



## **Optional Thursday Evening Welcome Event**

### **LaClare Family Creamery**

**W2994 County HH**

**Malone, WI**

Thursday evening will not only be an opportunity to renew old friendships and to make new ones, but to experience a unique venue, LaClare Family Creamery in Malone, WI, just a short 20-minute drive from the hotel along the east shore of Lake Winnebago.

In the late 70's, eager to return to their rural roots, Larry and Clara Hedrich bought a "hobby farm" in the heart of America's Dairyland. Along with their homestead, they inherited two goats, a dozen or so chickens and a pair of peacocks. Little did they realize that the goats would soon become the focal point of the lives of their growing family. Hence, the founding of what would become LaClare Creamery, appropriately named after founders Larry and Clara.

At LaClare Creamery, everything is about pursuing perfection in flavor and quality to produce distinctly delicious goat cheese. Their world-class cheese blends their passion for Wisconsin cheesemaking traditions with unmatched attention to detail. It all begins with the milk. LaClare is one of the only 100%-domestically produced goat cheese brands in the country. Milk is sourced exclusively from dairies within 15 miles of the creamery. The animals' balanced diet of grains and forage yields only the finest milk.

You will be able to experience the process of cheese making from goats to packaging, on a tour led by Clara Hedrick herself. You will be able to snuggle a two-week-old baby goat, an experience you will never forget. Assorted flatbreads, cheese boards (both goat and cow cheeses), and sliders will quench your appetites.



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