

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
- DeVere Company, Inc.
- Diane Knautz Creamery
- Edelweiss
- Klondike Cheese Factory
- Maple Leaf Cheese Co-op
- Maple Leaf Cheesemakers
- Mill Creek Cheese
- Jane Paradowski
- Randy and May Pittman
- Regez Supply Co. Inc.
- R. Mueller Serv. & Equip.
- Silver Lewis Cheese Co-op
- Steve & Glennette Stettler
- Super Eight
- Villutis & 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



March, 2020

A Publication of the National Historic Cheesemaking Center

*Cheese is king  
at Madison;  
Changes at  
NHCC*

*Stirring the kettle,  
With President Jim*



By the time you read this, the World Cheese contest will be nearing its end; or already history.

It is just amazing that this event has boomed in size. According to the data that I could roundup, there were 3,667 entries from 36 states and 26 countries in 136 classes. In 1980 the contest just had 212 entries!

Your editor was among the many visitors at the Madison event at the Monona Terrace Center. More on the results next month.

As you may have surmised, the Center is facing some changes this year: Staffing our museum/educational center 6 days a week, 9 to 4 daily, takes a lot of volunteers. This year is no different, with natural losses through aging, deaths, lack of time, etc., contributing to a people shortage. We are studying what to do, but I encourage readers, volunteers or not, to our March 11 meeting, to gather ideas, suggestions, and contributions to resolve the situation.

We are also making some changes on admissions to the Center. Cost will remain the same, but our directors have been given Board and membership approval to install a card reader prior to opening day, Friday, May 1. We have seen an uptick of visitors, with little or no cash, as the currency of the day now seems to be the "Card."

Spring has reared its welcome head in cheese country, with more birds, some brave snowdrops, and even a few crocus pushing through the autumn debris. A welcome start to the Easter Season!

*Jim*

## REMINDER DATES

March 3-5	World Cheese Contest, Madison
March 11	NHCC Monthly meeting, Turner Hall, 5 p.m.
April 21	Volunteer Orientation at Center



Volume 13, Issue 3

*Thanks to Colony Brands Inc. for the printing of Culture*



NHCC Volunteer/Docent, Rudy Kaderly, president of the State FFA Alumni Conference, asked Executive Director Donna Douglas to assemble some Bounty of Green County goodies for the Taste of Wisconsin raffle at the Wisconsin State FFA Alumni Convention held in Waukesha, Jan. 31 – Feb. 2, 2020. Rudy thanks all Green County participating donors. His wife Judy arranged the items after they arrived. Great exposure for Green County and NHCC!



*A HUGE thank you to our 2020 valued business members, listed here:*  
 2020 Business and Supporting Members

Badger State Propane  
 Donna Douglas  
 Mike and Audry Einbeck  
 Gile Cheese LLC  
 Gary & Carie Grossen  
 Jim & Anita Huffman  
 Ken Klassey  
 Lake Country Dairy  
 Michael Moran  
 Pine River Prepack Inc  
 Dan & Ann Stearns  
 Bonnie Zumkehr Sauey and Craig Sauey  
 Henry & Melva Tschanz  
 Zwygart Family Partnership

David & Jean Busker  
 Steve & JoAnn Esser  
 Dennis, Janice Everson  
 Jim Glessner  
 Terry & Mary Ann Hanna  
 Nathan & Sarah Imobersteg  
 Greg & Julie Knoke  
 Virgil & Carol Leopold  
 Mueller Consulting, LLC  
 Bill & Marilyn Ross  
 Bill Stuart  
 William & Christine Viney

James Curran Sr.  
 Eau Galle Cheese  
 Jack & Rosemary Forcade  
 Ron Goecke  
 Nate & Joanne Hare  
 Benjamin Johnson  
 Harvey W. Kubly, CPA  
 Douglas Mayer Transport  
 Myron & Geri Olson  
 Millie Stauffer  
 Bonnie Zumkehr Sauey  
 William & Joan Schmid  
 Janet Zee & Ron Purintun

*To be listed here, donate a business membership!*

**VOLUNTEER**  
**ORIENTATION**

*April 21, 2020*

Volunteers and Friends,  
please save **Tuesday, April 21, 2020**  
for **Volunteer Orientation 2020**.

Consider inviting a friend  
that might be interested in volun-  
teering a few hours each month.

We are looking forward to  
opening the doors at the National  
Historic Cheesemaking Center Mu-  
seum/Green County Welcome Cen-  
ter on **May 1, 2020**.

**ATTENTION VOLUNTEERS**

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

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

Of course due to the continued short-  
age 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.

**This is your 2020 Board**

**President: Jim Glessner**  
**Vice president: Henry Tschanz**  
**Secretary: Anita Huffman**  
**Treasurer: Fayth Block**  
**Imm. Past President: Dave Buholzer**

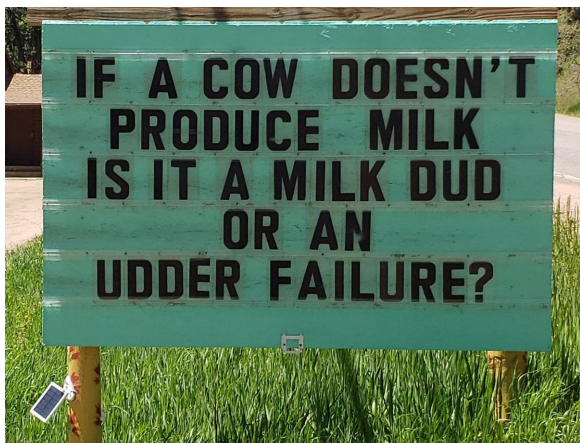
**Board of Directors:**  
**Fritz Kopp Jim Huffman Ken Klassey**  
**Board member at large: Steve Stettler**

***Membership Memo***

The Membership Committee thanks all  
those individual and family members who have  
thus far renewed their membership in the NHCC  
for 2020.

If you have not already done so, please  
consider to continue to support this great or-  
ganization.

Thank you



# A Cheesemaker Spirit Returns to Monroe

Written by NHCC Volunteer/Docent, Sam Kaderly

## CHAPTER II

(Continued)

### **The Spirit Flummoxes an Attempt to Heist Kettles**

The “cheesemaker spirit” is back in Monroe. He has found many of his answers about his family and is now content after all his years of roaming the afterlife. Here in Monroe, he has found his “cheese utopia.” Monroe, being one of the ‘cheesiest’ places in the world, even the school mascot is named “cheesemakers!”

The National Historic Cheesemaking Center is just a natural place to hang out...loving to poke around, read the story boards and pick up the numerous artifacts in the museum. He had to be careful to put things back in place so docent, Fritz, would not notice.

Early one morning he was feeling restless and wandered down to the 100-year-old farmstead Imobersteg Cheese Factory. He turned on the lights in the historic little gem. The surrounding neighborhood was very dark and all were still sleeping. A local policeman, driving south in his squad car on State Road 69, noticed a light on in the little factory. He looked at the clock which said 4:07 a.m. and immediately made a U-turn and pulled into the parking light to investigate.

**The gendarmes spot an unusual light in the factory**

Just when he exited the squad car, out went the lights in the little factory. He took out his flashlight and proceeded to walk around the building, noting there was no one inside the factory and saw no visible signs of forced entry. How mysterious that the lights were on and then went off by themselves, he thought to himself.

The patrol officer walked back to his squad car and made an entry in his log-book, noting the mysterious event. He reported his findings to the local police dispatcher, and they called the National Historic Cheesemaking Center’s Executive Director, Donna, at the emergency number they had on file. Upon hearing about the lights being on in the Imobersteg Cheese Factory she exclaimed “that is really strange, we don’t even turn the lights on for tours during the day!” She requested that the police “keep an eye on the property and she and Fritz, grounds chairman, would check the premises when they opened up around 8:30 a.m.

**Copper kettles targeted by a group of thieves**

Before dawn a pick-up truck with several men in it came up the highway from the south. They were looking for something to steal to obtain some quick cash. “Hey Man, do you see those copper kettles in the front of that Welcome Center?” said one to the other. “They would bring a pretty penny at today’s copper prices!” They drove around the block checking the kettles out. “They have got to be heavy as heck!”

Their plan was to park below the parking lot, back the pick-up up to the bank below the parking lot and roll the kettles into the back of the truck. After parking as planned, traffic began picking up on the highway, making the thieves a little nervous.

*(Continued on Page 5)*

*(Continued from page 4)*

“Leave the truck running, just in case we need to make a quick get- away.” With bolt cutters in hand, they cut the cables, that secured the copper kettles.

The “cheesemaker spirit” was inside the Imobersteg Factory observing the thieves as they rolled the kettles onto the truck. At that moment, just as they finished loading the kettles and heading for the truck, the truck doors slammed shut and the power locks prevented the thieves from getting into the truck. “What the heck! Have you got an extra set of keys?” “No, I don’t!” exclaimed the other thief.

Time was fleeting and they had to make a quick escape. With no other options, they decided to break a window in the truck with a brick paver they had dug up with a screwdriver, from out of the Memory Brick Walkway. As they were running to the truck, the one with the brick paver in hand, tripped and fell.

The “spirit cheesemaker,” who was watching from the Imoberstag Factory, laughed as the thief fell and the brick rolled under the truck. As the thieves were trying to retrieve the brick, the local police squad pulled in the parking lot. The thieves took off running, and once again the clumsy one tripped over his own feet and fell to the ground.

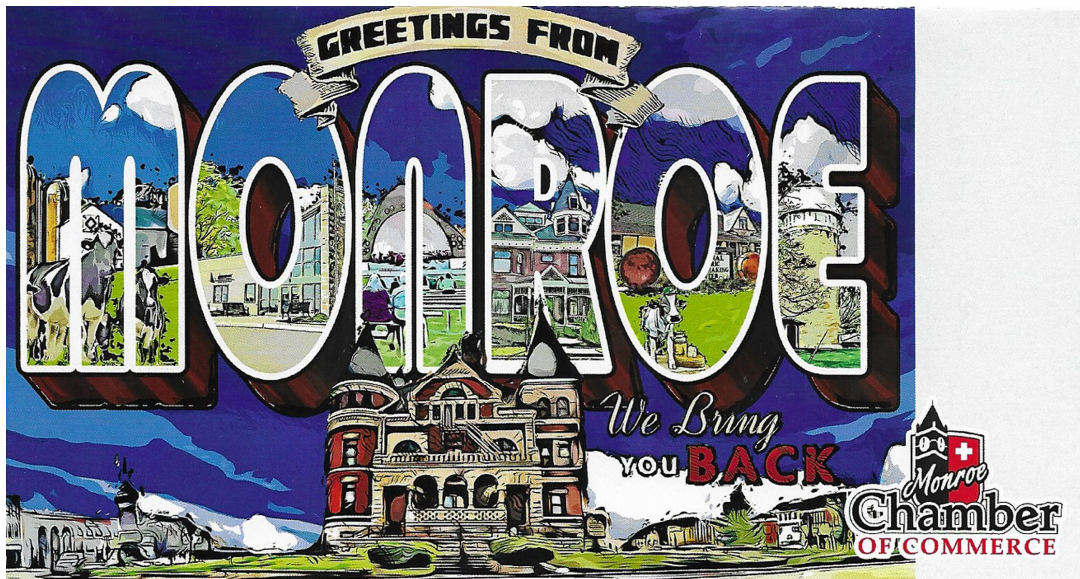
Thanks to the police department’s K-9 Unit taking the one running on foot down and the police officer handcuffing the thief on the ground, the two thieves were put in the squad car. They were hauled off to the Police Station to be booked for trespassing and attempted theft.

The “spirit cheesemaker” felt quite proud of himself and vowed to stay in Monroe and protect his little domain, the one that attracts visitors from all over the world.

Fritz and his strong, retired cheesemaking friends returned the copper kettles to their prominent place in the front yard of the Welcome Center/National Historic Cheesemaking Center, securing the kettles with new cables.

When you see the “lights on” think of the “cheesemaker spirit mascot” living out his newfound “cheese utopia” on the premises of our National Historic Cheesemaking Center in Monroe, Wisconsin.

*\*Written and created by NHCC Volunteer/Docent, Sam Kaderly*



# A Way With Curds

*Steve Stettler is the ultimate curd nerd. Get to know the Master of the Curd*

A wise man once said, “There is no finer comestible than a deep-fried cheese curd.” That man was Parks & Recreation actor and native Midwesterner Nick Offerman, and he went on to channel his character Ron Swanson by saying, “I’m a peaceful man, but I’ll fistfight anyone who doesn’t agree with that comment.” No disagreement here. In Wisconsin, cheese curds are a food group unto themselves.

“My mission was to bring cheese curds into the Master program,” says Steve Stettler, a third-generation cheesemaker and owner of Decatur Dairy in Brodhead, WI, who’s already a Master of six different cheeses. “Why not have a Master certification for cheese curds in Wisconsin, right?”

Indeed, there’s nothing more Wisconsin than a fresh, squeaky cheese curd. The only reason these iconic chunks of cheesy goodness eluded the Masters program until now is because they tend to defy categorization: nearly all cheeses start as curds.

But making authentic Wisconsin cheese curds – the kind that have locals lining up outside their cheese factory of choice at dawn to get a fresh batch – is its own art. And Steve is on a mission to hold that art to the highest standards possible through the Master Cheesemaker program.

“Being a Master, you’re just helping carry the torch of the strong cheese history we have here,” he says. “And Masters or no Masters, the passion for cheese is pretty high. That’s why you see the world’s most creative cheeses coming from our fair state.

“When you go to Germany you’re gonna get a Swiss, a brie, and a spread of some sort at breakfast,” says Steve, freshly back from touring cheese factories across Europe. “They’re very good. But they’re always the same.”

“The variety in Wisconsin is so much broader,” he continues. “If you come to a cheese table, you don’t know what’s going to be on it. There could be ten totally different cheeses. You could have Monterey Jack. You could have Colby, you could have Swiss, an Asiago or a BellaVitano. Then you go to string cheese. Cheese curds. And all made in Wisconsin.”

Steve’s own cheeses are a great example of the curd wizardry that makes Wisconsin so special. “Even people that don’t like Swiss cheese will eat Stettler Swiss,” he says of this sweet, creamy, lacy take on the classic wheel. Steve’s cheese has racked up its share of awards, but if you really want to know how good it is, just try walking into his shop at 10AM on a Monday – that is, if you can get the door open.

Steve, you can count us as lifelong customers. All hail the curd nerd!



PLEASE CLIP FOR REFERENCE

National Historic Cheesemaking Center  
P O Box 516  
4647

Monroe, Wisconsin 53566

Website: [www.nationalhistoriccheesemakingcenter.org](http://www.nationalhistoriccheesemakingcenter.org)

Email address: [info@greencountywelcomecenter.org](mailto:info@greencountywelcomecenter.org)

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



**NATIONAL HISTORIC CHEESEMAKING CENTER  
BOARD MEETING MINUTES 2-12-2020**

**Members present:** Fritz Kopp, Henry Tschanz, Jim Huffman, Ken Klassey, Dave Buholzer, Steve Stettler. Helen Stauffer, Millie Stauffer, Donna Douglas, Deb Briggs, Jim Glessner, Anita Huffman

**Call to Order:** President Glessner called the meeting to order at 5:06PM.

**Secretary's Report:** Report approved as it appeared in the newsletter. Motion: Henry, Second Jim H. C.

**Treasurer's Report:** Deb reported more income than expenses at this time of year.

**Director's Report:** Donna said memberships are coming in slowly. NHCC provided a "Bounty of Green County" basket for the state FFA Alumni convention at the request of NHCC member Rudy Kaderly, who is the state president.

**Committee Reports:**

**Archival/Displays:** Fritz reported they continue to meet every two weeks. Dave suggested that NHCC could have items on display in windows downtown, especially during Cheese Days.

**Bldg & Grounds:** Fritz has gotten quotes for security lighting from both PDC and Gentz Electric.

**Motion to go ahead with purchase and installation:** Ken, Second, Henry. C.

**Fundraising:** Deb reported that the Scout Honor Court when the NHCC check is usually presented has passed, but leaders said reps could come any Monday night for a presentation.

**Membership:** Fritz will be sending out membership reminder letters next week.

**Sunshine:** Millie reminded members to let her know who might need a card.

**Video interviews:** A camera man is needed and search steps are being taken.

**Website:** Kasey has met with Donna and Deb. Fritz brought a revision of the NHCC mission statement and suggested the website be used to encourage memberships and provide benefits for various membership levels.

**Unfinished Business:**

**25<sup>th</sup> Anniversary Committee:** Millie said the committee has met informally. They feel the celebration should be at the Center, possibly with a booklet, food, etc. They would like direction. It was suggested they continue with plans and put together a budget.

**Volunteer Coordinator Replacement:** Ken has said he would help with coordination, but wouldn't do it the same way. He suggested having volunteers fill out the calendar for the next month when at the Center and possibly do some calling as well, if not busy. The newsletter could also be used.

**Cheesemaking Day 2021:** Per discussion at the executive board meeting, Cheesemaking Day will possibly be held the second Saturday in September in 2021.

**Coca Cola Stock:** NHCC has four shares of Coca Cola stock and Donna would like to cash it in.

**NewBusiness:**

**Photo Software Purchase:** Donna will investigate purchasing Adobe Elements so she can do photo organization on her home computer.

**Stirring the Kettle:** President Glessner said he will assign board members to committees if he doesn't have volunteers. He also mentioned the need to be looking at succession for the future.

**Members Concerns:** Ken had an "ideas book" to share with Donna and Deb,

**Round Robin:** Ken suggested better chairs for the video area. Helen asked if the archives are open to members and was told they are on Mondays when the committee is there.

**Adjournment:**

The meeting was adjourned at 5:58PM on a motion by Fritz, Second by Jim H. C.

***Respectfully submitted: Anita M. Huffman, Secretary***



## 2020 NHCC Board of Directors & Committees

**President: Jim Glessner**

**Vice-President: Henry Tschanz**

**Secretary: Anita Huffman**

**Treasurer: Fayth Block**

**Immediate Past President: Dave Buholzer**

### **Directors**

**Ken Klassey (1 yr)**

**Fritz Kopp (2 yr)**

**Jim Huffman (3 yr)**

**Director -At-Large: Steve Stettler**

### **A. Archival and Display**

**Chair: Fritz Kopp, Jo Ann Schwitz, Millie Stauffer, Gary Guralski, Deb Hutchinson,**

### **B. Grounds, Brick, Building**

**Chair: Fritz Kopp, Bill Schmid, Henry Tschanz, Terry Hanna, Jim Curran, Mark Steinmann, Jean Tullett, Nanette Brachear, Nate Hare, John Marean, Sam Kaderly**

**D. By-Laws: Chair: Jim Glessner, Jean Tullett, Millie Stauffer**

### **E. Finance:**

**Chair: Dave Buholzer, Steve Stettler, Richard Rote**

### **F. Fundraising:**

**Chair: Deborah Briggs, Dave Buholzer, Glenda Buholzer, Steve Stettler, Gary Grossen, Terry Goetz, Jeff Everson**

### **G. Gift Shop:**

**Chair: Director, Deborah Briggs**

### **H. Grants**

**Chair: Jim Glessner, Donna Douglas**

### **I. Long Range Planning**

**Chair: Fritz Kopp, Chris Roelli, Jim Huffman, Glenda Buholzer**

### **J. Membership**

**Chair: Fritz Kopp, Donna Douglas, Dave Buholzer, Steve Stettler**

### **K. Newsletter**

**Chair: Director, Jim Glessner (Editor), Carla Hartwig, Helen Hafen**

### **L. Sunshine**

**Co-Chair: Millie Stauffer (general) Helen Locher (sympathy)**

### **M. Tourism & Marketing**

**Chair: Director, Jim Glessner, Terry Goetz**

### **N. Video Interviews**

**Chair: TBA, Kevin Thome, Kevin Monahan**

### **\*O. Volunteer Relations:**

**Chair: Director, Jean Tullett, Terry Goetz, ( Deborah Briggs -fundraising)**

### **P. Website**

**Chair: Director, Deb Briggs**





# 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**

**Non Profit Organization  
U.S. Postage Paid  
Monroe WI  
Permit No. 236**

**Return Service Requested**

*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**