

Our 2020 exceptional partners:

- Alp & Dell retail Cheese
- Alpine Slicing & Cheese Conversion
- Cheese Louise, Inc.
- Colony Brands, Inc.
- Darlington Dairy Supply
- Dave and Glenda Buholzer
- Ron and Sue Buholzer
- Steve and Thea Buholzer
- Decatur Cheese Co-op
- Darlington Dairy Supply
- DeVere Company, Inc.
- Diane Knautz
- Edelweiss Creamery
- Emmi Roth USA
- Foreign Type Cheesemakers
- Klondike Cheese Factory
- Maple Leaf Cheese Co-op
- Maple Leaf Cheesemakers, Inc.
- Mill Creek Cheese, LLC
- Jane Paradowski
- Randy and May Pittman
- Precision Drive and Control
- B&L Steinmann Trucking
- Super 8 by Wyndam
- Regez Supply Co. Inc.
- R. Mueller Serv.& Equip.
- Silver Lewis Cheese Co-op
- Steve & Glennette Stettler
- Vilutis and Company
- Wengers Springbrook Cheese, Inc.
- Wis. Swiss & Limburger Producers
- Woodford State Bank
- Gail and Chuck Zeitler



"Cheese Is Our Culture"™

Culture, Curds, and Cheesey Chatter



April, 2020

A Publication of the National Historic Cheesemaking Center

World
Cheese
Contest



A Gruyere cheese from Bern, Switzerland, made its maker, Michael Spycher of Mountain Dairy Fritzenhaus, a two-time winner, world's best. Spycher also won in 2008. Another product from Switzerland, a hard cheese made from cow's milk called Gallus Grand CRU and made by Hardegger Kase AG, was runner-up. Christian Schmutz, FROMARTE, (Swiss Cheesemakers Assn.) holds the winner!

REMINDER DATES

Due to the corona virus outbreak, no activities are scheduled at the Cheese Center until further notice!



Volume 13, Issue 4

Thanks to Colony Brands Inc. for the printing of Culture

Well, now this is a different world! As of this writing, everything in Wisconsin is on lockdown. When we reopen is problematical. To this end, NHCC has postponed all of its scheduled meetings.

We will advise all, including volunteers, what plans are once we see the outcome.

The outbreak does not bode well for the Cheese Center, especially our planned opening date of May 1. This will probably, and I reiterate, Probably delay our opening date.

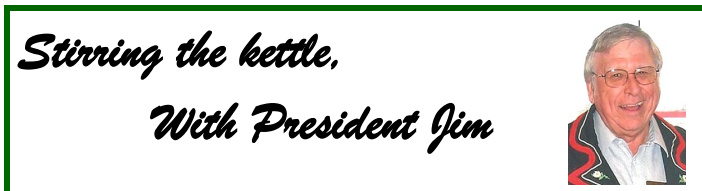
I have been muttering about the situation for some time now and see two possible outcomes, once the threat is passed:

1) NHCC will see a decreased amount of tourism visitors during the year;

Or

2) We will be overwhelmed by a flood as folks want to get out after being cooped up.

Proverbial feast or famine!



Even before this situation, a committee from the Executive Board has been studying how to operate tours in 2020. The decision has been made to offer scheduled tour times only. The table below will describe the revised plan.

GUIDED TOURS—Tuesday through Saturday	9:30am	11am	1pm	2:30pm
GUIDED TOURS—Sunday—	1pm	2:30pm		
(Please allow one hour for a Guided Tour)				

Visitors are welcome anytime during normal business hours and may choose to join a scheduled GUIDED tour in progress OR may choose to enjoy a SELF-GUIDED tour of the museum.

Tentatively, we will be closed Mondays, Mothers Day and July 4. We are not listing hours and opening date at this moment in time.

Stay healthy, Jim

A HUGE thank you to our 2020 valued business members, listed here:

2020 Business and Supporting Members

Badger State Propane
James Curran Sr.
Eau Galle Cheese
Bob & Nancy Faith
Jim Glessner
Terry & Mary Ann Hanna
Nathan & Sarah Imobersteg
Benjamin Johnson
Harvey W. Kubly, CPA
Douglas Mayer Transport
City of Monroe
Pine River Pre-Pack, Inc.
Dan & Ann Stearns
Bonnie Zumkehr Sauey
William & Joan Schmid
William & Christine Viney

Harry & Diane Bowen
Donna Douglas
Mike and Audry Einbeck
Jack & Rosemary Forcade
Ron Goecke
Nate & Joanne Hare
Mike & Deb Hutchinson (Rural Insurance)
Ken Klassey
Lake Country Dairy
Michael Moran
Mueller Consulting, LLC
Bill & Marilyn Ross
Bill Stuart
Bonnie Zumkehr Sauey and Craig Sauey
Henry & Melva Tschanz
Janet Zee & Ron Purintun

David & Jean Busker
Steve & JoAnn Esser
Dennis, Janice Everson
Gile Cheese LLC
Gary & Carie Grossen
Jim & Anita Huffman
Greg & Julie Knoke
Virgil & Carol Leopold
Loren & Lois Meinert
Myron & Geri Olson
Millie Stauffer
Shullsburg Creamery
Wisconsin Cheese Group
Zwygart Family Partnership

To be listed here, donate a business membership!

Attention VOLUNTEERS

Since everything is in limbo due to the Corona virus outbreak, all meetings and planned activities at the NHCC is on hiatus.

We will continue to publish Culture, though.

Please watch your news sources and Facebook for updates as we proceed.

Stay well, everyone!

ATTENTION VOLUNTEERS

As we open for a new year at the National Historic Cheesemaking Center it is a time to think about when we would like to volunteer, passing the history of cheesemaking on to visitors to Monroe.

Due to several long-time volunteers relinquishing their spots, we **ARE IN NEED OF ADDITIONAL** volunteers. Spread the word, we need help!

Of course due to the continued shortage of volunteers, we ask if at all possible that you consider an additional slot on the volunteer schedule. Every effort is made to schedule two volunteers per shift. If you would like to volunteer and have a friend that would enjoy spending a shift with you, please let us know and invite them to join you.

Visitors to the World Cheese Contest nibble on samples after the cheeses have been judged!



Swiss gruyere named best in world cheese competition

Area cheesemakers earn awards at world contest

MADISON — A gruyere from Switzerland has been named the world's best cheese, chosen from a record number of entrants from 26 nations in the World Championship Cheese Contest in Wisconsin.

The cheese from Bern, Switzerland made its maker, Michael Spycher of Mountain Dairy Fritzenhaus, a two-time winner. Spycher also won in 2008.

Another product from Switzerland, a hard cheese made from cow's milk called Gallus Grand CRU and made by Hardegger Kase AG, was runner-up, the Wisconsin State Journal reported.

The contest is the largest technical cheese, butter and yogurt competition in the world and started Tuesday in Madison with a record 3,667 entries.

The 55 judges taste, sniff and inspect the 132 classes of dairy products during the biennial contest. The judges include cheese graders, cheese buyers, dairy science professors, and researchers from 19 nations and 14 states.

The last time the competition was held in 2018, a hard sheep's milk cheese called Esquirrou made in France at Mauleon Fromagerie won top honors. It is imported by Savencia Cheese USA.

One judge and 30 people from a Japanese university could not attend because the university didn't allow international travel due to the new corona virus, organizers said.

Three Wisconsin cheeses were finalists. A smoked gouda with cumin from Marieke Gouda of Thorp, a gorgonzola from Emmi Roth of Seymour and a cheddar from Maple Leaf Cheesemakers of Monroe all made the top 20.

Below are the area cheesemakers who finished top three in their class of the 2020 contest, each listed per class by maker, company, location, score, place and a description or title of the winning product.

Traditional Waxed Cheddar, Mild to Medium

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers Inc, Monroe, 99.35, Best of Class, English Hollow Cheddar

Traditional Waxed Cheddar, Sharp to Aged

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers Inc, Monroe, 99.75, Best of Class, English Hollow Cheddar

Maple Leaf Cheesemaking Team, Maple Leaf Cheesemakers Inc, Monroe, 99.70, Second Award, English Hollow Cheddar

Chris Roelli, Roelli Cheese Co, Shullsburg, 99.35, Third Award, Roelli Haus Select Cheddar

Rindless Swiss Style

Neal Schwartz, Chalet Cheese Co-op/Deppeler, Monroe, 98.60, Best of Class, Full Cream Rindless Swiss

String Cheese

Nick Siedschlag, Chula Vista Cheese Co/V&V Supremo Foods, Browntown, 99.30, Best of Class, Mexican String Cheese

Mark Boelk, Chula Vista Cheese Co/V&V Supremo Foods, Browntown, 98.95, Third Award, Mexican String Cheese

Feta, Flavored

Steve Webster, Klondike Cheese Co, Monroe, 98.85, Best of Class, Odyssey Peppercorn Feta

Brick & Muenster

Decatur Cheesemakers, Decatur Dairy Inc, Brodhead, 99.55, Second Award, Brick

Dave Buholzer, Klondike Cheese Co, Monroe, 99.30, Third Award, Buholzer Brothers Brick

Havarti

Ron Bechtolt, Klondike Cheese Co, Monroe, 98.65, Second Award, Buholzer Brothers Havarti
Havarti, Flavored

Ben Workman, Edelweiss, Monticello, 99.25, Best of Class, Dill Havarti

Ron Bechtolt, Klondike Cheese Co, Monroe, 99.20, Second Award, Buholzer Brothers Dill Havarti

Luke Buholzer, Klondike Cheese Co, Monroe, 99.10, Third Award, Buholzer Brothers Dill Havarti

Area winners continued from Page 4

Latin American Style Fresh Cheeses

Team W&W Dairy, W&W Dairy, LLC, Monroe, 99.60, Second Award, Queso Fresco

Latin American Style Hard Cheeses

Sigma Darlington plant, Sigma Foods Darlington plant, Darlington, 99.30, Best of Class, Queso Cotija
Washed Rind/Smear Ripened Soft Cheeses

Team Emmi Roth, Emmi Roth, Monroe, 99.75, Second Award, Roth Monroe Cheese

High Protein Yogurt – Cow's Milk

Adam Buholzer, Klondike Cheese Co, Monroe, 99.75 Second Award, Odyssey Greek Yogurt 3.5 percent

Steve Buholzer, Klondike Cheese Co, Monroe, 99.70, Third Award, Odyssey Greek Yogurt

High Protein Yogurt – Cow's Milk, Flavored

Dave Buholzer, Klondike Cheese Co, Monroe, 99.80, Second Award, Odyssey Greek Yogurt Low-fat Vanilla

Adam Buholzer, Klondike Cheese Co, Monroe, 99.75, Third Award, Odyssey 3 percent Greek Yogurt Vanilla

Open Class: Shredded Cheeses, Flavored & Unflavored

Zach Hagen, Chula Vista Cheese Co/V&V Supremo Foods, Browntown, 98.80, Best of Class, Chihuahua Cheese Shred

Molly Meyer, Chula Vista Cheese Co/V&V Supremo Foods, Browntown, 98.70, Third Award, Chihuahua Cheese Shred

Open Class: Shredded Cheese Blends, Flavored & Unflavored

Dan Reed, Chula Vista Cheese Co/V&V Supremo Foods, Browntown, 99.75, Best of Class, Chihuahua/Oaxaca Blend

***A huge shout out to
Monroe Times and
Editor Emily Massingill
For providing Culture
With area winners!***



***Steve Stettler and Bruce Workman wrapping cheeses;
view of contest table; samples for public to enjoy!***





Table at World Cheese Contest showing the top three cheeses!

Wisconsin Cheese won more awards than any other state or country at the 2020 World Championship Cheese Contest! With nearly 4,000 entries, Wisconsin took home almost one-third of all awards.

What can we say: Wisconsin is what happens when a whole state dreams in cheese



Greg Anderson, Kroger Co., & Gerrit Jansen, Freisland-Campina, judge a Swiss wheel.

PLEASE CLIP FOR REFERENCE

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P O Box 516
Monroe, Wisconsin 53566

Phone: 608-325-4636
Fax: 608-325-4647

▪ Website: www.nationalhistoriccheesemakingcenter.org
▪ Email address: info@greencountywelcomecenter.org



▪ YouTube: Seek National Historic Cheesemaking Center Channel

Right: Ed and Mandy Pas, 2020 Green Co. Cheese Days King and Queen, with Alice in Dairyland Abigail Martin; below: Laura Laehn-Block, Masters Gallery Foods & Josef Hubatschek, ALPMA, with Steve Stettler, Decatur Dairy; middle right: George Stettler and Shaya Guilbault; below right: Pine River Pre-pack doing an interview with media.



Candids from World Cheese Contest



At the World Contest, Steven R Stettler, left, was honored to be inducted into the [Guilde Internationale des Fromagers](#)

Terry Lensmire, Lensmire Dairy Consulting, Manitowoc, smells an entry: semi-soft cheeses, flavored



Judges at Work at World Contest:

Above: Anderson and Jansen (also see page 6); right: David Satterness, Chr. Hansen; Kory Hyvonen, Oshkosh Cold Storage; and Mariana Marques de Almeida, Ms. J & Co.; below: Dan Konz, DariConcepts & Stefan Truttman, FORMARTE.



Thanks go to Donna Douglas, NHCC, Steve Stettler, Decatur Dairy, Kirsten Strohmenger, WCA, for photos and ID's

Director Donna's "Winter-time" Break

When our National Historic Cheesemaking Center Museum closed on October 31, people asked "what are you going to do with all your free time this this winter? You will just get in trouble with nothing to do!"

Soooo! I am happy to say the NHCC Director did manage to keep busy by carrying on some of her duties and staying out of trouble!

Here are a few things I did accomplish

Director Donna's winter-time fun was spent:

- Editing Sam's (Kaderly that is)"Cheesemaker Spirit " Story
- Creating collages of photos for NHCC Culture newsletter
- Daily runs to post office for mail and NHCC memberships
- Scan membership forms copies for Membership Chairman Fritz Kopp
- Prepare deposits and take to the bank
- Data entry of memberships, etc.

➤ TIME OUT- CHEESE & GLASS OF WINE

- Select and send photos to website designer, Kacey Kaderly, to use in new website development
- Book group tours for the 2020 NHCC season
- Send "thank you" letters to donors that designate memorials to NHCC
- Prepare NHCC agendas for meetings

➤ ANOTHER TIME OUT- GRILLED CHEESE SANDWICH & WINE

- Assist editor Jim Glessner, with NHCC's "Culture" Newsletter
- Take newsletter to Colony Brands to be printed, pick up and take to Helen Hafen's home where the "assembly crew" is patiently waiting for me to get the mailing address labels to them
- Pick-up newsletter and deliver to Post Office for mailing

➤ BED-TIME- CHEESE CURDS & SPOTTED COW.....

Time to socialize and build relationships:

- ❖ Represented NHCC at Monroe Chamber of Commerce Annual Dinner meeting
- ❖ Attended the Green County Development Corporation Annual Event
- ❖ Captured photos at the World Cheese Judging Contest at Monona Terrace
- ❖ Noreen Rueckert, Tess Zettle, Kim Zettle and I attended the World Championship Cheese Awards event.....That's all folks!

"More Cheese & Wine Please!"

**NATIONAL HISTORIC CHEESEMAKING CENTER
BOARD MEETING MINUTES 3-11-20**

Members Present: Donna Douglas, Deb Briggs, Henry Tschanz, Fritz Kopp, Jim Huffman, Ken Klassey, Jean Tullett, Melva Tschanz, Dave Buholzer, Barb Kopp, Tony Wels

Call to Order: President Glessner called the meeting to order at 5:03PM

Secretary's Report: The report was approved as written in the newsletter. Motion: Dave, 2nd Henry. C.

Treasurer's Report: Deb explained expenses. Motion to accept: Fritz, 2nd Jim H. C.

Director's Report: Donna said seven or eight tours have been booked already.

Tony Wels at this time presented NHCC with a donation of \$1,315 given in memory of his father, Joe Wels. Donna reported that another \$200 in memorials had been received directly by NHCC.

Committee Reports:

Archival/Displays: Fritz reported an addition to the display of the five major dairy breeds.

Bldg. & Grounds: Fritz said the motion detector lights have been installed by Gentz Electric.

Tri-state Gutters will do the installation on the factory when the weather is warmer.

Fundraising: Deb is working on the trailer schedule for the Farmers Markets.

Membership: Fritz noted that family and business memberships are coming in, but sustaining memberships are down. Dave commented on the importance of letters to sustaining members as reminders and felt the letter his company received was well written.

Sunshine: No report this month.

Video Interviews: Some interviews were done at the World Championship Cheese Contest.

Website: Kacey is requesting feedback on the site so far. Deb said it looks amazing but is not sure just when it will be up.

Unfinished Business:

25th Anniversary Committee Report: The committee has not met recently. Jim G. has been in contact with the Times about including NHCC in a June Dairy Month special edition.

Website Update: The edited Mission Statement is posted on the current webpage

Volunteer Orientation 2020: Volunteer Orientation will be Wednesday, 4/22, at 4:00PM.

Scheduled Tours/Times: The ad hoc committee met and suggests offering both guided and self-guided tours this year. Guided tours will be offered at specific times and there will be the \$5.00 charge for both types of tour. The Center will also have the ability to accept credit cards this year. It was pointed out that signage and marketing regarding the changes are essential.

Volunteer Scheduling: Ken has been studying schedules from the past and suggests that those volunteers who have "regular" dates commit as far as possible. The schedule will also always be available for volunteers to sign up. The goal is to cut down on calling to fill time slots.

Cheesemaking Day 2021 & Beyond: This will be discussed again next month.

New Business:

Spring Clean-up Date: The clean-up day will be Monday, 4/20, 9:00AM.

Familiarization Tour Approval: Donna shared that some volunteers requested a tour to become more familiar with Green County attractions. She would like to do this on 5/4 or 5/11.

Stirring the Kettle: President Jim reported he is not using his walker or cane much anymore.

Members Concerns: Dave said this will be his last year working with the trailer. Deb is working to get the outdoor music working at the Center. Motion to support repair: Dave, 2nd Jim H. C.

Round Robin: Ken asked if the Center was open on July 4 and there was consensus that with the trailer at Twining Park, the Center was closed. But Fritz said he was there last year, ready for visitors.

Adjournment: Motion to adjourn: Fritz, 2nd Dave. C. Meeting adjourned at 5:05PM.

Respectfully submitted: Anita M. Huffman



NATIONAL HISTORIC CHEESEMAKING CENTER, INC.

2020

ANNUAL MEMBERSHIP FORM

The National Historic Cheesemaking Center, Inc. is a 501(c)3 non-profit organization dedicated to the preservation of information and artifacts about the history of cheesemaking in America, extending back to the "old world."

NAME _____

SPOUSE _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

HOME PHONE _____ CELL _____

E-MAIL ADDRESS _____

(PLEASE CHOOSE ONE)

- ___ INDIVIDUAL MEMBERSHIP \$15.00 Annual
- ___ FAMILY MEMBERSHIP \$25.00 Annual
- ___ 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 \$500.00 Annually

NOTE: Make checks payable to "NHCC" and mail along with this form to:

**National Historic Cheesemaking Center
PO Box 516
Monroe, WI 53566**

We are grateful for your support!

I would like to continue to receive the monthly newsletter via US Postal Service Yes _____ No _____

Please send the monthly newsletter ONLY at this e-mail address _____

**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!*



IMOBERSTEG CHEESE FACTORY

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