This inventive process and the Colby it produced, put Wisconsin on the cheesemaking map. It revolutionized cheesemaking by cutting down on the sharp flavors and crumbly textures of some semi-hard cheeses (like cheddar), and instead produced a much more mild, creamy, and meltable cheese.

Today, Colby's inventive cold-water wash still has an enormous impact on cheese worldwide. It widely used to make Monterey Jack, Gouda, Colby Jack, Mexican-style cheeses like Asadero, and even some cheddar varieties.

Wisconsin cheesemakers have won more than 100 awards for their Colby. Colby has even taken the top prize at the World Championship Cheese Contest when Julie Hook (a constituent of the 51st Assembly District) became the first and only woman to be named World Champion for her Colby.



COLBY CHEESE FACTS

Invented in and named for Colby, Wisconsin - Colby Cheese started as a family recipe nearly 140 years ago and has grown to be one of America's most popular and best-selling cheeses.

- ❖ **An All-American Original:** One of the first truly American cheeses, Colby was developed by an American in the United States and was not intended to be an imitation of any European cheese.
- ❖ **Wisconsin-Born:** Invented in 1885 and named for the farm community in Clark and Marathon counties where it was first created, Colby Cheese has gone from a farm family recipe to a top-selling American cheese!
- ❖ **Big Business:** Although 60 Wisconsin cheesemakers produce 21% of the nation's Colby Cheese, this homegrown Wisconsin cheese has become so popular that cheesemakers across the country have to produce the other 79% to meet the demand!
- ❖ **Strategic Asset:** Colby is one of just a handful of cheeses that national cheese movers and shakers deem a strategic cheese for expanding into overseas markets. As such, it's one of just four cheeses eligible for federal export subsidies.
- ❖ **The Cheesehead Cheese:** With its bright orange-yellow color and small holes known as "eyes", Colby cheese is the cheese that most resembles the iconic Cheesehead hats that define Wisconsin sports fans.
- ❖ **Pairs Well With Others:** Served in slices or cubes, Colby's light flavor makes it a great table cheese. It pairs well with rye bread, apples or pears, as it's creamy, light flavor complements acidic foods. Colby is perfect for a grilled cheese sandwich, especially if you are including other ingredients that you don't want to overpower. But where Colby really shines is as a great snack for kids who might not like the sharp flavor of other cheeses.
- ❖ **Party Trick:** How to tell Cheddar from Colby? If your refined cheese palate fails you, look for the holes. Colby has small holes cheese people call "eyes".

TO: All Legislators
FROM: Senator Kathy Bernier
Representative Donna Rozar
DATE: April 6, 2021
RE: Co-Sponsorship of LRB-2232 & LRB-1662, relating to: designating Colby as the state cheese
DEADLINE: April 16th, 2021

Colby is one of the most popular cheeses in America, but did you know it was invented right here in Wisconsin and played a major role in transforming Wisconsin into America's Dairyland?

Long before Wisconsin was synonymous with cheese – nearly 140 years ago - Colby began as a farm family recipe, dreamed up by a young man on the floor of his father's small, wooden cheese factory in the rich farmland of central Wisconsin.

Named for the nearby town of Colby, its mild, creamy flavor and soft, lacy texture quickly made it a regional hit. The secret was the invention of a unique cold-water washing process that reduced acidity and increased moisture, creating a uniquely buttery, meltable cheese. With this process, cheesemakers were able to trade the crumbly texture and tangy, often bitter flavor of popular semi-hards like cheddar, for the softer, more sliceable and mildly sweet taste of Colby.

This was a giant leap forward for cheese, particularly American cheese, as Colby's inventive cold water wash is one of only a handful of natural cheesemaking processes native to the United States. The massive impact of this innovation on the dairy industry is hard to quantify, as it not only launched Colby but is now widely used to make Monterey Jack, Gouda, Colby Jack, Cheddar and some Mexican-style cheeses like Asadero.

At the same time demand for Colby was increasing, small cheese producers were popping up across Wisconsin and having a big impact on dairy farmers. Dairy herds were growing and it was becoming clear that Wisconsin had a knack for cheesemaking. By 1916, as demand for Wisconsin cheese grew, Colby was so popular that it was one of just six cheeses selected by the state to be assigned quality grading standards. Colby was such a hit that Kraft began to market the cheese nationwide, helping to turn this Wisconsin original into one of America's favorite cheeses.

Today, Colby is one of the fastest-growing cheese varieties in the US. More than 65 Wisconsin cheesemakers produce over 40 kinds of Colby, totaling 45 million lbs of Colby each year, and Wisconsin cheesemakers have won more than 100 awards for their Colby. Colby has even taken the top prize at the World Championship Cheese Contest when Julie Hook, of Hook's Cheese in Mineral Point, became the first and only woman to be named World Champion for her Colby.

At the national and international level, Colby is one of just a handful of cheeses that national cheese movers and shakers deem a strategic cheese for expanding into overseas markets. As such, it's one of just four cheeses eligible for federal export subsidies.

Good Morning.

Thank you for giving me the opportunity to speak in favor of Assembly Bill 311.

My name is Ann Luckey. I am from Cedarburg, Wisconsin but my roots can be found in Colby, Wisconsin. I am the great-granddaughter of Joseph Steinwand, the cheesemaker from Colby, Wisconsin. His granddaughter Betty, who was 26 when he died, was my mother.

I am very proud of my family's history but that is not the only reason I am speaking here today.

At this point in time during the NBA Finals, Wisconsin is known worldwide for the Milwaukee Bucks. We are also known for the history of the Green Bay Packers, and for the Milwaukee Brewers. But how many people associated with these organizations are actually from Wisconsin? How many of them have their roots here, and live here?

Colby Cheese is about the people of this great state and what makes this state a prize. People all across the country and all around the world know Colby cheese. Why shouldn't we tell them: "Colby cheese is the Wisconsin original." It started here in a small town and now it's world famous, and we should all join in the pride that the people here today from Colby are feeling.

My T-shirt says it all... Wisconsin has Colby in it. What a great marketing tool for *all* cheesemakers, regardless of what other types of cheeses are out there, to say that they can produce the Wisconsin original, the world-famous, the revolutionary, State Cheese of Wisconsin.

I can't tell you the number of people that tell me Colby cheese is their favorite cheese. Let's also tell them that it is the State Cheese of Wisconsin because it was invented here, in Wisconsin, in Colby. Let's all boast about our state!

I think everyone should be able to answer the question that aired on Jeopardy – "Colby cheese is named for a town in this dairy state". It's named that because it was always meant to be shared. Shared at the table and shared in by people far and wide, anyone who loves Wisconsin and loves our story!



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July 7, 2021

State Representative Todd Novak,

I wanted to thank you for holding a public hearing on Assembly Bill 311, which would make Colby cheese the State Cheese of Wisconsin. As you may know, I introduced this Legislation last session. Unfortunately, AB 572 failed to pass pursuant to Senate Joint Resolution 1 last session. I appreciate Representative Rozar's and Senator Bernier's efforts to pass this meaningful Legislation.

Wisconsin already has many state symbols such as the Badger as the State Animal, Muskellunge as the State Fish, and Robin as the State Bird. State symbols indicate a sense of culture and pride for all Wisconsinites, and cheese is a large part of Wisconsin culture. Ninety percent of Wisconsin milk is used to make over 2.8 billion pounds of cheese per year. Wisconsin has won more national and international cheese awards than anywhere in the world, and over 100 of them for our Colby cheese varieties.

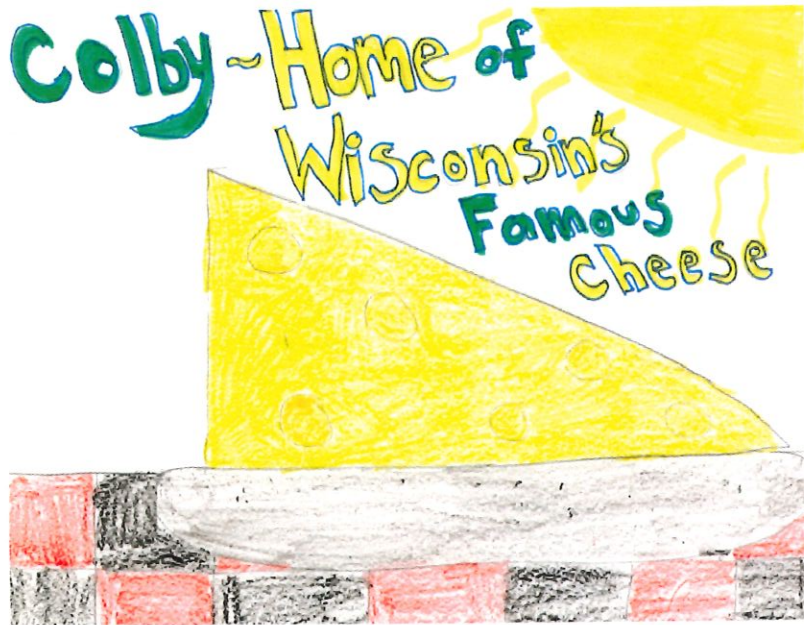
In 1885, a young boy by the name of Joseph Steinwand developed a new cheese making process that created a cheese similar to cheddar, but softer and sweeter. While there have been other cheese making processes developed in Wisconsin, Steinwand was unique in his state and local pride, naming his cheese after the town in which it was made.

I would like to let you know I stand in full support of Assembly Bill 311 and I appreciate the Assembly Committee on Local Government holding a public hearing on this Bill. I am hopeful that this Legislation will move forward, receive a vote in executive session, and give Colby cheese its long-awaited recognition as the State Cheese of Wisconsin.

Sincerely,

Bob Kulp

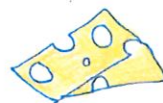
Colby Cheese A delicious Taste of WISCONSIN



Home of the cheese Wisconsin.



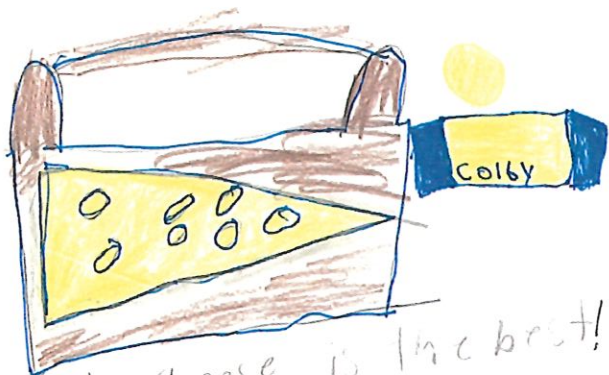
Land of Cheese



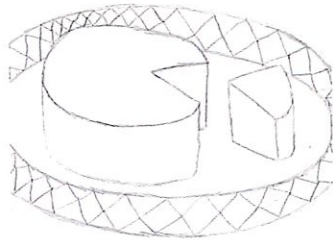
Wisconsin Original



A Product of America's Dairyland
A delicious taste of Wisconsin



Colby Cheese: a Product of America's Dairyland



Colby cheese is the best! I want to be Wisconsin's cheese.

Colby cheese should be the state cheese because it was made in Colby.



COLBY - Home of Wisconsin's famous cheese



Colby Cheese

Colby Cheese - America's Dairyland

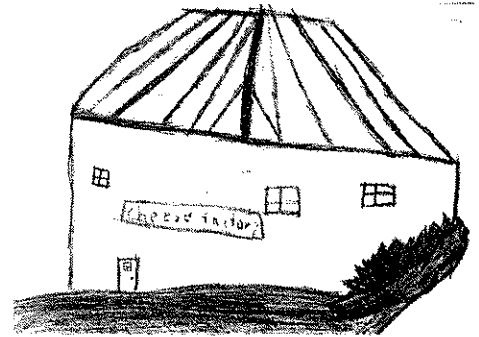


Wisconsin 4th Graders on Why Colby Should be Wisconsin's Official State Cheese:

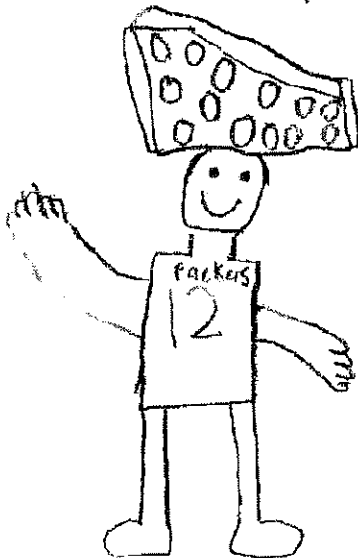
Excerpts from letters to the bill authors

"We work really hard on it in our factories for everyone to enjoy! When you eat it, it melts in your mouth! Please Pick Colby Cheese! Our Town would feel so proud!" – Logan, 4th Grade

"Colby Cheese is 100% Wisconsin." – Teegan, 4th Grade



"Colby was invented in Colby, Wisconsin. It is now eaten all over the world. Our Wisconsin teams have fans that even wear Colby cheese heads." – Carlos, 4th Grade



"I think the state cheese should be Colby because it tastes so good. Everyone wants to eat it!" – Alex, 4th Grade

"Colby Cheese was made in Wisconsin... is super moist... is softer than other cheeses... and the younger the Colby the better it is. That why Colby cheese should be [the state cheese]." – Ray, 4th Grade

"It will be awesome having Colby as an honor to our town" – Frida, 4th Grade

"Babies love Colby cheese..." – Nicole, 4th Grade

"Everybody that I know likes it and so far ALL 4th grade students want it" – Jax, 4th Grade

"I know a lot of people that like to eat Colby on pizza, cheeseburgers, and as a snack" – Ericka, 4th Grade

COLBY
CHEESE

A simple line drawing of a wedge of Colby cheese with holes.

11-4-19

Dear Legislator,

My name is Jeremiah and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. Did you know that Colby cheese is placed 29 in the world? Wisconsin produces 21% of our country's Colby cheese. Colby cheese tastes so good, everyone wants to eat it! Our Wisconsin teams have fans that even wear Colby cheese heads. Once again, please consider approving the bill.



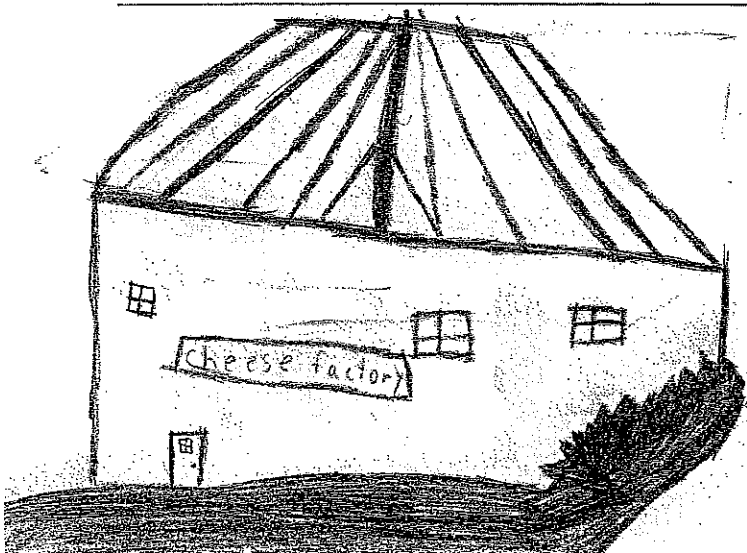
Sincerely,

Jeremiah

11-4-19

Dear Legislator,

My name is Lurex and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby Cheese was made in 1885 by Joseph F. Steinwand. He named the cheese after Colby, WI. The cheese factory was a small wooden building that produced around 175 pounds of cheese each day. Colby is a Wisconsin original cheese. Please approve this bill. Thank You!



Sincerely,

Lurex Garcia

11-4-19

Dear Legislator,

My name is Carlos and I am in fourth grade at Colby Middle school in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby cheese was made or invented in Colby, Wisconsin. It is now eaten all over the world. Our Wisconsin teams have fans that even wear Colby cheese heads. If Wisconsin was a country, it would rank 4th in the world in cheese production. Once again, please consider approving the bill to make Colby cheese Wisconsin's state cheese. Thank you.

Colby
Cheese

Sincerely,

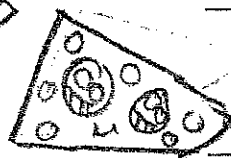
Carlos

11-4-19

Dear Legislator,

My name is Cyler and I am in 4th Grade at Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because it is the 29th best cheese in the whole world! The cheese was developed in 1885 by Joseph Stienwand in Colby. Once again, please consider the bill to make Colby cheese Wisconsin's state cheese.

COBLY
CHEESE



Sincerely,

Cyler P.

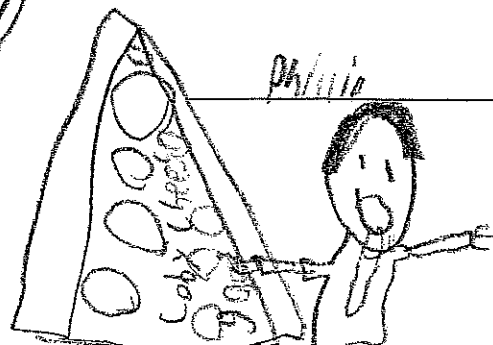
11-4-19

Dear Legislator,

My name is Phillip and I am in 4th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby Cheese tastes so good, everyone wants to eat it. We even have Colby Cheese Days to celebrate our famous cheese. Once again, please consider approving the bill to make Colby Cheese Wisconsin's state cheese. Thank you for your time.

COLBY
Cheese

Sincerely,



11-4-19

Dear legislators

My name is Brooke and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. Colby cheese is the 2nd favorite cheese in the whole world.

[Colby cheese has 7 grams of protein and 0 grams of sugar.] I think it is the best and it is very healthy. We also have Cheese Days to celebrate our famous cheese. Once again, please consider approving the bill to make Colby cheese Wisconsin's state cheese. Thank you for your time.

Colby
Cheese

Sincerely,

Brooke Claid

11-4-19

Dear Legislator,

My name is Nicole and I am in fourth grade at Colby Middle School in Colby. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. Colby cheese looks like Cheddar cheese, but [Colby cheese has more cream and has more of a milder flavor.] Babies will love Colby cheese. Everyone will love Colby cheese because it is good to eat! I hope you can make Colby cheese the state cheese. Thank you for your time!

Colby
Cheese!

Wisconsin!
yum!

Sincerely,

Nicole

Dear Legislator.

My name is Jax Hannula. I'm from Colby Middle School. I'm writing to ask if State cheese could be Colby because it was made in Colby. It is delicious! Everybody that I know likes it and so far ALL 4th Grade wants it to be Colby. I live right by Welcome Dairy so I know they make a lot of it.

Sincerely,

Jax Hannula

11-1-19

Dear Legislator,

I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the State cheese should be Colby because we are from Colby and I am proud of it! It will be fun for the 4th Graders. I know a lot of people that like to eat Colby cheese on pizza, cheeseburgers, and as a snack.

Sincerely,

Ericka Shrew

11-1-19

Dear Legislators;

My name is Joshua Sarkkinen and I am in 4th Grade at Colby Middle school in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. I think the state cheese should be Colby cheese because it is my favorite cheese. Another reason is Colby is the original place where Colby cheese was created. The last reason is that Colby cheese has the coolest cheese design. This is why you should make Colby cheese the state cheese.

Sincerely,

Joshua Sarkkinen

11-1-19

Dear Legislator

My name is Frida Meza and I am in 4th Grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the official state cheese because it will be awesome having Colby cheese as an honor to our town. People will see how delicious and special our cheese is too.

Sincerely,

Frida Meza

11-1-19

Dear Legislator,

My name is Ella Baumann and I am in 4th Grade Colby Middle School in Colby Wisconsin. I wish that you would make the state cheese Colby cheese. I think it should^{be} because I would feel very honored. It would be cool to have Colby cheese as the state cheese! It would be awesome to see Colby cheese next to all the other state symbols in Wisconsin books. Colby cheese was invented by Joseph Steinwand in 1974.

Sincerely,

Ella Baumann

11-1-19

Dear Legislators

My name is Logan Reynolds and I am in 4th Grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the state cheese of Wisconsin. I think the state cheese should be Colby cheese because it is 100% dairy cheese. We work really hard on it in our factories for everyone to enjoy! When you eat it, it melts in your mouth! Please pick Colby cheese. Our town would feel so proud!

Sincerely,

Logan Reynolds

11-1-19

Dear Legislators

My name is Teagan Rue
and I am in 4th grade Colby
Middle School in Colby
Wisconsin.

I am writing to ask that
you approve the
bill to make Colby cheese
of Wisconsin. I think the
state cheese should be
Colby because almost
everyone likes our cheese.
It is the best cheese in
Wisconsin because it is
good for your body because
it is a healthy snack!

Sincerely,

Teagan Rue

November 1, 2019

Dear Legislators

My name is Diego Mendoza and I'm in 4th grade at Colby Middle school in Colby Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby cheese. One reason is because Colby cheese was made right here in Wisconsin. Another reason is that Colby cheese is being eaten all around the world. Colby cheese is also the best tasting cheese. Our Wisconsin teams have fans that even wear Colby cheese heads. Please make Colby cheese the official cheese of Wisconsin.

Sincerely,

Diego Mendoza

November 1, 2019

Dear Legislators,

My name is Ray Adams, and I am in 7th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese. I think the state should make Colby cheese. One reason Colby cheese was made in Colby, Wisconsin. Another reason is because Colby cheese is super moist. My 3rd reason Colby cheese is softer than other cheeses. My final reason is the younger the cheese is the better it is. That is why Colby cheese should

Sincerely,

Ray Adams

November 1, 2019

Dear Legislators:

My name is Evan Strack and I am in 4th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the state cheese of Wisconsin. I think the state cheese should be Colby cheese. One reason is Colby cheese was made in 1874 in Colby, WI by Joseph Steinwand. Also Colby cheese is softer and has a more open texture and higher moisture. It is much milder and creamier than others. Also a fact is people can eat Colby cheese months or years after it is aged. Now that's a fact! Please make Colby cheese the official state cheese.

Sincerely,

Evan Strack

November 1, 2019

Dear Legislators:

My name is Jet Malone, and I'm in 4th grade at Colby Middle School in Colby, Wisconsin. I'm writing to ask that you approve the bill to make Colby Cheese the official State of Wisconsin. I think the State cheese should be Colby Cheese. Colby Cheese was invented in Colby, Wisconsin. Joseph F. Steinwand made Colby Cheese, and was made in 1835. We even have Colby Cheese Days to celebrate our famous cheese! Colby Cheese is the best tasting cheese ever! Please make Colby cheese the official cheese of Wisconsin.

Sincerely,

Jet Malone

November 1, 2019

Dear Legislators,

My name is ~~Breger~~ Meyer, and I am in 4th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby cheese because Colby cheese was invented in 1868 in Colby. Another reason, the person who invented Colby cheese is Joseph F. Steinwand, and Colby cheese is 100% Wisconsin. Also, if Wisconsin were to be a country it would rank 4th in the world in cheese production. Please make Colby cheese the official cheese of Wisconsin.

Sincerely,

Breger Meyer

November 1, 2019

Dear Legislators,

My name is Alexander Capetillo Hernandez, and I am in 4th grade at Colby Middle school in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby cheese. One reason is that Colby cheese was invented in Colby. Another reason is because the person who invented the cheese was Joseph F. Sterward. Also we are nicknamed named the Dairy Land State, and Colby cheese is the healthiest cheese in the world! Please make Colby cheese the official state cheese of Wisconsin.

Sincerely,

Alexander Capetillo
Hernandez.

November 1, 2019

Dear Legislators:

My name is Anali Mendoza, and I am in 4th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby Cheese the official State Cheese of Wisconsin. I think the state cheese should be Colby cheese. One reason is Colby cheese is from Wisconsin. Another reason is that cheese was developed in 1874 by Joseph Steinwender at his cheese factory near Colby, Wisconsin. And we have Colby Cheese Days in Colby, Wisconsin for 3 days. Please make Colby cheese the official cheese of Wisconsin.

Sincerely,

Anali Mendoza

November 1, 2019

Dear Legislators,

My name is Brandon J. Alsteen, and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby cheese was invented in Colby Wisconsin. If Wisconsin were a country, it would rank 4th in the world in cheese production. Another reason the cheese was developed in 1874 by Joseph Steinwand at his cheese factory near Colby. Also Colby is the best tasting cheese. Please make Colby cheese the official cheese of Wisconsin.

Sincerely,

Brandon Alsteen

11-4-19

Dear Legislator,

My name is Alex and I am in fourth grade at Colby Middle School in Colby Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby cheese tastes so good everyone wants to eat it, especially at Packer, Badger, and Brewer games. At Packer games, fans even wear cheesefood! Please consider approving the bill to make Colby Wisconsin's state cheese. Thank you for your time.

Sincerely,

Alex Escamilla

11-4-19

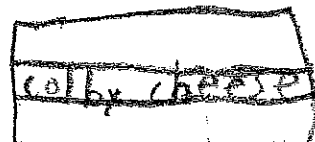
Dear Legislator,

My name is Josiah. I am in fourth grade at Colby Middle School in Colby. I am writing to ask that you approve the bill to make Colby cheese the official state cheese. There is not a lot of sugar in cheese. Cheese is a big part of Wisconsin's economy. Colby cheese was invented in Colby. Please approve the bill to make Colby cheese Wisconsin's state cheese. Thank you!

Colby
Cheese

Sincerely,

Josiah



11-4-11

Dear Legislator,

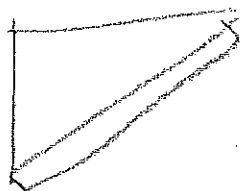
My name is Brielle and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby cheese was developed in 1885 by Joseph Steinwand at his cheese factory near Colby, Wisconsin. Colby cheese tastes so good, everyone wants to eat it! Wisconsin is America's Dairy Land. Once again, please consider approving the bill to make Colby cheese Wisconsin's State cheese. Thank you for your time.

Colby

Wisconsin

Sincerely,

Brielle Zawislan



11-4-19.

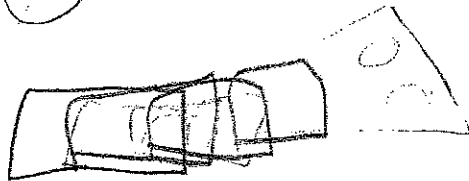
Dear Legislator,

My name is Cadence and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby cheese is a healthy source of protein. Colby cheese is a semi-hard cheese made from cows' milk. It's similar in color to cheddar cheese, but Colby cheese has a milder flavor and is slightly more creamy. Once again, please consider approving the bill to make Colby cheese Wisconsin's state cheese. Thank you for your time.

COLBY
CHEESE

Sincerely,

Cadence



11-4-19

Dear Legislator,

My name is Caleb and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. Colby cheese should be the state cheese because we celebrate it every year on Colby Cheese Days. Once again, please consider approving the bill to make Colby cheese Wisconsin's state cheese. Thank you for your time.

COLBY
Cheese

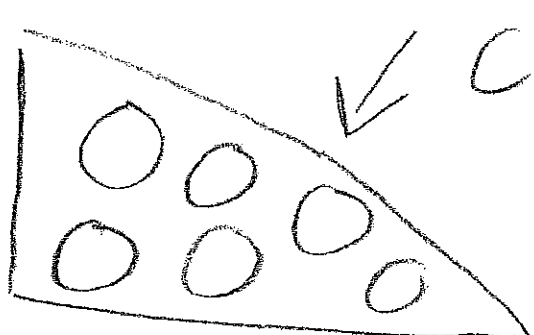
Sincerely,

Caleb

11-4-19

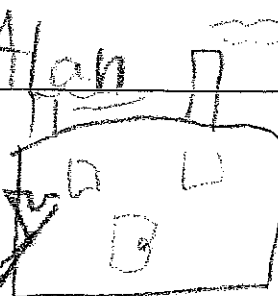
Dear Legislator,

My name is Alan and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve that bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because there are factories in Colby that make cheese. Once again please consider approving the bill to make Colby cheese Wisconsin's state cheese. Thank you for your time.

 Cheese

Sincerely,

Alan

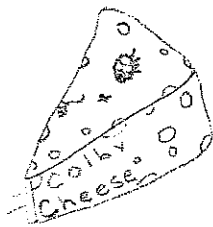
 go Colby

11/4/19

Dear Legislator,

My name is Emily and I am in fourth grade at Colby Middle School in Colby Wisconsin. I am writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. I think Colby cheese should be the state cheese of Wisconsin. I also think Colby cheese should be the state cheese because if Wisconsin were a country, it would rank 4th in the world for cheese production. Once again, please consider approving the bill to make Colby Cheese Wisconsin's state cheese. Thank you for your time.

Colby
CHEESE



Sincerely,

Emily

11-4-19

Dear Legislator,

My name is Isabelle and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby is a Wisconsin original cheese. There is even a festival celebrating the cheese. It is held every mid-July. This cheese was originally made in 1885 by Joseph Steinwand. He named it after the town in which they had built their first dairy farm, Colby. Colby cheese became very popular. It is considered to be one of the first truly American cheeses. Once again, please consider approving the bill to make Colby cheese Wisconsin's state cheese. Thank you for your time.

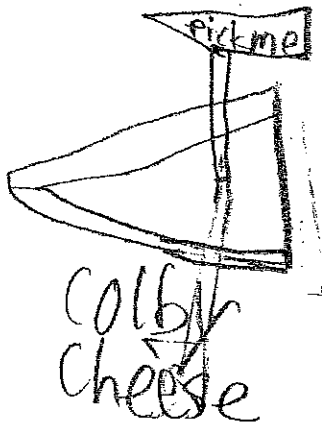
Sincerely,

Isabelle Blath

11-4-19

Dear Legislator,

My name is Rhys and I am in fourth grade at Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby doesn't get talked about. Colby cheese started in Colby, WI. We should be famous. Once again, please consider approving the bill to make Colby cheese Wisconsin's state cheese. Thank you for your time.



Sincerely,
Rhys Rau

J

November 1, 2019

Dear, Legislators

My name is Wyatt Rothmeyer of Appleton, and I am in 4th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. I think the state cheese of Wisconsin should be Colby Cheese. It is 100% Wisconsin - 21% of U.S.A.'s cheese is Colby Cheese. It is softer than any other cheese. If Wisconsin were a country it would be ranked 1th in the world in cheese production. Please make Colby Cheese the official cheese of Wisconsin.

Sincerely,

Wyatt A. Rothmeyer

November 1, 2019

Dear Legislators

My name is Gracie Duranceau, and I
am in 4th grade at Colby Middle
School in Colby, Wisconsin. I am writing
to ask that you approve the bill to
make Colby cheese the official state
cheese of Wisconsin. I think the state
cheese should be Colby cheese. One
reason that I picked Colby cheese is
because the cheese was made in Colby.
Another reason is because Colby cheese
is a little softer than some different kinds
of cheese. Also we have Colby Cheese Days
to celebrate Colby's cheese. Another
reason is because the cheese was made in
1868. The last reason is because people
wear Colby cheese heads at packer games,
Bayer games and Brewer games.
Please make Colby cheese
the official cheese of
Wisconsin.

Sincerely,

Gracie Duranceau

November 1, 2019

Dear Legislators

My Name is Cutter Hamus, and I am in 4th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official State cheese of Wisconsin. I think the State Cheese should be Colby cheese. It was invented here. And at Green Bay Packer games, some people wear cheese hats. Sometimes Colby was the first one it should be the official state cheese. The first place to have cheese I think. Please make Colby cheese the official state cheese of Wisconsin.

Sincerely,

Cutter Hamus

November 1, 2019

Dear Legislators,

My name is Gaby Salgado Jellings, and I'm in 4th grade at Colby Middle school in Colby, Wisconsin. I'm writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. I think the state cheese should be Colby Cheese. One reason Colby cheese was invented in Colby Wisconsin. The Colby Cheese was invented in 1885 by Joseph F. The Colby cheese was first made in Colby, Wisconsin. Colby cheese is the best tasting cheese. Please make Colby cheese the official Cheese of Wisconsin.

Sincerely,

Gaby Salgado

November 1, 2019

Dear Legislators,

My name is Kyanna Marie Weiler, and I am in 4th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. I think the state cheese should be Colby cheese. Colby cheese was invented in Colby, Wisconsin. We have a Colby Cheese day celebration. I am from Colby. I want Colby to be the state cheese. Colby cheese is the best tasting cheese. Please make Colby cheese the official state cheese of Wisconsin.

Sincerely,

Kyanna Weiler

November 1, 2019 11-1-19

Dear Legislators,

My name is Jaci Hart, and I am in 4th grade at Colby middle school in Colby Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby cheese. Colby cheese was invented in Colby, Wisconsin. It is now eaten all over the world. Wisconsin is America's Dairyland. Colby cheese is the best cheese. Please make Colby cheese the official cheese of Wisconsin.

Sincerely,

Jaci Hart

November 1, 2019

Dear Legislators,

My name is Lydia Pupp, and I am in 4th grade at Colby Middle school in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the Colby cheese should be the state cheese. Colby cheese was invented by Joseph F. Steinhilber in Colby, Wisconsin. We also celebrate Colby cheese days. Colby cheese is softer than any another cheese. Wisconsin produces 21% of our country's Colby cheese in the U.S.A. Please make Colby cheese the official cheese of Wisconsin.

Sincerely,

Lydia Pupp

Nov. 1, 2010

Dear Legislators

My name is Isaac Cook and I am in 4th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you please make the American cheese should be Colby because my mom will like my letter, and I am from Colby, Wisconsin. I produce 2% of our country's Colby cheese in the U.S.A. Wisconsin is America's cheese land. If Wisconsin were a country, it would rank 4th in the world in cheese. Also, my mom would still like

Sincerely,

Isaac

November 6, 2019

Dear Legislators,

My name is Collin Rau, and I am in 4th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby cheese. It was invented 1968 on Factory Road. Also, the person who invented it was Joseph F. Steinwand. Wisconsin produces 21% of our country's Wisconsin's are an icarn Dairy land. If Wisconsin were a country it would rank 4th in cheese production. Please make colby cheese the official cheese.

Sincerely,

Collin Rau

11-1-19.

Dear Legislator,

My name is Ervin and I'm in Fourth Grade at Colby Middle School in Colby, Wisconsin.

One reason you should choose colby cheese as the state cheese is because colby cheese has the best taste on emmentaler. It's sort of like cheddar but softer.

The second reason you should choose colby cheese is because colby school is very nice and I just started going to colby.

The third reason you should choose colby is because colby cheese is soft and it's cheddar's cousin. This is why you should choose colby cheese as the state cheese.

Sincerely,

Ervin Crowe

11-23-19

Dear Legislator,

My name is Peter Cahoon
and I'm in 4th Grade in Colby,
Wisconsin. I am writing to
ask you to approve the state
cheese of Wisconsin as Colby cheese.
I think the cheese should be
Colby cheese because we have
lots of cows and dairy products
here. Dairy Land gives us
CHEESE!

Sincerely,

Peter Cahoon

11-6-19

Dear Legislators

My name is Carson and I am in 4th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you will approve bills to make Colby cheese the official state cheese. ^{It} should be Colby because at Packer games they wear hats that look like cheese heads. Colby cheese is good and delicious on pizza and mac and cheese. Colby Cheese Days weekend is every summer. It is fun to celebrate our famous cheese!

Sincerely,

Carson J. Thomson

Dear Legislator,

11-1-19

My name is Casson Healy and I am in Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese. It should be Colby because my dad works at Marathon Cheese, he helps make lots of cheese for the area. I like Colby cheese because I have it on my sandwiches. We have no state cheese yet so it would be awesome if we did!

Sincerely,

Casson Healy

11-1-19

Dear Legislators,

My name is Rylee and I am in 4th Grade at Colby Middle school in Colby, Wisconsin. I am writing to ask you to approve the bill to make Colby Cheese the official State Cheese because I think it would be great to have it named after the town. Colby Cheese was also invented in Colby. Colby tastes the best because everyone in Wisconsin loves it!

sincerely,

Rylee Carr

11-1-19

Dear Legislator,

My name is Jose Rodriguez and I am in 4th Grade at Colby Middle School in Colby, Wisconsin. I am writing to ask you that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because people love Colby cheese in our town. Colby makes the best cheese. Colby celebrates for cheese on Colby Cheese Days.

Sincerely,

Jose Rodriguez

11-1-19

Dear Legislator;

My name is Kaden Yellowthunder and I am in 4th Grade at Colby Middle school in Colby, Wisconsin.

I am writing to ask that you approve the bill to make colby cheese the official state cheese of wisconsin. I think the state cheese should be colby because colby cheese is creamy and delicious. Colby cheese is also eaten all around the world. Also people celebrate at Packer games with Colby cheese for a fun snack. Go Pack Go! Go Colby Hornets!

Sincerely,

Kaden Yellowthunder

11-1-19

Dear Legislator,

My name is Allyson Blasel and I am in 4th Grade at Colby Middle school in Colby, Wisconsin. I think Colby Cheese should be the state cheese because Colby Cheese is delicious. Colby Cheese is great to have as the state cheese because I go to school in Colby! Colby Cheese is also eaten all over the world. I would feel really happy and proud if Colby Cheese would be the state cheese.

Sincerely,

Allyson Blasel

10-23-19

Dear Legislator,

I am writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby cheese is the best kind on the whole Earth.

The Colby cheese is a good type to honor cheese of Dairyland in Wisconsin.

We can have parties with Colby cheese. It is a very healthy and easy snack too.

Sincerely,

Akeisha
Masmann

11-15-19

Dear Legislator,

My name is Daniel Nunez and I am in 4th Grade at Colby Middle School in Colby, Wisconsin. Colby Cheese is a cousin to Cheddar cheese. It's just softer. I am writing to ask that you approve the bill to make Colby Cheese the official state cheese. It should be Colby because it is really tasty. Everyone would like to eat it! It was made in Colby, Wisconsin. It was also named after our city!

Sincerely,

Daniel Nunez

11-1-19.

Dear Legislator,

My name is Zander Mann. I think Colby cheese should be state cheese because Colby Cheese is the best cheese in the world. I eat a lot of burgers and sandwiches. It is the best cheese in the state. Please choose Colby cheese for state cheese!

Sincerely,

Zander Mann

11-11-19



Dear Legislators,

My name is Alex Willard and I'm in 4th Grade in Colby Mill School. I think you should make colby cheese - aka cheese. My cousin works at the cheese factory and works really hard. It would be more popular. It would be all over the world. It is a great cheese to eat.

Sincerely,

Alex Willard

11-4-19

Dear Legislator,

My name is Kaden. I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby cheese is a semi-hard cow's milk cheese that is native to the United States, specifically Wisconsin. In Colby, there is a cheese factory which makes Colby cheese. Colby cheese was invented in Colby, Wisconsin by Joseph F. Steinwand in 1885. It was named for the township in which his father, Ambrose Steinwand Sr., had built the first cheese factory in Clark County three years before. Colby cheese is a good source of protein with vitamins and minerals. A one ounce serving of Colby cheese contains 6.47 grams of protein. Please approve the bill naming Colby cheese Wisconsin's state cheese.

Sincerely,

Kaden Kunze

11-4-19

Dear Legislator,

Hello my name is Preston,
and I am in fourth grade at Colby Middle
School in Colby, Wisconsin.

I am writing to ask that you approve the
bill to make Colby cheese the official state
cheese. I think the state cheese should be
Colby because I love the taste of Colby
cheese. I work on a dairy farm. We
even have Colby Cheese Days to celebrate
our famous cheese. Please consider
approving the bill to make Colby Cheese
Wisconsin State cheese. Thank you for
your time.

Sincerely,

Preston

11-4-19

Dear Legislator

My name is Luke and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. Wisconsin is America's Dairy Land and if Wisconsin were a country it would rank 4th in the world's cheese production. Once again please consider approving the bill to make Colby cheese Wisconsin's state cheese. Thank you for your time.

Sincerely,

Luke

11/4/19

Dear Legislator,

My name is Sofia and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby cheese was invented in Colby. It is now eaten all over the world. Wisconsin produces 21% of our country's Colby cheese. Wisconsin is America's Dairy Land. Once again, please consider approving the bill to make Colby cheese Wisconsin's state cheese. Thank you for your time

Colby

Sincerely,

Sofia

Cheese



10-4-19

Dear Legislator,

My name is Jordan and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby cheese was invented in Colby, Wisconsin is America's Dairyland. We even have Colby Cheese Days to celebrate our famous cheese. Colby Cheese tastes so good, everyone wants to eat it! Once again, please consider approving the bill to make Colby Cheese Wisconsin's State Cheese. Thank you.

Sincerely,

Jordan

11-4-13

Dear Legislator,

My name is Alyson and I am in fourth grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby because Colby cheese is celebrated every year at Colby Cheese Days. Our Wisconsin teams have fans that even wear Colby cheese hats. Please consider approving the bill to make Colby Cheese Wisconsin's State Cheese. Thank you for your time.

Sincerely,

Alyson

November 1, 2019

Dear Legislators:

My name is Eliee Reynozo, and I am in 4th
Grade at Colby Middle in Colby, Wisconsin. I am
writing to ask you that you approve the bill to make
Colby Cheese the official state cheese of Wisconsin.
I the state cheese should be Colby cheese.
One reason is Colby Cheese was invented
in Colby Wisconsin. Also Colby cheese is softer.
The Flavour is much milder and creamier if compared
to Cheddar, another reason is Colby cheese is now
seen all over the world. Please make Colby cheese
the official state cheese of Wisconsin

Sincerely,

Eliee Reynozo

November 1, 2019

Dear Legislators,

My name is Susana Fernandez Ortiz and I am in 4th grade at Colby Middle School in Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby cheese the official state cheese of Wisconsin. I think the state cheese should be Colby cheese. One reason is Colby cheese was first invented in 1968 in a factory. Wisconsin produces 100% of our country's Colby cheese in the U.S.A. Colby celebrates their cheese every year. Everyone eats Colby cheese all around the world. Also Colby cheese is healthy. Wisconsin is America's Dairyland. Please make Colby cheese the official cheese of Wisconsin.

Sincerely,

Susana Fernandez Ortiz

November 1, 2019

Dear Legislators,

My name is Myla Schoelzel, and I am in 4th grade at Colby, Wisconsin. I am writing to ask that you approve the bill to make Colby Cheese the official state cheese of Wisconsin. I think the state cheese should be Colby Cheese. One reason is because Colby Cheese was invented in Colby, Wisconsin. It is now eaten all over the world. Another reason is because Colby Cheese is the best tasting cheese. We even have Colby Cheese Days to celebrate our famous cheese. Also, Wisconsin produces 21st of our Country's Colby Cheese in the U.S.A. The last reason is because in 1874 Colby Cheese was made in Colby by Joseph F. Steinwand. Please make Colby Cheese the official cheese of Wisconsin.

Sincerely,

Myla Schoelzel