

Our 2024 Sustaining Partners:

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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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Plier Family Fund
Precision Drive & Control (PDC)
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Henry Tschanz
Vilutus & Co. Inc.-Jim Vilutus
Wengers Springbrook Cheese Inc.
Woodford State Bank
Chuck & Gail Zeitler



"Cheese Is Our Culture"™

Culture, Curds, and Cheesey Chatter



Nov.-Dec. 2024

A Publication of the National Historic Cheesemaking Center



From the staff, officers and volunteers of the National Historic Cheesemaking Center!

REMINDER DATES

**Membership meeting reminder on Wednesday,
January 15, 5 PM at NHCC**

NHCC museum opens May 1, 2025



Volume 17, Issue 8

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
Zwygart Family Partnership
Coplien Painting

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Colony Brands Inc.
Jean Tullett
Greg Knoke
Deppeler Wood Shop LLC
Donna Douglas

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Mark & Lynn Mayer
Paul Vassalotti
Bart & Deborah Briggs
Hannah Workman, Edelweiss Creamery LLC
Harry & Diana Bowen

Supporting Partners

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James Glessner
Virgil & Carol Leopold
Henry Tschanz
Donna Douglas
Jim Curran Sr.
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Steve & Jo-Ann Esser
Millie Stauffer
Mark Steinmann, Steinmann Consulting
Matt Figi
Harvey W Kubly, CPA
Dennis & Janice Everson
Fred & Christi Moritz
David and Holly Schmid
Mark Steinmann, Steinmann Consulting
Anita Huffman
Gary & Corie Grossen
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Tim & Diane Gile, Gile Cheese LLC
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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



The holiday season is upon us! From all of us at NHCC: **Happy Holidays!**

We call your attention to a spectacular map on Page 4. Francisco Ocampo (shown right at the recent volunteer luncheon) is a new addition to our volunteer staff this year. Besides giving tours, Francisco also has a talent and interest in cartography (map making). He took our visitor register, plotted the zip codes, and compiled a really informative overview of where our many visitors came from.

If you are in the vicinity New Year's Eve, hike down to Monroe's Square for our Second Annual Limburger Cheese Drop (see photo below)



Center has a new welcome mat for 2025.



Ole Red and 8 tiny Deere



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

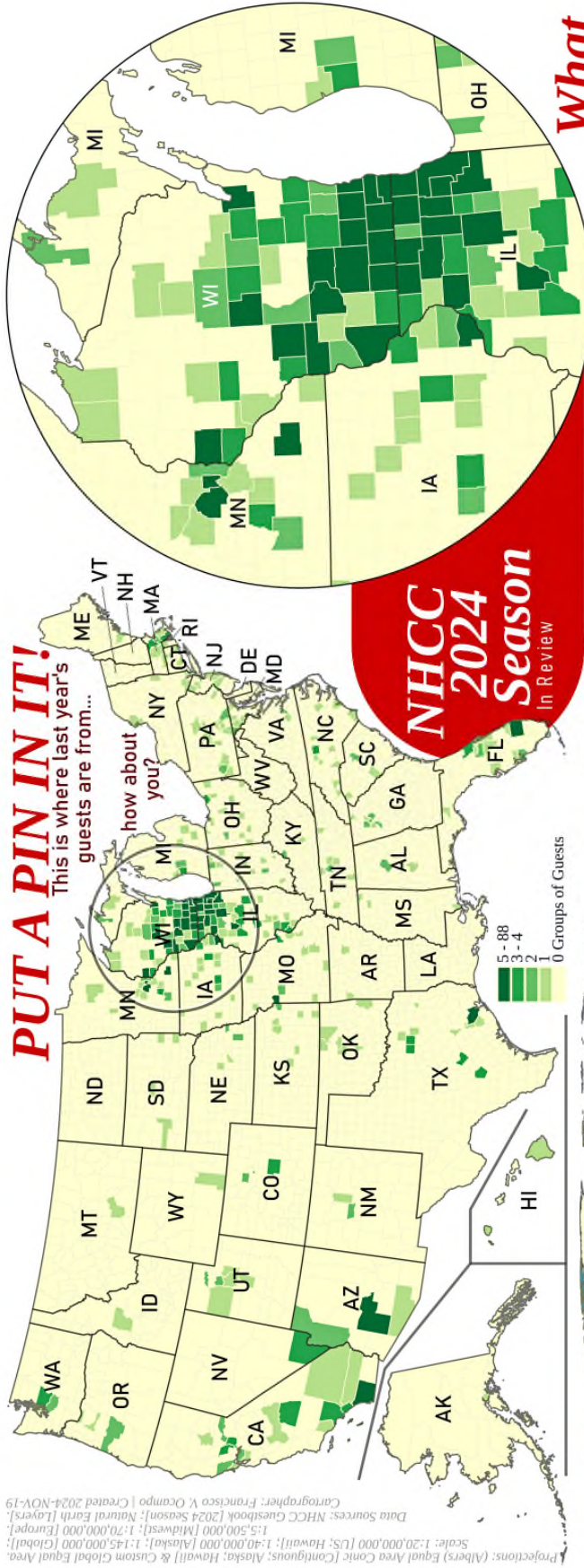


Admin Staff

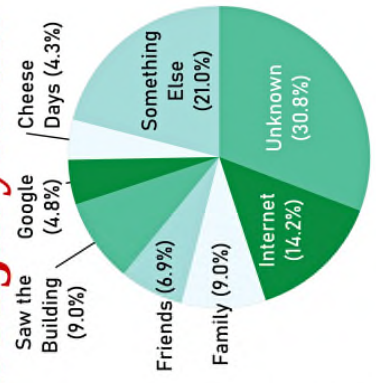
- Deborah Briggs
Director
- Deborah Myers
Asst. Director

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An
 Interesting
 Look at
 Where
 Our
 Visitors
 Hailed
 From
 in 2024!



What brought you in?



This collection of maps is allows us to give an overview of all the guests we greeted this year at the National Historic Cheesemaking Center.

We had over 1000 parties arrive this year from around the world; we happen to be the most popular with Japanese visitors, followed closely by German and Swiss Visitors.

Travelers most commonly arrived alone or in pairs, but there were a variety of reasons that brought them here: One of our guests came back returned to see their old work place. They used to work for the train depot!

At this museum, we celebrate "An Era that was... and will never be again!"

Please sign our guestbook and add a pin to our map for future visitors to see our "small" world!



Repeat—Our do-it-all guy Fritz Kopp was named Volunteer of the Year (for the second time) at the recent Volunteer Appreciation Luncheon held at historic Turner Hall. Since Fritz already had a Seppi Award, we presented Fritz and wife, Barb, with personalized water mugs for their many hours of volunteering at NHCC! Directors Deb Briggs (left) and Deb Myers (right) did the honors.



Jeanne and Greg Schwartzlow were honored at the luncheon with a neat box featuring the Center's logo. The two wrangled the Center's float to the fairgrounds in prep for Cheese Days Parade.



Bill Schmid, longtime volunteer at the Cheese Center, almost from the beginning, gave an emotional recap of his many years of service to NHCC and other organizations. Bill announced that he no longer was able to volunteer. *Thanks Bill for your valued contributions!*

Hunting for Leprechauns

NHCC director **Steve Stettler** missed his calling. Instead of being a master cheesemaker, he should be writing narratives. This is the continuing saga of North Pole adventures.

It was a great November Saturday afternoon; I was out front of the factory waxing my old 55 Chevy truck on a cool day when I hear a familiar roar coming down the road. Pulling in the driveway I see an old familiar vehicle, Kris Kringle's old red suburban with Bernard riding along.



Kris brought Bernard down to see me, as he is in charge of the elves and Bernard was missing an Irish elf, Finn, from his crew. Kris said he felt she was still at large at the Pole, as they have been having a few break ins. Refrigerators have been raided and food seems to be taken from some houses.

Kringle, with his wisdom, was aware I was taught how to Leprechaun hunt in Ireland with Phil Lindemann. He and Bernard thought, being the elf has Irish blood, we may have some insight on how to catch him.

It's my story, so I have to go back to the time in Ireland when everyone told me there was no such thing as a Leprechaun! Phil and I were in a bar, and the Shamus Brothers were playing a gig at the joint we were at.

On break, I approached one of the brothers about Leprechauns, he quietly told Phil and I, yes, in fact, there are Leprechauns and they are extremely hard to catch, and yes we were sober!!!

As he started to explain how to catch one, Ken Heiman joined in, he said first you have to find a rope, a plastic bag, some poody (Putty, like window putty, we didn't understand the Irish slang either) and corn. Leprechauns like putty. True story!! You mix the corn in with the putty and put it in the plastic bag and tie the bag with the rope and one guy has to tie the rope around his ankle and drag it behind him. We were told they will come. Now this is a true story and for another time!!

Now, back to the story! I told Kris and Bernard the Irish secret to catching Leprechauns and Bernard was all in, "Let's do this!" I had a corn field across the road, so I went and got a couple of good ears of corn and I had an old rope in the shop. Kris said he had plastics bags and we would stop at Ace Hardware to get putty. I think Santa does Ace Hardware commercials!

(Continued on Page 7)

PLEASE CLIP FOR REFERENCE

National Historic Cheesemaking Center

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Monroe, Wisconsin 53566

Website: www.nationalhistoriccheesemakingcenter.org



Email address: nhccmuseum@gmail.com

YouTube: Seek National Historic Cheesemaking Center Channel

With the gear in hand, we shot up to get Phil and Ken. This wasn't Phil's first rodeo and Ken was a little hesitant to climb into the Christmas suburban, (he wouldn't miss it), he jumped in! Warp speed we go to the North Pole.

At the North Pole, we all agreed to go out at night.

Phil's pretty good at mixing the poody and corn up and I suggested we add a little olive oil to make it smoother. We filled the plastic bag with our mixture and tied it with the rope.

Night fall came, Phil drug the bag in the Ireland Leprechaun hunt, so we decided to tie the bait onto Phil's leg and let him drag it.

Phil took off, down Gift Wrap Lane, and Ken and I took one of Santa's toy bags to slip over the Irish rascal. As we crept behind Phil, he got to the end of the lane and turned on Shamrock Avenue. As we headed down Shamrock Ave., I could hear someone with the hiccups, suddenly Finn ran out to grab the poody and corn.

Ken whispered run, he had one side of the bag I had the other, I tripped over the bag and Ken was on his own. Finn was too big for the bag so Ken dove and grabbed her ankle, causing the little Irish elf to fall. Finn fell on her back and started laughing. Apparently on her last house raid she acquired a little bottle of Jameson.



I guess elves have elf stress and Finn just decided she needed a break from the elf compound. She was glad her journey came to an end, but really wanted some poody and corn!!!

As all the elves welcomed her back, I said it's time for us to go!!

We all piled in the burby and off we went, warp speed out of the North Pole. Once in the air Bernard pulls out the bottle of Jameson Finn had in her pocket. He says, "Well boys we should have a small one for another successful run and I am not the culprit!!" Kris laughed as he took the first hit.

Back in Wisconsin, we all shook hands and bid our farewells as Kris floored the old burby into the twilight.

We could faintly hear a song, "Sweet Caroline", coming from his radio.

Then Kris yells, "Have a good night my friends, I will be back Christmas Eve!" with a roaring laugh that had us all chuckling!

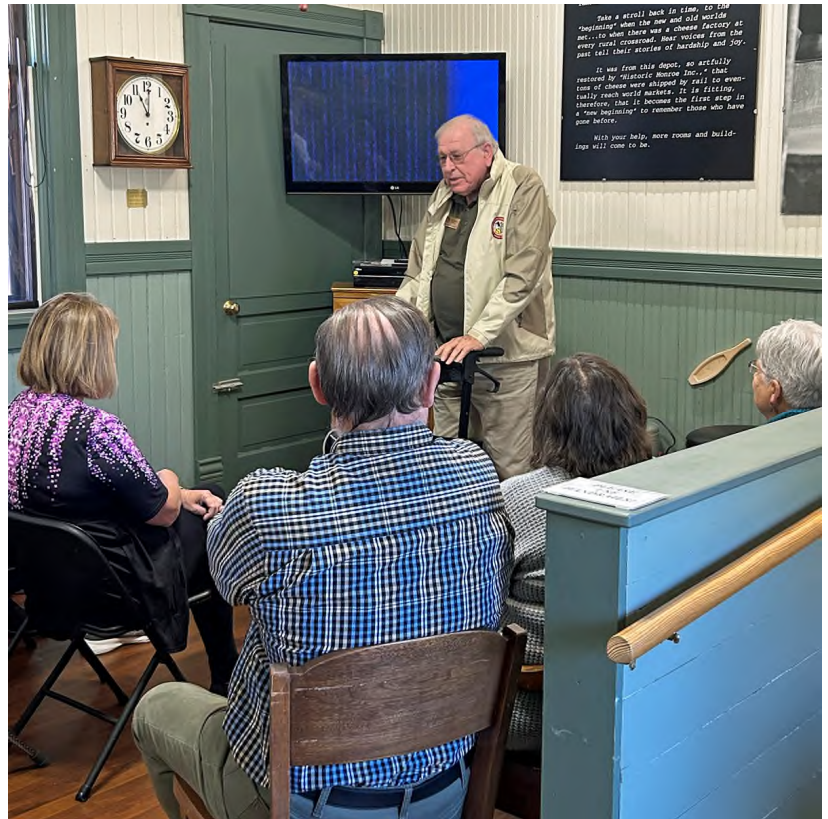
Merry Christmas from The Stettler's!!!!



Our tremendous *thank you to the Monroe Fund* for again assisting the Cheese Center Museum with two projects in 2024. The "Depot" headquarters received a new coat of paint and the "Monroe Sign" gracing our front lawn was restored and re-landscaped !!



Photos on this page are from October 1st and 8th bus tours: The Prime Time Club of Clinton National Bank, Clinton IA and a Lamers Bus Tours Mystery Tour, Green Bay. A total of 97 guests! The name of the bus that brought the Prime Time Club was "3 Guys & A Bus, Inc." Jim, Rudy, and Fritz were the docents for both tour groups. Superb docents for these fun groups!



The IL Jaguar Group arrived on Sat Oct 5. Newer and elderly Jags arrived bringing visitors to learn about old time Swiss cheese making from Rudy. In the group photo, note that Rudy has inspired these guests--they are ready to make cheese using the breaker and Swiss harp from the Imobersteg factory.



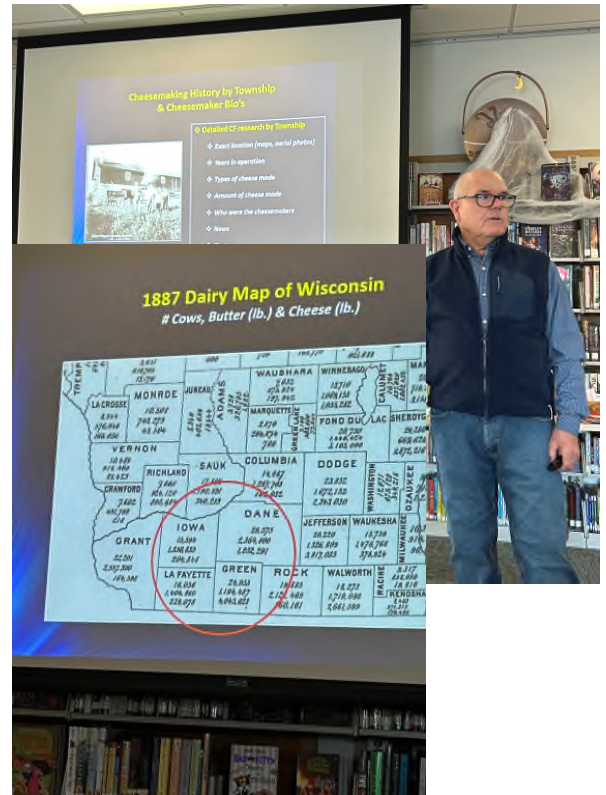
Monroe's St. Victor school brings 2nd and 3rd grade students every other year on a field trip to the NHCC museum. Deb Hutchinson and Director Deb hosted 30 students and 11 chaperones on Mon Sep 30.

Volunteer docent and brick installer, John Marean, placed 8 bricks in the memory brick walkway on Oct 22 thanks to the beautiful fall weather. It was bitter-sweet that John installed a brick for his wife, Irene, who passed Nov 2023. He has the space reserved for his brick right to Irene's, but says he probably won't be installing it. Awww.

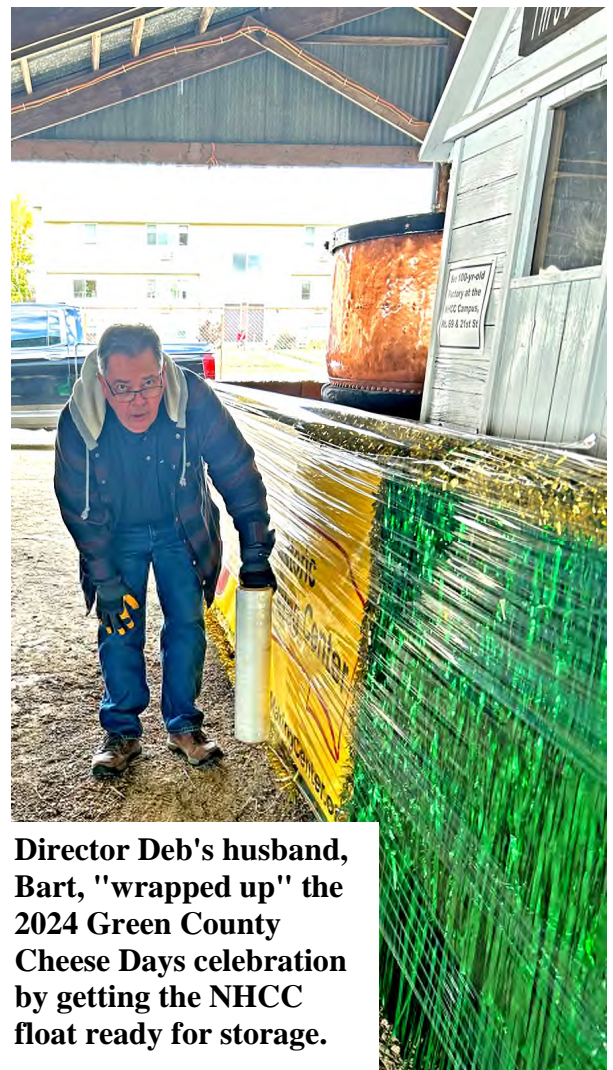




Wisconsin Cheesemaking Researcher, Paul Vassalotti, gave a presentation at the Blanchardville library on the cheese factories and cheesemakers in what he calls the "Four Corners" area of southwest Wisconsin, the counties of Iowa, Dane, Green, and Lafayette.



We were honored to host Troy's Mystery Birthday Tour. Step-on bus tour guide, former Mayor Bill Ross, met the group at Baumgartner's. They took a historic and architectural tour of the Square and the Minhas Craft Brewery, then Tony Z yodeled for them at the Alp and Dell Cheese Store. Their visit was concluded by a tour of the museum presented by docent, Rudy.



Director Deb's husband, Bart, "wrapped up" the 2024 Green County Cheese Days celebration by getting the NHCC float ready for storage.

National Historic Cheesemaking Center Minutes of September 11, 2024

Members present: Jim Glessner, Henry Tschanz, Fritz Kopp, Fayth Block, Dave Buholzer, Steve Stettler, Jo Ann Schwitz, Deb Briggs, Deb Myers

Call to Order: The meeting was called to order by President Jim at 5:00 PM.

Secretary's Report: The secretary's report for 8/21 was shared and approved. Motion to accept by Henry, second by Fritz. Carried.

Treasurer's Report: The Profit & Loss report of January 1st to August 31st was shared. Discussion regarding printing report for open season only; May 1-current month. It was decided to continue the current practice of January 1st through the current month. Motion to accept by Dave; second by Henry. Carried.

Director's Report: A list of tasks completed by the directors since the prior meeting.

Committee Reports:

Archival Displays: No report

Building & Grounds: Painting has been completed by Coplien Painting. The initial quote did not include part of the building. Coplien donated \$1,800.00 of that cost. Fritz made a motion that Coplien Painting be given a complimentary business membership at the \$200.00 level for two years: 2024 and 2025; second by Henry. Carried.

Sunshine/Sympathy: No report

Website: Covered in Unfinished Business below.

Unfinished Business:

Volunteer Appreciation – cheese sampling of the cheese made in the Imobersteg Factory in September 2023. A cut of cheese will be offered to volunteers at the Volunteer Appreciation Luncheon on Nov 19th.

Finance Committee recommendation – open an account at the Community Foundation of Southern Wisconsin (Monroe Fund) with \$50,000 withdrawn from the Edward Jones endowment account. Motion by Dave; second by Fritz. Carried.

Website domain name – change to nhccmuseum.org. The current website will be linked to the new name.

Website hosting – change to Computer Know How from Bluehost.

Website – additional plug-in not needed. Link to website only of "Things to Do" listings.

Brochure redesign, print - received 500 current brochures to finish 2024 season. Waiting for signed Artwork Release Form from Edward Kammerude before production of 2025 brochures.

New Business:

AED purchase – Motion made by Dave, second by Henry. Carried.

Video closed captions – Will work on two of the four videos: "How to Make the Greatest Cheese in the World" and "The Art of Cheesemaking". Checking with Mary Ann for a digital copy of the "Imobersteg" video. Steve motioned to set a maximum of \$400 per video; Fritz seconded. Carried. (Steve suggested we don't reveal the \$400 cap.)

Adjournment:

The meeting was adjourned at 5:50PM. Motion by Fritz, second by Henry. C.

Respectfully submitted: Deb Briggs, Director and Deb Myers, Assistant Director

NATIONAL HISTORIC CHEESEMAKING CENTER Minutes of October 16, 2024

Members present: Jim Glessner, Henry Tschanz, Ken Klassey, John Marean, Donna Douglas, Fritz Kopp, Millie Stauffer, Steve Stettler, Gary Grossen, Deb Briggs, Deb Myers, Anita Huffman

Call to Order: The meeting was called to order at 4:57PM by President Jim.

Secretary's Report: The secretary's report of 9/21 was shared. Motion to accept by Henry, second by Donna. Carried.

Treasurer's Report: The profit and loss comparison of January through September was shared. Motion to accept by Henry, second by Ken. Carried.

Director's Report: The September 12 to October 16 report was shared.

Committee Reports:

Archival & Displays: No Report

Building & Grounds: No report

Sunshine & Sympathy: Millie has sent a "get-well" and two sympathy cards.

Website: Deb shared that the overall project estimate from ComputerKnowHow for all services is \$3480.

Unfinished Business:

Money from the Edward D Jones fund has been transferred to the Monroe Fund.

Dairy Farmers of Wisconsin emailed a closed-captioned version of the video, "How to Make the Greatest Cheese in the World." Synqronus Communications will transfer the file to a DVD for use during tours.

NHCC has been notified that Dave & Jo Mosher will pay for an AED for the Center in memory of Jim Gordee.

New Business: A fall clean-up day was discussed, and it was decided to wait until spring. Off-season meeting frequency was discussed, and the decision was made that the next board meeting will be in January of 2025. Members were reminded of the Volunteer Appreciation Lunch on November 19, at 1:00PM at the Turner Hall Ratskeller. Jim also reminded members that the Culture newsletter will come every two months during the off season.

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

Respectfully submitted, Anita Huffman, Secretary
(*Minutes pending approval at Jan. 15 meeting*)

Robert Frost

Whose woods these are I think I know.
His house is in the village though;
He will not see me stopping here
To watch his woods fill up with snow.

My little horse must think it queer
To stop without a farmhouse near
Between the woods and frozen lake
The darkest evening of the year.

He gives his harness bells a shake
To ask if there is some mistake.
The only other sound's the sweep
Of easy wind and downy flake.

The woods are lovely, dark and deep,
But I have promises to keep,
And miles to go before I sleep,
And miles to go before I sleep.



Volunteer greeter, Maggie Guralski, found a perfect fit. Former Director, Donna, cleared out her cheesy wardrobe and brought various pieces to the Center. Maggie looks so nice in her new "uniform".

Preserving "An era that was, that will never be again."



NATIONAL HISTORIC CHEESEMAKING CENTER, INC.

2025

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, 2025 through December 31, 2025.

NAME _____

SPOUSE _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

HOME PHONE _____ CELL _____

Please mail the newsletter to the above mailing address. Yes _____ No _____

Email the newsletter to:

E-MAIL ADDRESS _____

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OR

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Renew your annual NHCC membership online at :

www.NationalHistoricCheesemakingCenter.org

Make checks payable to "NHCC"

and mail with this form to:

National Historic Cheesemaking Center

PO Box 516

Monroe, WI 53566

(PLEASE CHOOSE ONE MEMBERSHIP CATEGORY)

_____ INDIVIDUAL MEMBERSHIP \$15.00 Annual

_____ FAMILY MEMBERSHIP \$25.00 Annual

These support levels are listed inside the newsletter or on the front page of the newsletter.

_____ 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 (front page) \$500.00 Annual

Thank you for your support!

All annual memberships renew January 1st.

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

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Permit No. 236**

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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!*



IMOBESTEG CHEESE FACTORY

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