

CULTURE, CURDS, AND CHEESY CHATTER



2025 SUSTAINING PARTNERS

\$500

- Alp & Dell Cheese Store
- Alpine Slicing & Cheese Conversion
- Bank of New Glarus
- Baumgartner's Cheese Store, Inc.
- Community Foundation of Southern Wisconsin
- Dave & Glenda Buholzer
- Ron & Sue Buholzer
- Steve & Thea Buholzer
- Cheese Louise, Inc.
- Colony Brands
- Darlington Dairy Supply
- Decatur Dairy, Inc.
- Decatur Swiss Co-Op
- Foreign Type Cheesemaker's Assn.
- Gibbsville Cheese Co
- Terry Goetz, Paul Zimmerman
- Guggisberg Cheese
- Ken Klassey
- Klondike Cheese Co.
- Fritz & Barbara Kopp
- Maple Leaf Cheese Store
- Maple Leaf Cheesemakers, Inc.
- Michael Muranyi & Shelley
- Kubly Muranyi
- Jane Paradowski
- Plier Family Fund

National Historic Cheesemaking Center



REMINDER DATES

A Membership meeting reminder on Wednesday, October 15th, 5 PM at NHCC. ALL Members are invited to attend these monthly meetings and exercise their voting privileges.

The Museum and Welcome Center closes for the season Friday, October 31st. Feel free to call Director Deb Briggs at 608-293-2396.

- Regez Supply Co., Inc.
- Bill & Carolyn Robichaux
- Sargento Foods Inc.
- Silver-Lewis Cheese Co-Op
- Steve & Glennette Stettler
- Sugar River Cold Storage
- 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

Badger State Propane, Inc.
Ron Goecke
Nate & Joanne Hare
Benjamin Johnson
Emmi Roth, USA
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
Michael & Shirley Connors
Douglas S Mayer Transport Inc.
Edelweiss Creamery LLC
Steve & Jo Ann Esser
Dennis & Janice Everson
Bob & Nancy Faith

Business & Supporting Memberships

\$50-\$150

Tim & Diane Gile
James Glessner
Virginia Goetz
Gary & Corie Grossen
Terry & Mary Ann Hanna
Anita Huffman
Mike & Deb Hutchinson
Russell & Donna Johnson
Harvey Kubly
Virgil & Carol Leopold
Jerry & Lynn Lokken
John Marean
Myron & Geri Olson
Carol Pierson
Janet Zee & Ron Purintun
Bob & Kathy Reffue
Richard Rote
Jon & Carol Rufenacht
Bill & Joan Schmid
David & Holly Schmid
Jo Schwitz
Mary Ann Stauffacher
Millie Stauffer
Dan & Ann Stearns
William & Christine Viney
Mark Steinmann
Paul Vassalotti
John & Sherry Waelti



Anniversary Preparations

A HUGE thank you to volunteers for all their hard work and time in getting the Center ready for the Anniversary Celebrations. We could not have managed without you!!!!



Volunteers and Spouses helping with preparations



Emptied the factory to make room for the cheesemakers making the 90 pound wheel of Swiss



Decorated the Caboose with fall decor for the Day



The Tin Man featured in the 1917 Cheese Day Parade with Bob and Nancy Faith's 1920 Model T Ford Milk Truck



More beautiful mums for the day

A Letter from our President

Hello everyone, fall is here!!!

What a great 30th museum anniversary and celebrating 15 years of the Imobersteg Cheese Factory being at the Center.

Cheesemaking went off without a clinker, (an old coal boiler term), I carried out many clinkers from the boiler room at Farmers' Grove. There wasn't a problem after Gary and I were schooled on lighting the pilot flame that went out. Terry Hanna, if he could catch me, would probably kick my butt. His burner and I have an interesting history, Terry just shakes his head at how some minds work.

Klondike and the Buholzers brought 800 pounds of good milk and we had several volunteers for stirring, the cheese got dipped, about as good as it could, the hoist worked, the hoop stayed together. It was a good day!! Thank you to all that came and enjoyed the tales during the day by a cool group of cheesemakers enjoying the conversation.

Swiss music, flag throwers, good food, charcuterie board demonstrations, Baby Ruth, and good weather highlighted our day.

Kudos to Jim Glessner for putting together the history of how this all started in the flyer that went out in the Shopping News, and is being used as a hand-out at the Center. It touched on people, history and the story! Nice piece.

Just to inform you of topics at our meeting. A subject came up on pictures in the bathroom. I guess I have never spent a lot of time gazing at the pictures in the bathroom. Get the job done and move on. SOME find them fascinating, which I guess we are the keeper of history, even in the bathroom. I think archives can be in charge of bathroom picture rotation??


At Decatur, we did have a little outhouse with a cow sitting on the toilet on a shelf and they took the cow???

Ya just never know what knowledge you gain in this column!!!

Have an awesome start of fall.

Steve

October 2025

	Oct	Docent	Greeter		Tours
Thu	2	Rudy			
Fri	3	Ken am; Jim pm; Ernie	Ann		
Sat	4	Pam am; Ken pm	Charlotte		
Sun	5	Francisco		No Myers	
Thu	9		Jeanne	No Briggs	Fish HmSch 1P
Fri	10		Matt F.	No Briggs	
Sat	11	John M		No Briggs	
Sun	12	Francisco		No Briggs	
Thu	16	Mike & Deb H	Lynn L 1-3		
Fri	17		Ann		
Sat	18				
Sun	19	Francisco		No Briggs	
Thu	23				
Fri	24	Kelly; Bob			
Sat	25				Corvette 1:30; Alice in Dairyland 10:30
Sun	26	Francisco		No Myers	
Thu	30		Jeanne		
Fri	31				



**National Historic
Cheesemaking
Center**

**Museum Hours
10-3
Thu - Sun**

**We are grateful
for any hours you
are able to volunteer**

**Choose from
10-3. 11-2. 10-12:30
12:30-3**

What works for you?

Phone:

**Deb B.
608-293-2396**

**Deb M.
773-620-6475**

**NHCC
608-325-4636**

Email:

nhccmuseum@gmail.com

30th ANNIVERSARY EVENT



Tin Man from Lanz Hardware 1917 Cheese Day float and 1920 Model T Ford Milk Truck - Owners Bob & Nancy Faith



Juda Dairy Queen, Rebekah Liphart is welcoming Baby Ruth, a 3 month old Brown Swiss calf, to our Anniversary event. We were pleased that Baby Ruth could stand in for Princess Margaret, who was about to calve on the day of the Anniversary.



Music was provided by the Alphorns, John Waelti and the Monroe Swiss Singers



Green County Dairy Royalty



Director Deb's daughter and grand "dog" meeting Baby Ruth.

ANNIVERSARY PICTURES



Four young men that work for Epic Systems in Verona toured the Center in August. They returned with a group of friends for the 30th Anniversary celebration. They were very excited by, and interested in, the "old-time" cheesemaking process. They connected with retired and Master Cheesemakers.



Vice President, Henry Tschanz, was busy stirring the milk during the cheesemaking demonstration



This future volunteer is a big fan of cows and cheese (just like her parents)!



The charcuterie demonstration by Spilled Grapes, was a big hit. They did two presentations, with both being well attended.



Clean-Easy "Vac-U-Glass" Milker Restored for Anniversary Event by Monroe Surge

Highlights from the Museum

The traditional Swiss milking stool has a belt which attaches the stool to the farmer making it possible to move freely from cow to cow hands free.

Also the one leg centrally located balances easy on uneven surfaces.

The stool was often used by the women who were referred to as "milk-maids".



The original depot clock. Donated by Jack Kundert and restored by Joe Benkert

Evolution of Milk Hauling

Over the years different methods developed in hauling milk to a cheese factory.

Initially, the milk was delivered in 30 gallon cans using a horse and buggy, shown on the right.

In the early 1900's, farmers used 10 gallon cans placed in the back of a Model T Ford. (Top left)

In the 1950's, factories began to pick up their milk at the farm with van type can trucks typically carrying 72-90 cans at a time. (Top center)

Early 1960's, farmers made a change from cans to stainless bulk milk tanks placed in their milk houses. The milk was then picked up with a bulk milk truck. (Top right) These trucks were owned and operated either by the cheesemaker or by a contract hauler.



NATIONAL HISTORIC CHEESEMAKING CENTER

Minutes of August 20, 2025

Members present: Ken Klassey, Jim Glessner, Dave Buholzer, Lynn Lokken, Terry Goetz, Donna Bahler, Steve Stettler, Bob Blankenhorn, Fayth Block, Jo Schwitz, John Marean, Mary Ann Hanna, Millie Stauffer, Donna Douglas, Henry Tschanz, Deb Briggs, Deb Myers, Anita Huffman

Call to Order: The meeting was called to order at 4:56PM.

Secretary's Report: The secretary's report was shared. Motion to approve by Terry, second by Ken. C.

Treasurer's Report: The year-to-date profit/loss previous and previous year comparison was shared. Motion to accept by Mary Ann, second by Dave. C.

Director's Report: The written director's report for 7/7-8/20 was shared. Currently, there have been visitors from 42 states and 18 countries.

Committee Reports:

- ***Anniversary Committee:*** A committee meeting was held today prior to the member meeting. Radio rates were discussed for four spots per week to be played for two weeks prior to the Anniversary. Motion by Jo, second by Ken. C. Motion to order 36 reusable volunteer sashes by Jo, second by Lynn. C. Provide lunch vouchers for volunteers that day, motion by Henry, second by Donna. C. Copy of the insert for the Times and Shopping News scheduled to be included on 9/9 was shared. Decision to close the Center on Sunday, 7/21, motion by Dave, second by Ken. C.
- ***Building & Grounds:*** An estimate from Manitas: Clean & Green for cleaning the exterior windows was shared. Motion to accept by Lynn, second by Dave. C.
- ***Archival/Displays:*** Some artifacts were rearranged with the help of some Monroe Cheesemaker football players.
- ***Membership:*** Three more Master Cheesemakers have sent in memberships since Steve's email invitation was sent. Steve suggested putting an item in the Cheese Market news publication.
- ***Newsletter:*** Items for the newsletter need to be to Deb M. by the 15th of the month.
- ***Nominating Committee:*** The committee of Jo, Terry, and Gary Grossen is preparing the slate of officers to be presented for the election at the September 17 meeting.
- ***Sunshine/Sympathy:*** Millie has sent sympathy and get-well cards.

New Business:

- The library has requested a program on cheesemaking. It was decided to suggest attendance on 9/20.
- More details have been received about the history of the Imobersteg Factory.
- Purchase of a new mini-frig was approved. Motion by Terry, second by Millie. C.

Unfinished Business:

The lighting evaluation and upgrade in the Archives room has been completed. 5000 yellow bags have been received. A brick order is in production. Costs and designs for Anniversary T-shirts were in the August newsletter.

Adjournment:

Motion to adjourn by Dave, second by Henry. C. Meeting adjourned at 6:05PM.

Respectfully submitted:

Anita Huffman, Secretary



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

**NATIONAL HISTORIC CHEESEMAKING CENTER, INC.
2026
ANNUAL MEMBERSHIP FORM**

The National Historic Cheesemaking Center, 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, 2026 through December 31, 2026

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 _____

CHOOSE TO RENEW

-ONLINE-

OR

US MAIL

Renew you 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 MEMBER | \$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 |

**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**