

Our 2021 Exceptional Partners:

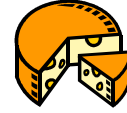
- Alp & Dell Retail Store
- Alpine Slicing and Cheese Conversion
- Baumgartner's Cheese Store, Inc.
- Dave & Glenda Buholzer
- Ron & Sue Buholzer
- Steve & Thea Buholzer
- Cheese Louise, Inc.
- Colony Brands, Inc.
- Darlington Dairy Supply
- Decatur Cheese Co-op
- Darlington Dairy Supply
- Diane Knautz
- 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



November 2021

A Publication of the National Historic Cheesemaking Center



RAPT ATTENTION—Docent Virgil Leopold, left, a retired educator, kept a group of Rock County Home School students enthralled by the history of cheese when the group visited the National Historic Cheesemaking Center recently.



Hats off and a big salute to Burnett Dairy For recognizing Our veterans On Nov. 11 !!!!!!!

REMINDER DATES

NHCC is now closed for the season

Come visit us in 2022, starting May 1



Volume 14, Issue 9

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, treasurer
 Dave Buholzer, past president
 Jim Glessner, president
 Anita Huffman, secretary
 Jim Huffman, director
 Ken Klassey, director
 Fritz Kopp, director
 Steve Stettler, director
 Henry Tschanz, vice pres.



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

All Rights Reserved



NHCC volunteer, Jackie Elmer, shown left, recently received Star of the Industry Award! Jackie, long time employee of the Chalet Landhaus, New Glarus, Wi., was recognized as showing exemplary performance by the Wisconsin Hotel and Lodging Assn. at their Stars of Industry Awards Luncheon, held in Milwaukee, Nov. 8,. The awards honor lodging employees who are exemplary role models of the true spirit of hospitality in Wisconsin. Guests find Jackie Elmer greeting them at the Front Desk and checking them into their rooms at the Swiss style hotel. Starting in 1990, Jackie advanced from housekeeping, laundry duties, and finally Front Desk Attendant. Jackie has dedicated 30 plus years of continuous service to the hospitality industry! Congratulations NHCC Volunteer Jackie Elmer! We honor you on this prestigious award!

We need your stories!

By Steve Stettler

Director at large, NHCC

Hello NHCC members

Our mission going into the next new season is to tell stories about our member companies and members involved, or stories in your life's history related to the cheese industry. The story can be as simple as how it has impacted your life or family.

We are getting a broad base of members and your stories should be heard. Hell, if I can do, anybody can take a little time and write down the moments in history you have swarming around in your head, people you do not want lost that have a moment in cheese history. We need you to just be a part of what we are all about, stories.

I know we are all busy, but the Buholzer's, my family and several close members that have become friends, all have full schedules and we all feel we need to get this stuff in print so it isn't lost. No matter how small, if it is important to you, it is important to us.

In high school, I did a report on the history of my Grandpa. When he came over from Switzerland, who was the first President he voted for, (it was a big deal for him), the depression and his journey in the cheese business and life.

There are so many stories, family stories, people we do not know about, that will disappear if you do not bring them out on paper.

It is a good mission. The story does not have to be perfect; we have people that will make it perfect. It IS the story and the history that is important to us!

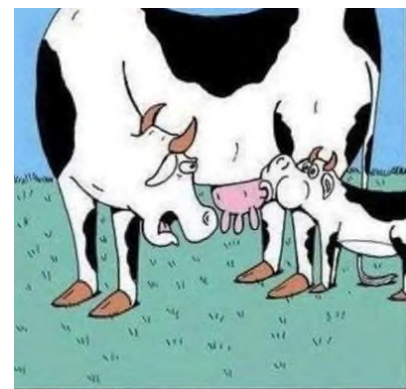
(I'm writing on behalf of NHCC board members following a long discussion on how do we improve and preserve history. To me it is personal stories!)



Well, here it is, almost Thanksgiving, and at the time of this writing, forecast is for light snow this weekend in the Southern Wisconsin area. So, Winter is coming, the Center has closed for the season, and we are looking forward to 2022 with revised exhibits, more volunteers returning, and expectations that we will have visitors from all 50 states.

As you may notice, this coming year we are looking to expand our historical coverage, as Board member-at-large Steve Stettler outlines on this page.

So if you have any memories, stories about the historical cheese industry, send them our way. We will share with our growing audience across the Country. See you next month.....*Jim*



"For the last time, Junior, stop blowing milk bubbles! ... You're giving me gas!"

Remembering Eldon Ott

By Steve Stettler, Master Cheesemaker

Eldon Ott was a cheesemaker in the hills of Hollandale, WI. When I was a youngster, my dad would get starter from Eldon once in a while if our starter was slipping and Eldon would do the same. They both made Swiss at the time.

Back in the day, I do not think I even had a license to drive, when I had to go to River Forks Cheese Factory to get starter early in the morning. No GPS, I had to go off of the directions my Dad gave me.

It was way farther than I thought it was, thinking it was no farther than Hay Hollow Cheese Factory. No cell phone to ask, so I just kept driving and sure enough I found the factory tucked back in the hills somewhere around Hollandale.

A soft-spoken, good-sized man with a gentle demeanor, especially at six o'clock in the morning!! He had the starter ready and laughed when he asked me if I had a hard time finding him! He joked about not having to worry about salesmen coming to see him.

Eldon sold River Forks in 1972 after a 19-year run and moved to Monroe. He bought into First Swiss Cheese Factory, which was owned by Green County Co-op, Monroe. He started Ott Cheese Inc. in 1973, making muenster cheese down off the square by the Huber Brewery.

Eldon had one of the few cheese factories where you made cheese on the first floor and gravity fed the curd to the tables in the basement. It was a unique system requiring a tapping on the pipe telling the cheesemaker you were ready to open the valve. I am sure that was never a problem. I only knew this because when I was at the plant, I asked why the stainless pipe going up through the ceiling was dented up. I understood the program from growing up in a factory.

He made cheese there until 1987, when he decided it was time for him and his wife to retire.

Eldon is still praised by employees as a really good employer and a fair man. A hard-working cheesemaker just trying to do a good job for his patrons and make a living.



NHCC Docent Ken Klassey was on hand when we opened for the season May 1, so it was fitting he flipped the closing sign on



Halloween day. Below, Ken locates the Memorial brick honoring the memory of his father, Wilbert Klassey, a cheesemaker dad!



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



AN UNFORGETTABLE VISIT—When the *Frank Johansson's* (center) from near Tallahassee, Fla., made a late afternoon stop on Halloween to the Cheese Center enroute to their sunny state home, Docents *Ken Klassey*, left, and *Jim Glessner*, right, gave them the royal treatment. Besides a comprehensive tour, the couple walked out with gifts from the Center and best wishes for a safe journey home!



FROM A POST-CARD recently acquired--The Coolidge Cheese factory, Plymouth, Vt.— Built in 1890, a true, old-fashioned American (country store) cheese. Wholesome, carefully aged and naturally cured. Made in the Vermont tradition.



With few visitors Oct. 31, our last day of the season, docent and NHCC director Ken Klassey broke out his 4-string Appalachian dulcimer and serenaded Jim Glessner, NHCC president and Donna Douglas, executive director (not shown)

What kind of cheese?

By Ken Klassey
NHCC Board member and docent

As I think back over our busy 2021 season, and the many fun and enthusiastic visitors we hosted at the museum from 46 states and several foreign countries, I think of one 4-year-old young man who really “takes the cake” (or cheesecake) for visitor of the year!

Last summer, as I began a tour in our “Heritage Room,” for a young family with two sons, ages 4 and 6, I asked them if they liked cheese. Both boys gave an enthusiastic “yeah!”

I asked “what kind of cheese do you like?” The 4-year-old son said, very seriously, “normal cheese.”

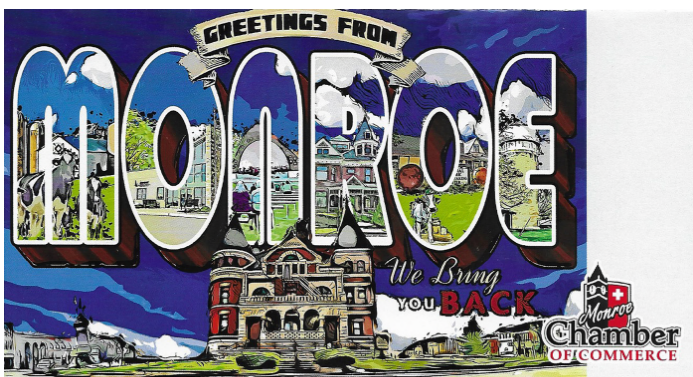
His Mom got a big chuckle out of that.

Maybe that young man will grow up to be a master cheesemaker, specializing in varieties of cheese that he knows kids will like. Cheese with just the right color, not too squishy, not too smelly, with just the right flavor that is not too mild and not too sharp.

Is that what he meant by “normal cheese?”

Maybe, but he knows what he likes, and he knows what cheese should look like, and taste like.

He could probably already be a good marketing consultant to the cheese and dairy industry!



Doesn't this make your mouth water?

Stretchy, hot, flavorful cheese curds from a local cheesemaker!

**More
WCMA
Officers
and Board
Members
listed**

Chris Roelli
Roelli Cheese Company
WCMA Board Member

Favorite Cheese
Cheddar Blue and Alpine style

Proudest Achievement
Succeeding as a small producer when many said it wouldn't work. We have many Best in Class awards, and our Little Mountain took Best in Show at the American Cheese Society Competition in 2016.

Why I Support WCMA
"As my team and I navigate the artisan cheese market and grow our brand in the coming years, I know we can rely on WCMA to keep us updated and be a strong advocate."



Craig Filkouski
Great Lakes Cheese
WCMA Board Member

Favorite Cheese
Sharp Cheddar

Proudest Achievement
The opportunity to play a lead role in a growth-oriented company that prioritizes hard work, integrity, and providing high-quality products at a low cost to our customers.

Why I Support WCMA
"WCMA unifies a broad and diverse membership of dairy manufacturers, processors, and suppliers. The association's educational offerings, legislative policy positions, and networking opportunities help move the entire dairy industry forward."



Doug Wilke
Valley Queen Cheese
WCMA Board First Vice President

Favorite Cheese
Aged Cheddar

Proudest Achievement
Leading the Valley Queen team and growing the company over the past five years

Why I Support WCMA
"WCMA provides the resources and team-oriented support we need to respond to changes in the dairy industry while positioning Valley Queen for future success."



Gary Gosda
Schuman Cheese -
Lake Country Dairy
WCMA Board Member

Favorite Cheese
Copper Kettle Parmesan

Proudest Achievement
As Plant Manager for Lake Country Dairy/Schuman Cheese, I get to lead and support 160 of the greatest employees making outstanding hard Italian cheeses every day!

Why I Support WCMA
"WCMA truly values its members and brings them together on key topics from food safety to research and others. I'm honored to be a Board Member and help continue growing WCMA and supporting the cheese industry."



Mike Neu
Chr. Hansen, Inc.
WCMA Board Treasurer

Favorite Cheese
All of them!

Proudest Achievement
Being able to help so many cheesemakers make award-winning cheeses.

Why I Support WCMA
"WCMA continues to step up and be a unified voice for the U.S. cheese industry, positioning it for success now and in the future. Educating the next generation of leaders is important to me, so I'm very proud to provide a small part of the leadership for the organization."



Mike Sipple
Agropur
WCMA Second Vice President

Favorite Cheese
Agropur Sharp Cheddar

Proudest Achievement
I have been blessed to have spent my career working with and for people that I care about and trust. Together, we have accomplished great things including contest awards, plant start-ups, new customers, and new products.

Why I Support WCMA
"WCMA is a highly respected, impactful organization that strives to improve the cheese industry in Wisconsin, the Upper Midwest, and coast-to-coast through advocacy and education. It's important to be an active participant in an organization that is doing so much good for the industry."



Tim Omer
Emmi Roth
WCMA Board Member

Favorite Cheese
Roth Grand Cru

Proudest Achievement
Winning Best of Class at the 2016 World Championship Cheese Contest, and growing my cheese business by more than 10% annually (CAGR) average my entire career.

Why I Support WCMA
"I trust WCMA to be a reliable source of news, advocacy and education. As a board member, I like contributing to our industry on a broader level, and the networking is invaluable."





TURKEY AND CRANBERRY PANINI (ITALIAN SANDWICH)

- | | | | |
|---|----------------------------------------------------|-----|------------------------------------------|
| 4 | slices rustic Italian bread, foccacia, or ciabatta | 1/2 | cup fresh spinach leaves or leaf lettuce |
| 2 | tablespoons cranberry sauce | 2 | slices onion |
| 2 | tablespoons mayonnaise | 8 | ounces sliced turkey |
| 1 | chipotle chili in adobo sauce, finely chopped | 2 | slices Monterey Jack cheese |
| | | 2 | tablespoons olive oil |

Mix together the cranberry sauce, mayonnaise and chipotle chili. Spread cut surfaces of bread with this cranberry mixture, top 2 slices of bread with the spinach or lettuce. Then add the onion slices. Divide the turkey between the 2 sandwich halves. Top with cheese and place other 2 slices of bread on top, cranberry mayonnaise side down. Flatten with your hand. Brush both sides of sandwiches with olive oil. Heat sandwiches in a panini press or a large skillet over medium heat turning after about 5 minutes. Cook other side until lightly browned, cheese is melted and sandwich is hot throughout. Serves 2

BROCCOLI CASSEROLE SUPREME

- | | | | |
|---|---------------------------------------------------|-----|------------------------------|
| 2 | 10-ounce packages chopped frozen broccoli, cooked | 1/2 | cup slivered almonds |
| 1 | 10.75-ounce can cream of mushroom soup | 2 | tablespoon chopped onion |
| 1 | cup mayonnaise | | Salt and pepper to taste |
| 1 | cup grated sharp Cheddar cheese | 1 | cup crushed saltine crackers |
| | | 4 | tablespoons butter, melted |

Preheat oven to 450 degrees. In a large bowl mix together the first seven ingredients. Pour into greased 2 quart baking dish. Sprinkle top with crushed crackers and drizzle the butter on top. Bake uncovered for 45 minutes until golden brown. Serves 6



NATIONAL HISTORIC CHEESEMAKING CENTER MEETING MINUTES

9/15/2021

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

Call to Order: Vice President Henry called the meeting to order at 5:00PM.

Secretary's Report: The secretary's report was distributed at the meeting. 8/18 minutes were approved on a motion by Dave, 2nd by Jim, C.

Treasurer's Report: Deborah noted that financials look good considering all the improvements that have been done this year. Motion to approve by Jim, 2nd by Fritz, C.

Director's Report: Donna shared that it has been one of the best years ever considering the shortened hours. Gift shop income has increased due to the ability to take credit cards. Changes to the website have been greatly beneficial with approximately 70% of visitors having viewed information there. Self-guided tours are being promoted when volunteers are not available.

Committee Reports:

Archives & Displays: Fritz reported that their computer has been updated.

Building & Grounds: Fritz pointed out that new exit lights have been installed and upgrades on the fascia and upstairs windows are in progress.

Fundraising/Scouts: Deborah helped in the trailer for the day-long Concert on the Square event.

Membership: Nothing new

Sunshine: Nothing new to report

Website: Deborah will be meeting with Kasey by the end of the month.

Unfinished Business: Waunakee Heritage Fest – due to illness NHCC did not participate.

Computer Update: Donna's new PC is in transition and the new printer is much appreciated.

New Business: Tree Trimming– Donna is seeking proposals for tree trimming with the hope it can be done before winter.

Election of Officers: The slate of officers presented as approved at the August meeting: President-Jim Glessner; Vice-President-Henry Tschanz; Secretary-Anita Huffman; Treasurer-Fayth Block; Past-President-Dave Buholzer; Board Members: Fritz Kopp; Jim Huffman; Ken Klassey; Steve Stettler. Motion to approve by Anita, 2nd Dave, C.

Suggestions for future NHCC newsletters: There was discussion about broadening the scope of the newsletter material including information/stories from beyond Green County. The Exceptional Partners and Supporting Members represent a state-wide membership, and it was suggested the newsletter be more reflective of this fact.

Stirring the Kettle: Jean Tullett shared that she was delighted to be able to attend the meeting in person and that she has been working with Lynn Lokken on the Center landscaping.

Members Concerns: Jean also noted that the memorial bricks will have to be ordered from a different company in the future.

Round Robin: Donna and Myron Olson presented the "Limburger Story" at Aster Assisted Living receiving much appreciation.

Adjournment: Motion to adjourn by Fritz, 2nd by Dave, C. Meeting adjourned at 5:58PM.

Submitted by Anita Huffman, secretary



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

From Director Donna's Desk,

It seems like yesterday that we opened the doors to visitors at NHCC for our 26th season! What a fantastic season it was!

We hosted visitors from 46 states and several international countries throughout the 2021 season. Our re-designed website has certainly been a contributing factor in our global exposure. Approximately 80% of our guests that registered indicated that they found us on the internet.

When asked “what brings you here today?” Most visitors respond simply “CHEESE! We love cheese!!”

Our answer is “this is a great place to start!” We have captured our retired cheesemakers and Master Cheesemakers making a 90 lb. wheel of Swiss cheese in our century old Imobersteg Farmstead Cheese Factory, with a video that we will show you!

Then we show the video in the NHCC museum of the “Art of Cheesemaking” in today's world of high technology and manufacturing equipment.

We are proud to say NHCC is listed as one of the top 3 things that are a “must see” while visiting Monroe, Wisconsin.

What else goes with cheese? Beer & Wine! Happily, we send them to our famous local breweries and wineries in the area!

Happy and Healthy Fall to All!
Director Donna

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)

<input type="checkbox"/> INDIVIDUAL MEMBERSHIP	\$15.00	Annual
<input type="checkbox"/> FAMILY MEMBERSHIP	\$25.00	Annual
<input type="checkbox"/> Business & Supporting Membership-Level 1	\$50.00	Annual
<input type="checkbox"/> Business & Supporting Membership-Level 2	\$100.00	Annual
<input type="checkbox"/> Business & Supporting Membership-Level 3	\$200.00	Annual
<input type="checkbox"/> 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
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**