

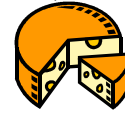
Our 2022 Exceptional Partners:

- Alpen Dell Cheese store
- Alpine Slicing & Cheese Conversion
- Baumgartner's Cheese Store, Inc.
- Dave & Glenda Buholzer
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- Decatur Cheese Co-op
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- Woodford State Bank
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"Cheese Is Our Culture"™

Culture, Curds, and Cheesey Chatter



December 2022

A Publication of the National Historic Cheesemaking Center



Volunteer of the year award for 2022 went to Jeanne Schwartzlow (left). The 'Seppi' award was presented to Jeanne by Asst. Director Deb Briggs. Jeanne joins an impressive list of hard-working volunteers at the Center.

REMINDER DATES
NHCC is now closed for the season
Come visit us in 2023, starting May 4



Volume 15, Issue 10

Thanks to Colony Brands Inc. for the printing of Culture

A HUGE thank you to our 2022 valued business members, listed here:

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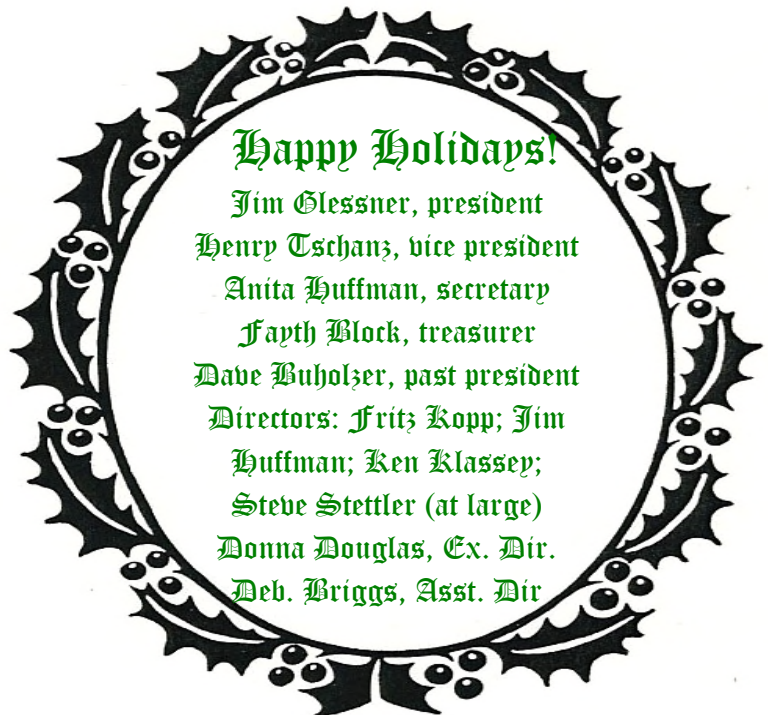


Admin Staff

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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*Stirring the kettle,
With President Jim*



Where has the year gone? Almost Christmas! But your NHCC group had a great year. Look for a year-end report in the January issue of Culture by Exec. Director Donna.

We held an appreciation luncheon toward the end of November for all the volunteers that keep the National Historic Cheesemaking Center running like a well-oiled machine. Photos Pg 6-9.

Recent issues have detailed our new "Timeline of Cheesemaking" exhibit that is proving to be a hit with visitors. And we have attacked the grounds this fall, trimming up some of the trees and shrubs around the Depot building.

We continue to grow and provide a historical look at this great industry for folks from near and far around the world! It's an exciting time.

From all of us, Merry Christmas! Jim



WCMA announced in early November that Danica Nilsestuen has been hired as Grant & Business Programs Director. Danica brings more than a decade of experience in business development and workforce innovation. She'll lead the administration of grant programs through WCMA, including monies distributed through the Dairy Business Innovation Alliance, and support WCMA members in finding and pursuing new business development opportunities.

WCMA (Wisconsin Cheesemakers Assn) was looking back at the United States Championship Cheese Contest of 2003. Almost twenty years ago, Mike Gingrich of Uplands Cheese won the top honor with his Pleasant Ridge Reserve - still an award-winning favorite among cheese lovers today. Contest entries are being accepted now through January 18. Cheesemakers can apply at USChampionCheese.org for a chance to earn nationwide recognition as the next U.S. Champion!



PLEASE CLIP FOR REFERENCE

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Terry and Steve to the rescue!

It's fondue for the Kris Kringle elves

It was the day before Christmas Eve and while helping out in the cheese store I heard a heck of a commotion out in the parking lot.

I walked out in the driveway and here is Kris Kringle driving a 1949 bright red two door suburban. She was decked out with laker pipes that had quite a rumble!! I asked him what the heck he was doing out this close to Christmas. He told me they were right on schedule and his elves were working hard and he and Mrs. Claus wanted to do something nice for them!



Mrs. Claus wanted to do a cheese fondue for the crew that night and Santa thought I would be the guy to help him out. I laughed and said he would need a pretty good size pot to feed everyone, and a burner under the pot to heat it up. I suggested we go to Monroe and look up my old burner buddy and see if he has anything laying around that would work, BUT, before we go we need some cheese. I grabbed some Stettler Swiss and some aged Guggisberg Swiss for a start on cheese.

We jumped in his rig and headed to Terry Hanna's, the seasoned burner guy with years of experience. Being retired, I was hoping he still had some stuff lying around to help us out. He has been known to make a few hobby burners in his life.

Upon arriving, Terry came out of the house and asked what all the kerfuffle is about. Santa jumped right in: "You're Terry Hanna, the canuck!!(Canadian)". Terry laughed, as Kris seems to know everyone, and agreed he is the Monroe Canadian.

Kris got right to the point, that he needed a burner to heat up a pot of fondue he wanted to make for his elves that night. Terry laughed and said he probably could help him out. "Let's take a peek in my gayrage (Canadian for garage) and see what I have." Sure enough, he found the parts to make Kris a burner and said, "This will work, eh?"



Terry asked what we were using for a pot and I said he may as well jump in with us as I told him and Santa we needed to head to Switzerland, to Winkler AG, which has cheese equipment. I had just seen a small copper pot they were marketing when I was in Switzerland.

We jumped in the old 49 and I yelled, "Hang on!" as Kris hit the Christmas travel mode and we shot out of Monroe with Terry screaming in the back seat. He thought electric cars were fast!!

We landed in Konolfingen, Switzerland and found the perfect sized copper cheese pot. Glad Kris knows Swiss and actually had a charge card?? (It's my story.)

Before we headed to the north pole, we needed more Aged Swiss. Kris knew where the Gourmino Cheese Bunkers were in the mountains of Switzerland. Our friend Roland Sahli met us there and gave us a quick tour and the perfect aged Gruyere for fondue. It was a piece from a cheese aged by the World Champion, Micheal and his wife, Monika Spycher.

Coming in to the north pole with a slide, we hurried up to the elves dance hall (short ceiling) to make the fondue. With the cheese mixture in the pot (secret mixture) I figured I would have Terry light the burner. I turned the gas on (old lp tank) and the lighter would not spark. He waited a second hit the lighter and poof he stood up and his eyebrows were smoking, maybe a touch shorter! Santa and I were rolling with laughter, Terry not so much!!

With the fondue ready, do we add kirsch or as Dave Buholzer and I do, add Korbel!! We added a touch of both!!

Mrs. Claus was pleased and she went and got the elves and of course Bernard, Santa's right-hand man, shown right.

With the wine and fondue, there was dance and laughter (elves are a little short to dance with) and soon



some were dozing off, as was Terry!!

Sound asleep! Santa and I toasted to a great day and he had to get us back and get rested for his big day!

We got Terry loaded up and back to Monroe we go. Standing in Terry's driveway we both fist bump Santa and off he roars!! AND, as always, we could hear music coming from his radio, the Elvis version of Jingle Bell Rock (???) and as the sound and tail lights fade:

"HO HO HO Merry Christmas!"

To all the NHCC elves and supporting members

Merry Christmas

The Stettler's

The NHCC camera caught all the festivities



*Luncheon
Nov. 29
thanked
volunteers
for all their
hard work*









Find the Bread 'n' Cheese Word search

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

Havarti	Limburger	Monterey Jack	Emmental	Halloumi
Stilton	Provolone	Pecorino	Bel Paese	Focaccia
Gibassier	Ficelle	Fougasse	Double Gloucester	Manchego
Ricotta	Raclette	Gorgonzola	Grana Padano	Edam
Feta	Gruyere	Brioche	Loaf	Bagel
Batard	Rye	Flatbread	Roll	Bap
Sourdough	Pain de Campagne	Ciabatta	Baguette	Flute
Boule	Red Leicester	Cheddar	Cob	Stinking Bishop



NATIONAL HISTORIC CHEESEMAKING CENTER, INC.

2023

ANNUAL MEMBERSHIP FORM

The National Historic Cheesemaking Center, Inc. is a 501(c)3 non-profit organization dedicated to educating the public about the heritage and art of cheesemaking.

Preserving “An era that was, that will never be again.”

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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

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