

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
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- 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



Sept.-Oct., 2021

A Publication of the National Historic Cheesemaking Center



Wisconsin Cheese Makers Association tours Dairy Pilot plant

State leaders from the Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) and the Wisconsin Economic Development Corporation visited the University of Wisconsin-River Falls Dairy Pilot Plant to see firsthand how the renovated plant will help cultivate the next generation of dairy processors. WCMA is a supporter of this important project, and of investing in the future of the dairy industry.

What's the Dairy Hub-bub?

By Wis. Senator
Howard Marklein

I recently visited the Dairy Innovation Hub (DIH) operations at UW-Platteville for an update on their projects and progress. As you may re-
(Continued on Page 2)

REMINDER DATES

Meetings: Oct. 13, 5 p.m. at Center

NHCC is now open until Oct. 31

Thursday thru Sunday

10 a.m. to 3 p.m.




Volume 14, Issue 8

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 |
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| Geo. (Jud) & Beth Kindschi | Greg & Julie Knoke | Harvey W. Kubly, CPA |
| Lake Country Dairy | Virgil & Carol Leopold | Helen Locher |
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| 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!

<u>Board of Directors</u>		
Fayth Block		
Dave Buholzer		
Jim Glessner, president		
Anita Huffman		
Jim Huffman	<u>Admin Staff</u>	
Ken Klassey	Donna Douglas	
Fritz Kopp	Executive Director	
Steve Stettler	Deborah Briggs	
Henry Tschanz	Assistant Director	
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<i>All Rights Reserved</i>		

call, I led a legislative effort to fund the DIH in the 2019-21 state budget. This innovative idea was developed by the Dairy Task Force 2.0 and is a top priority for dairy and agriculture in Wisconsin to remain a dairy superpower.

In the 2019-2021 budget, we allocated \$8.8 million for UW-Madison, UW-Platteville and UW-River Falls to reprioritize and restore focus on dairy innovation in Wisconsin. This collaborative effort is working well with researchers and experts on all of the campuses sharing information and data. There is tremendous enthusiasm for the problem-solving, innovation and out-of-the-box thinking taking place among these three campuses. I am very optimistic that this collaboration will continue to produce strong results.

Dr. Tera Montgomery, Professor of Dairy and Animal Science and the UW-Platteville campus liaison for the DIH, introduced me to several researchers, discussed their projects and took me on a tour of Pioneer Farm. As the Senate lead on this important initiative, I have been monitoring the progress of the DIH to ensure that our tax dollars are wisely invested and productive.



(Continued on Page 3)

(Continued from Page 2)

*Stirring the kettle,**With President Jim*

Here it is, almost October, and as I write this, Autumn is in the air. Following a few days of heat, a cold front has put temps in the 60's.

But not to fear, the Museum is open until Oct. 31! What we are missing is a few more volunteers to assist our guests through the coming month. Help us if you can.

You may have wondered why this is a combined September/October edition? One, we have been extremely busy with visitors; two, time just kind of got away from us, and three, your ed was under the weather earlier this month.

It has been an exceptional year so far, with a couple tour buses thrown in, to boot. We love buses stopping at the facility; so hopefully, 2022 will see more activity there!

Jim

 A photograph of Steve Bechel, a man with glasses and a white lab coat, holding a large wheel of cheese. He is smiling. The lab coat has a name tag that says "Steve" and another that says "Eau Galle Cheese".

Steve Bechel
Eau Galle Cheese
 WCMA Board President
Favorite Cheese
 Parmesan
Proudest Achievement
 Becoming a Wisconsin Master Cheesemaker
Why I Support WCMA
 "As cheesemakers, we put a lot of time, energy, and care into delivering the best product we can. That's what's great about WCMA: its staff understand and apply that same dedication to serving our industry."
 WISCONSIN CHEESE MAKERS ASSOCIATION EST. 1981

According to Dr. Montgomery, the long-game for the DIH is to “make a significant difference for Wisconsin’s land/water, cow health and the well-being of the dairy farmer and their business.” Their four priority areas include land and water sustainability, animal health, uses for milk beyond food and growing farm businesses and rural communities for the future.

I was impressed by the creative thinking and research taking place on all three campuses. Dr. Montgomery told me about several of the ideas they are studying and questions they are asking, including:

- * Can we feed cows a specific diet to produce milk for people with allergies, dietary restrictions and niche markets?
- * Are there ways to add value to the waste coming from the farm? Alternative uses for waste?
- * Dairy farming has become very technological. How do we protect the technology and data on the farm from cybersecurity threats?
- * Are there ways for farmers to make money off of all of the data they are collecting?
- * Plant-based proteins are currently used in 3D printing; can we use the proteins in waste milk for the same purposes?
- * Can we use evaporators on the farm to reduce the amount of water (in the milk) that we are hauling to cheese plants, rather than transporting heavy tanks of product that is then disposed of as waste?
- * How can farmers market their product more directly to consumers and what would that take?
- * How can we use technology to help us do the jobs we WANT to do and fewer of the jobs that we struggle to fill (milking, cheese-making, cleaning and other labor-intensive jobs), as we see a decline in the number of young people in rural communities?
- * ...and more.

These are the types of questions and projects that will continue to make Wisconsin a dairy superpower. I am also encouraged by the collaboration among the campuses. Dr. Montgomery told me that the connections among researchers is uniquely productive and open. They are sharing files, data and ideas across campuses, which doesn't always happen.

I am very happy to know that everyone involved in the DIH is pulling in the same direction.

(This was a recent memo to Sen.. Marklein’s constituents, and we though Culture readers would be interested.)

Guggisberg Mac-N-Cheese

Ingredients:

5 cups 2% milk
6 tbsp butter
1/2 cup all-purpose flour
2 tsp sea salt
1/4 tsp ground nutmeg
1/2 tsp freshly ground black pepper
1/2 tsp cayenne pepper
4 cups shredded sharp White Cheddar cheese
1-1/2 cup shredded Guggisberg Amish Butter Cheese
1/2 cup shredded Guggisberg Baby Swiss
1 pound pasta
1/2 cup breadcrumbs

***Give this a try.
It sounds
absolutely
delish!!!***

Directions:

1. Preheat oven to 375 degrees F.
2. Spray a large casserole dish with nonstick spray and set aside.
3. In a medium saucepan, warm the milk over medium heat.
4. In a large skillet, melt the butter. Once the butter has melted and starts to slightly brown and bubble, add the flour and whisk until the flour is fully incorporated.
5. Continue to whisk and add the hot milk slowly. Whisk for about 10 minutes until the milk and flour mixture has thickened.
6. Remove from heat and add the salt, nutmeg, pepper, cayenne, White Cheddar, Butter Cheese, and Baby Swiss cheeses. Stir to combine until the mixture is smooth. Set aside.
7. Place a large pot of water on the stove to boil.
8. Cook the pasta 1 minute short according to the package directions. Drain pasta, rinse with cold water. Stir the pasta into the cheese mixture, and pour into the prepared casserole dish.
9. Sprinkle the top with the breadcrumbs and bake for about 25-30 minutes until the edges just begin to brown. Remove from oven and let sit for a few minutes before serving.

Guggisberg Cheese

5060 State Route 557
Millersburg, Ohio 44654
Phone: (330) 893-2500
Toll Free: 1-800-262-2505

***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***



NHCC docent, Virgil Leopold and wife, Carol, sharing dessert "Death by Chocolate!"



NHCC staff welcomes visitors from Italy, Ecuador, and Liverpool, England



Walworth County Fair - Elkhorn - Discovery Barn. Special display on cheese making - featuring Myron Olson and Jamie Fahrney- Chalet Co-op Limburger !



Sen. Howard Marlein recently visited **Emmi Roth USA's Platteville plant.** Marklein said it was great participating in the cheesemaking process. He gave a special thank you to Don Barnard, Emmi Roth Plant Manager, and Tim Omer, President of US Operations, for speaking with him about the cheesemaking industry in Wisconsin.



Team Emmi Roth – Monroe was named the **2021 Grand Master Cheese-maker** at the **Blue Ribbon Dairy Products Auction** at the **Wisconsin State Fair** with their winning entry of **Roth Grand Cru Reserve Wheel**. The entry scored **99.650** in the **smear ripened cheese** class.

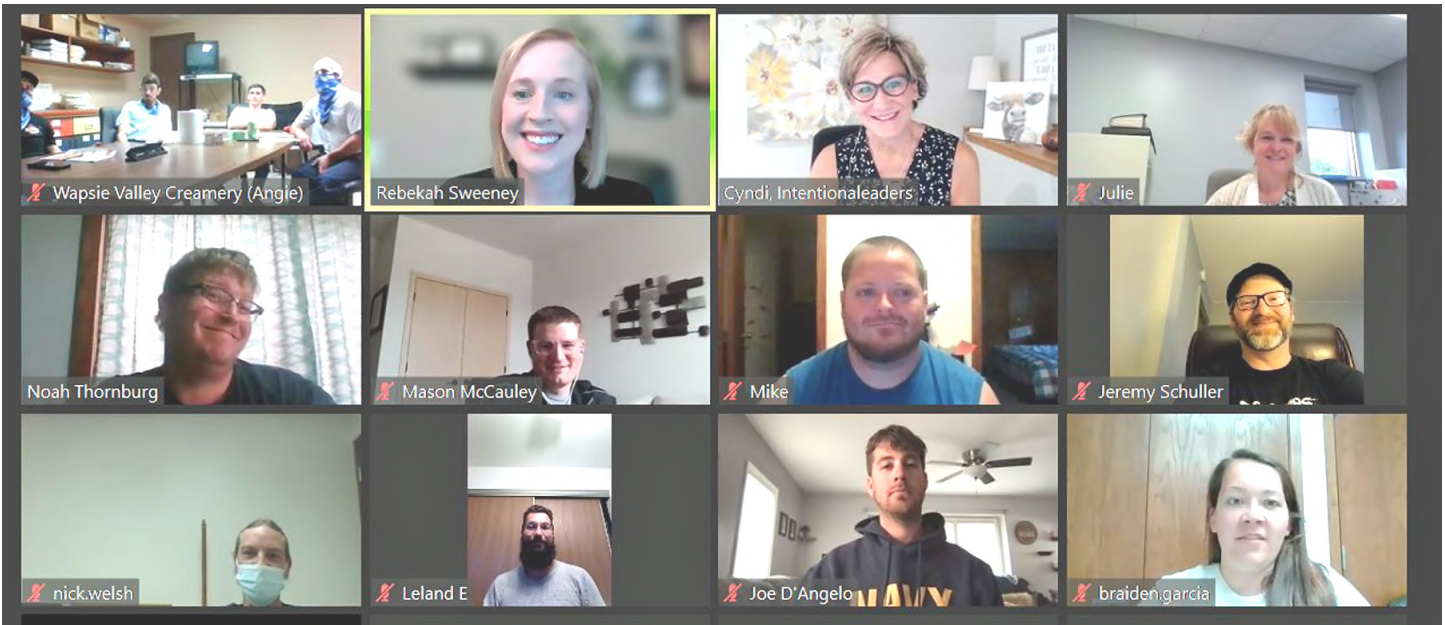


Grand champion dairy products were also announced at the event.

- **Grand Champion Butter:** Organic Salted butter, exhibited by CROPP Cooperative/Organic Valley
 - **Co-Grand Champion Yogurt:** Yodelay Rhubarb Swiss Yogurt, exhibited by Yodelay Yogurt
 - **Co-Grand Champion Yogurt:** Lowfat Mango Kefir, exhibited by Weber's Farm Store
 - **Grand Champion Sour Cream:** Odyssey Sour Cream, exhibited by Klondike Cheese Co.
 - **Grand Champion Milk:** Half-Gallon glass bottled 1% chocolate milk, exhibited by Lamers Dairy, Inc.
 - **Grand Champion Custard:** Strawberry Moon, exhibited by The Creamy Pig
- Each blue ribbon entry from the dairy products contest sold during the auction, which raised \$54,150 for student scholarships and dairy promotion at the state fair.

(Courtesy Pam Jahnke)

WCMA member Specialty Cheese welcomed Senator Tammy Baldwin to its Reeseville plant Aug. 26. The group discussed rural economic development and future plans for the Dairy Business Innovation Alliance.



Kudos to the engaged member employees joining in WCMA Front-Line Leadership training recently with Cyndi Wentland of Intentionaleaders, LLC. Their energy and commitment to driving growth in the dairy processing industry is admirable. Thanks also go to their employers: Baker Cheese Company, Emmi Roth/Roth Cheese, Grande Cheese Company, Great Lakes Cheese Company, Klondike Cheese Company, Schuman Cheese, and Wapsie Valley Creamery.

Monroe Evening Times

December 2, 1898

Provided by the NHCC Archives Committee

“Party of Ten Leaves Monroe to Spend the Winter Across the Sea”

A party of ten cheesemakers, who have been located in different parts of Green County the past season, left Wednesday for Switzerland, where they will spend the winter. Everyone of them will return in the spring, in time to begin work at the opening of the cheese making season. John Strahm sold the transportation and the parties are: John Baumgartner and wife, New Glarus; Carl Fussbind, Monticello; John Naef, Town of Adams; Cesar Hildbrand, Clarno; Fred Leiser, Jefferson; Arnold Zumwald, Oakley; Jacob Hoegger, Town of Monroe; Burnhardt Zweifel, Brodhead; John Baumgartner, Jordan. They had a large American flag that they will take with them on their trip.

NATIONAL HISTORIC CHEESEMAKING CENTER MEETING MINUTES 8/18/21

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

Call to Order: President Jim called the meeting to order at 5:03PM.

Secretary's Report: 5/12 meeting minutes approved on motion by Jim H., 2nd by Henry, C.

Treasurer's Report: It was noted that many improvements have been made this year. Approved as presented, motion by Fritz, 2nd by Jim H., C.

Director's Report: Donna mentioned that a new printer was purchased and a container for recyclables has been installed. Nearly 1,000 visitors have come from 42 states to date. .

Committee Reports:

Archives & Displays: Meeting every two weeks

Building & Grounds: Fritz asked permission to contact Loren Meinert about needed building repairs. Motion to go ahead Dave, 2nd Ken, C.

Fundraising/Scouts: Deborah reported receiving \$754 so far.

Membership: Sustaining and business memberships are almost the same as last year, while family memberships have gone down.

Sunshine: Millie has sent 11 cards, get well and birthday.

Website: Deborah pointed out this will come up in new business.

Unfinished Business: None

New Business:

Website Contract: Deb presented the contract with Kasey Kaderly for six months at a cost of \$1,995 as recommended by the executive board. Motion JoAnn, 2nd Millie, C.

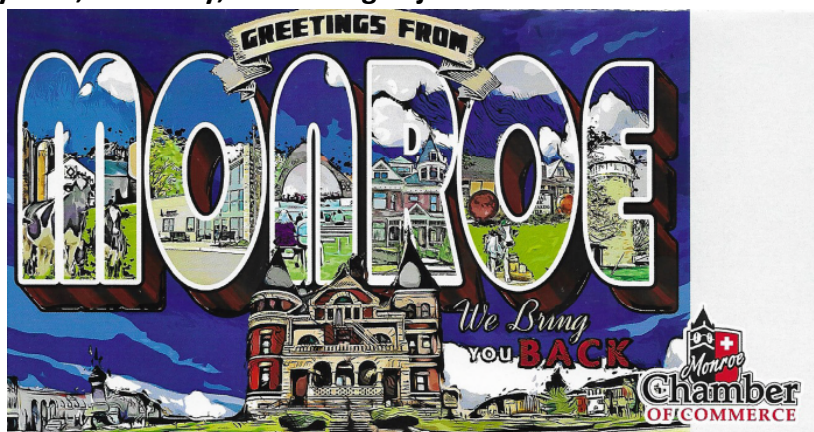
Appoint Nominating Committee: Jim G. appointed Millie and Anita to present a slate of officers at the September meeting.

Heritage Fest: In Waunakee on 9/12. NHCC will be represented by Jim G.

Computer Replacements: It is recommended by the executive board that Donna's computer be replaced by CKH at a cost of \$1,139. Motion JoAnn, 2nd Ken. C.

Cheesemaking Day: It has been determined to wait until 2022 for this event.

Adjournment: Motion by Fritz, 2nd Henry, C. Meeting adjourned at 5:43PM



1 Find the types of cheese!!

Cheese

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

Swiss

String

Roquefort

Romano

Ricotta

Provolone

Pepper Jack

Parmesan

Nacho

Muenster

Mozzarella

Monterey Jack

Limburger

Havarti

Gouda

Gorgonzola

Feta

Curds

Cream

Cottage

Colby-Jack

Colby

Cheddar

Brie

Bleu

Babybel

Asiago

American



National Historic Cheesemaking Center "Cheese is Our Culture™"

Hello NHCC Supporters & Friends!

As the saying goes "time flies by when you are having fun!" Here it is the middle of September at NHCC, and we have hosted visitors from 46 states to date! We are still eager to welcome "cheese lovers" from the states of Rhode Island, Vermont, New Mexico, and Hawaii.

We have managed to keep the doors open with fewer docents and volunteer greeters this year. We are grateful for those volunteers that put in many extra days and hours. Thank you to each one of you!



It was a pleasure "taking our show on the road" several weeks ago. Retired Master "Limburger" cheesemaker, Myron Olson, and I teamed up to present the "Limburger Story" to residents of the Aster Retirement

Center in Monroe, Wis. Chalet Coop is the only place in the United States that still makes Limburger cheese. Approximately 30 residents enjoyed eating Limburger and Cheddar cheese sandwiches after our presentation. Only 6 residents ate cheddar!



Our NHCC "to do" list was completed this year. Projects included painting "our little gem," century old Imobersteg Farmstead Cheese Factory, restoration of the antique milk buggy which is a real conversation piece, and the parking lots have been paved and striped.

We are appreciative of our NHCC Sustaining and Business Partners, donations, memorials, and grants received that enable NHCC to be one of Monroe's top three places to visit.

Thank you for your continuing support that allows us to "keep the past alive" with our rich cheesemaking history.

Enjoy the beautiful fall weather!

Donna



**National Historic
Cheesemaking Center**
608.325.4636

NHCC Hours:
10-3
Thursday – Sunday

Sept 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	20	21	22	23 Jim Huffman Anita Huffman	24 Chuck Ekena John Prien	25 Steve Esser Paul Vassaloffi
26 Jim Glessner Lynn Lokken 1-3	27 Royal Excursion 28 Bus Tour – 2:00 PM 47 people		29	30 Mark Mayer Lynn Mayer	Oct 1 Mary Ann Hanna Jane Paradowski	Oct 2 Ken Klassey 12-3
3 [] []	4	5	6	7 Jon Rufenacht Carol Rufenacht	8 [] Fayth Block	9 [] Matt Figi
10 [] []	11	12	13	14 Deb Hutchinson Jeanne Schwartzlow	15 John Marean Irene Marean	16 Ken Klassey 11-3
17 [] []	18	19	20	21 [] []	22 Chuck Ekena John Prien	23 [] []
24 [] []	18 9:00 AM 25 Fall Clean-up	26	27	28 [] []	29 Virgil Leopold Carol Leopold	30 [] []

31
Ken Klassey 12-3

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
At this time, a covering that goes over both nose and mouth is required to be worn by volunteers and guests. 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!

NOTES

**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**