

Our 2024 Sustaining Partners:

- Alp & Dell Cheese Store
- Alpine Slicing & Cheese Conversion
- 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.
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- Precision Drive & Control (PDC)
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- Steve and Glennette Stettler
- Bonnie Zumkehr-Sauey
- Henry Tschanz
- Vilutus & Co. Inc.-Jim Vilutus
- Wengers Springbrook Cheese Inc.
- Woodford State Bank
- Chuck & Gail Zeitler



Culture, Curds, and Cheesey Chatter

"Cheese Is Our Culture"™



August 2024

A Publication of the National Historic Cheesemaking Center



Why all the Bikes? Find the details on Pages 4 & 5

Decatur Dairy Team, Decatur Dairy, Inc., Brodhead, was the Green Co. Fair Grand Champion this year with their Brick scoring 99.325. Shown following auction is Decatur Dairy's Steve Stettler with a Bank of Brodhead representative, which purchased the winning cheese. More details on Pages 6-9



REMINDER DATES
Watch next newsletter for a Master Cheesemaker story and photos of his visit to NHCC
Membership meeting reminder on Wednesday, August 21. 5 PM at NHCC
It's Cheese Days!!! Sept. 20-22. Come join the fun!!



Volume 17, Issue 5

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
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Lifetime Members

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

Stirring the kettle,

With President Jim



Our big blow-out in Monroe is fast approaching. Mark Sept. 20-22 on your calendar! It's Cheese Days in Monroe. There are so many things planned, it's mind boggling. For one, our cheesemakers will be concocting a wheel of Swiss on the downtown square. There is even going to be an attempt at breaking the record for number polka-ing at once. Plus trying Limburger, plus fried cheese curds, plus lots of entertainment.

You **MUST** come!

The tandem cyclists we hosted in July ride expensive machines. One couple from near Cleveland was riding a 1935 tubular steel model! Their fellow riders (shown below) had a new carbon fiber model: light and strong (it'll only set you back 15 grand!!!) WOW!!!



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
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On June 8, Director Deb assisted with Green County Tourism's "Cheese Passport" kick-off during the Beer, Bacon & Cheese Festival in New Glarus. Cheesy accessories provided by Green County Tourism. The Cheese Passport was an inspired marketing tool to encourage visitors to explore Green County. It was supported by a grant from Travel Wisconsin.



Get your free passport today!

greencounty.org/cheese



EXPLORE Green County Wisconsin

TASTE cheesy stuff

WIN fun prizes + cheesy swag

Get the Passport

It's delivered to you via text and email with NO APP to download. It's FREE, and in moments you'll be planning your tasty itinerary...

Earn points*

Each passport stop has a 4-digit validation code. Visit, then click "check in" and enter the code on your phone. Accumulate points and redeem for fun swag + cheesy prizes!

*Valid June 1 - Aug 4

Hey cheese lover...

Would you like to eat, drink & yodel your way through GREEN COUNTY on a global culinary tour exploring all things cheese?

Get the Free Passport

It's delivered to your phone via text and email - with NO APP to download

Earn Points

*Check In" at locations with validation code

Win Cheesy Swag

- Cheese Glitter Pins
- Wine Tumblers
- Stickers • Buttons
- Cheese Socks
- Cheese Beads
- Karma Is the Cheese™ Stickers and T-Shirts

Enter SWISS-CONSIN Prize Drawings

Green County Custom Cheese Board Kit
Hand-crafted branded board with tools, plus \$100 selection of cheese

- Wine • Beer • Spirits
- State of Cheese gifts from Dairy Farmers of Wisconsin
- Fondue for Two + Lodging at Chalet Landhaus in New Glarus

SWISS-CONSIN LUCKY DIP WINNER

Green County Cheese Board \$50

- Green County cheese - \$100 selection
- Hand-crafted cheese board with tools
- State of Cheese™ match from Dairy Farmers of Wisconsin

SWISS-CONSIN GRAND PRIZE

- Lodging + Fondue for Two at Chalet Landhaus in New Glarus
- Custom Cheese Board Kit and \$100 of Green County cheese
- Local wine, beer and spirits
- State of Cheese™ gift, one lucky green, green socks & match from Dairy Farmers of Wisconsin

SUPPORTED BY



1850
National Historic Cheesemaking Center



BIKING FOR CHEESE—
Fritz Kopp presented the story of the Imobersteg Factory to the two Adventures in Tandem bike tour groups.

Below: Two separate bike tour groups from Adventures in Tandem toured NHCC on Wednesdays, July 10 and July 24. Riders were from Arizona, Oregon, Ohio, Pennsylvania, Utah, Massachusetts, Maryland, New York, and Texas. The ride organizer is Caren Bianco, standing.



Jim Glessner was the docent for the museum for both Wednesday tours. Jim is shown explaining the Swiss cheese warm aging cellar to the bicycle riders.





Cyclists Visit NHHC Twice over 2-week period

The Adventures in Tandem riders are "mounting up".

Caren Bianco's husband is enjoying one of the Center's picnic tables and checking the weather for the remainder of their ride.



On July 25, Director Deb was concluding a tour in the Imobersteg Factory when these folks arrived on their ATVs. They are from Illinois and one couple stated that they had toured NHHCC previously but it was refreshing to hear the tour from a different person.



"Green County Fair Cheese Judging"

"This is all organized and completed before the fair even opens."

36 cheesemakers enter Fair Contest

Congratulations to all of our Cheesemakers for a great showing at the 2024 Green County Fair. There were 92 entries from 8 factories representing 36 cheesemakers. **Decatur Dairy Team, Decatur Dairy, Inc., Brodhead, WI** was the Grand Champion this year with their Brick scoring 99.325.



2024 Fair Judges--John Jaeggi, Dave Lensmire, Greg Kinate, Andrew Johnson



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



LEFT: 2024 Grand Champion--John Jaeggi, Dave Lensmire, Steve Stettler, Decatur Cheesemaker Team, Greg Kinate, Andrew Johnson

BELOW: 2024 Contest Workers--Gina Mode, Steve Stettler, Dave Buholzer, John Jaeggi, Gary Grossen, Dave Lensmire, Greg Kinate, Andrew Johnson, Sierra Stettler, Glenda Buholzer, Mellisa Houfe



Over \$118,000 from Green Co. Fair Auction

By Gail Zeitler

Executive Director

The Foreign Type Cheesemaker's Assn.

d/b/a Precision Biolabs

The Foreign Type Cheesemaker's Association announces the results of the 2024 Green County Fair Cheese Contest & Auction. There were 27 bidders with a total Auction of \$118,157.50 on 80 pieces of cheese (a total of 364 pounds). The Grand Champion, 10# Brick made by Decatur Cheesemaker Team of Decatur Dairy, Brodhead, WI sold for \$635.00/pound for a total of \$6,350.00. Larse Trucking entered the highest bid per pound at \$755.00 for 4 Tubs of Odyssey Mediterranean Feta Dip. Regez Supply Co, Inc. was our largest purchaser at this year's auction followed by the Bank of Brodhead

Thanks go to Rena Koning, Joe Mellem, Dan Powers, Julene Elmer and Tammy Wirth for conducting an excellent auction. Alpine Slicing of Monroe, WI provided their services in cutting and packaging the cheese for auction.

Foreign Type is very proud of their Cheesemakers and the excellent cheese they produce. The cheese that was not sold at the auction (approximately 380 pounds) was donated to the Monroe and Green County Food Pantries for distribution in our communities.

The auction proceeds will support the United Way, the National Historic Cheesemaking Center, the Green County Fair, and other Dairy & Cheese related events selected by the Board over the next year.

Grand Champion: Decatur Cheesemaker Team, Decatur Dairy

Green County Fair

2024 Green County Fair
Cheese Scores
Judges: Terry Lincuma, Greg Koatz, John Jarecki & Andrew Johnson
Grand Champion: #1010 Decatur Cheesemaker Team, Decatur Dairy, Wis, Brick 99.325

Lot	Lot Name	Number	Name	Factory Name	Address	Name of Cheese	Score	Place
LOT 1:	Cheddar						No Entry	No Entry
LOT 2:	Colby, Monterey Jack, Edam & Gouda	905	Tylan Saglam	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Gouda	99.575	1
LOT 2:	Colby, Monterey Jack, Edam & Gouda	939	Adam Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Gouda	99.5	2
LOT 2:	Colby, Monterey Jack, Edam & Gouda	932	Steve Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Gouda	99.4	3
LOT 2:	Colby, Monterey Jack, Edam & Gouda	1007	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Gouda	99.175	4
LOT 3:	Swiss style cheese (Swiss, Baby Swiss)	840	Chalet Cheese Team	Chalet Cheese Co-op	Monroe, WI	Swiss 40# Block	99.45	1
LOT 3:	Swiss style cheese (Swiss, Baby Swiss)	1001	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Golden Baby Swiss	99.25	2
LOT 3:	Swiss style cheese (Swiss, Baby Swiss)	833	Chalet Cheese Team	Chalet Cheese Co-op	Monroe, WI	Baby Swiss 40# Block	99.025	3
LOT 3:	Swiss style cheese (Swiss, Baby Swiss)	835	Chalet Cheese Team	Chalet Cheese Co-op	Monroe, WI	20# Swiss Wheel	99.275	4
LOT 4:	Brick	1010	Decatur Cheesemaker Team	Decatur Dairy, Inc.	Brodhead, WI	Brick Cheese	99.325	1
LOT 4:	Brick	933	Steve Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Brick	99.275	2
LOT 4:	Brick	957	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Brick Cheese	99.175	3
LOT 4:	Brick	938	Dave Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Brick	99.125	4
LOT 5:	Muenster	958	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Muenster Cheese	99.575	1
LOT 5:	Muenster	941	Steve Bechtolt	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Muenster	99.325	2
LOT 5:	Muenster	934	Steve Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Muenster	99.225	3
LOT 5:	Muenster	1011	Decatur Cheesemaker Team	Decatur Dairy, Inc.	Brodhead, WI	Muenster Cheese	99.175	4
LOT 6:	Havarti	922	Tom Schultz	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Havarti	99.325	1
LOT 6:	Havarti	1004	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Havarti Cheese	99.025	2
LOT 6:	Havarti	921	Tylan Saglam	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Havarti	99	3
LOT 6:	Havarti	944	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Havarti Cheese	99.025	4
LOT 7:	Latin American Style	568	Andy Rufener	V&V Supremo Foods	Arens, WI	Chihuahua Quesadilla	99.375	1
LOT 7:	Latin American Style	796	Mark Book	V&V Supremo Foods	Browntown, WI	Chihuahua	99.025	2
LOT 7:	Latin American Style	793	Justin Blazewski	V&V Supremo Foods	Browntown, WI	Chihuahua	99.275	3



FOREIGN TYPE
CHEESEMAKERS ASSOCIATION
1520 17TH STREET • MONROE, WI 53566
PHONE: 608-325-2507 • FAX: 608-325-2530

Inc., Brick, 99.325

Judges: Terry Lensmire, Greg Kinate, John Jaeggi, Andrew Johnson

Cheese Scores

LOT 7:	Latin American Style	798	Zach Hagen	V&V Supreme Foods	Browntown, WI	Chihuahua	99.975	4
LOT 8:	Fresh Cheese Curd	1006	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	Dill & Garlic Cheese Curd	99.6	1
LOT 8:	Fresh Cheese Curd	945	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	White Cheese Curd	99.675	2
LOT 8:	Fresh Cheese Curd	1005	Matt Henze	Decatur Dairy, Inc.	Brodhead, WI	White Cheese Curd	99.65	3
LOT 8:	Fresh Cheese Curd	1014	Decatur Cheesemaker Team	Decatur Dairy, Inc.	Brodhead, WI	Herb & Garlic Cheese Curd	99.925	4
LOT 9:	Open	924	Tom Salzweidel	Klondike Cheese, Inc	Monroe, WI	Odyssey Feta	99.625	1
LOT 9:	Open	885	Ricardo Gutierrez	Heard's Dairy Farm	Fort Atkinson, WI	Cremeheart from Cow's Milk	99.775	2
LOT 9:	Open	434	Anna Landmark	Landmark Creamery	Belleville, WI	Fontina	99.425	3
LOT 9:	Open	927	Kristi Wuthrich	Klondike Cheese, Inc	Monroe, WI	Odyssey Feta	99.375	4
LOT 10:	Flavored Natural Cheese	937	Luke Buholzer	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Dill Havarti	99.775	1
LOT 10:	Flavored Natural Cheese	930	Amanda Gutzmer	Klondike Cheese, Inc	Monroe, WI	Odyssey Mediterranean Herb Feta	99.75	2
LOT 10:	Flavored Natural Cheese	923	Tom Schultz	Klondike Cheese, Inc	Monroe, WI	Buholzer Brothers Dill Havarti	99.725	3
LOT 10:	Flavored Natural Cheese	1135	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Dill Havarti	99.675	4
LOT 11:	Smear	649	Emmi Roth	Emmi Roth USA	Monroe, WI	Roth Grand Cru Reserve Cheese Wheel	99.975	1
LOT 11:	Smear	841	Chalet Cheese Team	Chalet Cheese Co-op	Monroe, WI	Limburger 6/6oz	99.975	2
LOT 11:	Smear	842	Chalet Cheese Team	Chalet Cheese Co-op	Monroe, WI	German Brick	99.825	3
LOT 11:	Smear	839	Chalet Cheese Team	Chalet Cheese Co-op	Monroe, WI	Le Bec 6/6oz	98.75	4
LOT 12:	Smoked						No Entry	No Entry
LOT 13:	Pepper Flavored Natural Cheese	811	Ben Workman	V&V Supreme Foods	Browntown, WI	Jalapeno Flavored Chihuahua	99.575	1
LOT 13:	Pepper Flavored Natural Cheese	805	Neal Swartz	V&V Supreme Foods	Browntown, WI	Jalapeno Flavored Chihuahua	99.525	2
LOT 13:	Pepper Flavored Natural Cheese	931	Matt Erdley	Klondike Cheese, Inc	Monroe, WI	Odyssey Sweet Heat Feta	99.075	3
LOT 13:	Pepper Flavored Natural Cheese	794	Justin Blazewski	V&V Supreme Foods	Browntown, WI	Jalapeno Flavored Chihuahua	99.025	4
LOT 14:	Cold Packs & Spreads	956	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Colby Swiss Spread	99.75	1
LOT 14:	Cold Packs & Spreads	959	Steve Stettler	Decatur Dairy, Inc.	Brodhead, WI	Stettler Swiss Spread	99.5	2
LOT 14:	Cold Packs & Spreads	940	Adam Buholzer	Klondike Cheese, Inc	Monroe, WI	Odyssey Mediterranean Feta Dip	99.375	3
LOT 14:	Cold Packs & Spreads	435	Anna Landmark	Landmark Creamery	Belleville, WI	Fromage Blanc, mixed cow & sheep spreadable cheese	95.4	4





Directors Deb and Deb took a road trip on July 11, to visit area cheese factories along Hwy. 11 between Monroe and the Dickeyville Grotto & Shrines. Photos are from Roelli Cheese, Shullsburg. Master Cheesemaker, Chris Roelli, explained the action in the "make room" when they looked into the factory through the observation window. They were making blocks of cheddar for deep fried cheese curds for the Lafayette County fair.



What in the world are these items shown below???????



Recently, NHCC has received emails with photos of unidentified equipment found on dairy farms that also made cheese. Thus far, we have not confirmed that these pieces are related to cheesemaking. Can you help? Please respond to us at: nhccmuseum@gmail.com or call 608.325.4636.

4-21-24

received
7/24/24

We visited the National Historic Cheesemaking Museum on Thursday 7-18-24. We had a wonderful time. We found your ad in the Our Wisconsin Magazine.

Kelly met us in the parking lot & directed us to the cheese factory & we learned the process of bringing the milk to the factory & the making of the cheese.

Going into the museum, Deb took over & gave us a great tour. It was an enjoyable 1 1/2-2 hours.

Thank you again Kelly & Deb.

Bob & Judy Schmitz
409 Belvedere E.
Colgate, WI 53017

ck# 4691
\$25.00 donation

...mnocqua
apparel gift

... 24 pasties
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Tigerton.
...100 certifi-
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Railroad:
on this his-

& More:
books and
gift certifi-

n on the

Society museum.

Linda Gilardi, Viroqua—Handmade jewelry from the Mount Horeb Area Arts Association.

Dennis Miller, Saukville—Gift certificate for Parker John's BBQ & Pizza from Viand Hospitality.

Susan Anderson, Holmen—Morel Mushroom hat, 1-night campground stay and gift certificates from Muscoda area businesses.

Susan Turner Thering, Spring Green—\$100 in cheeses from the National Historic Cheesemaking Center.

Monica Stenerson, Hillsboro—Wildlife art or 1-year membership to the Necedah National Wildlife Refuge and a \$100 donation dedication on the donation plaque tree.

David McIntosh, Kewaskum—Family pass to the Automobile Gallery for 1 year.

J. Terry Downen, Eau Claire—Family pass package, including T-shirts, cap and railroad book, from Railroad Memories Museum.

Sarah Schoolcraft, Black River Falls—

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Jean Kilt
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with autumn image and beaded leather embellishment by La De Da Gourds, Lac

Walters Buildings: \$100 certificate good for use at your favorite restaurant.

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BLOCK PARTY. Susan Turner Thering of Spring Green was thrilled with her National Historic Cheesemaking Center winnings. "The package from the Maple Leaf Cheese Store in Juda is filled with every variety imaginable! One that was new to us was the smoked feta...delicious!"

NHCC placed a 1/4 page ad in the April/May issue of Our Wisconsin Magazine. We joined in the fun to have readers send in entries for the magazine's "Where's the W?" contest. We are notified of the contest winner assigned to NHCC and we send out a box of cheese valued at \$100. The yellow highlighted section above announces that Susan Turner Thering of Spring Green won the box of cheese. The lower photo appeared in the August/September issue. The National Historic Cheesemaking Center was mentioned in three consecutive issues of the magazine! *That's putting our marketing dollars to good use, wouldn't you say?*



Cheese socks in the Gile Cheese shop in Cuba City. Where can we get some of these for The Milk House Gift Shop at NHCC?

Come to Cheese Days In Monroe, Sept. 20-22



NATIONAL HISTORIC CHEESEMAKING CENTER

MINUTES of June 19, 2024

Members present: Fritz Kopp, Henry Tschanz, Ken Klassey, Millie Stauffer, Jim Glessner, Dave Buholzer, Gary Grossen, Deb Myers, Deb Briggs, Anita Huffman

Call to Order: President Jim called the meeting to order at 5:00PM.

Secretary's Report: The secretary's report for 5/19 was shared and approved. Motion by Henry, second by Fritz. C.

Treasurer's Report: The profit and loss statement January through May was shared. Motion to approve by Ken, second by Dave. C.

Deb M. has been doing electronic bill payment with the Woodford Bank as the bills come in.

The option of passing on transaction fees for credit card usage to customers was discussed and it was decided that no changes will be made at this time.

Director's Report: NHCC is receiving two grants from the Community Foundation at their June 24 Open House at their offices.

The Center has already had visitors from 25 states in May.

Committee Reports:

- Archival/Display: Nothing new to report
- Building & Grounds: Fritz pointed out how nice the grounds look now with the landscaping.

Restoration of copper kettles on the front lawn discussion.

It was also noted that painting of the depot must be accomplished by the end of the year to use grant funding.

- Sunshine/Sympathy: Millie has sent 11 get well and 4 sympathy cards since her last report.
- Website: Deb B. noted that Computer Know How will present a proposal to change the website domain to nhccmuseum.org. They will also propose the cost to transfer the website to CKH and host the website.

Unfinished Business:

Jim, Deb B., and Deb M. will attend the Community Foundation award ceremony on June 24 and invite anyone else interested to also attend.

New Business:

- NHCC has received a 5-Star Google review.
- There was a discussion about being open on Mother's Day and Father's Day in 2025. It was determined that if the Balloon Rally is again on Father's Day weekend, the Center should be open on Sunday. But it was decided that it will again be closed on Mother's Day.
- It was noted that Henry will be celebrating his 90th birthday at the end of June.

Adjournment: The meeting was adjourned at 5:45PM. Motion by Fritz, second by Millie. C.

Respectfully submitted: Anita Huffman, Secretary





**National Historic
Cheesemaking Center**

NHCC Hours:

10-3

Thursday – Sunday

August 2024

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	<p>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.</p>					
4 Docent Mary F	5	6	7	8 Deb H Jeanne S	9 Fritz K 10-12:30 Docent Matt F	10 Rudy Kaderly Deb M
11 Lynn L 10:30-3 Margo I 10:30-3	12	13	14	15 Bob B Kelly H Deb M	16 Peggy K Jim G Jeanne S	17 Fritz K 10-12:30 John M Diane K
18 Fritz K Barb K	19	20	21	22 Ernie G Donna B 10-12:30 Ruth T 12:30-3	23 Fritz K 10-12:30 Docent Mary Ann S 12:30-3	24 Jim G Charlotte H
25 Docent Greeter	26	27	28	29 Docent Diane P 10-12:30	30 Lynn L 10-12:30 Jim G 12:30-3 Ruth T 10-12:30	31 Fritz K 10-12:30 Docent Greeter

<h1>NOTES</h1>	<p>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.</p>	<p>Email: nhccmuseum@gmail.com <u>Deb B off – Aug 30-Sep 1</u> <u>Deb M off – Aug 13, Aug 27-28</u></p>	<p>Lunch break? Let us treat you to lunch or bring your lunch. A refrigerator and microwave are available.</p>
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**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**