

The Center Opens Friday, May 1st

CULTURE, CURDS, AND CHEESY CHATTER

National Historic Cheesemaking Center



2026 SUSTAINING PARTNERS \$500

- Alp & Dell Cheese Store
- Alpine Slicing & Cheese Conversion
- Dave & Glenda Buholzer
- Ron & Sue Buholzer
- Steve & Thea Buholzer
- Cheese Louise, Inc.
- Decatur Dairy
- Decatur Swiss Co-Op
- Foreign Type Cheesemakers Assn.
- Darlington Dairy Supply
- 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
- Silver-Lewis
- Steve & Glennette Stettler
- Sugar River Cold Storage
- Super 8 of Monroe
- V&V Supremo Foods
- Valley Queen Charitable Foundation
- Vilutis and Co Inc
- Wengers Springbrook Cheese
- Bonnie Zumkehr Sauey



REMINDER DATES

A Membership meeting reminder Wednesday, May 20th at 5 PM at NHCC. All Members are invited to attend these monthly meetings and exercise their voting privileges.

The Center will open for the season, Friday, May 1st at 10:00 a.m. If you are able to volunteer this season, please be in touch so we can add you to the calendar.

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
Emmi Roth, USA
Ron Goeke
Anita Huffman
Benjamin Johnson
Paul & Mary Lindemann
Michael & Kathleen Moran
Shirley Knox & Paul Peterson
Mike & Kathy Moran
Jim & Donna Mueller
Pine River Pre-Pack, Inc.
Bill & Marilyn Ross
William & Christine Viney
Zwygart Family Partnership

Business & Supporting Memberships
\$50-\$150

Greg & Susan Anderson
James & Joan Andresen
Paul & Carolyn Beach
Harry & Diane Bowen
Bart & Deb Briggs
Chalet Cheese Co-Op
Michael & Shirley Connors
Stephen & Jo Ann Esser
Dennis & Janice Everson
Bob & Nancy Faith
James Glessner
Virginia Goetz
Gary & Corie Grossen
Gregory E. Knoke
Harvey Kubly
Virgil & Carol Leopold
Jerry & Lynn Lokken
John Marean
Douglas S. Mayer Transport
Mark & Lynn Mayer
Lauren & Lois Meinert
Ellie Meyer & Greg Joseph
Bob Reffue
Carol & Jon Rufenacht
Bill & Joan Schmid
David & Holly Schmid
Jeanne & Greg Schwartzlow
Jo Schwitz
Mary Ann Stauffacher
Millie Stauffer
Dan & Ann Stearns
Bill & Barb Stuart
Henry Tschanz
Paul Vassalotti
John & Sherry Waelti
Janet Zee & Ron Purintun



CHEESY NOTES FROM DEB



The Debs recently attended the annual Wisconsin Governor's Conference on Tourism (WIGCOT). It was held in Milwaukee March 15-17. This is an excellent conference and a good way to hear what others around the state are doing to promote Wisconsin and tourism.

On March 6th, Deb B took a group to Madison for the World Championship Cheese Contest which has been held every two years since 1957. The group rode a mini-coach bus to observe the cheese judging and sample amazing cheese from around the world. March 6th was the day the big wheel Appenzeller (we call it Swiss cheese) was judged.

150 classes or categories are judged including cheese, butter, whey protein, and yogurt. The top three point earners in each class receive medals. No monetary awards; only bragging rights and marketing opportunities.



There were 3375 entries from 25 countries and 34 US States and 56 international judges.

Cheese and dairy judging is extremely competitive. For example, wheels of Appenzeller from Switzerland won 1st, 2nd and 3rd place medals with scores of 99.1, 98.95, and 98.85, so a difference of 0.25 (a quarter of a point) between 1st and 3rd place!

Wisconsin led the awards with 48 first place awards! Next was Nevada with 8 first place awards; then Vermont with 7.

Cheese from Green County won 18 medals or 4% of the 450 medals.

A Letter from our President

We just came off another World Championship Cheese Contest, and Wisconsin did great! We have several members doing awesome from around the country. But I will get to that next month, as that is when the awards will come out. You can look up the winners on the wischeesemakersassn.org or just to World Championship Cheese Contest Results and it will come up.

But members are what we are all about and the support we get for our museum. I have been fortunate to create good strong friendships while being a member of this group. Chasing history. Terry Hanna was one of those guys I was lucky to have come into my life. Here is what was on my mind when he passed!!! Thank you

So, the area lost a really good Canadian in the passing of Terry Hanna!! I really didn't know Terry as a young man; I just heard about Hanna, as they called him.

He was well versed in boilers and burners during his career!! He was instrumental in bringing curling to Monroe. He was done curling when I started, but again I heard about Hanna!!

I got invited to a National Historic Cheesemaking Center meeting when they were deciding the future and direction of the Center. They were hoping to get cheesemaker input for the Center. Hanna introduced himself and was a follower and supporter of the local cheese industry he found fascinating. We were known to have a few sessions after the meetings! Terry was steadfast in his opinions and ideas; some were actually pretty good. Some!! lol, for a Canadian!

He was instrumental in bringing an old farmstead cheese factory off its foundation to the Center! He helped set up the burner under the kettle to heat the milk and cheese! He left me in charge of the burner one time when he had to leave for a bit!! I'm a cheesemaker, I turn valves. Well, apparently, he had the gas valve on and all I had to do was hit a switch. I turned off the gas, the pilot went out, he came back, gave me the look, shook his head. I never lived that down, ever.

We did lunches - the waitresses never forgot us, his selective hearing and humor. I looked up Canadian phrases, once, and conundrum came up! I told him he was a Canadian conundrum in Monroe, he roared.

In the later years I had to go to his house to visit, the conversations were a hoot. This guy bought two of my grandkids Christmas ornaments, the little tikes he called them. They held coins and he filled them every year, making sure I gave their mom the money. He told me it is your job when I am gone! I went and visited him in the hospital; I told him we had quite a conundrum going!! He laughed; I laughed it off! Shook his hand one last time, going to miss ya, my old friend! As you said that day, it's been a ride!! God Bless. You just never know who comes into your life and leaves an unforgettable impression!!

Master Steve

More Notes from Steve

The cheese industry is gearing up for the Cheese Expo, which encompasses the whole world. Winners from around the world will be in Milwaukee to receive their awards.

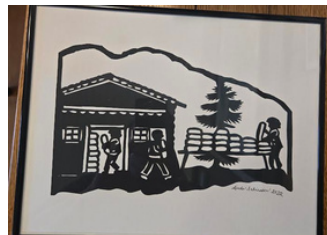
A cheese from the Netherlands won the whole dang contest, again. The Beemster Royaal Grand Gru was a really nice piece of cheese. I believe it is a Gouda type cheese.

Kaserei Kirchberg, Switzerland got second with its Appenzeller, with Hardegger Kase AG rounding out third, from Switzerland.

Lucas Meier, the runner up in the World Cheese Contest from Kirchberg, is coming to our area on April 14th for a visit! Hopefully we can fill his day in Wisconsin cheese country. His cheese marketer has been to my plant and he recommended to come to our area and meet some of the cheesemakers. So that is kinda cool and we will see him in Milwaukee.

In next month's issue we will highlight winners and the gossip from the expo. Still thinking about the old friend we lost, nothing can replace conversation and laughter that only we understood!! Have a great month! Steve

Linda Schiesser donated a framed Scherenschnitte (Swiss Folk Art - paper scissors cuts) from her family. It is entitled "Kaseverkauf" cheese sale.



This art form of cutting paper originated in China around 300 B.C. Many cultures have developed their own versions. It depends on what is used to cut, the material being cut, and the design. Swiss and German immigrants brought this folk art to America during the 1800's. Often seen as part of birth and marriage certificates, the cuttings are unique.

OTHER ITEMS OF NOTE



The Green County Development Corporation annual dinner was held on March 19, 2026 at Turner Hall. State Senator Howard Marklein attended and is pictured with Luke Buholzer (left) and Ron Buholzer (right) of Klondike Cheese. Both Klondike Cheese and Colony Brands were recognized for 100 years in business.

MEMORIALS

As Steve noted in his letter, the Center has lost many good friends recently. With their loss, many people have been kind enough to gift the Center with memorials in their names. The memorials were in the names of those listed here:

James Curran

Terry Hanna

Fritz Kopp

Neil Signer

Thank you to all who made these gifts.

NATIONAL HISTORIC CHEESEMAKING CENTER

Minutes of January 21, 2026

Members present: Steve Stettler, Henry Tschanz, Donna Douglas, Gary Grossen, Ken Klassey, Mike Hutchinson, Donna Bahler, Dave Buholzer, Lynn Lokken, Millie Stauffer, Bob Blankenhorn, Deb Briggs, Deb Myers, Anita Huffman

Call to Order: President Steve called the meeting to order at 5:02PM.

In Memorium Moment: For members passing in 2025.

Secretary's Report: The minutes of the October 15, 2025, meeting were accepted as presented. Motion by Gary, second by Ken. Carried.

Treasurer's Report: The January-December 2025 year-end report was shared with information about fees, expenses, and reimbursements. Motion to accept by Henry, second by Mike. Carried

Director's Report: The directors reported on the new computer and software. They are having weekly meetings with students in the Launch program from Monroe High School to establish four QR codes by February 25. Deb Briggs attended the Chamber's AI Summit.

Committee Reports:

Advertising: Ads have been placed in four magazines.

Building & Grounds: Upon receiving an estimate from Manitas Clean & Green, it was decided to discontinue the current contract with Cedar Creek and go with Manitas. Motion by Donna, second by Lynn. Carried. A quote from Grow-Tech Turf & Pasture was approved. Motion by Ken, second by Mike. Carried. A notice of price increase from Pellitteri has been received.

Archival/Displays: They are transitioning to the PastPerfect program.

Membership: Deb reported 54 have come in so far.

Newsletter: Nearly ready to go out-published bi-monthly in off season.

Sunshine/Sympathy: Millie has sent quite a few cards.

New Business: Members sampled the cheese made in the Imobersteg factory on September 20. Josh Olson, MHS Associate Principal, explained the Spirit Stick activity at MHS. Motion by Donna, second by Dave to approve. Carried. The directors will attend the WiGOT March 15-17 in Milwaukee. It was decided to again take a bus to the World Championship Cheese Contest in Madison, March 15-17.

Unfinished Business: After receiving three quotes for a commercial dehumidifier, it was decided to purchase from Loescher Heating & Air Conditioning. Motion by Dave, second by Henry. Carried. It was also decided to contract for annual upkeep with them. Motion by Ken, second by Mike. Carried. The ramp to the Imobersteg Factory was discussed. Bob reported it may not be done this year. Suggestions were made for possible solutions.

Adjournment: The meeting was adjourned at 6:15PM. Motion by Henry, second by Ken. 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
Permit No. 236

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**