

Our 2024 Sustaining Partners:

Alp & Dell Cheese Store
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Baumgartner's Cheese Store Inc.
Dave & Glenda Buholzer
Ron & Sue Buholzer
Steve & Thea Buholzer
Chalet Cheese Co-op
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
Plier Family Fund
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Vilutus & Co. Inc.-Jim Vilutus
Wengers Springbrook Cheese Inc.
Woodford State Bank
Chuck & Gail Zeitler



"Cheese Is Our Culture"™

Culture, Curds, and Cheesey Chatter



July 2024

A Publication of the National Historic Cheesemaking Center



Center Receives Grants—Monroe Fund recently awarded grants to NHCC for two projects: painting of the building exterior and renovation of the Monroe Sign (shown below completed). Receiving the awards were. From left, Jim Glessner, president; Deb Myers, assistant director; Deb Briggs, director; presenter: Karin Krimmer, Exec. Dir. of Green Co. Literacy Council; and Henry Tschanz, vice president.



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 4

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
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Colony Brands Inc.
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Hannah Workman, Edelweiss Creamery LLC

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William & Christine Viney
Jan Benkert
John & Sherry Waelti
Myron & Geri Olson
Sherry Anderegg
Bob & Kathy Reffue
John Marean
Tim & Diane Gile, Gile Cheese LLC
Douglas S Mayer Transport Inc.
Virginia Goetz
Phil & Mary Lindemann, Cold Pack Cheese LLC

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

Stirring the kettle,

With President Jim



Last issue I noted we had visitors from 25 states in May. At the end of June we were up to 33 states listed on our visitor log.

In addition we have had visitors from Germany, India, Japan, Poland, Philippines, Singapore and Ontario, Canada.

It is amazing that this museum garners this much attention. We must be doing something right!

Maybe to emphasize that last statement, our director, Deb Briggs, received a 5 star review via Google very recently! Some weeks before that your president did the same. Folks, these are rare and indicates the quality of tours and information we provide.

On page 1, make note of the two grants NHCC received in late June: One to renovate the “Monroe” sign in front of our edifice; the other to repaint the “Depot” exterior yet this year.

We graciously thank the Monroe Fund, part of the Community Foundation of Southern Wisconsin (CFSW), for these. Non-profits, such as NHCC, appreciate so much the assistance with these major projects.

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

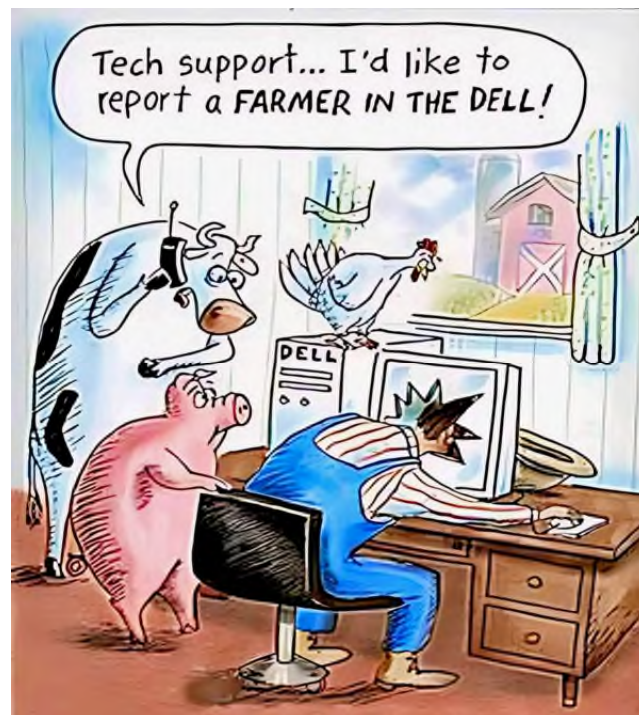
Deborah Briggs
 Director
 Deborah Myers
 Asst. Director

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Two of our NHCC family—Henry Tschanz, our board vp, just celebrated his 90th birthday in June. We all enjoyed an ice cream bar to mark the occasion. Mary Friedrichs, one of our greeters, just had to try on an alpine style hat!!!! (She liked it so much, she bought it!)



Ten new master cheesemakers certified

MADISON, Wis.—The Wisconsin Master Cheesemaker Program® is proud to announce the graduation of its 2024 class, which consists of ten exceptional cheesemakers, including the second-most certified Master and third-ever female Master.

Wisconsin is home to over 1,200 licensed cheesemakers who produce an astonishing array of more than 600 cheese varieties. However, for those seeking to reach the pinnacle of their craft, the Wisconsin Master Cheesemaker certification is the ultimate achievement. The program is a joint effort by the University of Wisconsin-Madison's Center for Dairy Research and Dairy Farmers of Wisconsin. Wisconsin is the only place outside of Switzerland where a cheesemaker can achieve this level of expertise.

“This certification (and honor) is hard to come by, and it’s certainly not an easy feat,” says Chad Vincent, CEO Dairy Farmers of Wisconsin. “Only a select few earn the prestigious title of Wisconsin Master Cheesemaker. These individuals have dedicated years to perfecting their skills, honing their craft, and expanding their knowledge of cheese production.”

Sara Griesbach, Nasonville Dairy, Inc., has become the third-ever woman to complete the prestigious Wisconsin Master Cheesemaker® program. **(See story on page 5)**

Also, from Nasonville Dairy, Inc., is Brian Jackson, returning for his 9th and 10th certifications.



That makes him the second most decorated cheesemaker in the program after Bruce Workman, who holds 13 certifications. This year, Jackson is earning certifications in Queso Blanco and Cheese Curds. The 2024 graduating class welcomes five new Masters and five returning Masters for new certifications.

Story courtesy:

Dairy Farmers of Wisconsin

10 Wisconsin Master Cheesemakers® Graduated in the Class of 2024. Pictured, back row (from left): Tony Hook, Hook's Cheese Company, Inc.; Michael Newman, BelGioioso® Cheese; Matt Eardley, Klondike Cheese Company; Kirk Hansen, Nasonville Dairy, Inc.; and Jason Radke, BelGioioso® Cheese. Front row: Brian Jackson, Nasonville Dairy, Inc.; Sara Griesbach, Nasonville Dairy, Inc.; Adam Buholzer, Klondike Cheese Company; Andy Hatch, Uplands Cheese Company; and Aaron Quick, Sartori® Cheese.

3rd ever female Master Cheesemaker certified in latest class in 2024

Sara Griesbach has been making cheese since graduating from the University of Wisconsin-River Falls in 2011. Today, she is a master cheesemaker, a feat few in the field achieve; even fewer women do.

The road to becoming a master cheesemaker is long, requiring nearly a decade of experience. Griesbach, a food and safety coordinator at Nasonville Dairy in Marshfield and Curtiss, Wisconsin, was one of 10 cheesemakers awarded the honor this year, and only the third female ever certified by the Master Cheesemaker Program since it was established in 1994. Outside of Switzerland, Wisconsin is the only place where a cheesemaker can acquire certification of this high level of achievement in the field.

“It’s male-dominant in the processing plants and just in the industry in general,” Griesbach told the Wisconsin Independent, adding: “The times are changing. There’s more opportunity. It’s not as physical labor as it was years ago. Because of technology, things are getting more automated, which does help.”

She explained that it takes several years of cheesemaking just to get a license, then another 10 years of work before one can even apply to the Master Program. Once a candidate is accepted, it takes a little under three years to complete the program. A participant’s cheese has to pass several rounds of grading by board members and finally a written test that takes 40 hours to complete..

Griesbach, whose specialties are cheddar and Monterey Jack cheeses, said the grading is similar to what might happen in a cheesemaking contest.

“You’re going to smell it, you’re going to taste it, you’re going to look at it,” she says. “Obviously, if you have a colored cheddar you don’t want a lot of waviness in there with the color. ... They do take samples where they test it analytical to make sure that a cheddar is a cheddar because you’re based on your moisture content. It can’t be over a 39% moisture. There’s just a lot of characteristics with each cheese that you’re getting graded on.”

Griesbach said that the foundation of a great cheese is great ingredients, such as good-quality milk. She should know: Her husband is a sixth-generation dairy farmer, and together



they own the Griesbach Family Farm in Stratford.

“People are just so passionate about it. You bring a cheese tray to a party and people go crazy. It’s just a way of life. People know what’s behind it. It’s not just a piece of cheese. It’s the milk came from a family farm or came from a farm, and you almost know a little bit of history behind it even just from eating it,” Griesbach said.

Griesbach applied for the Master Cheesemaking Program for the second time recently, this time to hone her feta and cheese curd-making skills.

She said cheesemaking is an art, and she’s sure that more women will be receiving the award in years to come. For now, she encourages locals to come to the Nasonville Dairy and take a tour to learn how the cheese is made.

“You’ll really learn something, and then you’ll really probably enjoy it more,” Griesbach said. “You’re going to see all the steps that it takes not just, Oh, it’s in the store.”

By [Rebekah Sager](#)
from the

Wisconsin Independent



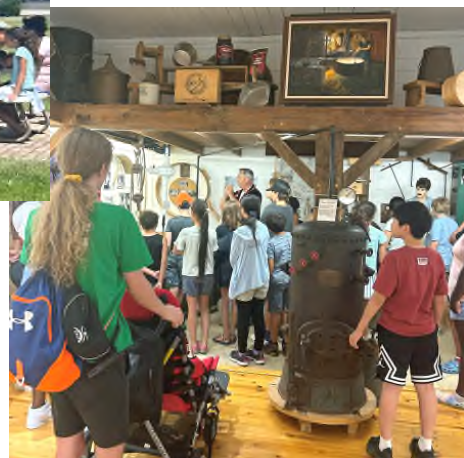
German band visits cheese museum

On rainy Friday, June 28, docents Rudy Kaderly and Ken Klassey presented NHCC to a tour group of more than 20 students and their instructors representing the Wind Orchestra and Big Band from Osnabruck, Germany. The musicians were hosted by the Monticello School District and were housed with local host families.



School on the Move groups learn cheese history

On Wednesday, June 26, Rudy Kaderly and Fritz Kopp educated young people from the MSCR (Madison School & Community Recreation) Middle School on the Move program. Former Mayor Bill Ross provided Monroe history while the group ate their lunches on the lawn and picnic tables. It was a beautiful day! A second group from this same program is scheduled Tuesday, July 30.



PLEASE CLIP FOR REFERENCE

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▪ P O Box 516

▪ Monroe, Wisconsin 53566



▪ Website: www.nationalhistoriccheesemakingcenter.org

▪ Email address: nhccmuseum@gmail.com

▪ YouTube: Seek National Historic Cheesemaking Center Channel



Ashley Hagenow, our outgoing Alice in Dairyland, was given a golden hour flight by Dan Wegmueller recently to thank her for all her marketing efforts. Dan and Ashley also gave her a farm tour. Dan's words: Fly high, Alice!



Dairy innovation centers Get USDA funding

The Wisconsin Cheese Makers Association (WCMA) on June 25 applauded the U.S. Department of Agriculture's (USDA) announcement of \$12 million in federal funding for four dairy innovation centers across the U.S., including the Dairy Business Innovation Alliance (DBIA) run by WCMA and the Center for Dairy Research (CDR).

The announcement was made at Decatur Dairy, (*see photos left*) a WCMA member business led by Steve Stettler, a current member and former president of WCMA's Board of Directors. The company received a DBIA grant in 2022 to support the expansion of its cheese plant and strengthen the local market for milk from the producers of the Decatur Swiss Cheese Co-op.

"The DBIA is delivering real successes – and more than \$16 million in grants so far – to dairy businesses across the Midwest," said WCMA Executive Director John Umhoefer. "We appreciate USDA's ongoing support, and we're excited to continue this critical work with our partners at CDR."

Since DBII was launched in the 2018 Farm Bill under the leadership of Senator Tammy Baldwin (D-WI), it has directed \$165 million in federal funding to support farmers and processors.

"The Dairy Business Innovation Initiatives utilize a unique approach of providing both technical assistance and subawards to small and mid-sized dairy bus-

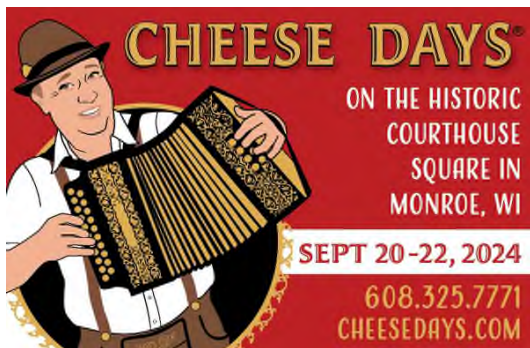
(Continued on Page 8)





The Robinson family, Catherine, Shawn, Kianna, Bailey, and Elliott, of Hampton, Va., visited the museum June 27. The sixth member of their family is "Wicked", a traveling gnome, who accompanies them on all of their family trips. The original Wicked was a garden gnome whom Shawn took on motorcycle trips. But after a couple of mishaps and unstable repairs, the family commissioned a more portable Wicked to be manufactured by a company in India. At the conclusion of their tour, their docent was overheard stating that Wicked paid rapt attention during the videos, especially.

For those interested in State Fair cheese contest results; go to: <http://wistatefair.com/.../competitive-exhibits.../>



(Continued from Page 7)

inesses," said USDA Under Secretary Jenny Lester Moffitt. "Through this, the businesses are able to diversify markets and income, develop higher value uses for their milk products, and achieve higher returns."

The new funding will be awarded noncompetitively to the four existing programs. The DBIA will be eligible for approximately \$3 million to support product research and development, technical assistance, education, and grants to dairy businesses in Illinois, Iowa, Indiana, Kansas, Michigan, Minnesota, Missouri, Nebraska, Ohio, South Dakota, and Wisconsin.

Congress is debating appropriations for DBII for the next Farm Bill and fiscal year.



Wisconsin State Senator Howard Marklein was recently awarded the Cheese Champion Award at the [Wisconsin Cheese Makers Association Annual Meeting](#).

Deb & Bart take "Trip of a Lifetime"

May 8-May 28

Bart and I arrived in Frankfurt on Wednesday, May 9.

Wolfgang Weber picked us up at the airport. We drove to his hometown of Kiedrich, where we stayed for 5 days. (I met Wolfgang and Irmgard Weber when they visited the NHCC museum on May 5, 2023. During their tour, I mentioned that my husband and I were planning to travel to Germany, Austria, and Switzerland in 2024. They were excited and said that they would pick us up at the Frankfurt airport and escort us through the Rhine Valley.)

The first evening we dined at the local gasthaus, where we sampled local wines and German cuisine. (Ask Bart about "spargle".) We had a German-style breakfast each morning at the Webers' home.

We toured Hessenpark, Mainz, Rudesheim, the Niederwald monument at Bingen, Idar Oberstein, wineries, cathedrals, and cruised the Rhine river from Rudesheim. There was a cookout with their children and grandchildren, where we were welcomed as family.

Wolfgang is the curator of the Kiedrich museum. Wolfgang was inspired by his visit to NHCC and designed a small cheesemaking museum display. Kiederich is in the heart of the "Rheingau" and is more than 1,000 years old.

On May 14, we traveled by train to Cologne to join our Rick Steves tour group. The map corresponds with the rest of our trip. The circled numbers are the number of nights we stayed in each city. From the Rhine Valley, Roman ruins in Cologne, a mountain luge ride, the Swiss Alps, the Schilthorn, an accordion and alphorn concert in Murren, an afternoon in Interlaken, dinners at the Munich Ratskeller and historic Hofbrauhaus, Neuschwanstein Castle, musical Salzburg, an organic Jersey dairy and creamery, beautiful Lake Halstatt with resident swans, then the grand finale in Vienna. We had guided walking tours of Cologne, Baden-Baden,



Editor's Note: Our intrepid director, Deb Briggs, and husband Bart, reports on their recent adventure

Munich, Salzburg, and Vienna. We averaged 5 miles/day walking.

TRIP OF A LIFETIME! I never dreamed we would/could manage a three-week trip to Europe. I was able to enjoy each day knowing that the Center was in the very capable hands of Deb Myers and the volunteers.



Limburger only made in Green Co.

From Midwest Farm Report April 2024

Limburger cheese has a reputation for its potent aroma, but it's also a staple in Wisconsin's cheese-making heritage.

One of Limburger's biggest fans, John Jaeggi, is the coordinator for the Wisconsin Master Cheese Maker program at the Center for Dairy Research. He's also a go-to judge for the "stinky cheese" categories at competitions.

He says there's a historical aspect to Limburger cheese in Wisconsin because of the immigrants who came here during the 1800s from Switzerland and Germany who specialized in surface-ripened cheeses.

A surface-ripened cheese means there are bacteria, yeasts, and molds that are supposed to grow on the rind for production and aging. That bacteria has a stink!

Limburger was popular in the early 1900s — Kraft Foods was heavily involved in production. Jaeggi says Limburger started falling out of favor in the mid-1900s. That's when cartoons and other elements of pop culture at the time used Limburger cheese as the butt of a joke, giving the cheese a stinky reputation. Also at that time, more cheese varieties started to emerge.



Jaeggi says there are a lot of cheeses out there that have a similar flavor profile to Limburger that consumers are driven toward. What people don't know is that foods like nacho cheese (the kind you'd find over a plate of chips at the ballpark) use Limburger cheese as an ingredient.

Jaeggi enjoys it on rye bread with mustard and sweet onion. He recommends making Monroe Cheese Days a destination Sep. 20-22 for the Limburger tasting contest.

NATIONAL HISTORIC CHEESEMAKING CENTER MINUTES

5/15/24

Members present:

Deb Myers, Jim Glessner, Mary Ann Hanna, Henry Tschanz, Ken Klassey, Gary Grossen, Fritz Kopp, Donna Douglas, Anita Huffman

Call to Order: The meeting was called to order by President Jim at 5:01PM.

Secretary's Report: The secretary's report for 3/20 was shared and approved. Motion by Henry, second by Ken.

Treasurer's Report: The profit and loss statement for the year to date was shared. Motion to approve by Henry, second by Ken. C. The Finance Committee has approved the transfer of excess funds to a money market account with National Financial Services, LLC, at an interest rate of 5.06%. An adjustment of hours for Deb Briggs was discussed. This is in the interest of looking forward to her time demands during Cheese Days in September.

Director's Report: The report of March 21 to May 15 was shared and discussed by Deb Myers.

Committee Reports:

Archival Displays: Mary Ann reported and stressed that updating is being done but patience is necessary.

Building & Grounds: Fritz wanted note taken of the new look of the Monroe sign, the new base for Wedgie, and the security cameras being in place, as well as the flowers in the kettles. It was also reported that Coplien Painting "is thinking of us" but has been very busy.

Membership: Fritz shared that membership is down slightly. Donations have been given and were accepted. Motion by Henry, second by Fritz. C.

Unfinished Business:

Community Fund Application: Jim noted that applications have been made and that much time and effort goes into doing this. We should hear about the awards in June. NHCC is included in Our Wisconsin magazine advertising currently.

Adjournment:

The meeting was adjourned at 5:40PM. Motion by Fritz, second by Henry. C.

Respectfully submitted: Anita Huffman, Secretary



**National Historic
Cheesemaking Center**

**NHCC Hours:
10-3
Thursday – Sunday**

July 2024

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|---|---|-----------------------------------|------------------------------------|--|--|---|
| 7 Docent Mickey B | 8 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 for you. | 9 Group Tour 20 ppl 10A-12P | 10 Group Tour 20 ppl 10A-12P | Jon R Jonathan R Greeter | 5 Ken K Jane P | Fritz K 10-12:30 Francisco 12-3 Charlotte H |
| 14 Fritz K 10-12:30 Barb K 10-12:30 | 15 | 16 | 17 17 | Fritz K 10-12:30 Deb H Jeanne S Bob B Kelly H Greeter | Fritz K 10-12:30 Peggy K Diane K 19 Docent Matt F | Jim G Diane P 10-12:30 Greeter Fritz K 10-12:30 John M Greeter |
| 21 Docent Mickey B | 22 | 23 | 24 Group Tour 20 ppl 10A-12P | Docent Donna B 10-12:30 Jeanne S | Fritz K 12:30-3 Lynn L 10-12:30 | 27 Docent Charlotte H |
| 28 Jim G Greeter | 29 Group Tour 30 ppl 1-2P | 30 Group Tour 30 ppl 1-2P | 31 | Aug 1 Jon R Greeter | Aug 2 Docent Greeter | Fritz K 10-12:30 Docent Greeter |

NOTES

Need a Sub?

If you have a conflict with the date you are scheduled to work, please call the Center to let us know. 608.325.4636
We may have suggestions of volunteers to call.

Email:

nhccmuseum@gmail.com

Website:

www.nationalhistoricccheesemakingcenter.org

Lunch break?

Let us treat you to lunch or bring your lunch.
A refrigerator and microwave are available.

**National Historic
Cheesemaking Center
P.O. Box 516
Monroe WI 53566**

**Non Profit Organization
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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
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Monroe WI 53566**