

Our 2020 exceptional partners:

- Alp & Dell retail Cheese
- Alpine Slicing & Cheese Conversion
- Cheese Louise, Inc.
- Darlington Dairy Supply
- Dave and Glenda Buholzer
- Ron and Sue Buholzer
- Decatur Cheese Co-op
- DeVere Company, Inc.
- Diane Knautz
- Klondike Cheese Factory
- Maple Leaf Cheese Co-op
- Maple Leaf Cheesemakers
- Jane Paradowski
- Randy and May Pittman
- Regez Supply Co. Inc.
- R. Mueller Serv. & Equip.
- Silver Lewis Cheese Co-op
- Steve & Glennette Stettler
- Wengers Springbrook Cheese, Inc.
- Wis. Swiss & Limburger Producers
- Gail and Chuck Zeitler



*"Cheese Is Our Culture"™*

# Culture, Curds, and Cheesey Chatter



February, 2020

A Publication of the National Historic Cheesemaking Center

*New Year;  
Much to do;  
Where is winter*

*Stirring the kettle.*

*With President Jim*



A new year already, and some optimism in the milk and cheese industries. The recently adopted trade pact with China opens up sales in that country to more agricultural products, and the adoption of the North American pact evens the playing field in Canada, and should result in more sales in Mexico.

Contests and trade shows in the cheese industry abound in March, as mentioned last month.

Locally, your Cheesemaking Center is gearing up for more guests from around the world, come May 1, when we open for our 25th year. I notice, with happiness, that many Wisconsin cheesemakers had booths at the Fancy Food Show in San Francisco. (See page 5 for photos of some of the booths). In my previous profession, I visited this show many times to keep up-to-date on industry trends and to view the new product ideas in the food industry.

This has been a really "different" winter in southern Wisconsin. The temperatures have not fallen below zero YET. I remember when I moved here 50 years ago, you could look for periods of minus numbers below zero, blizzards, ice storms, and generally foul weather in January and February. Not so in recent years. Yes global warming is definitely something we should look at now and not in the future.

Happy reading,

*Jim*

## REMINDER DATES

Feb. 12	Executive Board, Turner Hall, 4:15 p.m.
Feb. 12	NHCC Monthly meeting, Turner Hall, 5 p.m.
March 11	NHCC Monthly meeting, Turner Hall, 5 p.m.



Volume 13, Issue 2

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



NHCC Executive Director Donna Douglas is shown accepting a membership check from Alp and Dell Cheese Store Owner, Tony Zraggen. The National Historic Cheesemaking Center and Alp and Dell host many individual and group tours throughout each year. We are both listed among the top five places to see when visiting Monroe, Wisconsin, by Trip Advisor.

*A HUGE thank you to our 2020 valued business members, listed here:*  
2020 Business and Supporting Members

Badger State Propane  
Steve & JoAnn Esser  
Dennis, Janice Everson  
Jim Glessner  
Jim & Anita Huffman  
Ken Klassey  
Lake Country Dairy  
Myron & Geri Olson  
Dan & Ann Stearns  
Bonnie Zumkehr Sauey and Craig Sauey  
Henry & Melva Tschanz

David & Jean Busker  
Eau Galle Cheese  
Jack & Rosemary Forcade  
Ron Goecke  
Nathan & Sarah Imobersteg  
Greg & Julie Knoke  
Douglas Mayer Transport  
Bill & Marilyn Ross  
Bill Stuart  
William & Christine Viney

James Curran Sr.  
Donna Douglas  
Gile Cheese LLC  
Nate & Joanne Hare  
Benjamin Johnson  
Harvey W. Kubly, CPA  
Mueller Consulting, LLC  
Millie Stauffer  
Bonnie Zumkehr Sauey  
William & Joan Schmid  
Zwygart Family Partnership

*To be listed here, donate a business membership!*

# Cheese contest judges are named

The Wisconsin Cheese Makers Association (WCMA), organizers of the World Championship Cheese Contest, announced the largest-ever lineup of internationally renowned judges set to evaluate entries March 3-5 at the Monona Terrace Convention Center in Madison, Wis. Contest entries were due Jan. 31.

The 2020 judging team consists of 55 experienced cheese graders, cheese buyers, dairy science professors and researchers, hailing from 19 countries and 14 American states, WCMA said.

They include:

- Keith Glewis, FoodPlus Technical Consultants, Australia
- Russell Smith, Dairy Australia, Australia
- Kurt Kroissl, Berglandmilch, Austria
- Dr. Mucio Furtado, DuPont, Brazil
- Thierry Martin, Agropur Canada, Canada
- Gurth Pretty, consultant, Canada
- Samir Kalit, Ph.D., University of Zagreb, Croatia
- Per Oleson, St. Clemens Food Products, Denmark
- Dieter Koch-Hartke, Deutsches Milchkontor, Germany
- Enda Howley, Ornu, Ireland
- Dr. Giuseppe Rostiti, Mofin ALCE group, Italy
- Takayuki Miura, Nippon Veterinary and Life Science University, Japan
- Luis Jiménez-Maroto, Center for Dairy Research, Mexico
- Dr. Arnoldo Lopez-Hernandez, University of Wisconsin-Madison, Mexico
- Douwe Dijkstra, Rouveen Kaasspecialiteiten, Netherlands
- Gerrit Jansen, FrieslandCampina, Netherlands
- Neil Willman, New Zealand Cheese School, New Zealand
- Miguel Rolo, Etapa Improvável, Portugal
- Kobus Mulder, Mulder Consult, South Africa
- María Martín Ganado, Quesos Ilbesa, Spain
- Christian Schmutz, Fromarte, Switzerland
- Stefan Truttman, Fromarte, Switzerland
- Adrian Fowler, Fowler's Forest Dairies Ltd., United Kingdom
- Sarah Stewart, Neal's Yard Dairy, United Kingdom
- Jill Allen, Tillamook, Oregon, United States
- Greg Anderson, Kroger Co., Minnesota, United States
- Marc Bates, Bates Consulting, Oregon, United States
- Larry Bell, Bell Consulting, Wisconsin, United States
- Kimberlee Burrington, Center for Dairy Research, Wisconsin, United States
- Dr. Richard Dargan, Dargan Dairy Consulting, Florida, United States
- Dominique Delugeau, Saputo Cheese USA, Wisconsin, United States
- Dr. MaryAnne Drake, North Carolina State University, North Carolina, United States
- Dr. Nana Farkye, California Polytechnic State University, California, United States
- Chad Galer, Dairy Management Inc., Illinois, United States
- Craig Gile, Cabot Creamery, Vermont, United States
- Glenn Hatcher, Pacific Cheese Co., California, United States
- John Jaeggi, Center for Dairy Research, Wisconsin, United States
- Dr. Mark Johnson, Center for Dairy Research, Wisconsin, United States
- Andy Johnson, Center for Dairy Research, Wisconsin, United States
- Dan Konz, DairiConcepts, Minnesota, United States
- Drew Kordus, Great Lakes Cheese, Ohio, United States
- Laura Laehn-Block, Masters Gallery, Wisconsin, United States
- Dr. Susan Larson, Center for Dairy Research, Wisconsin, United States
- Terry Lensmire, Lensmire Dairy Consulting, Wisconsin, United States
- Charles Lindberg, NYS Dept. of Agriculture and Markets (retired), New York, United States
- Christophe Megevand, Schuman Cheese, New Jersey, United States

**(Continued on Page 4)**

# Cheese judges for world contest continued

- ◇ Virgil Metzger, cheese and dairy consultant, Illinois, United States
- ◇ · Dr. Lloyd Metzger, South Dakota State University, South Dakota, United States
- ◇ · Mike Pederson, Wisconsin Department of Agriculture, Trade and Consumer Protection,  
◇ Wisconsin, United States
- ◇ · David Satterness, Chr. Hansen, South Dakota, United States
- ◇ · Dean Sommer, Center for Dairy Research, Wisconsin, United States
- ◇ · Cathy Strange, Whole Foods Market, Texas, United States
- ◇ · Randy Swensen, Wisconsin Aging and Grading, Wisconsin, United States
- ◇ · Dr. Steve Zeng, Langston University, Oklahoma, United States
- ◇ · Matt Zimbric, Foremost Farms, Wisconsin, United States

“Our contest judges are known for their expertise in technical cheese evaluation, one of the elements that sets the World Championship Cheese Contest apart from other competitions,” said Kirsten Strohmenger, events manager for Madison, Wis.-based WCMA.

Strohmenger noted that the judging panel will work under the guidance of Chief Judge Jim Mueller of Mueller Consulting in Green Bay, Wis., and the revered “Red Hats,” the contest’s elite team of assistant chief judges, including Tim Czmowski of Agropur Inc. in Hull, Iowa; Stan Dietsche of Oshkosh Cheese Sales & Storage in Oshkosh, Wis.; Josef Hubatschek of ALPMA, an international supplier to the dairy processing industry; Mariana Marques de Almeida of Ms. J and Co. in Monroe, Wis.; and Sandy Toney of Masters Gallery Foods in Plymouth, Wis.

Robert Aschebrock of Stratford, Wis., and Bill Schlinsog of Middleton, Wis., will serve as chief judges emeriti.





Wisconsin Cheesemakers attended the Fancy Food Show in San Francisco recently



# A Cheesemaker Spirit makes visit

Written by NHCC Volunteer/Docent, Sam Kaderly

## CHAPTER I

It was late when he approached the abandoned railroad caboose. He looked around... the depot was nearby. He needed shelter. He tried the door of the old caboose. It was either stuck or locked. It didn't matter, he thought about it and went in.

He was tired, he had spent many miles and years traveling about. He would stay until it got light and then he would be gone. He peeled out his bed roll and laid down on the floor. He closed his eyes and tried to sleep.

Thoughts began to race through his troubled mind. Back to the day it all started. How he had worked as an apprentice cheesemaker learning the skills that were needed to become successful, how he was finally hired to run his own factory, and how hard he worked in the factory. The many hours that he spent in the factory away from his young pregnant wife.

He recalled telling the co-op members how bad the boiler was. But their reaction was, "there is no money to fix it or replace it" and that he would have to "just make do with what he had!" Recalling how he had started his day at 3:45 a.m. getting the boiler up to full stream, so things were ready to go.

He thought about how when he got done making the cheese he would have to "turn" the wheels in the curing room. His mind was busy planning the rest of his day. At that moment the boiler blew! The explosion caused hot metal, coals, and steam to fly everywhere. He died almost instantly, and the factory was engulfed in flames.

*At that  
Moment the  
Boiler blew*

His soul left his body and flew to a nearby hillside where he sat and watched as help soon arrived. There was nothing anyone could do! He watched as people consoled his crying wife. When he could no longer stand to look, he turned and left.

As the new dawn arrived, it began to shed light on the way things really were. He was not in a railroad yard but next to a busy highway. The locale was not a functioning depot. It had a big sign that read "Welcome Center." He looked around and saw two large copper kettles on either side of another sign that read "National Historic Cheesemaking Center."

A small white building stood between the railroad caboose and the Depot. On the front of the building was yet another sign "Imoberstag Factory." Soon people began arriving in the parking lot so he thought he would check things out in the depot. No one could see him so long as he didn't share the same space with anyone and remain undetected.

*Being around*

*People helped*

*His loneliness*

As he wandered through what seemed to be a museum, he soon discovered a large map of all the early factories, cheesemakers, and a history of each one. He read that his factory had burned, and he had died. He thought of his wife and unborn child, wondering what ever happened to them. It was the reason he had never crossed over. The only thing was that he was lonely and now being around people talking about cheesemaking made him feel good.

Time passed and on the second Saturday of June crowds of people started coming, along with tour buses filled with visitors. He witnessed from a distance, not to invade anyone's space.

Master and retired cheesemakers, teamed up together to demonstrate making a 90 lb. wheel of Swiss cheese, as it was done 100 years ago, in the Imoberstag Farmstead Cheese Factory.

As the summer faded into fall, his time was quickly passing. Soon a car drove into the parking lot and a lady and a small boy walked up the Memory Brick Walkway. They entered the Depot building and were greeted by a friendly volunteer that requested that they sign the guest book.

The lady and her son wanted to tour the cheese museum. A retired farmer and volunteer docent, Sam, conducted the tour. When they stopped at the map of the locations of more than 300 factories that were located on almost every corner, the lady explained to the boy how his great-grandfather had died many years ago in a tragic boiler explosion and fire in a cheese factory.

The “cheesemaker spirit”, in his distant space, studied the lady and could see a resemblance of his wife. Now he had some of the answers that he was looking for. After checking the guest register for their name and address when they left, it made him feel he needed to know more. He vowed he would return someday.

(To be continued in March 2020 Issue)



*Editor's Note:  
From time to time  
we find enjoyable  
contributions from  
our tremendous  
volunteer corps.  
On Pages 6 and  
7, we share these  
with our readers!*

PLEASE CLIP FOR REFERENCE

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YouTube: Seek National Historic Cheesemaking Center Channel





## **National Historic Cheesemaking Center** **“Cheese is Our Culture”™**

### **Director Donna’s Monthly Report - January 2020**

I would like to express my gratitude to our NHCC officers and Board and Committees for their support to our organization. Leadership starts at the top and I am blessed to serve under the direction of these individuals.

Sustaining Partners, Business Members, Family and Individual Members, your financial contributions enable us to achieve our goals and continue to enhance the NHCC campus year after year. We appreciate the donations of time and materials from area businesses, that graciously deliver services to us throughout the year. *Thank you one and all!*

NHCC is one of many destinations in our area. We are not just the National Historic Cheesemaking Center Museum, we are tourism partners supporting the tourism industry in Monroe, Green County, Wisconsin, and surrounding states. Ag tourism, of which NHCC is certainly a part, is one of the components of our top three generators of revenue in the State of Wisconsin. They are Industry, Agriculture and Tourism! For **every dollar** we invest in Tourism in the State of Wisconsin there is a **ROI (Return on Investment) of seven dollars**.

From opening day on May 1st each day we have the opportunity to greet and meet new friends from around the world. It is exciting when visitors register from far away countries like **Australia; Bangladesh; Brazil; Columbia, South America; Costa Rica; London, England; France; Germany; India; Japan; Mexico; New Zealand; Republic of Panama; Russia; Seoul, South Korea; Spain; Sweden; Switzerland; Thailand, and Ukraine**. We gain knowledge by listening to our guests.

We know that social media certainly plays an important part of to the exposure NHCC receives throughout our world. Trip Advisor is used as a reference and recommendation to visit our area. The National Historic Cheesemaking Center Museum is listed as #3 out of 19 things to do when visiting Monroe.

Why do people come? To discover the amazing history of cheesemaking from the old world to the new world. Learn of the rich heritage that still exists in today’s dairy industry. We create a “unique” experience of viewing cheesemakers living their past, captured on videos from NHCC’s library of cheesemakers, their factories and industry related business owners. Our knowledgeable docents share the importance of the dairy farmers, cheesemakers and all other phases of the industry-from the farm to the market

In **2011**, former NHCC Director, Mary Ann Hanna, encouraged me to assume the NHCC Executive Director position. Thank you, Mary Ann, NHCC Executive Board, and NHCC members and volunteers for an **amazing and rewarding nine years** and look forward to serving you for **my tenth year** and NHCC’s 25th Anniversary!

*Donna*





# NATIONAL HISTORIC CHEESEMAKING CENTER, INC.

2020

## ANNUAL MEMBERSHIP FORM

The National Historic Cheesemaking Center, Inc. is a 501(c)3 non-profit organization dedicated to the preservation of information and artifacts about the history of cheesemaking in America, extending back to the "old world."

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**National Historic Cheesemaking Center  
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*We are grateful for your support!*

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*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!*



**IMOBERSTEG CHEESE FACTORY**

**National  
Historic Cheesemaking  
Center  
2108 6th Avenue  
Monroe WI 53566**