



Meet the Grower

Ludwig Farmstead Creamery Fithian, IL

Ludwig Farmstead Creamery is a European-style, farmstead creamery located in Fithian, Illinois. It sits on Feathercreek Farm, a 150-acre, fifth-generation family farm originally settled in 1866. The Ludwig family's primary business is the care and breeding of high pedigree, purebred Holstein dairy cattle.

The Creamery was the vision of Jacob ("Jake") V. Ludwig, a University of Illinois graduate with a chemistry degree and a passion for cheese making. He recognized the synergy and great potential of using the morning-fresh milk from his father's blue-ribbon cows to handcraft traditional artisan cheeses right on the farm. Upon graduating in 2009, Jake studied for a year as a cheese making intern in Pennsylvania, developing his own specialized Havarti-style cheese seasoned with habanero peppers. He then returned to Fithian where he designed and built the cheese making facility. Sadly, Jake lost his life before the cheese production came to fruition. To continue Jake's dream, Jake's father, Dave Ludwig hired a Dutch Cheese maker, Fons Smits, who developed several award winning recipes.

Today we continue to produce a line of European style, raw milk, and artisan aged cheeses in small batches. Our small batch cheeses are made with day-fresh milk supplied from our own Holstein cows, on our Illinois farm. We are very proud to have received the animal welfare certification, Certified Humane, for the raising and handling of our cattle. We think consumers will appreciate where our cheese comes from and how the care that goes into making cheese aligns directly with the care that goes into the cows. We believe the exceptional care we take in raising, feeding, and handling our cows' results in a consistently high quality of milk which translates into exceptional tasting farmstead cheese.

LUDWIG FARMSTEAD CREAMERY



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