

ENJOY OUR AWARD-WINNING CHEESES

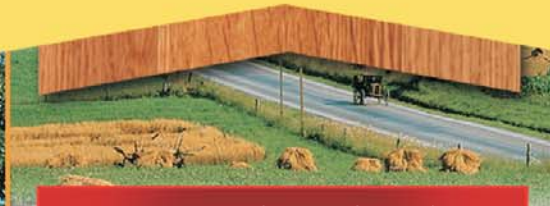


World Champion Colby

We make a variety of cheeses from 100% natural ingredients. Over the past thirty years, DKH has become a "World Class" cheese manufacturer winning numerous National and International Awards.



DEUTSCH KASE HAUS WELCOMES GROUPS OF ALL SIZES



DIRECTIONS

From Chicago: I-80 (Toll road) East to exit 107 (Middlebury /Constantine). Turn right (South) onto State Road 13. After about 9 miles, at the 4th stop light, turn left on Warren Street. (Look for the Guggisberg Cheese sign on the side of the building). Go 3.5 miles East on Warren Street (County Road 16 / W 250) to Guggisberg Deutsch Käse Haus.

From Indianapolis: Take interstate 69 North to US 20 (Exit 148.. Lagrange). West on US 20 approximately 33 miles to SR 5. Right (North) on SR 5 about 2 miles to Division Street. Left on Division Street (County Road 250) about 3.5 miles. Guggisberg Deutsch Käse Haus is on the right (North) side of road.

From Detroit: Take Interstate 69 South to exit 148 (Lagrange), Merge onto US 20 W for approximately 33 miles, turn right onto East County Line Rd (CR 1200 W) travel 1.5 miles, turn right onto W 250 N, go .2 miles to arrive at Guggisberg Deutsch Käse Haus.

We're easy to find on County Road 250 North, about three miles east of Middlebury Indiana.



11275 W 250 N
Middlebury, IN 46540 :: (574) 825-9511

www.babyswiss.com

COME VISIT US AND WATCH CHEESE BEING MADE AT



CHEESE FACTORY

In the Heart of Amish Country

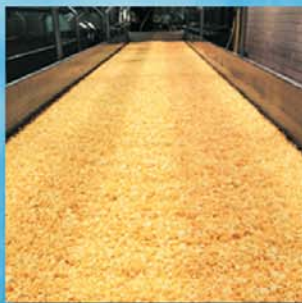
MIDDLEBURY, INDIANA



Cheesemaking Hours: Monday through Friday 8:00 am to 12:00 pm



Our newly remodeled store offers a wide variety of products and Amish goods.



Watch our Award Winning Cheeses being made through our viewing windows.



Our State-of-the-art equipment and facility ensures a quality product delivered to the store.



Welcome

Welcome to Guggisberg Deutsch Käse Haus, the only place in Indiana's amish country where you can come to see championship cheese being made!

Deutsch Käse Haus (Translation: German Cheese House) was started by a local amish gentleman by the name of Ralph Bontrager in 1979. In its early days, the company made both longhorn style and barreled cheeses. It was in 1986 that Deutsch Käse Haus began focusing exclusively on longhorn, stirred curd cheeses, and they have been masters of the craft ever since. Evidence of this is backed most strongly with Deutsch Käse Haus's award at the **2000 World Cheese Maker's competition for the world's Greatest Colby.**

When visiting our Middlebury facility, you will have the opportunity to view the make process of our world champion Colby (along with our other cheeses), sample the many cheeses offered in our store, and shop for your favorite local amish goods.



Visit our newly remodeled country store, the only stop in the area where you'll get a birds-eye view of cheesemaking in Amish Country! Our shop is sure to have something to please every shopper.

- 40+ Varieties of Cheese
- Bulk Foods
- Homemade Jams and Jellies
- Cheese Accessories
- Old Fashion Candies
- And Much More!

Store Hours:
SUMMER HOURS (May-Oct.)
 Mon, Thurs, Friday, Sat 8 am-5 pm
 Tues & Wed. 8 am-5:30 pm
WINTER HOURS (Nov-April)
 Monday-Saturday 8 am-5 pm

Sample some of our cheeses:

- Colby
- Colby Jack
- Pepper Jack
- Baby Swiss
- Old Fashion Swiss
- Salsa Cheese and More!

