

The Center is closed until May 1st

CULTURE, CURDS, AND CHEESY CHATTER

National Historic Cheesemaking Center



2026 SUSTAINING PARTNERS \$500

- Alpine Slicing & Cheese Conversion
- Dave & Glenda Buholzer
- Ron & Sue Buholzer
- Cheese Louise, Inc.
- Foreign Type Cheesemaker's Assn.
- Terry Goetz, Paul Zimmerman
- Grassland Dairy Products, Inc.
- Ken Klassey
- Maple Leaf Cheesemakers, Inc.
- Nelson-Jameson, Inc.
- Jane Paradowski
- Regez Supply Co., Inc.
- Bill & Carolyn Robichaux
- Sugar River Cold Storage
- Super 8 of Monroe
- Bonnie Zumkehr Sauey



REMINDER DATES

A Membership meeting reminder on Wednesday, March 18th at 5 PM at NHCC. All Members are invited to attend these monthly meetings and exercise their voting privileges.

2025 Volunteers may pick up a piece of the Imobersteg cheese at the Center on Saturday, March 7, 10-12 and 2-4. This cheese was made during the anniversary celebration last September.

LIFETIME PARTNERS

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



Our Exceptional Partners
\$200-\$250

Emmi Roth, USA
Ron Goeke
Anita Huffman
Benjamin Johnson
Mike & Kathy Moran
Bill & Marilyn Ross
William & Christine Viney
Zwygart Family Partnership

Business & Supporting Memberships
\$50-\$150

James & Joan Andresen
Paul & Carolyn Beach
Harry & Diane Bowen
Michael & Shirley Connors
Dennis & Janice Everson
Bob & Nancy Faith
James Glessner
Harvey Kubly
Virgil & Carol Leopold
Jerry & Lynn Lokken
Mark & Lynn Mayer
Lauren & Lois Meinert
Bill & Joan Schmid
David & Holly Schmid
Jeanne & Greg Schwartzlow
Jo Schwitz
Mary Ann Stauffacher
Millie Stauffer
Dan & Ann Stearns
Paul Vassalotti
John & Sherry Waelti
Janet Zee & Ron Purintun



CHEESY NOTES FROM DEB

It's winter at the Center, but the work continues. We are gearing up for this summer and looking forward to opening again on Friday, May 1st. We hope to see many of you as volunteers this summer. Please let us know if you would like to volunteer or if you know of anyone who might be interested. We are always happy to talk to anyone interested in volunteering.

We are currently working with students from Monroe High School through their Launch Program to set-up a QR code self-guided tour. The QR code will be positioned at the entrance to the museum so guests will be able to tour the museum themselves rather than needing a docent. Our guests would use their Smart Phone to access the QR code which will be a directed audio tour of the museum. This will never replace our wonderful docents, but we hope it will relieve a little pressure when trying to staff the museum.

We would like to thank all of you have sent in your memberships for 2026. We cannot keep this wonderful tribute to our cheesemakers and the industry that made Wisconsin famous without your help.

It's been a very cold winter, so stay warm and stay safe.

IN MEMORIAM

we lost many friends and volunteers in 2025. We were graced with their support for many years in many ways – they will be truly missed



JANUARY

Art Whipple

FEBRUARY

Mike Einbeck

APRIL

Kathy Reffue; Bernie Schulz

JULY

Gwenie Krupke; Lillian Hawthorne

SEPTEMBER

Wendy Fjelstad

NOVEMBER

Fritz Kopp

DECEMBER

James Curran, Sr.; Eunice Brennan; Bob Lostetter;
Neil Signer

A Letter from our President

Happy winter break everyone, now we have cold weather!!

The Imobersteg Swiss cheese turned out great. Good holes, for a change, and the flavor is spot on for a hand stirred Swiss cheese. Fritz Kopp And Jimmy Curran would be proud!!

We lost two local, career cheesemakers, this winter! Fritz Kopp and Jimmy Curran.

Both were really good to me over their life span. Fritz over the years, working at the Deppeler Cheese Factory and Jimmy Curran running the Spece Factory and becoming the owner.

When we were making Swiss at Farmers Grove, we would share starter culture, occasionally. Starters never seemed to last forever, especially making your own every day.

When we quit making Swiss, we would buy Swiss from Jimmy. The Curran's made really good Swiss. I would have to go pick up Swiss in Dad's El Camino. Jimmy would laugh as we would put four Swiss wheels in the back. The El Camino would hang a little low. Slower going home than getting there!!!

We would buy Baby Swiss from Fritz and he had it down! Deppeler Baby Swiss grew to be very popular and the quality of Fritz's product was perfect.

Both contribute to the history and lore of Green County cheesemakers. They influenced several cheesemakers still in the business,

The cheese market kinda sucks at the present time. The market going into the 1.20s is not a good environment for farmers, cheesemakers and milk haulers. The export market is a tough market also, with Europe having extra milk and everyone competing for those export markets. These are interesting times for the hard-working people that have a part in providing a product in the dairy case. It is just not a supply and demand market, like the old days.

Sit by your heater and enjoy these winter days! Longer, warmer days ahead!

Steve

NATIONAL HISTORIC CHEESEMAKING CENTER

Minutes of October 15, 2025

Members present: Steve Stettler, Jim Glessner, Fayth Block, John Marean, Lynn Lokken, Mike Hutchinson, Ken Klassey, Terry Goetz, Millie Stauffer, Jo Schwitz, Dave Buholzer, Deb Myers, Deb Briggs, Bob Blankenhorn, Anita Huffman

Call to Order: The meeting was called to order at 4:58PM by President Steve.

Secretary's Report: The minutes were printed in the newsletter. Motion to accept: Lynn, second by Jim. Carried.

Treasurer's Report: Report for January–December 2025. Preliminary 30th Anniversary expenses, with not all bills in, appear to be within the amount budgeted. Motion by Dave, second by Terry to approve. Carried.

Director's Report: A verbal report was presented. Invitations have been sent for the Volunteer Luncheon at Turner Hall on November 11. There was discussion about the need to attract more volunteers and possible ways to do so.

Committee Reports:

Advertising: Done for 2025

Building & Grounds: Waiting for a quote from Manitas Clean & Green.

Archival/Displays: The committee requested an upgrade to PastPerfect 5.0 after using the 4.0 version since 2005. The cost for software and support is \$1139, plus some installation costs. Virginia Goetz donated \$1500 for a PastPerfect upgrade in 2022, which has yet to be utilized. Motion to approve by Ken, second by Millie. Carried.

Membership: Memberships for 2026 are coming in already.

Newsletter: During closed months, the newsletter will be bimonthly. Items should be to Deb M. by the 15th of the month.

Sunshine/Sympathy: Millie continues to send cards when she knows they are needed.

New Business: After learning about a dehumidifier fire at the mining museum in Shullsburg, questions were asked about how to avoid a similar incident at NHCC. Insurance coverage and types of dehumidifiers were discussed. More information to come.

Unfinished Business: The Lanz Tin Man has been returned to the Lanz family. The Center will shut down on October 31.

Adjournment: Motion by Terry, second by Mike to adjourn at 4:55PM. Carried.

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**

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Monroe WI
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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**