

## 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 Wyndham
- 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



May, 2021

A Publication of the National Historic Cheesemaking Center



Among our first visitors on opening day, May 1<sup>st</sup>, was Madeline Kuhn, a Research and Development Technician at Emmi-Roth. She is a licensed cheesemaker. Madeline is shown in the photo above, autographing the front cover of the 2020 Green County Visitor and Activity Guide, where she was featured.

### REMINDER DATES

**NHCC is now open until Oct. 31**

**Thursday thru Sunday**

**10 a.m. to 3 p.m.**



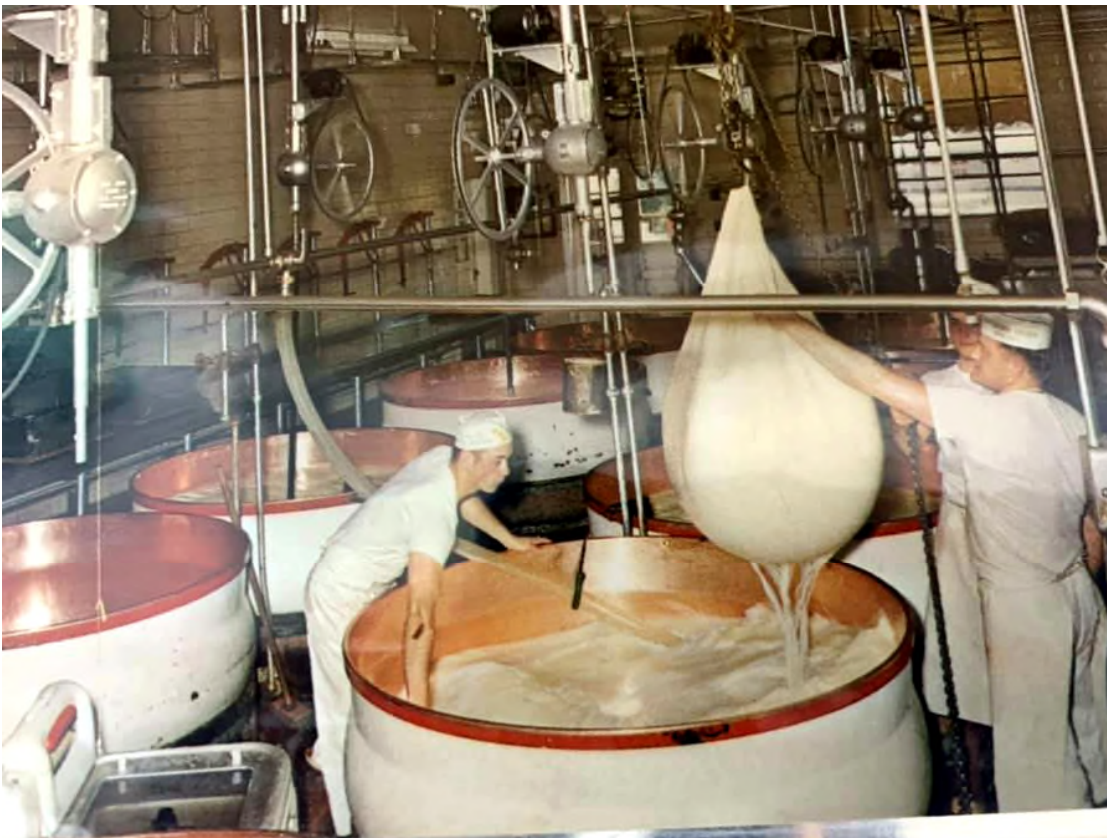
Volume 14, Issue 4

*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                   | Gary & Corie Grossen         |
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| Judie Heitz                        | Jim & Anita Huffman              | Benjamin Johnson             |
| Ken Klassey                        | Leona Klassey                    | Geo. (Jud) & Beth Kindschi   |
| Greg & Julie Knoke                 | Harvey W. Kubly, CPA             | Lake Country Dairy           |
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| L&S Automotive & Truck Service     | Jim and Donna Mueller            | Mueller Consulting, LLC      |
| Myron & Geri Olson                 | Pine River Pre-Pak               | Dave & Kathy Roelli          |
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| Mark Steinmann Consulting LLC      | Bill & Barb Stuart               | Bonnie Zumkehr Sauey         |
| Bonnie Zumkehr Sauey & Craig Sauey | William & Christine Viney        | Henry & Melva Tschanz        |
| Janet Zee & Ron Purintun           | Zwygart Family Partnership       | Wisconsin Cheese Group       |

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



**They are Identified!!**

The names of the men in the picture in the last issue of Culture are:

Jeff Wideman, Sep Jaeggi, and Lester Thorp, making cheese at the Jefferson Center Co-op factory.

*Stirring the kettle,  
With President Jim*



Wow, it's early May and we had a nice rain yesterday, which was MUCH needed!

The Cheese Center opened May 1 to a crowd, which maybe portends of visits to come.

I must invite our readers to join us June 19 if you are available. We are not holding our cheesemaking day again this year due to the pandemic. Instead yours truly has been asked by the Monroe Library to host and speak on a historic topic of which I am immensely familiar. For those of you who are not aware, I authored an Arcadia Publishing tome on Colony



**UPDATED NHCC BROCHURE!**

Watch for it.

Let us know where you saw it.

Brands (successor to The Swiss Colony) in 2006 for its 80th anniversary.

As a follow up during the firm's 95th year, the library asked me to do a presentation on the history of *The Swiss Colony*. It will be from 1 to 2:30 on the west lawn of the Cheesemaking Center. So if readers are fascinated by local history, join me for a fun, show-and-tell (many artifacts and stories that are little known). Just bring a lawn chair, enjoy the June breezes, and after, take a tour of the Center which staff will keep open after closing hours!

See you then, Jim

**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 Cheesy Chatter* is published monthly by the National Historic Cheesemaking Center, P.O. Box 516, Monroe, WI 53566

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# Volunteer Opportunities Await You



As we begin 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"**

## “THE HORSE DRAWN WAGON...”

Horse drawn wagons of the 1800s served many purposes, of which most readers cannot recall. Wagon companies were as important then as car dealerships are now.



Horse drawn wagons were a means of transportation for many, in addition to commercial use. They were used for delivery of many products of which included ice, milk and cheese, just to name a few.

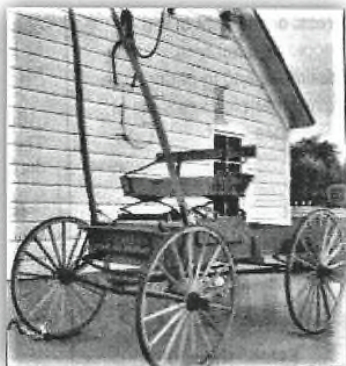
The photo to the left appeared in The Monroe Evening Times in 1974 as the new logo for Roy's Dairy of Monroe, producing butter and cheese. A longtime member of National Historic Cheesemaking Center, William Robichaux, was President of this company. While they did not deliver by horse and wagon, it was a reminder of “the good old days.” This piece was donated by Helen Hafen.

In the mid to late 1800s cheese factories began popping up across Southern Wisconsin. In time cheese factories could be found at many crossroads. The cheesemaker would pick up the cans of milk from the surrounding farmers and generally made cheese both morning and night. The cheesemaker also used the wagon to deliver his product. The cheesemaker's farmers, also with horse and wagon, would pick up the whey, rich in protein, for their animals.

While Swiss cheese led cheese production, Limburger and brick was also a favorite. In the early 1870s factories began locating nearer to the railroads. But the dairy farmers were then quickly met by howls of protest from Monroe's Yankee residents.

The problem? Wagons rolling through town filled with Limburger cheese gave off what Mark Twain once called “the most evil and searching odor.” In 1880, Monroe resident John Luchsinger called it “a premeditated outrage on the organs of smell.”

- The conflict came to a head in 1873 when Monroe residents went so far as to propose an ordinance to ban the offensively smelly cheese from city streets. All the Swiss cheesemakers, in response, organized to bring many wagonloads of Limburger into town on the same day.



- A confrontation was avoided when Monroe's Yankee banker was shown the receipts coming in from eastern buyers. “Ladies and gentlemen”, he announced to the assembled crowd, “this smelly cheese came into Green County to stay, and will make our county famous.”
- It did, of course, and it also paved the way for the rest of the state to embrace dairy farming and cheesemaking.

The National Historic Cheesemaking Center is the proud recipient of a milk wagon (No there is no horse), donated by Dave and Glenda Buholzer. At this writing, the wagon is off site being refurbished by Jason Kundert, owner of Deppeler Wood Shop, and will be maintained and stored each winter by Jason.

## Dairy Words

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

parmesan goats sheeps cows cream milk mozzarella cheddar  
 refrigerate lactose whey curds yoghurt icecream coagulate pasteurised  
 cheese butter

***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

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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





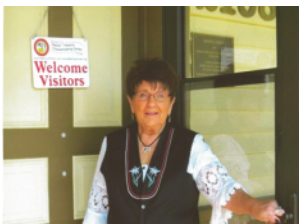
Many volunteers turned out to help with outdoor “spiffing -up” at NHCC recently. Top left: Nanette Brachear, Nate Hare, and Jean Tullett, took time out for a picture. Top right: Master Gardener’s Mark Mayer and Lynn Lokken. Middle: Masked volunteer is Millie Stauffer. Bottom left: Jean Tullett. Bottom right: Our energetic Assistant Director, Deb Briggs, is shown scrubbing our office mats.





Top left: Docents Ken Klassey and Bill Schmid display books and brochures from our Green County Welcome Center and Milk House Gift Shop. Top right: NHCC Board member and “chief maintenance man” Fritz Kopp on a mission. Bottom left: Bob Blankenhorn NHCC volunteer “detailer” fixing an intricate milk wagon model sleigh. Bottom right: Docent Ken Klassey, mopping away the 2020 dust. The accumulated pile of no-longer-used digital equipment was recycled.





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

*From Director Donna's Desk,*

*National Historic Cheesemaking Center and Green County Welcome Center opened the doors for the twenty-sixth season Saturday, May 1<sup>st</sup> for museum tours and tourist information. Four different states were represented by our visitors opening day.*

*This year, 2021, we are open again with reduced days and hours of operation. Hours are Thursday through Sunday from 10 a.m. to 3 p.m. Tours are conducted as guests arrive.*

*Guests and visitors are assured that CDC policies and procedures are in place, while maintaining a safe and healthy environment, upon visiting the Center.*

*It is anticipated that many travelers are choosing to travel by car, recreational vehicles, and campers during the recovery period of the Covid pandemic. We are looking forward to hosting group tours that have booked reservations this summer and welcome all that may wish to visit.*

*I am convinced that the spirit of traveling to smaller community attractions will heal the morale of tourists and visitors. Our friendly NHCC staff of volunteers and docents, are anxious to create memorable experiences for their visits to our NHCC Museum.*

*On a personal note, I am excited to be starting my 11<sup>th</sup> year as your Executive Director. It is an honor and a privilege to serve NHCC in this position!*

**Donna**





**National Historic  
Cheesemaking Center**  
608.325.4636

**NHCC Hours:**  
10-3  
Thursday – Sunday

# May 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	Shifts are 10:00 AM – 3:00 PM unless otherwise requested. Usually Donna or/and Deb are available.					
Ken Klassey 10-122 Jim Glessner Deb 12-3 Donna	3	4	5	6	7	8
9	10	11	12	13	14	15
Mary Friedrichs			Mark Mayer? 13 Deb Hutchinson Jeanne Schwarzlow	Mark Mayer Aleatha Jordan	Jim Glessner	
16	17	18	19	20	21	22
Ken Klassey			Lynn Lokken 1-320	Fritz Kopp	Fritz Kopp Diane Knautz	
23	24	25	26	27	28	29
Fritz Kopp Barb Kopp			Bob Blankenhorn?			Jim Glessner 10-2
30	31	June 1	June 2	June 3	June 4	June 5
Ken Klassey			Jon Rufenacht Carol Rufenacht	Mary Ann Hanna Jane Paradowski	Ken Klassey	

# NOTES

**Need a Sub?**  
If you have a conflict with the date you are scheduled to work, please call the Center to let us know. We may have suggestions of volunteers to call.

**Face Coverings**  
At this time, a covering that goes over both nose and mouth is required to be worn by volunteers and guests. We can supply a mask for you, if needed.

**Lunch break?**  
You may bring your lunch or leave for lunch.  
A refrigerator and microwave are available. Also, clean picnic tables with umbrellas!

**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**