

Our 2022 Exceptional Partners:

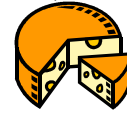
Patronize these folks!

- Alp n Dell Cheese 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
- Foreign Type Cheesemakers
- Gibbsville Cheese Co., Inc.
- Guggisberg Cheese Factory-Richard Guggisberg
- Klondike Cheese Co.
- Maple Leaf Cheese Store—Juda
- Maple Leaf Cheesemakers, Inc.
- Mill Creek Cheese-Randy & Mary Pittman
- Mullins Cheese
- R. Mueller Service & Equipment Co, Inc.
- Precision Drive and Control
- Regez Supply Co, Inc.
- Bill & Carolyn Robichaux
- R. Mueller Serv.& Equip.
- Silver Lewis Cheese Co-op
- Steve & Glennette Stettler—Decatur Dairy
- 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

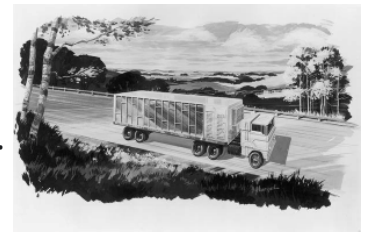


April 2022

A Publication of the National Historic Cheesemaking Center



It doesn't get any more Wisconsin than this—In 1964, the world's largest cheese of the time was manufactured in Wisconsin. The block of cheddar was produced from 170,000 quarts of milk by the Wisconsin Cheese Foundation specifically for the 1964 New York World's Fair. It weighed 34,591 pounds (little over 17 tons). The cheese was consumed in 1965 at the annual meeting of the Wisconsin Cheesemakers Assn. at Eau Claire. A replica is displayed in Neillsville in the specially designed "Cheese mobile", a semi-tractor trailer in which the original cheese toured. (Courtesy Wisconsin Historical Society)



REMINDER DATES

We open for the year on May 1st!

Hours remain:

Thursday thru Sunday

10-3



Volume 15, Issue 3

Thanks to Colony Brands Inc. for the printing of Culture

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

- | | | |
|-----------------------------|--------------------------------|---|
| Sherry Anderegg | James Andresen | Badger State Propane |
| Jan Benkert | James Curran Sr. | Donna Douglas |
| Michael & Audry Einbeck | Steve & JoAnn Esser | Dennis & Janis Everson |
| Bob & Nancy Faith | Matthew Figi | Gile Cheese Company LLC (Tim and Diane) |
| Jim Glessner | Green County Cheese Days, Inc. | Ron Goecke |
| Virginia Goetz | Gary & Corie Grossen | Terry & Mary Ann Hanna |
| Nate & Joanne Hare | Jim & Anita Huffman | Mike & Deb Hutchinson |
| Benjamin Johnson | Ken Klassey | Leona Klassey |
| Greg Knoke | Shirley Knox-Paul Peterson | Harvey W. Kubly, CPA |
| Virgil & Carol Leopold | Jerry & Lynn Lokken | L&S Automotive & Truck Service |
| Douglas Mayer | Mike Moran—Wis Dairy State | Jim and Donna Mueller |
| Pine River Pre-Pak | Bob & Kathy Reffue | Bill & Marilyn Ross |
| Jon & Carol Rufenacht | David & Holly Schmid | JoAnn Schwitz |
| Mary Ann Stauffacher | Millie Stauffer | Dan & Ann Stearns |
| Bill & Barb Stuart | Henry & Melva Tschanz | Paul Vassalotti |
| Christine and William Viney | John Waelti | Janet Zee & Ron Purinton |
| | Zwygart Family Partnership | |

To be listed here, donate a business membership!



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

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CHEESE INDUSTRY 'S BEST—

More than 600 exhibits from trusted suppliers in dairy processing were the attraction at the CheeseExpo, sponsored by WCMA in Milwaukee on April 12 to 14.

(More photos on Page 4)

Stirring the kettle,

With President Jim



Well, for you readers outside of our hometown city of Monroe, we have some wonderful news to share:

At the spring election April 5, our NHCC Executive Director Donna Douglas was elected the Mayor of our fine city!

Donna has been an alderperson for 4 years and has been involved in the community "forever." She has been a county Board supervisor, has served on the Solid Waste Board, Law Enforcement, Land Use & Zoning, county Tourism committee and other township and regional entities.



Volunteerism is her middle name.



No, Donna is not leaving her duties at the Cheese Center, just adding to the list of accolades. So when you visit and Donna is present, say "hi, your honor !"

Visitors to the Center this year will have some new displays to review. The Executive Board at its last meeting approved securing a digital photo frame which will allow us to honor our state's master cheesemakers, by displaying their photographs on a recurring basis, during a 6 to 7 minute rotation. It will be located in the museum area at the Center.

Also we are in the process of designing and installing a large historical cheese development timeline display. This is occurring during late April and May, so look for it soon!

An invitation to visit us this season, we look forward to hosting you.

Regards, Jim

HEADS UP, NHCC VOLUNTEERS!



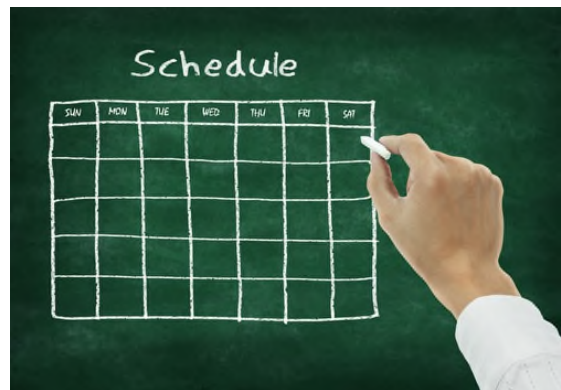
The 2022 Season begins Sunday, May 1st!
Thursday-Sunday
10-3

Please leave a message to tell us what will work with your schedule.

608.325.4636 Center

608.293.2396 Deb Briggs

NHCC Volunteers, you are the reason we can open our doors!



This was Exec. Dir. Donna's "mentor", former Gov. of Wisconsin. Tommy Thompson! Donna says being Mayor is as close as I am going to be on my way to the top! This was taken in Monroe when Tommy visited every business on the square and the Green County Courthouse when Donna was a Supervisor on the County Board.



Cheese Expo 2022 was conducted April 12-14 and Wisconsin Cheesemakers Assn. was connecting dairy processors with the new and emerging workforce at a Job Fair during the event!



During CheeseExpo opening day April 12 a Welcome Reception was held!

Tetra Pak was the generous sponsor!



NATIONAL HISTORIC CHEESEMAKING CENTER

P.O. Box 516 Monroe, Wisconsin

“PAVE THE WAY” MEMORY WALK

“Pave the Way” Memory Walk is a continuous fundraiser for the National Historic Cheesemaking Center. Engraved bricks create a walkway from the parking lot to the entrance of the National Historic Cheesemaking Center and Green County Welcome Center.

Two sections have been created. The main walk is for friends and supporters of the Center and its partners. The triangular section beneath the front window is reserved for individuals who have or have had an affiliation with the cheese making industry.

The National Historic Cheesemaking Center serves as a shrine to the dairy and cheese industries preserving the history of “...an era that was, that will never be again.” In addition to the historic preservation efforts, this organization manages the county-wide Welcome Center, where guests are welcomed to the area and provided with regional tourism information. The Center also serves as the trailhead to the Badger State Trail.

The officers, members, and volunteers of the National Historic Cheesemaking Center and the Green County Welcome Center thank you for your support.

“Pave the Way” Memory Walk Brick Order Form

_____ Cheese Maker or Cheese Industry Affiliate

_____ National Historic Cheesemaking Center Supporter

Paid: \$ _____ **Cash**

Amount \$ _____ **Check #** _____

4”x 8” Red Paver Brick to be imprinted as follows: (Please print)

Examples:

In Memory of
Thomas
Wilkinson

Historic
Monroe, Inc

John & Jane
Smith

Donor(s) Name(s): _____

Address: _____

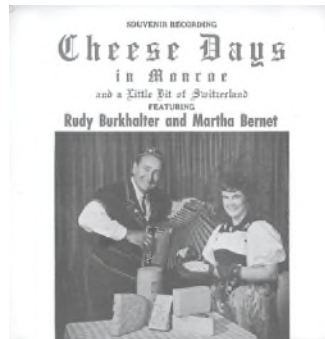
Telephone: _____ Email Address: _____

Make Checks Payable to: National Historic Cheesemaking Center – P.O. Box 516 – Monroe, WI 53566
For questions call: 608.325.4636

In Sympathy

Extending and heartfelt sympathy to the families of deceased members and volunteers of the National Historic Cheesemaking Center organization.

Love lives on in the hearts of all who remember and care for the following members that we must say "good bye" to.... Martha Bernet, Chris Norder, Dr. David Riese, Dorothy Roth, and Ruth Salzwedel. Thank you for the many years of volunteer service to our organization. Rest in peace!



Martha Bernet was a stalwart volunteer at the Cheese Center. Accolades have been written about her life in Monroe, ranging from she and Werner's Cheese Shop, her musical abilities, and treasured family. The Center will miss her greatly!!!!

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
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



Really Good Roestis!

Makes 4 entre servings or 8 side-dish servings

2 lbs potatoes shredded lengthwise on box cutter to make strands. Squeeze out excess water by hand. (*Note: I used russet potatoes, with skins, and there really wasn't any excess water*).

1 tblsp butter—melted

Dash salt; pepper to taste

**About 1 cup finely shredded Swiss cheese—
or other as desired**

2 tblsp butter – divided

2 tblsp oil – divided

Optional: additional shredded cheese

Optional: paprika

Parsley

Optional: cooked onions and celery to serve on
the side or on top

Mix first 4 ingredients in a large bowl.

Melt 1 tblsp butter and 1 tblsp oil in a non-stick frying pan. (*Note: Choose a frying pan with sloped sides so that roestis can easily slide out when browned*).

Add potato mixture to pan without packing down. Smooth edges with a rubber spatula.

(*Note: pan will be full, up to 1 or 1 ½ inches thick*).

Cook on medium low for about 15 minutes—use lid part of time if needed.



When browned to desired darkness on bottom--check by gently lifting up edges with a rubber spatula--slide roestis, browned side down, out onto a large plate.

(*Note: the browner it is, the easier it is to slide out*).

Put another plate, face down, on top of the first plate, and quickly flip over so the browned side now faces upward on the 2nd plate. (*Note: check plate sizes in advance against circumference of the pan, to make sure they are big enough. Also make sure the plate edges are such that the roestis can easily slide off when returning to the pan in next step*).

Melt remaining 1 tsp butter and oil in pan. Slide potatoes, browned side up, into the pan. Cook for another 15 min or so on medium low, until potatoes are done, and bottom is browned.

If desired, sprinkle extra cheese on the top. If desired, sprinkle with paprika. Sprinkle with parsley. Slide out of the pan onto cutting board. Let sit a few minutes, and cut into wedges.

On the side, if desired, serve cooked onions on the side or top.



Monsignor Thomas F. Campion Charitable Fund

Cheese Tasting & Steak Dinner

Thursday, May 5, 2022

at the **LUDLOW MANSION** 1417 Mansion Drive
Monroe, Wisconsin
(Parking off 14th Ave)

4-8pm

\$40 PER PERSON

Includes Sampling
World Championship Cheese
Steak Dinner, Beer and Soda


Event Ticket Required for Admittance

Carry-outs Available

50/50 and Sports Raffle Wine Pull



Sponsored by Wisconsin Cheese Makers Association
& Foreign Type Cheese Makers Association.

All proceeds go to The Monsignor Thomas F. Campion
Charitable Fund, a component of the
Community Foundation of Southern Wisconsin, Inc. 

(a 501(c)3 non-profit organization)

Advance tickets **STRONGLY RECOMMENDED** and
available at Bank of New Glarus
branches in New Glarus, Monroe
Heartland Graphics, Monroe Glass, Nett's Sports Bar
Suisse Haus and First Weber Hedeman Realty

Name: _____ Date: _____

Cheeses of the World

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

- | | | | |
|------------|---------|-----------|-----------|
| stilton | ricotta | parmesan | paneer |
| mascarpone | gruyere | gouda | cheshire |
| halloumi | brie | Edam | Cheddar |
| Mozzarella | Feta | Camembert | Roquefort |



NATIONAL HISTORIC CHEESEMAKING CENTER MEETING MINUTES

4/6/22

Members present: Jim Glessner, Henry Tschanz, Ken Klasey, Fritz Kopp, Jim Huffman, Dave Buholzer, Mickey Beam, John Marean, Ernest Gebhardt, JoAnn Schwitz, Virgil & Carol Leopold, Bob Blankenhorn, Anita Huffman. Also present: Directors Donna Douglas & Deborah Briggs

Call to Order: President Jim called the meeting to order at 5:06PM.

Moment of Silence: A moment of silence was observed for members who have passed away in recent months.

Secretary's Report: September meeting minutes were published in the newsletter.

Treasurer's Report: Deborah presented the report comparing current status to the same time last year. Motion to accept: Jim H., 2nd Ken. C.

Director's Report: Donna said ads are out and she is looking forward to a new season. Deborah attended the Governor's Tourism Conference and came home with the message "Work Smarter" in reference to funding gaps.

Committee Reports:

Archives & Displays: Donna received approval from the Executive Board in seeking a proposal from Syntronus for a new display featuring a cheese history timeline. The Archives Committee will have final approval of the design. Also approved is a digital photo display of the Master Cheesemakers.

Building & Grounds: Fritz reported that a bid for painting the building is being sought from Coplien Painting. Also, the attic windows have been rebuilt and repainted, & repainting has been done on the cheese wedge & shield.

Membership: Membership is down in all three categories Fritz informed the board.

Website: Deborah is working with Kasey to bring all up to date.

Unfinished Business:

NHCC Investments: Dave reported they are keeping close track to make the best decisions.

Depot Painting/Grants: Jim G. noted that if the bid for painting could be received in time, a grant to cover it could be written from the Monroe Fund.

New Business:

Mainstreet sponsorship: Donna explained that Monroe Mainstreet's summer theme will be "Cheese, Glorious Cheese" and they will have 20 large cheese wedges available for sponsorship. Local artists will decorate the wedges. The executive board approved doing a sponsorship with the approval of the membership. The cost of the sponsorship is \$2,000. After discussion about design possibilities, sponsorship was approved. Motion: Fritz, 2nd Jim H. C.

Cheesemaking Day? The question of reviving Cheesemaking Day in June was discussed and it was decided that this year it would not be possible.

Stirring the Kettle/Members Concerns:

The NHCC hours this year will be 10:00AM-3:00PM Thursday through Sunday. Volunteers do not have to do a full five hours if they cannot. Clean-up Day is Monday, 4/18, 9:30AM. Opening Day for 2022 is Sunday, 5/1. Fritz mentioned that there are blank bricks available for anyone who wants them.

Adjournment: Motion to adjourn, Henry, 2nd, Ernie. C. Meeting adjourned at 5:45PM.

Respectfully submitted:
Secretary Anita Huffman

CONSIDER A MEMBERSHIP; YOUR CONTRIBUTIONS HELP US IN OUR VISION!

NATIONAL HISTORIC CHEESEMAKING CENTER, INC.

2022

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 support

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!*



IMOBESTEG CHEESE FACTORY

**National
Historic Cheesemaking
Center
2108 6th Avenue
Monroe WI 53566**