

Our 2021 exceptional partners:

- Colony Brands, Inc.
- Darlington Dairy Supply
- Dave and Glenda Buholzer
- Ron and Sue Buholzer
- Decatur Cheese Co-op
- Darlington Dairy Supply
- Diane Knautz
- Foreign Type Cheesemakers Association
- Maple Leaf Cheese Co-op
- Super 8 by Wyndam
- R. Mueller Serv. & Equip.
- Silver Lewis Cheese Co-op
- Vilutis and Company
- Wengers Springbrook Cheese, Inc.
- Wis. Swiss & Limburger Producers

Sustaining members are a much appreciated lifeblood for NHCC.

Without their support, operation of NHCC would be very difficult.

To join this exclusive group, use the donation page in this issue!

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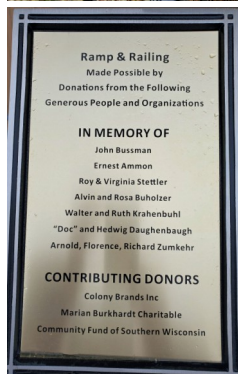
"Cheese Is Our Culture"™

Culture, Curds, and Cheesey Chatter



Jan/Feb, 2021

A Publication of the National Historic Cheesemaking Center



Ramp, railing donors credited

Visitors to our Cheesemaking Center Museum are now assured that they have a secure physical access "Entrance" and "Exit" when they tour our National Historic Cheesemaking Center Museum.

With generous donations in memory of loved ones and donor contributions, we now have a beautifully designed ADA exit ramp and railing, ensuring the safety of individuals and groups that we host.

We gratefully appreciate the many donations that allows NHCC to continue to make improvements and sustain our future.

REMINDER DATES

The Center is closed for season!

No scheduled meetings of members or Board of Directors in January, 2021



Volume 14, Issue 1

Thanks to Colony Brands Inc. for the printing of Culture

COWS DON'T GIVE MILK

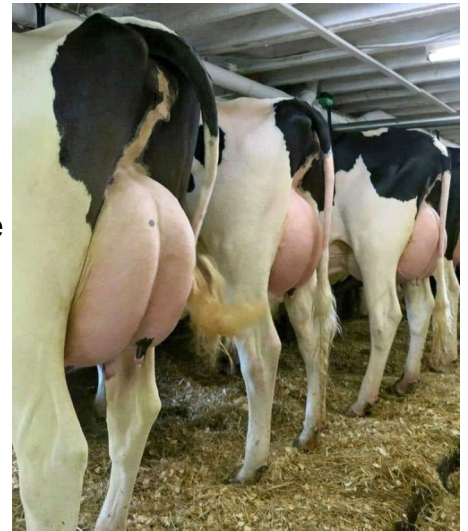
A peasant used to say to his children when they were young: —When you all reach the age of 12 I will tell you the secret of life. One day when the oldest turned 12, he anxiously asked his father what was the secret of life. The father replied that he was going to tell him, but that he should not reveal it to his brothers.

—The secret of life is this: The cow does not give milk. "What are you saying?" asked the boy incredulously.

—As you hear it, son: The cow does not give milk, you have to milk it. You have to get up at 4 in the morning, go to the field, walk through the corral full of excrement, tie the tail and legs of the cow, sit on the bench, place the bucket and do the work yourself..

That is the secret of life, the cow does not give milk. You milk her or you don't get milk. There is this generation that thinks that cows GIVE milk. That things are automatic and free: their mentality is that if " I wish, I ask, and I obtain."

" They have been accustomed to get what ever they want the easy way...But no, life is not a matter of wishing, asking and obtaining. The things that one receives are the effort of what one does.



Happiness is the result of effort.

Lack of effort creates frustration.

So, remember to share with your children, from a young age, the secret of life. So they don't grow with mentality that the government, their parents, or their cute little faces is going to give them everything they need in life. NO.

Remember :

"Cows don't give milk. You have to work for it"

A HUGE thank you to our 2021 valued business members, listed here:

2021 Business and Supporting Members

- | | | |
|----------------------------|--------------------------------------|-------------------------------|
| Jan Benkert | James Curran Sr. | Donna Douglas |
| Steve & JoAnn Esser | Eau Galle Cheese | Mathew Figi |
| Gibbsville Cheese Co., Inc | Jim Glessner | Ron Goecke |
| Virginia Goetz | Terry & Mary Ann Hanna | Nate & Joanne Hare |
| Carla Hartwig | Judie Heitz | Benjamin Johnson |
| Ken Klassey | Harvey W. Kubly, CPA | Virgil & Carol Leopold |
| Jerry & Lynn Lokken | Mueller Consulting, LLC | Bill & Marilyn Ross |
| David & Holly Schmid | Dan & Ann Stearns | Mark Steinmann Consulting LLC |
| Bonnie Zumkehr Sauey | Bonnie Zumkehr Sauey and Craig Sauey | |
| William & Christine Viney | Janet Zee & Ron Purintun | Zwygart Family Partnership |

*To be listed here, donate a business membership!
Membership blank found on Page 11!*

Stirring the kettle,

With President Jim



It was hard getting my thoughts together for this mid-winter missive. COVID continues to rage here in America's Dairyland, Vaccines are slow being delivered, immunizations are also not as projected; then there was the mess in our US-Capitol. This had Americans glued to the Tv's once again. One wonders if we will ever see the civility and neighborliness that was the norm when I was growing up. That leads me to use the accompanying depiction of longing for "the good old days."

I saw somewhere the other day, though, that cheese consumption in the U.S. is continuing to be on the uptick, which bodes well for the industry in general. But the number of family farms in the state continues to diminish. One recent comparison I saw explains why this is happening, comparing milk production from years ago, per cow, with that of modern era cows.



The difference was completely astounding! Modern dairy cows are exceptional milk producers.

This issue is a bit different than is the norm, as we have included some "feel good" items to lighten the psyche during these troubling times.



And we have combined the January-February issue into one.

The photo to the left is a eudaemonic vision of what most of the state has been under this past week, when freezing fog has blanketed everything in frosty loveliness. I'm a sucker for farm scenes, and this one really struck a nerve.

Until next time, stay safe in this new year.

Jim

A little fun to ease the COVID blues

Can you find them all?

'Say Cheese' Word Search

Find the names of various cheeses hidden in the puzzle.

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

AMERICAN
BLUE
BRIE
CAMEMBERT
CHEDDAR
COTIJA
COTTAGE
CREAM
EDAM
EMMENTAL
FETA
FONTINA
GOAT
GOUDA
GRUYERE
JACK
MANCHEGO
MOZZARELLA
OKA
PARMESAN
PROVOLONE
RICOTTA
ROMANO
ROQUEFORT
STILTON

One of the hazards of picking up can milk during the winter.

As a hired man at a local cheese factory in the late 1950's, my job was to go out every morning with a van truck and pick up about 70 cans of milk from various area dairy farmers.

On this one specific day it had snowed three or four inches the night before which effectively covered up the landscape. About half-way through my route, one of my stops was at the Wyss farm east of Monroe near the airport. I turned off Hwy 59 onto the long farm lane down to their milk house to load up their cans of milk. The lane had not been plowed and there were no tracks in the snow to guide me, but on the way down I guessed correctly as to the location of the lane.

This lane had a culvert under it with about a 12 inch drop off on one side. After loading up their cans of milk as I was driving back up the lane, the rear end of the truck slid to one side and off the edge of the culvert! Not a good scene.

Mr. Wyss tried to pull out the truck with his tractor without success as the partially loaded truck was too heavy. Solution? Unload the 40 some cans of milk (80 to 100 lbs. each) so he could then pull the truck back onto the lane. I didn't appreciate having to stand in the snow and load all those heavy cans back onto the truck before going on to the next farm and finishing my route for that day.

(Oh yes, the "good old" days.)

Submitted by a member of the NHCC

Caption this:

Cow Plow?

Holstein in a hurry?

I'm late for milking?

The barn's That a way?

Creamery Express?



Vanguard award to Buholzer, Palubicki

The Wisconsin Cheese Makers Association (WCMA) Board of Directors has selected nine individuals to be recognized next year at CheeseExpo Global Online for their outstanding work in the dairy processing industry.

The WCMA Vanguard Award is intended to recognize cheesemakers or cheese manufacturing employees whose work helped to blaze new trails in dairy operations. In 2021, this award will be given to Steve Buholzer and Ray Palubicki. Third-generation cheesemaker Steve Buholzer grew up at Klondike Cheese Company. Along with his brothers Ron and Dave, Buholzer took over the family business in 1972. Buholzer is a Wisconsin Master Cheesemaker, with certifications in feta and muenster. He is credited with bringing Klondike Cheese Company to new levels with state-of-the-art equipment, specially crafted recipes and by honoring the great traditions of cheesemaking.



Steve Buholzer

Ray Palubicki started working in the cheese industry as a teenager in 1950. Less than a decade later, he became the head cheesemaker at the Outagamie Producers Cooperative. Palubicki served as Production Manager from 1967-1990, and as Plant Manager until his retirement in 1999. In addition to creating several award-winning cheese recipes, Palubicki led his plant through an acquisition by Alto Dairy, and transitioned it to fully automated cheddar cheese production, the first facility of its kind in the Midwest.

In 2021, Mark Schleitwiler will receive the Association's highest honor: the **WCMA Life Member Award**. WCMA has offered the Life Member Award since 1918, and Schleitwiler will be the 90th recipient. The award recognizes people who have played a significant role in the success of the Association through leadership, support, and service to the institution and its activities

Mark Schleitwiler now serves as an industry consultant, most recently having worked as Director for Wohlt Cheese, now a division of Ellsworth Cooperative Creamery. From 1988-2017, he worked at BelGioioso Cheese, first as Operations Manager, then Vice President of Operations, Vice President of Finance, and finally as Vice President of External Relations. He launched his career as an accountant and administrator at Churny Company, a cheese manufacturer and importer.

Schleitwiler is a longtime and active member of WCMA, having served several terms on the Association's Board of Directors, including as President from 2010-2012 and as Treasurer from 2009-10. Mark also participates in WCMA's Technology and Policy Committees and continues to support WCMA outreach efforts.

John Jeter and Don Menzner will be recognized as the **2021 WCMA Cheese Industry Champions**, awards that are given to industry leaders who, through their everyday business decisions, have created tremendous opportunity for others.

John Jeter served as CEO Hilmar Cheese Company for 31 years. From his start in 1984, Hilmar Cheese grew exponentially, with Jeter focusing on research, the latest technology, and staff excellence. Before his retirement in 2015, Jeter completed construction of a second production plant in Texas, and established Hilmar Cheese as a major dairy exporter.

Don Menzner joined Marathon Cheese Corporation in 1960 as a packaging line worker, later advancing to the position of Director of Purchasing. By the early 1980s, Menzner became Vice President of Operations. In 1990, he was named President, and in 1996 accepted the position of CEO. He also served as a Board Member for the National Cheese Institute and National Cheese Exchange.

Before his retirement from Marathon Cheese Corporation in 2001, Menzner received the National Cheese Institute Laureate Award. Menzner is credited with innovative cheese shredding and packaging methods that transformed the way cheese was sold throughout the country.

The **WCMA Distinguished Service Award**, reserved for respected and highly-valued supplier partners to the cheese manufacturing industry, is unique in that the Association allows members to vote on prospective honorees. Craig Linz and Jerry Lippert have been selected for the honor in 2021.

Prior to his passing in July 2020, Craig Linz was known and respected across the dairy industry for his service and integrity. Linz served the industry in numerous roles, while rising through the ranks at Tetra Pak Inc., and its predecessors Carlisle Process Systems and Scherping Systems. Linz served four years as a member on the WCMA Board of Directors, and was active in the WCMA Recognition and Contest Committees. Linz earned the Eggebrecht Award in 2020 for his service to WCMA's Championship Cheese Contests.

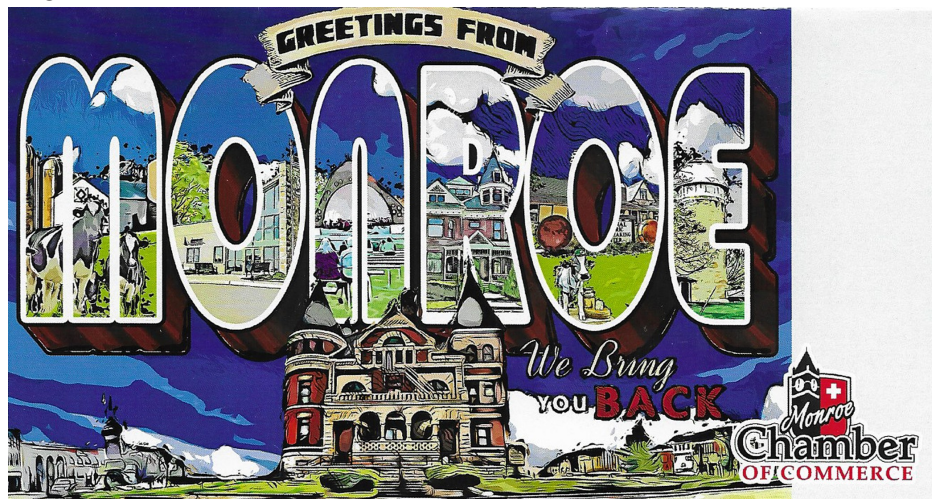
Jerry Lippert started his 17-year career in paper distribution with roles including sales and purchasing and general management with Great Northern Nekoosa Corporation and Georgia Pacific. Since 1992, Lippert has held several important roles with Nelson-Jameson, Inc. before becoming President in 2002. Lippert continues to focus on growing Nelson-Jameson, and mentoring the next generation of leadership. Lippert is an active member of the WCMA Recognition Committee.

The **WCMA Babcock Award**, named for Stephen Babcock, the famed agricultural chemist and University of Wisconsin professor, recognizes the contributions of those in education or affiliate organizations partnering with cheesemakers in the pursuit of dairy industry innovation and excellence, and will be given to Dr. Bob Cropp and Marianne Smukowski in 2021.

Dr. Bob Cropp is a Professor Emeritus of the University of Wisconsin-Madison Department of Agricultural and Applied Economics. Prior to retirement, Dr. Cropp was the Dairy Marketing and Policy Extension Specialist and Director of the University of Wisconsin Center for Cooperatives, and has been with the University of Wisconsin System since August 1966. While retired, he remains active in dairy marketing, dairy policy and cooperative issues.

Marianne Smukowski worked with the U.S. Department of Agriculture and Land O'Lakes, Inc. before creating her own unique position at the Center for Dairy Research at the University of Wisconsin-Madison, where she was Dairy Safety and Quality Coordinator. A guardian of food safety and quality for the dairy industry, Smukowski worked with producers in Wisconsin and beyond. She is also the technical adviser for the Wisconsin Master Cheese-maker program, and the 2019-20 President of the American Cheese Society. Smukowski has also served as a judge for the WCMA World and U.S. Championship Cheese Contests.

Awards will be presented to honorees CheeseExpo Global Online in April 2021. 2020 honorees will also be recognized at this time. For more information and to register to attend CheeseExpo Global Online, please visit CheeseExpoGO.org.





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

Welcome 2021! Bye! Bye 2020!

You have heard the old adage of “When life gives you lemons, make lemonade,” or “Look at the glass as half full “ instead of “half empty,” or “Every cloud has a silver lining.” Do these sayings seem worn-out or over –used to you? Do they really work?

It has carried us through rough times in the past and are backed by the fact that if we look at life with positivity it strengthens us. What opportunities do we see for the coming year 2021?

- ♦ **Focus on helping one another - focus on the upside of a downside situation**
- ♦ **Look for opportunities and find something positive for the New Year**
- ♦ **Be grateful for what we have**
- ♦ **Be kind to yourself, just as you would your best friend**
- ♦ **Take yourself out of the “chaos of life” and spend time alone**
- ♦ **Phone a friend, send a card, and stay connected**
- ♦ **Volunteer your time and talents to others**
- ♦ **Surround yourself with positive people**
- ♦ **Choosing a positive attitude is one of the most powerful things we can take into the new year**

As I sit in my home office today, typing my monthly contribution to this newsletter, I am grateful for the opportunity to serve our amazing National Historic Cheesemaking Center organization and the Executive Board, NHCC Committees, our members, valuable volunteers, generous donors of monetary gifts, and the many visitors that enter our doors annually. Processing 2021 memberships, correspondence, mailings, press releases, data entry, and purging files keep me busy during the winter months .

A special thank you to my Assistant Director, Deborah Briggs, that supports me and the entire organization throughout the year. Deb has skills that do not duplicate mine, and we work together as a team, for the betterment of NHCC. *Note: Deb and I just completed an update on our NHCC brochure and it is now headed for printing.*

In closing, I would like to invite you to visit our newly designed website: www.nationalhistoricheesemakingcenter.org. We encourage you to submit comments and suggestions concerning our presence on social media. Check us out on Facebook.

Your Director,
Donna



Thank You Colony Brands, Inc. Associates

*The National Historic Cheesemaking Center Museum greatly appreciates the generous donations from the employees of Colony Brands, Inc. that have graciously designated our non-profit organization in the amount of **\$2,767**, and an additional check totaling **\$4,461** from the office staff employees (each shift worker) through Colony Brands Associate Donation Program.*

Your generosity to our organization will provide for improvements to the NHCC Center Museum, for visitors from all over the world to enjoy.

We recognize your hard work and dedication, as employees, of the extra hours to meet the peak demands and fulfillments at Colony Brands during challenging times and your busy season.

To each one of you "Thank You" for sharing your success with non-profits community partners again this year!

We wish you a most successful healthy year 2021 Colony Brands, Inc,

*Congratulations on celebrating 95 years in business
1926 - 2021... and still growing!*

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*



BACON AND CHEDDAR STUFFED MUSHROOMS

- 6 slices bacon, cooked and crumbled
- 2 tablespoons green onions, chopped
- 16 cremini mushrooms
- 2 tablespoons butter
- 1 1/2 cups Cheddar cheese

Preheat oven to 400 degrees. Remove mushroom stems. Set aside the caps and chop the stems. In a large saucepan, melt the butter, cook the chopped stems and onion until soft. Remove from heat. In a medium bowl, stir together the mushroom mixture bacon and 1 cup of the cheese. Mix well and scoop the mixture into the mushroom caps. Bake in preheated oven 15 minutes. Remove from oven and sprinkle with remaining cheese. Bake another 4 minutes. Serve hot.

WISCONSIN GOUDA AND BEER SPREAD

- 1 ball (2 pounds) Wisconsin Gouda or Edam cheese
- 1/2 cup amber or dark beer, room temperature
- 3/4 cup butter, cubed and softened
- 2 tablespoons fresh chives
- 2 tablespoons Dijon mustard
- Rye or Pumpernickel cocktail bread

Cut 1/5 off the top of the cheese ball and remove the center of the ball, leaving a 1/2-inch thick shell. Shred enough of the removed cheese to measure 4 cups. Reserve remaining cheese for another use. In a large bowl combine the shredded cheese, butter, chives and mustard. Stir in the beer until blended. Return the cheese mixture to the hollowed cheese ball and chill. Serve with the bread slices.

PLEASE CLIP FOR REFERENCE

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P O Box 516
Monroe, Wisconsin 53566

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Fax: 608-325-4647

Website: www.nationalhistoriccheesemakingcenter.org
Email address: 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
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**