



ABOUT US

Who are The Cheese People?

We are the Hanchett family: ParmaJon, Sweet Cream Sarah, and The Mice (our 5 kiddos, young to medium sharp in age). For the last 24 years, we have been selling an awesome selection of local cheeses at Chicago area farmers markets. Jon works w/ his childhood friends (and former battle of the band-mates) Bret Stamper and Dan Posselt in the making and selling of the lovely fromages. Jon's siblings are involved in both the cheesemaking and farmers markets. Friends and other family round out the rest of our 'mongering crew.

THE VAT ~ Shawano, WI

We are still making our cheese at Oak Grove Creamery. Owned and run by the Kust family, OGC is near Shawano, WI, where Jon, Bret & Dan grew up. Once the Kusts are done making cheese for the day, we begin filling our vat with milk from small neighboring dairies. We make Jacks w/ various fresh herbs, cheddars w/ sauces we make in-house, piles of hand-milled cheddar curds & our own version of Camembert.

THE STORE & CREAMERY ~ Town of Scott, WI (just NE of Green Bay)

We've found an old farm we plan to soon purchase on the edge of Green Bay. We'll convert the original farm house into our retail store and next to it build a small artisanal creamery; finally we can have a home of our own!

AGING ~ Chicago, Quincy and Green Bay, WI

+Chicago+ Where we age around a dozen different cheeses, selected from cheesemakers all over WI. Some we put an extra 6 months on, and others 4 years or even more. Last year we laid down our next set of Marieke Gouda wheels, which we won't break open until the summer of 2025.

+Quincy, IL+ Where Jon lives w/ his family & the city that is also home to the old Dick Bros Brewery. The historic buildings and lagering tunnels are all still intact and Jon & Bret are setting up a series of aging caves in the undercroft of the 160 year old Malthouse. These underground cellars have vaulted ceilings and are the perfect environment for Jon to practise the art of affinage (cheese ripening).

+Green Bay+ Where Dan uses a set of small caves solely for ripening our delicate Camembert to perfection. We want those wheels to have achieved that perfect creamline by the time they hit our market tables.

FUN w/ SMOKE ~ coming this spring to Chicago

The amazing folks at Eickmans in Seward, IL have been smoking our cheeses for years and years. Using various hardwoods we provide, they cold smoke small batches for us to our specs.

This winter we installed our own small smokehouse within our Chicago shop. We plan to play w/ different spirit-soaked woods, dried herbs, and anything else that hits our fancy. Lots more experiments once we move this process fully in-house; stay tuned!

What sets us apart?

- ◆ In one way or another, most every cheese found on our table is unique to us. Bringing them to farmers markets is all we do.
- ◆ We are a mobile, cut-to-order cheese shop. Expect whole wheels, large knives and lotsa samples coming your way.
- ◆ Our cheesemongers are enthusiastic & knowledgeable. They provide an experience that customers are willing to wait in line for.
- ◆ We stick around. Our company's roots at several farmers markets go back 40+ years.

a sample of what we



bring to the table



Saxon's Creamery 'Saxony' that we aged out 4 years. Mind gripping crunchy brown butter toasted nut amazing-ness.

We make our fresh dill jack just outside of Shawano, WI using milk from small family farms up and down nearby country roads.



Another of the cheeses we make - to this Jack we add habaneros & then lightly smoke the logs in applewood.



World's best string cheese made better - hand pulled by Cesar & we then have 'em smoked gently in applewood.



Our Chipotle Espresso Cheddar - The folks at Dark Matter pull like 70 triple shots for each batch of our pepper sauce



Our 'Bella-gian Red'
We double aged Bellavitano, and then bathed the wheels in New Glarus Belgian Red Ale.



We're now making our own Camembert!
Spread liberally across a well lived life.

THE HANCHETT FAMILY
CHEESEMONGERS OF DISTINKTION

a sample of what we **the** **CHEESE**  **PEOPLE** have been up to...



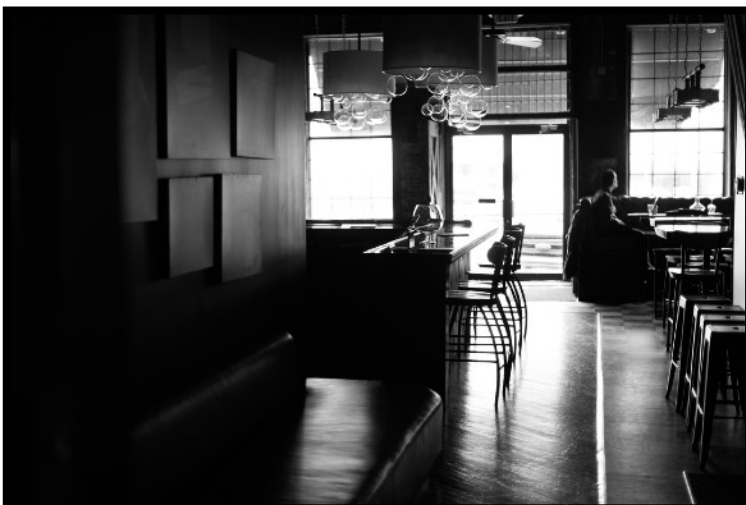
Dan, ParmaJon and Bret in our future aging caves under the Dick Bros Brewery Malthouse in Quincy IL

Breaking ground on this project Feb 2019.



Our creamery's future location in the Town of Scott, NE of Green Bay WI.

Project begins w/ conversion of the old farmhouse into our retail store summer 2019. Artisanal creamery building to follow.



The Fuzzy Bubbler

Our cheese focused pub and pairing lab in Quincy IL.
Opened Feb 2018