

## Our 2021 Exceptional Partners:

- Alp & Dell Retail Store
- Alpine Slicing and Cheese Conversion
- Baumgartner's Cheese Store, Inc.
- Dave, Glenda Buholzer
- Ron, Sue Buholzer
- Steve & Thea Buholzer
- Cheese Louise, Inc.
- Colony Brands, Inc.
- Darlington Dairy Supply
- Decatur Cheese Co-op
- Darlington Dairy Supply
- Diane Knautz
- Foreign Type Cheesemakers Association
- Guggisberg Cheese-Richard Guggisberg
- Klondike Cheese Company
- Maple Leaf Cheese Co-op
- Maple Leaf Cheesemakers
- Maple Leaf Cheese Store—Gordon Bergemann
- Mill Creek Cheese LLC
- Mullins Cheese, Inc.
- Precision Drive & Control
- Super 8 by Wyndam
- Bill & Carolyn Robichaux
- Regez Supply Co., Inc
- R. Mueller Serv.& Equip.
- Roelli Cheese Co. Inc.
- Silver Lewis Cheese Co-op
- Steve & Glennette Stettler
- Vilutis and Company
- Wengers Springbrook Cheese, Inc.
- Woodford State Bank
- Wis. Swiss & Limburger Producers
- Zeitler Auto Body-Gail & Chuck

**(Please patronize these folks!)**



*"Cheese Is Our Culture"™*

# Culture, Curds, and Cheesey Chatter



April, 2021

A Publication of the National Historic Cheesemaking Center



### *Cheesemaker's wife turns 101 years young on April 10th!*

Eleanor Klemm and her husband Wilbur Klemm (deceased) lived, and made cheese at the Decatur Swiss Cheese Co-op, in partnership with the late John Frehner.

Fast forward.... Master Cheesemaker, Steve Stettler, and Decatur Dairy work with the Co-op as a team, making and marketing award winning Cheese, located near Brodhead, WI

### REMINDER DATES

- April 12 Cleanup indoors at Center
- April 14 Board of Directors at 5 at the Center
- April 26 Outdoor Cleanup at NHCC Campus
- NHCC Opens for the year on May 1, 10 a.m.**



Volume 14, Issue 3

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

*A HUGE thank you to our 2021 valued business members, listed here:*  
2021 Business and Supporting Members

- |                            |                                    |                               |
|----------------------------|------------------------------------|-------------------------------|
| Badger State Propane       | Jan Benkert                        | Harry & Diana Bowen           |
| Deborah & Bart Briggs      | James Curran Sr.                   | Dairy State Cheese Co-op      |
| Deppeler Wood Shop         | Donna Douglas                      | Steve & JoAnn Esser           |
| Mike & Audry Einbeck       | Eau Galle Cheese                   | Bob & Nancy Faith             |
| Mathew Figi                | Rosemary Forcade & Jack Oostdike   | Gile Cheese Company           |
| Gibbsville Cheese Co., Inc | Jim Glessner                       | Ron Goecke                    |
| Terry Goetz                | Virginia Goetz                     | Terry & Mary Ann Hanna        |
| Nate & Joanne Hare         | Carla Hartwig                      | Judie Heitz                   |
| Benjamin Johnson           | Ken Klassey                        | Leona Klassey                 |
| Geo. (Jud) & Beth Kindschi | Greg & Julie Knoke                 | Harvey W. Kubly, CPA          |
| Lake County Dairy          | Virgil & Carol Leopold             | Helen Locher                  |
| Jerry & Lynn Lokken        | L&S Automotive & Truck Service     | Jim and Donna Mueller         |
| Mueller Consulting, LLC    | Pine River Pre-Pak                 | Bill & Marilyn Ross           |
| David & Holly Schmid       | Jeanne & Gregory Schwartzlow       | Shullsburg Creamery           |
| Millie Stauffer            | Dan & Ann Stearns                  | Mark Steinmann Consulting LLC |
| Bonnie Zumkehr Sauey       | Bonnie Zumkehr Sauey & Craig Sauey | Wisconsin Cheese Group        |
| Janet Zee & Ron Purintun   | William & Christine Viney          |                               |
|                            | Zwygart Family Partnership         |                               |

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



UPDATED NHCC  
BROCHURE!

Watch for it.

Let us know where you saw  
it.



Wisconsin  
Cheesemakers  
Assn. is pleased  
to announce the  
2020 recipient of  
its WCMA Life  
Member Award:  
Roger Krohn  
of Agropur!

Board of Directors

- Fayth Block
- Dave Buholzer
- Jim Glessner, president
- Anita Huffman
- Jim Huffman
- Ken Klassey
- Fritz Kopp
- Steve Stettler
- Henry Tschanz



Admin Staff

- Donna Douglas  
executive director
- Deborah Briggs  
assistant director

*Culture, Curd and Cheesey Chatter* is published monthly by the National Historic Cheese-making Center, P.O. Box 516, Monroe, WI 53566  
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**MEMORIAL TRIBUTE**


Memories will remain in our hearts and minds of the many NHCC members, volunteers, and friends that passed away in 2020, that gave of their time and talents to our organization. We extend our deepest sympathy to their families and friends.

- |                         |                         |
|-------------------------|-------------------------|
| <b>Arthur Bartsch</b>   | <b>David Busker</b>     |
| <b>Esther Falk</b>      | <b>Ernie Halbheer</b>   |
| <b>Robert Heitz</b>     | <b>Karen Hogan</b>      |
| <b>Wilbert Klassey</b>  | <b>Fritz Kummer</b>     |
| <b>Richard Nussbaum</b> | <b>Ernest Steinmann</b> |
| <b>Gladys Schild</b>    | <b>Joseph Wels</b>      |
| <b>Barbara Wyss</b>     |                         |

**Remembering also, the deceased members of NHCC, unknown to us. We share in your loss of loved ones.**

*“We re-dedicate ourselves to the unfinished work their hands began.”*

*Stirring the kettle,  
With President Jim*



We are looking for stories! To our readers, far and wide, if your company has unique information to share about your organization, please forward to us. Just a note, information that has been published in a copyrighted format cannot be used. We need the information directly from you!

Looking forward to hearing from you.

*Jim*

**OUTDOOR SPIFFING UP**

**Monday, April 26  
at 9:00 AM**

The ornamental trees, hydrangeas, and rose bushes have been pruned.

(Thank you, Lynn Lokken!)

Last year’s dry leaves are still blowing around.

Please come and bring your leaf blower so we can round them up.



**Volunteer Opportunities Await You**



As we approach the 2021 season at the National Historic Cheesemaking Center and Green County Welcome Center we are looking forward to the return of volunteers and docents to assist us.

Just a few hours per month, from May 1 to October 31, helps us to better serve visitors and guests that come to Monroe and Green County. You are invited to join friends and make a difference in your life and our community. Membership in the National Historic Cheesemaking Center is not required.

For further information contact

Executive Director, Donna Douglas at 608.325.4636 Cell: 608.214-8566

Assistant Director, Deborah Briggs at 608.325.4636 Cell: 608.293.2396

**“Cheese is Our Culture”**

# Cheese

H O K E X J O G K D C E S E E H C G N I R T S V  
 X M N Y Z J A J Z T T L K H P E P P E R J A C K  
 S L M A F H W L I H E X E K L A N R V Z O W I C  
 P I M T M T N Y C D C K M B S M Z L H L Q C V K  
 R M H X S O Z T E I U L O Z S A Z Y J F D H E X  
 A B V J Y O R B H E I E W A Z L G S S R V E L Y  
 H U F C U E A S Y C H E E S E A V A A O R E V K  
 S R N P F E C I V R E S R E M O T S U C S S E L  
 O G B X K C A J Y E R E T N O M Q T Y B O E E A  
 R E E L Q V F E T A K X S K W O M X D N A S T Q  
 W R Y F O Y N T Y A G N K D K S T K A Y F L A D  
 O E H M E C A T C W E R L D H C Q B G E P I P K  
 C L N C O P K I T R A V A H I R A P K B G C A C  
 G H N K F Z W C D P P X Y V K M K J E Z R E N R  
 N Q D Y I K Z M H K N A C I R E M A Y U H S E E  
 I F B V Y J W E W E C R A C K E R S E B Q D E A  
 H W W V X I A O R B E V O Q N F N R R P L X R M  
 G S V K L U G D O E L S O B M R F L T A T O V C  
 U G J P G T A P Z M L D E R J H B S A R G H C H  
 A G S Q Q N S Z U H B L T W N R B F Z M O G B E  
 L V X U X D I R D M N Z A I S E W U R E R B C E  
 T W Z J Z P N C H E D D A R F R O U M S J H Z S  
 L C D I J E T E Y N G S A A D U O G F A U Y K E  
 I I S W I S S R P X T E E A I D E Q O N A K R L

American	Block Cheese	Cheddar	Cheese Slices
Colby Jack	Crackers	Cream Cheese	Customer Service
Easy Cheese	Feta	Gouda	Havarti
Laughing Cow	Limburger	Monterey Jack	Mozzerella
Paneer	Parmesan	Pepper Jack	Romano
Saga	Sharp	String Cheese	Swiss
Tybo	Velveeta	Wagasi	

## HEADS UP, NHCC VOLUNTEERS!



The 2021 Season begins  
 Saturday, May 1<sup>st</sup>!  
 Thursday-Sunday  
 10-3

Please call to tell us what will work with  
 your schedule.

608.325.4636

NHCC Volunteers, you are the reason  
 we can open our doors!

We will once again operate under the  
Recommendations for Public Facilities

according to the

*Wisconsin Department of Health  
 Services*

and the

*Wisconsin Department of Tourism.*

**WELCOME BACK!**

***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 is \$20.00 plus \$8 shipping cost. Make your check payable to: NHCC***

***Mail to: NHCC, Box 516, Monroe, WI 53566***

### PLEASE CLIP FOR REFERENCE

National Historic Cheesemaking Center

Phone: 608-325-4636

P O Box 516

Fax: 608-325-4647

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



## “GREEN COUNTY GOLD”.....A LONGTIME FAVORITE

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Green County cheese has been a longtime favorite, including that of the 30th President of the United States.

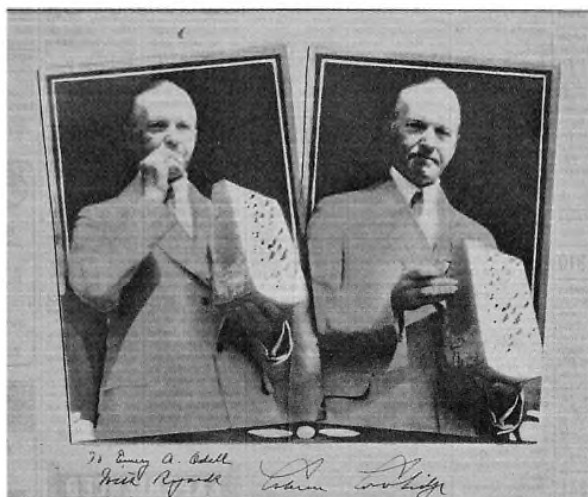
In late July 1928, Mr. A. L. Booher of Badger Cheese Company was commissioned by his firm to visit President Calvin Coolidge in Superior, Wisconsin to discuss what type of foreign type cheese would please him.

His choice was Swiss and brick. President Coolidge had earlier protected the United States Swiss cheese industry by ordering a 50% increase on the tariff.



The cheese was then sent via Badger Cheese Company to Superior. On August 17, 1928 a Green County

delegation presented a wheel of Green County Swiss cheese to President Coolidge, in appreciation for his interest in the industry. Pictured to the President's left is William Olson (1873 – 1931) who as state senator did much to advance the foreign-type cheese industry. Pictured to the right of the President is John Geigel (1871 – 1957). The 146 pound wheel was made at the Jenny factory in Clarno, by August Schmid. The presentation was made while President Coolidge vacationed on the Brule River. By newspaper account Emery Odell and wife, Amelia, were said to have attended the presentation and may be standing to the far right. Any further information may be sent to National Historic Cheesemaking Center.



The National Historic Cheesemaking Center's archives houses this presidentially signed photograph presented to Emery Odell of the Monroe Evening Times for sponsoring the delivery of "Green Counties Gold".

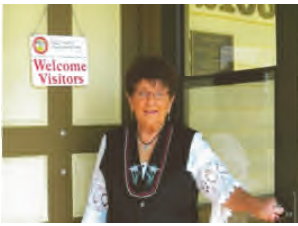
The climate controlled archives room of the National Historic Cheesemaking Center, protects the donations of history in museum standard acid free envelopes stored in coroplast cartons.



**From Master Steve Stettler, NHCC Board Member:**

*Two really unique pictures I ran into today!! The bottom one, I believe, is Town Hall Dairy!  
Do not know top one?? "First Swiss Factory"?? Great pictures of an era that is no longer!!*





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

**Happy Spring!**

**We are soon approaching our 26<sup>th</sup> season at the National Historic Cheesemaking Center Museum and Green County Welcome Center. Guests and visitors can be assured that CDC procedures and State of Wisconsin Guidelines for Opening Public Facilities are in place to maintain a safe and healthy environment while touring the Museum and Imobersteg Farmstead Cheese Factory.**

**Assistant, Deb Briggs, and I are anxiously awaiting Saturday, May 1<sup>st</sup> when we open the doors and welcome our volunteers and visitors this year. Hours will be Thursday through Sunday from 10 am to 3 pm. Guided tours are scheduled at 11:00 a.m. and 1:00 p.m.daily.**

**We anticipate the spirit of traveling will heal our morale. Our staff and volunteers are looking forward to seeing you face to face, mask to mask, where “Cheese is Our Culture!”**

**In closing, I want to express my sincere gratitude for the support of our organization through your annual memberships, memorial and monetary donations, and the many ways you allow us to grow each year. A special “thank you” to the NHCC Executive Board for their continuing guidance.**

**I invite you to visit our newly designed website:**

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

**Your Director, Donna**

### **SPRING CLEANING TO PREPARE THE MUSEUM FOR THE 2021 SEASON**

**Monday, April 12 at 10:00 AM**

**Many areas need attention – bathrooms, window sills, window shades, floors. Please call if you can come so we can make sure we have enough cleaning supplies.**

**Please bring your Shop Vac and your cleaning tips.**



## ONION SOUP WITH 2 WISCONSIN CHEESES

- |     |                               |     |                                    |
|-----|-------------------------------|-----|------------------------------------|
| 3   | large onions, sliced          | 4   | slices rustic bread (ex. ciabatti) |
| 2   | tablespoons butter            |     | sliced 1-inch thick, toasted       |
| 1   | teaspoon salt, divided        | 3/4 | cup Wisconsin Asiago cheese,       |
| 2   | 14-ounce cans low sodium beef |     | shredded                           |
|     | broth                         | 1   | cup Wisconsin Mozzarella cheese,   |
| 1/2 | cup dry red wine              |     | shredded                           |
| 2   | bay leaves                    | 1/2 | teaspoon dried thyme               |
|     | Pepper to taste               |     |                                    |

*Melt butter in a large heavy saucepan or dutch oven over medium-high heat. Add onions and 1/2 teaspoon salt. Cook over medium heat, stirring often, until onions are golden brown, about 40 minutes. Add broth, wine and bay leaves, remaining salt and pepper. Heat and simmer 5 minutes. Remove bay leaves and ladle equally into 4 - 1 1/2 cup ovenproof bowls or soufflé dishes.*

*Preheat oven to 425 degrees. Add a slice of toasted bread to each dish. Push down into liquid half way. Mix cheeses and thyme. Completely cover the bread and soup with the cheese mixture. Place bowls on a cookie sheet and bake in preheated oven 1-15 minutes or until cheeses melt and brown. Serve immediately. Serves 4*

## SWISS CHEESE FONDUE

- |   |                                |     |                             |
|---|--------------------------------|-----|-----------------------------|
| 1 | loaf French bread, cut into    | 8   | ounces Swiss cheese, grated |
|   | bite-size pieces               | 1   | tablespoon cornstarch       |
| 6 | cups fresh steamed vegetables, | 1   | clove garlic, crushed       |
|   | such as broccoli, asparagus,   | 3/4 | cup dry white wine          |
|   | cauliflower                    | 1   | tablespoon Kirsch liqueur   |
| 4 | ounces Gruyere cheese, grated  |     |                             |

*In a saucepan over low heat, heat the wine until bubbly, then slowly add the cheeses, cornstarch and garlic, stirring as it melts. When all is smooth, add the Kirsch. Remove from heat and transfer to fondue pot. Keep hot with fondue burner. Stir occasionally to prevent burning on bottom of pot. With skewers, pierce the bread and vegetables and dip into the cheese mixture.*







## NATIONAL HISTORIC CHEESEMAKING CENTER

P.O. Box 516 Monroe, Wisconsin  
**"PAVE THE WAY" MEMORY WALK**

**"Pave the Way" Memory Walk** is a continuous fundraiser for the National Historic Cheesemaking Center. Engraved bricks create a walkway from the parking lot to the entrance of the National Historic Cheesemaking Center and Green County Welcome Center.

Two sections have been created. The main walk is for friends and supporters of the Center and its partners. The triangular section beneath the front window is reserved for individuals who have or have had an affiliation with the cheese making industry.

The National Historic Cheesemaking Center serves as a shrine to the dairy and cheese industries preserving the history of **"...an era that was, that will never be again."** In addition to the historic preservation efforts, this organization manages the county-wide Welcome Center, where guests are welcomed to the area and provided with regional tourism information. The Center also serves as the trailhead to the Badger State Trail.

The officers, members, and volunteers of the National Historic Cheesemaking Center and the Green County Welcome Center thank you for your support.

### "Pave the Way" Memory Walk Brick Order Form

\_\_\_\_\_ Cheese Maker or Cheese Industry Affiliate

\_\_\_\_\_ National Historic Cheesemaking Center Supporter

Paid: \$ \_\_\_\_\_ Cash

Amount \$ \_\_\_\_\_ Check # \_\_\_\_\_

**Price:**  
 \$50 (2 lines up to 12 characters per line)  
 \$65 (3 lines up to 12 characters per line)  
 (Engraving style may vary)

**4" x 8" Red Paver Brick to be imprinted as follows: (Please print)**

--	--	--	--	--	--	--	--	--	--	--	--

Examples:

In Memory of  
Thomas  
Wilkinson

Historic  
Monroe, Inc

John & Jane  
Smith

Donor(s) Name(s): \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_ Email Address: \_\_\_\_\_

**Make Checks Payable to: National Historic Cheesemaking Center – P.O. Box 516 – Monroe, WI 53566**  
**For questions call: 608.325.4636**

**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!*



**IMOBESTEG CHEESE FACTORY**

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