

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
- Vilutus & Co., Inc.-Jim Vilutus
- Wengers Springbrook Cheese, Inc.
- Wis. Swiss & Limburger Assn.
- Woodford State Bank
- Chuck & Gail Zeitler



Culture, Curds, and Cheesey Chatter

"Cheese Is Our Culture"™



Nov-Dec 2023

A Publication of the National Historic Cheesemaking Center



Volunteer Of the Year!

Seppi Award—Ken Klassey was named volunteer of the year at our Volunteer Appreciation Luncheon on Dec. 5. Ken opted to unveil his award at a later time! Director Deb Briggs made the presentation.

Donna Douglas makes remarks following presentation of clock as she culminates 13 years of service to NHCC. Shown with Deb Briggs and Jim Glessner. Donna will seek her 2nd term as Mayor of City of Monroe!



REMINDER DATES

Membership meeting is Wednesday, Jan. 17, 2024, 5 p.m., at Leisure Lanes.

Closed for the season; tours available by appointment.



Volume 16, Issue 9


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

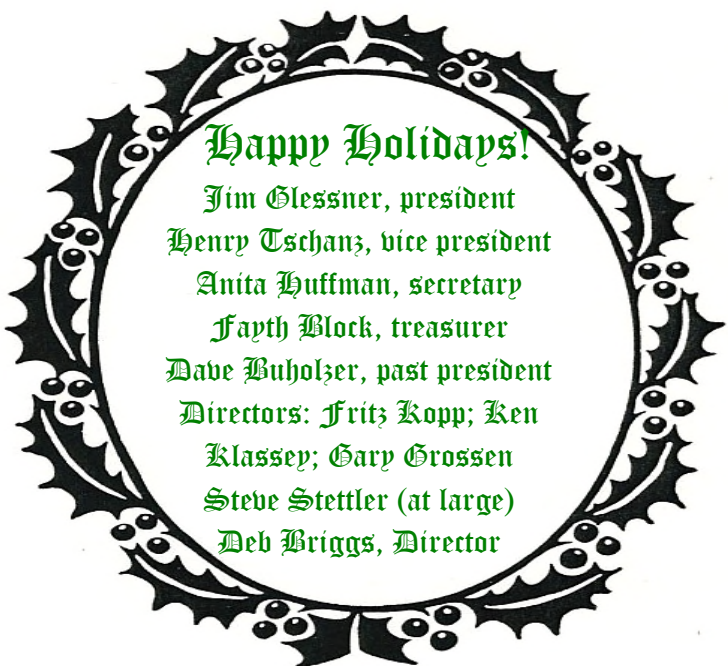
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|----------------------------------|----------------------------|--------------------------------------|
| Sherry Anderegg | James Andresen | Badger State Propane |
| Jan Benkert | Harry & Diana Bowen | Skip Brennan |
| Bart & Deborah Briggs | Mike & Shirley Connors | James Curran Sr. |
| Donna Douglas | Michael & Audry Einbeck | Steve & JoAnn Esser |
| Dennis & Janis Everson | Bob & Nancy Faith | Matthew Figi |
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| Virginia Goetz | Gary & Corie Grossen | Terry & Mary Ann Hanna |
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| Anita Huffman | Benjamin Johnson | Ken Klassey |
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| Meister Cheese Co. | Peter Milfred | Monroe Sign Design |
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| Bill & Barb Stuart | Henry Tschanz | Paul Vassalotti |
| Christine & William Viney | John Waelti | Janet Zee & Ron Purintun |
- Zwuygart 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
 Deborah Briggs
 Director

Culture, Curds and Cheesey Chatter is published monthly and bi-monthly by the National Historic Cheesemaking Center, P.O. Box 516, Monroe, WI 53566
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Stirring the kettle,

With President Jim



Executive Director Donna Douglas was awarded Lifetime Membership to National Historic Cheesemaking Center at the Volunteer Appreciation Luncheon recently. She had served 13 years directing the efforts of the organization.



We have a change in administration duties at the National Historic Cheesemaking Center. Donna will concentrate on a second term as Monroe

Mayor.

At our luncheon I reiterated her many accomplishments over the years including Hidden Valleys of Southwest Wisconsin president, Southwest Regional Planning Committee, Green County Tourism Committee, County Board of Supervisors, City of Monroe Alderperson and many more. We will miss her expertise.

Assistant Director Deb Briggs will move into the director's chair. Deb has been assisting Donna for the past 6 years. She holds an associate degree in Travel and Tourism. She aptly guided NHCC during Donna's recuperation from a medical issue. NHCC is actively seeking a part-time assistant for upcoming 2024 season.

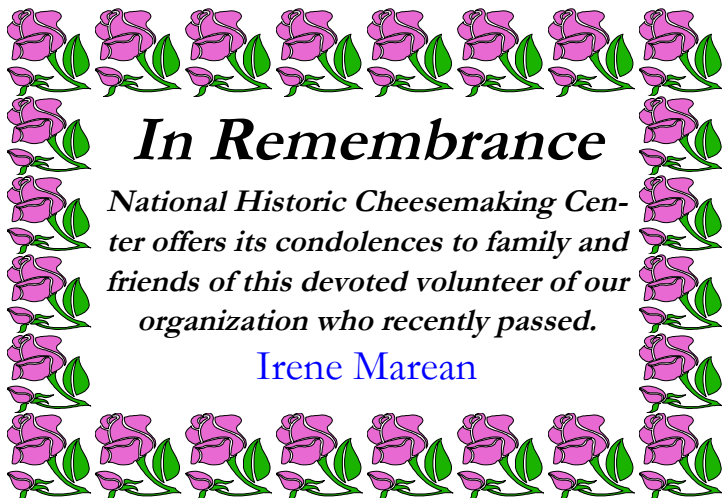


Opportunity: The National Historic Cheesemaking Center museum seeks people-oriented person for part-time assistant director position. Candidate needs to be interested in tourism; organized; familiar with Microsoft Office Suite; QuickBooks experience a plus. Assistant director supports director in wide range of duties for this non-profit organization. For more information on requirements and qualifications, contact NHCC Director, Deb Briggs @ 608.293.2396 or email nhccmuseum@gmail.com.

In Remembrance

National Historic Cheesemaking Center offers its condolences to family and friends of this devoted volunteer of our organization who recently passed.

Irene Marean



From Deb's Desk



Visitor Stats – In the 2023 season, the National Historic Cheesemaking Center experienced 1,450 paid tours. That number will be higher when we add children, complimentary tours, and open house and Cheesemaking Day attendees.

We hosted visitors from 45 of 51 states (we include Washington, DC as a state) AND 19 countries.

NHCC hosted 18 group tours in 2023. And the first group tour of 2024 is in January!

NHCC is collaborating with the Wisconsin Historical Society, Green County Tourism, and Blackhawk Tech for a March 28 panel discussion with area cheesemakers.

My closing remarks to the those gathered for the Volunteer Appreciation luncheon and honoring Donna for her years of service to NHCC:

“In closing, I would like to thank you for the support you have given me in the six years I have been your Assistant Director. May I continue to earn your respect and support going forward.”



Fall outdoor cleanup crew: Henry Tschanz, Bob Blankenhorn, Nate Hare, Silvan Blum, Fritz Kopp. All under the direction of Lynn Lokken. Deb was there but had to give an impromptu tour to folks who saw the cars and hoped the museum was open. Refreshments were enjoyed. Nate Hare commented to Lynn Lokken that outdoor cleanup used to take a couple of hours, at least. Now, they finish in less than an hour. Lynn reasoned that with fewer gardeners as volunteers and no annuals to pull out, we're working smarter, not harder, and the Center still looks grand!

The view of the fall colors out the west door of the center in late October. The trees were beautiful with their dark orange leaves. And the kettle still looked amazing!



Bernard comes to the rescue once again!

A Yule Yarn by Master Steve

Going to Mutton for some aged Swiss

It was early December and I was just done making cheese curd for the day and Phil Lindemann gave me a call at the plant. He was thinking about messing around with some aged Swiss and making it into an aged Swiss cheese spread for his family and a few friends for Christmas.

He never forgot about the time we went to Anton Wyss's cheese factory in Mutton Switzerland and tasted his aged Swiss. Nothing like it here and for his little project in his kitchen he really wanted to give it a try.

I said we could reach out and maybe take a quick trip over there to see him and get his take on Phil's little project.

I called Anton and luckily his daughter was there to answer as we forgot he knows little English and always told me I should talk my heritage language!! He had some cheese aging in the mountains and said that is what Phil should use. We agreed and told him we would set up a visit sometime soon.

Phil offered to buy me lunch at Baumgartner's and while we were there Dave Buholzer popped in, wondering what we were up to. We told him and he said he was in on a visit to any cheese factory in Switzerland. He had met Anton years ago at one of the WCMA World Contests, as he was the Champion.

We flew into Bern, Switzerland, on December 1st to a major snow storm! We rented a 4 wheel drive BMW to travel to Mutton Switzerland to meet Anton at his plant.

We struggled to reach his factory, the snow was so intense, Anton said he would put us up for the night. We would travel in the morning, hopefully to his mountain aging cave.

We woke in the morning to massive snow and Anton told us he was snowed in and there was no way to get his cheese and his cheese aging helper, Beat Wampler, out of the mountains.

Phil immediately offered that I may know someone to help us out!

Phil whispered, you have to reach out to the North Pole and see if your buddy, Santa, could help us out. Dave, surveying the situation, felt even snowmobiles, if we had one, wouldn't work.

So, I put out a call to the Pole, can't really tell ya how that is done and hoped to hear if the old boy was able.

It was a quiet night at the plant, we decided to start a little wood fire in the driveway of the plant and taste the bottle of wine Anton and Veronica opened and offered to share with us.



(Continued on Page 6)

We were sitting there when Dave noticed a glimmer coming out of the north. You could hear a few faint bells and a faint laugh. I recognized the laugh, it was Bernard, St Nick's head elf. He landed the sleigh sliding around in front of the factory knocking out our little fire and laughing out loud.

Climbing out of his sleigh, he said Rudolph couldn't make it, he had sinus infection and his nose was blue. Santa was too busy doing honey-do's. He lined up Cletus, but Cletus had goggles on, as his vision was slipping and he needed glasses. Great, the reindeer subs and Bernard, not that we didn't have a successful history.

Bernard said we had no time to waste, we should go. Dave was looking over the situation and was only used to things with a motor. He offered: "We are jumping in this with a goggle-wearing reindeer and a sleigh?" Phil just laughed and said, we have to run with Stettler, he hasn't had that much wine. Dave muttered, "Oh boy, been here before!"

We piled in the sleigh and Bernard grabbed the reins and yelled, "Off Cletus, Off Thome, Off Krause and Alberts and Stearnze!" etc. (B team)

Off we went down the road filled with snow and up in the air we went. Dave, Anton and Phil were shaking their heads, maybe in regret, with a half assed grin.

I yelled at Anton to give us some direction and he yelled back to head straight up the mountain. It was a clear full moon night and heading up the mountain Anton yelled to take a slight left and we should see smoke from the chimney.



Sure enough, we see an Alp house glistening in the moonlight and down goes Cletus. Bernard yells and yanks the reins, too late, the sleigh clips the roof and Anton, Dave and Phil fly out the back rolling in the snow. Bernard brings the sleigh around and gets her back down on the roof.

Springing out of the Alp house door is Beat Wampler, the cheese curing helper.

(More on Page 7)

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

He yells to Anton in Swiss and they both start laughing, no idea what was said. He welcomes us into the Alp house to a warm fire heated log rough built cabin.

Anton told him we were there to get him and the remaining wheels he had left from the summer. He told us he only had 15 small wheels left and they were in the basement.

Dave and Phil asked where the music was coming from, as we could all hear faint music. Beat opened the basement door and the music, pretty loud, was playing in the basement. Don't Fear the Reaper with cowbell was playing and, in the basement, he had wires running to each cheese lid with little speakers attached under the lids, so the cheese would vibrate from the sonic waves of the music. He was laughing and said all the songs playing with this batch have cowbell in the song.

We were all slowly shaking our heads, as he told us it changes the flavor of the cheese with the playing of music. It brings out more flavor in the cheese. We all sampled the Aged Swiss and Phil was pleased in the flavor and laughingly commented it was different. Dave laughed and muttered, "We are in Switzerland, it will be different!" I didn't disagree.

Bernard yelled, "Come on guys we have to go! Hey, we are in an Alp house, aren't you suppose to offer us a wine??" He got a good laugh.

We loaded up the cheese Beat had aged and his small number of belongings and shut down the house for the winter. We got everyone in the sleigh and off we went. Beat was amazed at the ride and Dave laughed and said, "You haven't seen anything yet!"

Getting back to the plant, I asked Bernard if he would take us home and he agreed. Beat offered to take our car back when the roads were open. We all shook hands, hugged and off we went waving to our Swiss friends, guided by Cletus and the gang.

Bernard put the sleigh down behind my house as we were laughing, no one fell out. We unloaded Phil's cheese and Phil gave Bernard a few little wheels for the Big Guy and Bernard to feast on over the holidays.

As Dave, Phil and I watched and waved at Bernard, we could hear his sleigh radio, cowbell clanking to Don't Fear the Reaper!!! *(Blue Oyster Cult)*

Merry Christmas!!

The Stettler's, The Buholzer's and The Lindemann's

Side note: The spread turned out great, Phil said it was interesting making the batch. He gave me a few and when I opened one, a quick sound of cowbell and guitar. I had a cowbell, think it was taken away!

Cheesemaker Beat Wampler – Burgdorf Switzerland

I was in his music aging cave, can't make this stuff up!!!! LOL!!!!!!!



Three Nebraska natives telling Husker stories.



Mid-September, John Bussman's grandson, Erik Yeakel, came for a visit. Docent, Rudy Kaderly and Assistant Director, Deb, were delighted to hear Erik's memories of Monroe, Cheese Days, and his grandfather. We toured the museum finding as many photos and mentions of John Bussman as could be found.



We hosted a very special, private tour for Kelly and Jake. The tour was arranged by Kelly's brother, Tim, to celebrate Kelly's birthday and completion of her master's degree. Tim had arranged a "cheese focused" weekend get-away in Monroe, as cheese is Kelly's favorite food, and the Center was the first stop. Jake was a good sport and tried the one-legged milking stool.

NATIONAL HISTORIC CHEESEMAKING CENTER MINUTES

11/15/2023

Members present: Jim Glessner, Mary Ann Hanna, Millie Stauffer, Ken Klassey, Fayth Block, Deb Briggs, Fritz Kopp, Dave Buholzer Jo Ann Schwitz, Donna Douglas, Charlotte Hartwig

Call to Order: President Jim called the meeting to order at 4:59 p.m.

Secretary's Report: The minutes of the October meeting were not available.

Treasurer's Report: The report for January through October was reviewed. Motion to accept by Dave, Ken Klassey seconded. C.

Donna provided a letter of resignation effective November 30, 2023.

Assistant Director's Report: Deb presented her report which included visitor stats for the 2023 season, thanks to the outdoor clean-up crew, announcement of a collaboration with the Wisconsin Historical Society, Green County Tourism, and Blackhawk Tech for March 28 panel discussion, and announcement of the first group tour in January 2024.

COMMITTEE REPORTS

Building & Grounds: Nothing.

Cola-Cola Stocks: Have been handled as directed at the October meeting.

Membership: Trickling in slowly.

Motion made by the Long-Range Planning chair, Fritz Kopp, proposing that the compensation for Director would be \$18 per hour for a 40-hour pay period, year-round, starting January 1, 2024. Assistant Director would be \$16 per hour for 30 hours per pay period, which would start in April. Combined this would be a total compensation package of \$24,000. Henry seconded. Discussion. Carried

Sunshine/Sympathy: Sent sympathy and get-well cards.

UNFINISHED BUSINESS

Concession trailer: Sold for \$12,000.

Deb reported that she and Mary Ann have been working on the QR code project, and QR Code #1 is complete.

NEW BUSINESS

Proposed 2024 \$100 Business membership for:

Randy's Garden Deli

Broge Lawn Care

Donna made the motion; Dave seconded. C.

Discussion of signage and camera systems for property and liability protection.

Signage: Discussion regarding the size and placement of three signs. Fritz and Deb each had samples of signs. Fritz motioned to have the signs made; Henry seconded. C.

Discussion about outdoor security cameras. There would be 3 cameras: solar powered on the West, East, and South sides of the building. The cost for the 3 solar cameras would be \$407.20 and the installation would be \$124.99. The information would be sent to a cell phone, and the information would be stored on the cloud for 30 days. Dave moved to purchase and install the system; Millie seconded. C.

Respectfully submitted: Charlotte Hartwig, Secretary protem

Minutes pending approval at January meeting



Are cheese curds real cheese?

Yes. Cheese curds are the baby of the cheese family. They are created early in the cheesemaking process, when cheesemakers combine milk, rennet, and a starter to separate the solid (curds) from the liquid (whey). Rather than pressing these little lovelies into blocks or wheels, cheesemakers stop here, giving us the adorable, bite-size cheese curds we know and love.

Are you a freak for the squeak?

You know that “squeak” is a sign of curd freshness, but do you know the science behind it? On a microscopic level, cheese curds are comprised of proteins bound together with calcium. The elastic protein strands rubbing against the enamel of your teeth create that characteristic squeaking sound when you bite into a curd.

Is “re-squeakification” possible?

Cheese curds only stay squeaky for a short time. After a few days, the calcium-protein bonds (responsible for the squeak against the enamel of your teeth) begin to break, thus ending the short-lived squeak-fest. This doesn't mean that your cheese curds have gone bad, though. You can revive the squeakiness in your cheese curds by putting them in the microwave for 3-5 seconds to re-bond the calcium and protein and restore the squeak. Just don't microwave them longer unless you want melted curds.



Did you know Wisconsin has two Master Cheesemakers specializing in cheese curds?

Steve Stettler (Decatur Dairy, Brodhead, WI) and **Ryan LaGrander** (LaGrander's Hillside Dairy, Stanley, WI) studied the science and craft behind these little beauties for over 12 years. Serious Curd Nerds.

Are you team FRESH or team FRIED?

Cheese curds are the unofficial snack of Wisconsin, America's Dairyland, and our friendly feud is whether they are better fresh (squeaky and warm) or fried (hot and gooey)? It's a worthy debate.

Have you introduced your kids to curds?

Curds are a great after-school snack and because they are best enjoyed at room temperature, they make the ideal on-the-go treat and pack well for school lunches.

What's your favorite?

Flavors, flavors, and more flavors...Cheese curds come in all kinds: Cajun or dill, ranch or jalapeño, for starters.

Ready to cook with curds?

Visit WisconsinCheese.com for recipes that bring curds to salads, burgers, cheese boards, and more!

Are you a Curd Nerd?

In Wisconsin, we can't help ourselves. Just about anywhere you go in our fair state, you'll find cheese curds. We even have festivals dedicated to the cheese curd. Come nerd out with us!



A Tour Thank You

I just wanted to say THANK YOU to everyone involved in our tour last Saturday, Oct 7th. My group from Hudson Community Ed really enjoyed the tour, the narrated tour of Monroe, and the visit to the Cheese Shop.

What could be better than having Tony yodel on the bus?

Thanks again - and we will be back again someday with another tour group!

Elizabeth (Betsy) Ganz

Facilities & Scheduling Specialist - Hudson School District
Hudson High School

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.

Memberships valid from January 1, 2024 until December 31, 2024

NAME _____

SPOUSE _____

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CITY _____ STATE _____ ZIP _____

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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
P.O. Box 516
Monroe WI 53566**

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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**