



www.monticellohistoricalsociety.org

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Newsletter - Jules Cappelle

Collection Archivist

Jules Cappelle

jules.cappelle@gmail.com

Museum

Open

Saturdays

May thru October

from 10 am - 2 pm

Our docent coordinators

Bill & Kay Dickson welcome all volunteers. Call them at 938-4315.

RECOLLECTIONS

Monticello Area Historical Society News

Year 2019, No. 2

Cheese Factory History

Dear Friends,

Activity at the Museum continues at an expensive pace. The new elevator is being shipped and plans for its installation are underway. Then the finishing construction and electrical will be scheduled. In the meantime, the exterior front of the building will be re-painted in conjunction with the painting of our "sister" side (Freitag Financial). With the equipment necessary to do it, sharing seemed like a good time to spruce things up. Thank you Kay!

And since things seem to come in threes, our nearly 20-year old rubber roof needs replacement. We have received bids, and chosen Professional Roofing for the job. With our unusual weather – ie. WET, their schedule is really backed up. We are on their calendar for sometime in October.

May 23rd was our annual meeting at T&D's restaurant. It was a delicious, productive, and entertaining evening. Don Kubly and Nancy Rufener were elected to 3 year terms on the board of directors. The board met June 3rd to elect officers for the 2019-2020 year. Selected were: Mary Davis— president, Nancy Rufener—Vice President, Sue Rieder—Secretary, and Karen Brugger—Treasurer.

Volunteer to be a docent, and have a great Summer.

Mary Davis

President MAHS

Monticello Area Historical Society News

The following history of Monticello was researched by Karen Brugger .

North Side Cheese Factory

North Side Cheese Factory organized in 1933 when 34 farmers signed an agreement among themselves to deliver their milk daily to the factory from which 5 cents per hundred weight was authorized to be deducted to pay expenses and liquidate the bank loan. The members didn't invest a penny initially, only their milk. Their agreement was enough security for a loan to build and equip the factory. The members went without pay for several months until the first sale of cheese but after received a check every 30 days. It was a financial success and could pay for improved equipment. In addition to monthly milk checks, co-op members received dividends on their stock shares. At the end of 5 years the 5 cent check-off was dropped to 2 cents which paid for maintenance expense plus 7% on stock certificates. Emil Escher, veteran Green County cheese maker joined the dairymen to found the co-operative. After 37 years of cheese making he retired and his sons Arthur and Fred carried on the cheese making.

In 1947 the factory was remodeled and enlarged with the addition of 2 kettles, a new intake room and a can washer. The Escher Bros. were making drum Swiss, assisted by Hans Schlapbach and Leon Holcomb. In 1948 the 15th year of operation, North Side had handled more than 105,000,000 lbs, of milk and in turn produced more than 7,450,000 pounds of

Swiss cheese. At the annual patrons party the Swiss Family Fraundfelders entertained. Nearly 100 attended. Swiss and American dances made this an important social event on the Monticello calendar. Swiss cheese made June 1947 was served. The Escher Bros. rehired at 1949 annual meeting. Conrad Stauffacher is president of the co-op and also salesman. It was voted to donate \$100 toward the 1950 Cheese Day in Monroe. Factory paid 6% on stock.

The Monroe Times described the factory as "well scrubbed and would delight the most fastidious housewife and the 10 copper lined vats shine with a brilliance not rivaled by a new one cent piece." Each of the vats hold 3000 lbs. of milk. The milk is curdled with rennet and allowed to stand during the forenoon and the whey drained off. The solids are compressed into huge round cakes, wrapped in cheese cloth and dunked into a brine solution for 48 hours. After 2 days the cheese goes on the shelf in the cold room for 2 weeks and then transferred to the curing or warm room for 3 to 5 weeks. The big cakes must be turned and washed free of white mold 2 to 3 times a week. Winter yield is about 7 1/2 lbs. cheese per 100 lbs. milk while in hot weather yield drops to 6 1/2 lbs. Excess cream is sold to a creamery.

Original members were: Adam Duerst, Ernest Strahm, Rudolph Luenberger, Nic Freitag, Fred Moser, Ernest Gempeler, Jacob Elmer, Ira Pierce, Jacob Voegeli, O. H. Zentner, John Hammerly, Jacob Legler, Fred W. Blum, Herman Karlen, Arthur Pierce,

MISSION STATEMENT

The mission of the Monticello Area Historical Society is the acquisition, documentation, preservation and exhibition of artifacts relating to the history and culture of the Monticello area. This collection will be located in our museum, the former Woelffer Drug Store on Main Street in Monticello, Wisconsin.

VISION STATEMENT

The Monticello Area Historical Society strives to promote an interest in the uniqueness of the Monticello area by collecting and displaying artifacts that tell our community history. We further endeavor to enrich the community by connecting them to the past and saving the present to enhance the future.



new name "Swiss Heritage." Jim Zimmerman worked there and purchased it from Rufener, no longer farmer patrons. Zimmerman sold the business to Wisconsin Cheese Group LLC in 2018. They manufacture, market and distribute a variety of Hispanic cheese in the U.S and currently employ approximately 30 people.

Robert and Donna Durtschi established a cheese curd business in 1986 within the factory which gained popularity among many area food establishments. In 2017 Northside Fried Cheese built a new building at 437 Aeberhard Drive which is operated by Durtschi's grandson Derek Hendrickson.

Another interesting note:

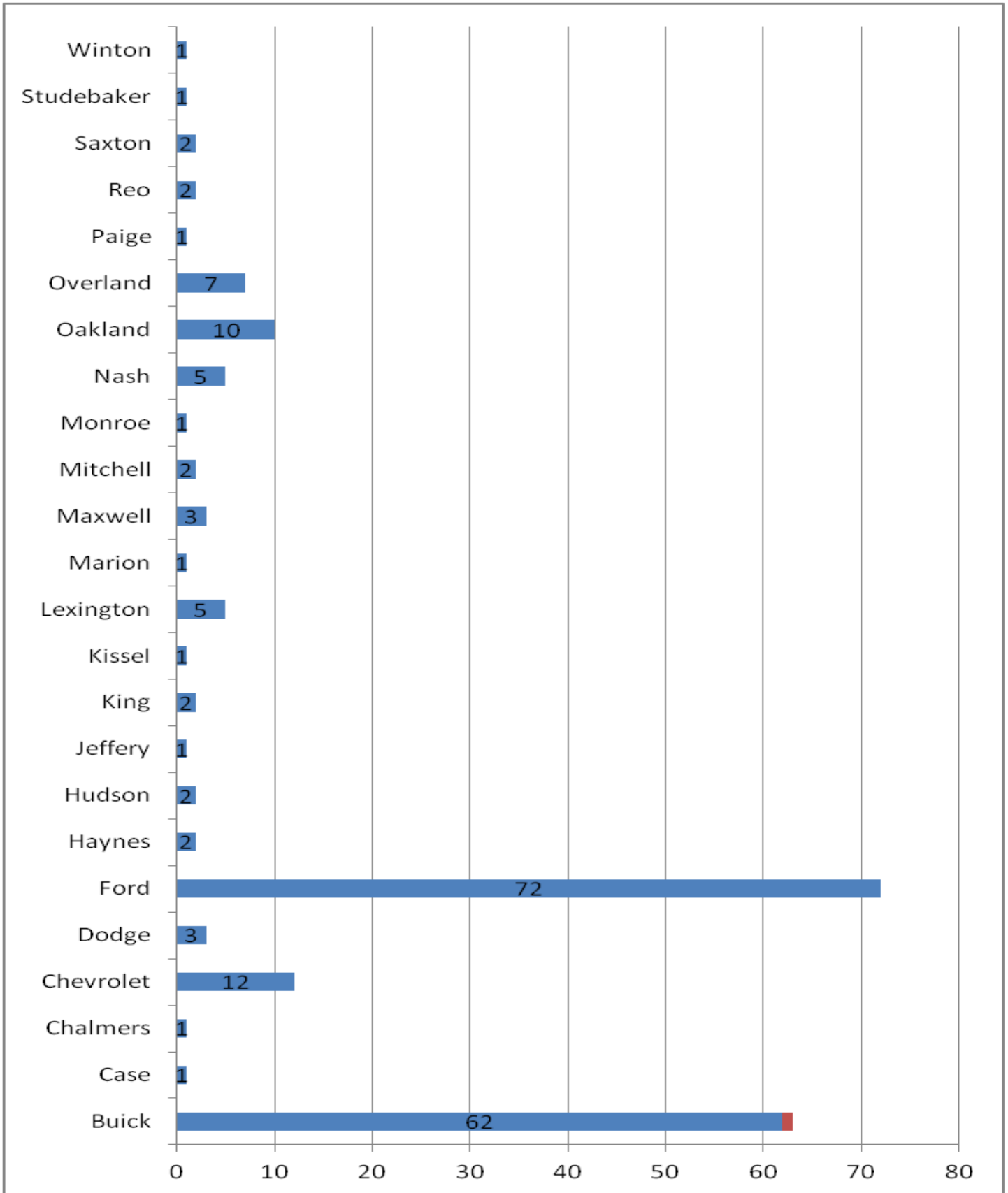
April 18, 1951 North Side Cheese factory suspended cheese making and patrons will divert milk to Indiana Condensed Milk Co. at Albany. A special factory meeting was held and 43 patrons voted 37-6 to call a Swiss cheese holiday until July 1 at least because of the present market crisis. It's nothing else but the Swiss cheese market said Conrad Stauffacher, president. This is the first large factory of the county to make such a move in view of the overstocked storage. Effective tomorrow patrons will haul their milk as usual to the factory where it will be loaded into tank trucks and taken to the Albany Condensary. The cheese makers will receive the milk and take care of the wheels of Swiss in storage.

O. E. Zentner, John Meier, Conrad Stauffacher, J.M. Freitag, Mrs. Baltz Voegeli, Jacob Disch and Jacob Schultz. Conrad was president for 25 years until 1959.

Arthur and Fred Escher retired in 1959. Fred Minder had worked at the Maple Leaf factory until 1950, then became cheese maker at the South Side factory in Monticello which was located just east of MAHS and the remains were burned by the firemen earlier this year (2019). He made cheese there from 1950-1959. The factory closed and patrons went to the North Side factory where Fred now made cheese. He and Robert Durtschi were in partnership. Plans were drawn for building onto the factory to enable them to make other types of cheese as the market demands. Klassy Construction of Monticello doing the work. At this time the old jail was removed. Minder retired in 1983 and Robert Durtschi and Bruce Workman remained cheese makers until 1986. There were still farmer patrons but were also buying milk on the open market. Muenster was being made now. The factory was sold to Paul Rufener, son-in-law of Durtschi and had a



What Were Monticello Farmers Driving in 1919?



Prairie Farmer's Reliable Directory of Farmers and Breeders 1919 Green County, Wisconsin

Rhubarb Pie—2 cups rhubarb, two-thirds cup sugar, 1 egg, 1 tablespoon lemon juice, 1 teaspoon butter. Select fresh, young rhubarb and do not peel it but wash and cut in small pieces. Mix flour and sugar well together, then the egg, lemon juice and the given amount of rhubarb. Have pastry made the day previous, line the pie tin and pour in the rhubarb mixture. Break the butter in bits over this, roll the upper crust, brush the lower edge with cold water, put on the cover, press the edges together and then loosen both from the edge of the tin. Then with the expansion in the baking the edges stay together and no juices are lost. Brush over with cream and bake in a quick oven 35 minutes. Cherry, currant and other fresh fruit pies may be made in this way. —Wilma Zumkehr.

Cream Peach Pie—Line pie tin with rich pie crust. Slice fresh peaches into it, filling a good third full, sprinkle with sugar and lots of butter and bake. While pie is baking make a cream filling in a double boiler, using: 1 pint fresh milk, yolks of 2 eggs, 3 tablespoons flour, 3 tablespoons sugar, $\frac{1}{2}$ teaspoon vanilla. While still hot pour over peaches, cover with meringue made with the 2 egg whites or cream. If cream is used, use only 1 whole egg in cream filling. Canned peaches may be used then, the juice can be used instead of milk in filling. —Lena Karlen.

Cherry Pie—If cherries are freshly picked and quite tart, cover with fresh water and let stand about 30 minutes, then drain and fill the pie crust. Add 1 cup sugar, 1 tablespoon corn starch, 1 tablespoon butter. Preheat oven, cover and bake at 425 degrees F. for 35 to 45 minutes. —Martha Richards.

Butter Scotch Pie—Brown 1 tablespoon butter, add 1 cup brown sugar, 2 tablespoons milk, cook to a taffy. Add 1 cup milk, thickened with 2 eggs and 1 tablespoon corn starch. Cook until thick. Remove from fire, flavor with vanilla. Use egg whites for top and brown. —Merlee Zurbuchen.

Hot Water Pastry— $\frac{1}{4}$ cup boiling water, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking powder. (1) Pour boiling water over shortening, beating until creamy. Cool slightly. (2) Sift flour, salt and baking powder over the shortening. Mix to a soft dough, using a fork. (3) Cover with waxed paper. Chill thoroughly. (4) Roll and shape as for any plain pastry. Bake 10 to 15 minutes at 450 degrees F. —Maria Babler.

Closes Cheese Factory After Half Century of Operation

Jacob Voegeli, of the Valley Grove Stock farm, has decided to discontinue the manufacture of cheese as a branch of his farm work, having made arrangements to dispose of his milk to the New Glarus condenser. The closing of the factory on the Voegeli farm marks an end of an industry which has been made a part of the daily routine on this particular farm for more than half a century. Since he attained the age of sixteen years Mr. Voegeli himself had devoted more or less of his time to this branch of the farm work, at times having the assistance of a cheesemaker but of late years doing all of the work himself. The manufacture of cheese was first commenced on the Voegeli farm fifty-six years ago, when Mr. Voegeli's mother attended to the making of this product, using a small copper kettle. This was long before the advent of railroads in this section of the state and the elder Mr. Voegeli found a market for the product in Madison, making the trip to that city by team as frequently as a sufficient amount had accumulated.

Compared with the monster kettles in use at the present time, the kettle used on the Voegeli farm in the early days was indeed a miniature affair. The kettle is still in the possession of Mr. Voegeli and it is needless to say that he prizes it most highly. Not only does it serve as a memento of the early days, but likewise as a remembrance of his parents, who were among the early pioneers of this section and who were known far and wide for their upright and honorable treatment of friends and strangers alike.

The factory at Valley Grove farm was always a model of neatness – as clean and bright as any kitchen you ever saw. Because of this “state of

affairs” many people in the village had long been accustomed to getting their supply of cheese from Mr. Voegeli, and there is sure to be some disappointment in the “ranks” when it is learned that their usual source of supply has been cut off.

After having made this vocation a part of his daily life for so many years, it was not without a mingled feeling of reluctance and regret that Mr. Voegeli finally stored away the familiar factory tools and closed the factory for the last time. But he felt the need of taking things a trifle easier in the future and for that reason he decided to turn the flow of milk from the Valley Grove herd into other channels. His numerous friends will certainly agree with him - ie that he is entitled to a well earned rest.

Mr. Voegeli wishes to thank his many friends in the village who have been numbered among his customers for so many years, and to assure one and all that he is deeply grateful for the good will shown him.

Thank you Linda Schiesser for article.



Oakwood Village of Madison visited recently. After seeing our exhibit, they were surprised to find out that the shelter in Garner Park, across the street from their facility, was designed by Steinmann. The park is home to a Soap Box Derby and Opera in the Park hosted by the Madison Opera.

Bob Pickett recently asked if students had any part in calling the high school team the “Ponies.” Well Rodger Dooley remembers being in high school at that time (1950-51) and you can find out by reading John Ponyicsanyi’s obituary on our website. If you see Bob, tell him the results of your research.

Thank you to all who have volunteered to do MAHS monthly windows. I appreciate everyone’s help. A special thank you to Sally Disrud and Roann Austin who help me with enlarging and printing signage.

Thanks to all!

May Burgy—Window Display Coordinator



Pictured is Dave Klossner of Integra Construction LLC of Monticello. Sheet rock was hoisted up using a rope . All sheet rock is now complete for our new elevator. Please be sure to stop in any Saturday and see the progress and say hi to our docents.



The obituary of [Martha J. \(Lewis\) Richards](#), pictured above has just been added to our website. Born in a **Hay Shanty** here in Monticello. What a piece of our history!!! Thank you Doug Buehl for donation of photo and newspaper clippings.

TO BECOME A MAHS MEMBER

Mail this form and payment to the museum address or give them to our membership chairperson.

Membership year: May—April

Individual dues - \$20/yr

Family dues - \$30/yr

▶ CASH CHECK PAYABLE TO MAHS

NAME: _____

ADDRESS: _____

EMAIL: _____

YOU ARE INVITED TO JOIN

THE MONTICELLO AREA HISTORICAL SOCIETY

MEETINGS ARE HELD THE 4TH THURSDAY OF EVERY MONTH, **EXCEPT** JULY, NOVEMBER AND DECEMBER, IN THE NORTH ROOM OF ZWINGLI CHURCH AT 7:00 PM IN MONTICELLO,

MAHS Museum

P.O. Box 463
204 N. Main St.
Monticello, WI 53570
Phone: (608) 938-4216
Email: mahs@tds.net

Hours of Operation

The museum will be open
May 4 until October 26, 2019
but can be open by appointment for anyone or a
group wishing to stop by.

For special group or individual tours,
call the museum at (608) 938-4216 or send your request to
mahs@tds.net.

Admission to the museum is free and
a quarterly newsletter from your home
town is included with your
membership.

Please consider including the
Monticello Area Historical Society in
your will.

A guided tour of the museum can be
arranged for all groups anytime.

MAHS Museum
P.O. Box 463
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