

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



September/October 2022

A Publication of the National Historic Cheesemaking Center



OUR NEW DISPLAY—Paul Vassalotti, our NHCC researcher of a couple years, points to an item on the brand new “Timeline of Cheesemaking” now featured in the museum. Vassalotti and MaryAnn Hanna, former NHCC executive director, collaborated to bring to life this informative and historical view of cheesemaking in Wisconsin. We invite all to come and see this spectacular addition!

REMINDER DATES

The National Historic Cheesemaking Museum

is OPEN for the season.

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

Thursday through Sunday through October



Volume 15, Issue 8

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 |
| Mike & Deb Hutchinson | Benjamin Johnson | Ken Klassey |
| Leona Klassey | Greg Knoke | Shirley Knox-Paul Peterson |
| Larry & Alice Kranig | Harvey W. Kubly, CPA | Virgil & Carol Leopold |
| Helen Locher | Jerry & Lynn Lokken | L&S Automotive & Truck Service |
| Douglas Mayer | Peter Milfred | Monroe Sign Design |
| Mike Moran—Wis Dairy State | Jim and Donna Mueller | Myron & Geri Olsen |
| Pine River Pre-Pak | Bob & Kathy Reffue | Bill & Marilyn Ross |
| Jon & Carol Rufenacht | David & Holly Schmid | Jeanne & Greg Schwartzlow |
| JoAnn Schwitz | Pat Spaulding | Mary Ann Stauffacher |
| Millie Stauffer | Dan & Ann Stearns | Kirsten Strohmenger |
| Bill & Barb Stuart | Henry & Melva Tschanz | Paul Vassalotti |
| Christine and William Viney | John Waelti | Wisconsin Dairy State |
| Janet Zee & Ron Purintun | Zwygart Family Partnership | |

To be listed here, donate a business membership!



NHCC Volunteer Docent Melvin Reckamp conducted a personal tour for members of his family on a recent Sunday afternoon.

Stirring the kettle,

With President Jim



At a recent Executive Board meeting, director Steve Stettler kindly chided director Fritz Kopp into putting into words his life story. Well Fritz did and you will find interesting reading on Page 4.

And wouldn't you know it, Fritz, who is one of our lead docents, even made it to the new "Timeline of Cheesemaking" display in our museum. (see below)



1985

Fritz Kopp of Deppeler Cheese in Monroe, WI earns the title of United States Champion Cheesemaker at the 3rd Biennial United States Championship Cheese Contest. His Baby Swiss cheese is judged to be the best cheese out of 420 entries in 12 different classes. His winning cheese scores a 99.083.



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

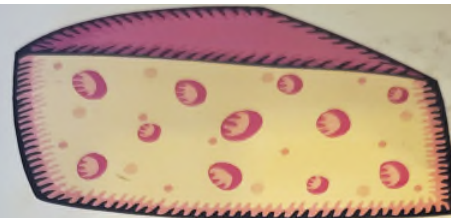
- Donna Douglas
Executive Director
- Deborah Briggs
Assistant Director

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

All Rights Reserved



Director Donna (Clark) Douglas donned one of her many hats in respect of hearing of the passing of Queen Elizabeth II, along with mourners around the world. Donna's great grandfather Solomon B. Clark, originally from Dulverton, Somerset, England, settled in Green County, Wisconsin in 1844, before Wisconsin became a state in 1848.



SO YOU THINK YOU'RE SWISS!

THE "EYES" IN THE SWISS CHEESE ARE THE "CLARK'S" FROM ENGLAND



HAIL TO THE QUEEN.....SHE SAVED US FROM BEING ALL SWISS

Director Donna created the cover of the Clark genealogy album for her family "So You Think You Are Swiss!" (above photo)

Fritz Kopp—a 40 year career and still telling the story of cheese

The story of my cheesemaking career starts with a bit of irony. My dairy farmer dad, Jacob Kopp, rented a farm west of New Glarus in the early 1940's when I was four years old. This farm was located about 1/2 mile south of the very first commercial cheese factory in Green county which was built in 1868 by a Swiss immigrant by the name of Nicholas Gerber.

My first experience and appreciation of cheese was when I attended grade school at the Zentner country school east of Monticello. At that time our family lived on a dairy farm east of Monticello and dad sold the milk to the Northside factory in Monticello operated by Fred and Art Escher.

The Escher brothers made wheel Swiss cheese which was included in my school lunch box along with my mother's home made bread. The sandwiches were usually dry and hard, but I didn't care because I was hungry!

Fast forward to when I returned to Monticello after a two year stint in the Army. By that time, my older brother had taken over the operation of the dairy farm. It was necessary for me to find employment elsewhere. Fortunately, Albert Deppeler, the manager and cheesemaker at the Chalet Cheese Co-op north of Monroe, was looking for help so I was hired.

My two years of apprenticeship at Chalet consisted of many tasks relating to the manufacturing of cheese. My first responsibility was to go out every morning with a large truck van to pick up 70 cans of milk weighing roughly 100 lbs. each from area farmers. Upon completion of that task I would spend the rest of the day in the factory assisting with making limburger and brick cheese. Also, smearing limburger (rubbing the cheese by hand to facilitate the growth of surface bacteria) in the curing cellar. The cheese needed to be wrapped, labeled and boxed up prior to sale as well. The occasional real nasty job was to push (clean) the flues in the coal fired boiler.

After some passage of time I graduated from the Dairy Short Course at the UW in Madison and then earned my regular Wisconsin cheesemakers license, and later, a Master Limburger cheesemaker license. Eventually, Bill Schwartz, president of the soon to be closed Kubly cheese factory southwest of Monroe, convinced Albert Deppeler to buy the factory and re-open it. Albert asked me to be manager and head cheesemaker at the re-named Deppeler factory. To assume that task was a challenge, to say the least. All the equipment was in disrepair and there was a great deal of mold in the curing cellar. The old boiler was especially challenging as it was not maintained and still burned the very heavy #5 fuel oil which resembled dark molasses. Fritz Koenig and I spent many hours rehabilitating that beast! Mr. Koenig remarked, "You must be a dumb Swiss to take on this job to re-open a closed factory."

So, the first vat of cheese (brick) was made in April of 1959. In addition to brick, what followed was production of limburger in 1/2 lb., one pound and two pound size pieces. We also made a quantity of 40 lb. cheddar cheese, some of which was made from raw milk.

Eventually, after considerable experimentation, we successfully produced Baby Swiss cheese. We initially produced the Baby Swiss in two lb. squares and six lb. slabs before transitioning to 40 lb. blocks and 20 lb. wheels. In 1985 we were fortunate to have our entry of Baby Swiss be judged the U.S. Champion cheese at the Biannual National cheese contest.

I must credit Albert Deppeler for offering me a job and for his trust and mentoring. Credit is also due to my parents who taught me a strong work ethic, and of course my wife Barbara and five children, all of whom helped in various ways in the cheese factory.

After 40 years of making cheese I am still affiliated with the industry at age 86. I serve on the Executive Board of the National Historic Cheesemaking Center Museum in Monroe. I also serve as a docent at the Museum and enjoy sharing my limited knowledge of the industry with our many guests.





Eight children accompanied by parents enjoyed a delightful and educational tour of the NHCC museum and train caboose conducted by NHCC former director, Mary Ann Hanna

Mary Ann is shown with four college students that visited the museum recently.



1

It was a Stettler “family affair” at the Decatur Cheese Plant, LLC. ground-breaking ceremony with all the Stettler family including grandchildren, Sutton and Shaw participating in the event.

[Decatur Dairy](#), a member of Wisconsin Cheesemakers Assn., broke ground recently on a \$6 million, 24,000-square-foot expansion project!



OUR MUSEUM IS IMPROVING!!!!—
This is an overall look at the new “timeline” display at NHCC. Paul Vassalotti from Cross Plains is a repository of all things “cheese” and brings a wealth of information to our endeavors. The depth to which research is conducted and the lengths conducted to insure accuracy is evidenced by the “Photo Credits” summary included on the display.

(See Photo at right)



Photo Credits	
Dairy Farmers of Wisconsin	Steve Kinderman/The Country Today
Wisconsin Cheese Makers Association	Center for Dairy Research
The Monroe Times	Cheese Reporter
Iowa County Historical Society	National Historic Cheesemaking Center Archives
BelGioioso Cheese Inc.	

We love accolades!

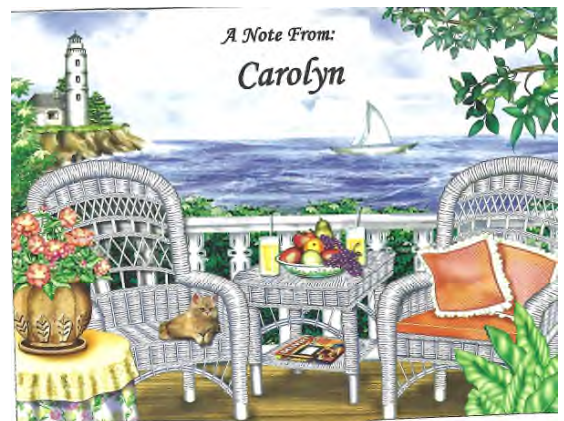
William Wheeler a month ago
★★★★★

Being from New England I thought I knew all there was to cheesemaking...since Vermont is like a second home. I was wrong...our tour guide Mark (a professor emeritus) was a local expert on dairy farming and cheesemaking. His unique perspective of growing up on a dairy farm with a cheesemaking grandfather gave the tour an added level of detail to the history of cheesemaking. After piquing our interest in how the local cheeses are made, he suggested a local cheese store and tavern that hit the spot. With three kids that range in ages from 11 to 17, it was a great family experience. During our road trip traveling from Madison to Ohio the National Historic Cheesemaking Center was WELL WORTH the price of admission.

Edited to correct grammar and spelling. (source: Google)

We received this “thank you” note from “Travel Time Tours” after their visit to the National Historic Cheesemaking Center and Alp and Dell Cheese Store.

Eighty-three members also enjoyed lunch at our beautiful Twining Park, one of Monroe’s 17 parks.



*A Note From:
Carolyn*

Donna,

Thank you for the wonderful hospitality you extended to my group, Travel Time Tours. They all thoroughly enjoyed the Cheesemaking History Museum & the picnic that you helped plan. The day was a huge success!

Carolyn Vandaveer

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



NATIONAL HISTORIC CHEESEMAKING CENTER MEETING MINUTES
8/17/2022

Members present: Jim Glessner, Donna Douglas, Deborah Briggs, Ken Klassey, Fritz Kopp, Jim Huffman, Henry Tschanz, Fayth Block, JoAnn Schwitz, Dave Buholzer, Millie Stauffer, Steve Stettler, Anita Huffman

Call to Order: President Jim G. called the meeting to order at 5:03PM. He requested a moment of silence for Martha Bernet, Melva Tschanz, Shirley Zumkehr.

Secretary's Report: April minutes were published in a previous newsletter.

Treasurer's Report: Deborah shared the financial report from January through July. It was noted that income is down, & expenses are up. Motion to accept by Steve, 2nd Ken. C.

Director's Report: Donna feels the year has gone very well. There have been many bus tours this year and she thanked the volunteers for their time.

Committee Reports:

Archives & Displays: Donna noted that Mary Ann Hannah & Paul Vassaletti have been working on the timeline display & are planning final approval on Monday.

Building & Grounds: Fritz reported to the executive board that repainting has been done on various parts of the building & he felt painting the building is not necessary currently. The executive board approved putting it on hold for now and recommends this to the full board. Motion: Ken, 2nd Jim H. C.

Membership: Fritz compared year to year and noted business memberships were up slightly but individual and family memberships were down substantially.

Sunshine/Sympathy: Millie asks people to let her know when cards are needed.

Website: Deborah reported the contract with Kacey Kaderly has not been fulfilled and recommends non-renewal. The executive board has given permission to explore other options.

Unfinished Business:

Cheese Days Float: Dave noted that the float has been sitting for four years and will need cleaning. It was decided to see if the fairgrounds will allow it to be parked there for work & noted volunteers will be needed.

New Business:

Nominating Committee: Jim G. appointed Ken the chair with Carol Rufenacht & Mary Friederichs as members.

Assistant Director Hours: The executive board recommends changing hours to 56 for Deborah, and 55 for Donna. Motion Dave, 2nd Steve. C.

Lifetime Membership: Motion Fritz, 2nd Millie for lifetime membership for Jean Tullet.

NHCC Meetings: The board recommends quarterly meetings on the third Wednesday. Motion Fritz, 2nd Steve. C.

By-Laws Review: Jim G. is appointing a by-laws committee of himself, Jo Schwitz, and the director to review & revise by-laws as necessary.

Cheesemaking Day 2023: Reviving Cheesemaking Day was discussed possibly on the 2nd Saturday in September. More research about conflicts needs to be done.

Adjournment: Motion to adjourn by Anita 2nd by Steve. C. Meeting adjourned at 5:59 PM

Respectfully Submitted: Secretary Anita Huffman

THE WORD SEARCH BATTLE

Cheese

Difficulty: Hard



Play this puzzle online at: <https://www.wordsearchbattle.io/topic/cheese>

BRIE
BURRATA
CHEDDAR
COTIJA
EDAM

EMMENTAL
EPOISSES
FETA
GOUDA
HALLOUMI

JARLSBERG
MANCHEGO
PANEER
REBLOCHON
ROMANO

ROQUEFORT
STILTON
TALEGGIO



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

October 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11:00 Jamesville Mooseriders, 10 ppl Docent Greeter	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.			Docent Greeter	Mary Ann Hanna Jane Paradowski	Fritz Kopp Greeter
9	10	11	12	13 Deb Hutchinson 10-12:45 Jeanne Schwartzlow	14 10:30 Home School Group, .30 ppl Docent Matt Figi	15
16	17	18	19	20 Fritz Kopp 10:30-3 Greeter	21 John Marean Irene Marean	22
Diane Knautz Docent	24	25	26	27 Ernie Gebhardt Bob Blankenhorn Greeter	28 Chuck Ekena Greeter	29 Margo Indergand Docent Greeter
Fritz Kopp Barb Kopp	31	Nov 1	Nov 2	Nov 3 THURS, MAY	Nov 4 4 th ,	Nov 5 2023
Closing Day Docent Greeter			CLOSED	UNTIL		

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
Website: www.nationalhistoricalcheesemakingcenter.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**