

## Our 2021 Exceptional Partners:

- Alp & Dell Retail 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
- Darlington Dairy Supply
- Diane Knautz
- Emmi Roth
- Foreign Type Cheesemakers Association
- Guggisberg Cheese-Richard Guggisberg
- Klondike Cheese Company
- Maple Leaf Cheese Co-op
- Maple Leaf Cheesemakers
- Maple Leaf Cheese Store—Gordon Bergemann
- Mill Creek Cheese LLC
- Mullins Cheese, Inc.
- Precision Drive & Control
- Super 8 by Wyndham
- Bill & Carolyn Robichaux
- Regez Supply Co., Inc
- R. Mueller Serv.& Equip.
- Roelli Cheese Co. Inc.
- Silver Lewis Cheese Co-op
- Steve & Glennette Stettler
- Vilutis and Company
- Wengers Springbrook Cheese, Inc.
- Woodford State Bank
- Wis. Swiss & Limburger Producers
- Zeitler Auto Body-Gail & Chuck

**(Please patronize these folks!)**



*"Cheese Is Our Culture"™*

# Culture, Curds, and Cheesey Chatter



July, 2021

*A Publication of the National Historic Cheesemaking Center*



**IMOBERSTEG FACTORY** looks brand new. Coplien Painting, Monroe, has finished giving the last remaining 1800's era farmstead factory a new coat of paint. It had not been refreshed since moving here 11 years ago!

### REMINDER DATES

**Board of Directors meeting July 14, 5 p.m.**

**NHCC is now open until Oct. 31**

**Thursday thru Sunday**

**10 a.m. to 3 p.m.**



Volume 14, Issue 6

*Thanks to Colony Brands Inc. for the printing of Culture*

*A HUGE thank you to our 2021 valued business members, listed here:*  
2021 Business and Supporting Members

- |                                    |                                |                                  |
|------------------------------------|--------------------------------|----------------------------------|
| Badger State Propane               | Jan Benkert                    | Harry & Diana Bowen              |
| Deborah & Bart Briggs              | James Curran Sr.               | Mike & Shirley Connors           |
| Dairy State Cheese Co-op           | Deppeler Wood Shop             | Donna Douglas                    |
| Steve & JoAnn Esser                | Mike & Audry Einbeck           | Eau Galle Cheese                 |
| Bob & Nancy Faith                  | Mathew Figi                    | Rosemary Forcade & Jack Oostdike |
| Gile Cheese Company                | Gibbsville Cheese Co., Inc     | Jim Glessner                     |
| Ron Goecke                         | Terry Goetz                    | Virginia Goetz                   |
| Gary & Corie Grossen               | Terry & Mary Ann Hanna         | Nate & Joanne Hare               |
| Carla Hartwig                      | Judie Heitz                    | Jim & Anita Huffman              |
| Benjamin Johnson                   | Ken Klassey                    | Leona Klassey                    |
| Geo. (Jud) & Beth Kindschi         | Greg & Julie Knoke             | Harvey W. Kubly, CPA             |
| Lake Country Dairy                 | Virgil & Carol Leopold         | Helen Locher                     |
| Jerry & Lynn Lokken                | L&S Automotive & Truck Service | Jim and Donna Mueller            |
| Mueller Consulting, LLC            | Myron & Geri Olson             | Pine River Pre-Pak               |
| Dave & Kathy Roelli                | Bill & Marilyn Ross            | Jon & Carol Rufenacht            |
| Bill & Joan Schmid                 | David & Holly Schmid           | Jeanne & Gregory Schwartzlow     |
| Shullsburg Creamery                | Millie Stauffer                | Dan & Ann Stearns                |
| Mark Steinmann Consulting LLC      | Bill & Barb Stuart             | Bonnie Zumkehr Sauey             |
| Bonnie Zumkehr Sauey & Craig Sauey | Paul Vassalotti                | Henry & Melva Tschanz            |
| Janet Zee & Ron Purintun           | Zwygart Family Partnership     | William & Christine Viney        |
| Wisconsin Cheese Group             |                                |                                  |

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

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**IN SEARCH OF:**

*Wanted: An old sediment gun used for ten gallon milk cans. NHCC will pay the shipping cost. Contact us!*



Docent Rudy Kaderly and wife, Judy, greeter, make an awesome NHCC team. They join other husband and wife teams: Jon and Carol Rufenacht, John and Irene Marean; Virgil and Carol Leopold who enjoy volunteering together.

*Stirring the kettle,  
With President Jim*



It has been an interesting and fun-filled couple of recent weeks.

Your president just today completed a series of four presentations relating to the “Fascinating History of The Swiss Colony.”

Backstory: About six weeks ago the local Monroe Library asked me to be part of their summer historical series of talks on the lawn. So yours truly did he first one at the Cheese Center, followed by two more at local retirement/nursing facilities, and one at a local service club.



The Swiss Colony (now Colony Brands) is my former employer for 22 1/2 years, and has an intimate connection with the Milwaukee Road Depot which houses NHCC. It was through Colony Brands foun-



der, Ray Kubly, selling cheese via Rail Express agents up and down the Milwaukee Road line that this huge marketing giant got its start.

In 2006 I was asked to detail the amazing history of The Swiss Colony, through an Arcadia Publishing book, for their 80th anniversary. The final tome is what I am holding in the photo to the left.

I have been detailing its history at times ever since.

Colony Brands has been a huge supporter of the National Historic Cheesemaking Center over the



years, not only as one of our exceptional partners, listed every month on Page 1, but through grants and other donations which has assisted us financially. Recently the company donated a huge quantity of cheese spreaders used as surprise gifts to our many visitors. We issue the company a big “thank you!” The photos here are from some of the presentations during June and July.

# Cheese

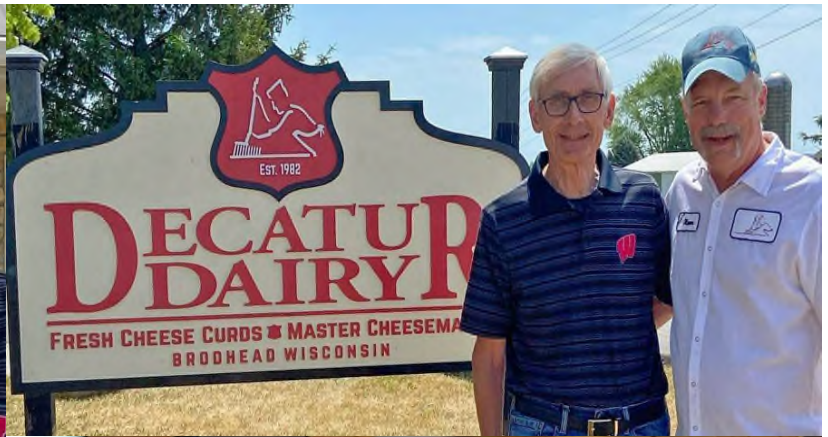
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A	A	E	L	Z	I	E	O	A	D	S	C	H	E
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- CREAM CHEESE
- RICOTTA
- GOUDA
- CHEDDAR
- WENSLEYDALE
- AMERICAN
- COTTAGE
- BLUE CHEESE
- EDAM
- HAVARTI
- MUNSTER
- PARMESAN
- MOZZERELLA
- SWISS

## Volunteer Opportunities Await You

During our 2021 season at the National Historic Cheesemaking Center and Green County Welcome Center continues looking forward to volunteers and docents to assist us.

Just a few hours per month, from May 1 to October 31, helps us to better serve visitors and guests that come to Monroe and Green County. You are invited to join friends and make a difference in your life and our community. Membership in the National Historic Cheesemaking Center is not required.



**THE GUV VISITS DECATUR—**  
 Wisconsin Governor Tony Evers recently made a stop at Decatur Dairy! He was given a tour, met with Master Cheesemaker Steve Stettler, and proudly showed off some of Wisconsin's best!

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





Forever friends traveling together in style, these two couples are seeing the U.S. in separate RV's. "We are ready to make some cheese! Where's the milk? What's next? Starter cultures! OK! When do we put in the rennet? How long do we have to stir this kettle?" "Is it my turn to cut the curd? This is hard work!!"

**OUR MILK WAGON IS BACK—** Restoration of milk buggy (below) was by Jason Kundert, Deppeler Wood Shop, LLC. Special thanks to Terry Hanna and Bill Schmid for coordination of the restoration, and annual maintenance agreement.



**In Sympathy**

We extend our sympathy to NHCC Assistant Director, Deborah Briggs and Family. Deb's mother, Judith Haggard, 81, died October 25, 2020, at Alliance, Nebraska. Interment of ashes was held on Tuesday, July 6, 2021, at the Nebraska Veteran's Cemetery, Alliance. Deborah and Bart attended the service.



**TRAVELING IN STYLE**—Texas travelers detached their fifth wheel camper, equipped with all the conveniences of home, including sleeping, showering, dining, cooking, entertainment, and storage, spacious and elegantly furnished, at the Green County Fairgrounds, Monroe. Arriving at our NHCC Museum in a beautiful 4-door truck, one got the feeling they “could live that way for the rest of their lives!”



**RESEARCHERS**—NHCC is blessed to have Paul Vassalotti, Cross Plains, along with NHCC member, JoAnn Schwitz, researching the factories and cheesemakers of Green County, from our files in the Archives room. Paul and JoAnn are documenting and filing valuable information for the National Historic Cheesemaking Museum. We welcome Paul, our newest Business member, and volunteer, to our organization.



## Four generations at Historic Cheese



NHCC Director Donna conducted a tour for the family of Wilbur Klemm, deceased, who was a cheesemaker at the Decatur Factory from 1961-1972. Wilbur's wife Eleanor, 101 years old, is shown with her daughter, Karen



Nelms, and granddaughter, Amy Jansen, and Eleanor's great-grandchildren, along with Amy's husband, Joe Jansen, Memphis, Tennessee.

Wilbur and Eleanor made cheese for 16 years at the Jordan Prairie Factory before moving to the Decatur Swiss Cheese Factory, with their family, living above the factory.

John Frehner and Wilbur Klemm made cheese there until 1972.



Photo left: the Decatur Dairy take at Wisconsin State Fair judging.

Photo right: A new tee noted at Decatur Dairy: Cheese names and factory names inside the shape of state of Wisconsin!





# PROUDLY WISCONSIN

## - Dairy Facts -




It's no wonder Wisconsin is known as America's Dairyland. Wisconsin is recognized nationally and globally as a leader in the dairy industry. Take a look below to learn why.



**23% OF THE TOTAL DAIRY FARMS**  
in the U.S. are in **WISCONSIN**

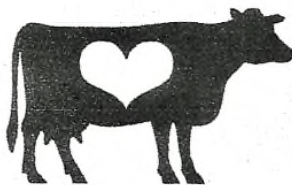
IN 2018 WISCONSIN PRODUCED  
**OVER 30 BILLION POUNDS OF MILK**

That's 14% of the total U.S. milk production



**THE WISCONSIN DAIRY INDUSTRY GENERATES \$45.6 BILLION**  
each year for the state's economy

This is more than the combined value of Florida citrus and Idaho potatoes



**WISCONSIN AVERAGES 150 COWS PER HERD**  
well below the U.S. average of 251

**95% OF WISCONSIN DAIRY FARMS ARE FAMILY OWNED**



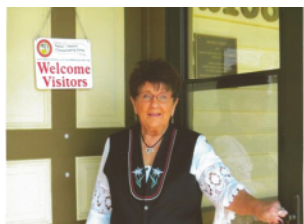
**WISCONSIN DAIRY FARMS HELP FUEL THE STATE'S ECONOMY**  
creating **154,000 JOBS**  
and generating **\$1.28 BILLION**  
in state and local taxes

Look for the Proudly Wisconsin Cheese badge or the Wisconsin Master Cheesemaker mark on packaging nationwide.

Learn more at [WisconsinCheese.com/Facts](http://WisconsinCheese.com/Facts)

You'll know it's one of ours when you see the badge.





## **National Historic Cheesemaking Center** **“Cheese is Our Culture™”**

### ***From Donna’s Desk....***

I am excited and elated to share with you that NHCC is experiencing the best year since I became your director ten years ago! As of June 30, in just 2 months, with reduced days and hours, we have hosted visitors from thirty-six states and several countries including Columbia, South America, and Turkey.

We are looking forward to greeting visitors from the following states in 2021. They are Alaska, Arkansas, Connecticut, Delaware, Hawaii, Louisiana, Montana, Nevada, Oregon, Rhode Island, South Dakota, Vermont, and Washington, DC. Our goal each year is to have all fifty states, so with four months to achieve it, we can do it!

The NHCC and Green County Welcome Center campus is among the most beautiful sites in Monroe. The parking lot has been recoated; Coplien Painting, Monroe, recently completed painting the re-located century old Imobersteg Farmstead Cheese Factory, and Jason Kundert restored the Milk Buggy and it has been returned to the location behind our “little gem” cheese factory.

A special “thank you” to each one of our NHCC docents and greeters that are willing to take a five-hour shifts, thus requiring fewer volunteer staff per week. It has been increasingly challenging this year to recruit new volunteers.

In closing I would like to invite our “Supporting Partners and Master Cheesemakers” to share articles of interest to our readers. Please email me items that can be published in future “Culture” newsletters at:

[info@greencountywelcomecenter.org](mailto:info@greencountywelcomecenter.org) Please!

Have a healthy and fun-filled summer!

*Donna*



**National Historic  
Cheesemaking Center**  
608.325.4636

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

# July 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	Shifts are 10:00 AM – 3:00 PM unless otherwise requested. Usually Donna or/and Deb are available.			Steve Esser 11-21 Jon & Carol R Deb Hutchinson 12-2	John Marean 11-2 Bob Blankenhorn Fayth Block Carol R 11-2	Ken Klassey? 3 Fritz Kopp Barb Kopp
4 CLOSED	5	6	7	Helen Locher 11-18 Mark Mayer Peggy Kruse	Ken Klassey Mickey Beem	Steve Esser 11-210 Matt Figi
11 Fritz Kopp Barb Kopp	12	13	14	Lynn Lokken 1-315 Ernie Gebhardt	Mary Ann Hanna Jane Paradowski	Fritz Kopp 17
18 Jim Glessner	19	20	21	Deb Hutchinson Jeanne Schwartzlow	Chuck Ekena John Prien	Jim Glessner Jud Kindschi 24
25	26	27	28	Ken Klassey Peggy Kruse	30	Fritz Kopp 31
Aug 1	Aug 2	Aug 3	Aug 4	Aug 5 Jon Rufenacht Carol Rufenacht	Aug 6 Mary Ann Hanna Jane Paradowski	Aug 7 Fritz Kopp

## 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.

**Face Coverings**  
If you are unvaccinated it is suggested you wear a covering that goes over both nose and mouth. We can supply a mask for you, if needed.

**Lunch break?**  
You may bring your lunch or leave for lunch.  
A refrigerator and microwave are available. Also, clean picnic tables with umbrellas!

**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**