

## Our 2023 Exceptional Partners:

Alp n 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.  
Terry Goetz  
Guggisberg Cheese Factory  
Klondike Cheese Co.  
Maple Leaf Cheese Store, Juda  
Maple Leaf Cheesemakers, Inc.  
R. Mueller Service & Equipment Co., Inc.  
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Regez Supply Co., Inc.  
Bill & Carolyn Robichaux  
Sargento Foods, Inc.  
Shullsburg Creamery/Prairie Farms  
Silver-Lewis Cheese Co-op  
Super 8 by Wyndam—Monroe  
Valley Queen Charitable Foundation  
Vilutus & Co., Inc.-Jim Vilutus  
Wengers Springbrook Cheese, Inc.  
Wis. Swiss & Limburger Assn.  
Woodford State Bank  
Chuck & Gail Zeitler



*"Cheese Is Our Culture"™*

# Culture, Curds, and Cheesey Chatter



August 2023

*A Publication of the National Historic Cheesemaking Center*

## Champions All!



Grand Champion Cheesemaker, Matt Henze of Decatur Dairy, proudly holds his 2023 award winning trophy. Seated next to him is the "Irish" Swiss champion cheesemaker 1984, Jim Curran. They are surrounded by several other previous Green County Champion cheesemakers including Ron Buholzer, Gary Grossen, Steve Buholzer, Green County 2023 Dairy Queen, Alyssa Broge, Steve Stettler, and Dave Buholzer.

### REMINDER DATES

- Membership meeting is Wednesday, Aug 16.
- Open House is Thursday, Aug 24. 5-7 PM, inside the museum.
- Old Time Cheesemaking Demonstration in the Imobersteg cheese factory, Saturday, Sept. 9, 9 AM-1PM.



Volume 16, Issue 6

*Thanks to Colony Brands Inc. for the printing of Culture*

*A HUGE thank you to our 2023 valued business members, listed here:*

**2023 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	Jim Glessner	Ron Goecke
Virginia Goetz	Gary & Corie Grossen	Terry & Mary Ann Hanna
Nate & Joanne Hare	Hesgard Collision Center	Jake Huffman
Anita Huffman	Benjamin Johnson	Ken Klassey
Greg Knoke	Shirley Knox-Paul Peterson	Larry & Alice Kranig
Harvey W. Kubly, CPA	Virgil & Carol Leopold	Jerry & Lynn Lokken
L&S Automotive Truck Service Inc	Mark & Lynn Mayer	Douglas Mayer
Meister Cheese Co.	Peter Milfred	Monroe Sign Design
Jim & Donna Mueller	Myron & Geri Olson	Faun Phillipson
Pine River Pre-Pak	Bob & Kathy Reffue	Roelli Cheese Co., Inc.—Chris Roelli
Bill & Marilyn Ross	Jon & Carol Rufenacht	Bonnie & Craig Zumkehr Sauvey
David & Holly Schmid	Bill & Joan Schmid	Bernadine Schulz
Jeanne & Greg Schwartzlow	JoAnn Schwitz	Pat Spauldin
Mary Ann Stauffacher	Millie Stauffer	Steinmann Consulting
Bill & Barb Stuart	Henry Tschanz	Paul Vassalotti
Christine & William Viney	John Waelti	Janet Zee & Ron Purintun
Zwygart Family Partnership		

**Board of Directors**

Fayth Block, treasurer  
Dave Buholzer, past president  
Jim Glessner, president  
Anita Huffman, secretary  
Gary Grossen, 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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***Thank you, Fritz! This kettle helps elevate NHCC to "showplace" status!***



## *Stirring the kettle, With President Jim*



It's fair time in Wisconsin! Many county fairs are in progress and the Wisconsin State Fair was booming as of this writing.

The Cheese Center's Third Thursday Open Houses are drawing interested folks from far and wide. You can follow along with the photo spreads on pages 5 and 6.

The annual Green County Fair is done and the Cheese contest winners, judging and auction are in this issue

On page 11 are some "in-house" photos of activities with our volunteer staff.

Statewide our farmers are being hit with spotty major drought conditions. Here's hoping for more widespread precipitation.

And we leave you with a terrific photograph of that symbol of fairs across the nation.

Is she overjoyed or just disgusted with going to the show



ring.....again?

Have a great summer, come visit us. *Jim*

The flower gardens at the Cheese Museum are in full glory this summer. Docent Ken Klassey snapped this vivid photograph!



We appreciate Hesgard Collision Center's support of NHCC. They donated the restoration work to Honey Belle's cheese wheel and wedge. Hesgard is now a 2023 Business and Supporting Member!



## Cheese is king in county

# Fair auction nears \$100,000

The Foreign Type Cheesemaker's Association would like to announce the results of the 2023 Green County Fair Cheese Contest & Auction. We had 30 bidders with a total Auction of \$93,554.00 on 79 pieces of cheese (a total of 393.9 pounds). The Grand Champion, 9# Havarti made by Matt Henze of Decatur Dairy, Brodhead, WI sold for \$800.00/pound for a total of \$7,200.00. The grand champion Havarti also entered the highest bid per pound and the highest lot price with the winning bid from the Bank of Brodhead. The Bank of Brodhead was our largest purchaser at this year's auction followed closely by Washington Implement Co. Thanks go to all bidders and purchasers who made this auction such a success.

We also must thank Dave & Rena Koning, Joe Mellem, Dan Powers, Julene Elmer and Tammy Wirth for conducting an excellent auction. Alpine Slicing of Monroe, WI provided their services in cutting and packaging all of the cheese for auction.

Foreign Type is very proud of their Cheesemakers and the excellent cheese they produce. The cheese that was not sold at the auction (approximately 400 pounds) was donated to the Monroe and Green County Food Pantries for distribution in our communities and another 100 pounds was donated to the Green County Ag Chest for the Dairy Queens.

The auction proceeds will support the United Way, the National Historic Cheesemaking Center, the Green County Fair, and other Dairy & Cheese related events over the next year.

Thank you for helping us share such good fortune.

### **Gail Zeitler**

Executive Director

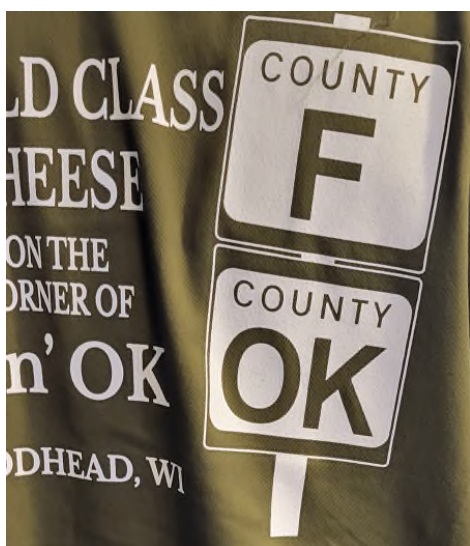
The Foreign Type Cheesemaker's Association  
d/b/a Precision Biolabs



***Matt Henze with his grand champion Havarti  
and his award at Green Co. Fair Auction***

**Judging results on pages 9 and 10**





## *Curd is the Word*

Thursday, July 27th  
Open House at the  
Cheese Center  
with local  
cheesemakers,  
cheesemongers,  
and visitors





### ***Curd is the Word*** (continued)

Guests attending the popular “Curd is the Word” Third Thursday (above right) were greeted by “toe tapping polka & waltz music” provided by John Waelti and Bobbie Edler.

Among attendees enjoying a tour of the NHCC museum, were Martha Scherer, and daughter, Martha Blum, who were fascinated by our displays of early cheesemaking. Director Donna welcomed fellow Optimist, Josh Atkinson, right, when he stopped by on his way home from “a day at the office!”

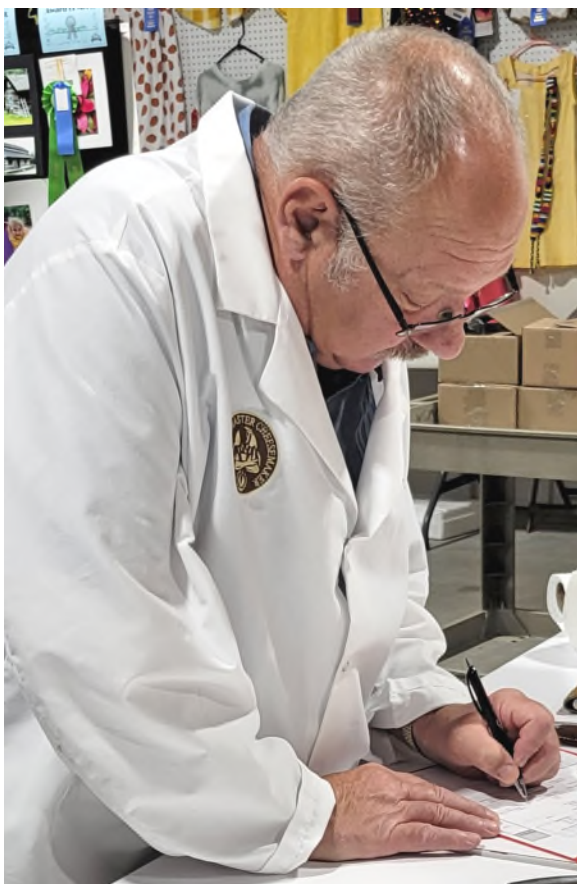




*The Green County Fair Auction garnered near \$100,000 in proceeds for numerous causes. See Page 4 for details.*



## Guest judges And helpers At Green County Fair Cheese Contest



PLEASE CLIP FOR REFERENCE

• National Historic Cheesemaking Center

Phone: 608-325-4636

• P O Box 516

• Monroe, Wisconsin 53566

• Website: [www.nationalhistoriccheesemakingcenter.org](http://www.nationalhistoriccheesemakingcenter.org)

• Email address: [nhccmuseum@gmail.com](mailto:nhccmuseum@gmail.com)

• YouTube: Seek National Historic Cheesemaking Center Channel



2023 Green County Fair  
Cheese Scores

Judges: Kory Hyvonen, David Wentz, Terry Lensmire & Greg Kinate

Moved to Different Lot

Grand Champion: 8880 Matt Henze, Decatur Dairy, Inc, Howard 99.375

Total Entries Submitted

85

Lot	Lot Name	Number	Name	Factory Name	Address	Name of Cheese	Score	Place
LOT 1:	Cheddar	547	Chris Roelli	Roelli Cheese	Shullsburg, WI	Cellar Cured Cheddar Wheel	98.35	1
LOT 1:	Cheddar	577	Brian Knox	Heard's Dairy Farm	Fort Atkinson, WI	Cheddar made from Guernsey Milk aged 5 Months	98.325	2
LOT 1:	Cheddar	565	Brian Knox	Heard's Dairy Farm	Fort Atkinson, WI	Cheddar made from Guernsey Milk aged 7 Months	98.15	3
LOT 2:	Colby, Monterey Jack, Edam & Gouda	581	Tylan Saglam	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Gouda	98.85	1
LOT 2:	Colby, Monterey Jack, Edam & Gouda	572	Steve Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Gouda	98.375	2
LOT 2:	Colby, Monterey Jack, Edam & Gouda	562	Adam Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Gouda	98.25	3
LOT 2:	Colby, Monterey Jack, Edam & Gouda	774	Emmi Roth	Emmi Roth USA	Monroe, WI	Roth Aged Gouda Wheel	98.05	4
LOT 4:	Brick	868	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Brick Cheese	99.725	1
LOT 4:	Brick	885	Decatur Cheesemaker Team	Decatur Dairy, Inc.	Brodhead, WI	Brick Cheese	99.675	2
LOT 4:	Brick	878	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Brick Cheese	99.45	3
LOT 4:	Brick	582	Tylan Saglam	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Brick	99.4	4
LOT 5:	Muenster	886	Decatur Cheesemaker Team	Decatur Dairy, Inc.	Brodhead, WI	Meenster Cheese	99.625	1
LOT 5:	Muenster	875	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Muenster Cheese	99.4	2
LOT 5:	Muenster	1099	Zimmerman Team 2	Zimmerman Cheese, Inc.	Wlota, WI	Muenster Cheese	99.375	3
LOT 5:	Muenster	1097	Steve Buholzer	Klondike Cheese, Inc	Monroe, WI	Muenster Cheese	99.225	4
LOT 6:	Havarti	880	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Havarti Cheese	99.375	1
LOT 6:	Havarti	870	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Havarti Cheese	99.225	2
LOT 6:	Havarti	585	Tom Schultz	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Havarti	99.15	3
LOT 6:	Havarti	574	Steve Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Havarti	98.825	4
LOT 7:	Latin American Style	543	W & W Dairy Team	W & W Dairy	Monroe, WI	Fresco	99.525	1
LOT 7:	Latin American Style	545	W & W Dairy Team	W & W Dairy	Monroe, WI	Blanco	99.475	2
LOT 7:	Latin American Style	555	Steven Middendorf	V&V Supremo Foods	Browntown, WI	Oaxaca	99.45	3
LOT 7:	Latin American Style	1100	V&V Supremo Arena	V&V Supremo Foods	Arena, WI	Chihuahua	99.3	4
LOT 8:	Fresh Cheese Curd	877	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Fresh Muenster Curd	99.825	1
LOT 8:	Fresh Cheese Curd	876	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Fresh Cheddar Curd	99.8	2
LOT 8:	Fresh Cheese Curd	881	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Fresh Muenster Curd	99.725	3
LOT 8:	Fresh Cheese Curd	888	Decatur Cheesemaker Team	Decatur Dairy, Inc.	Brodhead, WI	Fresh Muenster Curd	99.375	4



Volunteer Judging Team: (left to right)  
Kory Hyvonen, Kory's Cheese Sales, Terry  
Lensmire, Lensmire Dairy Consulting, LLC,  
David Wentz, Sargento Foods, Inc., Greg Kinate,  
Winona Foods Company

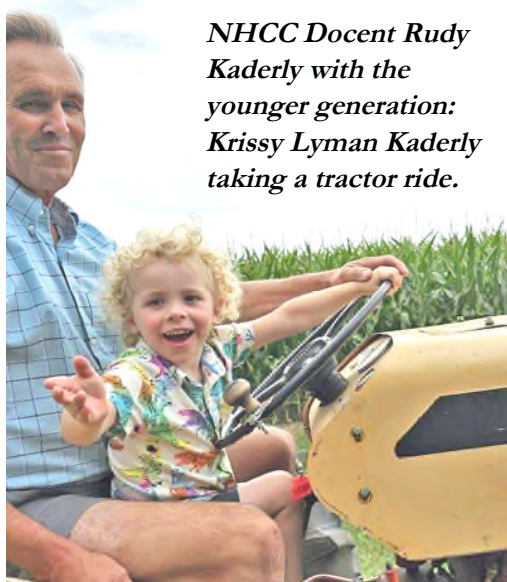
# Green Co. Fair judging results continued

Lot	Lot Name	Number	Name	Factory Name	Address	Name of Cheese	Score	Place
LOT 9:	Open	548	Chris Roelli	Roelli Cheese	Shullsburg, WI	Smear Ripened Alpine Wheel	99.5	1
LOT 9:	Open	335	Anna Landmark	Landmark Creamery	Belleville, WI	Pecora Nocciola Pecorino Style Sheep Cheese	99.05	2
LOT 9:	Open	584	Tom Salzwedel	Klondike Cheese, Inc	Monroe, WI	Odyssey Feta	99	3
LOT 9:	Open	777	Emmi Roth	Emmi Roth USA	Monroe, WI	Roth Grand Cru Surchoix Wheel	98.95	4
LOT 10:	Flavored Natural Cheese	587	Luke Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Dill Havarti	99.025	1
LOT 10:	Flavored Natural Cheese	579	Justin Lowery	Klondike Cheese, Inc	Monroe, WI	Odyssey Tomato & Basil Feta	98.95	2
LOT 10:	Flavored Natural Cheese	580	Brett Riese	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Dill Havarti	98.7	3
LOT 10:	Flavored Natural Cheese	588	Steve Webster	Klondike Cheese, Inc	Monroe, WI	Odyssey Peppercorn Feta	98.675	4
LOT 13:	Pepper Flavored Natural Cheese	778	Emmi Roth	Emmi Roth USA	Monroe, WI	Roth 3 Chile Gouda Wheel	99.75	1
LOT 13:	Pepper Flavored Natural Cheese	1101	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Pepper Havarti	99.675	2
LOT 13:	Pepper Flavored Natural Cheese	554	Zack Hagen	V&V Supremo Foods	Browntown, WI	Jalapeno Flavored Chihuahua	99.625	3
LOT 13:	Pepper Flavored Natural Cheese	883	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Pepper Muenster	99.575	4
LOT 14:	Cold Packs & Spreads	874	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Stettler Swiss Cheese Spread	99.125	1
LOT 14:	Cold Packs & Spreads	386	Pam Castle	Castle's Cheese, LLC	Davenport, IA	Garlic Cheddar Cheese Spread	98.575	2
LOT 14:	Cold Packs & Spreads	387	Pam Castle	Castle's Cheese, LLC	Davenport, IA	Garlic Cheddar Cheese Spread	97.25	3



Volunteer Contest Team: (from left) Steve Stettler, Terry Lensmire, David Wentz, Greg Kinate, Mellisa Houfe, Sierra Stettler, Kory Hyvonen, Dave Buholzer, Gary Grossen. (Not pictured, Glenda Buholzer (center below) and Corie Grossen (right below)).





*NHCC Docent Rudy Kaderly with the younger generation: Krissy Lyman Kaderly taking a tractor ride.*

## What's Going on At the Cheese Museum



Two cheesemakers and a mom! Retired cheesemaker and NHCC docent, Fritz Kopp, with Madeline Kuhn and her mother. Madeline is a cheesemaker at Monroe's Emmi-Roth Cheese Factory.



NHCC volunteers, Jane Paradowski and Mary Ann Hanna, left, take a quick lunch break between tours on a recent day at the Center. Below: The "Land of Lakes" phone booth is a favorite attraction for young and old alike, as you enter the Heritage Room. Volunteer docent Steve Esser looks on as the children try dialing the rotary phone.



Docent Ken Klassey with visitors from Paris, France.



Sound, producer of Korean Broadcasting System, KBS-TV, headquartered in Seoul, Korea, and Mia Lee, production assistant, above, spent several days in Green County, capturing our area, that will be shown on Public Television all around the world for Korean communities. They toured the NHCC Cheese Museum, Green County Fair Cheese and Cattle Auction, and spent several days at the Dan Wegmueller Farm filming the area.

**NATIONAL HISTORIC CHEESEMAKING CENTER MEETING MINUTES  
6/21/23**

**Members present:** Dave Buholzer, Mickey Beam, Ken Klassey, Mary Ann Hanna, JoAnn Schwitz, Fritz Kopp, Fayth Block, Deb Hutchinson, Bob Blankenhorn, Deb Briggs, Donna Douglas, Henry Tschanz, Millie Stauffer, Anita Huffman

**Call to Order:** The meeting was called to order at 5:02PM by Vice President Tschanz in the absence of President Glessner. A moment of silence was observed in memory of Virginia Fuchsteiner.

**Secretary's Report:** The report appeared in the newsletter. Approval needed.

**Treasurer's Report:** A written report was presented. Motion to accept Fritz, 2<sup>nd</sup>, Ken, C.

**Director's Report:** Donna and Deb feel the first two months have gone well. To date 34 states and 5 countries have been represented.

**Committee Reports:**

**Archival/Displays:** Mary Ann shared the NHCC Mission and pointed out that it is becoming more difficult to find docents at the same time attendance numbers are increasing. She also noted the displays have not had any major changes since 2005. She urged the board to think about how to approach the future. A consultant from Driftless Pathways, a museum consulting firm met with Mary Ann, Deb, and Donna recently and had some preliminary suggestions about possible actions that could be taken to improve self-guided tours. Motion to move forward with investigating tour improvements by Dave, 2<sup>nd</sup> Anita, C.

**Building & Grounds:** There was discussion about replacing the location of a water line in the Archives room in the interests of safe keeping for stored items. Motion by Dave, 2<sup>nd</sup> by Millie for Fritz to go ahead and get two estimates, C. Fritz mentioned that Honey Belle is freshly painted and back in place. Deb reported that Lynn Lokken has done research and has suggestions for some additional plantings to add color to the landscaping.

**Membership:** Fritz noted that memberships are down in every category at this time.

**Sunshine/Sympathy:** Millie urged members to notify her when cards are necessary.

**Website:** Deb said the 2023 membership form has been added and she is working on updating events.

**Unfinished Business:**

**Report on first evening Open House:** Donna and Deb reported it was well attended.

**Status of concession trailer:** Dave said Knight Equipment would sell it on consignment, with the estimated price range being \$16000. A motion was made to donate the Blackstone griddle to the American Legion by Mary Ann, 2<sup>nd</sup> Dave, C.

**By-Laws Update:** Jo reported they are meeting Monday, 6/26.

**New Business:**

**4<sup>th</sup> of July T-Shirt Sponsorship:** \$200 requested, Motion Ken, 2<sup>nd</sup> Mary Ann, C.

**Adjournment:** Meeting adjourned at 5:55PM. Motion by Dave, 2<sup>nd</sup> Ken, C.

Respectfully submitted:  
Secretary Anita Huffman



# National Historic Cheesemaking Center

NHCC Hours:  
10-3  
Thursday – Sunday

# Aug 2023

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>Jul 30</b> Rudy K 10:30-3 Lynn L 10:30-3	We are grateful for <u>any</u> hours you are available to volunteer. Choose from: 10-3, 11-2, 10-12:30, 12:30-3 Let us know what works.			<b>3</b> Jon R Carol R	<b>4</b> Mary Ann H Jane P	<b>5</b> Peggy K Mickey B
<b>6</b> Ken Klassey Mary F	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b> Deb H Jeanne S	<b>11</b> Virgil L Carol L	<b>12</b> Docent Fritz K 12:30-3 Charlotte H
<b>13</b> Docent Greeter	<b>14</b>	<b>15</b>	<b>16</b> Kelly H17 Donna B 11-2 Greeter	<b>18</b> Ken Klassey Margo I	<b>19</b> Jim G Docent Charlotte H	<b>20</b> Docent Fritz K 12:30-3 Mickey B
<b>20</b> Fritz K Barb K	<b>21</b>	<b>22</b>	<b>23</b> Ernie G Bob Blankenhorn Jeanne S	<b>24</b> Docent Matt F	<b>25</b> Docent Fritz K 12:30-3 Mickey B	<b>26</b> Docent Fritz K 12:30-3 Mickey B
<b>27</b> Jim G Lynn L 10:30-3	<b>28</b>	<b>29</b>	<b>30</b>	<b>31</b> Kelly H Ruth T 1-3	<b>Sep 1</b>	<b>Sep 2</b>

## NOTES

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.

Email:  
[nhccmuseum@gmail.com](mailto:nhccmuseum@gmail.com)  
Website:  
[www.nationalhistoricheesemakingcenter.org](http://www.nationalhistoricheesemakingcenter.org)

Lunch break?  
 Let us treat you to lunch or bring your lunch.  
 A refrigerator and microwave are available.

**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**