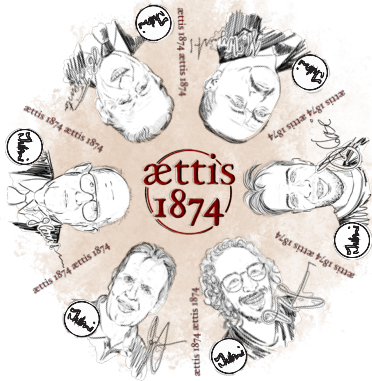


A stylized logo featuring the word "ættis" in a red, gothic-style font with a white outline and a drop shadow. Below it, the year "1874" is written in a similar red, outlined font. The text is enclosed within a red circular border that is not fully closed, with a small red dot at the top right. The entire logo is set against a white background.

ættis  
1874



Cheesemaking is a traditional craft of a great antiquity. So is the beginning of the story of Jumi, which started many decades ago. The recipes as well as the knowledge have been passed from generation to generation since 1874. The whole family history is reflected within the aettis - a traditional hard cheese from raw milk - mirroring a great history.

ingredients: silage-free cow's milk  
production: from raw milk  
cheese type: hard cheese  
milk above sea: 686-1107, emmental  
size: about 7 kg  
age: around 8 months

## **Character**

This classic hard cheese convinces with a satisfying nutty note. Despite the already pronounced maturation, it surprises with a pleasant creamy paste and a balanced degree of salinity.

## **Playground**

Can be perfectly used on an aperitif plate or on a breakfast plate it doesn't really matter - this classic old, traditional hard cheese is simply always convincing.



**Heinz Wynistorf** 1st Generation  
Cheese dairy in the Emmental: Flüeli  
(Sörenberg), later on Hettiswil

Heinz started the the cheese dynasty  
Wynistorf/Glauser in 1874. Born as a son  
of a teacher he gained an insight in to  
the world of making cheese - which laid  
the foundation stone for the aettis. He  
spent most of his life in teh cheese  
dairy in Hettiswil - autumn of 1939,  
he passed away during an early morning  
shift in the cheese dairy.





## **Housi Wynistorf** 2nd Generation

Cheese dairy in the Emmental: Hettiswil

Due to the sudden death of his father Heinz, he spontaneously had to manage as well as run the whole cheese dairy by himself. Out of nowhere he took over the entire dairy with all its secret recipes - despite all the work he had going on he finished his master craftsman's examination at the same time. 1959 he passed on the traditions to his son in law Fritz Glauser.



## **Fritz Glauser** 3rd Generation

Cheese dairy in the Emmental: Mühledorf, Nolfen

Fritz lived and cheesed at the time during the swiss Cheeseunion - therefore he specialized in the Emmentaler production. The main product was the Emmentaler, additionally the old cheese recipes were used for his own little cheese store. In Mühledorf he quickly proved himself as a keen cheese maker - in 1967 he moved to a larger cheese dairy in Nolfen. Out there he was the head cheesemaker until he retired in 1994.



## **Urs Glauser** 4th Generation

Cheese dairy in the Emmental: Hüslebach,  
Oberhünigen/Zäziwil

Urs was an innovative cheesemaker, who witnessed the opening of the cheese union in 1999 - he immediately started to use more and more old recipes and especially made new creations. He created the new foundation stone with the farmers he had been working with by moving his cheese dairy from Oberhünigen to Zäziwil - this relocation was the securing existence of these wonderful cheeses.



Case



## **Chrigu Glauser and Mike Glauser** 5th Gen.

Cheese dairy in the Emmental: Zäziwil

With the youngest Generation the tradition is continuing and at the same time the path of direct marketing sets his foot. One of the most important value is the fair production as well as the consideration in every part in the chain - all the way from the farms and the animals, to the cheese maker as well as cheese seller. It's also nothing new that you come across the offspring stroll through the cheese dairy and look into the cheese pot from time to time. Interesting to see if the little ones from Chrigu and Mike also once find their path to the wonderful cheese...

