

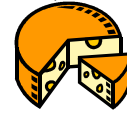
Our 2023 Exceptional Partners:

- Alpen Dell Cheese store
- Alpine Slicing & Cheese Conversion
- Baumgartner's Cheese Store, Inc.
- Dave & Glenda Buholzer
- Ron & Sue Buholzer
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- 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-
- Richard Guggisberg
- Klondike Cheese Co.
- Maple Leaf Cheese Store—Juda
- Maple Leaf Cheesemakers, Inc.
- R. Mueller Service & Equipment Co., Inc.
- Nelson-Jameson Inc
- Jeff & Amy Plier
- Precision Drive and Control
- Regez Supply Co., Inc.
- Bill & Carolyn Robichaux
- Sargento Foods, Inc.
- 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



June 2023

A Publication of the National Historic Cheesemaking Center



Tourism Secretary Anne Sayers Paid a visit to The Cheese Museum Mid-May! Shown here with Andrew Nussbaum, Regional Tourism Specialist.

More photos on Page 5



Corvairs and more Corvairs, see page 8. Honey Belle returns, see page 7.



REMINDER DATES

Come visit us in 2023; see our NEW 'Wisconsin Cheesemakers Timeline' display



Volume 16, Issue 4

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 |
| Harry & Diana Bowen | Skip Brennan | Bart & Deborah Briggs |
| Mike, Shirley Connors | James Curran Sr. | Donna Douglas |
| Michael & Audry Einbeck | Dennis & Janis Everson | Bob & Nancy Faith |
| Matthew Figi | Gile Cheese Company LLC (Tim and Diane) | Jim Glessner |
| Ron Goecke | Virginia Goetz | Gary & Corie Grossen |
| Terry & Mary Ann Hanna | Nate & Joanne Hare | Jake Huffman |
| Anita Huffman | Benjamin Johnson | Ken Klassey |
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| Mark & Lynn Mayer | Douglas Mayer | Meister Cheese Co. |
| Peter Milfred | Monroe Sign Design | Jim & Donna Mueller |
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- Fayth Block, treasurer
- Dave Buholzer, past president
- Jim Glessner, president
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- Ken Klassey, director
- Fritz Kopp, director
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- Henry Tschanz, vice pres.



Admin staff

- Donna Douglas
Executive Director
- Deborah Briggs
Assistant Director

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Many thanks to WCMA's Contest Committee for all their hard work to shine a light on the best of the dairy processing industry! This fun, dedicated group met recently to discuss the 2023 United States Championship Cheese Contest - and begin planning for 2024.



Stirring the kettle,

With President Jim



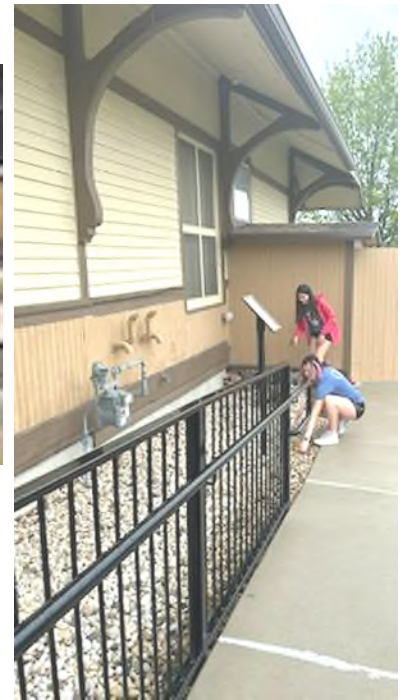
And they keep coming! Since opening we have registered folks from 24 states; AND the following countries: Thailand, Malaysia, India, Lebanon, Germany, Palestine, Estonia, Egypt, France, Nigeria, Netherlands, and Mexico! The National Historic Cheesemaking Center is THE place to visit! Have you planned your trip yet? Give us a call!



We appreciate the support of Coplien Painting who replaced the flagpole rope and now the Center's "Stars & Stripes" is proudly flying again!



WHY ARE WE EXCITED? NHCC Executive Director Donna Douglas, Docent Bob Blankenhorn, and our newest greeter Charlotte Hartwig, all have one thing in common: either born in or a native of Orangeville, Il., our neighboring state.



MHS Day of Service May 12. Six students, one teacher. They hauled out accumulated recycling. The Center basement and the Imobersteg Factory are cobweb and dead bug free. Thank you!



June is... National Dairy Month
www.NationalDairyCalendar.com

NATIONAL DAIRY



SAYERS LOVES CHEESE—

Tourism secretary Anne Sayers popped into Monroe mid-May with stops in Paoli and Beloit. After greetings at Monroe’s Chamber of Commerce, she was given “the royal tour” of the Cheese-making Center by Monroe Mayor Donna Douglas who is also the Center’s Executive Director. An enthusiastic Sayers commented following the tour that she “learned a lot” about cheesemaking in her short visit.



Photos Courtesy Monroe Times!

Cheese production keeps rising

By Barry Adams | Wisconsin State Journal

The surprise here would have been our state's dethroning. But once again, it failed to happen as Wisconsin led the way in 2022 for cheese production nationwide. State cheesemakers produced 3.52 billion pounds of cheese last year compared to 3.47 billion pounds in 2021, according to Cheese Market News, which cited data from the U.S. Department of Agriculture.

California ranked second with 2.46 billion pounds of cheese while Idaho ranked third with 989.5 million pounds produced.

"It would take a lot for either of those states or any others to catch up," said Grace Atherton, communications director for the Wisconsin Cheese Makers Association. "California does make a lot of cheese, certainly ... but that's a distant second. It's pretty clear that we are (at) the top."

New Mexico was fourth with 970.7 million pounds and New York fifth with 843.6 million pounds of cheese produced, according to the USDA.

Wisconsin, which has seen its cheese production increase by 77% over the last 30 years, accounted for 25% of the 14 billion pounds of cheese produced in the country and was the leading producer of Italian and American-type cheeses with 28.5% and 18.8% produced in each respective category nationwide.

Nationwide, Italian cheese varieties in 2022 totaled 5.9 billion pounds, up 2.3% from 2021 production and accounting for 42% of total cheese in 2022, USDA reports. Mozzarella, much of it used on pizza, accounted for 78.4% of the Italian cheese production at 4.63 billion pounds, up 2.9% from 2021, while Parmesan totaled 494.4 million pounds, up 1.8%. U.S. Provolone production in 2022 was 382.6 million pounds, up 1.1%, while Ricotta production totaled 246.4 million pounds, down 1.6%.

American-type cheese production in 2022 totaled 5.64 billion pounds, up 0.4% from 2021, with cheddar accounting for 3.96 billion pounds of that total but down 0.2% from 2021, according to Cheese Market News.

U.S. production of cream cheese and Neufchatel totaled 1.13 billion pounds in 2022, up 10.2%, while Hispanic cheese production increased 9.8% to 386.3 million pounds.

Feta production decreased 16.5% to 141.3 million pounds; Swiss cheese production increased 6.3% to 350.9 million pounds; Muenster increased 0.1% to 191.6 million pounds.

Blue and Gorgonzola production increased 3.7% to 92 million pounds and Gouda production increased 9.3% to 61.5 million pounds in 2022.

June is National Dairy Month

In celebration, we bring you some interesting facts about...

Cheese

According to an ancient legend, cheese was first made accidentally by an Arabian merchant who put his supply of milk into a pouch made from a sheep's stomach, as he set out on a day's journey across the desert. That night, he found the milk separated into curd and whey.



Travelers from Asia are believed to have brought the art of cheese making to Europe.

Gorgonzola was made in the Po Valley in Italy in 879 A.D. Italy soon became the cheese making center of Europe during the 10th century.

Pilgrims included cheese in the Mayflower's supplies when they made their voyage to America in 1620.



The making of cheese quickly spread in the New World, but until the 19th century it remained a local farm industry.

What's the smelliest cheese on earth? Here's the top 3:
1. Limburger
2. Époisses de Bourgogn
3. Stinking Bishop

Today there are around **2,000** varieties of cheese.

It wasn't until 1851 that the first cheese factory in the U.S. was built by Jesse Williams in Oneida County, New York.

Currently, more than one-third of all milk produced each year in the U.S. is used to manufacture cheese.

Total U.S. natural cheese production reached a record **11.1 billion pounds** in 2013.

11.1 billion pounds



Sources: www.idfa.org/news-views/media-kits/cheese; www.thedailymeal.com/6-smelliest-cheeses-world

*Following
A new coat
Of paint and
An auto-type
Clear coat,
Honey Belle
Is at her
Favorite spot
In the Depot
Pasture!*



KEEPING THE REAR ENGINE ERA ALIVE—
18 Corvair collectors honored our NHCC recently by Stopping by to Tour the museum And Imobersteg Farmstead cheese factory.



Corvair enthusiasts visit the Cheese Center



From: AFS World Flags Team
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Exchange Programs
THANK YOU!!

Anastasia Yurub
From Palestine
Daria, Malaysia
Terima kasih! ♡
Pita, Germany
vielen dank!
Lajjed From
Egypt 13/5/23
Pita Antoun
from Lebanon 10/5/23
Lilia from
Estonia
- Viidab!
Tija ch. [India]
Mikas, Thailand
ขอบคุณมาก!
(12/2023-12/23)

The Foreign Exchange students who recently visited sent us a neat "thank you!"

Senator Howard Marklein is a strong voice for dairy processors, championing the creation and funding of the Dairy Innovation Hub, spearheading key priorities in the state budget, and - more recently - pushing for the Agricultural Road Improvement Program to funnel \$150 million to fix rural Wisconsin roads in need of repair. WCMA thanked Sen. Marklein for his work, and for taking a few moments to accept his 2023 Cheese Champion Award.



WCMA members know **Wisconsin State Representative Travis Tranel** as a lawmaker that listens to their needs, works across the aisle to garner support on important initiatives like the Agricultural Road Improvement Program, and understands the dairy processing industry on a practical level. He's a consistent supporter and vocal advocate for Wisconsin's thriving dairy industry, which is why WCMA presented him with a 2023 Cheese Champion Award.



WCMA LIFE MEMBER AWARD 2023 Recipients



Kerry Henning
Henning Cheese



Myron Olson
Chalet Cheese Cooperative

In 2023, Kerry Henning and Myron Olson will receive the Association's highest honor: the WCMA Life Member Award.

WCMA has offered the Life Member Award since 1918. Henning and Olson will be its 92nd and 93rd recipients.

Kerry Henning, Wisconsin Master Cheesemaker and President of Henning Cheese, graduated from UW-Platteville in 1981 with an accounting degree and has helped lead his family's cheese business since the 1980s. The Henning family's cheesemaking tradition began with Kerry's grandfather, Otto, and has been upheld by Kerry's father Everett, Kerry and his siblings, and now their children. Henning's is the only maker of "Mammoth Cheddars" in the United States. The company has won numerous awards at the U.S. and World Championship Cheese Contests. Kerry has his Wisconsin Master Cheesemaker certification in cheddar, Colby, and Monterey Jack. Today, Kerry continues his family's tradition of servant leadership in the cheese industry as a member of the Board of the Wisconsin Master Cheesemaker program, and an active member of WCMA. Kerry has served 18 years on the WCMA Board of Directors, beginning in 1998, and held officer positions ranging from Treasurer to First Vice President for 12 of those 18 years.

Myron Olson was born on an Argyle, Wisconsin dairy farm and began working part-time while in high school, wrapping cheese in a nearby cheese factory, Chalet Cheese Cooperative. After graduating from UW-Platteville with an Ag Economics and Ag Technology degree in 1970, he returned to start his lifelong career at Chalet Cheese. In his years as Chalet's cheesemaker, Myron has earned three Wisconsin Master Cheesemaker certificates in Baby Swiss, brick, and Limburger. Serving as manager since Albert Deppeler's departure in 1992, Olson has led Chalet Cheese to nationwide fame as a consistent winner of top awards at national and world cheese contests, including multiple best of class honors at both the U.S. Championship Cheese Contest and World Championship Cheese Contest. Myron served on the WCMA Board of Directors from 1999-2005 and as WCMA President from 2004-2005. He was a mentor to many at Chalet Cheese before his retirement in August of 2018.

WCMA LUMINARY AWARD 2023 Recipients



Dennis Kasuboski
Masters Gallery Foods



Stan Woodworth
Klondike Cheese Company

Stan Woodworth launched his dairy industry career in 1989 after earning a degree as a Master of Business Administration, starting as an Area Ingredient Manager at Kraft Foods Group. He became Plant Manager during the company's sale to Brewster Dairy, later known as Stockton Cheese Company. He has been associated with Swiss Valley Farms, Antigo Cheese Company, Sartori Foods and Wisconsin Milk Marketing Board. Now with Klondike Cheese Company serving as a General Sales Manager. The Other awardee was **Dennis Kasuboski**, retired from Masters Gallery Foods

Our friends at Pine River Cheese Spread held a wonderful 60th anniversary celebration! With the Pine River crew are WCMA's John Umhoefer (right) and Taylor Schaefer, Alice in Dairyland.



June Dairy Month

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

- GUERNSEY
- JERSEY
- CHOCOLATE MILK
- STRING CHEESE
- MOZZARELLA
- BULL
- MOO
- CHEESE CURDS
- COWS
- SHERBET
- CHEDDAR CHEESE
- ICE CREAM
- BULK TANK
- HAY
- CALVES
- DAIRY FARM
- BARN
- MALT
- MILKER
- UDDER

PLEASE CLIP FOR REFERENCE

National Historic Cheesemaking Center

Phone: 608-325-4636

P O Box 516

Monroe, Wisconsin 53566

Website: www.nationalhistoriccheesemakingcenter.org

Email address: nhccmuseum@gmail.com

YouTube: Seek National Historic Cheesemaking Center Channel





**National Historic
Cheesemaking Center**
608.325.4636

NHCC Hours:
10-3
Thursday – Sunday

June 2023

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
	<p>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.</p>			<p>1 Jon Rufenacht Carol Rufenacht</p>	<p>Virgil Leopold 2 Deb H 12-3 Jane Paradowski</p>	<p>3 Jim Glessner Charlotte Hartwig</p>	
<p>4 Ken Klassey Mickey Beam</p>	<p>5</p>	<p>6</p>	<p>7</p>	<p>8 Deb Hutchinson Greeter</p>	<p>9 Docent Lynn Lokken 10-1</p>	<p>10 Virgil Leopold Carol Leopold</p>	
<p>11 Ken Klassey Charlotte Hartwig</p>	<p>Ken Klassey 12 Belvidere Park Distr 10:30 8-15 ppl</p>	<p>13</p>	<p>14</p>	<p>15 Donna Bahler 11-2 Fritz Kopp 12:30-3 Jeanne Schwartzlow</p>	<p>Jim Glessner 16 Bob Blankenhorn Diane Knautz</p>	<p>17 Docent Margo Indergand</p>	
<p>18 Gary Guralski Maggie Guralski</p>	<p>19</p>	<p>20</p>	<p>21</p>	<p>22 Bill Schmid Kelly Hermanson Greeter</p>	<p>Fritz K 12:30-323 Docent Matt Figi</p>	<p>24 Jim Glessner Charlotte H 11-3</p>	
<p>25 Fritz Kopp Barb Kopp</p>	<p>26</p>	<p>27</p>	<p>28</p>	<p>Kelly Hermanson 29 Fritz Kopp 12:30-3 Greeter</p>	<p>30 Docent Lynn Lokken 10-1</p>	<p>JULI Docent Greeter</p>	
<h1>NOTES</h1>			<p><u>Need a Sub?</u> If you have a conflict with the date you are scheduled to work, <u>please call the Center to let us know</u>. We may have suggestions of volunteers to call.</p>		<p><u>Email:</u> nhccmuseum@gmail.com</p> <p><u>Website:</u> www.nationalhistoriccheesemakingcenter.org</p>		<p><u>Lunch break?</u> Let us treat you to lunch or bring your lunch. A refrigerator and microwave are available.</p>

**National Historic
Cheesemaking Center
P.O. Box 516
Monroe WI 53566**

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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**