



The Center is closed until May 1st

November/December 2025

CULTURE, CURDS, AND CHEESY CHATTER

National Historic Cheesemaking Center



Drawing by Ken Klassey

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

REMINDER DATES

A Membership meeting reminder on Wednesday, January 21st at 5 PM at NHCC. All Members are invited to attend these monthly meetings and exercise their voting privileges.

Volunteer Lynn Lokken, will be a regular guest on station 93.7's 'Farm Talk'. This will be the 3rd Monday of every month at 6:20 a.m. Lynn will be sharing information about the center and planned activities.

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

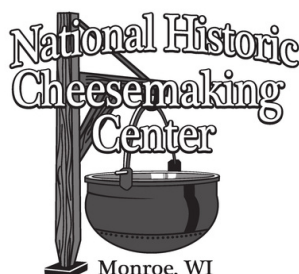
\$200-\$250

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

Sherry Anderegg
 Greg & Susan Anderson
 James & Joan Andresen
 Paul & Carolyn Beach
 Harry & Diana Bowen
 Bart & Deborah Briggs
 Chalet Cheese Co-op
 Michael & Shirley Connors
 Douglas S Mayer Transport
 Inc.



Business & Supporting Memberships

\$50-\$150

Edelweiss Creamery LLC
 Steve & Jo Ann Esser
 Dennis & Janice Everson
 Bob & Nancy Faith
 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
 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
 Janet Zee & Ron Purintun



CHEESY NOTES FROM DEB

The Center is closed for the season, but we will still be working and preparing for 2026. We had another great year, a big THANK YOU to all of our volunteers. We could not make this place work without you!

As of this writing, we've had guests from 46 states and 14 countries. We hosted many tour groups as well. From Corvette Clubs, to nursery school children. It was a good year.



The Anniversary event was a great success as well. We believe we had between 350 to 400 visitors that day. We were very thankful for good weather, and again our wonderful volunteers who made the day possible.

As always, we continue to look for volunteers and are actively recruiting. If you know of anyone who might be interested, they can contact us at anytime, they don't need to wait until May. We can show them around the museum, share a possible tour script and answer any questions they may have.

We wish you all a wonderful Holiday Season! May you all be blessed now and in the coming year. We look forward to seeing you next Spring.



Christmas tree in Switzerland



Colony Brands

More Anniversary Pictures



Swiss Flag thrower



Stirring the Cheese



More, stirring the Cheese



Viewing the cheesemaking demonstration



Viewing the cheese grading demonstration



Guests touring the museum



Highlights from the Museum



Stephen M. Babcock
1843-1931

Dr. Babcock, an agricultural chemist and Professor of the University of Wisconsin, developed the Babcock test in 1890. The Babcock test determines the fat content in milk and is still used today. Sulfuric acid is added to the milk in a Babcock test bottle and placed in a centrifuge. Everything in the milk, except the fat, dissolves in the sulfuric acid. The fat floats to the top and is measured by the graduations on the bottle.



Door to the Cellar for
Cheese curing/aging &
brine room

Cheese press and cheese
cloth





Highlights from the Museum



Dipping the curd.

One side of the cloth was threaded onto the dipping steel. In an open “U” shape the steel was forced under the curd. The steel was removed and the corners tied. The whey drained and the curd was placed in the hoop and pressed.

Map showing the location of former cheese factories we've identified in Green and surrounding counties in Wisconsin.





A Letter from our President

This year, the story is truly just what cheesemakers deal with!

It was Christmas Eve, late morning, and we were getting some really good snow. My milk hauler called and said, "No way could he get out to haul the rest of the milk." I told him we never leave milk; we have to try and get to the farms that needed to be picked up.

I called one of my farmers, Art. He was the township chairman, and I asked if he could get the township plow out and help us get some milk picked up, as the roads were getting bad and the wind was supposed to pick up. He agreed and told me he would meet us at the factory, and he could plow the roads, but he could not go on personal property with the insurance issues. He was already stepping out of bounds by plowing county roads. This probably would not happen in present day!!!

The thing I did not see coming was the milk hauler showing up at the factory and in a frenzy over the roads already, and asking if I would go along and if I have an extra shovel.

The plow showed up and off we went, picking up farms that really would need to be picked up. The next couple of hours went fairly well, shoveling once in a while, calling farms to tell them we were coming.

Most farmers were out ready to help and appreciated the effort to get their milk out.

With the wind picking up, driveways were getting a lot worse; north south ones were starting to be a problem.

We had two farms left that had to be picked up. We decided which one we would need the most weight on to help get through the snow.

The first farm was fairly easy, and the patron had his skid loader out to help us get to the milkhouse. The second farm was called, and he said his equipment would not start!

Really???!

Now this farm had a pretty long lane, long enough, and the classic equipment here and there along the lane. Art plowed the beginning part of the driveway out and I told Red, the hauler, to lock in the drives and pour it to it.

We got to the barn, it was snowed in and we had to turn and back up to get turned around. We stopped and we were stuck. We decided to shovel the back of the truck tires out and back up.

As I was shoveling, I looked up and saw the farmer standing by his Christmas tree, looking out the picture window.

Now if you know me, you probably do not need many guesses on what I was thinking.

We both got in the truck, and I said, "If we get this moving just keep backing out to the road. We are leaving the milk."

Art plowed out some of the factory so we could unload, and I helped get things started. I went upstairs as it was Christmas the next day and I was starting up early.

Cheesemakers, milk haulers, snow, and I guess, snow shovelers, there are many stories to be told, I am sure!!!!

Merry Christmas! The Stettlers

PS - The patron did call the next morning when his tank was full and wanted to know what he was supposed to do?? My first question was, "Is your driveway plowed?????" I wanted to say Merry Christmas!



NATIONAL HISTORIC CHEESEMAKING CENTER

Minutes of September 24, 2025

Members present: Henry Tschanz, Ken Klassey, Terry Goetz, Gary Grossen, Jim Glessner, John Marean, Lynn Lokken, Mary Ann Hanna, Millie Stauffer, Donna Bahler, Fayth Block, Dave Buholzer, Donna Douglas, Mike and Deb Hutchinson, Deb Briggs, Deb Myers, Steve Stettler via phone, Anita Huffman

Call to Order: The meeting was called to order by V.P. Henry at 5:00PM, with President Steve in attendance by phone.

Secretary's Report: The minutes had been shared by e-mail. Motion to accept: Jim, second by Terry. Carried.

Treasurer's Report: Year to date January to August comparison figures were shared. Motion by Dave, second by Ken. C.

Director's Report: The directors gave a verbal report including the tremendous positive feedback about the Anniversary Celebration on September 20, and thanks to all who made it a great day. The cheese grading and charcuterie board demonstrations were very well received in addition to the cheesemaking and all the entertainment.

Committee Reports:

- **Anniversary Committee:** Reports were given about radio and newspaper expenditures. NHCC will have a radio spot monthly with Scott Thompson interviewing Lynn Lokken.
- **Building & Grounds:** Due to Fritz Kopp's resignation, Sam Kaderly has agreed to take over the building supervision, with Lynn Lokken supervising the grounds. Manitas Clean & Green would like to bid on lawn care for the Center. This will be further discussed at the next meeting.
- **Archival/Displays:** Mary Ann needs someone who can read Swiss German to translate a postcard with a picture of a cheese factory. They are working on finding a spot for the milking machines.
- **Membership:** Fritz has turned over his membership records. There was discussion about finding a volunteer to take over this job. It was determined it should remain in-house. Motion by Mary Ann, second by Dave. C.
- **Newsletter:** Members are reminded Deb M. needs items by the 15th of the month.
- **Sunshine/Sympathy:** Millie has sent six cards since the last meeting.

Old Business:

- **Election of Officers:** Dave nominated Mike Hutchinson to fill out Fritz Kopp's term, seconded by Donna. C. Motion to close the nominations by Steve, second by Ken. C. Jim moved to cast a unanimous ballot for the slate of officers, second by Terry. C.
- **Officers for 2026:** President: Steve Stettler, Vice President: Henry Tschanz, Secretary: Anita Huffman, Treasurer: Fayth Block, Past President: Jim Glessner, Director at Large: Dave Buholzer, Director: Gary Grossen: Term ending in 2029, Ken Klassey: Term ending in 2028,
- **Mike Hutchinson:** Term ending in 2027.

New Business:

- The Lanz tin man was on display during the anniversary. The Lanz family would like to have him returned to their care. Motion by Terry, seconded by Dave to approve. C.
- Jim made a motion that by the next meeting the two directors assemble hours worked outside their normal pay schedule and that the executive board be prepared to reimburse them for those hours. Second by Dave. C. Dave, Gary, and Steve will come up with a figure.

Unfinished Business:

- The transfer of DVD'S and VHS tapes to a flash drive is not yet complete, but the flash drive has been returned by Synqronus.
- There will be a regular monthly meeting in October. Then with the closure of the Center on October 31, board meetings will be held every other month.

Adjournment:

Motion to adjourn at 6:05PM by Dave, second by Ken. C.

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.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 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!*



IMOBESTEG CHEESE FACTORY

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