



Rothenbühler **Cheesemakers** + Rothenbühler Whey Ingredients + Rothenbühler **Cheese Chunks** + Rothenbühler Farms

**Rothenbuhler Farms Vision: Only the Best. All the time.**

**Rothenbuhler Farms Focus: To provide ultimate cow care.**

## Rothenbuhler Farm FAQ

1. **Where is Rothenbuhler Farm located?**  
The Farm is located south of Mayfield Road(322) and North of Ensign Road between Claridon Troy Road and Forest Road. Rothenbuhler Farms was purchased from the Rajki family in 2014.
2. **Is Rothenbuhler Farm related to Middlefield Cheese?**  
Middlefield Cheese is a family owned business that will be celebrating their 60<sup>th</sup> anniversary in 2016. It was started by Hans and Ann Rothenbuhler in 1956. The Rothenbuhler name is a highly respected name in the dairy and cheesemaking industry as well as in our community. Just recently we have changed our name to Rothenbuhler Cheesemakers. We have the same family ownership and same values that we have embraced over the years. Middlefield Cheese and the Rothenbuhler family have a distinct Swiss heritage and have become part of the heritage of Geauga County.
3. **Why Rothenbuhler Farm?**  
In one word, sustainability! As of 2015, Rothenbuhler Cheesemakers must import 60% of our milk supply from states outside Ohio. Our vision is to be self-sufficient in maintaining a sustainable (Green) milk supply. By developing our own localized organic supply of milk, we aim to reduce pollution caused by cross-country transportation and act as a role model for other environmentally conscious farms and businesses in our region. This "Pasture to Plate" approach demands healthy organic soil, nutritious grass, humane animal practices, happy Jersey cows, innovative automation to produce exceptional nutritious cheese.
4. **Responsibility?**  
Building a farm takes an enormous effort. Rothenbuhler has worked favorably for years under the oversight of EPA, FDA, USDA, OSHA, Health Department and numerous other governmental agencies. We build buildings and manufacture in ways that recycle and reuse energy. We have every intention to carry the same level of responsibility to the farm. Our neighbors can be assured that we have and will continue to observe the good practices that are laid out for us.
5. **What is the purpose for the Rothenbuhler Farm?**  
In short, our purpose is to be a modern dairy farm that supplies milk to Rothenbuhler Cheesemakers. We have long been in the dairy industry. Rothenbuhler Cheesemakers makes cheese that is shipped from coast to coast in the US. We purchase milk from local dairies and have had to reach out as far as Michigan and New York to meet our supply needs to make some of the finest cheese in the USA. Currently, we process approximately 1.5 million pounds of milk per day. It takes more than 18,000 cows to meet this volume and Rothenbuhler Cheesemakers supports a substantial part of the dairy farm community. Rothenbuhler Farm would be a small contributor to the overall milk supply need of the cheese factory in Middlefield.
6. **What is our long term plan for Rothenbuhler Farm?**  
We have a 7 year plan to transition the farm from basically an abandoned farm to a state of the art organic farm with 300 grass-fed Jersey cows. This breed of cattle not only produces the most nutritious milk, but they are also very gentle, friendly and beautiful. We will incorporate GrandIn principles of cow care ([www.grandin.com](http://www.grandin.com)). In the cheese plant, we have innovative, state of the art automation. We plan to apply the same innovation to the farm with robotic milkers, and eventually sustainable energy initiatives (solar, wind and anaerobic digestion of manure).
7. **What changes will we see?**
  - a. Planting of feed and rotational crops.
  - b. Responsible removal of existing structures along Claridon Troy Road.
  - c. Land clearing for new barns and pasture
  - d. Responsible soil preparation

For more information, contact our new website at [www.middlefieldcheese.com](http://www.middlefieldcheese.com) or soon at [www.rothenbuhlercheesemakers.com](http://www.rothenbuhlercheesemakers.com) or Gary Schoenwald at 440.632.6008.

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