



CULTURE, CURDS, AND CHEESY CHATTER

National Historic Cheesemaking Center

2026 SUSTAINING PARTNERS \$500

Alp & Dell Cheese Store
Alpine Slicing & Cheese
Conversion
Baumgartner's Cheese Store
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
Foreign Type Cheesemakers Assn.
Terry Goetz, Paul Zimmerman
Grassland Dairy Products, Inc.
Richard & Anne Guggisberg Family
Ken Klassey
Barb Kopp
Maple Leaf Cheesemakers, Inc.
Maple Leaf Cheese Store



REMINDER DATES

**The July membership meeting is on Wednesday,
July 15th at 5 PM at NHCC.**

**The August meeting is Wednesday, August 19th.
All Members are invited to attend these monthly
meetings and exercise their voting privileges.**

Nelson-Jameson, Inc.
Jane Paradowski
Plier Family Fund
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 Sauvey

LIFETIME PARTNERS

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

Our Exceptional Partners \$200-\$250

Badger State Propane, Inc.
Emmi Roth, USA
Ron Goeke
Anita Huffman
Benjamin Johnson
Phil & 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 & Diana Bowen
Bart & Deb Briggs
Chalet Cheese Co-op
Michael & Shirley Connors
Stephen & Jo Ann Esser
Dennis & Janice Everson
Bob & Nancy Faith
James Glessner
Gary & Corie Grossen
Deb & Mike Hutchinson
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

Friday, June 19th started out like any other day, with the exception that our greeter and docent for the day were volunteering for the first time since Covid. Pat Skogen and Linda Garrow were getting reacquainted with the Center and how things work. All was going well. We had a few visitors in the morning and then ordered lunch, which normally means more visitors will start to come. However, we were not expecting what happened.

At 12:03 PM, Director Deb answered the NHCC phone. The caller said his name was Larry. He directs the Koinonia Singers and they will be passing through Monroe on their way to a performance in Shullsburg. Could they stop for a tour? How many are in your group? 55-60. Whoa!! Deb advised Larry that we would need to get three docents to handle that large of a group. "Are you in town now?" No, we're just leaving Milton. We will get to Monroe about 1:30. Deb told Larry that she would get on the phone and try to arrange three docents for a 1:30 tour. She would call him back either way.

Deb B proceeded to scramble like a mad-woman to find docents who could drop everything and come in for a couple of hours. After eight calls, three were available. Thank you Thank you to Ken Klassey, Jon Rufenacht and Pam Wyss for answering the call.

We expected a coach bus. The group arrived in an old school bus, vans, Suburbans, and minivans pulling enclosed trailers. Total guests were 59 including chaperones, young adults, and high school-age students, with several aged 16 or younger.

The **Koinonia Singers** are a contemporary Christian touring ministry based in the Rock County area (Milton and Janesville, Wisconsin). The group consists of high school students who share the message of Jesus through music, drama, and skits. The group's tour is June 19-28 at various locations in Wisconsin from Benton to Elkhorn, and Phillips to Browntown.

After they completed the museum tour they went outside and sang for us. They were a treat to have visit. A most unexpected and pleasant day.

Board of Directors

Fayth Block, treasurer
Dave Buholzer, director-at-large
Jim Glessner, past president
Gary Grossen, director
Mike Hutchinson, director
Anita Huffman, secretary
Ken Klassey, director
Steve Stettler, president
Henry Tschanz, vice-president



Admin Staff

Deborah Briggs, Director
Deborah Myers, Asst. Director

more CHEESY NOTES FROM DEBs



Larry Schultz, who is the director for the **Koinonia Singers**, is also an artist. The cow he is holding is part of the museum's collection. He painted the original cow which is in Madison. Part of the "Cows on Parade" in Madison. Imagine his surprise to see the replica in our collection.

Larry will be in Monroe, October 17th for the Art Walk on the Square.

CHEESE DAYS 2026

Just in case you were not aware, this is Cheese Days year, September 17-21.. Those two years go by quickly. We who live in Monroe just can't get enough Cheese Days...or not. I am aware of many who leave town that weekend. For others it's a mini-reunion and a great time to catch up with old friends while enjoying cold beer, and tasty curds, and music, Swiss or otherwise.

The Center will have a float in the parade. We hope for much better weather than 2024. As you may remember, the parade was cancelled that year because of weather. Hopefully this year all will be well.

Imobersteg Updates

The Imobersteg factory has a new television set , courtesy of volunteer Francisco Ocampo's parents, Virgilio and Patrica, The set has a bigger screen and better sound. We would also like to thank Rudy Kaderly for making the new shelf it sits on and for his son Calvin's help in setting up the TV and making the video plays.



Notes from the Museum



From Paul Beach: While serving as a docent last week, I noticed a distillation system up on the shelf in the Cheese Museum. I asked Deb if that was a new addition to our display. She said it was always there, but items had been rearranged and maybe it was more visible now. She also mentioned she had no idea why it was in the museum. I told her I knew why it was there! I'll get into that in a moment, but first let me give you a little background on my maternal grandfather, Alfred Glanzmann.



Alfred Glanzmann emigrated to this country in 1908 from Ochlenberg, Switzerland. He worked as a cheesemaker's helper and studied cheesemaking here. In 1914 Alfred returned to Switzerland for WWI and served in the "Kreiskommando" or border guards.

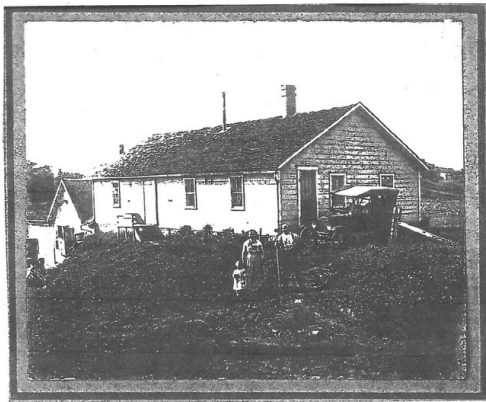
Alfred Glanzmann played trumpet in the Swiss Army Band until being put in the border guards during WWI. Hopefully he got a rifle then instead of the trumpet.

After WWI Alfred came to Monroe with a wife, Emma, my grandmother, following as soon as he got his first cheese factory. It was the Leahy factory south of Darlington. Also in his career he made cheese at the Robinson factory north of Stockton, IL; Schumacher by South Wayne; Senn factory by Browntown (the only one in Green County); Riverside factory north of Gratiot; and then built the Oakland factory also north of Gratiot. After cheesemaking Alfred farmed a while and then retired to Warren, IL.

My grandfather had a large concord grape arbor, even in retirement, and made wine every year. Wine was drunk after each day's work, upon completion of any deal or contract, and certainly at any factory or patrons meeting. The actual farmers bringing their milk were the patrons. Alfred was always laughing or enjoyed a good joke. One day he spoke solemnly in his heavy Swiss brogue "you know you have to make good cheese to make good money, but as importantly you have to make good wine to keep your dairy patrons bringing you milk". So here is where the still comes in the picture. My grandfather would make more than one batch of wine each year so if any turned out not up to his standard, out came the still and it was distilled into brandy. Only the best wine was kept for his farmers.

Notes from the Museum cont'd

While living in Warren the village had water problems. The water came in to Alfred's house, unfortunately into the same basement room where he stored the still. The Warren Water Department workers were curious and asked lots of questions. My grandfather got nervous, because of course it was against the law to own a still. Without telling his extended family, Alfred destroyed the still and junked the parts. What a terrible day that was! I'm still in mourning. At least my grandfather still had some brandy stashed away in his house when he died in 1974. I loved it.



My mother, Rose, with her parents, Alfred and Emma Glanzmann, in front of the Schumacher Factory in 1922. What a great car in the background.

Today liquor companies brag about their double distilled spirits that have no color or taste and have to be aged in a burnt barrel to get both some taste and color. My grandfather's brandy still had a hint of grape color, flavor and aroma. It was pleasant to drink, smooth, and I'll guess probably 50-60 proof. Since Alfred was Swiss, he probably captured as much of the feet distillation as he could and diluted it some. No, it doesn't have anything to do with real feet but if you have ever run a still, you'll know what I mean. Or ask me when you see me!

Paul Beach

NATIONAL HISTORIC CHEESEMAKING CENTER

June 17, 2026

Members present: Henry Tschanz, Dave Buholzer, Jim Glessner, Terry Goetz, Lynn Lokken, Bob Blankenhorn, Millie Stauffer, Ken Klassey, Fayth Block, Mike Hutchinson, Deb Briggs, Deb Myers, Anita Huffman

Call to Order: Vice President Henry called the meeting to order at 5:00PM.

Secretary's Report: The secretary's minutes were emailed to members prior to the meeting. Motion to accept by Dave, second by Ken. Carried.

Treasurer's Report: The profit/loss comparison of 2025 to 2026 was shared. Motion to accept by Jim, second by Dave. Carried.

Directors Reports: NHCC is "on the Square" in a Monroe Main Street sidewalk "sticker". It is on the north side. Monroe historic walking tours started June 6 with NHCC included in their brochures. So far there have been visitors from 31 states to the Center. Josie Garwell, interning through MHS, will be working with NHCC.

Committee Reports:

Advertising: A copy of USA Travel Go Escape with our NHCC ad included was shared. Advertising is done for the year, and expenses will be submitted for reimbursement. Lynn Lokken continues to do 93.7 "Farm Talk" monthly.

Building & Grounds: Tree Wise Men treatment has been completed. After numerous approvals, the ramp to the Imobersteg Factory should be in before September. The factory sliding doors need repair and there is memorial money to cover it. The TV in the factory is being replaced with a larger model. Memory bricks have been ordered.

Archives/Displays: The curd breaker "spirit stick" has been donated to MHS and will be ready for homecoming.

Membership: Sustaining Partner reminder letters were sent in March with good response. Mary Ann Hanna is sending acknowledgement letters. Jo Schwitz called volunteers and many agreed to short shifts.

Newsletter: Published monthly May-October, articles to Deb M. by 15th of the month.

Sunshine/Sympathy: Millie has sent four cards since the last meeting.

Unfinished Business: After discussion of the Business Income & Expense Extra coverage, it was decided to continue as is for now, and table for the future. Motion by Terry, second by Dave. Carried.

Arrangements have been finalized for the Cheese Days float. Riders are needed.

Adjournment: Meeting adjourned at 5:50PM Motion by Dave, second by Lynn. Carried.

Respectfully submitted: Anita Huffman, Secretary

A Letter from Our President

America celebrates 250 years and an interesting 250 years it has been. I was honored to be asked about the dairy industry in a few news clips about the history of the Wisconsin dairy industry over the 250 years. I had some help with these facts and looked up a few up!!

Wisconsin has been the top cheese producing state since 1910 straight up!! More than 115 years! In 1915, Wisconsin started requiring all cheesemakers to be educated or study to be a licensed cheesemaker. The Cheesemakers started the Wisconsin Cheese Makers Association (WCMA) 135 years ago and are still going strong.

Wisconsin has the Center for Dairy Research, which is celebrating 40 years and is the premier research facility in the US. Wisconsin has the only Master Cheesemaker program in the country which is 32 years old, with 118 Masters to date.

Wisconsin is truly the leader in cheese industry history in my opinion! Facts can't be denied and all of us have a pretty rich cheesemaking history going back to the old country.

Creativity, talent, good milk, and strong farming ethics keep Wisconsin dairy going strong.

Last week WCMA had its annual traveling meeting to Midwest Cheese in Michigan. A partnership between Glanbia, Dairy Farmers of America (DFA) and Select Milk in an excellent cheese plant. \$470 million, 8.6 acres under one roof on 120 acres. A huge advanced whey processing plant and wastewater processing. 375,000 square feet, 260 employees running 8 million pounds of milk a day. Quite a host for the meeting, plant tour and lunch. You can look them up online. It is worth it.

WCMA has a growing membership, and not only in Wisconsin. WCMA is a unique association. Huge cheesemaker involvement and board, and draws interest from cheese manufacturers with the services they provide. It gives the association a nationwide view of the dairy industry, but Wisconsin strong.

The Swiss Center of North America in New Glarus is having a Swiss National Day Dinner, August 1st at Bailey's Run in New Glarus. Reception at 5:00 with dinner at 5:45. They have requested that I speak on my Swiss Heritage, the Swiss Cheese Awards cheese contest, and the traveling experiences meeting Swiss cheesemakers and visiting their factories. I asked them if they knew what they were doing??? I do value the friendships and laughter I have been fortunate to experience while there.

Enjoy your daily adventures!!

Steve

In Monroe, Wisconsin, cheese buyers used the railway in town to ship cheese until they lost their train of thought!!

July 2026

Date		Thu	Fri	Sat	Sun	
7/2-5	GREETER	Carol R. ²	Jane P. ³	Mary F ⁴	Pat S. ⁵	
	DOCENT	Jon R.	Mary Ann H.	Lynn L., am Ken K.	Silvan B.	National Historic Cheesemaking Center Museum Hours 10-3 Thu-Sun
7/6-8	CLOSED					
7/9-12	GREETER	Jeanne S ⁹	Matt F. ¹⁰	Nancy B ¹¹	Christi M. ¹²	
	DOCENT	___am & ___pm	Paul B	Silvan B	___am & ___pm	
7/13-15	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?
7/16-19	GREETER	¹⁶ Charlotte	¹⁷ Lisa C.	¹⁸ Lisa C.	¹⁹ ___am & ___pm	
	DOCENT	Bob B., Kelly H.	___am & ___pm	___am & ___pm	Silvan B.	
7/20-22	CLOSED					
7/23-26	GREETER	²³ ___am&pm___	²⁴ Charlotte	²⁵ Silvan B	²⁶ Charlotte	Phone: Deb B 608.293.2396 Deb M 773.620.6475 NHCC 608.325.4636
	DOCENT	Mark M., am _____pm	Pam W	___am & ___pm	___am & ___pm	
7/27-29	CLOSED					
7/30-8/2	GREETER	³⁰ Jeanne S	³¹ Charlotte	¹ ___am & ___pm	² ___am & ___pm	
	DOCENT	___am & ___pm	___am & ___pm	___am & ___pm	___am & ___pm	Email: nhccmuseum@ gmail.com

August 2026

Date		Thu	Fri	Sat	Sun	
8/6-9	GREETER	Carol R ⁶	Linda G. ⁷	am & pm__ ⁸	am & pm__ ⁹	
	DOCENT	Jon R	am & pm__	am & pm__	Francisco O.	
8/10-12	CLOSED					
8/13-16	GREETER	am & pm__ ¹³	am & pm__ ¹⁴	am & pm__ ¹⁵	am & pm__ ¹⁶	National Historic Cheesemaking Center Museum Hours 10-3 Thu-Sun
	DOCENT	am & pm__	am & pm__	am & pm__	Franciso O.	
8/17-19	CLOSED					
8/20-23	GREETER	am & pm__ ²⁰	Lisa C. ²¹	am & pm__ ²²	__am & pm__ ²³	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?
	DOCENT	am & pm__	am & pm__	am & pm__	Francisco O.,	
8/24-26	CLOSED					
8/27-30	GREETER	am & pm__ ²⁵	am & pm__ ²⁶	am & pm__ ²⁷	__am & pm__ ²⁸	Phone: Deb B 608.293.2396 Deb M 773.620.6475 NHCC 608.325.4636
	DOCENT	am & pm__	__am & pm__	am & pm__	Francisco O.	
8/31-9/2	CLOSED					
	GREETER					Email: nhccmuseum@ gmail.com
	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**

Return Service Requested

Non Profit Organization
U.S. Postage Paid
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**