

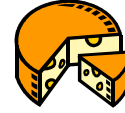
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*"Cheese Is Our Culture"™*

# Culture, Curds, and Cheesey Chatter



September, 2023

*A Publication of the National Historic Cheesemaking Center*



## Cheesemaking Day at Imobersteg Factory

On Saturday, September 9th, local cheesemakers made a 90-pound wheel of Swiss cheese in NHCC's Imobersteg cheese factory. Here a guest stirrer, Lincoln, tries his hand at the kettle, with the able help of Master Cheesemaker, Matt Henze, of Decatur Dairy. Matt had the champion cheese at the Green County Fair. The annual old-time cheesemaking demonstrations, previously held the second Saturday in June, had been suspended since June 2019, due to the global pandemic.

### REMINDER DATES

Membership meeting is Wednesday, Sept. 20, 5 p.m., at Leisure Lanes.

Oct. 23 Outdoor Cleanup; rain date Oct. 23

Anticipate the October issue where we will feature a whole section of photos from Cheesemaking Day!



Volume 16, Issue 7

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


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

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- |                                  |                            |                                      |
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*Culture, Curds and Cheesy Chatter* is published monthly by the National Historic Cheesemaking Center, P.O. Box 516, Monroe, WI 53566  
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*The new Cheese Days logo has made an appearance!!!!*

# *Stirring the kettle, With President Jim*



The day was bright and temps great as cheesemakers gathered on September 9 to make a wheel of Swiss the old-fashioned way.

By late morning, guests had filtered in to watch the process. Viewers came from Idaho, Colorado, Ontario, and even a quartet from Switzerland.

Many commented that it was the first time they had seen a wheel of

Swiss made the old-fashioned way. Many were astounded at the amount of labor that went into the process.

Next time to view cheesemaking of the past will be Cheese Days 2024!

Autumn is fast upon us, so just a reminder we close for the season at the end of October. The 26th through the 29th will be our final open period.

SOOO, have a great fall, come visit us.

*Jim*

*(An aside, the cartoon at the left, really tickled me, hope you enjoy it, too)*

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9-2  
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"Cows never run 'cause they don't want their milk to get fizzy."  
By Bill and JEFF KEANE

It's getting Swissy around here!  
Below, our friend Bobbie Bernet snapped this shot during a summer trip to Switzerland.

Right: Docent Fritz Kopp is all decked out in an apron Lederhosen, which can be purchased in our Milk House gift shop.



*Pat Spaulding has been writing short stories with the help of his son for their Cheese Guy website. The stories are the history of his father/family as it relates to the cheese business in which they have been involved since 1965.*

# LITTLE CAESARS PIZZA

*By P. Spaulding*

## *The Original Cheese Guy*

In the summer of 1965, Don Spaulding, my dad, met with Mr. I and his wife Marion at their second location in Garden City. They hit it off right away and my dad was willing to help in any way he could. They told him the cheese they were using from Leone and Sons had no flavor and wanted something better, “what can you do Donny?” Mr. I asked.

At the time Mr. Spaulding did not have a wide knowledge of cheese as he had just started selling cheese for Trumpy Cheese Co in Monroe. He called Mr. Trumpy and explained that he had a customer that did not like the mozzarella they were using and was there something else?

Back then pizza guys were drawn to a part skim mozzarella which had very little fat in the cheese. Why? Because cheese was \$.35/pound and butter was \$.68/pound so the cheese makers would SKIM the fat off the vats of cheese and sell it to the butter guys. As a result they had piece of mozzarella that would shred and barely melt with a fat level at the bare minimum.

Mr. Trumpy suggested they add muenster to their mozzarella. (Muenster has a 50% fat value so it would add flavor back.) This was what Mr. I was looking for and, yep, it worked.

After several attempts at using muenster Mr. I and his father-in-law, Sam Bayoff, came up with a 70/30 blend.

*Now here is a little piece of trivia, in 1965 Monroe had several cheese plants that made muenster and they made it in a round mold. When my dad showed Mr. I the muenster and after a number of combinations they landed on a 70/30 blend or 2 pieces of loaf mozzarella and one round piece of muenster. This became a standard for a very long time because operationally you could train all the teenagers who were running your stores, the cheese is 2 squares and one round. Not too hard to screw up.*

That relationship lasted well into the 80's. Trumpy cheese was supplying the muenster and Dakota Cheese was the mozzarella supplier. The one blip in the supply chain was Little Caesar's demand for round white muenster outpaced all the cheese companies in Monroe.

As a solution the plants made the muenster in red cryovac bags. That worked until the company went to a pre cut blend, this decision was in place until Leprino Foods stepped in and changed everything. Then in 2000, it changed again.

Take care and enjoy every day.





*The Wisc-up Airstream Club visited Green County Aug 25-27. The weekend had a Swiss and Green county theme. The 20 plus Airstream units, from many Midwest states, and approximately 40 guests, took up residency for the weekend at the Green County Fairgrounds. Activities throughout the weekend were visits to NHCC; Alp 'n Dell cheese store with yodeling and a presentation of the Emmi-Roth cheese factory by Tony Zraggen; Baumgartner's; a welcome from Mayor Donna Douglas (also NHCC Executive Director); viewing of the Sound of Music; a visit to Christensen Farm; Jordan Evangelical Lutheran church; dinner at our famous Turner Hall on Saturday evening with history presented by Sherry Anderegg and music by John Waelti.*

*NHCC staff were more than happy to don their Swiss attire for the tour on Aug. 25. Shown below docent Virgil Leopold, and wife, Carol, who volunteers as a greeter. Bottom left Authentic Swiss flag designer socks were admired by the Swiss "only on the outside" Assistant Director, Deb Briggs, and Carol. Left: Retired champion Baby Swiss cheesemaker, Fritz Kopp, needed assistance from Virgil Leopold in buttoning his Swiss vest. The black velvet vest was supplied by Rudy Kaderly.*





*NHCC recently hosted a "Meet Local Authors" open house on August 24th. Shown at left: authors, Jim Glessner, standing, and Matt Figi, seated. Mickey Beam, greeter, and Assistant Director, Deb Briggs joined the pair.*

*Below left: Former Monroe mayor, William Ross, chats with Monroe alder, Richard Thoman and wife, Jane.*



*Retired Swiss Colony employee, Jim Glessner, proudly stands in front of the Colony Brands (formerly Swiss Colony) photo collage and timeline of company acquisitions.*



**PLEASE CLIP FOR REFERENCE**

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*What's  
Going on  
At the  
Cheese  
Museum*

*One of many groups that tour NHCC--  
This group is a starter culture research  
and development team from IFF.com in  
Madison. We appreciate all they do for  
the cheese industry!*

*Below: Assistant Director, Deb, with  
visitors from Idaho. Just a happy coin-  
cidence that their visit was on Cheese-  
making Day!*

**WHAT IS IT?**  
*Assistant Direc-  
tor Deb asked  
visitors from  
Citizens Bank &  
Good Life Club  
on Aug. 23, what  
this important  
piece of early  
dairy farm equip-  
ment might be.  
Do our readers  
know?*





Swiss guests at Cheesemaking Day, with Dave Buholzer of Klondike Cheese

**A Hurricane story**

Jerry Birk, center, relates tale of how hurricane wreaked damage in Florida. Listening intently were Dave Buholzer, Gary Grossen, Steve Stettler and John Marean.



Swiss guest converses with couple, above, and Steve Stettler, right







***YUP, WE MADE SWISS***

*Above, Matt Henze works the kettle of milk during cheesemaking process. Even young Zach got a once-in-a-lifetime chance to stir the kettle contents.*

***The curd comes out!!!!***

*Above, Gary Grossen and Steve Stettler work the cheesecloth under the curd, called "dipping the curd". Then Steve, Gary, and Matt hoist the bag of curd out of the kettle, prior to placing it into the hoop on the press table.*

*(Next month, that issue will contain the whole process in photos)*



**NATIONAL HISTORIC CHEESEMAKING CENTER MINUTES  
7/26/23**

**Members present:** Jim Glessner, Mary Ann Hanna, JoAnn Schwitz, Ken Klassey, Fritz Kopp, Henry Tschanz, Millie Stauffer, Gary Grossen, Paul Beach, Donna Douglas, Deb Briggs, Anita Huffman

**Call to Order:** President Jim called the meeting to order at 5:03PM.

**Secretary's Report:** Minutes of the 6/21 meeting were read by the secretary. Motion to approve by Henry, second Ken. C.

**Treasurer's Report:** Deb presented a written report for January through June. Motion to approve by Fritz, second Mary Ann. C.

**Director's Report:** Donna reported that to date there have been visitors from 37 states and 11 other countries. She also reminded the group that a tour for AFS students in March hosted another ten countries. Donna also informed the group that a film production crew from South Korea has been filming in Green County and included NHCC. Deb was contacted by IDDBA to do a webinar tour of the Center which she hosted on Tuesday.

**Committee Reports:**

***Archival/Displays:*** Mary Ann provided an update. The committee will be meeting on 8/8, and 8/22. Driftless Pathways will be working with NHCC to prepare for self-guided tours of the Center. She noted that the more preparation that is done by our group, the lower the cost will be.

***Building & Grounds:*** Fritz pointed out that Honey Belle is in place with can and cheese redone by Hesgard, who donated that work. Motion by Deb, second by Fritz to give Hesgard a one-year business membership in thanks. C.

***Sunshine/Sympathy:*** Millie reminded everyone to let her know when cards should be sent.

**Unfinished Business:**

***Evening at the Museum Open House:*** This is scheduled for the fourth Thursday this month to avoid conflict with the fair. "Curd is the Word" is the theme.

***Waterline Update:*** Fritz received only one bid for waterline removal from the archives room from Monona Plumbing for \$3,200. He feels that this is too expensive for a line that is only used annually (or less often) for cheesemaking day. A hose can be used for the water needed for that event and water can be cut off completely from the archives room. Motion to proceed with this plan by Gary, second, Millie. C.

***Concession Trailer Status:*** Dave has contacted Nite Equipment and it could be sold on a consignment basis. It was felt there might be local interest and some advertising will be done on Facebook.

***Bylaws Update:*** The updated bylaws are with our lawyer and will be viewed at the August meeting.

***Confirm Cheesemaking Day:*** Gary will discuss the possibility of doing this on 9/23 with other cheesemakers.

**New Business:**

***Appoint Nominating Committee:*** Deb, Ken, and Henry will serve on the committee.

***Determine monthly meeting date:*** Motion by Fritz, second by JoAnn for third Wednesday. C.

**Adjournment:** Motion by Fritz, second by Millie, to adjourn at 6:01PM. C.

Respectfully submitted: Anita Huffman



**National Historic  
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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**

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