

Our 2022 Exceptional Partners:

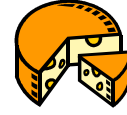
Patronize these folks!

- 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.
- Nelson-Jameson 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



July 2022

A Publication of the National Historic Cheesemaking Center



Our Open House was a success! Above, Tammy Miller, cheese buyer for The Swiss Colony (Colony Brands), explains the nuances of cheese grading to interested attendees. One is tasting the Deppeler Swiss she brought along. To read about the Deppeler connection, turn to Pages 7 and 8 for an in-depth look at Albert, written by Master Cheesemaker Steve Stettler. Left: Green County Dairy Queens offered cheese samples to the Open House crowd!

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 6

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 |
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| Steve & JoAnn Esser | Dennis & Janis Everson | Bob & Nancy Faith |
| Matthew Figi | Gile Cheese Company LLC (Tim and Diane) | Ron Goecke |
| Jim Glessner | Green County Cheese Days, Inc. | Terry & Mary Ann Hanna |
| Virginia Goetz | Gary & Corie Grossen | Jim & Anita Huffman |
| Nate & Joanne Hare | Jake Huffman | Ken Klassey |
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| Mike Moran—Wis Dairy State | Jim and Donna Mueller | Bill & Marilyn Ross |
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| Bill & Barb Stuart | Henry & Melva Tschanz | Wisconsin Dairy State |
| Christine and William Viney | John Waelti | |
| Janet Zee & Ron Purintun | Zwygart Family Partnership | |

To be listed here, donate a business membership!



We were delighted to see former Monroe business owner, Rosemary Wybourn and friends stop for a tour while visiting Monroe recently. Docent Ken Klassey was their host.

*Stirring the kettle,
With President Jim*



Our mid-June Open House was truly a fun day. Offered as a free admission day, we had cheese grading demonstrations, grilled cheese sandwiches, samples from Green County Dairy queens and an enthusiastic staff.

Our museum is gaining world-wide attention as we had visitors from Brazil, Toronto and London, UK, that day. They were part of a growing list of visitors from abroad: the guest register indicates United Kingdom, New Zealand, Argentina, Brazil, Canada (several), Mexico and Mongolia have checked in! In addition we have registered attendees from 32 states, yes 32, and it's only June.

Below, we welcome back Helen Locher, longtime volunteer greeter, following some personal hardships.

See you next month!

Regards, Jim



Have you ever wondered why Swiss cheese has holes? You'll find out in this story about a Swiss cheesemaker named Casper Jaggi. Casper Jaggi was only six years old when his father taught him how to make cheese in the Swiss Alps. In 1913, Jaggi left Switzerland in search of new opportunities in the United States. Like many other Swiss, he settled in Green County. Show holding a book written by Jerry Apps on Casper Jaggi, Master Swiss cheesemaker, is Brynne Harris, great-granddaughter of Casper "Cap" Jaggi. Brynne was accompanied by her grandparents Dennis and Cindy "Jaggi" Haberman, Brodhead, during our Open House, June 18.

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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Scenes from the June 18 Open House at NHCC





Tammy Miller explains a fact about cheese grading to an enthralled couple. Tammy brought a block of Cheddar with which she demonstrated “plugging” techniques.

Behind Tammy, Docent Ken Klassey explains the aging procedure to another couple. In the photo left, Fritz Kopp, docent and retired cheesemaker, chats with Tammy about an artifact in the NHCC collection.





A large group of visitors arrived at 10 a.m. on a Sunday morning and Assistant Director, Deb Briggs asked them if they "came on a bus?" No, we just arrived at the same time! What a way to start the day at NHCC!



PLEASE CLIP FOR REFERENCE

National Historic Cheesemaking Center

P O Box 516

Monroe, Wisconsin 53566

Website: www.nationalhistoriccheesemakingcenter.org

Email address: info@greencountywelcomecenter.org

YouTube: Seek National Historic Cheesemaking Center Channel

Phone: 608-325-4636

Fax: 608-325-4647



And he was respected for it

Albert Deppeler did it his way

*A cheese industry introspective
By Steve Stettler, Master Cheesemaker
With input from Terry Hanna*

Albert Deppeler was born in 1923 at the Pine Bluff Cheese Factory in Brodhead, WI. His father was from Switzerland, about 20 kilometers from Zurich. His mother was from a small town near Bern. They were married in 1908. His father was a tailor by trade but had difficulty making a living, so they came to the US where he operated a small tailor shop in Monticello, WI. He also hired out as an apprentice cheesemaker for \$300 per year plus room and board. A year later he received his cheesemaking license and began making Limburger at the Postville Factory. In 1910, he moved to the Wyttenweiler and Babler Factory and then moved to the Pine Bluff Factory in 1920, making cheese there until 1938.

Albert attended the Clarence School through eighth grade, then went to work in the factory wrapping cheese with his siblings and he also sold produce for Ten Eyck's roadside market. Albert took apples to town and sold them in the area. He sold enough to make more than his father's monthly wages after paying Ten Eyck's. Surprised by this, his father took him to the orchard and they confirmed the profit.

It is said that he and his brothers started the first self-serve gas station. They would visit the dance hall across the road, Bluff View, and siphon a little gas out of the cars. Albert was the fastest, so he would run it back to the factory. Now the boys had a little gas to mess around with it!!

Albert attended Brodhead High School for 2 years and then went to Monticello High School, graduating in 1941. He delivered whey and worked for farmers to earn enough money to go to college. He went to UW-Platteville for one year before joining the Army in 1942, serving in the 66th infantry Division for 3 ½ years. Realizing he had a high IQ, the Army sent him to the Colorado School of Mines for three years where he studied physics, chemistry and math before transferring back to the Infantry. A U-boat sank the ship ahead and behind, with 700 men lost, but as Albert noted, "It was pure luck our ship was not hit." He was on the front lines against Germany until the war ended, being discharged in 1946.

Albert attended school in England for two semesters studying agriculture and cheesemaking, but English milk was poor quality and the only kind of cheese made in England was Cheddar. He moved back to Monroe, WI in 1946 where his first job was as an apprentice at the Wyss Cheese Factory (currently, Chalet Cheese Co-op). A year later he became their head cheesemaker.

In 1948, Kraft Foods was buying Limburger cheese from 11 US factories and decided it would be best to source all their product from one cheese factory. They decided to finance a new building and today, the Chalet Cheese Co-op is the only Limburger factory in the U.S. With financing from Kraft Foods, George Pulkrabeck, Ernest Seeholzer and Albert were able to work out a formula to make Limburger out of pasteurized milk. Albert always credited their success to the adequate financing from Kraft Foods.

Dwayne Block was hired in 1947 and they moved into the new Chalet Cheese Factory in 1948. Chalet is the oldest continuous cheese manufacturing co-op in the nation. Albert made Limburger there until 1992, and Myron Olson continues today. Deppeler had only managed the factory for the Co-op but in 1965 he purchased the Kubly Staver Factory southwest of Monroe and hired Fritz Kopp to make Deppeler's Baby Swiss, continuing for 35 years. Sylvan Blum took over after Fritz Kopp.

In 1948, Albert married a registered nurse, Marion Marty, from Monticello. The small copper kettle in NHCC Museum came from the factory located on her father's farm. (Kettle photo on page 8)

(Continued on Page 8)





(Continued from Page 7)

Albert is recognized by the industry as being instrumental in helping to pioneer the development of both Baby Swiss and Limburger cheeses. He has been generous in passing his knowledge on to another generation, and was a mentor to many young people.

In 1948 Albert bought his first timber. He logged and replanted that timber 3 times. He worked with the farmer and when a farmer bought a farm, they did not always want the timber. Albert would at times buy the timber.

He was quite the forester.

Albert bought the Clarno School and then sold it to the Green County Forestry Educational Center, which he helped organize and start, and Albert and Marion donated the woods that the school is nestled in.

Albert became friends with a professor from Iowa that came to visit him. Albert also went to Iowa and through the friendship the professor gave Albert a cheese formula that he felt

Albert could turn into a success. This may have been the beginning of Deppeler Baby Swiss.

Jason Kundert, Keith Ginner and Steve Frazier all credit Albert and his knowledge and wisdom for making them who they are today.

If you knew Albert well enough you would have had his finger pointed at you in conversation. He was more than kind to me. I asked one time if he had a spare little tank. He took me to his old cheese factory and gave me one along with a valve and said "If you need it, use it, if it doesn't work, bring it back." Still using the tank.

I wrote this with the help of one of his old friends, Terry Hanna. Terry still shakes his head and laughs and smiles when he talks about Albert. I guess that means Albert lived a life that stays with the ones that were fortunate enough to know him.

**Albert did it his way,
and he was respected for it.**



Marty kettle at NHCC Museum

Le Fromage

There are many hundreds of different kinds of cheese in France. Try to locate 21 of them. The names can be up, down, forward, backward, or diagonal.



ABONDANCE
BRIE
CAMEMBERT
CANCOILLOTTE
CANTAL
CHABICHOU
CHAOURCE

COMTÉ
ÉPOISSES
LAGUIOLE
MAROILLES
MONT D'OR
MORBIER
MUNSTER

NEUFCHÂTEL
OSSAU-IRATY
PONT L'ÉVÊQUE
REBLOCHON
ROCAMADOUR
ROQUEFORT
SAINT NECTAIRE



It was an exciting day for long time NHCC volunteers, Virgil and Carol Leopold, when their adult children and grandchildren arrived to visit the cheese museum. Our staff really enjoyed getting to meet the Leopold family.



The Green County sponsored Pleasant View Nursing Home is conducting a "Where in Green County is CNA Susan?" campaign. She caught up with Swiss-attired president Jim recently at our museum as part of the program.



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

Bricks are installed twice each year, Spring and Fall.

_____ Cheese Maker or Cheese Industry Affiliate
_____ National Historic Cheesemaking Center Supporter

Price: \$50 (2 lines up to 12 characters per line) \$65 (3 lines up to 12 characters per line) (Engraving style may vary)

Paid: \$ _____ **Cash**
_____ **Check #** _____

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

Examples: In Memory of Class of John & Jane Elmer Dairy
 John 1969 Smith Jane & Joe
 Bussman Elmer

Donor(s) Name(s): _____

Address: _____

Telephone: _____ Email Address: _____

Make Checks Payable to: National Historic Cheesemaking Center – P.O. Box 516 – Monroe, WI 53566
For Further Information: Contact NHCC at (608) 325-4636

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

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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**