

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
- Jane Paradowski
- Randy and May 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
- Woodford State Bank
- Gail and Chuck Zeitler



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

# Culture, Curds, and Cheesey Chatter



June, 2020

A Publication of the National Historic Cheesemaking Center



## NHCC observes 25 years

*After the restoration of the Milwaukee Road Depot, a ribbon cutting was held in 1995. Those identified, starting with John Bussman, left in Swiss attire, were Sharon Riese, Donna Bahler, the late Sue Disch, then mayor Bill Ross, and Dennis Dalton. Riese, Bahler, Disch, and Dalton were the original Historic Monroe committee members that spearheaded the effort to save the depot from destruction. Bussman was president of Historic Cheesemakers for 17 years.*

*Another photo on page 6*

### REMINDER DATES

The Center will open for the season on June 18!

Hours will be 10 a.m. to 3 p.m. on

Thursdays, Fridays, Saturdays, Sundays

Visitation, volunteer information on Page 3



Volume 13, Issue 6

*Thanks to Colony Brands Inc. for the printing of Culture*

*Stirring the kettle,*

*With President Jim*



I can hardly wait! The Executive Board has given the green light to open the Cheese Center on June 18. We traditionally open May 1 for a season lasting to October 31. The pandemic changed all plans everywhere.

We are taking all types of precautions and you will find all the details on the next page. Anyone visiting us, though, ought plan ahead. Due to the constraints of the museum and factory, we will limit numbers of visitors in the buildings at one time. So if you can, go ahead and visit us for a truly amazing experience, but plan ahead and call us to arrange a visit time. (Our number is 608-325-4636).

Lastly, our local newspaper, The Times, is featuring us in a June Dairy Month Special edition. If you find us interesting, we just may have extras!



NHCC Executive Director Donna Douglas is shown accepting memorial donations from Tony Wels, on behalf of Joe’s family and many friends, in memory of his father Joseph Wels, who died on January 28, 2020. Joseph and Luana Wels made cheese at the Whitehead Factory on Cty Road B, southwest of Monroe, for 33 years. Memorial gifts to the National Historic Cheesemaking Center Museum are sincerely appreciated.

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

2020 Business and Supporting Members

Sherry Anderegg  
David & Jean Busker  
Steve & JoAnn Esser  
Dennis, Janice Everson  
Gile Cheese LLC  
Gary & Carie 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  
Bonnie Zumkehr Sauey and Craig Sauey  
Wisconsin Cheese Group  
Zwygart Family Partnership

Badger State Propane  
James Curran Sr.  
Eau Galle Cheese  
Bob & Nancy Faith  
Jim Glessner  
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  
William & Christine Viney

Harry & Diane Bowen  
Donna Douglas  
Mike and Audry Einbeck  
Jack & Rosemary Forcade  
Ron Goecke  
Nate & Joanne Hare  
Ken Klassey  
Lake Country Dairy  
Douglas Mayer Transport  
City of Monroe  
Pine River Pre-Pack , Inc.  
William & Joan Schmid  
Bill Stuart  
  
Henry & Melva Tschanz  
Janet Zee & Ron Purintun

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

# We Open June 18

Hello NHCC family, Culture readers

The display to the right on this page indicates days and hours of operation. The limited days and hours will be in effect until the pandemic is no longer a threat.

## Volunteers:

For those who would like to volunteer, there will be one shift, 10-3. Of course, we are flexible so please let us know how we can accommodate your schedule. To inquire about the volunteer schedule, please contact assistant director, Deb Briggs, at [asstdir-nhcc@tds.net](mailto:asstdir-nhcc@tds.net) or 608.293.2396.

## For Our Visitors:

Masks must be worn for your safety and the safety of our volunteers and staff. This policy follows CDC guidelines and will be re-evaluated periodically by the Executive Board.

Sanitizing procedures have been implemented and hand sanitizing stations will be at the Center entrance, exit (the west ramp), and the Imobersteg factory. There is a clear protective barrier at the reception desk.

NHCC now has the ability to take credit card payments.

## Our Website:

The new, redesigned NHCC website should go "live" on or before Monday, June 8th! More details will be available there.

We are excited to see you after this longer than usual "off-season"!

Regards,  
Donna Douglas, Executive Director  
608.214.8566

Deb Briggs, Assistant Director  
608.293.2396



A "MUST SEE" in Monroe...

# The National Historic Cheesemaking Center

& Imobersteg Farmstead Cheese Factory

**CELEBRATING 25 YEARS**

## 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™"*

# *Growing up in a cheese factory*

Tear the Wrap. The old style of cheese wrap called Paracoat, or Paracoat with foil, where you had to actually tear apart the two layers of material and turn over the top coat that would seal the cheese.

Stamp the boxes. Had to put factory stamp with type, date, vat# and factory number on the boxes.

Make glue. Had to mix glue and water then use a paint brush to apply glue to seal the boxes.

Put on the disk on the separator.

Just a few memories from the past 50 plus years of Cheese Factory life.

Thanks  
Tim Gile  
Gile Cheese  
Cuba City

*If you have adventures to add to this list email us!!!  
[cheeseforme@charter.net](mailto:cheeseforme@charter.net)*

## **Check Out You Tube**

*To view our library of cheese industry interviews, search for the National Historic Cheesemaking Center Channel for more than 270 interviews.*

Hello, I just have to take time to tell you how much I enjoy the Culture newsletter. Especially this last one with the memories of growing up as a kid in the factory! So many of the things listed could have been right from our factory.

The coal stoker, cleaning the separator, cleaning kettles, cigar box cash register, getting yelled at about the cooler door, steam pipes rattling, pulling cheese out of the brine, water fights and on and on. Oh and the Big Joe, I didn't realize until now that anybody else knew what that was!

Dumping milk and dealing with the can washer helped me perfect the art of cussing!

We would push each other around the kettles in our radio flyer wagon in the evenings

Holding the cheese cloth in my teeth when dipping cheese and working with no shirt on in the summer time....wonder what today's inspectors would say about that!

When I was little I could tell when the cheese grader was in the warm room because I could smell the cigar smoke downstairs before he started yelling out the grades. Then hearing them and dad argue in Schwietzerdeutsch.

Remember how the copper polish would burn when you got it in your cuts.

Dealing with the flies when you filled the milk cans with whey and watching how the pigs went crazy when they heard the milk cans.

Those were good days. Keep up the great newsletter and Thank you so much for the great memories!

**Richard Guggisberg**  
**President**  
**Guggisberg Cheese**

**Home of the Original Baby Swiss**

5060 State Route 557 | Millersburg, OH  
Sugarcreek Plant:  
1545 County Rd. 70 | Sugarcreek, OH 44681

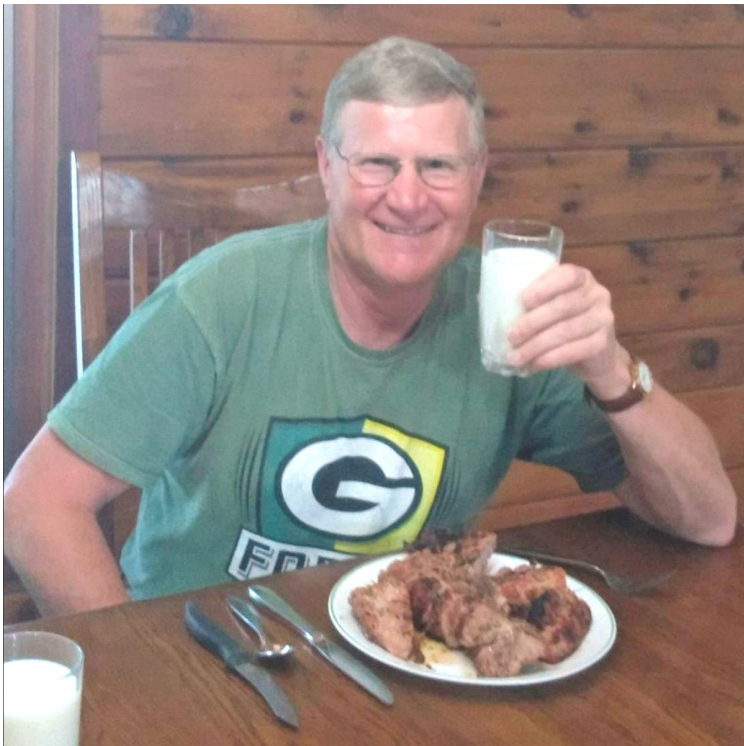


## June Is National Dairy Month,

Join us as we thank our dairy industry professionals

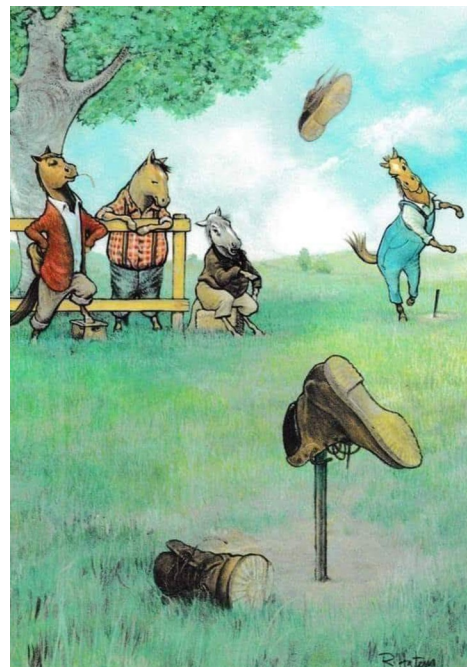
Buying locally is the easiest way

to show your support



The Milwaukee Journal plaque, given annually to the best county booth at the State Fair, was awarded in 1937 to Green County. Lewis C. French (center) of the Journal is shown in the booth making the presentation to County Agent Ray L. Pavlak (left) and C.J. Ritland, crop department superintendent. MILWAUKEE JOURNAL SENTINEL FILES

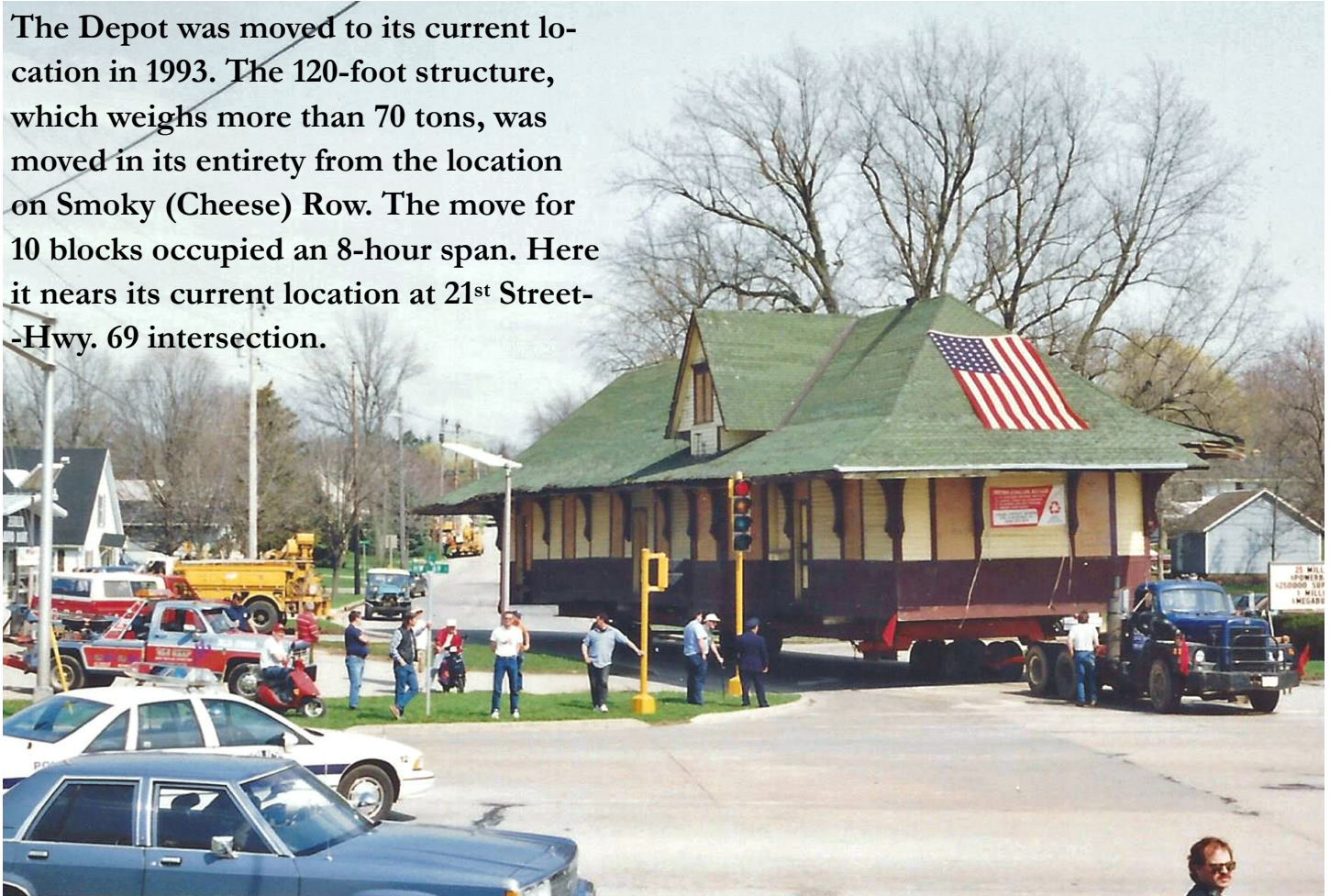
Amazing the things one runs across on Facebook



17th District Wis. State Senator Howard Marklein is right in the mood for June Dairy month. Howard asks all to get on the dairy bandwagon! He enjoys a glass of cold, refreshing milk with meals.

# NHCC reaches its 25th Anniversary!

The Depot was moved to its current location in 1993. The 120-foot structure, which weighs more than 70 tons, was moved in its entirety from the location on Smoky (Cheese) Row. The move for 10 blocks occupied an 8-hour span. Here it nears its current location at 21<sup>st</sup> Street-Hwy. 69 intersection.



## *Famous 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

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

▪ Email address: [info@greencountywelcomecenter.org](mailto:info@greencountywelcomecenter.org)

▪ YouTube: Seek National Historic Cheesemaking Center Channel

Phone: 608-325-4636

Fax: 608-325-4647



Another major crisis recalled during current pandemic

## *Dust Bowl reached into County*

### Drought—Dust Bowl

In the early 1930's the western states were turned into the dust bowl. Dry weather was a serious problem here in Wisconsin. People sang a song:

“Rain---when are you going to rain again? Make the rivers run deep again for me and my gal.”

Our landlord, Herman Fritz owned a farm up on Holstein Prairie. Henry and Julia Ott lived on the farm across the road west of us with kids, Henrietta, Ted and Roy.

Herman had a good idea. We would drive the Otts and our young stock up to Holstein Prairie to weather out the summer on their blue grass pasture (a 22 mile drive!) This saved what feed was left for our milking herd. A piece of luck also helped a lot. Our NE 20 acres was pasture that year and for some reason volunteer white and yellow sweet clover covered the field. These hardy plants grew to 8 feet or more in height.

Our cows would disappear into this jungle and graze there all day. It was pretty rough feed but it saved our herd and produced good milk.

On windy days, the sky would be a yellow-orange color from the dust bowl blowing our way! I remember our hired man and me standing east of the barn in a wind storm. We could hardly see because of the thick dust.

Mom hung out some sheets to dry. A few large sprinkles of rain combined with the dirt in the air and she wound up with muddy spots on her sheets.

Some farmers cut down trees so that cattle could eat the leaves. Farmers mistakenly cut down cherry trees and the wilted leaves poisoned their cows.

A north wind blew and there were forest fires in Northern Wisconsin and for days a blue, smoky haze hung over the countryside. Rivers were low and our little creek dried up. We had to use well water to make a place for pigs to wallow in.

The drought broke in the fall. People ran outdoors and stood in the rain just to get wet! Fall pastures came back and it was much easier on our animals.

*(Side note: In later years, the Fritz Holstein Prairie was owned by William (Bill) Beers, who rose from being a Green County cheesemaker to chairman of the Board of Kraft Corporation.)*

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).



Beautifying the Grounds--Our organization is blessed to have NHCC volunteers Lynn Loken and Terry Goetz, who are also “master gardeners,” planting bright and colorful plants around our grounds this year. Special thanks to these ladies that add a “cupful of love” in each flowering plant.

Master Lawn Barbers--Thank you to Broge Lawn Care for keeping our grounds neatly “manicured” each week. We appreciate the excellent service we have received for many years with their awesome and friendly employees.



One of the volunteers at NHCC, Millie Stauffer, has a bed of iris that were really showy this year. Old fashioned yellow iris used to dot farmsteads across the state of Wisconsin!





## 2020 NHCC Board of Directors & Committees

**President: Jim Glessner**

**Vice-President: Henry Tschanz**

**Secretary: Anita Huffman**

**Treasurer: Fayth Block**

**Immediate Past President: Dave Buholzer**

### **Directors**

**Ken Klassey (1 yr)**

**Fritz Kopp (2 yr)**

**Jim Huffman (3 yr)**

**Director -At-Large: Steve Stettler**

### **A. Archival and Display**

**Chair: Fritz Kopp, Jo Ann Schwitz, Millie Stauffer, Gary Guralski, Deb Hutchinson,**

### **B. Grounds, Brick, Building**

**Chair: Fritz Kopp, Bill Schmid, Henry Tschanz, Terry Hanna, Rudy Kaderly, Mark Steinmann, Jean Tullett, Nanette Brachear, Nate Hare, John Marean, Sam Kaderly**

### **D. By-Laws:**

**Chair: Jim Glessner, Jean Tullett, Millie Stauffer**

### **E. Finance:**

**Chair: Dave Buholzer, Steve Stettler, Richard Rote**

### **F. Fundraising:**

**Chair: Deborah Briggs, Dave Buholzer, Glenda Buholzer, Steve Stettler, Gary Grossen, Terry Goetz, Jeff Everson**

### **G. Gift Shop:**

**Chair: Director, Deborah Briggs**

### **H. Grants**

**Chair: Jim Glessner, Donna Douglas**

### **I. Long Range Planning**

**Chair: Fritz Kopp, Chris Roelli, Jim Huffman, Glenda Buholzer**

### **J. Membership**

**Chair: Fritz Kopp, Donna Douglas, Dave Buholzer, Steve Stettler**

### **K. Newsletter**

**Chair: Director, Jim Glessner (Editor), Carla Hartwig, Helen Hafen, Jo Ann Schwitz**

### **L. Sunshine**

**Co-Chair: Millie Stauffer (general)**

**Helen Locher (sympathy)**

### **M. Tourism & Marketing**

**Chair: Director, Jim Glessner, Terry Goetz**

### **N. Video Interviews**

**Chair: Kevin Thome, Kevin Monahan**

### **\*O. Volunteer Relations:**

**Chair: Director, Jean Tullett, Terry Goetz, (Deborah Briggs -fundraising)**

### **P. Website**

**Chair: Director, Deb Briggs**

**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**