

## Local Food Business Profile: Saxon Homestead Creamery



### Farm Overview

Today Saxon Homestead Farm is a pasture based dairy farm owned and operated by fifth generation family members Karl & Liz Klessig, Robert & Kathy Block-Klessig, and Jerry & Elise Klessig Heimerl and their families. The farm consists of 850 acres of permanent pasture land and an additional 200 acres forage and corn silage cropland. There are about 450 Holstein-Jersey crossbred cows and their young stock in the dairy herd. Only the milk from our herd of dairy cattle grazing on our family farm is used to make our family of American original Saxon Classic Cheeses. Enjoy!

### Contact Information

Gerald Heimerl, Plant Manager/Sales  
855 Hickory Street, P.O. Box 206 / Cleveland, WI 53015  
(920)693-8500, jerryheimerl@saxoncreamery.com

### Products

Products Available	Packaging Size	Local Ingredients
Big Eds Cheese (Gouda Style)	15# Wheel	Milk*, cultures, salt, rennet.
Saxony Cheese (Alpine Cheese)	12# Wheel	
Pastures Cheese (Cheddar)	19# Wheel	
Greenfields (Washed Rind)	7# Wheel	

\*The milk is all from Saxon Homestead Farm in Cleveland, WI

### What Buyers Need to Know

- Certifications (or interest in them): HACCP in place. Engaged in SQF certification process
- Product liability insurance: \$2M
- Uniform packaging: Yes
- Product analysis and nutrition labeling: Yes
- Advance notice preferred: Two weeks preferred.
- Contracts: Prefer to work on contract, prefer to not work on contract
- Return policy: We have an established return policy
- Food Safety Policy: HACCP plan in place
- Billing process: Net-21 credit card, check