

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



September, 2020

A Publication of the National Historic Cheesemaking Center



Separator donation—

This cream separator was donated to the Cheese Center by Matt Lars. Matt owns Lars Trucking in Gratiot, WI. He hauls milk for Klondike and some other local cheese plants.

REMINDER DATES

The Center is now open for season!
Hours are 10 a.m. to 3 p.m. on
Thursdays, Fridays, Saturdays, Sundays

NHCC general meeting Sept. 9 at 5 p.m. at the Center.



Volume 13, Issue 9

Thanks to Colony Brands Inc. for the printing of Culture

Stirring the kettle,

With President Jim



On a recent August weekend, I was doing docent duties at the Center and it turned out to be a memorable day:

Right after opening at 10 a.m., in walked a retired teacher who is travelling the country by herself, looking for interesting places to visit. She then records photos and posts them on her cell for her former students (inner-city kids) to view and learn from. She was from California.

Following her was a nice couple who were intrigued by our museum and farmstead cheese factory. They hailed from Florida.

This consumed the morning hours. After lunch, a pair of brothers walked in.

Upon questioning they related that they wanted a full-blown tour of everything I could tell them. Two hours later (closing time) we finished. Where were they from? One Illinois and one Alaska!

So in one day we had three far points of the Continental United States. All we really needed was someone from Maine, and we would have had it covered. But what are the odds of having visitors that geographically spread out?

AND, here's the kicker: The guys were so impressed, they each pulled out their wallets and presented volunteer greeter Mary Friedrichs with a \$20 tip—EACH!

Just shows that we are interesting enough to get visitors from the states and the world. I keep relating to visitors that we are “an undiscovered gem,” and they certainly agree.

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!



Your NHCC president donned one of his many hats recently and spoke to residents at Aster Assisted Living facility, sharing "One Man's Life as a Newsmen." Residents said they enjoyed Jim's history of personal journalism!

Q: What do you call a cow that has just given birth?
A: Decaffeinated!



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™"



Two Far 2020 (Not Two Far) Florida to the Midwest, Jenna and Kerry Smith, arrived at the National Historic Cheesemaking Center Museum on day 75. They were greeted by Docent Bill Schmid, but much to every one's shock and surprise their mode of travel was a complex tandem, recumbent bicycle! Starting at Crystal River, FL, on Day 1, May 31, they would pedal 2,870 miles (4,619 km) over 89 days, through Mississippi, Tennessee, Kentucky, Illinois, Iowa, Minnesota, Wisconsin, Illinois, and states southward back home to Florida.

Jenna and Kerry were pleased to find our NHCC museum open, as many attractions were closed due to the Covid-19 pandemic while traveling. They exclaimed that "it was the best part of their day" as the hills from Mt. Horeb to Monroe were challenging. After an hour-long tour with NHCC Docent Bill Schmid, we bid them a "safe trip" as they headed south to Freeport, IL. for a restful night in a previously arranged lodging facility. They commented the 21 mile trip would take them approximately 2 1/2 hours on the sophisticated tandem bicycle.

Follow them: www.cycleblaze.com (scroll to "Two Far 2020")





Watch For It
The PBS crew for Wisconsin Foodie was at Decatur Dairy recently to record one of their TV specials. These photos on Facebook featured host Luke Zahn and Steve Stettler, Cheesemaker.





National Historic Cheesemaking Center "Cheese is Our Culture™"

Donna's August 2020 Update

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." Sixty-eight percent of travelers say they feel safe when traveling in their personal car and with gas prices low, and packing a cooler.

Since opening day June 18, I am happy to report that we have had visitors from 28 states make their way to the National Historic Cheesemaking Center campus. Every day is a different and most rewarding day!

No retirement in the future for me...11 years and counting!

**"Cheese is Our Culture"
Director Donna**

ERNEST SEEHOLZER Wyss Cheese Co., Maunton, Wis.	
Pounds of milk: <u>800#</u>	% fat: <u>17.2%</u>
Acidity of milk after pasteurizing: <u>.162%</u>	Acidity before setting: <u>.172%</u>
Amount of Lactic: <u>10%</u>	Time added: <u>1/2 hr 8:40</u> <u>1/2 hr 9:25</u>
Acidity of Lactic: <u>.20%</u>	Type of Lactic: <u>Drift</u>
Amount of Cocci:	Time added:
Acidity of Cocci:	Type of Cocci:
TEMPERATURES:	
Make Room Temperature:	Date: _____ Lot No.: _____ Type: _____
Curing Room Temperature: <u>1</u> - <u>2</u>	REMARKS:
Setting Temp.: <u>87°F</u> Cooking Temp.: <u>84°F</u> → <u>11:32 - 11:47</u>	
Temperature of wash: <u>66°F</u>	
Curd temperature after dipping: <u>82°F</u>	
MAKE:	
M. E. before setting: <u>87°F - 3%</u> + <u>CaCl₂ - 2%</u>	
% of dilution: <u>5.7</u> <u>25.5 gals</u>	
Amount of CaCl ₂ : <u>27 ounces</u>	
Amount of Rennet cc: <u>4.5 g per 1000#</u>	
TIME SET:	
Time cut: <u>10:55</u> ACIDS <u>this coagulation</u>	
Time of 1st agitation: <u>11:08</u> <u>11:24</u>	
Time of 1st syphon: <u>11:20</u> <u>1:24</u>	
Time of 2nd syphon: <u>11:34</u> <u>1:24</u> <u>1:24</u>	
Time of 3rd syphon: <u>11:55</u>	
Time of brine bath: <u>12:45</u>	
Acidity before brine bath: <u>.249%</u>	
Acidity after brine bath: <u>.50%</u>	
TOTAL MAKE TIME: 2-Hr. 10 Min.	
BATH:	
Gals. of water: <u>7 1/2 gals per 1000# generally use 5 gals</u>	
Pounds of salt: <u>2 1/2 lbs 3% per 1000#</u>	
Number of molds:	
Number of daisies:	
Yield:	
COMPOSITION:	
pH value after 48 hrs.: <u>5.83</u>	
Moisture after 48 hrs.:	
DATE of last analysis:	
pH value:	

*2 hrs after 1 hr.
Then again after
1 hr, uses bricks*

Posted on Facebook:

Ray Horstmeier was going through some old papers and found this cheese recipe by Earnest Seeholzer at the Wyss factory. Notice on the top right of the paper where it says "Kraft." Could this be a hand written recipe from when Earnest was working with Kraft Foods around 1939 to create Limburger using pasteurized milk? Asks Ray.S

NATIONAL HISTORIC CHEESEMAKING CENTER BOARD
MEETING MINUTES 8/12/2020

Members present: Jim G., Donna, Deb, Dave, Fritz, Ken, Jim H., Steve, Anita.

Call to Order: The meeting was called to order at 5:00PM by President Jim Glessner.

Secretary's Report: There was not a new report at this meeting.

Treasurer's Report: Deb shared the July statement plus a detailed profit & loss report for the year to date.

Motion to accept: Steve, 2nd, Henry, C.

Director's Report: Donna noted that Mary Ann Hanna donated hand-made cards to the gift shop. Deb said that it has been easier to find volunteers for the shortened schedule. NHCC has received positive reviews on the website, and the website received 30,000 hits in one month. Donna shared a thank you sent to applaud Fritz for going "above & beyond" in giving a group tours "after hours" as they arrived after closing time.

Committee Reports:

Archival/Displays: Fritz reported they are meeting every two weeks and Mary Ann Is helping Gary G. with the software.

Building & Grounds: Fritz brought two items of concern to the executive board meeting. At that meeting it was decided to purchase two new compressors for the AC system which is currently inadequate. It was also decided to take steps to replace the railings and step risers for the caboose as those now in place are rotting away.

Membership Report: Fritz shared that 33 sustaining memberships and 16 family memberships have been received.

Sunshine report: Millie sent a report noting she has sent 10 cards so far this year.

Video interviews: At the executive board meeting it was reported that Steve has the camera and stand. We currently have no videographers, but Donna and Deb said they will try their hand at it.

Unfinished Business:

25th Anniversary Committee Report: It was acknowledged that in the Covid 19 environment it is not possible to pursue this celebration.

New Business:

Officer Candidates 2021 – The committee presented the slate as follows: President- Jim Glessner, Vice-President- Henry Tschanz, Secretary – Anita Huffman, Treasurer- Fayth Block, Immediate Past-President- Dave Buholzer, Director 3yrs- Ken Klassey, Director 2 yrs- Jim Huffman, Director 1 yr-Fritz Kopp, Delegate-at-Large- Steve Stettler

There were no other nominations from the floor.

Stirring the Kettle:

Jim G. mentioned that NHCC received a nice report from the Tourism Board and other articles with recommendations for NHCC have appeared recently.

Member Concerns: None

Adjournment: Motion to adjourn, Fritz, 2nd Dave, C. Meeting adjourned at 5:20PM.

An email proposal was issued by President Jim on August 18, suggesting and recommending a wage increase for Asst. Director Deb Briggs by \$1 retroactive to June 18 opening date. Motion by Anita; second by Jim H. Unanimously carried.

NHCC reaches its 25th Anniversary!

C. M. & St. P. R. R. Depot, Monroe, Wis.—26735-R

Our current home as it was in its original use as the depot circa early 1900's.



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*

PLEASE CLIP FOR REFERENCE

National Historic Cheesemaking Center

P O Box 516

Monroe, Wisconsin 53566

Website: www.nationalhistoriccheesemakingcenter.org

Email address: info@greencountywelcomecenter.org

YouTube: Seek National Historic Cheesemaking Center Channel

Phone: 608-325-4636

Fax: 608-325-4647



Of coal, steam and all things hot!

More early days events recalled

The first cheese making operations were very basic.

A large iron bottomed kettle was hung on a swinging arm so the kettle's heat could be controlled by moving it to and fro from the fire. Then the jacketed kettle came into use. This consisted of a large round bottomed kettle surrounded by a redwood jacket. Between the kettle and the jacket was a space for steam to be introduced. This heated the milk to make the cheese.

It took lots of heat to run a cheese factory. Boilers came into use. The cheese maker would order a railroad car full of coal which was placed on the nearest siding. The patrons of the factory then brought trucks or wagons and shoveled all this coal by hand, first into the wagon or truck and then into the coal shed

On a hot day this was hard work and by night the hauler was as black as the coal.

The later oil-fired boilers saved a lot of hard work. The steam was used all over the factory for cleaning. Cleanliness is a number one priority in the production of quality cheese.

Beautiful Cheese Outing!

Review of [National Historic Cheesemaking Center](#)

Reviewed 3 weeks ago

The family wasn't sure when I booked a guided tour for the National Cheesemaking Museum in Monroe, WI. They were expecting a sterile cold environment. Instead, we found ourselves in the relocated Monroe Train Station, now Cheese Museum. The tour began with a well produced video followed by an informative tour. We were lucky enough to have a former director of the facility, Mary Ann, as our volunteer guide! She explained the very interesting collection of antique tools of the trade and the process of making cheese back in the day. The highlight of the tour was a visit next door to the Imobersteg Farmstead Cheese Factory. It was donated to the museum as it was left in 1917 with all of the equipment intact. In 2010 the Factory was relocated to the museum's campus and fully restored. Here we were walked through the ancestral process of making the cheeses that made Wisconsin famous. It's a trip back in time. We added in a visit to the historic Monroe downtown shops and lunch at Baumgartner's Cheese Store & Tavern. A terrific waiter, ice cold draft root beer and Spotted Cow beer from the nearby New Glarus Brewing Company accompanied our salami and Swiss sandwiches, chili, and Brat and our visit was complete. In all a lovely day well worth a very scenic hour drive from Madison. Thank you Monroe, Wisconsin!

Date of experience: August 2020



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).

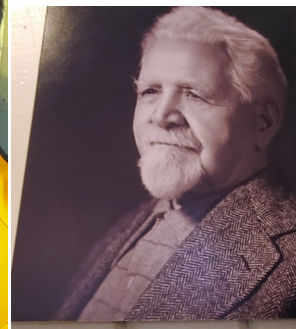
From the Cheese Reporter (August 7, 2020)

50 Years Ago

Aug. 7, 1970: Monroe, WI.—Fritz Kopp of Deppeler's Chalet Factory here won three top awards in the cheese competition at the Green County Fair, earning a 97.0 score on Brick, 96.0 score on Limburger, and 95.0 with an American style entry.

25 Years Ago

Aug. 4, 1955: West Allis, WI.—Bruce Workman of Roth Kase USA, Ltd., Monroe, WI., was named Wisconsin's Grand Master Cheesemaker here this week at the Wisconsin State Fair Governor's Sweepstakes Cheese and Butter Auction. Workman's winning Gruyere earned top honors after scoring 99.50 in the Open Category.



Carl MARTY Sr. (Swiss immigrant) In 1915, Mr. Marty built a large Swiss cheese factory in Monroe having a capacity to cure and store 1,000 wheels of Swiss cheese.

Above: Descendants of Pioneer Cheesemaker, Carl Marty, were thrilled and proud of the photo image displayed in the Heritage Room when they toured NHCC museum recently, August 2020.



“Two Men and a Truck”..... Retired “Irish” Swiss cheesemaker, Jim Curran and “Terry Man” Hanna, long time member and loyal supporter of NHCC (aka, Mary Ann Hanna’s “great other half”) enjoying an evening reminiscing of NHCC events of the past. Looking good guys!

Family Affair—————

During a recent visit, the Glessner clan posed in one of the Swiss kettles. Right is Linda Dickson, President Jim’s daughter; in kettle are: from left, great grandkids Jordan Gassman, Dawson and Keegan Dickson, and Addie Gassman. Linda creates unique jewelry for our gift shop buyers.





National Historic Cheesemaking Center 608.325.4636

NHCC Hours: 10-3 Thursday - Sunday

Sep 2020

Calendar grid showing dates from Sunday to Saturday with volunteer names and empty boxes for scheduling.

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 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.

NOTE TO VOLUNTEERS:

The directors have been advised that some volunteers are concerned that the five-hour day is too long, so they have not volunteered this season.

Please be assured that we will be very pleased to have your assistance at any time that you are available. If a couple of hours before lunch or in the afternoon are when you are available, we will be delighted to add you to the schedule! Again, Donna and/or Deb are usually on hand as well.

Stop in to visit if you recognize a vehicle in the parking lot, whether or not the Center is open!



If 2020 was an Ice Cream truck

**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**