

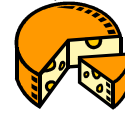
Our 2022 Exceptional Partners:

- Alpen Dell Cheese store
Alpine Slicing & 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
Foreign Type Cheesemakers
Gibbsville Cheese Co., Inc.
Guggisberg Cheese Factory—Richard Guggisberg
Klondike Cheese Co.
Maple Leaf Cheese Store—Juda
Maple Leaf Cheesemakers, Inc.
Mill Creek Cheese—Randy & Mary Pittman
Mullins Cheese
R. Mueller Service & Equipment Co., Inc.
Nelson-Jameson Inc.
Precision Drive and Control
Regez Supply Co., Inc.
Bill & Carolyn Robichaux
Silver-Lewis Cheese Co-op
Steve & Glennette Stettler—Decatur Dairy
Super 8 by Wyndam—Monroe
Vilutus & Co., Inc.-Jim Vilutis
Wengers Springbrook Cheese, Inc.
Wis. Swiss & Limburger Producers
Woodford State Bank
Chuck & Gail Zeitler



"Cheese Is Our Culture"™

Culture, Curds, and Cheesey Chatter



March-April 2023

A Publication of the National Historic Cheesemaking Center



The U.S. Cheese Contest wrapped up in February with champions and winners from all over. Flip to Pages 4 and 5 for summaries. For the complete results, one can find those at USChampionCheese.org.

The photo above is of the top 20 judged entries.

REMINDER DATES

NHCC is now closed for the season

Spring Cleanup Indoor and Outdoor
9 AM Tuesday April 25 May 2nd rain date.

Come visit us in 2023, starting May 4



Volume 16, Issue 2


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

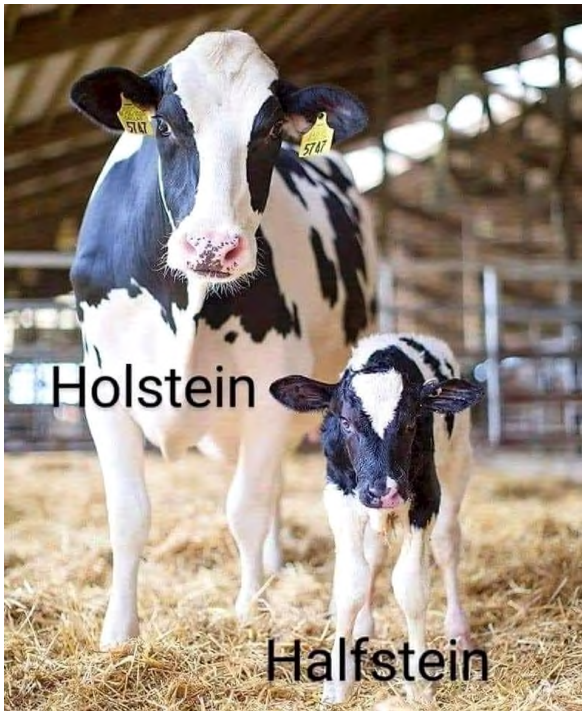
Sherry Anderegg	James Andresen	Badger State Propane
Jan Benkert	Harry & Diana Bowen	Skip Brennan
Bart, Deborah Briggs	Mike, Shirley Connors	James Curran Sr.
Donna Douglas	Michael & Audry Einbeck	Steve & JoAnn Esser
Dennis & Janis Everson	Bob & Nancy Faith	Matthew Figi
Gile Cheese Company LLC (Tim and Diane)	Jim Glessner	Green County Cheese Days, Inc.
Ron Goecke	Virginia Goetz	Gary & Corie Grossen
Terry & Mary Ann Hanna	Nate & Joanne Hare	Jake Huffman
Anita Huffman	Mike & Deb Hutchinson	Benjamin Johnson
Ken Klassey	Leona Klassey	Greg Knoke
Shirley Knox-Paul Peterson	Larry & Alice Kranig	Harvey W. Kubly, CPA
Virgil & Carol Leopold	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	Jon & Carol Rufenacht	David & Holly Schmid
Jeanne & Greg Schwartzlow	JoAnn Schwitz	Pat Spaulding
Mary Ann Stauffacher	Millie Stauffer	Dan & Ann Stearns
Kirsten Strohmenger	Bill & Barb Stuart	Henry Tschanz
Paul Vassalotti	Christine and William Viney	John Waelti
Wisconsin Dairy State	Janet Zee & Ron Purintun	Zwygart Family Partnership

Board of Directors
 Fayth Block, treasurer
 Dave Buholzer, past president
 Jim Glessner, president
 Anita Huffman, secretary
 vacant 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
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*Stirring the kettle,
With President Jim*



Happy Spring, readers,

We are getting ready to open for the season, but I wanted to feature a few photos from recent events. Below, Gary Grossen shared a delicacy only we Swiss-Germans understand. Gary is well known as the only "head cheese" maker in the surrounding environs!



And then there is Drew Nussbaum, the Dept. of Tourism rep for this area as he regaled Monroe Chamber members at its annual banquet recently.



Then there is Taylor Schaefer, the DATCP 'Alice' of the year at a recent photo op. Taylor spoke to Monroe Kiwanis recently.



May 4 NHCC opens for the season, and staff and volunteers anxiously await our many visitors from far and wide to view the wondrous history of cheesemaking.

We expect to see you soon, Jim



Klondike Cheese recently pledged \$1 million toward the expansion of the local YMCA. An example of community involvement extraordinary!

Connecticut cheesemaker, originally from Monticello, wins '23 U.S. Cheese Contest

A Connecticut-based cheesemaker, who is originally from Monticello, took home the top prize at the 2023 U.S. Championship Cheese Contest.

An Aged Gouda, made from the team at Arethusa Farm Dairy in Bantam, Connecticut, took first place. The gouda, named Europa, scored a 98.739 out of 100, beating over 2,200 other entries in the competition.

"I am originally from Wisconsin," Head Cheesemaker Eric Schmid said. "I'm a southern Wisconsin boy moving out here to Connecticut to help make some really great cheese so I am very proud to be involved with Arethusa Farm Dairy."

Schmid is from Monticello, Wisconsin, and moved to Connecticut a year ago to work at Arethusa Farm Dairy. He said the secret to the best cheese is time.

"This is a great honor to have," Schmid said. "I duly appreciate everyone who has entered this competition and all cheese contests too. It's a great thing we got going on."

The first runner-up in the competition was a Vintage Cupola American Original Cheese, which is a hard raw milk cheese made by Door Artisan Cheese Company of Egg Harbor, Wisconsin for Red Barn Family Farms in Appleton, Wisconsin.

From WMTV-NBC, Madison

The Eggebrecht Award: Dave and Glenda Buholzer and Gary and Corie Grossen

The Eggebrecht Award, named for the late Contest Committee Chairman and "B-Team" founder Brian Eggebrecht, is presented each year to outstanding U.S. Cheese Contest volunteers. On February 22, 2023, Contest leaders presented the Eggebrecht Award to Dave and Glenda Buholzer and Gary and Corie Grossen.

Dave and Glenda Buholzer lead important aspects of the Championship Cheese Contests. Dave, one of the senior managing partners at Klondike Cheese Company in Monroe, Wisconsin, is integral to Contest logistics, working side by side with Randy Swensen and Steve Krause (another Eggebrecht winner) to assure Contest entries are shipped, stored, and delivered to the judges in peak condition. For many years Glenda has been a leader of the team preparing cheese samples non-stop for cheese-loving consumers who visit the live event.

Gary and Corie have volunteered at the Championship Cheese Contests for decades. Gary, former owner of Prairie Hill Cheese Factory and later the 17-year resident Wisconsin Master Cheesemaker at Babcock Hall at the University of Wisconsin, works beside Corie each year to assist judges with Contest entries and manage supplies for the event – always remaining until the last knife is cleaned and the final box is packed. Gary and Corie are fixtures in the Wisconsin cheesemaking community, even becoming King and Queen of Monroe Cheese Days in 2008.



Cheese Contest attracts 2,249 entries

After two days of intense competition, an Aged Gouda has been named the 2023 United States Champion Cheese. The cheese, called Europa, is made by the team at Arethusa Farm Dairy in Bantam, Connecticut.

With an impressive score of 98.739 out of 100, Europa topped 2,249 entries from 197 dairy companies and cooperatives across 35 U.S. states in this year's United States Championship Cheese Contest® to win the coveted top prize.

First runner-up in the contest, with a score of 98.613, is Vintage Cupola American Original Cheese, a hard raw milk cheese made by Door Artisan Cheese Company of Egg Harbor, Wisconsin for Red Barn Family Farms in Appleton, Wisconsin. The second runner-up position was awarded to a Medium Cheddar made by Dillon Sylla for Associated Milk Producers Inc. of Blair, Wisconsin with a score of 98.554.

A total of 35 states were represented in the Contest, with entries submitted across 113 classes. With an impressive 54 Best of Class finishes, Wisconsin earned the highest number of gold medals. Dairy manufacturers from California took home nine golds, and Idaho finished third in the ranking with eight Best of Class awards.

Hosted by WCMA since 1981, the biennial United States Championship Cheese Contest® is the country's premier technical cheese, butter, yogurt, and whey competition. A team of 42 nationally renowned judges evaluated all entries over the two-day event, held February 21-22 in Green Bay, Wisconsin. The top three finishers for each entry class were announced first following preliminary judging rounds. The nation's Top 20 cheeses were released the following day.. For more information on the Contest and complete results for all classes, please visit USChampionCheese.org.



Of the 42 judges the contest, Monroe's Tammy Miller was one. Here she judges a Swiss category, as Decatur Dairy's Steve Stettler observes. Tammy works for Colony Brands in Monroe



HEADS UP, NHCC VOLUNTEERS!

The 2023 Season begins Thursday, May 4th!

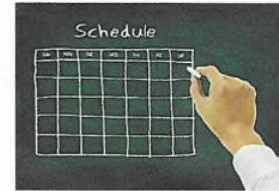
Thursday-Sunday, 10-3

HOWEVER

If you'd like to split the day:

10-12:30 and 12:30-3

Or 11-2



Please leave a message or text Deb to tell us what will work with your schedule.

608.325.4636 Center

608.293.2396 Deb Briggs

NHCC Volunteers, you are the reason we can open our doors!

Foreign Type Cheesemakers elect new members

The Foreign Type Cheesemaker's Association, Monroe, WI recently held their annual election for Members of the Board of Directors for 2023.

The new Board Members are:

- Andy Rufener, Plant Manager, V & V Supremo – Arena, Arena, WI
- Kevin Davis, Plant Manager, Cheese Louise, Monroe, WI (Vice President)
- Rob Frie, General Manager, PFD - Shullsburg Creamery, Shullsburg, WI (President)
- Tony Hook, Owner, Hooks Cheese Company, Inc., Mineral Point, WI

They join the following returning Board Members:

- Mark Witke, President, Zimmerman Cheese, Wiota, WI. (Treasurer)
- Matt Wenger, SQF Practitioner, Wenger's Springbrook Cheese, Davis, IL
- Emily Harbison, Technical Specialist, Dairy Connection, Inc, Madison, WI
- AmberLynn Wilson, SQF Practitioner, V&V Supremo - Arena, Arena, WI
- Gina Mode, Researcher, Assistant Coordinator, PCQI Cheese Industry & Applications Group, Center for Dairy Research, Madison, WI (Secretary)
- Luke Buholzer, VP Sales, Klondike Cheese Company, Monroe, WI

The Foreign Type Cheesemakers Association was established in 1935 to perform quality control testing on the cheese produced by Green County Cheesemakers and today serves the cheese and dairy industry throughout the US. The Association operates **Precision Biolabs**, an ISO 17025 Certified food safety laboratory in Monroe.

By Gail Zeitler

Executive Director, The Foreign Type Cheesemaker's Association
d/b/a Precision Biolabs

Dairy Farmers of Wisconsin Director of Interactive Communications, LuAnn Lodi, accompanied by several staff members and a couple visiting from Portland, Oregon, toured National Historic Cheesemaking Center on March 1. Shown right is NHCC Executive director, Donna Douglas, NHCC docent Fritz Kopp, and visiting DFW staff and Portland visitors.

(Photos by Assistant NHCC director, Deborah Briggs)



ABOVE—NHCC Docent Fritz, explains the “Timeline of Cheesemaking” display now featured in the NHCC museum.

: BELOW—Introduction of several videos that are shown of “early cheesemaking” in the Heritage room.



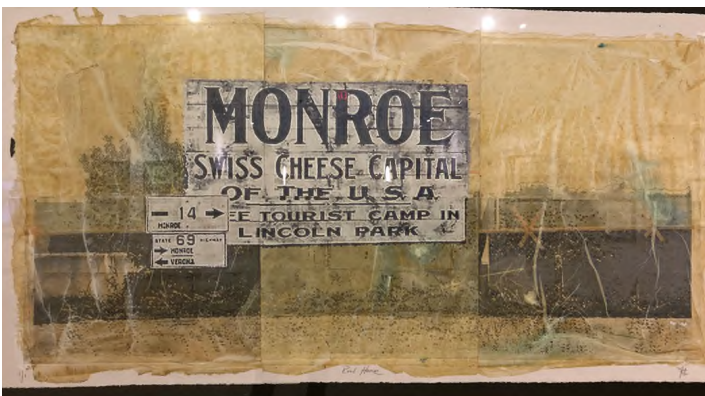
BELOW—The group listens attentively to retired champion Baby Swiss cheese-maker, Fritz Kopp explain the “art of cheesemaking.”





You may love Wisconsin's cheese-rich history, but the labor cheese requires no light task. The vertical lines parallel the man's stirring motion, highlighting the strength involved in the time-consuming task of cheese-making. Wisconsin has long taken its cheese production seriously, becoming the first state to grade its cheese for quality in 1921.

A stunning exhibit at the Monroe Arts Center features interpretations of photos from the NHCC Museum. It is a "must see!"



'Say Cheese' Word Search

Find the names of various cheeses hidden in the puzzle.

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

- AMERICAN
- BLUE
- BRIE
- CAMEMBERT
- CHEDDAR
- COTIJA
- COTTAGE
- CREAM
- EDAM
- EMMENTAL
- FETA
- FONTINA
- GOAT
- GOUDA
- GRUYERE
- JACK
- MANCHEGO
- MOZZARELLA
- OKA
- PARMESAN
- PROVOLONE
- RICOTTA
- ROMANO
- ROQUEFORT
- STILTON



PLEASE CLIP FOR REFERENCE

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YouTube: Seek National Historic Cheesemaking Center Channel

NATIONAL HISTORIC CHEESEMAKING CENTER MEETING MINUTES

2/1/2023

Members present: Jim Glessner, Gary Grossen, Ken Klassey, Fritz Kopp, Mary Ann Hanna, Deb Hutchinson, Millie Stauffer, Paul Vassalotti, Henry Tschanz, Fayth Block, Donna Douglas, Deb Briggs, Dave Mosher

Call to Order: President Jim called the meeting to order at 4:58 PM.

Secretary's Report: Minutes of September 21, 2022, meeting was published in the Nov 2022 newsletter.

Treasurer's Report: Deb and Fayth reviewed the 2022 Profit & Loss Report. Membership approved.

Director's Report: Donna referred to the year-end Director's Report as published in the Jan-Feb 2023 newsletter. Donna also announced that she would retire as NHCC's Executive Director after the 2023 season. Members expressed appreciation for Donna's many years of service and look forward to another good year in 2023.

Committee Reports:

Website: Deb advised Computer Know How (CKH) began monthly WordPress maintenance updates in October at \$19.95/mo. CKH is also adding newsletters to the website at \$5-\$10 monthly. CKH will do other updates and changes to the website when the required "credentials" are obtained.

Archives & Displays: Paul Vassalotti and the Archives Committee have proposed adding an historic cheese factory database link on the website. Paul has much historical info on cheese factories and cheesemakers throughout the area. Archives will work with CKH to develop this addition to the website. Membership encouraged Archives to proceed with CKH to determine the scope of the project and to obtain a proposal.

Building & Grounds: Fritz suggested a new hard maple tree be acquired and planted on the west side of the building near the curb as the present tree near the driveway will slowly deteriorate in the next 10 years. ATC has been on site to define the easement area allowed to plant a tree. Membership approved.

The large sign south of the parking lot will be updated to refer to the NHCC website for information regarding Cheesemaking Day. Membership approved.

Honey Belle (the cow mascot) needs repair and repainting. Membership approved. Who will do it is to be determined.

Membership: Fritz will send out reminder letters to Sustaining Partners that have not yet submitted their 2023 membership.

Sunshine/Sympathy: Millie reported on the cards she has sent. Millie will send a card on behalf of NHCC when she is advised that a card should be sent.

Unfinished Business:

By-laws Update: Tabled. The committee is awaiting the return of Jo Ann Schwitz.

New Business:

Committee appointments: Please refer to the updated roster of committees and members attached.

Gift from Foreign Type Cheese Makers: A generous monetary gift was received from FTCM for "Special Activities". Projects will be considered this year. Suggestions are welcome.

Insurance renewal: Dave Mosher, Mosher & Associates, attended the meeting to advise the membership of a necessary change to the commercial insurance carrier. A comparison of current vs proposed carriers, coverage limits, and premiums was presented. The membership voted to bind coverage with West Bend Mutual as of February 1, 2023. Deb and Fayth will be the contacts.

Volunteer scheduling: Deb proposed offering varying shifts to volunteers this season. 10-12:30, 12:30-3 or 10-3. We have received feedback from volunteers in favor of the change and leaving it as is. We will remain flexible to accommodate the volunteers' schedules.

Industry conventions requests: Deb would like to attend two travel industry conferences in 2023, namely the Circle Wisconsin Marketplace (Mar 19-21, Wisconsin Dells) and the Wisconsin Fall Tourism Conference (Nov 9*10, Milwaukee). Membership approved.

Long Range Planning: Considering the shortened list/shrinking pool of volunteers, Fritz suggested developing a self-guided audio tour option for the 2024 season.

Adjournment: Motion to adjourn, membership approved. Meeting adjourned 6:25PM.

Respectfully submitted: Acting secretaries,
Donna Douglas, Deb Briggs



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)

- ___ INDIVIDUAL MEMBERSHIP \$15.00 Annual
- ___ FAMILY MEMBERSHIP \$25.00 Annual
- ___ Business & Supporting Membership-Level 1 \$50.00 Annual
- ___ Business & Supporting Membership-Level 2 \$100.00 Annual
- ___ Business & Supporting Membership-Level 3 \$200.00 Annual
- ___ 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

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 _____

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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**