

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"™

Culture, Curds, and Cheesey Chatter



August, 2020

A Publication of the National Historic Cheesemaking Center



Above and Beyond--NHCC docent, Fritz Kopp, is known to never turn away visitors interested in touring the cheese museum. After a hot summer day, that included hosting 55 motorcyclists and other visitors, Fritz headed to his car in the NHCC parking lot. In a few minutes he was back and announced that we had more guests. The hands on the clock are an indication of the time he graciously went into "overtime" and conducted a one hour guided tour.

Fritz' love and passion of sharing his knowledge and experience as a retired champion cheesemaker is witnessed many times, as observed by your NHCC director.

REMINDER DATES

The Center is now open for season!

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

Thursdays, Fridays, Saturdays, Sundays

NHCC will have a Board meeting Aug. 12 at 4 p.m.

And a general meeting at 5 p.m. at the Center.



Volume 13, Issue 8

Thanks to Colony Brands Inc. for the printing of Culture

Stirring the kettle,

With President Jim



August.....glorious August!

It wouldn't be so bad if it weren't so blamed hot. I do not recall, but my mother told me that when I was born in the month of August, it was a stinker. That was in the mid to late 30's and the Midwest suffered from one of the hottest summers on record.

Mom said that many nights she and Dad would take me out into the yard under the big oak trees to sleep because it was too hot in the house. At that time Dad was managing a huge (for that era) beef-hog operation north of Princeton, IL.

Another incident a few years later is nowhere to be found in my memory bank. It was probably too terrible a time.

Mom said that Dad and the hired crew were applying roofing tar to some buildings and of course junior got into tar and then headed for the sandbox. Mom said it took hours and both gasoline and kerosene to clean me up. After 4th grade we moved back north where Dad managed another huge farm (640 acres) near Grand Detour, IL. Half of it was in virgin timber. I loved roaming those woods with my Scottish Highland Terrier, Pup.

But in August, the Blackberries would ripen. There were huge clumps of wild berries throughout the woods. At berry time, Dad would gather milk buckets and off to the woods we would go. Those huge black gems were converted by Mom into jam, juice, canned berries, and such. I have never grown to dislike blackberries. In fact I have a wild patch in the back of my yard, where I sooth my annual yearning.



*From my yard to yours
until next issue, 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 Audry Einbeck
Jack & Rosemary Forcade
Ron Goecke
Terry & Mary Ann Hanna
Mike & Deb Hutchinson (Rural Insurance)
Benjamin Johnson
Harvey W. Kubly, CPA
Virgil & Carol Leopold
Michael Moran
Mueller Consulting, LLC
Bill & Marilyn Ross
William & Joan Schmid
Mark Steinmann
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
Jerry & Lynn Lokken
Loren & Lois Meinert
Myron & Geri Olson
Jan & Gregory Schwartzlow
Millie Stauffer
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
Lanz Furnace & Fireplace
Douglas Mayer Transport
City of Monroe
Pine River Pre-Pack, Inc.
David & Holly Schmid
Dan & Ann Stearns
Shullsburg Creamery
William & Christine Viney

To be listed here, donate a business membership!



Tullett recognized by Main Street program

Mrs. Jean Tullett has been recognized by the state Main Street program as an outstanding volunteer of year!

Jean is also a longtime volunteer at the National Historic Cheesemaking Center, involved in numerous committees and duties.

Nominated by fellow Main Street volunteers, Jean has been volunteering since its inception in 2005. She is a part of the Design Committee and largely coordinates the seasonal flower pots and decorations. She also served on Monroe's Business Improvement District Board from 1988-2018, and continues to be involved with other organizations.

Fun fact: Jean moved to Monroe in 1968 from her native England.



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

608.325.4636

"Cheese is Our Culture™"



THE HOGS ARRIVE AT CENTER--On Saturday, July 18, the Rock River Hogs arrived in 3 groups (1/2 hour apart) to tour the NHCC campus. Donned with facial masks, practicing "social distancing" and with sanitation stations available throughout the museum, 55 Harley-Davidson motorcyclists were guided by our experienced docents. As each group left there was a "thunderous roar" and they were off to their next stop at Chris Roelli's Cheese Store , State Rd 11 and Hwy 23.



Harley group enjoys Center





CHEESE MEMENTO TO FLORIDA--Shown left is a delightful family from Florida. They really enjoyed their tour of the museum and were especially happy that they were able to purchase the “Wisconsin Cheese” box in our Milk Pail Gift Shop.

The nine-year old son is holding our “thank you” bag with a few souvenirs, compliments of NHCC.

UNIQUE MASKS ARE THE NORM--

On the right: Following our Covid-19 guidelines “masks required” to enter the Center, this little girl was so proud of her “bunny “mask.

Her “dad” designed and made it especially for her.



World Contest is now February 2021

The Wisconsin Cheese Makers Association (WCMA) recently announced an exciting break with tradition as it plans to host the World Championship Cheese Contest in February 2021.

This competition, the world's largest technical evaluation of cheeses, butter, yogurt and dairy ingredients from around the world, set a new record for participation in March 2020. Its paired event, CheeseExpo, was postponed in April 2020 and WCMA is bringing both events back in 2021.

“Our utmost concern is the health and safety of our industry, so we have moved CheeseExpo to April 2021 and plan to host again its natural partner, the World Championship Cheese Contest, a few weeks ahead of this international trade exposition,”

said John Umhoefer, WCMA Executive Director.

The World Championship Cheese Contest will be held February 17-19, 2021 at the Wisconsin Center in Milwaukee, Wisconsin. The Contest's crowning reception, Cheese Champion, will be held the evening of Friday, February 19 at the Italian Community Center in Milwaukee. Complete entry details will be available August 18 at WorldChampionCheese.org, followed by online entry opening October 14.

CheeseExpo will be held April 6-8, 2021, also at the Wisconsin Center in Milwaukee, Wisconsin.

“CheeseExpo draws more than 4,000 dairy processing industry professionals from all over the world to Wisconsin for educational seminars, interactive displays of equipment, unparalleled networking opportunities, and a jubilant salute to the world's best

WCMA plans to hold the U.S. Championship Cheese Contest and the nationally focused Cheese Industry Conference again in 2022.



CHOCOLATE IS FAVORED IN THIS CASE!

—One of our NHCC “duo-team” volunteers, Carol and Virgil Leopold, take a short break to share *one* slice of “death by chocolate” dessert from our local deli.

They also “share” many hours at NHCC too!

She Did It Her Whey

Meet Wisconsin's favorite Dutchwoman, whose rich, buttery gouda won our hearts (and the Superbowl of cheese).

Not Your Typical Cheesemaker



Picture this: an artisan dressed in crisp cheesemaker whites from head-to-toe stands surrounded by Dutch pine planks stacked to the ceiling with wheels of handcrafted gouda. What music do you think is playing? Mozart? Beethoven? Bach?

Nope. It's Pearl Jam. And it's turned up loud, baby. That's because this is Marieke Penterman – and she's not your typical cheesemaker.

Marieke, a fiery Dutchwoman-turned-Wisconsinite who dances to Drake between batches and can tell when curds are ready just by feeling them, is an expert at the unexpected.

Take, for example, that iconic moment when she busted out the Kiki Challenge* dance onstage while accepting a national award from the American Cheese Society. Or the fact that she chose to make Old World gouda in the heart of Wisconsin, combining traditional Dutch techniques with the world's best milk.

A Gouda Approach

Marieke put her livelihood on the line to see whether her innovative approach would work. And over 150 awards later – including winning the U.S. Grand Championship (AKA the Superbowl of cheese) – she says, “Apparently, it does work.”

Oh, it works.

So what makes her gouda so...gouda?

“The milk quality is very important,” says Marieke. “We're a farmstead creamery, so that means we milk cows right here on the farm, and then that milk goes straight through a pipeline into our cheese vat.”



The Magic of Marieke

Marieke combines the magic of Wisconsin milk with the historic tradition of Dutch cheesemaking, which she learned from a feisty 60-year-old woman back in Holland whose first batch of cheese was made in a bathtub.

“I'm not a science cheesemaker,” says Marieke. “I feel and touch. I always say I'm more of a lucky cheesemaker.”

If you ask us, luck has nothing to do with it. Marieke's hard work, warmth and talent have earned her respect and love from her staff, her customers, and from fellow Wisconsin cheesemakers.

“The cheese world is so wonderful. People are so helpful,” she says. “I think other industries could learn something from the cheese world, to work better together.”

And we could all learn from Marieke – a cheesemaking boss lady who brings the party from the pasteurizer to the aging room.

NHCC reaches its 25th Anniversary!



The Milwaukee Road depot that houses the Cheese Center has undergone many restorations and improvements over the years, but none probably as important as a new roof. With the original roof, repaired many times, in need of work, the NHCC Board determined to replace it with a steel roof. These shingles look like asphalt, but are steel. The roof is in good shape for the coming years.

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

▪ Email address: info@greencountywelcomecenter.org

▪ YouTube: Seek National Historic Cheesemaking Center Channel



Bulls, Butter, Teachers and Dosages

More early days events recalled

Years ago whenever Uncle Leslie Albright walked across the barnyard he’s pick up a rock and throw it at the bull. I asked him why he did that. He said he wanted the bull to know who was the boss around here. Bulls are not to be trusted and for people who do trust bulls, the results can be tragic. In past years, two men, Goodman and Bauman, have been killed by bulls in the Green County area. Maybe Uncle Les was on to something.

Butter making

In winter, when we dried up the cows, we ran what milk we had through the cream separator. We used some of the cream to barter for groceries at the Frautschy and Herbert store in Clarno. Red Rhyner ran a cream route going to factories and farms to gather their extra cream. This was delivered to Brodhead Creamery where the high quality Golden Rod butter was made.

Mom kept some of the cream for our own use. This was aged for at least a week. Fresh cream does not convert to butter nearly as well as aged cream. The cream was poured into a big wooden barrel churn, pivoted on the sides and turned with a crank.

Now it was my job to do the churning. I would sit on a chair by the churn and crank and crank. After what seemed like forever, I’d hear a thump and a sloshing coming from inside the churn. This was the signal that we had butter. Mom would put the chunks of butter on a board and would work the butter with a wooden paddle to work out any buttermilk. She would then mix salt into the butter, shape it into loaves so we had a fine finished product. Mom kept a little buttermilk back to be used in cooking. He also liked to drink some herself. The balance was fed to the chickens, which enjoyed the drink.

Velvet heels

Alta Rouse was superintendent of Green County Schools. She would visit all the rural schools and check out how teaching was progressing. Margaret Penn was her assistant and also visited the schools. One day I was busy studying and I looked behind me and there she sat. I didn’t hear her come into the room. We called her velvet heels because she moved so silently. The students liked her as she was a very gracious lady.



IN MEMORIAM

Craig Michael Linz, 47, of Buffalo, Mn., passed away July 23 surrounded by his wife and children. He worked for Tetra Pak (formerly Scherping Systems and Carlisle Process Systems), for more than 26 years in Winsted, MN.

His contributions to Tetra Pak and the cheese and dairy industry are numerous and included recognition during his lifetime, recently receiving the 2020 Eggebrecht Award; being a valued member of the “B Team” for the U.S. Championship Cheese Contests; serving on several boards of directors of international, national and regional associations; and two posthumous honors.

Craig loved his job, but more importantly he valued the friendships he developed with customers and colleagues.

A public family and friend visitation were held July 28.

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 25th 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).

The dreaded doses

Every so often we got an iodine pill to prevent goiter. Also we got cod liver oil. YUK! This stuff came in a can and looked like brown axle grease. Teacher made the rounds with the can with a clean spoon for every student. I had to swallow two or three times to keep that stuff down!



NHCC’s Steve Stettler Comments:

Craig was a great guy, honored to call him a friend and partner in crime. Always had a good time when Craig was around. He was a valued friend to my family, as everyone got to know Craig through the contests. The night Craig told me, is one night I will never forget. Prayers and hugs to Stacy and Craig’s family, wishing you all the best!



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

Director Donna’s Monthly pdate

August 2020

Since March our habits have changed dramatically. This has lead us to re-evaluate, re-value, and re-calibrate our lives, and NHCC is no exception! With an open mind to figure out what the future of an opening date and museum tours during the Covid– 19 pandemic, with the support of the Executive Board and a reduced staff of dedicated and willing volunteers lending a helping hand, we emerged with a “new normal” in a safe environment.

Reduced hours of operation and offering Covid –19 secure experiences—face masks required, sanitation stations and following Wisconsin state guidelines for Public Facilities we hosted visitors from 21 states and the countries of Peru, Brazil, and Ethiopia to date.

They say “a picture is worth a thousand words” so I am requesting that you look at the photos in this newsletter. It will say more to you than if I type a description. (No, I’m not lazy....but sometimes boring!)

NHCC is grateful for a recent grant approval and check in the amount of \$3,500 from the City of Monroe’s Visitor and Promotion Fund. The amount received covers the cost of development of our new website designed by Kacey Kaderly, Kitter Kat Productions, and our annual ad in the Green County Tourism Guide.

***Note: I urge you to visit our website: [www.nationalhistoriccheesemakingcenter](http://www.nationalhistoriccheesemakingcenter.com)**

Checking comments on “Trip Advisor” I would like to share one of many like this: *“If you want to know how cheesemaking began, plan to spend an hour or more at the National Historic Cheesemaking Center. The staff was well informed about the history of the origins of the cheese factory on site and how the original owners crafted cheese. Your children will learn how it was done in the “olden days” before machinery took over. It was hard work! We only had an hour but could have stayed more. I got the impression the staff is able to adjust the amount of time you have available.”*

I will leave you with this thought....our “new normal” may be that life will not return to previous levels of normal for a long time, so let’s enjoy some of the likes and hobbies we developed during lockdown.

Director Donna



**National Historic
Cheesemaking Center**
608.325.4636

NHCC Hours:
10-3
Thursday – Sunday

Aug 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1 Ken Klassey <input type="text"/>
2 <input type="text"/> <input type="text"/>	3	4	5	6 Jackie Elmer Mary Ann Hanna Jane Paradowski	7 John Marean Irene Marean	8 Fritz Kopp <input type="text"/>
9 Fritz Kopp Barb Kopp	10	11	12	13 Bill Schmid Peggy Kruse	14 Jim Glessner Jud Kindschi	15 Fritz Kopp <input type="text"/>
16 Jim Glessner <input type="text"/>	17	18	19	20 Mark Mayer Diane Knautz	21 Russ Johnson Chuck Ekena	22 Jim Glessner Diane Knautz
23 Fritz Kopp Barb Kopp	24	25	26	27 Ernie Gebhardt <input type="text"/>	28 Virgil Leopold Carol Leopold	29 Jim Glessner <input type="text"/>
30 <input type="text"/> <input type="text"/>	31					

NOTES

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 for you, if needed. We have 3 hand sanitizer dispensers. Surfaces need sanitized after each group of guests.

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.

Hello, NHCC volunteers!

This is a preview of the August schedule above.

Please note that Thursday-Sunday, we would like to schedule at least two volunteers; one to act as the docent and one as the greeter, which is shown as a rectangle for each unfilled slot. Donna and/or Deb are usually on hand as well.

It's been delightful to see so many of you since we opened in June, whether you have volunteered at the Center or stopped in for a visit.

We encourage you to come by and see what precautions we are taking, and have taken, to protect you and our guests. Volunteers have stated that they feel safer here at the Center than at many other places they venture out to. Face coverings are required when guests are on the premises. We have clear face shields available for volunteers so we can see your bright, smiling faces.

If you recognize a vehicle in the parking lot, stop in, whether or not the Center is open.

These are the tour counts thus far this season:

7/16-19 95 (includes 55 motorcycle group); 7/9-12 34; 7/2-5 24; 6/25-28 16;

6/18-21 11; for a total of 180.

Come and be part of the excitement! Can't wait to see you!

Donna Douglas, Executive Director

Deb Briggs, Assistant Director

**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**