

**Our 2024 Sustaining Partners:**

Baumgartner's Cheese Store,  
Inc.

Dave & Glenda Buholzer  
Steve & Thea Buholzer

Decatur Dairy Inc.

Foreign Type Cheesemakers

Terry Goetz

Fritz & Barbara Kopp

R. Mueller Service &  
Equipment Co., Inc.

Jane Paradowski

Regez Supply Co., Inc.

Bill & Carolyn Robichaux

Craig & Bonnie

Zumkehr-Sauey

Vilutus & Co., Inc.-Jim Vilutus

Chuck & Gail Zeitler

*During  
off-season,  
Culture is  
Distributed  
Nov-Dec  
Jan-Feb  
Mar-Apr*



# Culture, Curds, and Cheesey Chatter

*"Cheese Is Our  
Culture"™*



Jan-Feb 2024

*A Publication of the National Historic Cheesemaking Center*



## NHCC receives Colony Brands donation

Director Deb Briggs and Treasurer Fayth Block receive a large donation from John Baumann, president of the Colony Brands Foundation, in December. The Foundation matches employee giving through its Associate Donation program to local non-profits. The company has long supported NHCC since our founding!

### Culture readers can watch cheese judging

The World Cheese Championship contest judging is open for free public viewing during preliminary rounds on Tuesday, March 5 and Wednesday, March 6 from 10 a.m. to 3 p.m. at Monona Terrace Convention Center in Madison, WI.

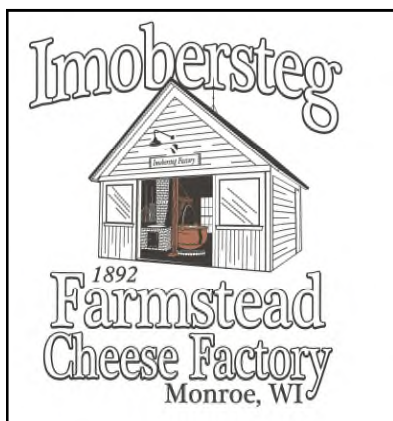
### REMINDER DATES

Next Membership meeting is Wednesday,  
March 20, 2024, 5 p.m., at Leisure Lanes.

Closed for the season; tours available by  
appointment.



Volume 17, Issue 1



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

*A HUGE thank you to our 2024 valued members, listed here:*

## Exceptional Partners

Bill & Joan Schmid  
Bill & Marilyn Ross  
Ron Goecke  
Benjamin Johnson  
Pine River Pre-Pack Inc.  
Jim and Donna Mueller

## Supporting Partners

Bill & Barb Stuart  
Ken Klassey  
Jerry & Lynn Lokken  
Randy's Garden Deli  
Broge Lawn Service  
Dan & Ann Stearns  
Mark & Lynn Mayer  
Paul Vassalotti  
Terry & Mary Ann Hanna  
Mary Ann Stauffacher  
Gregory E Knoke  
James Glessner  
Virgil & Carol Leopold  
Henry Tschanz  
Donna Douglas  
Jim Curran Sr.  
Jo Ann Schwitz  
Bob & Nancy Faith  
Steve & Jo-Ann Esser  
Millie Stauffer  
Mark Steinmann, Steinmann Consulting  
Matt Figi  
Harvey W Kubly, CPA  
Dennis & Janice Everson

## Lifetime Members

Terry & Mary Ann Hanna  
Colony Brands Inc.  
Jean Tullett  
Greg Knoke  
Deppeler Wood Shop LLC  
Donna Douglas

### 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 president



### 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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### Giving Levels:

Exceptional Level 3 (\$200)

Business & Supporting Levels 1 & 2 (\$50, \$100)





*Stirring the kettle,*

*With President Jim*



At the December Volunteer Appreciation Luncheon, all the Prez had to do was enjoy his coffee while Director Deb ran the

show and Ken Klassey took photos. In addition to honoring Donna Douglas for her longtime service (see previous issue) our volunteers



enjoyed a social time together (view all the photos on pages 7 and 8!)

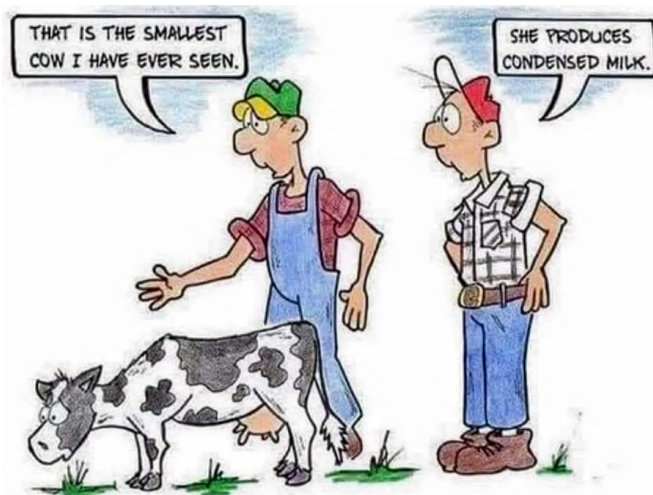


**CHEESE DAYS**  
ON THE HISTORIC  
COURTHOUSE  
SQUARE IN  
MONROE, WI  
SEPT 20-22, 2024  
608.325.7771  
CHEESEDAYS.COM

This year will be the big celebration of all things cheese in Monroe. NHCC, of course, will be right in the middle of things as we greet visitors who want to learn the fascinating cheese story of our area and state.



Monroe Main Street initiated another tradition this year as they held a Limburger Cheese drop to start the New Year. If the crowd on Monroe's Square was any indication, this may become an annual event!



THAT IS THE SMALLEST COW I HAVE EVER SEEN.

SHE PRODUCES CONDENSED MILK.



## From Deb's Desk



### Director's Report January 2024 Membership Meeting

- Outdoor cameras repositioned; professional monitoring program changed to self-monitoring (\$29.95/mo vs \$9.95/mo)
- Submitted 1099 report for 2023. Preparing reports and documents for 2023 taxes
- Attended V&P meeting for 2024 funds request
- Submitted V&P reimbursement report for 2023
- Attended Colony Brands Associate Donation program
- CKH remotely uninstalled/reinstalled software for compliance
- A returned premium check for \$43.00 was received from WBM at cancellation of liability coverage for the concession trailer.
- Pellitteri removed recycling dumpster, pick-up suspended Dec-Apr.
- The first Group Tour in 2024 is Jan 25<sup>th</sup>!
- Registered for WiGCOT 2024, March 10-12, Lake Geneva
- Confirmed participation in 2024 GC Guide. Noreen has proposed new ad graphics.
- Signed Insertion Applications for publications:
  - Wine, Cheese & Arts – Spring 2024
  - Our Wisconsin – April/May 2024
- Renewed membership in WATA (Wisconsin Ag Tourism Association)
- Fayth and Deb met with Scott Mosher regarding renewals. Scott is checking on a premium credit for compliance with Risk Management recommendations.
- Compiling a list of responsibilities and expectations for Assistant Director position.
- Acknowledged receipt of donations:
  - Monroe Engraving
  - Colony Brands Foundation
  - Foreign Type Cheesemakers Association
- Advised of 2024 complimentary \$100 Business memberships:
  - Randy's Garden Deli
  - Broge Lawn Care



# 2024 WCMA Recognition Awards

WCMA has announced the 11 winners of its  
2024 Recognition Awards



These trailblazing dairy leaders will be recognized for their outstanding contributions to the dairy processing industry during the WCMA Recognition Breakfast at CheeseExpo on April 18, 2024.



## Life Member Award

In 2024, **Dave Buholzer** will receive the Association's highest honor: the WCMA Life Member Award. The award recognizes people who have played a significant role in the success of the Association through leadership, support, and service to the institution and its activities. WCMA has offered the Life Member Award since 1918; Buholzer will be its 94th recipient.

**Dave Buholzer**, one of the senior managing partners at Klondike Cheese Company in Monroe, Wisconsin, has served WCMA in multiple roles in addition to earning Wisconsin Master Cheesemaker status, leading the National Historic Cheesemaking Center, and joining his brothers in service to their successful family business and the Monroe community. Dave served a full term of six years on the WCMA Board of Directors, including two years as Second Vice President and two years – 2019-2021 – as President of the Association. Dave devoted countless hours to leadership of the Association as events were postponed or reconfigured during the COVID-19 pandemic.

Dave served on WCMA's Executive Committee, Investment Committee, Technology Committee, and Recognition Committee, and as WCMA President, testified before state legislators and the news media in opposition to the sale of raw milk and in favor of Truth in Dairy Labeling. Since 2006, Dave has been integral to Championship Cheese Contest logistics, working side by side with fellow members of the WCMA Contest Committee to ensure Contest entries are shipped, stored, and delivered to the judges in peak condition. For years, Dave has offered Klondike Cheese's facilities for the storage of award-winning entries for display at CheeseExpo and CheeseCon.

*More awards on Page 6*



# Other awards announced by Wisconsin Cheese Makers Association



PLEASE CLIP FOR REFERENCE

▪ National Historic Cheesemaking Center

Phone: 608-325-4636

▪ P O Box 516

▪ Monroe, Wisconsin 53566



▪ Website: [www.nationalhistoriccheesemakingcenter.org](http://www.nationalhistoriccheesemakingcenter.org)

▪ Email address: [nhccmuseum@gmail.com](mailto:nhccmuseum@gmail.com)

▪ YouTube: Seek National Historic Cheesemaking Center Channel











“Sooo, I lived in cheese factories almost forever! 18 years at Farmers Grove, New Glarus, Wisconsin. Then my parents bought the equipment at Decatur Swiss Cheese Co-op. I ended up living there 45 years.

“We maybe had a dusk to dawn light back then. Coming from the west it was probably dark! In the 80s we started selling cheese and whey on the open market. Truckers asked if we could put in a light for the whey hauler and a dock light in the back. We used to use flashlights to back trucks in, early in the morning! lol.

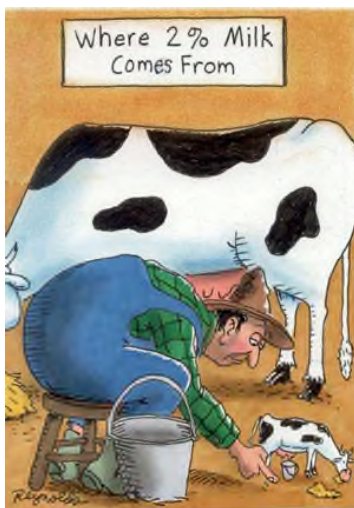
“In 2010 we built a milk receiving room to unload milk. AGAIN, can you put up a light?? We did! Now, after moving out of factory ( it was just always busy) to a home, I shake my head almost every day. After our last project, so much for one light!!

“Old Roy C Stettler would say, think you could turn some lights off!!! “

—Have a great day! Master Steve!



This photo, snapped in the dead of winter, and from a distance, shows lights from the Decatur factory, with observations by NHCC Director at large Steve Stettler (from Facebook)



*This note was included with a recent annual membership renewal:*

January 1, 2024:

I played left tackle on the 1950 Southern 10 Conference football champions. We were undefeated in the 6 conference games and unscored upon on the 3 home games. Fred Buob, left end, who was raised on a Swiss cheese factory and learned English from the farmers who brought milk.

The summer of 1950 I worked 12 weeks at the Clarno Swiss cheese factory.

Zoeller, our right guard, was raised on a limburger factory.

We were, in fact, The Cheesemakers.

Best regards & blessings, Robert H. Marty—now 90 years old”



## NATIONAL HISTORIC CHEESEMAKING CENTER MINUTES 10/18/23

Members present: Henry Tschanz, Millie Stauffer, Fritz Kopp, Ken Klassey, Dave Buholzer, Paul Beach, Deb Briggs, Donna Douglas, Fayth Block, Anita Huffman

Call to Order: Vice President, Henry, called the meeting to order at 5:05PM.

Secretary's Report: The report was e-mailed to members. Motion to accept by Dave, second by Ken. C.

Treasurer's Report: Deb discussed the report for January through September. Motion to accept by Dave, second by Ken. C.

Director's Report: Donna and Deb reported there have been several group tours since mid-September. Clean-up Day is scheduled for 10/23, with 10/25 as rain date.

### Committee Reports:

Membership: Fritz, nothing to report.

Finance: Dave reported on the Coca Cola shares history and options.

After discussion, it was decided to sell the shares. Motion by Ken, second by Fritz. C.

Sunshine: Millie has sent some cards and asks members to let her know of appropriate occasions.

### Unfinished Business:

Concession Trailer: The trailer was sold for \$12,000 and has been removed from the NHCC insurance policy.

Volunteer Appreciation Luncheon: 12/5 at Turner Hall Ratskeller.

### New Business:

NHCC has been contacted about cheese kettles at Monroe High School and concern was expressed about what happens when that building is torn down. Discussion of options followed.

Signage and Cameras at Center - Deb noted concerns about children climbing on the milk wagon, caboose ladder, and Honey Belle. Signs and security cameras have been suggested for liability protection. SimpliSafe was contacted and options suggested. Dave suggested getting information and costs for discussion at the next meeting. Installation could be done in the spring before the season starts.

Motion to adjourn: Motion by Fritz, second by Dave. C. Meeting adjourned at 5:50PM.

Respectfully submitted:  
Anita Huffman

*Note: The October minutes were delayed and are being published now; Both October and November minutes were approved at the Jan. 17 meeting.*



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 \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

HOME PHONE \_\_\_\_\_ CELL \_\_\_\_\_

E-MAIL ADDRESS \_\_\_\_\_

\_\_\_\_\_ 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](http://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**

**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**