

## CELEBRATING OUR PAST

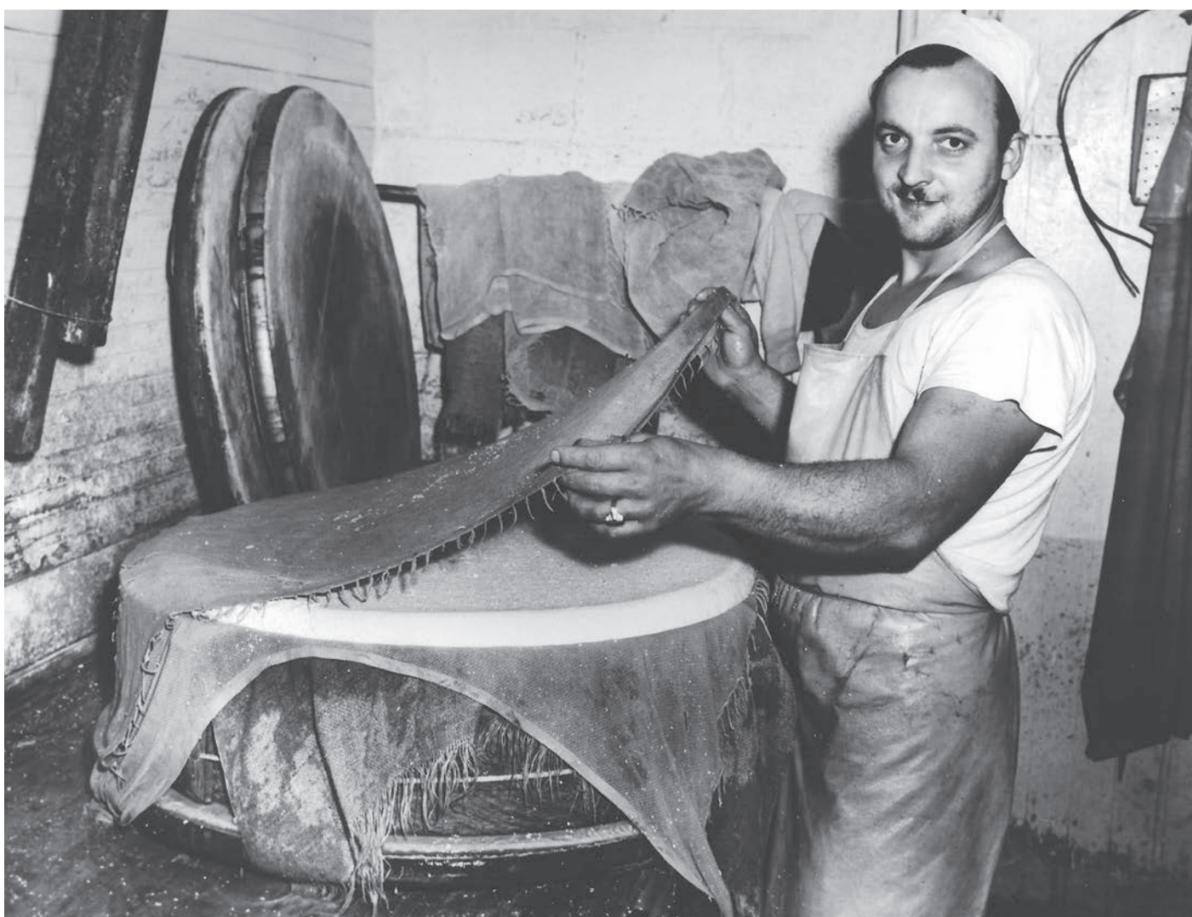


Photo supplied by the National Historic Cheesemaking Center

Walter Tuescher, who made cheese at the Dublin Cheese Factory in Darlington in Lafayette County, is shown "Dressing the Wheel" which was a term to describe the application and changing of the linen cheese cloths and burlap for wheel Swiss cheese. Cheese cloths allowed the whey to drain from the curd mass and further closing the surface when the cheese is pressed, referred to as a "good finish." From the press table, the cheese is taken to the brine tank. As was the case with many cheesemakers, Walter Tuescher also made cheese at the Johnson Cheese Factory, later becoming the Valley View Cheese Factory located at Larson Road in South Wayne, also in Lafayette County.

## LCHS Society Spring Hat Show and Tea May 15

Stairlift access available for those that need assistance getting upstairs

DARLINGTON — In a long-standing tradition of celebrating spring with beautiful hats and tea parties, the Lafayette County Historical Society is holding a Hat Show and Tea on Sunday afternoon, May 15 in the lower level of the Historical Society Museum (525 Main St. Darlington) at 1:30 p.m.

On display will be the society's extensive collection of hats donated through the years by ladies of Lafayette County, and special favorite hats from the collections of Marilyn Hill (fashion expert recently retired from owning "Marilyn's What a Girl Wants" shop on Main Street). A variety of hot and cold drinks will be served including tea of course, with cakes and cookies. This event is free of charge and open to everyone.

The public is invited to enjoy the show and "hat talk," and bring or wear their own favorite hat.

Marilyn can answer hat style questions. There will be a mirror and photo area for "try me" hats (not in fragile condition).

People with mobility issues can enter the building at the side door to use the ramp. The Museum will be open to enjoy upstairs as well with stairlift access. There is ample parking in the city parking lots behind the Museum on Wells St., and opposite the Library, and the streets on all sides of the block. For more information contact the Museum at 608-776-8340 or email [lafayette-historical@centurylink.net](mailto:lafayette-historical@centurylink.net).

## Celebrating Cerebral Palsy Awareness



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On March 30 Abraham Lincoln students and staff celebrated Cerebral Palsy Awareness by wearing green.

## ALICE IN DAIRYLAND

# Farmers care for the earth, and so can you

When thinking of Earth Day, recycling and planting trees may come to mind, but how does our food and eating habits affect our communities? In Wisconsin, we are fortunate to have a diverse and productive agriculture community. Our farmers are constantly working hard to produce high-quality products and care for the land and resources they use. From feeding distiller's grains and reusing water to planting cover crops and utilizing renewable energy, many farms are finding ways to manage their resources and reduce their carbon footprint.

Farmers often live on or near the land that they farm and work collaboratively with experts to develop environmental and animal care best practices. One way that Wisconsin farmers are implementing sustainable solutions is through digesters, which turn cow manure into energy. Micro-organisms break down organic materials like cow manure or food waste in a process called anaerobic digestion. This happens in a closed tank, where there is no oxygen, called a digester. There, bacteria break down the cow manure and food waste, creating biogas, which can be used for electricity, heat, compressed natural gas, and even vehicle fuel. Electricity is created and farmers are able to repurpose the solid materials as animal stall bedding or garden fertilizer. There are currently more than 30 manure digesters in Wisconsin.

Energy is important on farms and so is the energy animals can receive from their diet. Farmers often feed distillers grains or spent grains from ethanol or beer production. Normally, these would go into a landfill once we have our beer in hand or gas in the tank. However, our cattle in Wisconsin have what I like to call a superpower. They can take these grains and turn them into protein for our families. In fact, 90 percent of what cattle eat



Photos supplied

Julia Nunes is the 74th Alice in Dairyland, Wisconsin's agriculture ambassador who works with media professionals to educate consumers about the importance of agriculture to Wisconsin's economy and way of life. She can be reached at [julia.nunes@wisconsin.gov](mailto:julia.nunes@wisconsin.gov).

is grass or leftovers that humans cannot eat. Farmers work with experts like nutritionists and veterinarians to create a diet plan for their animals and make sure their animals are healthy.

Farmers and their local communities also play a part in the water quality solution. Clean lakes, rivers, and streams and safe drinking water start with smart, sustainable farming practices. Farm families drink the same water everyone else does and work hard to ensure that water is safe and

clean. They also use the water to tend to their land and animals. There are 41 farmer-led watershed groups in Wisconsin. Farmers work with government agencies, researchers, environmental groups, conservation professionals, soil scientists and other agricultural experts to understand how they can best care for their land and resources.

Everyone from farmers raising food to customers who enjoy it have a responsibility to work together and care for the environment. Some ways that we can be more sustainable



food eaters is by reducing our food waste. Three ways to help do that is by proper food storage, freezing perfect portions, and re-purposing leftovers. Go to [BeefTips.com](http://BeefTips.com) or [WisconsinCheese.com](http://WisconsinCheese.com) to find recipes using beef and dairy products.

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