

## Our 2022 Exceptional Partners:

Patronize these folks!

- Alp n Dell Cheese Store
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- 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
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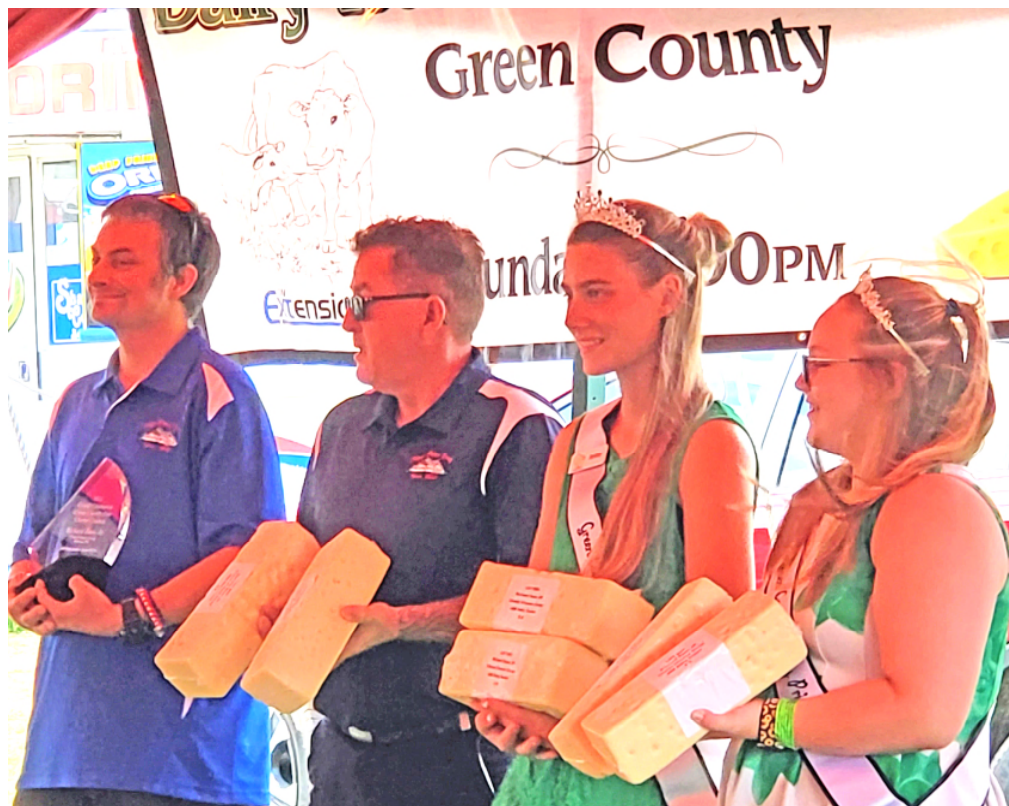
"Cheese Is Our Culture"™

# Culture, Curds, and Cheesey Chatter



August 2022

A Publication of the National Historic Cheesemaking Center



## Buss wins Fair Cheese contest

We would like to congratulate all of our cheesemakers for a great showing at the 2022 Green County fair. Richard Buss Jr., (left above) of Chalet Cheese Co-op, Monroe, was the Grand Champion with his 40 lb. Baby Swiss with a score of 99.70.

The Cheese auction of 1st-3rd place entries took place at the Green County Fairgrounds on July 24. All auction proceeds go to charitable causes chosen by the Foreign Type Cheesemakers' Board of Directors.  
By Gail Zeitler (Judging results can be found on Page 5)

### 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 7

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                 | Harry & Diana Bowen            | Bart, Deborah Briggs                    |
| Mike, Shirley Connors       | 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          | Jake Huffman                   | Jim & Anita Huffman                     |
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| Christine and William Viney | John Waelti                    | Wisconsin Dairy State                   |
| Janet Zee & Ron Purinton    | Zwygart Family Partnership     |   |

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



Fritz Kopp fertilizes the flowers in the cheese kettle at NHCC, which he volunteered to plant this year, and continues to nurture for all to enjoy. The copper kettle is a donation from Rita Purcell in memory of her three generation Swiss cheesemakers.

**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

## *Stirring the kettle,*

*With President Jim*



Wow, the summer is speeding by, and NHCC continues to gather visitors from the USA and abroad. At latest count we have had folks from 38 states sign the guest register. And more telling are the numbers from abroad: We have had visitors from these countries: Argentina, Brazil, Canada, England, India, Japan, Mongolia, Mexico, New Zealand, Puerto Rico, Taiwan, United Kingdom.

This just illustrates our growing tourist choice of places to visit in Southern Wisconsin.

And we cannot let this opportunity go by without inviting our readers to Cheese Days here in Monroe on September 16-17-18. Having been negated by COVID for a few years, we are back in business. Come join the frivolity!!!!!!

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

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## *It's very good cheese*

In May, we received a phone call from Julie McDonald, managing director of Emmi Roth in Fitchburg.

Julie explained that Emmi Roth had a large, half-wheel of an alpine cheese namely, Baldauf Allgäuer Bergkäse, that had won Best of Class at the World Cheese Championship Contest. They would like to donate it to the National Historic Cheesemaking Center.

Would we like to take it to share with our volunteers and visitors?

YES!

Julie arranged to have the cheese delivered to Tony Zraggen at the Alp & Dell Cheese Store in Monroe.

Tony very graciously cut the cheese into cubes, sealed them into ¼ lb. bags, and labeled them with the name of the cheese. We picked up 50 bags each week until the 27 lbs. of cheese was gone.

We took about 12 bags each day out of the refrigerator to distribute. We were very careful to explain that this was an award-winning German alpine-style cheese, and it should be eaten at room temperature.

Many of the NHCC volunteers thought it was "very good cheese".



*The Judging Team at Green County Fair consisted of Gary Grossen, Matt Henze, Eric Vorpahl, Kory Hyvonen, George Stettler, Mike Pederson, David Wentz, Dave Buholzer*



*The Green County Fair Contest Team: Sierra Stettler, Gary Grossen, Matt Henze, Eric Vorpahl, Kory Hyvonen, George Stettler, Mike Pederson, David Wentz, Dave Buholzer, Glenda Buholzer*



# Here Are Fair Contest Results

2022 Green County Fair  
Cheese Scores

Judges: Mike Pederson, Eric Vorpahl, Kory Hyvonen, & David Wentz

**GRAND CHAMPION Richard Buss, Jr, Chalet Cheese Co-op, 40# Baby Swiss**

Total Entries Submitted 76

Lot	Lot Name	Entry Number	Name	Factory Name	Address	Name of Cheese	Score	Place
LOT 1:	Cheddar	100	Sandy Speich	Hoard's Dairy Farm	Fort Atkinson, WI	Mild Cheddar made from Guernsey Milk	98.20	1
LOT 1:	Cheddar	710	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	White Cheddar	97.05	2
LOT 2:	Colby, Monterey Jack, Edam & Gouda	713	Ron Bechtolt	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Gouda	99.4	1
LOT 2:	Colby, Monterey Jack, Edam & Gouda	718	Steve Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Gouda	99.3	2
LOT 2:	Colby, Monterey Jack, Edam & Gouda	724	Adam Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Gouda	99.05	3
LOT 2:	Colby, Monterey Jack, Edam & Gouda	436	Emmi Roth	Emmi Roth USA	Monroe, WI	Roth Aged Gouda 9# Wheel, aged over 6 mo	98.45	4
LOT 3	Swiss style cheese (Swiss, Baby Swiss)	680	Richard Buss JR	Chalet Cheese Co-op	Monroe, WI	40# Baby Swiss	99.7	1
LOT 3	Swiss style cheese (Swiss, Baby Swiss)	629	Sarah Nobsisch	White Hill Cheese Company	Shullsburg, WI	Baby Swiss Wheel	98.4	2
LOT 4:	Brick	683	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Brick Cheese	99.30	1
LOT 4:	Brick	725	Dave Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Brick	99.25	2
LOT 4:	Brick	726	Steve Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Brick	99.20	3
LOT 4:	Brick	220	John (Randy) Pitman	Mill Creek Cheese	Arena, WI	Brick Cheese	99.15	4

Lot	Lot Name	Entry Number	Name	Factory Name	Address	Name of Cheese	Score	Place
LOT 5:	Muenster	697	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Muenster Cheese	99.00	3
LOT 5:	Muenster	727	Ron Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Muenster	98.95	4
LOT 6:	Havarti	685	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Havarti Cheese	99.25	1
LOT 6:	Havarti	705	Team Decatur Cheesem	Decatur Dairy, Inc.	Brodhead, WI	Havarti Cheese	99.20	2
LOT 5:	Havarti	723	Steve Bechtolt	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Havarti	99.10	3
LOT 6:	Havarti	729	Tylan Saglam	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Havarti	99.00	4

LOT 7:	Latin American Style	224	John (Randy) Pitman	Mill Creek Cheese	Arena, WI	Queso Frier	99.20	1
LOT 7:	Latin American Style	223	John (Randy) Pitman	Mill Creek Cheese	Arena, WI	Blanco	99.15	2
LOT 7:	Latin American Style	627	V&V Supremo Team Br	V&V Supremo Foods	Browntown, WI	Chihuahua Cheese	98.40	3
LOT 7:	Latin American Style	222	John (Randy) Pitman	Mill Creek Cheese	Arena, WI	Asadero	98.35	4
LOT 8:	Fresh Cheese Curd	686	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Fresh White Cheese Curd	99.50	1
LOT 8:	Fresh Cheese Curd	687	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Tomato Basil Bacon White Curd	99.40	2
LOT 8:	Fresh Cheese Curd	700	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Fresh White Ranch Curd	99.35	3
LOT 8:	Fresh Cheese Curd	707	Team Decatur Cheesem	Decatur Dairy, Inc.	Brodhead, WI	Herb & Garlic Fresh White Curd	99.25	4
LOT 9:	Open	105	Sandy Speich	Hoard's Dairy Farm	Fort Atkinson, WI	St Saviour, a Camembert from Guernsey Milk	99.3	1
LOT 9:	Open	734	Kristi Wuthrich	Klondike Cheese, Inc	Monroe, WI	Odyssey Feta	99.15	2
LOT 9:	Open	732	Steve Webster	Klondike Cheese, Inc	Monroe, WI	Odyssey Feta	98.7	3
LOT 9:	Open	446	Emmi Roth	Emmi Roth USA	Monroe, WI	Roth Canela 6# Wheel	98.67	4

Lot	Lot Name	Entry Number	Name	Factory Name	Address	Name of Cheese	Score	Place
LOT 10:	Flavored Natural Cheese	708	Team Decatur Cheesem	Decatur Dairy, Inc.	Brodhead, WI	Havarti with Dill	99.00	1
LOT 10:	Flavored Natural Cheese	690	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Havarti with Dill	99.35	2
LOT 10:	Flavored Natural Cheese	731	Luke Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Dill Havarti	99.20	3
LOT 10:	Flavored Natural Cheese	733	Steve Webster	Klondike Cheese, Inc	Monroe, WI	Odyssey Pepercorn Feta	98.25	4

LOT 11:	Smear	444	Emmi Roth	Emmi Roth USA	Monroe, WI	Roth Grand Cru Reserve 18# Wheel, Aged ov	99.65	1
LOT 11:	Smear	682	Chalet Cheese	Chalet Cheese Co-op	Monroe, WI	German Brick	99.5	2

LOT 12:	Smoked	751	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Smoked Gouda	99	1
LOT 12:	Smoked	711	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Smoked Butterkase	98.95	2

LOT 13:	Pepper Flavored Natural Cheese	702	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Pepper Havarti	99.35	1
LOT 13:	Pepper Flavored Natural Cheese	691	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Pepper Havarti	99.20	2
LOT 13:	Pepper Flavored Natural Cheese	738	Matt Erdley	Klondike Cheese, Inc	Monroe, WI	Sweet Heat Feta	98.80	3
LOT 13:	Pepper Flavored Natural Cheese	628	V&V Supremo Team Br	V&V Supremo Foods	Browntown, WI	Chihuahua Jalapeno	98.30	4

LOT 14:	Cold Packs & Spreads	693	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Stettler Swiss Spread	99.75	1
LOT 14:	Cold Packs & Spreads	692	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Colby Swiss Cheese Spread	99.60	2

*We saw you at the cheese auction!*





**Thirteen children ages 5-11, accompanied by six staff members of the Milwaukee Parks Department, recently toured our cheese museum with NHCC Assistant Director, Deb Briggs. After the "Camp Dragon" group completed their tour, Director Donna escorted the anxious kids to Monroe's Recreation Park where they enjoyed sack lunches, and then released their stored up energy on the SWISS ALPS PLAYGROUND. The bus headed back to the big city (Milwaukee) filled with many "Monroe memories!" The Milwaukee Parks staff had the opportunity to meet some of the Monroe Park staff in the Shelter house as they were leaving here. It was a great day for all!**



PLEASE CLIP FOR REFERENCE

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Monroe, Wisconsin 53566

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Fax: 608-325-4647

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YouTube: Seek National Historic Cheesemaking Center Channel





Klondike Cheese Company, Monroe, is home to six Master Cheesemakers recently winning 15 awards at the American Cheese Society Competition. From left: Adam Buholzer, Matt Erdley, David Buholzer, Ron Buholzer, Steve Buholzer and Ron Bechtolt.

Photo Source: Klondike Cheese Co.

## Wisconsin Wins Quarter of All Awards at American Cheese Society Competition

By Joanna Guza

MADISON, Wis. (July 26, 2022) — Wisconsin cheese, butter and yogurt makers win the most awards of any state, totaling more than one-fourth (26%) of all awards at the 2022 American Cheese Society Judging and Competition in Portland, Ore. That's twice the awards won by the next closest competing state. In total, Wisconsin dairy product artisans earned 27 first place awards, 33 second place and 30 third place.

An impressive 28 Wisconsin cheese and dairy companies received awards demonstrating the depth and breadth of Wisconsin Dairy. The ACS Competition shines a spotlight on American cheesemakers by showcasing their talents and work as leaders within the industry, both for their excellent cheesemaking and commitment to food safety. The 2022 ACS competition included 1,387 entries from 196 companies. Awards are given to cheeses and cultured dairy products which have achieved technical excellence and exhibit the highest aesthetic qualities.

"We are incredibly proud of the artisanship and innovation within the Wisconsin dairy community. Wisconsin's dairy heritage is evident in every wedge of cheese, stick of butter and cup of yogurt they make," said Chad Vincent, CEO for Wisconsin Cheese and Dairy Farmers of Wisconsin. "With access to the world's best milk and cheesemaking traditions dating back to before Wisconsin was a state, our cheesemakers never stop obsessing, creating and recreating to craft award-winning products."

The Buholzer family of Klondike Cheese Company had a strong show, taking home 15 awards for their expertise in yogurt and cheeses including various feta varieties, muenster and brick. Klondike Cheese has been producing award winning cheese at the same location since the late 1800's and today is home to six Master Cheesemakers. The three brothers of the leading third generation – Ron, Dave and Steve Buholzer – along with Adam Buholzer, son of Steve and representing the fourth generation, as well as Matt Erdley and Ron Bechtolt, have all achieved Wisconsin Master Cheesemaker status. Wisconsin's [Master Cheesemaker Program®](#) is one of only two in the world.

Among the all-star roster of winners from Wisconsin are Marieke Gouda of Thorp with 9 awards, Schuman Cheese of Turtle Lake with 7 awards, Widmer's Cellars of Theresa with 7 awards, The Artisan Cheese Exchange of Sheboygan with 5 awards, BelGioioso of Green Bay with 4 awards, Crave Brothers of Waterloo with 4 awards, Cedar Grove of Plain with 3 awards, Hook's Cheese of Mineral Point with 3 awards, Nasonville of Marshfield with 3 awards, Prairie Farms of Shullsburg with 3 awards, Ron's of Kewaunee with 3 awards and Sartori of Plymouth with 3 awards. For more Wisconsin cheese wins and a complete listing of the 2022 ACS winners, visit [CheeseJudging.org](https://www.cheesejudging.org)



# Geronimo Stilton

## CHEESE LOVER'S WORD SEARCH



Holey cheese! Can you find all ten types of cheese hidden in the puzzle below? Words can appear up, down, across, or diagonally.

P	X	L	H	J	X	D	D	F	C	K	S	
Z	T	X	R	V	N	U	M	U	N	A	N	Swiss
M	O	N	T	E	R	E	Y	J	A	C	K	Parmesan
S	Z	V	G	O	U	D	A	J	T	C	K	Monterey Jack
W	D	C	P	R	O	V	O	L	O	N	E	Brie
I	E	K	H	L	K	R	F	E	T	A	H	Cheddar
S	M	K	U	E	S	T	I	L	T	O	N	Stilton
S	S	M	N	L	D	P	F	E	B	P	X	Feta
P	I	V	N	Q	E	D	K	B	K	T	N	Gouda
R	P	A	R	M	E	S	A	N	R	E	N	Provolone
P	X	D	R	N	K	L	B	R	D	I	U	Mozzarella
R	M	O	Z	Z	A	R	E	L	L	A	E	



REPRODUCIBLE

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**READ THEM ALL!**



## Research Request

National Historic Cheesemaking Center Museum

PO Box 516

Monroe, WI 53566

e-mail: nhccmuseum@gmail.com

### Contact Information

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City/State/Zip: \_\_\_\_\_  
Phone: \_\_\_\_\_  
Email: \_\_\_\_\_

### Research Request Information

Research will be conducted by a NHCC archives volunteer. You can help us to provide the best possible service by providing the following information in the box below:

- 1.) Please write legibly, especially when noting dates, names and locations.
- 2.) Be as specific as possible with the information you are looking for so we can be most efficient in our research time.
- 3.) Provide us with dates, locations, cheese factory or cheesemaker names and any other information you may have.
- 4.) Be sure to your contact information is correct. Want to be sure we can follow up with our research findings or contact you if we have questions.



**National Historic  
Cheesemaking Center**  
608.325.4636

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

# August 2022

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>Jul 31</b> Fritz Kopp Barb Kopp	8 The museum is open 10:00 AM – 3:00 PM. We are grateful for <u>any hours you are</u> available to volunteer. We are flexible.	9 Bus four docents Rudy Kaderly Fritz Kopp Jim Glessner Ken Klassey	4 Jon Rufenacht Carol Rufenacht	5 Ken Klassey Jane Paradowski	6 Fritz Kopp Diane Knautz
7 Paul Vassalotti Mickey Beam	8	9 Bus four docents Rudy Kaderly Fritz Kopp Jim Glessner Ken Klassey	11 Bus Tour 10AM Deb Hutchinson Jeanne Schwartzlow	12 Virgil Leopold Carol Leopold	13 Ken Klassey Greeter
14 Paul Vassalotti Greeter	15	16	17 Bill Schmid Fritz Kopp 10:30-3 Jeanne Schwartzlow	19 John Marean Irene Marean	20 Docent Margo Indergand
21 Fritz Kopp Barb Kopp	22	23	24 Ernie Gebhardt Bob Blankenhorn Greeter	25 John Prien Chuck Ekena Matt Figi	27 Docent Mickey Beam
28 Jim Glessner Lynn Lokken	29	30	31 Sep 1 Jon Rufenacht Carol Rufenacht	Sep 2 Mary Ann Hanna Jane Paradowski	Sep 3 Ken Klassey Greeter

<h1>NOTES</h1>	<p><b>Need a Sub?</b> If you have a conflict with the date you are scheduled to work, <u>please call the Center to let us know</u>. We may have suggestions of volunteers to call.</p>	<p><b>Email:</b> <a href="mailto:nhccmuseum@gmail.com">nhccmuseum@gmail.com</a></p> <p><b>Website:</b> <a href="http://www.nationalhistoriccheesemakingcenter.org">www.nationalhistoriccheesemakingcenter.org</a></p>	<p><b>Lunch break?</b> Let us treat you to lunch or bring your lunch. A refrigerator and microwave are available.</p>
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**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**