

## Our 2022 Exceptional Partners:

Patronize these folks!

- Alp n Dell Cheese Store
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- Dave & Glenda Buholzer
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- Colony Brands, Inc.
- Darlington Dairy Supply
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- Super 8 by Wyndam-Monroe
- Vilutis & Co. Inc.-Jim Vilutis
- Wengers Springbrook Cheese, Inc.
- Wis. Swiss & Limburger Producers
- Woodford State Bank
- Chuck and Gail Zeitler



"Cheese Is Our Culture"™

# Culture, Curds, and Cheesey Chatter



June 2022

A Publication of the National Historic Cheesemaking Center



A Brit in Cheeseland--A frequent museum visitor, Pastor Sarah Gabuyo, right, brought Reverend Daniel Pratt Morris-Chapman, (2nd from left) for a recent visit. Reverend Daniel, Leicester, England, was the guest preacher at Clarno Zion and Staver St. Peter's United Methodist Church. Others shown: Jim Glessner, left, NHCC president, and Melvin Reckamp, docent.

## Come to our Open House!

The National Historic Cheesemaking Center extends an invitation to attend our "Open House" on Saturday, June 18, from 10 am to 3 pm. Admission is complimentary, see the "Art of Cheesemaking" video, self-guided tours, cheese samples, and "thank you" bags. Bring your family and friends to enjoy a fun and relaxing day in cheese country....Monroe, Wi.

### REMINDER DATES

The National Historic Cheesemaking Museum

is OPEN for the season.

Hours are 10 a.m. to 3 p.m.

Thursday through Sunday



Volume 15, Issue 5

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***A HUGE thank you to our 2022 valued business members, listed here:***  
**2022 Business and Supporting Members**

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

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**Admin Staff**

Donna Douglas  
Executive Director  
Deborah Briggs  
Assistant Director

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

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Shown above: Visitors from Colorado enjoyed a tour of the cheese museum and Misheel, born in Mongolia, shared with us that in her native country they make cheese from the milk of yaks, horses, goats, and sheep.



*Stirring the kettle,*

*With President Jim*



It IS Dairy Month and all the good things that are associated with June and milk and cheese and dairy products, and farmers, and cheesemakers, and dairy breakfasts, and well, you know!

This issue has some exciting photos including visitors from abroad, a letter from a “Cheese Guy” with Green County connections, news from within the industry, an unusual artifact, a really, really difficult cheese puzzle, and others.

Tune in next month for a look at the life of Albert Deppeler, many talented cheesemaker, by Steve Stettler.

And come to our open house June 18!!!

Regards, Jim



Shown taking a break for lunch in the shade of an umbrella, at a picnic table are NHCC volunteers, Irene and John Marean, and Assistant Director, Deborah Briggs

CONGRATULATIONS TO THIS YEAR'S CLASS OF  
**MASTER CHEESEMAKERS!**



**Congratulations to the newest class of Master Cheesemakers! To earn the title, our dedicated cheesemakers must have a decade of experience before focusing on a specific type of cheese with coursework and regularly submitted samples for 3 years—no easy feat! Shoutout to this year’s Master Cheesemakers: Ken Kane (Sartori), Shawn Sadler (AMPI), Gerard Knaus-Weyauwega (Star Dairy), Matt Henze (Decatur Dairy), Charles Henn (Agropur) and Jamie Fahrney (Chalet Cheese Coop).**





WCMA Executive Director John Umhoefer was pleased to join members of the Central Wisconsin Cheesemakers and Buttermakers Assn. for the group's Spring meeting, held recently in Marshfield. Pictured here, left to right, are Josh Mullins of Mullins Cheese, John Umhoefer, Ken Heiman of Nasonville Dairy, and David Lindgren of Lynn Dairy & Lynn Proteins, Inc..



WCMA staff and Directors gathered May 18 at the Central Wisconsin Cheesemakers and Buttermakers Assn. (CWCBA) annual meeting in Marshfield, (below) where WCMA Board Member Randy LaGrander (Center above) of LaGrander's Hillside Dairy, Inc. was named a Life Member of the CWCBA.



By Kelly Meyerhofer, Wisconsin State Journal, March 27, 2022

Gary Grossen talks about cheesemaking poetically, even almost romantically. “Copper vats have a special place in my heart,” he said, arm extended toward some machinery in Babcock Hall on the UW-Madison campus. “Cheesemaking is an art,” he explained. “You do a lot by feel. The feel of the curd.”

“Isn’t this a miracle?” he asked in wonder as the whey began to separate. Such love for the process is understandable for a born-and-raised Wisconsinite who started making cheese at his family’s plant at the ripe age of 8.

Grossen, 71, now works at UW-Madison’s Center for Dairy Research. His days are spent making cheese, working with students, doing research and assisting companies on product development.

It’s only fitting that the flagship school in America’s Dairyland includes a number of cheesemakers on staff. Grossen, however, holds the highest title among the group. He’s the only Wisconsin master cheesemaker at UW-Madison, a distinction fewer than 100 individuals in the state can claim.

### **How did you get into the cheesemaking business?**

My dad bought a cheese plant, the Prairie Hill Cheese Co-op just south of Monroe, in 1949. I was born two years later so I grew up with it. We lived above the factory. I started driving a pickup truck down the road by 12. Sometimes people asked me, “What do you and your dad do for fun?” And we’d say, “Work.” Seven days a week. About 35 farmers shipped milk to our plant. Even before I was out of high school, I knew I’d be a cheesemaker. It never passed my mind to do something else. It’s a lot of pride and paying attention to detail. You go in the cellar at the end of the day and see the cheese you made and you feel proud.

### **How did you make the jump to UW-Madison?**

For 51 years, I worked at and eventually ran the plant. I sold it in 2002, but I wanted to keep making cheese, so I stayed around for a couple years. Then there was an opening at Babcock Hall in 2005, and I’ve been here ever since. First, you have to be a licensed cheesemaker for 10 years, and Wisconsin is the only state that requires a license to make cheese. Then it’s a three-year program, and you can become certified in two types of cheese at a time. The process is stringent. There are plant inspections, classes and cheese evaluation throughout this time. There’s a huge test. It’s open-book but, you know, two paragraphs isn’t going to cut it. My first certification in 2002 was for brick and Muenster cheese. In 2009, I got certified in cheddar and in 2013, I got certified in Havarti and Gouda.

### **What’s your favorite type of cheese to make?**

For me, it’s any type with eyes — or what the general public calls “holes” — so Swiss or Gouda are my favorites to make. But you know cheese is only as good as the quality of the milk you get. So farmers deserve a lot of credit, too.

### **How many types of cheese do you have in your fridge at home right now?**

Oh, probably 10. Even Limburger! I eat some cheese every day. It’s got to be at room temp to get the full flavor.

### **Tell me about something in your life that isn’t cheese-related.**

It’s 50 years this month that I joined the Juda Fire Department as a volunteer firefighter. It’s nice to be able to help out where I’m needed. And this past fall, my wife and I celebrated our 50-year anniversary.

### **How big of a deal are you in the cheese world?**

Well, I don’t like to boast ... one of my proudest moments was winning second place in Gouda at the World Championship Cheese Contest in 2012. Only the Dutch beat me out, and the Netherlands is where Gouda began. Another big honor of mine was when my wife and I were named King and Queen of Cheese Days in Monroe, back in 2008. That’s a big recognition. And most recently, at the Green County Fair last summer I won grand champion for my cheese. This is a very tough competition, so to win that — and when I did, I announced to everyone that this was my last contest — well, what a way to go out.

### **What’s next for you?**

I won’t be doing this forever. It might be time to go fishing once in a while. The first thing I want to do when I retire is drive around all the borders of Wisconsin. No interstates. There’s a lot of the state to see, and I’ve got cheesemaking friends all over Wisconsin. But I also want to share as much as I can with others.

We need young people to carry this on.





“Day of Service” at Monroe High School was originally established as a means for students and staff to give back to the Monroe community in exchange for all that the community does for the schools. Now it has evolved into so much more than that. It has become an opportunity for students and staff to learn about and engage with the spirit of the of the Monroe community while giving back at the same time. Four Monroe High School students made quick work of the many tasks on the National Historic Cheesemaking Center list during the hour and half spent in the cheese museum and the century old Imobersteg Cheese Factory. *“Thank you for your service to our organization and the Monroe community.”*

Our NHCC Staff was excited to welcome visitors from Massachusetts (below) recently. We sometimes struggle to attract visitors from the eastern states, where there are many great cheese producing factories in New York, Vermont, and that area of the United States.



Our visitors travel in cars, trucks, recreational vehicles, tour buses, bicycles, motorcycles, and brand new “shiny” 4-wheelers (shown on the right) to tour our cheese museum. Director Donna couldn’t help but notice the orange and black 4-wheeler and the occupants, with attire that matched the newly purchased machine. What a “cool” sight!



PLEASE CLIP FOR REFERENCE

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 YouTube: Seek National Historic Cheesemaking Center Channel





A New York family stopped by the NHCC Museum after attending their daughter/granddaughter's graduation ceremony from the University of Wisconsin. Shown with the family are NHCC docents Melvin Reckamp (left) and Jim Glessner (right) with the guests.



**MILK BACKPACK**--Assistant Director, Deb Briggs, met with Klaus and Teri Hoffman of Rockford, IL as they donated a milk can "backpack". Backpacks like this one were used in the manufacturing of cheese during the summer, when the cows or goats would be up in the mountains. The cheesemaker would collect the milk by going to the animal instead of doing the milking in a barn. The milk would then be processed into a variety of cheeses right there in small batches. The kinds of cheese produced this way are very flavorful due to the special diet of grasses and herbs that these animals graze on. The manufacturer of this model was an Italian company located close to the Swiss border.



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

**From Director Donna's Desk**

**As I prepared for the 2022 season at NHCC, I recalled my first year 2011, when I assumed the position of Executive Director. I can honestly say that I look forward to each day that I serve as your director.**

**In twelve years, I don't think there have been two identical days! This season started off with a “bang!” From May 1<sup>st</sup> to date we have hosted visitors from 21 states, California, Colorado, Georgia, Illinois, Iowa, Louisiana, Massachusetts, Minnesota, Missouri, Nebraska, New Mexico, New York, Oklahoma, Oregon, Pennsylvania, Rhode Island, South Carolina, Texas, Tennessee, Virginia, and (of course) Wisconsin!**

**Today, at my desk, as I composed my message to you at 10:00 am, Sunday, June 5, our first visitors of the day came in....20 eager people came in at once! Our question to them was “did you all come on a bus together?” NO, we just happened to arrive at the same time and met in the parking lot! (see photo below.) WOW!**

**Being short-staffed, your directors, Donna and Deb, “stepped up to the plate” and conducted the whole group in one tour!! The rest of the day we were thankful for the assistance of docent, Ken Klassey**  
**Every day is a GREAT DAY at the National Historic Cheesemaking Center Museum!**

**Your director,  
Donna**





# CHEESE



BOERENKAAS  
BRIE DE MELUM  
CABRALES  
CALCAGNO  
CHAROLAIS  
CONSTANT BLISS  
DURRUS  
EPOISSES  
FETA  
FIUM ORBU  
FOLIE BERGERE  
GORGONZOLA

GRAYSON  
GRUYERE  
HOOLIGAN  
LA SERENA  
LAKE EDGE  
LBORES  
LEONORA  
MAHON  
MAROILLES  
MONTCABRER  
MONTERREY JACK  
NEVAT DE OVEJA

PARMIGIANO REGGIANO  
PIAVE  
PONT L EVEQUE  
RONCAL  
ROQUEFORT  
SAINT MARCELLIN  
STICHELTON  
TALEGGIO  
TELEME  
VERMONT SHEPHERD

*This puzzle is rated 'hard'*

National Historic Cheesemaking Center  
2108 6<sup>th</sup> Avenue  
Monroe, Wi 53566

April 26, 2022

Dear Donna Douglas,

My name is Patrick Spaulding from Spaulding & Associates and I am a "Cheese Guy". Thanks to a very good friend and fellow cheese guy, Jim Andreson I have been receiving the Culture, Curd and Cheese Chatter publication. I have come to look forward to each update on all the goings on in my most favorite town since I started selling cheese in 1976. For what its worth here is my story.

In 1976 I went to work for my dad representing various cheese companies from Wisconsin, Trumpy Cheese was one of them. I was a very young man who knew nothing about selling or cheese but I was very fortunate to be mentored by Harvey Trumpy and his number one Don VanWaggen. No 2 finer men ever with the exception of my father. They took this 25-year-old with long curly hair and not only taught me about cheese but how to be a good person.

Harvey and Don introduced me to the fine town square of Monroe, Baumgartner's, Cheese Days, Forrest Kubly, The Buholzer's and Dorn Zwiygart. They gave me the best education and guidance any young guy could ask for. I learned a lot from these men, integrity and the values that were so strong there in Green County. I learned the difference between cheddar and muenster. I learned the art of making authentic swiss cheese. I learned how to drink Bud Lite at the Junction. I realized that I really liked Roestis and Spotted Cow.

When I first started with my dad, Trumpy Cheese was the only cheese supplier (Honey Creek Pizza Cheese) to Domino's Pizza in Ypsilanti, Michigan. My job back then was to go to Tom Monahan's office every Friday to pick up a cheese check so that Harvey and Don would send the truck out on Sunday.

We also sold Honey Creek round white muenster to Little Caesar's Pizza and swiss cuts to anybody I could. I was there when Trumpy Cheese sold to Bob Zwicky at Milwaukee Cheese. "Those were the days my friend, I thought they would never end" and fortunately they didn't. We still sell cheese for Klondike Cheese, Alpine Slicing, the Chalet and a few more from Wisconsin. Always proud.

Yes, I was truly blessed to be apart of the greatest industry in the world, in the greatest town ever. Take care and the next time I find my way headed to Monroe, I will stop by for a visit.

Sincerely,

Patrick Spaulding



National Historic  
Cheesemaking Center  
608.325.4636

NHCC Hours:

10-3

Thursday – Sunday

# July 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
	The museum is open 10:00 AM – 3:00 PM. We are grateful for <u>any</u> hours you are available to volunteer. We are flexible.			Jun 30 Mark Mayer Lynn Mayer	1 Mary Ann Hanna Jane Paradowski	2 Docent Greeter	
3 Docent Greeter	4	5	6	7 Jon Rufenacht Carol Rufenacht	8 Virgil Leopold Carol Leopold	9 Docent Greeter	
10 Docent Greeter	11	12	13	14 Deb Hutchinson Jeanne Schwarzlow	15 Docent Greeter	16 Jim Glessner Margo Indergand	
17 Docent Greeter	18	19	20	21 Bill Schmid Bob Blankenhorn Greeter	22 John Pfen Chuck Ekana Greeter	23 Docent Greeter	
24 Jim Glessner Greeter	25	26	27	28 Docent Greeter	29 Docent Greeter	30 Docent Greeter	
<h1>NOTES</h1>				<p><u>Need a Sub?</u> 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.</p>		<p><u>Email:</u> <a href="mailto:nhccmuseum@gmail.com">nhccmuseum@gmail.com</a></p> <p><u>Website:</u> <a href="http://www.nationalhistoriccheesemakingcenter.org">www.nationalhistoriccheesemakingcenter.org</a></p>	
				<p><u>Lunch break?</u> Let us treat you to lunch or bring your lunch. A refrigerator and microwave are available.</p>			

**National Historic  
Cheesemaking Center  
P.O. Box 516  
Monroe WI 53566**

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U.S. Postage Paid  
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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**