

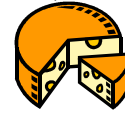
Our 2023 Exceptional Partners:

- Alpin 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—
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



May 2023

A Publication of the National Historic Cheesemaking Center



Oh, wow! This is so cool. Some AFS students express their amazement when visiting the Cheese Museum recently. More photos on pages 6 and 7.

June is Dairy Month!!!!—

Eat Cheese

REMINDER DATES

NHCC is now open for the season
Come visit us in 2023; see our NEW
'Timeline of Cheesemaking' display
NHCC is closed Mother's Day, May 14



Volume 16, Issue 3


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 |
| Greg Knoke | Shirley Knox-Paul Peterson | Larry & Alice Kranig |
| Harvey W. Kubly, CPA | Virgil & Carol Leopold | Jerry & Lynn Lokken |
| Mark & Lynn Mayer | Douglas Mayer | Meister Cheese Co. |
| Peter Milfred | Monroe Sign Design | Jim & Donna Mueller |
| Faun Phillipson | Pine River Pre-Pak | Bob & Kathy Reffue |
| Roelli Cheese Co., Inc.—Chris Roelli | Bill & Marilyn Ross | Jon & Carol Rufenacht |
| Bonnie & Craig Zumkehr Sauey | David & Holly Schmid | Bill & Joan Schmid |
| Jeanne & Greg Schwartzlow | JoAnn Schwitz | Pat Spaulding |
| Mary Ann Stauffacher | Millie Stauffer | Steinmann Consulting |
| Bill & Barb Stuart | Henry Tschanz | Paul Vassalotti |
| Christine and 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
All Rights Reserved



In Remembrance

National Historic Cheesemaking Center offers its condolences to family and friends of these devoted volunteers of our organization who have recently passed.

Virginia Drafahl
 Helen Locher
 Jim Huffman
 Janet Morgan

Stirring the kettle,

With President Jim



We are open, readers: NHCC opened May 4. We are ready for an exciting season for our visitors. Be sure to stop in and view our new 'Timeline of Cheesemaking' display, which was inaugurated just before Cheese Days last year.

We are also planning some special "Third Thursday" events this summer. Watch for more announcements!

On this page you will find some photos from the NHCC campus. In the upper right photo, Docent Fritz Kopp stands surrounded by one of our flowering shrubs.

Below, Cedar Creek Landscaping planted a new Maple Princeton Gold on the west side of the building. Lastly, our beloved mascot, Honey Belle, has lost her clothing in preparation for a new coat of paint. She is getting the same motif, but with updated materials to better withstand weather rigors. Honey Belle is named after the favorite cow of the late John Bussman, longtime NHCC president.





Bidlingmaier/Isely Cheese Factory, circa 1909, located on Walnut Rd in Washington township. Fritz Maeder worked here before running Maeder's Tavern in Monroe.

This is the same cheese factory and residence, circa 1969.

Exploring our Historical past



Kubly Cheese Factory, circa 1895, 1 mile east of New Glarus. The cheese factory is the small building on the far left. The photo is of a family gathering on the occasion of Adolph Schmid Jr's baptism. (Adolph and family shown at the residence's door.) Farm owner, Oswald Kubly, and sons, second from right. Christ Kneubehl wears the unusual coat on the far right.





Volunteers spruce up NHCC campus

The crew labored for about two hours raking, trimming, washing, dusting, and cleaning wood floors, then recovered and refreshed with coffee, donut holes, fruit, bread, cheese, and catch-up conversation.



AFS group Does a Dairy tour

The Cheese Center Museum was a multi-cultural hub of activity mid-April when it hosted AFS students from nine Wisconsin high schools.

Schools involved were Oregon, Madison, Watertown, Rio, Viroqua, Cambridge, Columbus, Whitewater, and Monroe.

This unique cheese/dairy experience let them tour NHCC to learn about cheesemaking and its history and Alp N Dell cheese store to learn about various cheeses produced in the state.

The students represented Palestine, Estonia, Egypt, Nigeria, Germany, Lebanon, India, Malaysia and Thailand.

Under the umbrella of AFS-USA Intercultural programs, they have been living with host families and spending the 2022/23 school year in Wisconsin.

These photos on pages 6 and 7 show their excitement.





Besides visiting NHCC the students toured Alp n Dell Cheese Store (see photo middle left) and also spent the night at the Wegmueller Dairy Farm (photo left shows Dan Wegmueller talking to group.) The students rode horses, did farm chores, learned about dairy farming in the state and interacted with all the various farm animals.



NHCC docent Fritz Kopp was on hand to explain cheesemaking to the students.

One of the tenets of NHCC is educational activity and we are pleased to have broadened the scope of experiences Internationally!





This is the 2023 class of Wisconsin Master Cheesemakers: Kirk Auchue of Saputo, Tony Hook of Hook's Cheese, Ben Shibler of Ron's Wisconsin Cheese, LLC, Timothy Stearns of Land O'Lakes, and - a returning Master - Ryan LaGrander of LaGrander's Hillside Dairy, Inc. Wisconsin is the only place outside of Switzerland where cheesemakers become official Masters in their craft, completing 13 or more years of cheesemaking, coursework, and rigorous exams for the distinction.

Klondike cheesemaker nabs prestigious award

Klondike Cheese Company's, talented cheesemaker, Kristi Wuthrich was honored with the Horace P. Mulloy Award at the recent CheeseCon 2023. The Wisconsin Cheese Makers Assn. (WCMA) gives this award to the Wisconsin cheesemaker who best demonstrates mastery of the art and science of the craft.



Every other year, this award goes to the cheesemaker with the highest average score from a cheese entered in both the 2022 Wisconsin State Fair and 2023 United States Championship Cheese Contests. Odyssey® Feta cheese earned a score of 99.75 at the Wisconsin State Fair Dairy Products Contest and 99.80 at the U.S. Championship Cheese Contest, earning Kristi this high honor.

Kristi has been with Klondike Cheese Co. for 16 years and received her cheesemakers license in 2018. She is halfway to reaching a 10 year mark to start on her journey to receive a master certification.

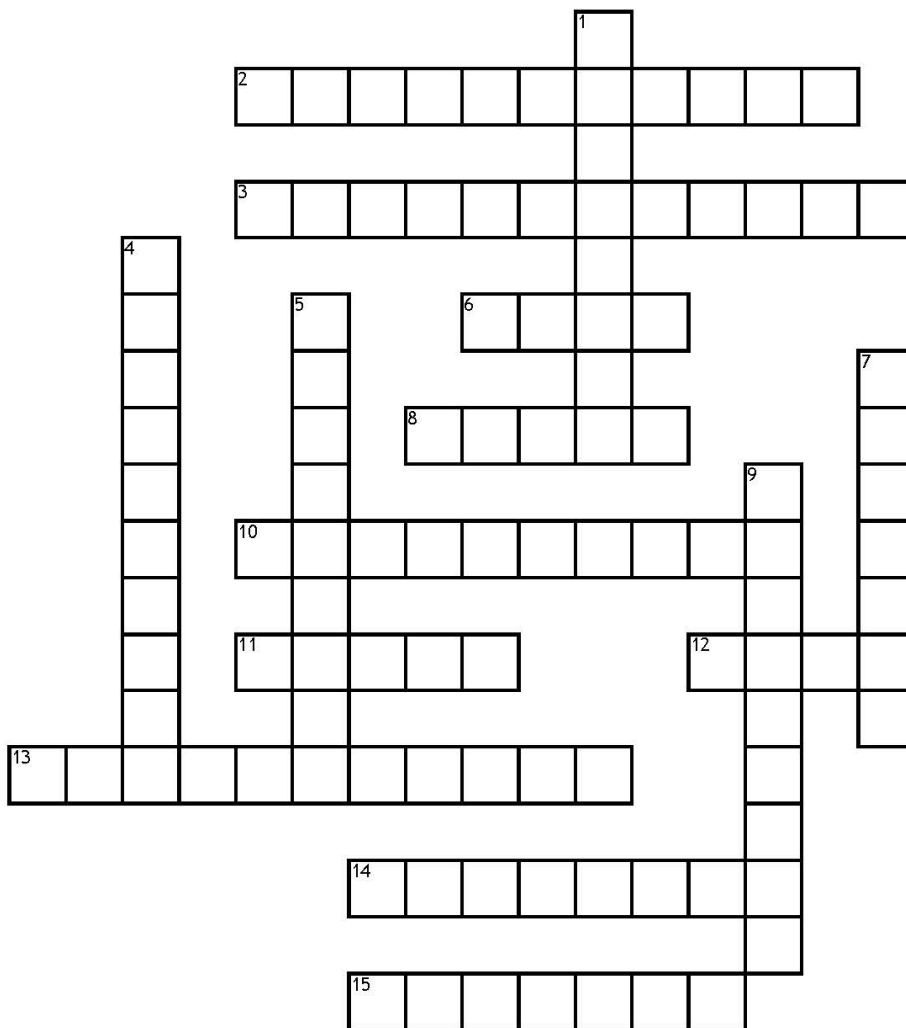
This award has only been presented 24 times. Kristi received a plaque to commemorate the achievement given in honor of Horace P. Mulloy, a WCMA Executive Director and Contest Chairman who served from 1940 through the 1960s.



The new Green County guide is now available. AND, it features our own Executive Director (and Monroe Mayor) Donna Douglas on the front cover! (Upper Left)



Cheese



Across

- 2. A wonderful supplement to a bagel with (or without) lox
- 3. An American white, semi-hard cheese made using cow's milk and noted for its mild flavor and slight sweetness
- 6. A soft, creamy, buttery cheese with a white exterior, originating in France and produced internationally
- 8. A generic name for cheese, and a specific type of knife, in North America, similar to Emmental
- 10. A traditionally southern Italian cheese made from Italian buffalo's milk by the pasta filata method

- 11. A mild, yellow cheese made from cow's milk that originates from the Netherlands, often smoked
- 12. A brined curd white cheese made in Greece from sheep's milk or from a mixture of sheep and goat's milk
- 13. Cheese, in stick form
- 14. A semi-soft cheese from the United States that has an orange edge, and a town in Indiana with the same name
- 15. A semi-soft Danish cow's milk cheese that can be sliced, grilled, or melted

Down

- 1. A cheese cracker manufactured by the Kellogg Company through its Sunshine Biscuits division

- 4. A type of cheese with cultures of the mold *Penicillium* added so that the final product is spotted or veined throughout with blue mold
- 5. An Italian aged pasta filata cheese originating in Casilli near Vesuvius, similar to swiss cheese
- 7. A relatively hard, off-white (but often orange), sometimes sharp-tasting, natural cheese, originating in an English village of the same name
- 9. A soft, creamy, surface-ripened cow's milk cheese originally from Normandy, in northern France



On April 13 The Center for Dairy Research held a "cheese-cutting" celebration, opening the doors to their state-of-the-art facility, a renovation project many years and \$73 million in the making. Many thanks go to WCMA members who contributed generously, both directly and via their membership - and special kudos go to Executive Director John Umhoefer for his work co-chairing the fundraising committee. WCMA also thanks state leaders for their oversight and approval of public monies to fund this project.

—Courtesy Wisconsin Cheesemakers Assn.



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 _____

***Travel Wisconsin Listing
 Exciting News to Share !
 Congrats!***

National Historic Cheesemaking Center and Imobersteg Farmstead Cheese Factory is being promoted as a listing on Travel Wisconsin.com.

It was submitted by your local chamber, tourism organization or Travel Wisconsin. Here's to those who Wisconsin!

--- The Team at Travel Wisconsin

NATIONAL HISTORIC CHEESEMAKING CENTER MEETING MINUTES
3/29/23

Members Present: Jim Glessner, Fritz Kopp, Dave Buholzer, Sam Kaderly, Henry Tschanz, Mickey Beam, Deb Hutchinson, Mary Friedrichs, Anita Huffman, Deb Briggs, Donna Douglas, Scott Mosher

Call to Order: President Glessner called the meeting to order at 5:07PM.

Members observed a moment of silence in memory of Jim Huffman.

Secretary's Report: Accepted as presented, motion by Deb, 2nd Fritz. C.

Treasurer's Report: Deb reported. Motion to accept: Dave, 2nd, Anita. C.

Director's Reports: Scott Mosher of Mosher & Associates updated those present on possible options for changes in insurance coverage as the past policies were cancelled and premium returned. This will be again discussed at the next meeting and then brought to the membership. Deb attended the Circle Wisconsin Marketplace conference at

Wisconsin Dells and feels she made valuable contacts for bus tours. Follow up letters will be sent.

Committee Reports:

Archives & Displays: Fritz had no report. MaryAnn Hanna & Paul Vassalotti have suggested a correction to the timeline display but were not at the meeting. This should be done before the Center opens in May.

Motion to proceed, Dave, 2nd Henry. C.

Building & Grounds: Fritz contacted Cedar Creek Landscaping after tree planting approval at the last meeting and a tree will be chosen and planted.

Membership: Fritz reported memberships are coming in slowly. He recently sent reminder letters.

Sunshine/Sympathy: No report

Website: Deb is working with Computer Know How to update, get the newsletters on the site, as well as a database of historical cheese factories.

Unfinished Business:

By-laws Update: Jim will work on this with JoAnn Schwitz when she returns.

Third Thursday Evening at the Museum: Paul Vassalotti and Mary Ann Hanna have proposed being open certain evenings and have a detailed vision for this but were not at the meeting to discuss it. This was tabled until the next meeting with a request that they be present to provide more information.

Suggested Projects 2023: The Foreign Type Cheesemakers have donated \$10,000 and Jim wants suggestions on how to apply this generosity. Tabled for the next meeting.

Committee appointments: Jim will do these.

Honey Belle repair & painting: Fritz was advised to contact a car repair shop and is working with Dearth's body shop.

(Continued on page 12)

PLEASE CLIP FOR REFERENCE

National Historic Cheesemaking Center

P O Box 516

Monroe, Wisconsin 53566

Website: www.nationalhistoriccheesemakingcenter.org

Email address: nhccmuseum@gmail.com

YouTube: Seek National Historic Cheesemaking Center Channel

Phone: 608-325-4636

Fax: 608-325-4647



(Continued from Page 11)

New Business:

Long Range Planning discussion: to be continued

Jim has approached Gary Grossen to fill the unexpired board term and will ask for further nominations.

Adjournment: Meeting adjourned at 5:10 PM. Motion Fritz, 2nd Dave. C.

Respectfully submitted : Secretary Anita Huffman

**NATIONAL HISTORIC CHEESEMAKING CENTER MEETING MINUTES
4/26/23**

Members Present: Jim Glessner, Ken Klassey, Dave Buholzer, JoAnn Schwitz, Mickey Beam, Henry Tschanz, Deb Briggs, Donna Douglas, Fayth Block, Gary Grossen, Steve Stettler, Anita Huffman

Call to Order: The meeting was called to order by President Glessner at 5:00PM. Members observed a moment of silence in memory of Helen Locher and Virginia Drafall.

Secretary's Report: Accepted as presented, motion by Henry, 2nd Ken, C.

Treasurer's Report: Deb reported NHCC being in good shape at the end of the first quarter. Motion to accept Ken, 2nd, Dave, C.

Director's Report: Deb & Donna noted that because of "Spring Spruce-Up Day" the grounds look very nice. Also, the Timeline has been realigned and is now in place.

Committee Reports:

Archival/Displays: No report

Building&Grounds: In Fritz absence Deb reported Cedar Creek is scheduled to plant a tree.

Membership: Nothing new, but Donna noted several new members have joined.

Sunshine/Sympathy: No report

Website: Nothing new

Unfinished Business:

Honey Belle Update: Deb reported she is at Dearth's and is being refurbished.

Timeline Correction: Donna said it is complete now and very professional in appearance.

Third Thursday Evening at the Museum: After discussion it was determined to try this in May "to work out the wrinkles" going for 2 hours rather than three. Various publicity methods were suggested.

New Business:

Board Member approval: Gary Grossen

Gary Grossen has been proposed to fill in the remaining year of Jim Huffman's term. Motion by Steve to close the nominations and cast a unanimous ballot for Gary, 2nd Ken, C.

Committee Appointments:

Jim and Donna completed the list, and it is included with the meeting reports.

Deb brought to the group the information the Troop 180 will no longer be using the concession trailer.

NHCC has invested substantial money in customizing it. Dave will contact Knight Trailers about possibilities for it.

Adjournment:

Meeting adjourned at 5:50PM. Motion by Dave, 2nd Steve, C.

Respectfully submitted: Secretary Anita Huffman



**National Historic
Cheesemaking Center**
608.325.4636

NHCC Hours:
10-3
Thursday – Sunday

May 2023

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
7 Docent Mickey Beam	8 We are grateful for <u>any hours you are available to volunteer. Choose from:</u> 10-3, 11-2, 10-12:30, 12:30-3 Let us know what works.	9	10-31	11 Jim Glessner 10-2 Deb Hutchinson	12 Docent Diane Knautz 10-2	13 Jim Glessner Greeter
14 CLOSED Mother's Day	15	16	17	18 Bob Blankenhorn Jeanne Schwartzlow	19 Virgil Leopold Carol Leopold	20 Docent Mickey Beam
21 Docent Greeter	22	23	24	25 Bill Schmid Jim Glessner 1-3 Greeter	26 Chuck Ekena Docent Matt Figi	27 Docent Greeter
28 Docent Mickey Beam	29 Memorial Day	30	31	1 Jon Rufenacht Carol Rufenacht	2 Mary Ann Hanna Jane Paradowski	3 Docent Greeter

<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**

**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**