

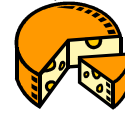
Our 2023 Exceptional Partners:

- Alp & 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.
Nelson-Jameson Inc.
Jeff & Amy Plier
Precision Drive and Control
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
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Wengers Springbrook Cheese, Inc.
Wis. Swiss & Limburger Assn.
Woodford State Bank
Chuck & Gail Zeitler



"Cheese Is Our Culture"™

Culture, Curds, and Cheesey Chatter



October, 2023

A Publication of the National Historic Cheesemaking Center



NOT IN THE CAN BUT BEHIND THE WAGON

Rudy Kaderly tells a recent group from Hudson Community Education about our beautifully restored wagon for hauling milk cans to the cheese factory.

It sits outside the Imobersteg Farmstead Cheese Factory.

Cheesemakers gathered in September to craft a wheel of Swiss in the Imobersteg factory. See the whole process in photos. Flip to pages 4 through 6 in this edition for the view!

REMINDER DATES

Membership meeting is Wednesday, Oct. 18, 5 p.m., at Leisure Lanes.
Oct. 23 Outdoor Cleanup; rain date Oct. 25
We close for season Oct. 29; tours available by appointment.



Volume 16, Issue 8

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 Sauey |
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| Jeanne & Greg Schwartzlow | JoAnn Schwitz | Pat Spaulding |
| 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 Cheesy Chatter is published monthly by the National Historic Cheesemaking Center, P.O. Box 516, Monroe, WI 53566
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-Once again, an era that was—
Many have expressed fond memories of volunteering in our concession trailer, taken to events all over the area. The trailer was recently sold to a local businessman. Here Dave Buholzer gives a tutorial on hitching up the trailer to the new owner and his father. NHCC expresses sincere appreciation to Dave for the time he invested in communicating with the interested parties and the final sale of the trailer.



From Deb's Desk



Cheesemaking Day – Sat. Sept. 9th

- Seven cheesemakers were on-hand to make the cheese. Approximately 40-50 spectators came to watch the process and learn.

There were 21 entries in the guest books
Showing visitors from:

- Ontario, Canada
- Switzerland
- Piney Point, MD
- Idaho
- Denver, CO
- Fort Collins, CO
- Monroe, WI
- Chicago, IL
- New Berlin, WI
- Madison, WI
- Gratiot, WI
- Brodhead, WI
- Juda, WI

The guests who signed the guest book learned of the event from the posters (Thank you, Millie!), TravelWisconsin.com, family, friends, and a hometown Switzerland newspaper!

Only 8 states remaining to visit:

- Alabama
- New Hampshire
- Alaska
- Vermont
- Washington DC
- Maine
- West Virginia
- Wyoming

International visitors from:

- Australia
- Netherlands
- Austria
- Peru
- Congo
- Saudi Arabia
- Dubai
- South Korea
- France
- Spain
- Germany
- Switzerland
- Guatemala
- Taiwan-
- Japan
- United Kingdom
- Mexico
- Ukraine
- Venezuela



Joe of Zweiful Construction came last week to install the bricks of the 2023 class of Master Cheesemakers.





*Making a wheel of
Swiss the old
Fashioned way!*



- 1. Start by filling kettle with milk.*
- 2. Begin heating and stirring*
- 3. Preparing calcium chloride and rennet*
- 4. Adding to the contents of kettle*

(Continued on next page)



- 5. Note overhead mirror for spectator viewing
- 6. Cutting into curds with harp (post obscures)
- 7. Final stir
- 8 Preparing dip cloth for gathering curd



9

9. Cheesemakers hold cloth in teeth while dipping curd
10. Tying dip cloth before hoisting
11. Lowering the bag of curd into the hoop on the press table.
12. Adjusting the press beam post on the cheese lid covering the hoop.
13. Bag of curd undergoing press from weight of beam above



10

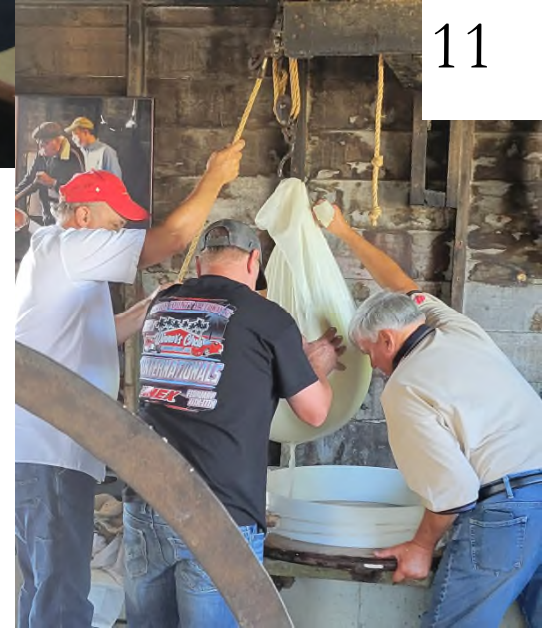


13

12



11



PLEASE CLIP FOR REFERENCE

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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



Former Monroe Mayor Bill Ross was a step-on tour guide for the Hudson Community Education bus tour. NHCC offers to arrange step-on tour guides for bus tours visiting the museum. This photo also features Executive Director, Donna Douglas and Hudson Scheduling Specialist, Betsy Ganz.



Left: Docents Fritz Kopp and Rudy Kaderly in action educating the Hudson Community Education bus tour group.

Below: A smiling Fritz (second from left) saying farewell to the Hudson tour participants. Rudy (second from right) imparting last thoughts to Bill Ross and Betsy Ganz, before they board the bus and depart.





Docent, Virgil Leopold, has the attention of the Lutherdale Senior Citizens group while he tells the story of our historic Imobersteg farmstead cheese factory.



This is the only photo Director Deb got of the UW Milwaukee Osher Institute bus tour. Docent, Virgil Leopold, stated that the group seemed to be fascinated by what we do here and asked great questions.

NATIONAL HISTORIC CHEESEMAKING CENTER MINUTES

8/16/23

Members present: Ken Klassey, Jim Glessner, Fritz Kopp, Barb Kopp, Mary Ann Hanna, Millie Stauffer, Fayth Block, Dave Buholzer, Donna Douglas, Deb Briggs, Anita Huffman

Call to Order: President Jim called the meeting to order at 5:00PM.

Secretary's Report: Minutes of the July meeting had been sent out by e-mail. Motion to approve by Dave, second by Fritz. C.

Treasurer's Report: Deb shared the profit & loss report which included comparison to 2022 for same period. Motion to accept by Mary Ann, second by Ken. C.

Director's Report: Donna and Deb reported tour numbers are up about 50 from the same time last year. To date 38 states and 16 countries have been represented.

Committee Reports:

Archival/Displays: Mary Ann reported the committee has met once to prepare for the meeting with Driftless Pathways on 8/24 and will meet once more before that date. In discussion it was agreed that there is enough to read and adding videos explaining the various displays is preferable.

Building & Grounds: Fritz reported the water pipe in the Archives Room has been removed. The committee is suggesting hiring a landscaper for improvement of the sign area. Motion: Ken, second, Dave. C. They also recommend getting two bids for painting the bottom half of the Depot building next year. Motion: Ken, second Dave. C. Also recommended was post replacement between the copper kettles. Motion: Ken, second, Mary Ann. C.

Sunshine/Sympathy: Millie had no report but encouraged being informed when needed.

Unfinished Business:

Thursday Evening at the Museum: Deb and Donna reported that it will be held 8/24, with local authors featured, but it was agreed that it is the last time for this year. It was decided to try these again next year perhaps as a monthly event with earlier marketing.

Concession Trailer Status: Dave has contacted Nite Equipment, who will sell it on consignment. It needs to be made ready for sale with cleaning and removing everything not attached. The American Legion will take the griddle.

Review By-Laws Changes: Copies of the revised by-laws as changed by the committee and reviewed by Greg Knoke were passed out to be reviewed by members. Possible acceptance will be on next month's agenda.

Confirm Cheesemaking Day: Dave confirmed it will be Saturday, 9/9, from 10:00AM-1:00PM.

New Business:

Nominating Committee: Ken presented the slate for the 2024 board: President: Jim Glessner, Vice-President: Henry Tschanz, Secretary: Anita Huffman, Treasurer: Fayth Block, Directors: 3yrs: Gary Grossen, 2yrs: Ken Klassey, 1yr: Fritz Kopp, Past President: Dave Buholzer, Member at large: Steve Stettler. Voting will be next month.

Adjournment: Meeting adjourned at 5:55PM Motion by Fritz, second Millie. C.

Respectfully submitted: Anita Huffman

Preserving "An era that was, that will never be again."



NATIONAL HISTORIC CHEESEMAKING CENTER, INC.

2024

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.

NAME _____

SPOUSE _____

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CITY _____ STATE _____ ZIP _____

HOME PHONE _____ CELL _____

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_____ Please send the newsletter ONLY electronically to the e-mail address above.

Yes _____ No _____ Please send the newsletter via US Postal Service.

CHOOSE TO RENEW

→ONLINE←

OR

→US MAIL←

Renew your annual NHCC membership online at :
www.NationalHistoricCheesemakingCenter.org

Make checks payable to "NHCC"
and mail with this form to:
National Historic Cheesemaking Center
PO Box 516
Monroe, WI 53566

(PLEASE CHOOSE ONE MEMBERSHIP CATEGORY)

_____ 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

Thank you for your support!

* These support levels are listed inside the newsletter.

**Sustaining memberships are presented on the front page of the newsletter.



**National Historic
Cheesemaking Center**
608.325.4636

NHCC Hours:
10-3
Thursday – Sunday

Oct 2023

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	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.			5	6	Fritz K 10-12:307 Rudy K 12:30-3 Greeter
8 Gary G Maggie G	9	10	11	12 Deb H Jeanne S	13 Bob B Diane K	14 John M Greeter
15 Fritz K Barb K	16	17	18	19 Peggy K Kelly H Jeanne S	20 Virgil L Carol L	Fritz K 10-12:3021 Jim 12-3 Charlotte H
22 Ken K Mary F	23 Outdoor Clean-up	24	25	26 Peggy K Ernie G Mickey B	27 Bill S Matt F	28 Jim G Charlotte H
29 Lynn L Greeter	30	31				

<h1>NOTES</h1>	<p>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.</p>	<p>Email: nhccmuseum@gmail.com</p> <p>Website: www.nationalhistoricccheesemakingcenter.org</p>	<p>Lunch break? Let us treat you to lunch or bring your lunch. A refrigerator and microwave are available.</p>
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**National Historic
Cheesemaking Center
P.O. Box 516
Monroe WI 53566**

**Non Profit Organization
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Monroe WI
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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**