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Culture, Curds, and Cheesey Chatter

"Cheese Is Our Culture"™



May-June 2024

A Publication of the National Historic Cheesemaking Center



LIFE MEMBER AWARD—Dave Buholzer has been honored by the Wisconsin Cheese Makers Association (WCMA) with their prestigious Life Member Award. Proudly presenting the award was his brother, Ron Buholzer. This esteemed award recognizes individuals who have made significant contributions to the success of the Association through their leadership, support, and service. Dave is also past president of NHCC.

REMINDER DATES

The Cheese Museum is now open! Come visit us
Thursday through Sunday! Hours are 10 a.m. to 3.

We love group tours; find details on our webpage!



Volume 17, Issue 3

Thanks to Colony Brands Inc. for the printing of Culture

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

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

Stirring the kettle,

With President Jim



WE ARE OPEN!

If a visit to NHCC is on your bucket list, please stop and visit us.

May has been amazing, as we have had visitors from 25 states already in May!! WOW!!!

Our friendly docents (tour guides) stand ready to give visitors amazing stories and insights into cheese history.

Spring days bring forth one of nature's most amazing wildflowers: Marsh Marigolds (right). These can be found in many swampy areas of the county.



Volunteer and Master Gardener, Lynn Lokken, was disappointed that she would miss the weeping cherry blossoming when she was on vacation. Director Deb B took pictures daily and texted them to Lynn.



Docent Ken Klassey captured this beautifully composed shot of Monroe's iconic restored Courthouse during tree blossoming time this Spring.



Board of Directors

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CheeseExpo auction shatters previous record

Dairy processors, marketers, and suppliers raised an unprecedented \$423,480 at the 2024 Novone-sis Championship Cheese Auction at CheeseExpo in Milwaukee, Wis., shattering the previous record by more than \$80,000.

The funds support industry training programs offered by the Wisconsin Cheese Makers Association (WCMA), as well as the World and U.S. Championship Cheese Contests and university dairy training centers.

“The Auction showcases the dairy processing industry’s tremendous support for the next generation, and 2024 was another resounding success. We’re deeply grateful to all of our bidders for their enthusiastic participation!” related John Umhoefer, WCMA Executive Director.

For more than 25 years, Auction dollars have supported emerging dairy professionals through WCMA’s Mike Dean and Cheese Industry Supplier Student Scholarships. Funds raised at the Auction have also helped fund WCMA’s popular training programs for dairy manufacturers and suppliers, and fueled donations to build the new world-class Center for Dairy Research facility in Madison, as well as dairy pilot plants at the University of Wisconsin - River Falls and South Dakota State University. Thanks to generous Auction bids, the World and U.S. Championship Cheese Contests and the Collegiate Dairy Products Evaluation Contest improve and grow each year. Altogether, WCMA has invested more than \$1.3 million in the next generation of the dairy processing industry.

This year’s Auction featured a total of 93 gold medal cheeses, butters, and yogurts from the 2024 World Championship Cheese Contest, organized into 42 lots. WCMA sincerely thanks all of the winning bidders for their generous support: Custom Fabricating & Repair, D.R. Tech, Inc., Ivarson, Milk Specialties Global, Masters Gallery Foods, Mohawk Technology, Nelson-Jameson, T.C. Jacoby, dsm-firmenich, Kelley Supply, Hydrite, Emmi Roth, TC Transcontinental Packaging, Novone-sis, Loos Machine & Automation, Advanced Process Technologies, Inc., ALPMA USA, Dahmes Stainless Inc., Great Lakes Cheese, Pine River Pre-Pack, ProActive Solutions USA, G & R Foods, Inc., Complete Filtration Resources, Dairy Connection, Wabash, FSNS, Darlington Dairy Supply, Wisconsin Aging & Grading Cheese, Inc., and Cybertrol Engineering.



*More
Masters
Awarded*

Adam Buholzer and Matt Erdley have once again graduated from the Wisconsin Master Cheesemaker program! In 2015, Adam graduated with certifications in Feta and Havarti, and now adds Gouda and Brick to his Master list. Matt earned certifications in Brick and Muenster in 2018 and has now expanded his expertise to include Gouda and Havarti. As part of this prestigious program, Masters choose mentors who play a pivotal role in their journey. Adam had the honor of being mentored by his dad, Steve Buholzer, while Matt was guided by his uncle, Dave Buholzer. The list of multiple masters in Green County continues to increase!



May Visitors

On May 19, an antique auto club made a visit to NHCC.

The group was enthralled by Docent Fritz Kopp, photos top and bottom.

The lineup of autos in the parking lot included a Bentley (second from left) which was a right-hand drive configuration!





Wisconsin School for the Deaf learned all about the early cheese industry on May 15. Docent Rudy Kaderly aptly kept the visitors intrigued with the aid of a sign-language interpreter. The students were quite inquisitive, asking tons of questions!



PLEASE CLIP FOR REFERENCE

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▪ Monroe, Wisconsin 53566



▪ Website: www.nationalhistoriccheesemakingcenter.org

▪ Email address: nhccmuseum@gmail.com

▪ YouTube: Seek National Historic Cheesemaking Center Channel

NHCC gets aid in sign repair



OUR MAIN SIGN GETS RESTORATION—Some time ago, Fritz Kopp noticed that the beam above the NHCC sign between the copper kettles was severely deteriorated. Sam Kadery offered a tree from his property and to plane it down using his saw mill. Sam delivered the beam and arranged with the City of Monroe to help install it. April 18 the City of Monroe Street Department came with a Bobcat lift and placed the new beam on the sign. Fritz and Sam fastened it into place, then Fritz primed and painted it.





Green County Tourism got an opportunity to host a chef / restaurant owner / foodie / influencer through the WI Department of Tourism. (Goes along with their big push on food this summer in conjunction with their Top Chef sponsorship.) Mika Leon and her husband stopped in April 19. Fritz was the docent. Here's some info about the chef: @mikabites

<https://www.instagram.com/mikabites/>

<https://www.miaminewtimes.com/restaurants/miami-native-chef-mika-leon-stars-in-new-food-network-show-19443746>



John Marean volunteered for spring clean-up. He brought along a memorial he had made by Fritz Wenger. (Fritz also made the red "Bernet" bench in front of the Center)

John & Irene were married in 1997 at The Little Brown Church in the Vale in Nashua, Iowa. They were the first couple to have danced on the lawn, and they visited the church many times through the years. Irene passed away in November and John had this memorial made to commemorate their marriage and dance. He took a road trip this spring to Nashua and dedicated the piece.

World Champions and fortunate to call them friends, Micheal and Monika Spyker!!! Steve and George Stettler say:

Congrats!! 4 time Champion, unbelievable!!



A friend of Bobbie Bernet relates this history snippet:

“In the 19th century, the main cheese produced was Brick. Brick was an American invention that originated in Lebanon, Wisconsin in 1877. In the 20th century, most of the cheese produced in the Town of Clyman were four standard cheeses: Brick, Muenster, Limburger and American. In addition, the cheese factories produced some specialty cheeses: Port du Salut, Edam, Tilsiter, Colby, Bond Ost, Brie, Italian and Asiago. Most of the production of these specialty cheeses occurred during World War II. For example, in 1945 and 1946, the East Clyman Cheese Factory did not produce any Brick or Muenster cheeses even though those cheeses were their primary product before 1945 and after 1946. Instead, it produced 130,770 pounds of Port du Salut, 24,736 pounds of Edam and 6,644 pounds of Tilsiter in 1945. In 1946, its only product was 156,884 pounds of Port du Salut. It is likely that they these cheeses were produced as a result of a contract with the U.S. government and shipped to Europe as part of food relief.”



Where Has Deb Been?

“Gondola up to the Schilthorn early this morning. Had a beverage in the rotating restaurant and went through the James Bond museum. Then the clouds moved in.”

Director Deb and husband Bart recently returned from Europe. Deb just had to get a bovine in the Alps. More details forthcoming next issue.





A crew of NHCC volunteers came on Tuesday, April 23 to tackle last year's leaves, trim rose bushes, set up picnic tables, assemble yellow Thank You bags, dust and mop floors, install signage, etc. Involved were Nate, Fritz, Barb, Millie, Henry, Ken, Lynn, Deb x 2, Donna, Marilyn, John, Bob and Mickey.

Light refreshments were enjoyed and conversations, both catch-up and museum planning, were overheard.

THANK YOU FOR YOUR DEDICATION!



Sam Kaderly serves NHCC in many tangible ways: Built shelves into the back of the relocated brochure rack; Repurposed the VHS rack into shelves for retail display in the gift shop; Put doors on the diorama case to store the Shop Vac and other clutter!



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

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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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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
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Monroe WI 53566**