



The Center Opened Friday, May 1st

CULTURE, CURDS, AND CHEESY CHATTER

National Historic Cheesemaking Center

2026 SUSTAINING PARTNERS

\$500

- Alp & Dell Cheese Store
- Alpine Slicing & Cheese Conversion
- Shauna Bergemann
- Dave & Glenda Buholzer
- Ron & Sue Buholzer
- Steve & Thea Buholzer
- Cheese Louise, Inc.
- Decatur Dairy
- Decatur Swiss Co-Op
- Darlington Dairy Supply
- Eugene Hotel LLC-Baumgartner's Cheese Store
- Foreign Type Cheesemakers Assn.
- Terry Goetz, Paul Zimmerman
- Grassland Dairy Products, Inc.
- Richard & Ann Guggisberg Family
- Ken Klassey
- Barb Kopp
- Maple Leaf Cheesemakers, Inc.
- Maple Leaf Cheese Store



REMINDER DATES

The Membership meeting is on Wednesday, June 17th at 5 PM at NHCC. All Members are invited to attend these monthly meetings and exercise their voting privileges.

- Nelson-Jameson, Inc.
- Jane Paradowski
- Plier Family
- Regez Supply Co., Inc.
- Bill & Carolyn Robichaux
- Silver-Lewis Cheese Co-Op
- 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
- Zeitler Auto Body
- 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
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.
Roelli Cheese Co Inc.
Chris & Kristine Roelli
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
Mark Steinmann
Bill & Barb Stuart
Henry Tschanz
Paul Vassalotti
John & Sherry Waelti
Janet Zee & Ron Purintun



CHEESY NOTES FROM DEBs

April 21st was clean-up day at the Center. Thank you to all who volunteered and helped with dusting, cleaning, and bag assembly. The Center is ready to receive guests this season, which starts very soon – Friday, May 1st!

We are looking forward to greeting visitors from around the country and world and we hope to see you as well.

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Museum News

On May 1st, our first guest of the year, was Jackie Kido a freelance writer and granddaughter of several cheesemakers in the area. Great-grandfather George Altman, grandfathers Otto Blaser and Anton Niederberger.

She wanted to do research in the museum for an article she is writing on the 1950 Cheese Day celebration. It is about a group of men who work in a small factory in Monroe called the Green County Cheese Co-op, also known as “First Swiss.” They make cheese throughout the morning of Saturday, September 9, 1950, into early afternoon, then go to enjoy Cheese Days.

Mary Ann Hanna was volunteering on the 1st and was able to help Ms. Kido find a lot of information. She was very excited and is making plans to bring friends to the area for a visit.

May 8, 2026 was the MHS Day of Service. Each year a group of students from the high school come and do work from a task list that we provide. They do a wonderful job of cleaning. The Imobersteg factory, caboose and kettles were all shined up for us. Honey Belle even got a bath. The students always do a great job. We are so thankful for their service.



Meet the 2026 Wisconsin Master Cheesemakers



Justin Willcox (**Schuman Cheese's** Lake Country Dairy), Jake Niffenegger (Moundview Dairy), Erin Radtke (**Sartori Cheese**), Tim Dudek (**BelGioioso Cheese**), Tim Entringer (Baker Cheese/**Sargento Cheese**), Bryan Allen (**Foremost Farms USA**), and Dustin Wallendal (**Widmer's Cheese Cellars**)!

From lifelong cheesemakers to bold career changers, each has put in the years, the curiosity, and the craft to earn this title through one of the most rigorous programs anywhere. Did you know this prestigious certification exists in only two places in the world, Switzerland and right here in Wisconsin?

April 21st was clean-up day at the Center. Thank you to all who volunteered to help. The Center looks great and ready for visitors. We also had lots of yellow gift bags prepared. It was a good and productive day.

The Center is ready to open, Friday, May 1st at 10 am. We are looking forward to the coming season and hope to see many of you as well.

Letter from the President

Hey everyone!!

Looks like spring has arrived! Interesting storms, much needed moisture.

The Cheese Expo has come to an end. Largest and best show I have attended. 5000 attendees, breaking a record, seeking out knowledge, information and the latest in technology. So much to see and experience over the three days for me.

Several of our members were honored with cheese contest awards. Congrats to all, job well done in one of the most cherished contests in the industry.

Doug Simon was awarded the *WCMA Life Member Award* for 2026 for his service to the WCMA and the industry. Past president and current board member he is an industry friend and very deserving.

Two people, known locally, were honored with the *Luminary Award*, Greg Anderson and Linda Lee. They really deserve this award as Greg Anderson started his career at Klondike Cheese, went to Dorman Company in Monroe WI, and is now the lead purchaser and strategist on sales for Pace Dairy in Indiana.

Linda Lee was instrumental in the growth of Swiss Valley with industry relationships and sales. She was and still is active in Southwest Cheesemakers Assn., keeping the ship sailing in the right direction.

They are and have been great partners for me in the industry journey over the years.

Another member of the NHCC, Phil and Mary Lindemann, were one of the honorees receiving the *Industry Champion Award* for their vision and drive in cold-pak and cheese spreads, building their brand through food shows and quality. Positioning Pine River as the premier cheese spread in the country. They have really taken to the contest. Dedicated and friends to many of us in the industry.

Richard Guggisberg of Guggisberg Cheese, Guggi, is the hand that steers the ship at Guggisberg Cheese. He and his family have a long history in the Ohio Cheese Industry. Talented cheesemaker and businessman, he is also dedicated to the cheese contest and the WCMA. We have been known to hit a cigar bar and clink a few glasses, definitely talking business!

Finally, John Jaeggi, an old Green County Wisconsin guy, grew up in a cheese factory like a lot of us have done in the Monroe area. Worked his butt off, ended up making a career at Babcock Hall at UW Madison. Head of the Master Cheesemaker Program and runs and is the backbone of Center for Dairy Research at UW Madison. They are leading dairy research in the nation and we all have to be proud he is a humble local boy.

I was humbled to be one of the B teamers receiving the *Eggebrecht Award* along with a buddy and NHCC member Dan Stearns! Brian Eggebrecht was a dear friend to all of us and contest chairman, gone too soon. Years fly by, and helping the association at the contest just comes as second nature to all of us involved. There is not one of us that would not help out. Being part of the B team just becomes part of you, for life. Just great people and we have too many NHCC members to name that are dedicated B teamers. There is a great young core of cheese industry guys and gals, that are committing to help. That is great to see.

It is just something when some people you know and have been fortunate to get to know and work with, get recognition; makes a really good day.

I think I have rambled on enough. Cheese market just keeps bouncing around. Sales seem OK, not overwhelming. Milk seems to have leveled here at my cheese plant, somewhat.

I had someone from Australia ask me a while back. "How in the hell can you manage a business when you never really know where your price point is week to week? Your market changes daily; sounds kinda crazy!!" I said, "I do what most cheesemakers do, PRAY!!!!"

Have a awesome start to spring!

Steve

NATIONAL HISTORIC CHEESEMAKING CENTER

Minutes of March 25, 2026

Members present: Henry Tschanz, Jim Glessner, Ken Klassey, Donna Bahler, Terry Goetz, Mary Ann Hanna, Gary Grossen, Donna Douglas, Deb Briggs, Bob Blankenhorn, Deb Myers, Jonathon Rupp, Anita Huffman

Call to Order: V.P. Henry called the meeting to order at 5:00PM.

Secretary's Report: The minutes of the 1/21 meeting were accepted as presented. Motion by Gary, second by Ken. Carried.

Treasurer's Report: The Profit Loss Prev year comparison for January–December was presented. Motion to accept by Jim, second by Ken. Carried.

Director's Report: Print & verbal report for 1/22-3/25 was shared. Tours are already scheduled for August and October.

Committee Reports:Advertising: With the ads placed in four magazines we are set for the year.

Building & Grounds: Deb has received a spring clean-up quote from Manitas Clean & Green. Motion to accept: Ken, second by Deb B. Carried.

Archival Displays: Mary Ann reported they are adjusting to the new software.

Membership: 76 memberships were received in March. A reminder was just sent out to sustaining members.

Newsletter: Deb M. is working on the next edition.

Sunshine/Sympathy: No report

Unfinished Business:

The remainder of the Imobersteg cheese has been distributed. The curd breaker loaned to MHS as a "spirit stick" was returned. A Launch team is working on the QR project with assistance from Wis. Ag Tourism Assn. The directors attended the WiGCOT in Milwaukee, 3/15-17. Business and expense insurance is being researched, and Deb was told coverage for non-profit groups is difficult to document. NHCC took a bus to the World Championship Cheese Contest at Monona Terrace on 3/3. The commercial humidifier has been installed. The ramp to the Imobersteg factory was discussed Bob is working on a design to fit and the permitting.

New Business:

It was decided that an indoor spring clean-up will be held 4/21, 1:00PM. Deb inquired about having a display at the Cheese Expo in Milwaukee. It is too late for 2026 but was decided to look at a one-day table-top display in 2027. The Center will not be open on Mother's Day but will be open on Father's Day and July 4.


Adjournment:

The meeting was adjourned at 6:00PM. Motion by Jim, second by Ken. Carried.


Respectfully submitted:

Anita Huffman, Secretary

May 2026

Date		Thu	Fri	Sat	Sun	
5/1-3	GREETER		Jane P ¹	Francisco ²	³	 <p>National Historic Cheesemaking Center Museum Hours 10-3 Thu-Sun</p>
	DOCENT		Mary Ann	Ken K	Francisco AM Jonathon R. PM No Myers	
5/4-6	CLOSED					
5/7-10	GREETER	⁷ Carol Rufenacht	⁸ Matt Figi	⁹ Lynn M AM	¹⁰ closed	<p>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?</p>
	DOCENT	Jon Rufenacht	Jim PM	Mark M AM		
5/11-13	CLOSED					
5/14-17	GREETER	¹⁴ Peggy K	¹⁵ Margo	¹⁶ Jim G PM	¹⁷	<p>Phone: Deb B 608.293.2396 Deb M 773.620.6475 NHCC 608.325.4636</p>
	DOCENT	Bob B & Kelly H	Mike H Deb M out		Francisco AM Jonathon R PM No Briggs	
5/18-20	CLOSED					
5/21-24	GREETER	²¹ Carol L AM	²² Jeanne AM Linda G. PM	²³	²⁴ Diane K	<p>Email: nhccmuseum@ gmail.com</p>
	DOCENT	Virgil L AM Ernie G	Jim PM	Pam W	Francisco No Briggs	
5/25-27	CLOSED					
5/28-31	GREETER	²⁸ Jeanne AM	²⁹ Jeanne	³⁰ Jim PM	³¹ Mary F	
	DOCENT		Pam W		Francisco No Myers	

June 2026

Date		Thu	Fri	Sat	Sun	
6/4-7	GREETER	Carol R ⁴	Jane P ⁵	⁶	⁷	
	DOCENT	Jon R	Mary Ann			
6/8-10	CLOSED					National Historic Cheesemaking Center Museum Hours 10-3 Thu-Sun
6/11-14	GREETER	¹¹ Lynn M A.M. Jeanne	¹²	¹³	¹⁴	
	DOCENT	Mark A.M.				
6/15-17	CLOSED					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?
6/18-21	GREETER	¹⁸	¹⁹ Linda G A.M.	²⁰	²¹	
	DOCENT	Ernie G				
6/22-24	CLOSED					
6/25-28	GREETER	²⁵	²⁶	²⁷	²⁸	Phone: Deb B 608.293.2396 Deb M 773.620.6475 NHCC 608.325.4636 Email: nhccmuseum@ gmail.com
	DOCENT					
6/29-7/1	CLOSED					
	GREETER					
	DOCENT					



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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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**