

Our 2020 exceptional partners:

- Alp & Dell retail Cheese
- Alpine Slicing & Cheese Conversion
- Cheese Louise, Inc.
- Colony Brands, Inc.
- Darlington Dairy Supply
- Dave and Glenda Buholzer
- Ron and Sue Buholzer
- Steve and Thea Buholzer
- Decatur Cheese Co-op
- Darlington Dairy Supply
- DeVere Company, Inc.
- Diane Knautz
- Edelweiss Creamery
- Emmi Roth USA
- Foreign Type Cheesemakers
- Klondike Cheese Factory
- Maple Leaf Cheese Co-op
- Maple Leaf Cheesemakers, Inc.
- Mill Creek Cheese, LLC
- Jane Paradowski
- Randy and May Pittman
- Precision Drive and Control
- B&L Steinmann Trucking
- Super 8 by Wyndam
- Regez Supply Co. Inc.
- Bill, Carolyn Robichaux
- R. Mueller Serv. & Equip.
- Silver Lewis Cheese Co-op
- Steve & Glennette Stettler
- Vilutis and Company
- Wengers Springbrook Cheese, Inc.
- Wis. Swiss & Limburger Producers
- Woodford State Bank
- Gail and Chuck Zeitler



"Cheese Is Our Culture"™

Culture, Curds, and Cheesey Chatter



May, 2020

A Publication of the National Historic Cheesemaking Center

NHCC is planning ahead

The Board of Directors of National Historic Cheesemaking Center recently conducted a digital poll of the Board with the following results: As a non-profit educational organization, we need to at minimum, follow State of Wisconsin guidelines.

Once we open reduced hours and days of operation will be considered.

Cheesemaking Day will not occur in June. We possibly will hold it in the fall in conjunction with a 25th Anniversary celebration.

We will install Sanitation Stations/Sneeze Guards, etc.

A Credit Card reader, previously approved, will be installed for customer convenience.

Visitors will be updated via social media—website, Facebook.

We will consider a 25th Anniversary Celebration at Turner Hall (upstairs) with entertainment later this year. Plans are also underway to prepare a history booklet of NHCC's first 25 years.

Director Donna's Greeting, May 2020

Although we could not open the doors at the National Historic Cheesemaking Center on May 1, and we could not meet in person, I want you to know that we want to stay connected "from afar."

We are busy working on policies and procedures to ensure our volunteer staff and you, our visitors, are protected so we stay safe and healthy.

I am sure there will be a "new normal" for all of us but I am also sure the "spirit of traveling" will heal our morale. When the time is right, we hope to see you "face to face."

Dreaming & Planning, Donna

REMINDER DATES

Due to the corona virus outbreak, no activities are scheduled at the Cheese Center until further notice!



Volume 13, Issue 5

Thanks to Colony Brands Inc. for the printing of Culture



Culture has heard of many companies across the state donating product for the epidemic situation. Locally Odyssey Brands donated Greek yogurt to School District of Monroe. The yogurt will be included in the breakfast and lunch sacks every week for the remainder of the school year and distributed to students while they are out of school during Covid-19. Pictured: Rhonda, from the School District of Monroe. (Courtesy Odyssey Brands Facebook post)

*Stirring the kettle,
With President Jim*



The status of when we reopen the Center now lies with the powers that be. Once this crisis is past, you will hear about all the plans in Culture.

This year is the 25th Anniversary of our opening of the facility. Lots of things have occurred in that time. With this issue we begin a monthly recalling of some of those events and some recently discovered musings by one of our founders. This all begins on page 6. Be sure to check it out.

In addition NHCC will be featured in a June Dairy Month publication by our local news media—Monroe Times. Heady stuff, even in this difficult period.

We all here at NHCC are itching to tell our to legions of visitors. Until that time,

Stay healthy, *Jim*

A HUGE thank you to our 2020 valued business members, listed here:

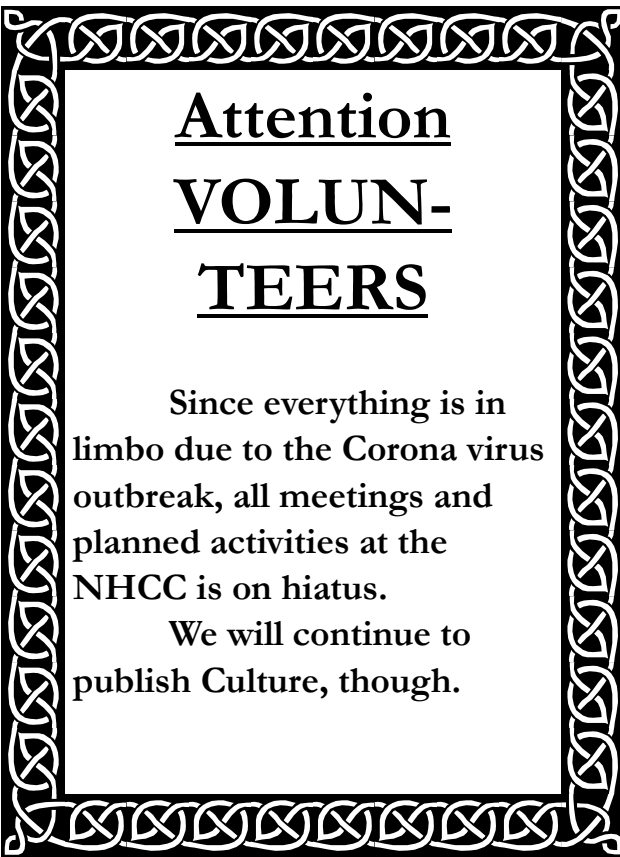
2020 Business and Supporting Members

Badger State Propane
James Curran Sr.
Eau Galle Cheese
Bob & Nancy Faith
Jim Glessner
Terry & Mary Ann Hanna
Nathan & Sarah Imobersteg
Benjamin Johnson
Harvey W. Kubly, CPA
Jerry & Lynn Lokken
Loren & Lois Meinert
Myron & Geri Olson
David & Holly Schmid
Dan & Ann Stearns
Bonnie Zumkehr Sauey
Henry & Melva Tschanz
Janet Zee & Ron Purintun

Harry & Diane Bowen
Donna Douglas
Mike and Audry Einbeck
Jack & Rosemary Forcade
Ron Goecke
Nate & Joanne Hare
Mike & Deb Hutchinson (Rural Insurance)
Ken Klassey
Lake Country Dairy
Douglas Mayer Transport
City of Monroe
Pine River Pre-Pack , Inc.
William & Joan Schmid
Bill Stuart
Bonnie Zumkehr Sauey and Craig Sauey
Wisconsin Cheese Group
Zwygart Family Partnership

David & Jean Busker
Steve & JoAnn Esser
Dennis, Janice Everson
Gile Cheese LLC
Gary & Carie Grossen
Jim & Anita Huffman
Greg & Julie Knoke
Virgil & Carol Leopold
Michael Moran
Mueller Consulting, LLC
Bill & Marilyn Ross
Millie Stauffer
Shullsburg Creamery
William & Christine Viney

To be listed here, donate a business membership!



Attention VOLUN- TEERS

Since everything is in limbo due to the Corona virus outbreak, all meetings and planned activities at the NHCC is on hiatus.

We will continue to publish Culture, though.

ATTENTION VOLUNTEERS

As we open for a new year at the National Historic Cheesemaking Center it is a time to think about when we would like to volunteer, passing the history of cheese-making on to visitors to Monroe.

Due to several long-time volunteers relinquishing their spots, we **ARE IN NEED OF ADDITIONAL** volunteers. Spread the word, we need help!

Of course due to the continued shortage of volunteers, we ask if at all possible that you consider an additional slot on the volunteer schedule. Every effort is made to schedule two volunteers per shift. If you would like to volunteer and have a friend that would enjoy spending a shift with you, please let us know and invite them to join you.

THANK YOU WINNING BIDDERS!



- Great Lakes Cheese Co., Inc.
- Chr. Hansen
- Custom Fabricating and Repair
- ProActive Solutions USA, LLC
- Complete Filtration Resources
- Masters Gallery Foods
- APT- Advanced Process Technologies
- Loos Machine Automation
- Milk Specialties Global
- B-Team
- Cheese Market News
- ProAmpac
- Kelley Supply, Inc.
- T.C. Jacoby and Co., Inc.
- Nelson Jameson, Inc.
- TC Transcontinental
- Dairy Connection, Inc.
- Decatur Dairy
- DSM Food Specialties
- Wisconsin Aging & Grading Cheese
- Vivolac Cultures Corporation
- R. Mueller Service & Equipment Company
- ALPMA USA

WCMA thanks everyone who participated in the live, online Championship Cheese Auction, which supports industry educational opportunities, including scholarships and WCMA-sponsored trainings. A special round of applause for the winning bidders, above, who will be receiving some of the best award-winning cheeses in the world!

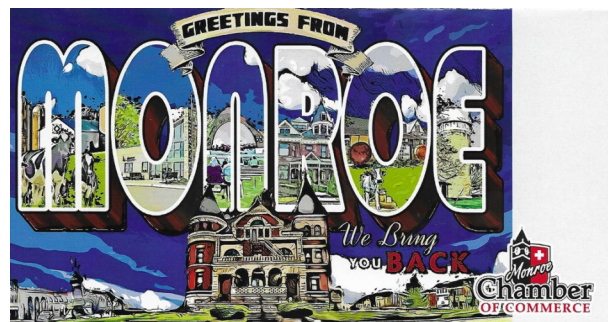
Recent newly adopted tour hours which may be adjusted with reduced operations:

GUIDED TOURS—Tuesday through Saturday
9:30am 11am 1pm 2:30pm

GUIDED TOURS—Sunday—1pm 2:30pm

(Please allow one hour for a Guided Tour)

Visitors are welcome anytime during normal business hours and may choose to join a scheduled GUIDED tour in progress OR may choose to enjoy a SELF-GUIDED tour of the museum.



By Steve Stettler

Master Cheesemaker, Decatur Dairy

Things I did as a kid!

Hopefully this takes some of the seriousness out of your day! Things I did as a kid growing up in a cheese factory. May still do a few!!!

Fill stoker with coal.

Wash the cheese cloths and run them through a ringer.

Pull Swiss out of the brine before school. The rule with that is they are really light until you get them up on the edge, then you just slide them on the table. Your Dad would flip them up later, to dry.

Color Muenster before school and try and not get any on you. Never worked!

Wash Swiss kettles with a worn-out kettle brush. Got to get your money's worth out of a brush!

Clean discs that came out of the separator.

Dump and weigh can milk.

Stand by the can washer and catch the can lids when the can washer was out of sync.

Load cans into the can truck.

Help your Grandpa make wine.

Taste your Grandpa's wine.

Make boxes.

Got to run the new Big Joe!!
Cheesemaker kids know what a Big Joe is!

Watch the cheese grader and your Dad argue on Swiss grades!!

Play basketball in the heat cellar!
Break the light bulb.

Wash cheese forms by hand, BPW (before power washer)

Wash the milk stone out of the Blumer Brothers milk cans, they were too old to do it.

Fill whey cans with whey, or the farmers whey tank in the rusty pickup in which they hauled milk to the factory. Always got whey either on your pants or in boots. Factory wooden whey tanks and valves were unique, as was cleaning them out !!!

Cut cheese for cheese customers back in the cellar, sometimes they would cut their own, help you add up, total and make change! (old cigar box for a cash register)

Listen to the steam pipes, down stairs, bang in the morning at start up.

Ride along with Bob Gmur (helped out in factory), picking up can milk. Got advice on life??!!

(Continued on Page 5)

Growing Up in a cheese factory

Get yelled at for leaving the cooler door open so you and the neighbor kids could skate board from one end of the cooler to the other end of the heat cellar.

Plug a Swiss, with your Dad's trier, to eat young Swiss after it was graded. He never caught onto the extra plugs out of the Swiss.

Water fights.

Boil sweet corn for the neighbors.

Drive tractor for your neighbors.

Taste your Grandpa's Wine !!!!!
AGAIN!

*If you have adventures to add to this list email us!!!
cheeseforme@charter.net*

Check Out You Tube
To view our library of cheese industry interviews, search for the National Historic Cheesemaking Center Channel for more than 270 interviews.



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."

NAME _____
SPOUSE _____
ADDRESS _____
CITY _____ STATE _____ ZIP _____
HOME PHONE _____ CELL _____
E-MAIL ADDRESS _____

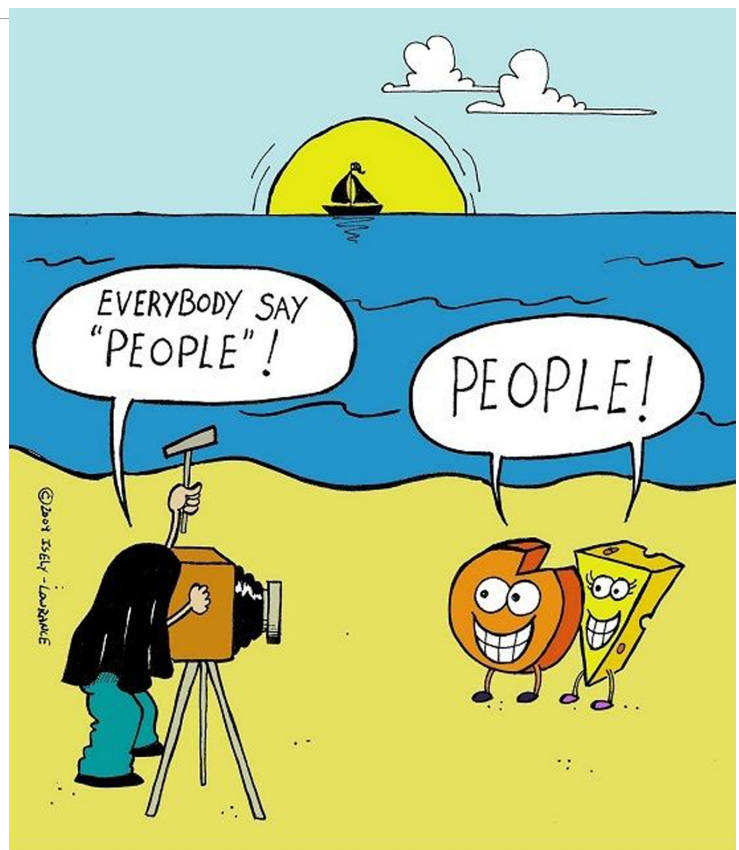
(PLEASE CHOOSE ONE)		
___ INDIVIDUAL MEMBERSHIP	\$15.00	Annual
___ FAMILY MEMBERSHIP	\$25.00	Annual
___ Business & Supporting Membership-Level 1	\$50.00	Annual
___ Business & Supporting Membership-Level 2	\$100.00	Annual
___ Business & Supporting Membership-Level 3	\$200.00	Annual
___ SUSTAINING MEMBERSHIP	\$500.00	Annually

NOTE: Make checks payable to "NHCC" and mail along with this form to:
National Historic Cheesemaking Center
PO Box 516
Monroe, WI 53566

We are grateful for your support!

I would like to continue to receive the monthly newsletter via US Postal Service Yes _____ No _____

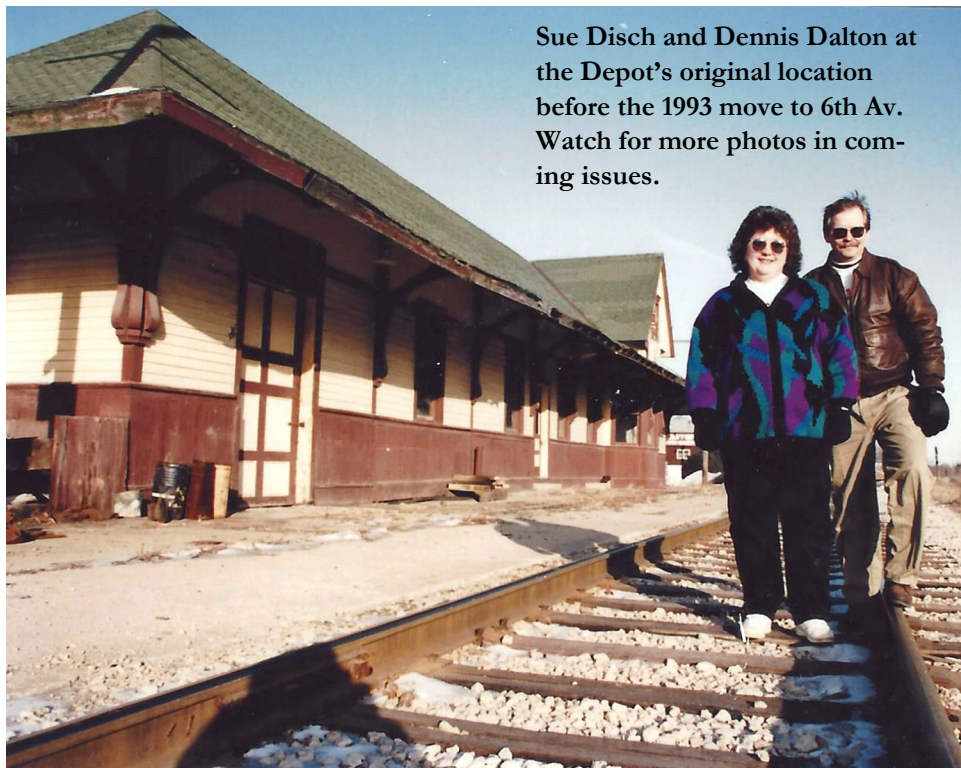
Please send the monthly newsletter ONLY at this e-mail address _____



NHCC reaches Its 25th Anniversary!

Editor's Note: The late Nate Roth, was instrumental in saving and restoring the Old Milwaukee Road Railroad depot, now home to the National Historic Cheesemaking Center.

Once the group, Historic Monroe, had secured the structure and moved it, Nate became the project engineer. His efforts in restoring the structure to what NHCC has today, were unbelievably foresighted. During this, the 25th anniversary of our opening of the facility, we pay tribute to Nate Roth: woodworker, mountaineer, astronomer, intellectual, carpenter; with a monthly series of his own writings (just recently discovered).



Sue Disch and Dennis Dalton at the Depot's original location before the 1993 move to 6th Av. Watch for more photos in coming issues.

My Origin—Fritz Wyss Farm

Dec. 16, 1922: 6:00 o'clock, early evening.

Grandma Roth and Grandma Block had the old Round Oak cook stove fired up to provide plenty of warm water for the coming event. Mother occupied the kitchen table, which was used as a delivery table, to get me into this world. Dr. W.G. Bear had come out from Monroe to officiate over the process. I was born at 6:30. Life was rough for my first six weeks. I had rickets and convulsions for some time. Dr. Bear told mother I would be a tough little devil if I survived. 82 years later I'm still here, so I guess I was "a tough little devil".

I started country school at age 5. I attended Fairfield school for 8 years, same teacher. She boarded at our house for six years. I never had a chance to be a juvenile delinquent. It was a good thing that Martha Grossman was a good teacher for such a long time.

(See Page 7)

PLEASE CLIP FOR REFERENCE

▪ National Historic Cheesemaking Center
▪ P O Box 516
▪ Monroe, Wisconsin 53566

Phone: 608-325-4636
Fax: 608-325-4647

▪ Website: www.nationalhistoriccheesemakingcenter.org
▪ Email address: info@greencountywelcomecenter.org



▪ YouTube: Seek National Historic Cheesemaking Center Channel

Nate recalls his origin (continued from page 6)

In second grade I walked a little over a mile to school. It was cold—minus 32 degrees F. When I got to school teacher said: “What are you doing here?” She quickly pulled the scarf off my face. My lips peeled as they were frozen to the scarf. They were quite sore for a few days. It was quiet that morning and Mom didn’t know how cold it was or she’d never had sent me to school that day.

There was a water pail setting in the entry hall. Teacher moved the dipper handle and let out an exclamation! The water in the pail instantly turned to ice.

This is a physically rare occurrence. When it is very still, the water can go to below freezing. If something disturbs the molecules, they immediately covert to ice.

To Be Continued Next Month

Tri-State Gutters has installed a gutter and down spout on the west side of the Imobersteg factory. Rain has started to erode the cement and this will alleviate the problem.



**UNTIL FURTHER NOTICE
THE DAYS OF THE WEEK
ARE NOW CALLED,
THISDAY, THATDAY,
OTHERDAY, SOMEDAY,
YESTERDAY, TODAY &
NEXTDAY!**

**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!*



IMOBERSTEG CHEESE FACTORY

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