



## CULTURE, CURDS, AND CHEESY CHATTER

---

### National Historic Cheesemaking Center



#### 2025 SUSTAINING PARTNERS

**\$500**

Alp & Dell Cheese Store  
 Alpine Slicing & Cheese Conversion  
 Bank of New Glarus  
 Baumgartner's Cheese Store, Inc.  
 Dave & Glenda Buholzer  
 Ron & Sue Buholzer  
 Cheese Louise, Inc.  
 Colony Brands  
 Darlington Dairy Supply  
 Decatur Dairy, Inc.  
 Decatur Swiss Co-Op  
 Foreign Type Cheesemaker's Assn.  
 Gibbville Cheese Co  
 Terry Goetz, Paul Zimmerman  
 Guggisberg Cheese  
 Ken Klassey  
 Klondike Cheese Co.  
 Fritz & Barbara Kopp  
 Maple Leaf Cheese Store  
 Maple Leaf Cheesemakers, Inc.  
 Jane Paradowski  
 Plier Family Fund  
 Regez Supply Co., Inc.  
 Bill & Carolyn Robichaux  
 Sargento Foods Inc.  
 Gretta Sennhenn  
 Silver-Lewis Cheese Co-Op  
 Steve & Glennette Stettler

#### REMINDER DATES

A Membership meeting reminder on Wednesday, July 16, 5 PM at NHCC. ALL Members are invited to attend these monthly meetings.

#### NOMINATING COMMITTEE UPDATE

Steve Stettler was voted in as interim president at the June membership meeting. Steve took office immediately after the election and will serve through the end of 2025. In September, a new President will be elected and will take office January 1, 2026.

---

Super 8 of Monroe  
 Henry Tschanz  
 V&V Supremo Foods, Inc.  
 Valley Queen Charitable Foundation  
 Vilutis and Co., Inc.  
 Wengers Springbrook Cheese, Inc.  
 Wisconsin Cheese Makers Assn.  
 WI Swiss & Limburger Producers Assn  
 Woodford State Bank  
 Chuck & Gail Zeitler  
 Bonnie Zumkehr Sauey



**LIFETIME PARTNERS**

Colony Brands Inc  
Jean Tullett  
Greg Knoke  
Deppeler Wood Shop LLC  
Donna Douglas  
Terry & Mary Ann Hanna

**Our Exceptional Partners**

**\$200-\$250**

Ron Goecke  
Nate & Joanne Hare  
Benjamin Johnson  
L&S Truck Service  
Mark & Lynn Mayer  
Ellie Meyer & Greg Joseph  
Jim & Donna Mueller  
Bill & Marilyn Ross  
Zwygart Family Partnership  
Phil & Mary Lindemann Cold Pack Cheese LLC  
Shirley Knox & Paul Peterson

**Business & Supporting Memberships**

**\$50-\$150**

Greg & Susan Anderson  
James & Joan Andresen  
Paul & Carolyn Beach  
Bart & Deborah Briggs  
Chalet Cheese Co-op  
Douglas S Mayer Transport Inc.  
Edelweiss Creamery LLC  
Steve & Jo Ann Esser  
Dennis & Janice Everson  
Bob & Nancy Faith  
Tim & Diane Gile  
James Glessner  
Gary & Corie Grossen

**Business & Supporting Memberships**

**\$50-\$150**

Terry & Mary Ann Hanna  
Anita Huffman  
Russell & Donna Johnson  
Harvey Kubly  
Virgil & Carol Leopold  
Jerry & Lyn Lokken  
John Marean  
Myron & Geri Olson  
Carol Pierson  
Janet Zee & Ron Purintun  
Bob & Kathy Reffue  
Jon & Carol Rufenacht  
David & Holly Schmid  
Jo Schwitz  
Mary Ann Stauffacher  
Millie Stauffer  
Dan & Ann Stearns  
William & Christine Viney  
Mark Steinmann  
Paul Vassalotti



Hello everyone!

Well, the National Historic Cheesemaking Center and Museum (NHCC) train came to town and I got on. I accepted the presidency after Jim Glessner decided to take a break from his duties. We have a great group of cheese loving people and keepers of the cheesemaking history. We are hoping to bring in more people who will find being a member, volunteer or board member rewarding.

This year will be busy as we celebrate 30 years at the NHCC introducing people to and educating people on the history of cheesemaking. As part of the 30th Anniversary celebration, cheese will be made in the old Imobersteg cheese factory on Saturday, September 20th. Who would have thought that an old depot, which was saved by a group of folks who, along with John Bussman, had a dream to preserve the history of cheesemaking? And would be visited by people from all over the country and the world.

All the members past and present have a lot to be proud of in this endeavor and hopefully take cheesemaking preservation into the future.

I and the Center had the pleasure of entertaining some cheese folks, industry people and some of their friends on a little Corvette excursion to the area. Baumgartner's, Cars on the Square, Turner Hall Friday night meal, Klondike visit, Decatur Dairy visit, and a great gathering at the Chalet Landhaus, in New Glarus, for a German meal prepared by Chef Mike Nevil and his crew! Great to see everyone. The trip was organized by Jim Banks, long-time cheese industry association, Ken Heiman, Nasonville Cheese plus Terry and Dennis Steinmann, who have a long cheese family history. I haven't seen them in a while and it was a pleasure to talk to their old cheesemaker father, Bob Steinmann, on the phone. He was a really good cheese industry friend of my Dad's, full of shenanigans, laughs, and just a great guy. Good weekend and they loved the museum.

Well block market dropped to 1.665 on Friday, 6/20, which is too low for me. Seems like milk is available and I am hearing the industry is pretty busy. Cheese is still king, in my book. Cheese seems to be moving fairly well and as many say, the market is the market, it is just hard to figure it out at times. Cheesemakers and farmers work everyday making a product that sometimes you just wonder why the price can not be more stable. The Wisconsin State Fair Cheese Contest again showcased all the talent in this state. We are lucky to be in a state that has our backs and promotes our dairy industry.

Oh, by the whey!!! Cheez Whiz is not the smartest cheese on the shelf, just smooth!!!

Master Steve



Your Sartori Company is a fourth-generation family owned and operated company in the great American tradition. But they are prouder still, of the family feeling that runs throughout the entire company every day. From their leadership and artisan cheese expertise, to their cheesemakers, to the network of patron farmers, they share a deep sense of connection to one another and the land. Even the cows are in on it. And now, so are you.

Their family crest nods to the people, places and experiences that define them. The ship icon refers to The Finlandia, the steamer that carried their founder Paolo Sartori to America, where he would later achieve his own American Dream, starting in 1939 when he started the company. The cows are an acknowledgement of their farm-to-fork ethos and of the special relationships they have with their family farmers, many of whom have supplied them milk for several generations. Sartori also has an image of the state of Wisconsin, not just because it is the source of the finest cheese anywhere, but because it is their home that has shaped them as much as anything else. Finally, the crest is topped by a crown – which represents the aspiration to make the best cheese in the world – to which they just added a 4th star since the latest generation of the Sartori family just recently joined the family business.

- 1939 Paolo Sartori and Louis Rossini cofound S&R Cheese Corp. in Plymouth, WI.
- 1942 Paolo Sartori receives his first U.S. patent for “Cheese Curd Machine.”
- 1946 Paolo Sartori receives another patent for “Curd Mixing and Kneading Machine.”
- 1953 Joe Sartori and Leonard Gentine, next door neighbors, cofound Sargento. (Joe later sold his interest.)
- 1957 Paolo Sartori donates money to construct a home for the elderly in his hometown of Valdastico, Italy.
- 1970 Sartori is the first U.S. exporter of cheese to Italy and Japan.
- 1985 Sartori pioneers freshly grated, all-natural Parmesan cheese with a longer shelf life.
- 1986 Jim Sartori accepts the company reins from his father, Joe Sartori.
- 1996 Name changes from S&R Cheese Corp. to Sartori Foods.
- 1998 Sartori Foundation established to honor the passing of Joe Sartori.
- 1999 Bella is born. Sartori BellaVitano® cheese is introduced.
- 2005 Sartori acquires Linden Cheese Co. of Linden, Wisconsin, specializing in blue-veined and surface-ripened cheeses.
- 2006 Antigo Cheese Co., Antigo, Wisconsin is purchased by Sartori Foods.
- 2007 Sartori expands into retail markets and delis.
- 2007 Jim Sartori wins the Ernst & Young Entrepreneur of the Year award.
- 2009 Jeff Schwager hired as president. Jim Sartori becomes CEO.

## WELCOME TO NEW VOLUNTEER

## CHEESY NOTES FROM DEB



Pam Wyss spent her first day as a volunteer under the very capable tutelage of last year's Seppi Award winner, Fritz Kopp.

We are so excited to add Pam to our wonderful group of volunteers. We are always happy to add more volunteers, so if you know of anyone interested, please have them contact us at the Center.

The 30<sup>th</sup> anniversary of the National Historic Cheesemaking Center and the 15<sup>th</sup> anniversary of the Imobersteg factory, will be celebrated at the Center, Saturday, September 20, 2025.

We are writing to update the membership on the very productive meeting that occurred June 18th.

Two major accomplishments in one hour:  
-Installed Steve Stettler as interim president.

-Formed an Anniversary Committee. The Anniversary Committee is Lynn Lokken, Terry Goetz, Anita Huffman, Gary Grossen, Steve Stettler, Deb Myers, Deb Briggs, Gordy Bergemann.

Thank you to all who stepped up to help plan and execute this special event.



## ANNIVERSARY UPDATE

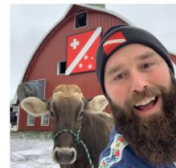
Plans for the 30th anniversary celebration are underway. Thank you so much to our planning committee for their help and support.

We want to share some highlights with you that have been confirmed.

The Alp Horns from New Glarus, will be playing for the opening ceremonies and to announce the beginning of the cheesemaking, which will start at 10:00 am.

We also have a commitment from the Swiss Singers to perform a couple of numbers in the morning.

We are pleased that Princess Margaret will be attending, courtesy of Dan Wegmueller.



We have many other exciting things planned, so we hope you will plan to attend and help us celebrate this milestone event.





Your Sartori Company is a fourth-generation family owned and operated company in the great American tradition. But they are prouder still, of the family feeling that runs throughout the entire company every day. From their leadership and artisan cheese expertise, to their cheesemakers, to the network of patron farmers, they share a deep sense of connection to one another and the land. Even the cows are in on it. And now, so are you.

Their family crest nods to the people, places and experiences that define them. The ship icon refers to The Finlandia, the steamer that carried their founder Paolo Sartori to America, where he would later achieve his own American Dream, starting in 1939 when he started the company. The cows are an acknowledgement of their farm-to-fork ethos and of the special relationships they have with their family farmers, many of whom have supplied them milk for several generations. Sartori also has an image of the state of Wisconsin, not just because it is the source of the finest cheese anywhere, but because it is their home that has shaped them as much as anything else. Finally, the crest is topped by a crown – which represents the aspiration to make the best cheese in the world – to which they just added a 4th star since the latest generation of the Sartori family just recently joined the family business.

- 1939 Paolo Sartori and Louis Rossini cofound S&R Cheese Corp. in Plymouth, WI.
- 1942 Paolo Sartori receives his first U.S. patent for “Cheese Curd Machine.”
- 1946 Paolo Sartori receives another patent for “Curd Mixing and Kneading Machine.”
- 1953 Joe Sartori and Leonard Gentine, next door neighbors, cofound Sargento. (Joe later sold his interest.)
- 1957 Paolo Sartori donates money to construct a home for the elderly in his hometown of Valdastico, Italy.
- 1970 Sartori is the first U.S. exporter of cheese to Italy and Japan.
- 1985 Sartori pioneers freshly grated, all-natural Parmesan cheese with a longer shelf life.
- 1986 Jim Sartori accepts the company reins from his father, Joe Sartori.
- 1996 Name changes from S&R Cheese Corp. to Sartori Foods.
- 1998 Sartori Foundation established to honor the passing of Joe Sartori.
- 1999 Bella is born. Sartori BellaVitano® cheese is introduced.
- 2005 Sartori acquires Linden Cheese Co. of Linden, Wisconsin, specializing in blue-veined and surface-ripened cheeses.
- 2006 Antigo Cheese Co., Antigo, Wisconsin is purchased by Sartori Foods.
- 2007 Sartori expands into retail markets and delis.
- 2007 Jim Sartori wins the Ernst & Young Entrepreneur of the Year award.
- 2009 Jeff Schwager hired as president. Jim Sartori becomes CEO.

July 2025

Date		Thu	Fri	Sat	Sun	Volunteer
Jul 3-6	DOCENT	Francisco Jon R		Pam 10-12:30	Lynn L 11-2 Francisco No Myers	<b>Volunteer</b>
	GREETER	Carol K			Jane P 12-3	
Jul 7-9	CLOSED					<b>National Historic Cheesemaking Center Museum Hours 10-3 Thu-Sun</b>
Jul 10-13	DOCENT	Francisco, Deb H. Mike H.	Pam 10-12:30	John M	Francisco Gary G. No Briggs	
	GREETER	Jeanne S			Maggie G.	
Jul 14-16	CLOSED					
Jul 17-20	DOCENT	Ernie G Francisco			Francisco No Myers	<b>We are grateful for any hours you are available to volunteer. Choose from 10-3, 11-2, 10-12: 30, 12:30-3 What works for you?</b>
	GREETER	Jeanne S				
Jul 21-23	CLOSED					
Jul 24-27	DOCENT	Francisco Kelly H.			Francisco No Briggs	<b>Phone: Deb B 608.293.2396 Deb M 773.620.6475 NHCC 608.325.4636</b>
	GREETER	Lynn L. 10-12				
Jul 28-30	CLOSED					
Jul 31-Aug 3	DOCENT	Francisco Bob B	No Myers	No Myers	No Myers	<b>Email: nhccmuseum@ gmail.com</b>
	GREETER	Jeanne S				

**National Historic Cheesemaking Center  
Minutes of May 21, 2025**

Members present: Henry Tschanz, Fritz Kopp, Fayth Block, Mary Ann Hanna, Millie Stauffer, Lynn Lokken, Jo Schwitz, Gary Grossen, Paul Beach, Terry Goetz, Donna Douglas, Deb Myers, Deb Briggs, Ken Klassey, Anita Huffman, John Marean, Virgil and Carol Leopold

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

Secretary's Report: The minutes of the 3/19 meeting appeared in the newsletter. Motion to approve: Terry, second: Fritz. C.

Treasurer's Report: The January-April report was distributed. Motion to approve with some changes: Lynn, second: Ken. C.

Director's Report: Deb provided her written report including the names of the indoor and outdoor cleaning teams. The new brochures were distributed. She also noted MHS students were at the Center for the Day of Service on 5/9.

Committee Reports:

The nominating committee brought Steve Stettler's name forward as interim president with a vote to be taken at the June meeting. Motion to close nominations: Donna, second: Ken. C.

*Finance*: The Finance Committee recommended the directors have authorized access to the Woodford State Bank checking account in addition to the Treasurer, Fayth & Dave Buholzer. Motion: Fritz, second: Ken. C.

*Building & Grounds*: Fritz received two bids for the concrete ramp to the factory. He moved to accept the bid from Keystone Concrete of \$3825. Second by Ken. C.

Fritz received only one bid for a railing, and it was decided to try to get at least one more bid.

*Archival/Display*: A new computer has been purchased from Computer Know How with board approvals done via e-mail.

*Membership*: Fritz noted family memberships are down, but some upgraded to business memberships which have increased this year.

*Newsletter*: Deb Myers is learning the software for producing the newsletter.

*Sunshine*: Millie sent two get well cards and two sympathy cards.

New Business:

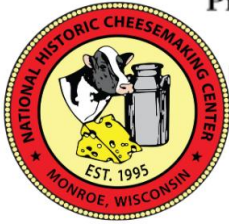
*Anniversary/ Cheesemaking Day*:

The directors shared that arrangements continue for the Anniversary on 9/20. Cheesemaking will start at 10AM. There was discussion about entertainment and who to invite, as well as publicity. Directors requested a committee be formed.

Adjournment:

Motion to adjourn at 5:45PM by Fritz, second by Lynn. C.

Respectfully submitted:  
Anita Huffman, Secretary



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 \_\_\_\_\_

POUSE \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

HOME PHONE \_\_\_\_\_ CELL \_\_\_\_\_

Please mail the newsletter to the above mailing address. Yes \_\_\_\_\_ No \_\_\_\_\_

Email the newsletter to:

EMAIL \_\_\_\_\_

**CHOOSE TO RENEW**

**ONLINE**

**OR**

**US MAIL**

Renew your annual NHCC membership online at :

[www.nhccmuseum.org](http://www.nhccmuseum.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

\_\_\_\_\_ 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!*

**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!*



**IMOBERSTEG CHEESE FACTORY**

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