

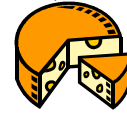
Our 2022 Exceptional Partners:

- Alpen Dell Cheese store
Alpine Slicing & Cheese Conversion
Baumgartner's Cheese Store, Inc.
Dave & Glenda Buholzer
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Cheese Louise, Inc.
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Darlington Dairy Supply
Decatur Cheese Co-op
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Maple Leaf Cheese Store—Juda
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Mullins Cheese
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Nelson-Jameson Inc.
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Regez Supply Co., Inc.
Bill & Carolyn Robichaux
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Steve & Glennette Stettler—Decatur Dairy
Super 8 by Wyndam—Monroe
Vilutus & Co., Inc.-Jim Vilutis
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Chuck & Gail Zeitler



"Cheese Is Our Culture"™

Culture, Curds, and Cheesey Chatter



Jan.-Feb. 2023

A Publication of the National Historic Cheesemaking Center



SIGN IS REVISED

Fritz Kopp, right, very skillfully remodeled Open/Closed sign this past November. The installation crew was Fritz, Silvan Blum, center, and Sam Kaderly, left.

This is our Year in Review edition. Look for Executive Director Donna's annual recap on pages 4 and 5.

This issue features highlight photos from each month in 2022. Enjoy the memories.

REMINDER DATES

NHCC is now closed for the season

Come visit us in 2023, starting May 4



Volume 16, Issue 1


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
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Helen Locher	Jerry & Lynn Lokken	L&S Automotive & Truck Service
Douglas Mayer	Peter Milfred	Monroe Sign Design
Mike Moran—Wis Dairy State	Jim & Donna Mueller	Myron & Geri Olsen
Pine River Pre-Pak	Bob & Kathy Reffue	Bill & Marilyn Ross
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Bill & Barb Stuart	Henry & Melva Tschanz	Paul Vassalotti
Christine and William Viney	John Waelti	Wisconsin Dairy State
Janet Zee & Ron Purintun	Zwygart Family Partnership	

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 Fayth Block, treasurer
 Dave Buholzer, past president
 Jim Glessner, president
 Anita Huffman, secretary
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 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
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NHCC recognized Zweifel Construction in 2022 as owners Lauren and Lois Meinert (above)retired and passed business on to son. The Meinerts have long serviced the center regarding restorations and various projects!
 We thank them for all their contributions!



Stirring the kettle,

With President Jim



Happy New Year, all!

This is our combined January-February issue recalling the events of 2022.

New this issue is a cheese crossword; hope you enjoy it.

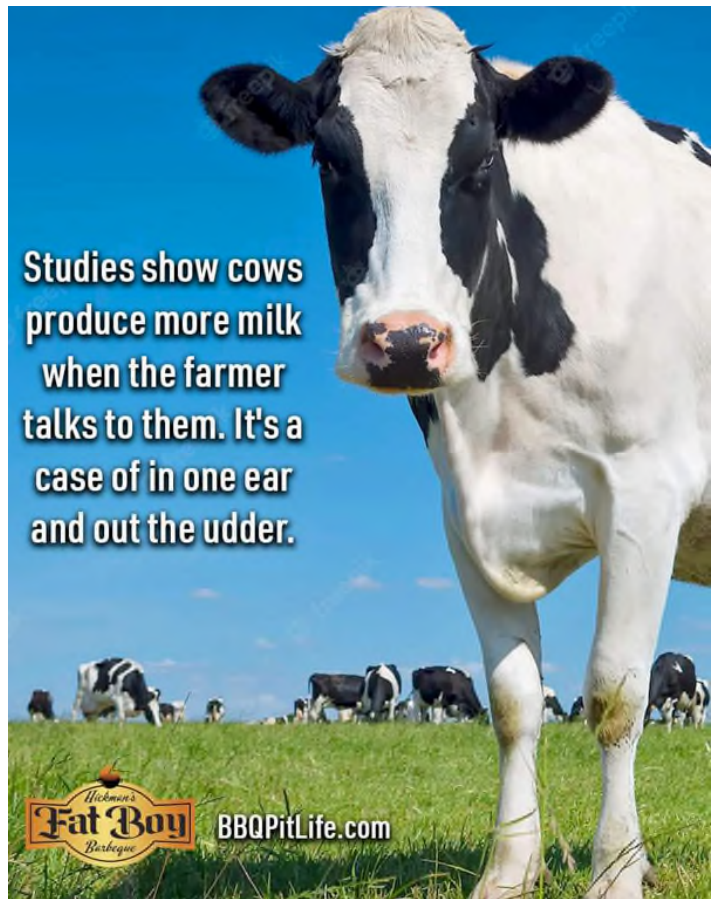
Exec. Dir. Donna has pages 4 and 5 filled with recollections from 2022, and we have filled the next four pages with photos highlighting the 2022 year.

All of us at NHCC are chomping at the bit to get going and share our fantastic stories with you during 2023.

Make a New Year's resolution to visit us if you have not done so.

And, your old editor just could NOT start the year without a chuckle. (See right).

Regards, Jim



Wickman's **Fat Boy** Barbecue BBQPitLife.com



I just wanted to share a picture that one of the staff members at the NHCC took when I visited the center on October 28th, 2022. My great uncle, Bob Blankenhorn, was volunteering that day, and my grandpa (Bob's brother, Ron Blankenhorn) and I came up to Monroe from Freeport to see him and visit NHCC. We got a nice picture of the 3 of us while we were there.

I think you guys are doing a wonderful job at the NHCC and I really enjoyed my visit! The museum was super informative and interesting, and I think it's a very special attraction to have in the Monroe and greater Stateline area! It makes me proud to have family roots in Green County!

Regards, Nate Skarlupka, Freeport, IL

PLEASE CLIP FOR REFERENCE

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• Monroe, Wisconsin 53566

Phone: 608-325-4636

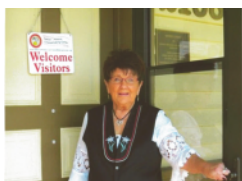
Fax: 608-325-4647

• Website: www.nationalhistoriccheesemakingcenter.org

• Email address: info@greencountywelcomecenter.org

• YouTube: Seek National Historic Cheesemaking Center Channel





National Historic Cheesemaking Center "Cheese is Our Culture™"

WHAT A GREAT YEAR 2022!

In review, by

Donna Douglas, Executive Director

On January 14, 2022 we turned up the heat at the National Historic Cheesemaking Center Museum to accommodate a tour for ten Exchange Students that arrived from Argentina, accompanied by Juda High School English teacher, Janet Brewer. (See photo on Page 7) Great way to start the new year!
(Official NHCC opening day is May 1st)

*In March the World Dairy Expo brought the "cheese world" together and the World Champion Cheese award went to Michael Spycher of Berne, Switzerland, with a prize -winning Gruyere.

*It was followed by the Cheese Expo in Milwaukee sponsored by the Wisconsin Cheese Makers Association.

*May 1st the "Welcome" sign was out, and we opened the doors for our 27th season at the National Historic Cheesemaking Center Museum, to visitors from around the world.

*Executive Director, Donna Douglas, proudly started her 12th year as NHCC Director, but also as the first female Mayor of the City of Monroe, in 144 years.

*Assistant Director, Deborah Briggs received a warm welcome back from Director Donna and all the NHCC volunteers. Deb started volunteering in 2013 and was appointed to the position of Assistant Director in the year 2017.

*During the month of June 2022 we hosted a successful "Open House" that included visitors from 21 states the first month, May 1 to June 5. The event included free admission, cheese grading demonstrations, serving master grilled cheese sandwiches, and Green County Dairy Queens distributing cheese samples.

NOTE: Patrick Spaulding the "Cheese Guy" shared the following "I am truly blessed to be a part of the greatest industry in the world, in the greatest town ever!"

*Registered attendees from 32 states and visitors from Brazil, Toronto, London, New Zealand, Argentina, Brazil, and Mexico, and Mongolia toured the cheese museum in the month of May.

*July brought out the Corvette Clubs, convertibles, and organized motorcycle clubs, all anxious to learn about the history of the cheese industry, that made Wisconsin famous. (See photo page 8)

Thirteen children ages 5-11, accompanied by six staff members of the Milwaukee Parks Department, were thrilled to tour our NHCC, (see photo page 6) and then enjoy their lunch at one of Monroe's 17 beautiful parks in the city.

(Continued on page 5)

(Continued from page 4)

***Headlines in July “ Wisconsin Wins Quarter of All Awards at American Cheese Society Competition.”**

Klondike Cheese Company, Monroe, Wisconsin, home to six Master Cheesemakers, took 15 awards. Marieke Gouda, Thorp, 9 awards. Factories winning 7 awards included Shuman Cheese, Turtle Lake and Widmer’s Cellars of Theresa. Those receiving 5 awards included Artisan Cheese Exchange of Sheboygan. Receiving 4 awards were Bel Giouso of Green Bay; Crave Brothers of Waterloo. Cedar Grove of Plain with 3 awards, Nasonville of Marshfield; Prairie Farms of Shullsburg; Hook’s Cheese of Mineral Point; Ron’s of Kewaunee and Satori of Plymouth, Wisconsin.

***A brand new “Timeline of Cheesemaking” is brought to life, displayed and featured at the NHCC Museum in August. (See Photo Page 6)** The informative and historical view of cheesemaking in Wisconsin was the vision of NHCC Reseacher/Historian Paul Vassalotti, and the collaboration of former NHCC Director, Mary Ann Hanna, after many long hours and months of research. The spectacular addition was supported by the entire NHCC Archives Committee and NHCC Board of Directors.

***Another addition to the museum was a digital photo display of Master Cheesemakers of Wisconsin for visitors to see. Thank you, Mary Ann Hanna!**

***Exciting news in the cheese industry 2022 included the groundbreaking ceremony of Decatur Cheese Plant, LLC on a \$6 million, 24,000 square foot expansion project. (See Photo Page 6)** It is definitely a “family affair” for the Stettler family...Master Cheesemaker Steve Stettler and wife “George” (Glenette), daughters, Shaya and Sierra, along with grandchildren, Sutton & Shaw participating.

***Eighty-three members from “Travel Times Tours” enjoyed the cheesemaking history tour at NHCC and having a picnic lunch at Twining Park in September.**

***Dairy Famers of Wisconsin Service Staff received a private tour of our cheese museum, hosted by Historian/NHCC Researcher, Paul Vassalotti and retired champion cheesemaker, Silvan Blum. (See Photo Page 7)** It was expressed by the group “it was truly a GREAT EXPERIENCE for all of us!”

***”Green County Cheese Days” was held in Monroe for the first time in 4 years due to the Covid pandemic. Many tours were conducted during the festival weekend. NHCC was also well represented in the parade held on Sunday.**

***NHCC Volunteers were honored at a luncheon for the many hours they dedicated to our organization in 2022. Assistant Director Deborah Briggs also serves as Volunteer Coordinator, among her many duties. Deb is multi-talented and has skills that are valuable, and deeply appreciated by me, Director Donna, along with members and volunteers, that Deb serves at the National Historic Cheesmaking Center Museum.**

Thank you to our loyal NHCC members, volunteers, cheese industry supporters, and friends of NHCC for making the year 2022 a most successful year!

Looking forward to “Opening Day” May 4, 2023!



*New display:
"Timeline of
Cheesemaking"
Debuts at Center.
Paul Vassalotti
shows it off*

*Groundbreaking for
New addition at
Decatur Dairy*



*Milwaukee
Parks
Group tours
Cheesemaking
Center*

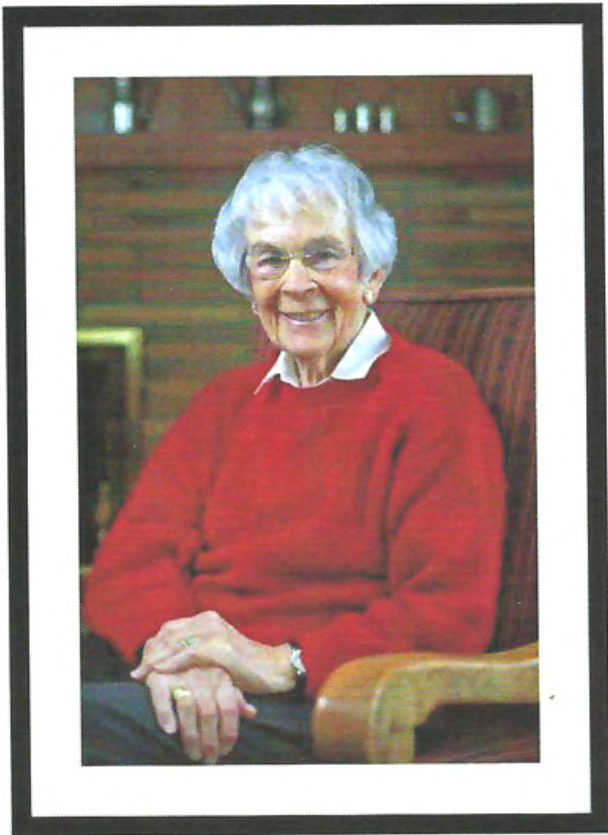
*Argentine students
(at Juda School
District)
Visited Center
In January, 2022*



*Dairy Farmers
Of Wisconsin
Staff members
Received
Private tour*

*Item from the archives
Was featured*





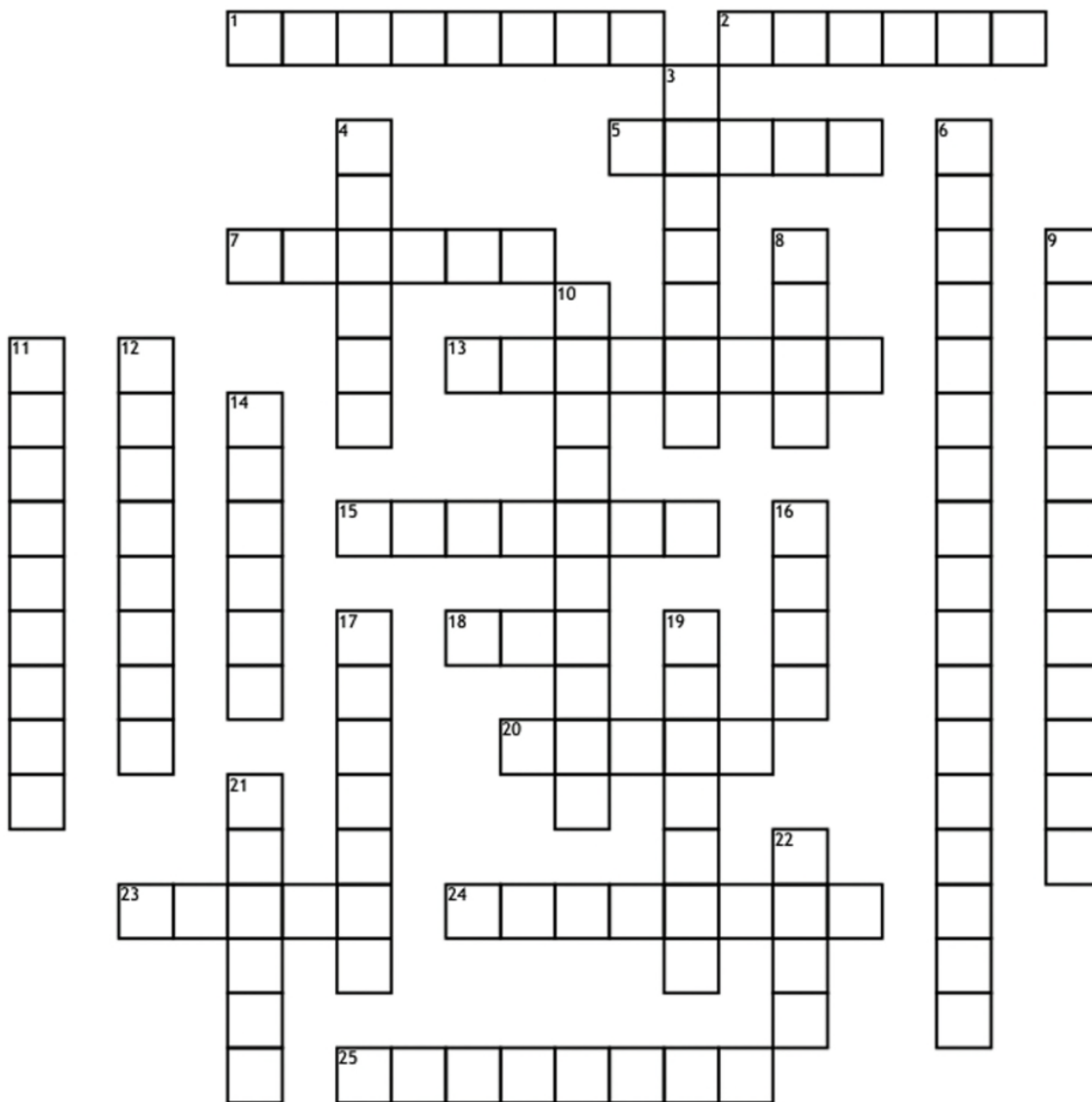
'Swiss Chick' and longtime volunteer Martha Bernet passed in 2022



Sprucing the place up



Cheese Trivia



Across

- 1. this nutrient is found in cheese and helps with vision
- 2. name of protein in cheese
- 5. cheese can increase nutritional _____
- 7. common way cheese is used as a main dish
- 13. rinds are naturally _____
- 15. cheese turns _____ and tough when cooked at an overly-high temperature
- 18. cheese varies in _____ content
- 20. this cheese is often put on bagels and used in desserts

23. common animals to get cheese from: cows, llamas, and _____

- 24. this hard cheese is often put on spaghetti and other pastas
- 25. cream cheese is often used in icing and on other _____

Down

- 3. this nutrient is found in cheese and helps with blood clotting
- 4. an enzyme found in calves' stomachs
- 6. the most famous cheese recipe in the US
- 8. natural cheeses separate into solid curds and liquid _____
- 9. best way to store cheese

10. another name for semi-soft cheese

- 11. this type of cheese is less expensive and has a longer shelf-life
- 12. rinds are also coated with a wax to prevent _____ loss
- 14. the protein found in cheese helps with _____
- 16. which type of cheese ripens quickly?
- 17. name of the carbohydrate in milk
- 19. when stored, cheese should be well-_____
- 21. often adds _____ to a dish
- 22. cheddar and swiss are this type of cheese



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."

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

OR

NEW: Renew your annual NHCC membership online at :
www.NationalHistoricCheesemakingCenter.org

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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

**National
Historic Cheesemaking
Center
2108 6th Avenue
Monroe WI 53566**