

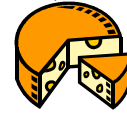
Our 2023 Exceptional Partners:

- Alp n Dell Cheese store
Alpine Slicing & Cheese Conversion
Baumgartner's Cheese Store, Inc.
Dave & Glenda Buholzer
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Steve & Thea Buholzer
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Darlington Dairy Supply
Decatur Cheese Co-op
Foreign Type Cheesemakers
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Terry Goetz
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Klondike Cheese Co.
Maple Leaf Cheese Store, Juda
Maple Leaf Cheesemakers, Inc.
R. Mueller Service & Equipment Co., Inc.
Nelson-Jameson Inc.
Jeff & Amy Plier
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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 Vilutis
Wengers Springbrook Cheese, Inc.
Wis. Swiss & Limburger Assn.
Woodford State Bank
Chuck & Gail Zeitler



Culture, Curds, and Cheesey Chatter

"Cheese Is Our Culture"™



July 2023

A Publication of the National Historic Cheesemaking Center



There's cheese at the depot again!

Main Street Monroe's 2022 theme for the downtown promotion was "Cheese, Glorious Cheese!" NHCC sponsored this wedge and it was artfully painted by Kathy King.

REMINDER DATES

Membership meeting is Wed. July 26, 5 PM at Leisure Lanes. Food and beverages are available at the bar.

Thursday, July 27, 5-7 PM, Open House at NHCC. We will be outside, weather permitting; bring your lawn chairs. Cheesemakers and their cheese curds will be featured.



Volume 16, Issue 5


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

- | | | |
|--------------------------------------|----------------------------|------------------------|
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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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It's all about "cheese and cheesemaking" when two retired cheesemakers get together. Among Green County's oldest, Jim Curran and Ivan Gobeli, reminisce of making cheese seven days a week, farmers that supplied milk, hired men, and milk haulers. Credit was also given to their wives, that worked "side by side" with them in their factories for 38 years and 41 years, respectively.

There are no meeting minutes in this issue, as we restructure their publication times to insure prior membership approval!

Stirring the kettle, With President Jim



Well, folks this has been a strange weather year. Hot temps have increased drought conditions and the little rain we've received is NOT enough!

But, at Cheese Museum, we have had visitors from 36 states and 7 foreign countries in the first 2 months alone. WOW!

July is a favorite summer month for me. It means fireflies, sweet corn, ice cream and ripening oats.

Harvesting the oat crop has vivid memories for me: my grandfather farmed with horses (yes, I go back a loong way). So it was shocking oats, putting them through the threshing machine, and Grandma's stupendous threshing day noon meals.

Fast forward a few years and we are in the 50's. Dad had a pull-behind Deere combine which was powered off the PTO. As I recall, we had an Allis which handled things admirably.

Often, I would bargain with Dad to let me con-

tinue to combine while he went to do the milking. Nothing better than running that machine up and down the oat field on a bright, windy summer July day.

EXCEPT oat dust! Oh, I hated that stuff. Those oat barbs were really itchy. I went so far as to stop everything at a row end and study which way the breeze was from. Then I could do the next run with the wind in my face, thus negating some of the grime. Worked to a degree!

And, at quitting time, first stop was in the shower to get rid of itchies, even before supper. Ah, those memories!

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



... and that is WHY the chicken crossed the road.



Yes, the Fourth of July has passed, but this photo was too good to pass up!



**THIRD THURSDAY
AT CHEESE CEN-
TER—
Dairy Queens, volun-
teers, Master Cheese-
maker Grilled Cheese
sandwiches, and hon-
ored guests all wel-
comed a restored
Honey Belle home!**



More friends and volunteers at Third Thursday event. In the center of the bottom left photo is Superior Touch Collision's Erick Wells, the Honey Belle artist.





Visitors from San Diego, along with a friend from Australia, were among those that have toured the NHCC Museum the first two months (May and June) of 2023. Thirty-six states and international visitors from seven countries including Australia, Congo, Germany, Guatemala, Netherlands, Switzerland, and Mexico have visited!



YAY!! We have RHODE ISLAND, one of the states from which we rarely have represented! This gentleman has been geocaching in every county of the United States this year. He shared with us that he had only 370 counties left, having found geo's in over 7,500 counties. He was headed to Lafayette County next.



Virginia Fuchsteiner, 99 years old, daughter of our "unknown cheesemaker" passed away recently in New Glarus. She identified that the large photo of our cheesemaker in the Heritage room was her father, Benedikt Roder. He would still be "our unknown cheesemaker" if Virginia had not visited the National Historic Cheesemaking Center Museum a few years ago.

2022 U.S. Cheese Production Hispanic Styles

2021 → **2022** **+35 million pounds**
351 million pounds → 386 million pounds

Hispanic-style cheese production has grown...
72% in the last decade!

Source: USDA-NASS 2022 Dairy Products Summary

 **#JuneDairyMonth**

2022 U.S. Cheese Production Italian Styles

2021 → **2022** **+2.3 percent**
5.76 billion pounds → 5.90 billion pounds

Top Types:
Mozzarella **Parmesan** **Provolone**
78.4% **8.4%** **6.5%**
of total of total of total

Source: USDA-NASS 2022 Dairy Products Summary

 **#JuneDairyMonth**

2022 U.S. Cheese Production American Styles

2021 → **2022** **+30 million pounds**
5.61 billion pounds → 5.64 billion pounds

American type cheeses (such as cheddar)
accounted for...
40.1%
...of total U.S. cheese production in 2022!


Source: USDA-NASS 2022 Dairy Products Summary

 **#JuneDairyMonth**


Total U.S. Cheese Production (excl. cottage cheeses)

2021 → **2022** **+2.2 percent**
13.7 billion pounds → 14.1 billion pounds

**#1 State for
Cheese Production:**
Wisconsin



Source: USDA-NASS 2022 Dairy Products Summary

 **#JuneDairyMonth**

PLEASE CLIP FOR REFERENCE

National Historic Cheesemaking Center

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P O Box 516

Monroe, Wisconsin 53566



Website: www.nationalhistoriccheesemakingcenter.org

Email address: nhccmuseum@gmail.com

YouTube: Seek National Historic Cheesemaking Center Channel

Picnic

All the words are hidden vertically, horizontally or diagonally—in both directions. The letters that remain unused form a sentence from left to right.

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

COOLER
 COUNTRY AIR
 DISH
 FOLDING CHAIRS
 FRENCH BREAD
 GLASSES
 HEAT
 INSECTS
 MARGARINE
 MEAT
 MILK
 PARK
 PEPPER
 SALAD
 SANDWICHES
 SAUCES
 SAUSAGE
 SHEET
 SNACKS
 SPICES
 STRAWBERRY JAM
 TOMATOES
 WINE

APPETITE
 BASKET
 BEVERAGES

BLANKET
 BUTTER
 CAMEMBERT

CAN OPENER
 CHEESE
 COFFEE

*Instead of a cheese word puzzle this month,
 we are ALL enjoying picnics.
 So dive in and enjoy the fare!*



National Historic Cheesemaking Center

NHCC Hours:
10-3
Thursday – Sunday

July 2023

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Ken K 10-12:30 Fritz K 12:30-3 Mickey B	<p>We are grateful for any hours you are available to volunteer. Choose from: 10-3, 11-2, 10-12:30, 12:30-3 Let us know what works.</p>				John Marean June 30 Lynn L 10-1 Margo I 1-3	Ken K Diane K
Ken K Fritz K Margo I	3	4	5	6	7	8
Ken K Margo I	10	11	12	13	14	15
Docent Jim G Mary F	17	18	19	20	21	22
Fritz K Barb K	24	25	26	Ernie G27	28	Fritz K 12:30-329

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
Website: www.nationalhistoricccheesemakingcenter.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**

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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**