

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



November, 2020

A Publication of the National Historic Cheesemaking Center



Past president, Dave Buholzer, (right) shown presenting NHCC Archives chairman, Fritz Kopp, with a folio of sketches drawn by Robert von Neuman, for Ken Royer, one-time owner of Purity Cheese Co. The unique sketches were given to the Buholzer Family and their friends in Green County, from Jayne Carter, daughter of the late Ken Royer. Babcock Hall and Center for Dairy Research (CDR) are recipients of two other copies.

## REMINDER DATES

**The Center is closed for season!**

NHCC general meeting Nov. 11 at 5 p.m. at the Center.  
No meeting of members in December!



Volume 13, Issue 11

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

## *Stirring the kettle,*

*With President Jim*



This has been an “interesting” year so far. Even with the COVID virus causing a rampage, we were able to open for business in June and with all the recommended safeguards. All went well until mid-October when the pandemic began a real frightening increase. To be on the safe side our Board decided to end the season early for the safety of all involved. And so we are on our winter hiatus. Our hope is for better times in 2021!

In this issue readers will find our annual membership form. Please respond, choose a membership category, and send it back to us promptly.

It is with heavy heart that we note the pass-

*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  
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  
Carla Hartwig

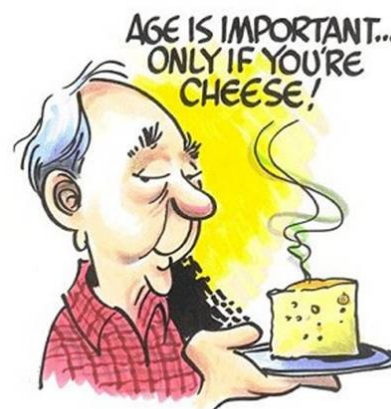
ing of one of our valued members: Art Bartsch. Art conducted several seminars on making your own cheese spreads at our annual June cheesemaking day, which was a popular workshop for attendees.

Art was a retired Colony Brands vice president and intimately involved with NHCC in the past few years.

And for all you lovers of aged cheese and its many flavors and nuances (your editor included), I could not let this cartoon fly by without sharing. Happy munching!

*Until next issue,*

*Jim*



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

# Passing Gas! All is well!

**Volunteer Irene:** “I smell gas.”

**Assistant Director Deb:** “I do too! right here by the cold air return!”

**Director Donna:** “Grab your purses and your lunches, evacuate the building, go eat your lunch in your car! I am calling 911.”

**Dispatcher:** “Is everyone out of the building?”

**Assistant Director Deb:** “No! Director Donna went back in to get her Tuna Salad!”

Within seconds two police officers arrive, followed by six fire men in several “siren-screaming” red fire trucks. With “gas wand detectors” in hand, they checked every area of the first floor and proceeded to the basement. Finding no gas odors or leaks by the firemen was a relief.

But our NHCC Building and Grounds chairman, Fritz Kopp, was concerned and the WE Energies serviceman was summoned to double check the situation. Indeed, there was a minute leak in a valve in one of the two furnaces in the basement. MAIN GAS LINE WAS SHUT OFF!

The valve was replaced.

**Director Donna reports:** “All is well! The furnace was just “passing gas!”

*Thank you Emergency Responders, for your quick arrival and service!*





## Eating in Style “Cheese Therapy”

Take a drive to a cheese factory that provides “dining and maintaining social distance”

Phone ahead if you choose to order your favorite “Mousekateer” 3-cheese sandwiches w/secret sauce, grilled to perfection!

Enter the pretty, heated dining tent, erected outside the *Decatur Dairy Cheese Store*, complete with windows and picnic tables to enjoy your “cheese therapy!” Thank you for giving us a “safe and comfortable” dining shelter from the wind, warm sun, and cool weather during these challenging times!

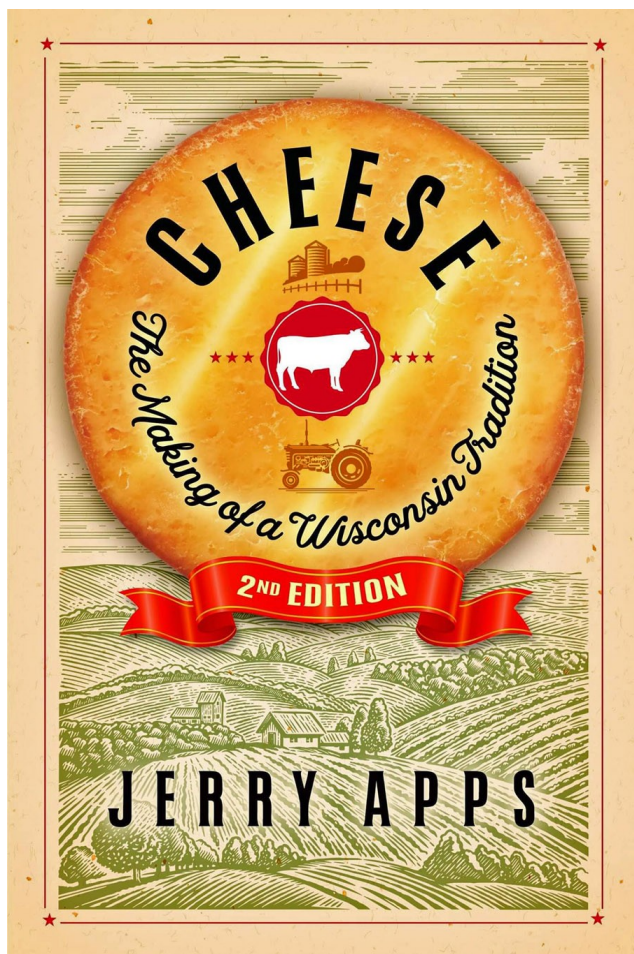




Among our visitors at NHCC this 2020 season were two married sisters from Denver, Colorado, and their six children. It was delightful for Director Donna to conduct the tour of the museum and Imobersteg Farmstead Factory. The six children, all under 10 years of age, were most attentive and excited to learn about early cheesemaking. They were visiting grandparents that live in the Lena, Illinois area, where the married sisters grew up.



NHCC President Jim Glessner, conducted a tour of the museum for Faun Marie Phillipson, candidate for Circuit Judge in Green County. (Second from right) She was accompanied by Green County Board of Supervisor Joannie Rufenacht, along with NHCC Director Donna Douglas, who also serves on the Monroe City Council.



A semisoft cheese with a German heritage, *butterkase* (BUT-er-cahs) is made with part-skim milk. It is aged about six weeks and has a mild taste. Despite its name, butterkase is not made from, nor does it contain, butter. The cheese has a smooth body, a creamy texture, and small “eyes” or pinprick-sized holes. It is easy to slice for sandwiches, melts well over steamed vegetables, and makes a tasty snack that complements fresh fruits. The cheese is sold in packaged wedges or chunks.



*Edam* (EE-dahm) is a Dutch cheese with a light, buttery, nutty taste and a smooth but firm texture. Edam is typically made from part-skim milk, so it slices easily. When making edam, the curd is cut into three-eighth-inch cubes, stirred, and heated to a temperature of ninety to ninety-five degrees. The cheese curd is pressed in molds, giving it the shape of a flattened ball. Edam is commonly available in two- and four-pound balls and eight-ounce wheels, and it can be sliced from a loaf.



*Farmer* cheese is cream colored, mild tasting, lower in fat, and often made in part from skim milk. There are no standards to define it, however. As one cheesemaker said, “Farmer cheese is whatever the cheesemaker wants it to be.”



In Greece, *feta* (FEH-ta) cheese is made from sheep or goat milk. In Wisconsin, it is made from cow milk as well as from milk of goats and sheep. During the manufacturing process, the curd is cut into blocks and dry salt is rubbed on the surface. Feta is ready to eat in four or five days from the time the cheesemaking process begins. Feta is chalk white in color and has a firm, crumbly texture and a tart, salty taste. It is often flavored with black pepper, dill, garlic, or tomato. Feta is wonderful in salads, casseroles, stuffings, and stews. It can be purchased crumbled in eight- or sixteen-ounce cups, or in wrapped blocks.

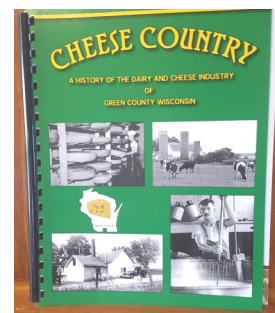
Jerry Apps, well-known Wisconsin author, has issued the second edition of his “Cheese” book. It is available through University of Wisconsin press.  
(Page used with approval of author)

***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

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▪ P O Box 516  
▪ Monroe, Wisconsin 53566

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

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▪ Email address: [info@greencountywelcomecenter.org](mailto:info@greencountywelcomecenter.org)  
▪ YouTube: Seek National Historic Cheesemaking Center Channel





# NATIONAL HISTORIC CHEESEMAKING CENTER, INC.

2021

## ANNUAL MEMBERSHIP FORM

The National Historic Cheesemaking Center, Inc. is a 501(c)3 non-profit organization dedicated to the preservation of information and artifacts about the history of cheesemaking in America, extending back to the "old world."

NAME \_\_\_\_\_

SPOUSE \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

HOME PHONE \_\_\_\_\_ CELL \_\_\_\_\_

E-MAIL ADDRESS \_\_\_\_\_

(PLEASE CHOOSE ONE)

- \_\_\_ INDIVIDUAL MEMBERSHIP \$15.00 Annual
- \_\_\_ FAMILY MEMBERSHIP \$25.00 Annual
- \_\_\_ Business & Supporting Membership-Level 1 \$50.00 Annual
- \_\_\_ Business & Supporting Membership-Level 2 \$100.00 Annual
- \_\_\_ Business & Supporting Membership-Level 3 \$200.00 Annual
- \_\_\_ SUSTAINING MEMBERSHIP \$500.00 Annual

**NOTE:** Checks may be made payable to "NHCC" and mail along with this form to:

National Historic Cheesemaking Center  
PO Box 516  
Monroe, WI 53566

Thank you for your consideration

I would like to continue to receive the monthly newsletter via US Postal Service Yes \_\_\_\_\_ No \_\_\_\_\_

Please send the monthly newsletter ONLY at this e-mail address \_\_\_\_\_



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

### November 2020 - Director Donna's Report

Our 2021 season at the National Historic Cheesemaking Center Museum was successful and short! Being open Thursday through Sunday 10 a.m. to 3 p.m. allowed us to staff with only one shift for those days.

We are so appreciative of our volunteers and docents that filled the hours, greeting guests from 28 states, during a year like no other, since opening the doors in 1995! The Covid-19 has slowed NHCC down and stopped some events, but it has not stopped the impact that we continue to have in the community and our visitors from near and far!

Plans for celebrating our 25<sup>th</sup> Anniversary has been put on hold until we are able to gather safely. If you have any creative ideas, please submit them to us for consideration in future planning in the coming year.

**Weather permitting, the “Milk House” Gift Shop at NHCC will be open from:  
10 am - 12 noon on the following dates:**

**Saturdays - November 14-21-28 and Saturdays - December 5-12-19, for your shopping pleasure.**

**Please contact Executive Director, Donna Douglas 608.214.8566, to make arrangements to browse the Gift Shop, or order items to ship.**





**NATIONAL HISTORIC CHEESEMAKING CENTER  
MEETING MINUTES 10/14/2020**

**Members Present:** Jim G., Donna, Deb, Fayth, Fritz, Henry, Dave B., Jim H., Jo Schwitz, Anita.

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

**Secretary's Report:** The report appeared in the newsletter. Motion to approve: Jim H., 2nd, Fritz. C.

**Treasurer's Report:** Fayth/Deb discussed transactions. Motion to accept: Henry, 2nd, Dave. C.

**Director's Report:** Donna indicated that things have gone well. She said the website upgrade is the best investment made in years as visitors come already knowing details on days and hours open, tour times, etc.

**Committee Reports:**

**Archival/Displays:** Fritz noted they continue to meet every two weeks. Also, a series of drawings related to cheesemaking was given to Dave for NHCC and the Historical Society Museum has donated items as well.

**Bldg. & Grounds:** Fritz reported that the grub situation is being handled and the exterminator will treat the factory also.

**Fund Raising:** Dave brought up the future of the trailer and possibilities were discussed. Dave reminded the group that he "has stepped away" from moving the trailer around. Finding volunteers from NHCC in the future is a question.

**Membership:** Fritz said there is nothing new at this time.

**Sunshine:** Deb reported that Helen Locher wishes to continue on this committee.

**Website:** Deb shared analytics showing information about usage of the website. A great deal of interest is being generated even with fewer hours open.

**Unfinished Business:**

**Update & Print NHCC Brochure:** Donna submitted a request to Visitor & Promotion Board for the brochure. It was decided to keep the brochure much as is, apart from including days and hours, instead referring readers to the website.

**New Business:**

**NHCC Investments:** Deb noted the Edward D. Jones advisor suggested NHCC move some money to mutual funds for higher earnings. Deb, Donna, Fayth, and Dave will do some analysis and projections for the future and report back to the board.

**NHCC 2021 Schedule:** It was decided to leave days and hours as is with future changes noted on the website and opening on May 1.

**Membership-Complimentary:** A complimentary membership will be given to Keith Ginner who makes the cutting boards sold in the gift shop.

**Stirring the Kettle/ Members Concerns/Round Robin:** Reminder of clean-up day 10/19

**Adjournment:** Motion by Henry, 2nd by Fritz, C. at 5:55PM

**Respectfully Submitted:** Anita Huffman, Secretary

**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**