

Our 2020 exceptional partners:

- Alp & Dell retail Cheese
- Alpine Slicing & Cheese Conversion
- Cheese Louise, Inc.
- Colony Brands, Inc.
- Darlington Dairy Supply
- Dave and Glenda Buholzer
- Ron and Sue Buholzer
- Steve and Thea Buholzer
- Decatur Cheese Co-op
- Darlington Dairy Supply
- DeVere Company, Inc.
- Diane Knautz
- Edelweiss Creamery
- Emmi Roth USA
- Foreign Type Cheesemakers Association
- Klondike Cheese Factory
- Maple Leaf Cheese Co-op
- Maple Leaf Cheesemakers, Inc.
- Mill Creek Cheese, LLC
- Bank of New Glarus/ Sugar River Branches
- Jane Paradowski
- Randy and Mary Pittman
- Precision Drive and Control
- B&L Steinmann Trucking
- Super 8 by Wyndam
- Regez Supply Co. Inc.
- Bill, Carolyn Robichaux
- Roelli Cheese Co. Store
- R. Mueller Serv.& Equip.
- Silver Lewis Cheese Co-op
- Steve & Glennette Stettler
- Vilutis and Company
- Wengers Springbrook Cheese, Inc.
- Wis. Swiss & Limburger Producers
- Wis. Cheesemakers Assn.
- Woodford State Bank
- Gail and Chuck Zeitler



"Cheese Is Our Culture" <sup>tm</sup>

# Culture, Curds, and Cheesey Chatter



July, 2020

A Publication of the National Historic Cheesemaking Center

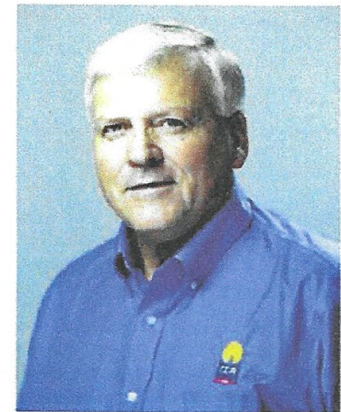
## Grossen receives UW recognition

### Gary honored with UW Staff Recognition Award

*More info on page 5*

Gary W. Grossen

For the past 15 years, Gary Grossen has been a full-time cheesemaker in the Babcock Hall Dairy Plant, crafting more than 20 varieties of cheeses, including his award-winning Gouda. When the plant closed temporarily in September for remodeling, Grossen joined the Center for Dairy Research (CDR) as a Research Cheesemaker. This new position with CDR required that he take on the processes of all milk and dairy ingredients for the center. These are



very technical tasks with no room for error. Grossen has truly demonstrated his ability to go above and beyond and has truly mastered these new responsibilities.

Grossen is a sought-after mentor in the dairy industry. He has trained numerous undergraduate students, grad students, and aspiring cheesemakers from around the U.S. on how to make artisan, award-winning cheeses. Many former students often make a point to seek out Grossen when they return to campus to say hello.

In addition to his duties at Babcock Hall, Grossen is a prolific volunteer. He volunteers his time with the U.S. and World Championship Cheese Contest, the Foreign Type Cheesemakers Board of Directors, the National Historical Cheesemaking Center and the Cheese Days Celebration, where he and his wife, Corie, were named Cheese Days King and Queen in 2008.



*there's an art to it.*

Master Cheesemaker Steve Stettler discusses the fine art of 'pailing'  
(See details on Page 4)

### REMINDER DATES

The Center is now open for season!  
Hours will be 10 a.m. to 3 p.m. on  
Thursdays, Fridays, Saturdays, Sun-  
days

Visitation information on Page 3



Volume 13, Issue 7

*Thanks to Colony Brands Inc. for the*

*Stirring the kettle,*

*With President Jim*



Well, readers, we are finally back in action! NHCC is open for business, albeit on a reduced scale, but early attendance has been favorable.

On page 3 we explain all the protections that we have in place. On page 4, the art of ‘pailing’ is discussed; with thanks to Green Co. Tourism for the artwork!

Our anniversary series continues on pages 8 and 9; interesting reading.

And finally, a huge shout out to our local paper, Monroe Times, for devoting an entire section of the June 17 edition to recognizing our efforts over the past 25 years. (See cover, right)

*On a personal note, yours truly has been associated with the Center for 18 of those 25 years.*

Come see us soon, Jim



*A HUGE thank you to our 2020 valued business members, listed here:*

2020 Business and Supporting Members

- Sherry Anderegg
- Harry & Diane Bowen
- Donna Douglas
- Mike and Audrey Einbeck
- Jack & Rosemary Forcade
- Ron Goecke
- Terry & Mary Ann Hanna
- Mike & Deb Hutchinson (Rural Insurance)
- Benjamin Johnson
- Harvey W. Kubly, CPA
- Jerry & Lynn Lokken
- Loren & Lois Meinert
- Myron & Geri Olson
- David & Holly Schmid
- Dan & Ann Stearns
- Bonnie Zumkehr Sauey
- Henry & Melva Tschanz
- Janet Zee & Ron Purintun

- Badger State Propane
- David & Jean Busker
- Steve & JoAnn Esser
- Dennis, Janice Everson
- Gile Cheese LLC
- Terry Goetz
- Nate & Joanne Hare
- Ken Klassey
- Lake Country Dairy
- Douglas Mayer Transport
- City of Monroe
- Pine River Pre-Pack, Inc.
- William & Joan Schmid
- Bill Stuart
- Bonnie Zumkehr Sauey and Craig Sauey
- Wisconsin Cheese Group
- Zwygart Family Partnership

- Deborah & Bart Briggs
- James Curran Sr.
- Eau Galle Cheese
- Bob & Nancy Faith
- Jim Glessner
- Gary & Corie Grossen
- Jim & Anita Huffman
- Nathan & Sarah Imobersteg
- Greg & Julie Knoke
- Virgil & Carol Leopold
- Michael Moran
- Mueller Consulting, LLC
- Bill & Marilyn Ross
- Millie Stauffer
- Shullsburg Creamery
- William & Christine Viney

*To be listed here, donate a business membership!*

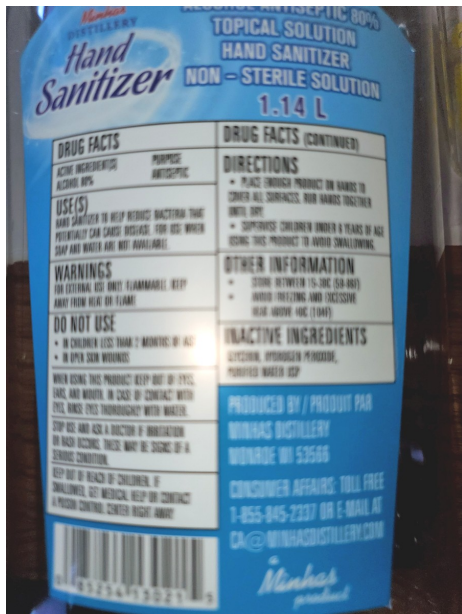




**Caring Hands**



NHCC follows all recommended guidelines for visitations during the pandemic. Asst. Dir. Deb Briggs, Diane Knautz, volunteer, and President Jim point out signage that informs visitors of requirements. Visitors are asked to utilize hand sanitizers throughout buildings.



A "MUST SEE" in Monroe...

**The National Historic Cheesemaking Center**  
 & Imobersteg Farmstead Cheese Factory



**HOURS:**

Thursday-Sunday 10am – 3pm; Self Guided Tours;  
 Guided Tours at 11am and 1pm

Notice for Regular Hours: Check our website or e-mail for regular hours  
 (after the Covid-19 Pandemic)



**GUIDED TOURS**

- Cheesemaking Museum
- Imobersteg Farmstead Cheese Factory
- Restored Milwaukee Railroad Depot
- Authentic Ribsider Caboose

National Museum of Historic Cheesemaking

Milk House Gift Shop

Green County Welcome Center



Corner of Highway 69 South & 21st Street  
 2108 6th Ave., Monroe, WI

[www.nationalhistoriccheesemakingcenter.org](http://www.nationalhistoriccheesemakingcenter.org)

608.325.4636

*"Cheese is Our Culture™"*

# There Must Be an Art To It!!

**By Steve Stettler**

**Master Cheesemaker, Decatur Dairy**

Now most of you probably remember pailing curd.

Definition of pailing curd, because some can't believe it happened, or still does, is the taking of a curd pail and scooping the curd out of the vat into forms. Now I better explain a curd pail. A curd pail is flat on one side and has two handles on it, one pail handle on top and a handle on the opposite side of the flat side of the pail to grab with your other available hand. The flat side of the pail is taller than the handle side.

My Dad started making Muenster at Farmer Grove, in rural New Glarus, and that is where I learned about pailing curd out of the vat. As a lot of you know, as soon as you could bend over the vat, you were helping pail curd.

Decatur Dairy has a little 4,500 (pounds of milk) square vat. (I am not going into the square vat thing.) But, to me, it is faster to pail out the curd, than hook up hoses and a pump and then wash everything and record it all.

So here is where it can get interesting explaining to an employee, that has never been involved in pailing curd, the process.

When the first question is, "You pail all that curd out by hand?" "With pails?" My god, it is 500 plus pounds!

Some employees pick it up right away and then some just never quite figure it out.

It is a simple concept, I think, you lean over the vat and pull the pail across the vat until it is reasonably full and you pull the pail out of the vat with hands on both handles keep-

ing the pail at a little bit of an angle so the curd stays level with the top of the pail and you pour it in the forms.

You can show it over and over, but some just have to pull the pail hard across the vat, to the side, and it splashes them.

They have this concept that fuller is better and they pull the pail straight up. Well the back side of the pail is shorter, so there is curd falling out of the back of the pail, in the vat, on the floor and then they aren't high enough and hit the table. It gets interesting!

You also have the pailer that just has to put his hand under the bottom of the pail, instead of using the back handle. The bottom is a little slippery and the hand will slip off the pail. Those results aren't the best either.

The top pail handle is hooked into the pail and somehow certain employees can manage to unhook the handle from the pail while pailing out curd. I can't say this has never happened to me, not very often.

Last, I think, is the employee that figures out the curd rake. It is easier to push the curd over to the guys or guy pailing with a rake, than pail !

So, is there an art to pailing curd?? One can say there probably is!!!

Oh, I forgot, rinse the floor down when you're done !!!



***If you have adventures to add  
to this email us!!!***

***[cheeseforme@charter.net](mailto:cheeseforme@charter.net)***



# 10 employees receive 2020 University Staff Recognition Awards

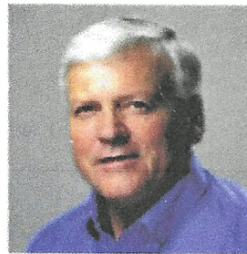
April 16, 2020

Ten dedicated members of the University of Wisconsin–Madison community, working in areas including facilities, academic departments, human resources, technology – even a Master Cheesemaker – have been selected to receive 2020 University Staff Recognition Awards. While an official ceremony recognizing the winners has been postponed, we present them here to honor their contributions and thank them for their many years of helping keep the university running efficiently.

## Gary Grossen

*Cheesemaker, Center for Dairy Research, College of Agricultural & Life Sciences*

Grossen is a Wisconsin Master Cheesemaker with more than 60 years of experience and numerous awards and recognitions. “Gary has raised the bar for the University of Wisconsin Babcock Hall Dairy Plant through his skill as a cheesemaker, his ability to train aspiring cheesemakers, and his generosity with his time outside of work promoting the University of Wisconsin,” his nominator says.



Grossen had been a full-time cheesemaker at the Babcock Hall Dairy Plant for the past 15 years, crafting more than 20 cheese varieties. When the plant closed temporarily in September, Grossen joined the CDR as a Research Cheesemaker. “The new position with CDR requires him to take on the processes of all milk and dairy ingredient for CDR. These are very technical tasks with no room for error. However, as expected, Gary has taken on these new tasks and has quickly learned these new procedures, which are critical for the CDR to maintain operations while the dairy plant is closed due to the building project.”

# Did You Know?

Did you know that Rahmtaler is the original recipe for Emmentaler, the original and most famous “Swiss Cheese”?

Rahmtaler dates back to the 16th century, when butter production was curtailed due to a surplus in the Emmental region. That meant the milk used for producing Emmentaler cheese was no longer being skimmed, giving the cheese a particularly creamy, more dense and fudgier taste. Throughout the 18th century, the cheesemakers continued to refine the recipe. They began to skim the milk produced in the evenings and added the cream to the fresh unprocessed milk the following morning. In the 20th century, the first cheese dairies began to appear in the valley and the mountain dairies slowly disappeared. As a result, the production of Rahmtaler gradually waned.

However, the Gourmino dairies in Switzerland never stopped producing Rahmtaler as the creamier version of Emmentaler AOP.





# Cheesemaking Center notes

**Knock-out roses glow for Center visitors!**



NHCC now has credit card capability: Volunteer Diane Knautz, left, with asst. director Deb Briggs show off the new Square card reader for visitor usage.



National Historic  
Cheesemaking Center  
608.325.4636

NHCC Hours:  
10-3  
Thursday – Sunday

# Jul 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2 Bob Blankenhorn <input type="text"/>	3 <input type="text"/> Margo Indergand	4 Jim Glessner <input type="text"/>
5 Fritz Kopp <input type="text"/>	6	7	8	9 <input type="text"/> <input type="text"/>	10 Aleathea Jordan Diane Knautz	11 <input type="text"/> Diane Knautz
12 <input type="text"/> <input type="text"/>	13	14	15	16 Deb Hutchinson Jeanne Schwartzlow	17 Jim Glessner Jud Kindschi	18 Ken Klassey <input type="text"/>
19 Jim Glessner <input type="text"/>	20	21	22	23 <input type="text"/> <input type="text"/>	24 <input type="text"/> <input type="text"/>	25 <input type="text"/> <input type="text"/>
26 <input type="text"/> <input type="text"/>	27	28	29	30 <input type="text"/> <input type="text"/>	31 Jim Glessner <input type="text"/>	

## NOTES

**VOLUNTEERS: PLEASE CALL ASSISTANT DIRECTOR, DEB BRIGGS WHEN YOU ARE READY TO BE ADDED TO THE SCHEDULE. 608.293.2396**

### Need a Sub?

If you have a conflict with the date you are scheduled to work, please call the Center for suggestions and phone numbers of volunteers to call.

### Masks & sanitizing

At this time, a mask or face shield is required to be worn by volunteers and guests. We can supply one for you, if needed. There are 3 hand sanitizer dispensers. Surfaces need sanitized after each group of visitors.

### Lunch break?

You may bring your lunch or leave for lunch. We will keep you clocked in – your lunches are paid. 😊  
A refrigerator and microwave are available.





Four “masked” visitors were among the first we greeted when we opened the doors at NHCC on June 18<sup>th</sup>. Their mode of transportation was a beautiful recreational vehicle that took them to 12 states for a month. Great way to travel in “safer at home” during the Covid - 19 pandemic!

## First Opening Days At Center



## Port Washington visitors



The Ward family from Port Washington used the first day of summer to make a family time trip to Monroe, where they enjoyed videos, and a tour of the Imobersteg factory hosted by NHCC President Jim Glessner



# NHCC reaches its 25th Anniversary!



After the Depot was moved to its current location in 1993, work began on erecting a basement to support the structure. The Depot originally sat on a cement slab, but restorers wanted room for storage, a small, functional kitchen, and an archives room to house cheese related documents and museum pieces not on display.

The NHCC campus sits at the 21<sup>st</sup> Street--Hwy. 69 intersection.

## *Our NHCC trailer on hiatus until possibly September*

*The NHCC Executive Board agreed at a recent meeting that the fundraising trailer will not be used this season until possibly September; the first September event scheduled being the Green County Pickers event.*

*The trailer will not be on the Square on Saturdays for the Farmer's Market, nor will it be set up at Twining Park for the July 4th fireworks.*

*The NHCC trailer features our famous crème puffs and Masters Grilled Cheese sandwiches.*

### PLEASE CLIP FOR REFERENCE

▪ National Historic Cheesemaking Center  
▪ P O Box 516  
▪ Monroe, Wisconsin 53566

Phone: 608-325-4636  
Fax: 608-325-4647

▪ Website: [www.nationalhistoriccheesemakingcenter.org](http://www.nationalhistoriccheesemakingcenter.org)  
▪ Email address: [info@greencountywelcomecenter.org](mailto:info@greencountywelcomecenter.org)

▪ YouTube: Seek National Historic Cheesemaking Center Channel





Cherries, grapes, dandelions, raisins

## Winemaking also in Cheesemaker's role

In the summertime, when black cherries were ripe and later the wild grapes, winemaking was the order of the day.

On the farm where we lived were two large black cherry trees. When the berries were nice and black the cheesemaker would bring canvas tarps, spread them under the tree and proceed to shake the tree. Then he would take a bamboo pole and beat the tree and proceed to knock more stubborn cherries from the branches.

The cherries were put in crocks to work. After some time the juice was strained off and put in barrels to cure to maturity. The average Swiss was too frugal to buy a lot of sugar to add to the wine so some "cheesemaker" wine was pretty strong to taste.

Wild grapes, dandelions, raisins, and later concord grapes from Brennan's were used to make wine. If you saw a sign that said "yodel berries" at Brennan's, you knew what it meant.

The two big black cherry trees on the Fritz Farm stood at the north end of the lane at the southwest corner of the northeast 20-acre field. Each year cheesemakers harvested the fruit for wine making.

Editor's Note: The late Nate Roth, was instrumental in saving and restoring the Old Milwaukee Road Railroad depot, now home to the National Historic Cheesemaking Center.

Once the group, Historic Monroe, had secured the structure and moved it, Nate became the project engineer. His efforts in restoring the structure to what NHCC has today, were unbelievably foresighted. During this, the 25<sup>th</sup> anniversary of our opening of the facility, we pay tribute to Nate Roth: woodworker, mountaineer, astronomer, intellectual, carpenter; with a monthly series of his own writings (just recently discovered).



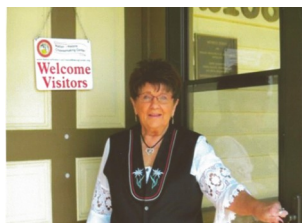
**Only in Wisconsin**

*CHEESE COUNTRY* book is now available through the mail. It features the 12 remaining active cheese factories in Green county as well as many interesting photographs and cheese related anecdotes.

*The 114 page book is a must have for cheese history buffs of every age.*

*The price of \$20.00 includes shipping cost. Make your check payable to: NHCC*

Mail to: NHCC  
Box 516  
Monroe, WI 53566



## **National Historic Cheesemaking Center** **“Cheese is Our Culture™”**

### **Director Donna’s Monthly Update**

**July 2020**

***The National Historic Cheesemaking Center Museum met the challenges of opening the doors to visitors “face to face” due to the world-wide Covid –19 pandemic. With the approval of the NHCC Board, and following the State of Wisconsin Guidelines for Public Facilities, we opened the doors on June 18.***

***Temporary hours are 10 am to 3 pm , Thursday thru Sunday. Self guided tours are offered, with guided tours scheduled at 11 am and 1 pm daily by experienced and knowledgeable docents. While plans look a little different this year 2020, we are confident that this too will be another exciting season at NHCC.***

***The first few days that we were open visitors arrived from the following towns and cities in Wisconsin...Sauk City, Pleasant Prairie, Black Earth, Argyle, Port Washington. and our neighboring state traveling from Geneva, Il., Putnam, IL., Rock Falls/Tampico, IL., and Grayslake, IL. We also welcomed travelers from Cary, North Carolina.***

***More than ever before, people are eager to get out and explore, seeking inspiration , and to escape the boredom of being quarantined “safer at home.” We are confident and feel comfortable having visitors come into our facility with the implementation of necessary safety features installed, facial masks required when entering NHCC, and sanitation stations throughout the entire building. Our docents are encouraged to wear facial shields furnished by NHCC, that allows visibility of facial expressions and delivery of audible tours.***

***In closing, I would like to invite you to visit our newly designed website: [www.nationalhistoriccheesemakingcenter.org](http://www.nationalhistoriccheesemakingcenter.org). We encourage you to submit comments and suggestions concerning our presence on social media. Check us out on Facebook.***

***Watch for announcements on our 25th Anniversary planned events.***

***Your Director,  
Donna***



From State Historical Society archives



*Local retired cheesemaker, Fritz Kopp, celebrating June Dairy Month by making Baby Swiss on the kitchen stove.*



## Wisconsin Cheesemakers Assn. names officers, members

The Wisconsin Cheese Makers Association (WCMA) in late June announced new officers and new members for the 2020-21 Board of Directors, with terms beginning July 1.

Dave Buholzer of Klondike Cheese Company, Monroe, WI will return as Board President for his second year.

Steve Bechel of Eau Galle Cheese Factory in Durand, WI, will return as First Vice President, Doug Wilke of Valley Queen Cheese Factory in Milbank, SD, will join executive team as Second Vice President, Mike Neu of Chr. Hansen in Milwaukee, WI, will return as Treasurer, and Greg Siegenthaler of Grande Cheese Company, Fond du Lac, WI, will return as Secretary.

Four industry leaders are joining the WCMA Board, including: Jeff Gentine of Masters Gallery Foods, in Plymouth, WI, Richard Guggisberg of Guggisberg Cheese in Millersburg, OH, Chris Renard of Renard's Cheese, Sturgeon Bay, WI, and Bruce Workman of Edelweiss Creamery in Monticello, WI.

"WCMA's Board of Directors has been active and fully engaged as our Association addressed industry-specific challenges due to the coronavirus pandemic," said WCMA Executive Director John Umhoefer. "As our new year begins, we'll have new perspectives to help us build on current programming & better serve members."

The 2020-21 Board of Directors also includes:

Brian Baker of Baker Cheese, St. Cloud, WI

Craig Filkouski of Great Lakes Cheese Company, Hiram, OH

Gary Gosda of Lake Country Dairy/Schuman Cheese, Turtle Lake, WI

Mike Hinrichsen of AMPI, New Ulm, MN

Randy LaGrander of LaGrander's Hillside Dairy, Stanley, WI

Linda Lee of Prairie Farms Dairy, Carlinville, IL

Craig Linz of Tetra Pak, Inc., Winsted, MN

Tim Omer of Emmi Roth USA, Fitchburg, WI

Paul Scharfman of Specialty Cheese Company, Reeseville, WI

Mike Sipple of Agropur Inc., Appleton, WI

Mark Witke of Zimmerman Cheese, Wiota, WI

Tayt Wuethrich of Grassland Dairy Products, Inc., Greenwood, WI

The WCMA Board of Directors wishes to express its appreciation to directors retiring from the Board this year who served the maximum term limit of six years: Chris Sandretti of Saputo Cheese USA, Milwaukee, WI; Jim Bleick of Graf Creamery, Bonduel, WI; Jeff Wideman of Maple Leaf Cheese Co-op, Monroe, WI and Ken Meyers of MCT Dairies, Inc., Millburn, NJ.

**National Historic  
Cheesemaking Center  
P.O. Box 516  
Monroe WI 53566**

**Non Profit Organization  
U.S. Postage Paid  
Monroe WI  
Permit No. 236**

**Return Service Requested**

*The National Historic Cheesemaking Center is a tribute to those who have gone before...and is dedicated to the hard work and sacrifices of all those in the dairy industry who have made this area of southern Wisconsin and northern Illinois internationally famous.*

*The unique center recalls the rich heritage of the area and is illustrative of the lively cheese industry which still flourishes today.*

*.....Recalling an era that was,  
And will never be again!*



**IMOBERSTEG CHEESE FACTORY**

**National  
Historic Cheesemaking  
Center  
2108 6th Avenue  
Monroe WI 53566**