

Our 2021 exceptional partners:

- Alp & Dell Retail Store
- Alpine Slicing and Cheese Conversion
- Baumgartner's Cheese Store, Inc.
- Dave, Glenda Buholzer
- Ron, Sue 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
- Mullins Cheese, Inc.
- Precision Drive & Control
- Super 8 by Wyndam
- Bill & Carolyn Robichaux
- R. Mueller Serv.& Equip.
- Silver Lewis Cheese Co-op
- Vilutis and Company
- Wengers Springbrook Cheese, Inc.
- Woodford State Bank
- Wis. Swiss & Limburger Producers
- Zeitler Auto Body-Gail & Chuck

Sustaining members are much appreciated to NHCC. 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



March, 2021

A Publication of the National Historic Cheesemaking Center



Membership Memo

The Membership Committee thanks all those individual and family members who have thus far renewed their membership in the NHCC for 2021.

If you have not already done so, please consider to continue to support this great organization.

Thank you.

*IT'S Lonely in here!!!!
The cheese-maker and his spouse are patiently waiting for visitors. The Center opens May 1. We look forward to seeing you!!!!*

REMINDER DATES

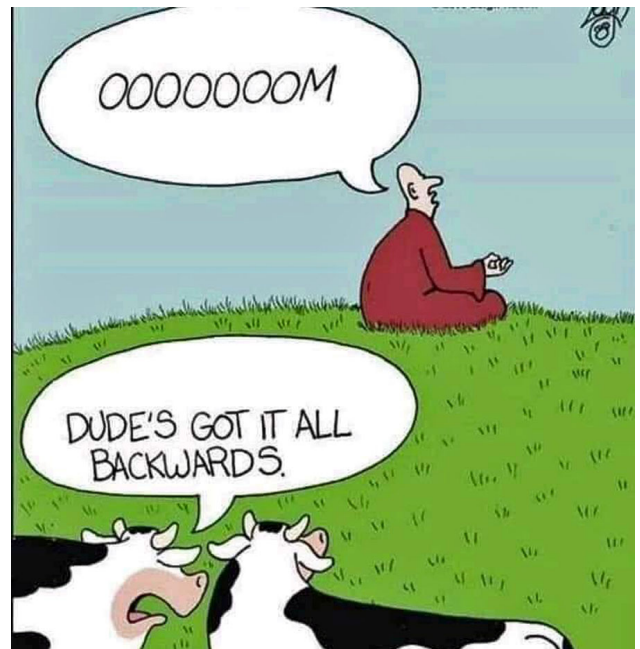
The Center is closed for season!

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



Volume 14, Issue 2

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

- | | | |
|------------------------------------|-------------------------------|----------------------------|
| 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 | Virgil & Carol Leopold |
| Jerry & Lynn Lokken | 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 | | Janet Zee & Ron Purintun |
| William & Christine Viney | Zwygart Family Partnership | |

*To be listed here, donate a business membership!
Membership blank found on Page 9!*

Stirring the kettle.

With President Jim



Well, February was not an ideal month in this household!

Firstly, your president and editor, had a scrape with a cardiac incident, which resulted in another med to the growing list of stuff one must take when hitting the elder status!

Secondly, in mid-month a hacker got into my laptop, even with all the recommended anti-programs. They succeeded in stealing all my contact lists, wiped out my Office Suite software, and generally played havoc!

All is not lost, however, as exec. Director Donna has all the Culture lists on the Center computer, so you are getting this as usual. It is a bit late, though, because I had to scrounge my favorite Office programs, which I found on Amazon. They were reloaded March 1 and I'm back in business!

A word of caution, even with all my "anti" this and that, a computer firm found 71 chunks of malware



on my laptop! Beware, have your computers checked!

Saw the other day that cheese production in Wisconsin was up 1.2% in 2020; and California was down 4.1%!

The state produced 30.73 million pounds of milk last year.

Watch for April 7, when the WCMA hosts the Cheese Expo Global event online!

Jim

Foreign Type Cheesemakers add two new members

The Foreign Type Cheesemaker's Assn. recently held their annual election for members of the Board of directors for 2021.

The new Board members are:

Lindsey O'Brien, Quality manager, Arena Cheese, Arena.

Matt Wenger, SQF Practitioner, Wenger's Springbrook Cheese, Davis, IL.

They join the following Board members:

Mark Witke, president, Zimmerman Cheese, Wiota, treasurer

John Jaeggi, coordinator Cheese Industry and Application program, Center for Dairy Research, Madison

Randy Pittman, owner and master cheesemaker, Mill Creek Cheese, Arena, secretary

Luke Buholzer, VP sales, Klondike Cheese Co., Monroe

Ben Workman, plant manager and SQF Practitioner, Edelweiss Creamery, Monticello

Tom Dahmen, technical director, V & V Supremo and Chula Vista Cheese Co., Chicago, IL., and Browntown, vice president

Lindsey White, co-owner, Torkelson Cheese, Lena, IL

Rob Bradley, Quality/Product Development/Technical systems, Family Fresh Pack, Monticello, president

Brrrrrrrrrrrr! It was a bit chilly (shall we say COLD), as asst. director Deb Briggs can attest, during a work session at the Center recently.

2.16.21 - Truth in Food Labeling Legislation

This appeared in a recent edition of the Monroe Times.

To The Editor

As an owner and Master Cheesemaker at Klondike Cheese Company in Monroe, I am thankful to see State Senator Howard Marklein re-introducing his Truth in Food Labeling legislation to promote dairy product protections in our state.

At Klondike Cheese Co., all of our products contain real dairy milk, and we're proud of it. Real dairy products, like the award winning cheese crafted at Klondike Cheese Co., are not only delicious – but also an outstanding source of protein, calcium, vitamins, zinc, phosphorus, and riboflavin. The dairy imitators that are promoted with misleading packaging often only offer a fraction of these nutritional benefits.

Our community members deserve to clearly know what is in the food they buy, yet oftentimes companies misrepresent the actual contents of their food. Senator Marklein's bill will protect the consumer from deceptive food labeling so that they can clearly know when cheese is real cheese.

Any list of comfort foods will have pizza, mac & cheese, grilled cheese, ice cream, cheese burgers, tacos, French onion soup and many more foods made with real cheese or dairy products ranked toward the top. How comforting would it be not knowing if these items contained the nutritional value of real dairy ingredients.

The next time you are shopping for groceries compare the ingredient and nutritional statements from a carton of real dairy milk with a soy, cashew or oat milk. Do the same with a package of real cheese and one of the plant based substitutes. The real dairy products will have far fewer ingredients and higher nutritional value than the alternatives.

I know Howard was raised on a dairy farm in Spring Green and has continuously advocated for rural issues in the Legislature. I am grateful for his work promoting this Truth in Food Labeling legislation so that people know when they are buying genuine dairy products here in the cheese state.

Dave Buholzer
Master Cheesemaker
Klondike Cheese Co.
Monroe, WI

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

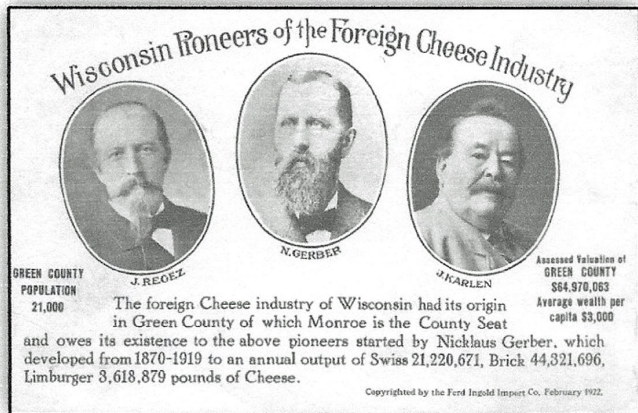
Phone: 608-325-4636
Fax: 608-325-4647

Website: www.nationalhistoriccheesemakingcenter.org
Email address: info@greencountywelcomecenter.org
YouTube: Seek National Historic Cheesemaking Center Channel



“A REASON WE’RE THE BEST, GOES WAY BACK AND A CONTINUATION ONTO TODAY’S PERFECTION”...

The success for Foreign Cheese Industry dates back to the 1800’s, and is owed primarily to these three men being duly responsible for the introduction of primarily Swiss cheese (from Switzerland), and Limburger (from Limburg, Belgium).



Jacob Regez, a native of Switzerland, came to America in 1872 but went back to France taking care of his father’s factory. He returned to America making cheese in New Glarus before coming to Monroe in 1875.

Nicholas Gerber, also native of Switzerland, came to America in 1857 introducing Limburger in the Mohawk Valley of New York before coming to Wisconsin. He opened the first Swiss cheese factory in Wisconsin in 1869 and was the founder of the first farmer’s cheese factory in Green County.

Jacob Karlen came to America in 1869 and after a year moved from New York to Wisconsin. He opened his

first factory in 1872. He bought milk long before cooperative factories became the rule. At one time he was operating 30 factories and became one of Monroe’s wealthiest men.

The perfection of the cheesemakers products continues in today’s world, not only by the expertise of our cheesemakers, but also with the use of extensive testing.

In 1935, Green County cheesemakers then established the **Foreign Type Cheesemaker’s Association** as a not for profit cooperative to establish a laboratory to perform quality control test on patron milk and the cheese they produced. The association is headquartered in Monroe, Wisconsin. The formulation of the lab allowed them to achieve economies of scale to lower the costs of laboratory services for all members. The mission of the lab was to assist cheese producers in making quality, safe and wholesome products. The photo to the right most obviously was taken prior to the government filing for not for profit.



Compliments of Green County Cheese Davs - 1916

Today the organization provides support and services to members from all over the United States. Recently, to better reflect its state of the art testing capabilities and emphasis on serving a broader customer base the laboratory has undergone a rebrand and now operates as Precision Biolabs.

Precision Biolabs technicians are certified to perform milk and water analysis by the State of Wisconsin and the lab has an intensive quality control program. Precision Biolabs also has expertise in performing pathogen and indicator organism analysis such as pH, moisture, butterfat, salt, protein, and solids determination on product



Current Location of Precision Biolabs – Monroe WI

samples.

CLASSIC MACARONI AND CHEESE

3	tablespoons butter, melted	3/4	pound elbow macaroni
3	tablespoons flour	1	teaspoon Worcestershire sauce
1/2	teaspoon paprika	10	ounces sharp Cheddar cheese, shredded
3	cups milk	1	cup fresh breadcrumbs
1	teaspoon salt		

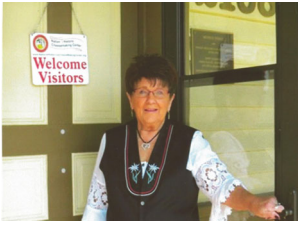
Preheat oven to 375 degrees. Butter a 2-quart baking dish. Cook the macaroni in boiling salted water until al dente. Drain. In a heavy saucepan, melt the butter over medium heat. Add the flour, stir and cook 1 minute. Whisk in the milk, paprika and salt and bring to a boil, stirring constantly for 3 minutes. In a large bowl, stir together the cooked macaroni, 3/4 of the cheese, and Worcestershire sauce. Transfer to baking dish. Mix together the remaining cheese with the breadcrumbs. Sprinkle over the top. Bake 30-35 minutes in preheated oven. Serves 6



BAKED ALASKA MEATLOAF

1 1/2	pounds lean ground beef	1/4	cup onions, chopped
8	ounces Cheddar cheese, cut into small cubes	1/4	cup ketchup
1	cup soft fresh bread crumbs	1	egg, beaten
1	4-ounce can mushroom stems and pieces	1 1/2	teaspoons salt
		1/4	teaspoon pepper
		2-3	cups hot mashed potatoes

Preheat oven to 325 degrees. In a large bowl, combine the meat, cheese, crumbs, mushrooms, onion, ketchup, egg, salt & pepper. Mix well and transfer mixture into a greased 9" x 5" x 3" loaf pan. Bake in preheated oven 50-60 minutes. Remove from oven. Let set 10 minutes. Drain off fat and remove meatloaf from baking pan and place in a large baking pan. Spread mashed potatoes over top and sides. Set oven temperature to broil. Broil meatloaf under broiler 5-6 inches from heat until potatoes are lightly browned. Serves 6



National Historic Cheesemaking Center "Cheese is Our Culture™"

Greetings NHCC Members & Friends!

Spring is on the way! The sun is melting mountains of snow, and I am looking forward to leaving my "home office" and heading for our NHCC campus.

We plan to open our season on Saturday, May 1st, 2021 at 10:00 A.M. We will implement the same "Wisconsin Public Facilities" regulations as last year. Through the continuing support of our Master Cheesemakers and the entire cheese industry, our loyal members, and volunteers, we have built a firm foundation.

The loyalty and friendships of our experienced and knowledgeable volunteers allows us to lead tours of the museum, offering colorful stories about early cheese-making.

In closing, we want to extend our sincere sympathy to the families and friends of eight dedicated NHCC volunteers and friends, that have passed away recently.

Your Director, Donna

The Flash

A Locally Owned & Operated Publication • Serving Our Customers Since 1948.

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THE END OF AN ERA, THE WARREN CHEESE PLANT WAS RECENTLY TORN DOWN

STORY BY MICHELLE BARTCH • PHOTOS BY TODD NIELSEN AND LELAND WOODLEY

WARREN, IL - The Warren Cheese Plant, located just off the scenic Stagecoach Trail on the border of Illinois and Wisconsin, is an example of a local factory that helped make this area famous for its dairy farming and cheesemaking. We have the Bussman family to thank for that.

John Bussman, son of John Bussman Sr. grew up on the Town

Line cheese Factory and the Opie Factory in Lafayette County, Wisconsin. John Jr. moved with his family in 1942 and his father opened a cheese factory. After serving in WWII from 1944-1946, John returned home and joined his father in the cheese business. Over the years he made Swiss American, Italian, Limburger and in 1982 he developed Apple Jack

Cheese. Apple Jack Cheese can still be purchased today, although it is made by a different company.

He introduced a social hour in Warren where the community could come and sample his Apple Jack and other award winning cheeses. John continued to farm and work in the cheese business until January 2003 when he retired.

In 2006 he was proud to accept

the highest honor: The Wisconsin Cheesemakers Association Life Member Award. The Warren Cheese

Plant was a fundamental part of Warren's history and even though it is gone it will not be forgotten.



The outer shell of the old plant is lowered to one level.

Photo by Leland Woodley



The front end loaders hoist the second floor of the house into a dumpster.

Photo by Leland Woodley



A loader digs into the rear of the building.

Photo by Todd Nielsen



There were large chunks of metal in the debris.

Photo by Todd Nielsen



2021 NHCC Board of Directors & Committees

President: Jim Glessner

Vice-President: Henry Tschanz

Secretary: Anita Huffman

Treasurer: Fayth Block

Immediate Past President: Dave Buholzer

Directors

Ken Klassey (1 yr)

Fritz Kopp (2 yr)

Jim Huffman (3 yr)

Director-at-Large: Steve Stettler

A. Archival and Display

Chair: Fritz Kopp, Millie Stauffer, Gary Guralski, Deb Hutchinson,

B. Grounds, Brick, Building

Chair: Fritz Kopp, Bill Schmid, Henry Tschanz, Terry Hanna, Rudy Kaderly, Mark Steinmann, Nanette Brachear, Nate Hare, John Marean, Sam Kaderly

D. By-Laws:

Chair: Jim Glessner, Jean Tullett, Millie Stauffer

E. Finance:

Chair: Dave Buholzer, Steve Stettler, Richard Rote

F. Fundraising:

Chair: Deborah Briggs, Dave Buholzer, Glenda Buholzer, Steve Stettler, Gary Grossen, Terry Goetz, Jeff Everson

G. Gift Shop:

Chair: Director, Deborah Briggs

H. Grants

Chair: Jim Glessner, Donna Douglas

I. Long Range Planning

Chair: Fritz Kopp, Chris Roelli, Jim Huffman, Glenda Buholzer

J. Membership

Chair: Fritz Kopp, Donna Douglas, Dave Buholzer, Steve Stettler

K. Newsletter

Chair: Director, Jim Glessner (Editor), Jo Ann Schwitz, Carla Hartwig, De Zwygart

L. Sunshine

Co-Chair: Millie Stauffer (general)

Helen Locher (sympathy)

M. Tourism & Marketing

Chair: Director, Jim Glessner, Terry Goetz

N. Video Interviews

Chair: Director, Kevin Thome, Kevin Monahan

***O. Volunteer Relations:**

Chair: Director, (Deborah Briggs-fundraising)

P. Website

Chair: Director, Deb Briggs



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**

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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**