

Our 2024 Sustaining Partners:

Alp & Dell Cheese Store
Alpine Slicing & Conversion
Baumgartner's Cheese Store Inc.

Dave & Glenda Buholzer
Ron & Sue Buholzer
Steve & Thea Buholzer
Cheese Louise Inc.

Darlington Dairy Supply
Decatur Cheese Co-op
Decatur Dairy Inc.

Foreign Type Cheesemakers
Gibbsville Cheese Co.

Terry Goetz

Klondike Cheese Co.

Fritz & Barbara Kopp

Maple Leaf Cheesemakers Inc

Maple Leaf Cheese Store

R. Mueller Service &
Equipment Co. Inc.

Jane Paradowski

Regez Supply Co. Inc.

Bill & Carolyn Robichaux

Silver-Lewis Co-Op

Steve and Glennette Stettler

Bonnie Zumkehr-Sauey

Vilutus & Co. Inc.-Jim Vilutus

Wengers Springbrook Cheese Inc.

Woodford State Bank

Chuck & Gail Zeitler



Culture, Curds, and Cheesey Chatter

"Cheese Is Our Culture" tm



March-April 2024

A Publication of the National Historic Cheesemaking Center



History Makers tour held

A huge crowd appeared at Black-Hawk Tech March 28 to hear 5 area cheesemakers relate their involvement in, and give views on, the state of cheese industry. Some highlights: Myron told of once producing 15 vats of limburger per week, now down to 1 or 2. Jeff remembered 20 some kettles in Jefferson Center and doing 20 to 30 kettles a day. He also briefed the audience on a new Assaf sheep's milk operation. Gary, associated with Babcock Hall (UW), loved working with students, noting "you can never quit learning." Steve pondered recent quirky pricing "something's going on?" Silvan emphasized that: cheesemaking is an art! Virgil Leopold, right in top photo, acted as moderator. (History Makers was sponsored by the Wisconsin Historical Society, Culver's, & local partners Green Co. Tourism and National Historic Cheesemaking Center.)



Left: Silvan Blum; Gary Grossen; Jeff Wideman; above: Myron Olson; Steve Stettler

REMINDER DATES

April 1--Assistant Director, Deb Myers officially on staff;
April 2--Hair family group tour;
April 23 @ 10 AM--Indoor Spring Spiff-up; Yellow bag assembly; plus Outdoor Spring Clean-up. Rain date April 30; May 2--First day of 2024 season;
May 10--MHS Day of Service; May 18-May 19--Open Doors Green County



Volume 17, Issue 2

Thanks to Colony Brands Inc. for the printing of Culture

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

Exceptional Partners

Mike & Audry Einbeck
Badger State Propane
Ron Goecke
Benjamin Johnson
Jim and Donna Mueller
Pine River Pre-Pack Inc.
Bill & Marilyn Ross
Bill & Joan Schmid
Super 8 of Monroe
Zwygart Family Partnership

Lifetime Members

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

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

Supporting Partners

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
Fred & Christi Moritz
David and Holly Schmid
Mark Steinmann, Steinmann Consulting
Anita Huffman
Gary & Corie Gossen
Jeanne & Greg Schwartzlow
Shirley Knox & Paul Peterson
William & Christine Viney
Jan Benkert
John & Sherry Waelti
Myron & Geri Olson
Sherry Anderegg
Bob & Kathy Reffue
John Marean
Tim & Diane Gile, Gile Cheese LLC

Giving Levels:
Exceptional Level 3 (\$200-\$250)
Business & Supporting Levels 1 & 2 (\$50, \$100)

Stirring the kettle,

With President Jim



Lots of exciting news from NHCC: First, for the first time ever, we have initiated advertising in a national magazine: "Our Wisconsin." If you are a subscriber, look on page 16: if not, get your hands on a copy.



We are excited to invite that magazine's subscribers to visit us. *Reminder, we open May 2!*

Secondly, in early March NHCC sponsored a bus to view the World Championship Cheese Contest in Madison. The 22 attendees had a barrel of fun watching the judging, tasting samples, and getting an inside view of the contest operation. This issue is filled with those photos.

Thirdly, on March 28, NHCC was involved with the Wisconsin Historical Society's History Makers Tour. Our docent Virgil Leopold was the moderator of a panel of area cheesemakers who have shaped the industry. (Photos on Page 1)

Lastly, below is a photo of our home that we ran across, in its early days in Monroe. My how the looks have changed.



Tullett sends thanks to Board

Jean Tullett, a Lifetime NHCC member and long-time volunteer emailed recently:

Hi Deb - I am sending belated congratulations on your appointment as Director of NHCC. This is so well deserved. I read the Newsletter and I am constantly amazed at all the activities that are going on at NHCC - not only during the summer months but all year round. You have a dedicated band of volunteers. NHCC is still a jewel of a museum and you keep it up bright and shining.

Good luck with the upcoming season. Please give my thanks to the Board of NHCC at the next meeting and thank them from me for all their hard work in continuing to keep alive the history of the cheese making business in Green County.

If I see Wisconsin cheese in our supermarket I always buy it. Mostly this comes from Roth Kase or Saputo. I do miss the variety of cheese that is so readily available in Wisconsin. So enjoy some good cheese !

Jean



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
- Deborah Myers
Asst. 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

All Rights Reserved



Cheese contest held in Madison

The 35th Biennial World Championship Cheese Contest was a success for Wisconsin Cheesemakers.

They once again demonstrated their exceptional craftsmanship earning 117 cheese awards. That's more than the combined total of the subsequent six highest earning competing countries and states.

The esteemed global competition received 3,302 samples of cheese, yogurt, butter, and other dairy products from 25 countries. Wisconsin cheesemakers earned 34 Best of Class Awards, 36 Second Awards, and 41 Third Awards. 38 Wisconsin cheese and dairy companies won two or more awards. And Wisconsin cheese and dairy companies swept 21 classes, which means they took the top three places.

Wisconsin's cheesemaking heritage goes back over 180 years, combining art and science in a tradition so rich you can taste it. The state is home to over 1,200 licensed cheesemakers, who produce more than 600 varieties, types, and styles of cheese.

—*Courtesy Brian Gray and Big Radio*

Complete contest results can be found at:

<https://worldchampioncheese.org> (click on results)



Cheese Center takes busload of cheese lovers to Madison

Photos on this and following pages capture the occasion





Ernest Gebhardt Jr. of Monroe, with the National Historic Cheesemaking Center Museum, samples a selection of spreadable cheeses during the 2024 World Championship Cheese Contest on March 5, 2024, at Monona Terrace Community and Convention Center in Madison, Wis.— Sarah Kloeping/ USA TODAY NETWORK-Wisconsin

Other issue photos courtesy of Ken Klassey, Paul Vassalotti, Tracy Bowen, WCMA



John Jaeggi and Richard Weifs judging raclette

WORLD CHAMPIONSHIP CHEESE CONTEST
MARCH 5-7, 2024

THANK YOU TO:

- PREFERRED TRANSIT, INC.**
TRANSPORTATION OF CHAMPION CHEESES
- WOLTER**
DONATION OF PALLET TRUCKS
- DECATUR DAIRY**
STORING CONTEST SUPPLIES
- KLONDIKE CHEESE**
STORING THE WINNING CONTEST CHEESES
- FOREMOST FARMS USA**
DONATION OF BOXES
- LAKE COUNTRY DAIRY, SCHUMAN CHEESE**
DONATION OF BOXES
- MASTERS GALLERY FOODS**
DONATION OF BOXES
- NASONVILLE DAIRY**
DONATION OF BOXES

Cheese folks at the World Contest



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





Foreign Type Assn. names new board members

The Foreign Type Cheesemaker's Assn., Monroe, WI recently held their annual election for Members of the Board of Directors for 2024.

The newly elected Board Members are:

Matt Wenger, SQF Practitioner, Wenger's Springbrook Cheese, Davis, IL

Andy Johnson, Technical Specialist, Dairy Connections, Inc., Madison, WI

Matt Erdley, Vice President Engineering, Klondike Yogurt, Monroe, WI

They join the following returning Board Members:

AmberLynn Wilson, SQF Practitioner, V&V Supremo - Arena, Arena, WI

Gina Mode, Researcher, Assistant Coordinator, PCQI Cheese Industry & Applications Group, Center for Dairy Research, Madison, WI (Secretary)

Luke Buholzer, VP Sales, Klondike Cheese Company, Monroe, WI

Andy Rufener, Plant Manager, V&V Supremo – Arena, Arena, WI

Kevin Davis, Plant Manager, Cheese Louise, Monroe, WI

Rob Frie, Operations Manager, Chalet Cheese, Monroe, WI

Tony Hook, Owner, Hooks Cheese Company, Inc., Mineral Point, WI

The Foreign Type Cheesemakers Association was established in 1935 to perform quality control testing on the cheese produced by Green County Cheesemakers and today serves the cheese and dairy industry throughout the US. The Association operates **Precision Biolabs**, an ISO 17025 Certified food safety laboratory in Monroe, WI.



Director Deb attended the Wisconsin Governor's Conference on Tourism (WiGCOT) in Lake Geneva, March 10-12. Left, Deb gets a hug from Andrew Nussbaum, our favorite Tourism Development Specialist from Travel Wisconsin. Above, Stephanie Klett, Visit Lake Geneva President & CEO, welcomes to the stage, former Green Bay Packers wide receiver, Donald Driver, official spokesperson for Visit Lake Geneva.

-Representatives from the Japan Dairy Council took time away from the World Championship Cheese Contest in Madison to visit Green County and NHCC. It was a bright sunny day and they enjoyed a guided tour by docent, Virgil Leopold. Diane Knautz was the volunteer greeter and she made sure the group had cheese (necklaces) to take home as souvenirs. Thank you so much, Virgil and Diane!



NATIONAL HISTORIC CHEESEMAKING CENTER MINUTES 1/17/2024

Members present: Fritz Kopp, Ken Klassey, Henry Tschanz, Fayth Block, Jim Glessner, Deb Briggs, John Marean, Anita Huffman

Call to Order: The meeting was called to order at 5:06PM by President Jim.

Secretary's Report: The October 2023 minutes were presented and approved on a motion by Fritz, second by Henry. C. The November 2023 minutes were approved as edited on a motion by Henry, second by Fritz. C.

Treasurer's Report: Deb presented the profit and loss previous year comparison report for January through December of 2023. Motion to accept by Ken, second by Henry. C. Fayth shared that QuickBooks will be going online only with fees of approximately \$100/month. She is looking for alternative options.

Director's Report: Deb shared her written summary of activities. She noted donations from Colony Brands and projected income from Visitor and Promotion monies. She also reported on marketing with 2024 Cheese Days in mind. She will be attending the Tourism Conference at Lake Geneva, 3/10-12.

Committee Reports:

Building & Grounds: Fritz reported the building is being kept at proper heat and humidity levels during the months of closure. Deb noted that two security cameras are installed and in use. Entry and Exit signs are done. Fritz is working with Monroe Engraving on signage for the cow, wagon and caboose.

Finance Committee: Jim talked with Dave Buholzer about moving funds to the Community Foundation of Southern Wisconsin. The finance committee will get more information and report to the board.

Long Range Planning: Fritz told the group there are three candidates for the Assistant Director's position. Interviews are scheduled for 2/7.

Membership: Memberships are coming in slowly Fritz reports.

Unfinished Business & New Business: No business to discuss currently.

Next Meeting: 5:00PM March 20

Adjournment: Motion to adjourn by Fritz, second by Henry. C. Meeting adjourned at 5:45PM

Respectfully submitted:
Anita Huffman, Secretary

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

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
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**