

## 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
- Gibbville 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" <sup>tm</sup>

# Culture, Curds, and Cheesey Chatter



May 2022

A Publication of the National Historic Cheesemaking Center



Thank You NHCC Volunteers! Many hands allowed outside spring clean-up to be finished in a short time. Once again, we are a showplace in the "Cheese Capital of the United States!"

### MARK YOUR CALENDAR

The National Historic Cheesemaking Center extends an invitation to attend our "Open House" on Saturday, June 18, 2022, from 10:00 am to 3:00 pm. Admission is complimentary, see the "Art of Cheesemaking" videos, 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 now OPEN for the season.

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

Thursday through Sunday



Volume 15, Issue 4

*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           |
| 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) | Ron Goecke                     |
| Jim Glessner           | Green County Cheese Days, Inc.          | Terry & Mary Ann Hanna         |
| Virginia Goetz         | Gary & Corie Grossen                    | Mike & Deb Hutchinson          |
| Nate & Joanne Hare     | Jim & Anita Huffman                     | Leona Klassey                  |
| Benjamin Johnson       | Ken Klassey                             | Harvey W. Kubly, CPA           |
| Greg Knoke             | Shirley Knox-Paul Peterson              | L&S Automotive & Truck Service |
| Virgil & Carol Leopold | Jerry & Lynn Lokken                     | Mike Moran—Wis Dairy State     |
| Douglas Mayer          | Peter Milfred                           | Bob & Kathy Reffue             |
| Jim and Donna Mueller  | Pine River Pre-Pak                      | David & Holly Schmid           |
| Bill & Marilyn Ross    | Jon & Carol Rufenacht                   | Mary Ann Stauffacher           |
| JoAnn Schwitz          | Pat Spaulding                           | Bill & Barb Stuart             |
| Millie Stauffer        | Dan & Ann Stearns                       | Christine and William Viney    |
| Henry & Melva Tschanz  | Paul Vassalotti                         | Zwygart Family Partnership     |
| John Waelti            | Janet Zee & Ron Purinton                |                                |

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

**Ohio Swiss Festival reports winners in that state**


Guggisberg Cheese of Millersburg, Pearl Valley Cheese of Fresno, and Rothenbuhler Cheese of Middlefield all took home top three finishes in different contests held at the World Cheese Championship - the World's Premier Technical Contest for cheesemakers in March.

Guggisberg took home the most honors with a pair of second place honors as well as a

third place finish. The cheesemaker was awarded second place in the Baby Swiss category and second place in the Rinded Swiss division. In the Rindless Swiss Division, Middlefield's Rothenbuhler Cheese placed second followed by Guggisberg.

Pearl Valley took home second place honors for its marbled curd cheese.

The World Championship Cheese Contest has been hosted by the Wisconsin Cheesemakers Association biennially since 1957.

<b><u>Board of Directors</u></b>	
Fayth Block	
Dave Buholzer	
Jim Glessner, President	<b><u>Admin Staff</u></b>
Anita Huffman	Donna Douglas
Jim Huffman	Executive Director
Ken Klassey	Deborah Briggs
Fritz Kopp	Assistant Director
Steve Stettler	
Henry Tschanz	
<p><i>Culture, Curd and Cheesey Chatter</i> is published monthly by the National Historic Cheesemaking Center, P.O. Box 516, Monroe, WI 53566 <b>All Rights Reserved</b></p>	

*Stirring the kettle,*

*With President Jim*



I think warm weather is FINALLY here! The rather cool April climes have given way to 70s and 80s. About time. In 2016 my tulips were in bloom 3 weeks ago. They are just now starting.

Well, the World Cheese contest is over, the CheeseExpo has finished its run and our museum is open for the summer.

Visitors will be able to see several new improvements at NHCC to make their visit more educational and rewarding. We certainly invite all readers to stop in if they are near our fair city!

I have to apologize if you do not share my weird sense of humor, but the cartoon below really tickled my funny bone. Have a GREAT summer and safe travels.

Regards, Jim



April Edition Page 1 Followup--In 1965, the 34,591 lb '64 Worlds Fair cheese was cut and "devoured" on the blocked off street adjacent to Hotel Eau Claire with Gov. Warren P. Knowles and Alice in Dairyland Adrian Kiesbo making the 1st cut. Adrian says she ate a lot of great cheddar while participating!

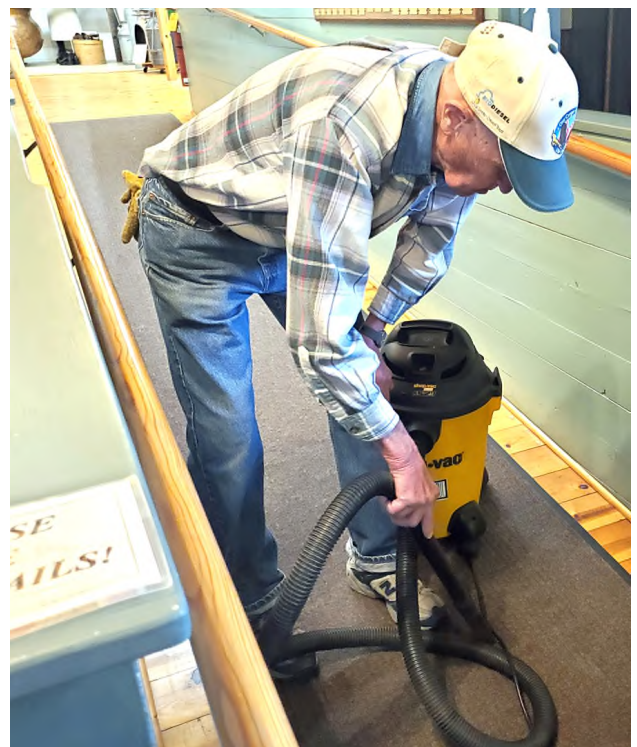


**CHEESE DAYS CO-AMBASSADOR Tess Zettle speaks before crowd at CheeseExpo recently held in Milwaukee by Wisconsin Cheese Makers Assn.**





NHCC volunteers were eager to spruce up our Heritage Room and upper Museum Room for this season's visitors, from across the United States and international travelers. Our sanitation stations are still in place for people to feel comfortable and safe to visit. We look forward to hosting many visitors.





You never know where you will find NHCC Grounds Chairman, Fritz Kopp! Executive Director Donna, saw his car in the parking lot, but couldn't find him. After searching the building and the Imobersteg Farmstead Factory, she found him "hiding" in the corner "roping" an ornamental tree to the building. It leaned over too far!

**GREEN COUNTY CHEESE DAYS**  
Sept 16-18, 2022

**TASTE**  
Deep fried cheese curds • Raclette • Grilled cheese  
Cream puffs • Nachos • Pulled pork  
Cheesecake-on-a-stick • Corn dogs  
Burgers • Steak sandwiches • Apple dumplings  
Cookie dough sundaes • Stuffed baked potatoes  
Mac-n-cheese • Mini donuts • Frozen yogurt • Fries

**ENJOY**  
Yodelling • Alphorns • Accorions • Swiss Heritage  
Antique Tractor Show • Kids' Street  
Family Farm Adventure • Live Music  
Cheese Tent • Old Time Cheesemaking Demo  
Wedgie Cheese Days Mascot • Children's Parade  
Colony Brands Hospitality Tent • Local Brews  
Cow Milking Contest • Dairy Farm and Barn Quilt  
Tours • Big Radio Dining Tent • Cheese Days Chase

**Green County Cheese Days**  
Old Tradition... Out-of-This-World Celebration!

**CHEESE DAYS .COM** \* 608.325.7771

Looking for Cheese Days shirts, swag & collectibles?  
Go to the website and click SHOP or just give us a call.  
And shop the RETAIL TENT during the Festival weekend.

## Dairy processors receive grants

Wisconsin Gov. Tony Evers and the Wisconsin Department of Agriculture, Trade, and Consumer Protection recently announced that 19 Wisconsin dairy companies have been awarded DATCP Dairy Processor Grants this year.

Since the DATCP was established in 2014, it has awarded 85 grant proposals, providing \$1.7 million in funding.

The 2022 recipients include:

**Milk Specialties Global**, Fond du Lac, Wis. (\$28,000): Partner with more small- to medium-sized cheese plants to provide a consistent and reliable return for whey.

**Muscoda Protein Products**, Muscoda, Wis. (\$28,000): Pre-treatment study for anaerobic wastewater treatment plant to assist others in the design of future anaerobic digestion of dairy solids.

**Cedar Valley Cheese**, Belgium, Wis. (\$25,000): Development of a new retail cheese shredding process.

**Door Artisan Cheese**, Egg Harbor, Wis. (\$25,000): Development of an expanded marketing plan to reach new markets.

**Lynn Dairy**, Granton, Wis. (\$25,000): Purchase of a cheese belt to increase output and create a less labor-intensive process.

**Westby Co-op Creamery**, Westby, Wis. (\$25,000): Plant modernization and expansion to utilize more milk and create new products.

**Wisconsin Pride**, Mauston, Wis. (\$25,000): Facility expansion and installation of a brine system.

**Decatur Swiss Co-op**, Brodhead, Wis. (\$24,000): Facility expansion to accommodate packaging, storage, cooler space, and an area for technological advancement.

**Renard's Cheese**, Algoma, Wis. (\$24,000): Development of a new Factory Equipment Engineer Grant to ease the physical demands of artisan cheese making and increase production capabilities.

**Holland's Family Cheese**, Thorp, Wis. (\$22,000): Expansion engineering and planning, including building and equipment designs, site development, financing, and marketing planning.

**Landmark Creamery**, Belleville, Wis. (\$22,000): Cheese plant expansion to inform the public about agriculture, dairy farming, and cheese making.

**Hill Valley Dairy**, East Troy, Wis. (\$20,000): Expansion planning to prepare dairy plant for a new facility.

**Specialty Cheese Company**, Reeseville, Wis. (\$20,000): Development of a reverse osmosis system for low protein whey.

**Wiskerchen Cheese**, Auburndale, Wis. (\$20,000): Hiring of a bilingual human resources and administrative assistant to streamline communications process with employees and department managers.

**Henning Cheese**, Kiel, Wis. (\$18,500): Website development to bring the company's website up-to-date for customers and corporate buyers to assist in increased sales.

**Brunkow Cheese**, Darlington, Wis. (\$18,500): Facility and process improvements to offer products to larger distributors and wholesalers.

**Alpine Slicing and Cheese**, Monroe, Wis. (\$15,000): Plant relocation and expansion to meet quality demands and the needs of customers and employees.

**University of Wisconsin-Platteville**, Platteville, Wis. (\$10,000): Expansion of retail opportunities and technical knowledge for student managers and workers employed by Pioneer Sweets.

**Two Guernsey Girls Creamery**, Freedom, Wis. (\$5,000): Development of new products and expansion into block cheese production.

## A huge “thank you” to Jean Tullett

We of the National Historic Cheesemaking Center Museum are bidding a fond farewell to Jean Tullett as she moves a new journey “out West.”

She is moving to the State of Washington to be near her daughter and son.

Jean, long time member of Historic Monroe, Inc., was involved with that organization right from the beginning when the group secured and moved the Milwaukee Road Depot to its present site and completely renovated it.

Historic Monroe also purchased and restored the Milwaukee Road caboose which is also on the NHCC campus.

Jean served as Historic Monroe secretary until 2008 when it dissolved after 20 years of jointly operating the facility with NHCC. Historic Monroe then turned over their assets to the Historic Cheesemaking Center to operate out of the Depot building and run the Historic Cheesemaking Center Museum and the Green County Welcome Center.

Jean continued her involvement with NHCC by coordinating the Memory Brick Walkway request forms and organized installation of the bricks. She and Nanette Brachear were caretakers of our beautiful grounds for many years.

Jean supported and attended NHCC meetings regularly for the past 27 years.

Jean’s last words when saying her “good byes” to staff at the Center on May 6, 2022, **“there is no place like *Marvelous Monroe!*”**



**Jean with other NHCC folks: From left: Jane Hager Paradowski, Deb Briggs, Jean, and Mary Ann Hanna.**

*You will be missed by members of National Historic Cheesemaking Center and your friends in “Marvelous Monroe”..... Cheese Capital of the United States!*

### 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](http://www.nationalhistoriccheesemakingcenter.org)  
Email address: [info@greencountywelcomecenter.org](mailto:info@greencountywelcomecenter.org)  
YouTube: Seek National Historic Cheesemaking Center Channel



**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** **“Cheese is Our Culture™”**

Mayor Donna Douglas sends greetings from the “Cheese Capital of the United States” .....Monroe, Wisconsin. Home of the National Historic Cheesemaking Center Museum!

Yes, your NHCC Executive Director Donna, was elected the **first female** Mayor of Monroe, Wisconsin, population 10,661. My experience serving on local units of government including, Town board supervisor, Green County Board supervisor and Southwest Regional Planning Commission for 19 years, gave me the confidence to serve the citizens of Monroe, a city that I grew up in, was educated in, and returned to live and work in, after the untimely death of my husband 30 years ago.

May 1<sup>st</sup>, 2022, the “Welcome” sign was up, and we are now open at NHCC for the twenty-seventh year. We hosted sixteen tours that first day that included visitors from Texas, Nebraska, South Carolina, and other areas surrounding Monroe

The NHCC Archives Committee members have been busy revitalizing the museum. The creative minds of researcher/archivist, Paul Vassalloti, Mary Ann Hanna, Jo Ann Schwitz, Deb Hutchinson, Millie Stauffer, and Gary Guralski, are bringing a new look for our visitors to view this season!

We are proud to say that we are one of the top destinations in Monroe, Green County, and the State of Wisconsin to visit.

At NHCC we are not just an attraction! We have a great story to tell, and we create memories, with Midwestern hospitality. Our dedicated staff and cheesemakers make the “**past come alive**” with colorful stories about cheesemaking, cheesemakers, and the rich cheese factory history.

As I begin my 12th year as your NHCC director, I look back and see how our organization has grown each year. Thank you for your support as we continue to move forward.

**Your Director, Donna**





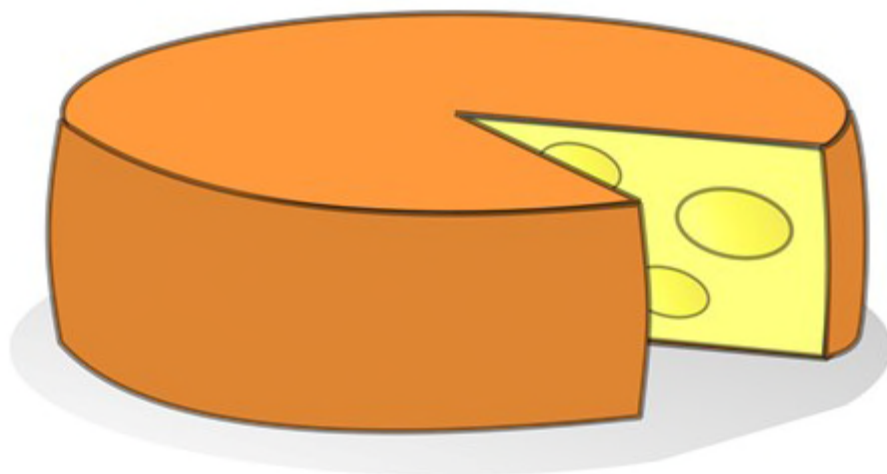
# CHEESE

## WORD SEARCH PUZZLE

- BLEND
- BRAND
- BRICK
- BRIE
- CHEDDAR
- COTTAGE
- CREAM
- DAIRY
- DIPS
- FETA
- FOOD
- FRESH
- GOAT
- GOUDA
- GRILLED
- MELT
- MILK
- MOLD
- NACHOS
- NATURAL
- NUTTY
- ODOR
- PASTA
- PASTE
- PIECE
- ROBUST
- SERVE
- SIDE
- SNACK
- SOFT
- SOUP
- SPREAD
- SWEET
- SWISS
- TACO
- TASTE
- TRAY

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

The words appear UP, DOWN, BACKWARDS, and DIAGONALLY.  
Find and circle each word.





## 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 John Bussman	Class of 1969	John & Jane Smith	Elmer Dairy Jane & Joe 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**  
 608.325.4636

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

# June 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>The museum is open 10:00 AM – 3:00 PM.                      We are grateful for <u>any hours you are available to volunteer</u>. We are flexible.</p>						
5 Docent Greeter	6	7	8	2 Jon Rufenacht Carol Rufenacht	3 Mary Ann Hanna Jane Paradowski 12-3	4 Docent Greeter
12 Docent Greeter	13	14	15	9 Deb Hutchinson Jeanne Schwartzlow	10 Jim Huffman Matt Figi	11 Docent Greeter
19 Docent Greeter	20	21	22	16 Docent Greeter	17 Docent Greeter	18 Open House Jim Glessner Margo Indergand?
26 Jim Glessner Greeter	27	28	29	23 Ernie Gebhardt Greeter	24 John Plien Chuck Ekena Greeter	25 Docent Greeter
				30 Mark Mayer Lynn Mayer	Jul 1 Mary Ann Hanna Jane Paradowski	Jul 2 Docent Greeter

**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.

Email:  
[nhccmuseum@gmail.com](mailto:nhccmuseum@gmail.com)  
Website:  
[www.nationalhistoriccheesemakingcenter.org](http://www.nationalhistoriccheesemakingcenter.org)

Lunch break?  
 Let us treat you to lunch or bring your lunch. A refrigerator and microwave are available.

**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**