

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
- Emmi Roth
- 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



June, 2021

A Publication of the National Historic Cheesemaking Center

Congratulations to the four newest Master Cheesemaker graduates in the 2020 and 2021 classes!

Steve Bechel – Eau Galle Cheese – Durand, WI

Kirk Hansen – Nasonville Dairy – Marshfield, WI

Larry Harris -Meister Dairy – Muscoda, WI

Brian Jackson – Nasonville Dairy – Marshfield, WI

The program is very unique, as it is the only advanced training course of its kind in the United States.

The National Historic Cheesemaking Center Museum will recognize and add dedicated bricks of the newest graduates to our "Masters Walkway" leading into the Cheesemaking Museum this summer.



REMINDER DATES

NHCC is now open until Oct. 31

Thursday thru Sunday

10 a.m. to 3 p.m.



Volume 14, Issue 5

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 |
| Terry & Mary Ann Hanna | Nate & Joanne Hare | Carla Hartwig |
| 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 |
| Virgil & Carol Leopold | Helen Locher | Jerry & Lynn Lokken |
| L&S Automotive & Truck Service | Jim and Donna Mueller | Mueller Consulting, LLC |
| Myron & Geri Olson | Pine River Pre-Pak | Dave & Kathy Roelli |
| Bill & Marilyn Ross | Jon & Carol Rufenacht | David & Holly Schmid |
| Jeanne & Gregory Schwartzlow | Shullsburg Creamery | Millie Stauffer |
| Dan & Ann Stearns | Mark Steinmann Consulting LLC | Bill & Barb Stuart |
| Bonnie Zumkehr Sauey | Bonnie Zumkehr Sauey & Craig Sauey | Paul Vassalotti |
| Henry & Melva Tschanz | Janet Zee & Ron Purintun | Zwygart Family Partnership |
| William & Christine Viney | Wisconsin Cheese Group | |

To be listed here, donate a business membership!

Honey Belle, our NHCC Cow, stands patiently while Assistant Director, Deborah Briggs gently gives her a long “overdue” bath. She seemed not to mind at all... maybe even enjoyed the extra attention and massage. Honey Belle was donated by NHCC member, Marian Burkhardt, deceased, when she strayed from the New Glarus cow herd, and they allowed her to stay and graze at the National Historic Cheesemaking Center Campus. Honey Belle was named for the late former NHCC President John Bussman’s favorite cow. She has become a popular “photo opportunity” for families with children.



Stirring the kettle,

With President Jim



Well, here we are into June and the visitors keep coming. Recently one a Sunday morning, in walks a young lady from New Jersey and wanted to know EVERYTHING about us. Two hours later (with an exhausted docent) she was satisfied. Be aware that we can adjust tour times to any timeframes from walkthroughs to highly informative tours. Just let us know.

As of June 7, we have already had visitors from 25 states and Paris, France and Turkey. WOW.

A reminder: we 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 Brands (successor to The Swiss Colony) in 2006.

As a follow up during the firm's 95th year, the library asked me to do a presentation on the history of *The Fascinating 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

The Imobersteg farmstead Cheese Factory looks kind of worn and unsigned as we prepare to give the structure a fresh coat of paint. It has not been touched for 11 years!



UPDATES AT THE CENTER—we have new umbrellas at our picnic area and new signage to cut confusion on our entrance and exits.





Several times in May our volunteers have gotten excited when big recreational vehicles pull into the parking lot. The couple on the left are “permanent” RV’ers! Retired, sold their home, bought an RV, and hit the road. The couple have traveled to 46 states so far and plan to visit all 50 states this year. Like Charles Kuralt, it is “on the road again!”

IN SEARCH OF:
*Someone to donate an old sediment tester for milk cans.
(Long tube type)*

Notify NHCC and will pay for shipping!!!!

Thank you!!!!!!



Volunteer Opportunities Await You



During our 2021 season at the National Historic Cheesemaking Center and Green County Welcome Center continues looking forward to 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

June Dairy Month



GUERNSEY
 JERSEY
 CHOCOLATE MILK
 STRING CHEESE
 MOZZARELLA
 BULL
 MOO
 CHEESE CURDS
 COWS
 SHERBET
 CHEDDAR CHEESE
 ICE CREAM
 BULK TANK
 HAY
 CALVES
 DAIRY FARM
 BARN
 MALT
 MILKER
 UDDER

Play this puzzle online at : <https://thewordsearch.com/puzzle/1107732/>

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

Email address: info@greencountywelcomecenter.org

YouTube: Seek National Historic Cheesemaking Center Channel



Curds join the Master's list!!!!



“Curd is the Word!”

Master Cheesemaker Steve Stettler is known for producing a high quality, fresh and squeaky Cheese Curds!

He convinced the Master Cheesemakers Board that Cheese Curds, being a big part of the retail scene in Wisconsin, it should be a “master” cheese in Wisconsin.

The Board agreed after sampling some of Decatur Dairy Cheese Curds that Steve brought to the meeting!

“Making Cheese Curds is a little different animal than making curd for Cheddar or Colby, you can play with the moisture and the end product is worthy of being a master cheese,” Master Steve Stettler told the board.

Steve is now certified in seven cheeses and is proud to see the Wisconsin Master Cheesemaker program continue to grow.

*Courtesy of Center for Dairy Research
“Dairy Pipeline”*

Former NHCC Executive Director, Mary Ann Hanna, took time out of a busy Friday, for a quick picture with an adorable couple and their baby daughter. They are both professors in a college in southern Illinois. Venezuela and Turkey are their homelands.



“CREAM” –Just How Much...

Cream separation has been known about for thousands of years, both in industry and at home. Our ancestors knew that if you let milk stand, it would eventually separate out into

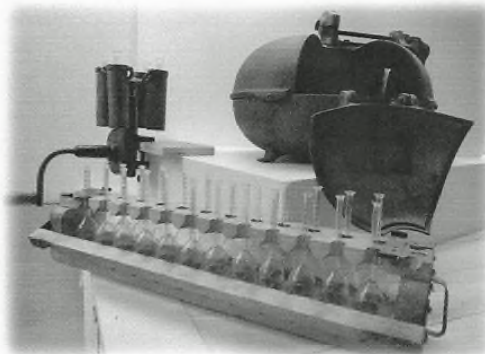


milk and cream by earth’s gravity. But it wasn’t until the Industrial Revolution that the process was mechanized and centrifugal separators became standard equipment at dairies around the world. Since the days of those first hand-cranked machines, technology has rapidly developed but the principles behind it have remained the same.

Another variation of cream separation, used mostly in the home, was a cream setter. Manufactured by Superior, the owner would pour one pail of milk into the top and add one pail of water and it was left to stand overnight – 12 hours. Then opening the spigot on the bottom, watching the liquid in the window, the skim milk would drain and only the



cream would remain.



In 1890, Stephen Babcock of the University of Wisconsin invented the Babcock Butterfat Test. The test determines the fat content in milk. Sulfuric acid is added to the milk in a Babcock test bottle and placed in the centrifuge. Everything in the milk, with the exception of fat, dissolves in the sulfuric acid. The fat floats to the top and is measured by the graduation marks on the bottle.

While the FOSS MilkoScan machine, using infrared technology, has mostly replaced the Babcock test, it is still used in a local laboratory, testing the fat content of cheese.

Separators today, of course stainless steel to meet industries standards, clean in place and have tremendous capacities to meet the factories milk volume requirements.



“Mommy and Daddy” were anxious and excited to have their picture taken with “baby” as “Cheese Heads!” The Friday that they toured the NHCC Museum, NHCC hosted visitors representing nine different states!

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

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Docents ponder volunteer shifts recently at the National Historic Cheesemaking Center.



**National Historic
Cheesemaking Center**
608.325.4636

NHCC Hours:
10-3
Thursday – Sunday

June 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.					
Jim Glessner 6	7	8	9	3 Jon Rufenacht Carol Rufenacht	4 Mary Ann Hanna Jane Paradowski	5 Ken Klassey Matt Figi
Ken Klassey 13 Jon Rufenacht 11-2 Mary Friedrichs	14	15	16 Lynn Lokken 1-317 Bill Schmid Rosemary Forcade?	18 John Marean Irene Marean	11 Fritz Kopp Rudy Kaderly Judy Kaderly	12 Jim Glessner Aleatha Jordan
Fritz Kopp Barb Kopp	21	22	23 Fritz Kopp Ernie Gebhardt	24 Chuck Ekena John Prien	19 Jim Huffman Jud Kindschi	26 Jim Huffman Margo Indergand
27 Jim Glessner Diane Knautz	28	29	30 Jon Rufenacht Carol Rufenacht	25 John Prien	20 Fritz Kopp	27 Fritz Kopp
July 4	July 5	July 6	July 7	July 8 Mark Mayer	July 9 Ken Klassey	July 10 Matt Figi

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**