

56631



United States Department of Interior  
National Park Service

National Register of Historic Places  
Registration Form

This form is for use in nominating or requesting determinations for individual properties and districts. See instructions in *How to Complete the National Register of Historic Places Registration Form* (National Register Bulletin 16A). Complete each item by marking "x" in the appropriate box or by entering the information requested. If an item does not apply to the property being documented, enter "N/A" for "not applicable." For functions, architectural classification, materials, and areas of significance, enter only categories and subcategories from the instructions. Place additional entries and narrative items on continuation sheets (NPS Form 10-900A). Use a typewriter, word processor, or computer, to complete all items.

1. Name of Property

historic name S & R Cheese Company  
other names/site number Sartori Company

2. Location

street & number	2-18 East Main Street	N/A	not for publication
city or town	City of Plymouth	N/A	vicinity
state Wisconsin	code WI	county Sheboygan	code 117
			zip code 53073

3. State/Federal Agency Certification

As the designated authority under the National Historic Preservation Act, as amended, I hereby certify that this  nomination request for determination of eligibility meets the documentation standards for registering properties in the National Register of Historic Places and meets the procedural and professional requirements set forth in 36 CFR Part 60. In my opinion, the property  meets  does not meet the National Register criteria. I recommend that this property be considered significant  nationally  statewide  locally. ( See continuation sheet for additional comments.)



12/19/16

Signature of certifying official/Title

Date

State Historic Preservation Office - Wisconsin

State or Federal agency and bureau

In my opinion, the property  meets  does not meet the National Register criteria.  
( See continuation sheet for additional comments.)

Signature of commenting official/Title

Date

State or Federal agency and bureau

S & R Cheese Company

Sheboygan

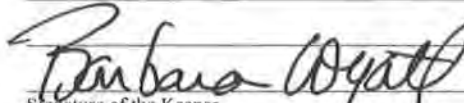
Wisconsin

Name of Property

County and State

### 4. National Park Service Certification

- I hereby certify that the property is:
- entered in the National Register.  
See continuation sheet.
  - determined eligible for the National Register.  
See continuation sheet.
  - determined not eligible for the National Register.  
See continuation sheet.
  - removed from the National Register.
  - other, (explain):

  
Signature of the Keeper

2-7-17  
Date of Action

### 5. Classification

Ownership of Property (check as many boxes as as apply)	Category of Property (Check only one box)	Number of Resources within Property (Do not include previously listed resources in the count)	
		contributing	noncontributing
<input checked="" type="checkbox"/> private	<input checked="" type="checkbox"/> building(s)	1	0 buildings
<input type="checkbox"/> public-local	<input type="checkbox"/> district	0	0 sites
<input type="checkbox"/> public-State	<input type="checkbox"/> structure	0	0 structures
<input type="checkbox"/> public-Federal	<input type="checkbox"/> site	0	0 objects
	<input type="checkbox"/> object	0	0 total
		1	0 total

Name of related multiple property listing:  
(Enter "N/A" if property not part of a multiple property  
listing.)  
N/A

Number of contributing resources  
previously listed in the National Register  
0

### 6. Function or Use

#### Historic Functions

(Enter categories from instructions)

AGRICULTURE/processing

#### Current Functions

(Enter categories from instructions)

AGRICULTURE/processing

### 7. Description

#### Architectural Classification

(Enter categories from instructions)

Late 19<sup>th</sup> and Early 20<sup>th</sup> Century American Movements

#### Materials

(Enter categories from instructions)

foundation STONE

walls BRICK

roof SYNTHETICS

other

### Narrative Description

(Describe the historic and current condition of the property on one or more continuation sheets.)

**8. Statement of Significance**

**Applicable National Register Criteria**

(Mark "x" in one or more boxes for the criteria qualifying the property for the National Register listing.)

- A Property is associated with events that have made a significant contribution to the broad patterns of our history.
- B Property is associated with the lives of persons significant in our past.
- C Property embodies the distinctive characteristics of a type, period, or method of construction or represents the work of a master, or possesses high artistic values, or represents a significant and distinguishable entity whose components lack individual distinction.
- D Property has yielded, or is likely to yield, information important in prehistory or history.

**Criteria Considerations**

(Mark "x" in all the boxes that apply.)

Property is:

- A owned by a religious institution or used for religious purposes.
- B removed from its original location.
- C a birthplace or grave.
- D a cemetery.
- E a reconstructed building, object, or structure.
- F a commemorative property.
- G less than 50 years of age or achieved significance within the past 50 years.

**Areas of Significance**

(Enter categories from instructions)

Industry (A)

---



---



---



---



---

**Period of Significance**

1943 to 1967

---



---



---

**Significant Dates**

N/A

---



---



---

**Significant Person**

(Complete if Criterion B is marked)

N/A

---



---

**Cultural Affiliation**

N/A

---



---



---

**Architect/Builder**

Wacker and Wiemann  
Schwalberg, Henry

---



---

**Narrative Statement of Significance**

(Explain the significance of the property on one or more continuation sheets.)

Name of Property

County and State

## 9. Major Bibliographic References

(Cite the books, articles, and other sources used in preparing this form on one or more continuation sheets.)

### Previous Documentation on File (National Park Service):

- preliminary determination of individual listing (36 CFR 67) has been requested
- previously listed in the National Register
- previously determined eligible by the National Register
- designated a National Historic landmark
- recorded by Historic American Buildings Survey # \_\_\_
- recorded by Historic American Engineering Record # \_\_\_

### Primary location of additional data:

- State Historic Preservation Office
- Other State Agency
- Federal Agency
- Local government
- University
- Other
- Name of repository:  
The Wisconsin Historical Society Library & Archives  
Sheboygan County Historical Research Center

## 10. Geographical Data

Acreage of Property 1.0 acre

UTM References (Place additional UTM references on a continuation sheet.)

1 16 421043.8 4844444.9  
Zone Easting Northing

3 \_\_\_\_\_  
Zone Easting Northing

2 \_\_\_\_\_  
Zone Easting Northing

4 \_\_\_\_\_  
Zone Easting Northing

See Continuation Sheet

Verbal Boundary Description (Describe the boundaries of the property on a continuation sheet)

Boundary Justification (Explain why the boundaries were selected on a continuation sheet)

## 11. Form Prepared By

name/title	Rowan Davidson, Associate AIA & Jennifer Lehrke, AIA, LEED AP, NCARB	date	July 27, 2016
organization	Legacy Architecture, Inc.	telephone	(920) 783-6303
street & number	605 Erie Avenue, Suite 101	zip code	53081
city or town	Sheboygan	state	WI

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 7 Page 1

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

**Narrative Description**

This property was originally a series of industrial buildings constructed between 1891 and 1912 by the Plymouth Brewing Company. The buildings underwent many changes and alterations by the Plymouth Brewing Company, most notably joining the buildings on the interior. Because the buildings have been unified on the interior, they are now considered one building. The S & R Cheese Company purchased and occupied the building in 1943. The building, combined of three distinct parts aligned along East Main Street, is constructed of light colored brick masonry walls with a mixture of various loft column structural systems including steel, concrete, and timber on the interior. The exterior appearance is restrained having solid brick masonry walls and corbelled brick at the cornices that reflects the industrial nature of the building; its design may be described as utilitarian.

The 2-18 East Main Street building was the headquarters and primary production facility of the S & R Cheese Company, which became one of the most successful and influential cheese producers in the state of Wisconsin. The S & R Cheese Company building is representative of the transition from small, local cheese makers, to the large industrialization of cheese production during the twentieth century. S & R Cheese was responsible for several technological advancements in the industry. They were among the first cheese companies to embrace the use of milk trucks for bulk transportation, patented a cheese curd machine and curd mixing and kneading machine, and experimented with the cheese making process, particularly the curing of Romano cheese. The Sartori family was also responsible for the advancement of the profession as founding members of the Wisconsin Cheesemakers Association and the American Producers of Italian-Type Cheese which later merged with the National Cheese Institute and is now part of the International Dairy Foods Association. S & R Cheese Company also had a large impact on the local economy of Sheboygan County during the company's history. The S & R Cheese Company building has been in continuous use and has undergone alteration to the façade over the years. Recently, newly made exterior changes have been reversed, exposing the historic façade. The building owners are currently repairing this façade, demonstrating their commitment to preserving the historic character of this facility. Consequently, it is one of the city of Plymouth's most notable historic industrial buildings.

The S & R Cheese Company parcel consists of parts of Lots 3, 4, and 5 of Block 6 of the original plat of the City of Plymouth along the north side of East Main Street between North Milwaukee and Caroline streets. The boundaries of the site are approximately 180 feet east-west and 220 feet north-south. The surrounding area is a mix of manufacturing and commercial buildings along the Chicago and NorthWestern Railway tracks to the south and west and single family homes to the north and east. The commercial and civic core of downtown Plymouth, along East Mill Street and East Main Street, is to the south and east. The primary façade of the S & R Cheese Company building faces East Main Street to the south and North Milwaukee Street to the west, while the other facades are relatively

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 7 Page 2

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

utilitarian in appearance.

**Building Description**

The S & R Cheese Company building, along the north side of East Main Street between North Milwaukee Street to the west and Caroline Street to the east, is located near the center of the city of Plymouth. The S & R Cheese Company building was originally a collection of three smaller brick brewery buildings joined together over the course of their history. The two story building to the east was constructed in 1891 as an icehouse, and the three story building in the center was also constructed in 1891 as a brew house. The one story building to the west was constructed in 1912 as a bottling works. As early as 1903, the icehouse and brew house were joined together via a passageway addition at the basement, first, and second floors; and sometime between 1927 and 1941, the brew house was similarly connected to the bottling works with a passageway addition at the basement and first floors and the windows and doors in the icehouse and brew house were infilled with brick. Because these buildings have been combined on the exterior and interior, they are now considered a single building.

The S & R Cheese Company purchased the vacated brewery in 1943 to expand its cheese making operations which were located directly to the west, across North Milwaukee Street. The brewery buildings, having large, open, and mechanically refrigerated spaces which could accommodate industrial loads seemed like a natural fit. Between 1953 and 1959, S & R Cheese Company expanded the addition between the former brew house and bottling works which contained the corporate headquarters.

The exterior walls of all three buildings were constructed of a matching light colored brick with simple brick detailing and cornices. The roof is flat with a synthetic membrane. The interior, typical of the industrial buildings, was sparse with exposed brick, massive stone and concrete walls, and interior separations of the same, much of which is presently still visible.

*Exterior*

The south facing façade of the S & R Cheese Company building is the primary façade. It faces East Main Street which was historically the public access point for the buildings, and therefore, the otherwise utilitarian collection of industrial buildings expressed their architectural presence in this direction. This façade will be described from east to west.

The south façade of the 1891 two story eastern building is painted brick. Atop the stone rubble foundation, there are two courses of projecting brick placed approximately at the first floor line on the interior. At the line of the first and second floor ceilings, is a vertical brick detail consisting of a

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 7 Page 3

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

recessed half brick, topped by five recessed bricks, topped by another recessed half brick. These recesses divide the façade into twelve nearly equal bays. Remnants of former window openings are discernable in the fourth and ninth bays of the first and second floors. The second floor openings still maintain an arched rowlock course header, two bricks high. Based on photographic evidence, it is believed that these opening were infilled prior to 1953, during the building's period of significance. The windows were likely removed to improve the insulation of the cold storage spaces on the interior in a general move towards a more modern and functional industrial use for the building. Above the second row of details is a projecting brick belt course, two bricks high, upon which sit four original vent openings topped with a soldier course header and infilled with a contemporary louver. Remnants of possibly another opening appear in the center of the building above the belt course, the only evidence being another soldier course header. Based on photographic evidence, it is believed that this opening was infilled prior to 1911, well before the building's period of significance. The cornice is of corbelled brick and begins with a projecting brick belt course, one brick high, topped by a flush brick belt course, one brick high, and then another projecting brick belt course, one brick high. Between each corbel is a void, equal in width to the corbel. This creates a pattern of flush and projecting brick along the entire length of the cornice. At the top of the cornice are four courses of brick and a narrow stone coping.

The interstitial space between the two story eastern building and the three story central building is approximately eighteen feet wide. This area was utilized as a loading dock during the building's period of significance, but was infilled with concrete block, exterior finish and insulation system (EIFS), and metal siding in 1987. The EIFS and metal siding were recently removed for the purpose of pursuing this nomination. The parapet is differentiated from the wall below by a single row of brick.

The central portion of the south façade features the three-story building which was built in 1891. Remnants of six former openings can be discerned at each floor and divide the building into six bays. At the first floor, the second and fourth bays once contained doors as evidenced by their remaining stone sill and historic photographs; the other openings were windows. All six openings were arched and topped with a projecting brick soldier course hood. At the second floor, all six openings were windows similarly adorned to those on the first floor and aligned directly above. Between the second and third floors is a projecting brick belt course consisting of a single course of brick topped by two courses which project even further. The third floor window openings were smaller in size, had a straight top, and were aligned directly above those on the lower floors. Based on photographic evidence, it is believed that all but two of these opening were infilled prior to 1953, and the remaining two were infilled prior to 1959, all during the building's period of significance. The brick cornice is similar to the east building and is composed of a regular pattern of flush and corbelled brick the entire length of the cornice. At the top of the wall, the narrow stone coping has been covered with metal.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 7 Page 4

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

The interstitial space between the three story central building and the one-story western building is approximately fourteen feet wide. This area was infilled during the period of significance between 1953 and 1959 to serve as the facility's main entrance with a concrete block base, similar to the one-story building, with painted brick above. Abutting the one-story western building is a contemporary full light aluminum door with transom. The sill of a former small square window opening is about three to four feet to the right of the door. The window was infilled with concrete block, and EIFS and metal siding were installed in 1987; all but its metal framing was recently removed for the purpose of pursuing this nomination.

The south façade of the 1912 one-story western building is also painted. The foundation consists of 8" high by 24" wide concrete block with beaded mortar joints. Remnants of a former window opening are located near the center of the building, including a masonry sill and 8" high masonry lintel. Based on photographic evidence, it is believed that these openings were infilled prior to 1953, during the building's period of significance. There is also a carved stone or cast concrete block in the foundation at the southwest corner of the building that reads, "South Lot Line 2', West Lot Line 10', City Datum, 1912." The foundation is topped by a single header course of brick placed approximately at the first floor line on the interior. The facade is divided into four nearly equal bays. The first two bays each contain a small, rectangular window, each of which was installed during the 1987 exterior remodel. Based on photographic evidence, there was a single, arched opening containing a grouping of three windows that spanned across both bays during the building's period of significance. In the third bay is a taller rectangular window opening with stone or concrete sill and lintel. Although the opening is historic, the window is not original and was last modified during the 1987 exterior remodel. In the fourth bay is the sill of a former small, square window opening, infilled with concrete block similar to the one in the interstitial space. Above the windows is a large wall sign painted directly on the brick identifying the building as "S. & R. Cheese Corp." which was applied between 1943 and 1953. The brick cornice is similar but simpler than the other two buildings, also of corbelled brick and clay tile coping at the top of the wall.

The remaining facades of the S & R Cheese Company facility are utilitarian. The west façade of the one-story 1912 building carries over a similar architectural palette as its south façade. The facade is divided into seven somewhat equal bays. The foundation consists of 8" high by 24" wide concrete block with beaded mortar joints. Remnants of three former window openings are visible in the second, third, and fifth bays, including a masonry sill and 8" high masonry lintel. Based on photographic evidence, it is believed that these opening were infilled prior to 1953, during the building's period of significance. The foundation is topped by a single header course of brick placed approximately at the first floor line on the interior. The first three bays each contain a large, rectangular opening containing a nearly square contemporary aluminum window with a nearly square decorative wood panel below. Based on photographic and physical evidence, the first two bays' openings are not original, and it is



**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 7 Page 5

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

believed they may have been added after 1965 and modified again during the 1987 exterior remodel. The third bay's opening was a loading dock door in the 1940s and 1950s, hence the large, rectangular proportions. It is believed that it may have been converted into a window after 1965 and modified again during the 1987 exterior remodel. The fourth bay contains a smaller rectangular opening with a nearly square contemporary aluminum window with a rectangular decorative wood panel below. Based on photographic and physical evidence, this bay's opening is not original, and it is believed that it may have been added after 1965 and modified again during the 1987 exterior remodel. Bays five, six, and seven each contain a rectangular opening similar to the fourth bay with a nearly square contemporary aluminum window and a rectangular decorative wood panel below. Based on photographic and physical evidence, these openings appear to be original, and it is believed they were modified after 1965 and again during the 1987 exterior remodel. Above the windows in the sixth and seventh bays is another sign painted directly on the brick identifying the building as "S. & R. Cheese Corp." which was applied between 1943 and 1953. The top of the wall is unadorned and is finished with an aluminum gutter with downspouts. A boiler room addition is located at the far north end of this building. It is constructed of painted concrete block and has a hollow metal pedestrian door and a larger pair of service doors. Beyond and above this single story building, the western façade of the upper floors of the central building can be seen. Of note is a large service door on the third floor which dates between 1891 and 1911.

S & R Cheese Company was often eager to embrace modern methods and technology which led to a number of small additions that were constructed during the period of significance on the north façade, or rear of the building, most notably the loading docks which were built to accommodate modern trucks and the shipping and receiving of goods. The exterior walls of these more recent additions are obvious due to their painted concrete block.

The eastern façade is also utilitarian. The northern portion is a large addition constructed during the period of significance of painted concrete block atop a board formed concrete foundation with no window or door openings other than two small screened openings in the foundation wall near grade. The southern portion of the east façade belongs to the 1891 two story building. There are two remaining window openings along this façade, one at the first floor and one at the second floor. Each opening has a wood, two-over-two, double-hung window with the one at the first floor having a flat rowlock lintel and the one at the second floor having an arched soldier course lintel.

The number of additions and alterations to the larger cheese factory building are readily apparent from the exterior and were constructed during the period of significance with the exception of the interstitial space between the two 1891 buildings.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 7 Page 6

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

*Interior*

The cheese factory building's interior is comprised of a series of cooler and storage rooms throughout with a few smaller offices and service rooms on the first floor. Like many other industrial buildings, the S & R Cheese Company building has undergone numerous small alterations to suit changes in dairy and food production regulations and cheese making technologies; however, much of the building is used today as it was during the period of significance, and the original finishes that date from the period of significance still remain.

The basement consists of large cooler rooms for the cheese products produced in the building, with the exception of the basement of the center building which is used for dry storage. The floors are concrete with the exception of the center building which has a red dairy brick floor. The walls are whitewashed plaster with the exception of one cooler in the middle of the east wall of the eastern building that has a glazed concrete block or tile walls. Low passageways connect the original three buildings with similarly plastered walls. Structural steel elements, metal railings and equipment, and wood and concrete stairs also exist. Several of the existing cooler doors are historic insulated wood doors with industrial hardware made by Jamison Door Company of Hagerstown, Maryland which has made cooler doors since 1906, and is still in operation.

While originally used for cheese production, the first floor has a wider mix of uses. The eastern building, historically used as an icehouse for the previous brewery occupant, is still used for cold storage with the exception of the southeast corner which is used for dry storage. The eastern building has concrete floors and whitewashed plaster walls. The plaster has been removed in the dry storage room in the southeast corner, exposing brick which was likely tarred as some sort of air or vapor barrier. Ceilings consist of painted concrete slabs and planks. Structural steel elements, metal railings and equipment, and wood and concrete stairs also exist. Several of the existing cooler doors are historic insulated wood doors with industrial hardware. The center building is used for the maintenance shop, several small offices, and some production space. It reveals a number of original historic materials including concrete floors with an epoxy finish, painted brick interior walls, and formerly exterior walls at the interstitial spaces, as well as bricked-in arched window openings. These areas also have painted concrete ceilings, and in the hallway between the maintenance shop and the small offices the Plymouth Brewing Company logo was cast into the ceiling. While the western building was originally the corporate headquarters which contained three offices and production space, it was altered to include more offices and laboratory space as the company grew. The offices are finished with 1980s era carpeted floors, wood base, plywood wainscoting and gypsum board walls, and dropped acoustic panel ceilings. Above the dropped ceilings, the historic plaster walls of the three original offices can be seen as well as their 1940s era acoustic tile ceilings. Above the dropped ceilings outside of the three original offices, there were relatively few walls in the former production

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 7 Page 7

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

space, and the original 14' high plaster ceilings can be seen.

The second floor is similar to the basement in its cooling and storage functions. The eastern building, historically used as an icehouse for the previous brewery occupant, is still used for cold storage while the center building is used for dry storage. The floors are concrete, and the walls are whitewashed plaster, with the exception of two areas. The dry storage space in the middle of the west wall of the eastern building reveals historic wood frame construction including diagonal wood plank flooring, exposed brick walls, and timber frame structure with exposed wood rafters and decking for the ceiling, and the dry storage space in the center building has contemporary fiberglass reinforced panel walls and ceiling. Structural steel elements, metal railings and equipment, and wood and concrete stairs also exist. Several of the existing cooler doors are historic insulated wood doors with industrial hardware.

Like the second floor, the third floor of the central building is used for dry storage. The finishes reveal historic wood frame construction including wood strip flooring, exposed wood plank walls, and timber frame structure with exposed wood rafters and decking for the ceiling. While the original wood sashes are no longer present, the original window openings in the south wall are clearly visible with brick infill in an otherwise wood plank wall. There is also a historic wood service door in the west wall that dates from between 1891 and 1911.

While the interior demonstrates a history of modifications, it also reveals the history of the industrial use of the space and its specific history of cheese making by the S & R Cheese Company from 1943 to 1967, its historic period when the building was actively used as the company's headquarters, production, and storage facility. Most of the existing walls and arrangement of spaces within the building date to this period. With the exception of some finishes, fixtures, and mechanical and electrical equipment, much of the interior has not changed significantly since 1967, the end date for the period of significance.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 8 Page 1

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

**Narrative Statement of Significance**

The S & R Cheese Company building is eligible for the National Register of Historic Places for its statewide significance under Criterion A, in the area of Industry for its association with the S & R Cheese Company and the cheese making industry. The 2-18 East Main Street building was the headquarters and primary production facility of the S & R Cheese Company, which became one of the most successful and influential cheese producers in the state of Wisconsin. The S & R Cheese Company building is representative of the transition from small, local cheese makers to the large industrialization of cheese production during the twentieth century. The S & R Cheese Company was responsible for several technological advancements in the industry. They were among the first cheese companies to embrace the use of milk trucks for bulk transportation, patented a cheese curd machine and curd mixing and kneading machine, and experimented with the cheese making process, particularly the curing of Romano cheese. The Sartori family, original and current owners of the company, was also responsible for the advancement of the profession as founding members of the Wisconsin Cheesemakers Association and the American Producers of Italian-Type Cheese which later merged with the National Cheese Institute and is now part of the International Dairy Foods Association. The S & R Cheese Company also had a large impact on the local economy of Sheboygan County during the company's history. The S & R Cheese Company building has been in continuous use and has undergone alteration to the façade over the years. Recently, newly-made exterior changes have been reversed, exposing the historic façade which dates to the period of significance. The building owners are currently repairing this façade, demonstrating their commitment to preserving the historic character of this facility. The period of significance begins in 1943 when S & R Cheese Company purchased the building and ends in 1967, applying the National Register program's fifty year rule.

**Historic Context**

*Dairy Production*

The history of the S & R Cheese Company is closely tied to the development of cheese production in Wisconsin. Dairy production started in Wisconsin on a small scale, specifically amongst a few dairy farmers who had settled in the southern and eastern parts of the state from New York in the 1850s. Initially, most dairying was conducted as just a segment of standard farm practices resulting in inconsistent quality while individual farms were the primary location of production. The 1850 census of Wisconsin reported that 400,000 pounds of cheese were produced in the state. The dairy stock was usually not specific breeds and was wintered, preventing milking throughout the year. The cheese and butter produced was usually of poor quality due to inferior ingredients, preservation methods, and age. Cheese production began to industrialize in Wisconsin between 1860s and 1890s as the price and

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 8 Page 2

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

popularity of cheese and butter rose sharply after the end of the Civil War and as farmers sought to diversify due to declining wheat prices.

Dairy production of cheese soon moved off of the farm and into small regional factories that would combine the milk from many local farmers and encouraged increased specialization. These early curd factories tended to increase the value of farmer's milk by producing a more expensive product. There were thirty cheese factories in Wisconsin by 1865. Producers soon specialized in certain products such as butter, cream, or different types of cheese; and factories produced cheese sold for a higher price because of its presumed higher quality; however, factories were initially unable to sufficiently control the process, making the quality of products unpredictable. The relationship between farmers and the factory system was not good. Farmers were paid by the weight of milk alone, even though butterfat was needed to make cheese and butter. Cheating and skimming became common, and products were often spoiled or rancid. The virtues of proper control over ingredients and sources were not fully understood, and the quality of these cheeses still varied considerably. Much of the cheese produced was 'filled' with adjuncts such as oils, lard, or oleomargarine to replace removed butterfat content and cut costs. These low quality cheeses spoiled easily and nearly destroyed the export market from Wisconsin. Soon, more specific cheese factories were introduced. These cheese factories were organized by dairymen in an effort to increase and improve the cheese product in competition with New York and overseas cheese makers.<sup>1</sup>

The Wisconsin Dairyman's Association organized in 1872 to promote the industry and overcome farmer opposition and the hesitance of consumers through marketing and education. By the 1880s, cheese factories in the state concentrated in three counties: Sheboygan, Green, and Jefferson. Sheboygan County had by far the most with a total of 87, many of them near the City of Plymouth. The Wisconsin Dairy Commission was established in 1889 in an attempt to control quality, and the Agricultural Experiment Station at the University of Wisconsin was founded to contribute scientific developments and education in agriculture. Technical advances at the turn of the century, including the Cooley-Lamb cream can, centrifugal cream separator, the cold-curing method of cheese making, and Babcock's butterfat test, all contributed to make Wisconsin the national expert on dairy production and processing. Milk quality was dependent on three factors: breed, feed, and shelter. Speed was important too, to prevent spoiling, so roads and rails needed to be good. By 1900, more than ninety percent of Wisconsin farmers owned dairy cows, and the state produced nearly 78,000,000 pounds of cheese.

Sheboygan County's dairy production was notably focused on cheese making, and butter and milk were less consequential during the first few decades of the twentieth century. Dairy production was

---

<sup>1</sup> Wyatt, Barbara (Ed.). "Agriculture." *Cultural Resource Management in Wisconsin: Volume 2*. Madison, Wisconsin: State Historical Society of Wisconsin, 1986.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 8 Page 3

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

the leading industry of the state at the turn of the century, and Sheboygan County, specifically the city of Plymouth, produced twice as much cheese as any other county in Wisconsin by the 1910s. Much of the product was shipped to the eastern United States and Britain. By 1915, Wisconsin was the leading dairy producer in the country, producing 63 percent and nearly three hundred million pounds of cheese in the nation. Almost all was sold in the United States while the overseas market had not improved from a low opinion of Wisconsin cheese products formed earlier. Cheese factories and creameries were in decline in number, but not size, during the 1920s and 1930s as the agricultural and rural nature of dairy production shifted towards a more industrialized and professionalized model and away from the family farm. Modern cheese making is a precise process conducted on a large scale, and cheese factories became independent, specialized companies, purchasing large quantities of pasteurized milk from local farmers and packaging and shipping their varieties of product.<sup>2</sup>

*Plymouth*

Plymouth has been a center of cheese making since the late-nineteenth century with many cheese factories established in the 1870s and 1880s. The first in Sheboygan County was John J. Smith's commercial cheese factory established in 1858, and there were at least fifteen more by the early 1870s. By 1900 Wisconsin was the leading cheese producer in the country, and Plymouth served as one of the industry's centers in the state. Preceded by the Farmer's Call Board, a common and local commodities trading organization, the Cheese Exchange, a commodity exchange for the dairy industry, was located in Plymouth from 1918 to 1957, when it moved to Green Bay, and made the small city a major player in the cheese industry in the state. The location of the Cheese Exchange attracted producers and processors, who found it convenient to be near the commodity market. Plymouth became known as the 'Cheese Capital of the World' due the location of the exchange and major cheese producers within the wider geography of Sheboygan County. Notable cheese factories in the Town of Plymouth included the Crystal Springs Cheese Factory, Otter Creek Cheese Factory, Valley House Cheese Factory, Maple Grove Cheese Factory, Town Line Cheese Factory, Midwest Creamery Company, the Borden Company, Luecke Cheese Factory, Stecker-Wessel Cheese Factory, Lindow Cheese Factory, and Zelm-Wesling Cheese Factory. A number of these routinely supplied curd to the S&R Cheese Company. The Wisconsin Cheese Makers' Association was later based in Plymouth from 1943 to 1962. By 1945, the association had over 1,100 members and represented 1,200 cheese factories.<sup>3</sup>

*S & R Cheese Company*

---

<sup>2</sup> Wyatt, Barbara (Ed.). "Agriculture." *Cultural Resource Management in Wisconsin: Volume 2*.

<sup>3</sup> Fisher, Edwin L. *The Cheese Factories of Sheboygan County*. Sheboygan, WI: Sheboygan County Historical Society, 1992; & Wyatt, Barbara (Ed.). "Agriculture." *Cultural Resource Management in Wisconsin: Volume 2*.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 8 Page 4

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

S & R Cheese Company, as one of the largest, most successful, and influential cheese companies in Plymouth, exemplifies the period of history of modern industrial cheese making in Wisconsin. Paulo (Paul) Sartori and Luigi (Louis) Rossini, both Italian immigrants, worked at the Stella Cheese Company in Chicago for over a decade previously, Sartori as a sales manager and Rossini as the plant manager. Together, along with Paulo Sartori's son, Joseph (Joe) Sartori who had recently graduated from the University of Wisconsin's dairy science program, they decided to start their own cheese production company. In May of 1939, Paulo and Joseph Sartori, along with Luigi Rossini, moved to Plymouth and founded the S & R Cheese Company. The Sartoris and Rossini consciously chose Plymouth as the location for their cheese company because it could supply the things they needed for making Italian cheese, such as an abundant supply of good milk, experienced personnel, and good transportation facilities. Furthermore, Plymouth had an existing market and reputation in the cheese industry. Beginning with \$15,000 in capital, they rented the former Plymouth Dairy Products plant building on West Main Street across the railway tracks from the S & R Cheese site that is the subject of this nomination. In their first year of operation the company produced 5,000 pounds of provolone cheese. The Plymouth Dairy Products Company went out of business in 1943, and at that time the S & R Cheese Company purchased the property on West Main Street, remodeling and reconfiguring it to produce Italian style cheeses.

The same year they also purchased the subject property: the empty former Plymouth Brewing Company site across the railroad tracks to the east at 2-18 East Main Street. The collection of buildings was originally a brewery that was established along the north side of East Main Street as early as 1865. The brewery changed ownership frequently and was called the Plymouth Brewing Company by 1885, one of two breweries in Plymouth during the late-nineteenth century. In 1891, two new buildings for the Plymouth Brewing Company were constructed at 2-18 East Main Street. The central three-story building at 10-12 East Main Street contained the offices, machinery, and the brew house. The building to the east at 16-18 East Main Street had the malt cellars, malt kilns, and storage. Wacker and Wiemann were the carpenters, and Henry Schwalberg was the mason. In 1894, A. Schreiner purchased the company and changed its name to A. Schreiner Brewing Company. The brewery was improved and expanded by 1896 with new additions, cellars, storage, refrigeration, and electric lights. John E. Curtiss purchased the company in 1904. By 1910, the buildings remained in the same configuration with a second floor connection between the two, and a one story bottling building at 2-6 East Main Street was constructed in 1912. Operations were suspended in 1920 with the passing of the 18<sup>th</sup> Amendment and Prohibition. There is some indication that Curtiss attempted to make soda and malt, but the brewery appears to have been closed during the 1920s. John Curtiss died in 1932, and the property was taken over by his wife, Hattie Curtiss. The Plymouth Brewing and Malting Company was officially sold by Curtiss's widow in 1933 to Peter J. Welling and George L. Wittkopp, who reopened the brewery. The new brewery averaged about 8,000 barrels a year, but

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 8 Page 5

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

closed in 1937, unable to compete with larger breweries.<sup>4</sup> The new location was especially appealing to S & R Cheese Company because it already came equipped with an ammonia cooling system for cold storage and a rail line spur directly to the rear of the buildings.<sup>5</sup>

After the S & R Cheese Company took over the site at 2-18 East Main Street, they expanded rapidly. S & R Cheese incorporated in 1947 and produced three million pounds of cheese by 1948. S & R Cheese Company was the first cheese maker in Wisconsin to produce Italian style cheeses such as asiago, parmesan, Romano, mozzarella, and provolone cheeses in large quantities. Shortly after beginning operations, the company was the largest producer of Italian cheese in Wisconsin, the largest cheese producing state in the country at the time. The 1950s saw the company expand production, distribution, and improve their facilities at 2-18 East Main Street. The Sartori family bought out Rossini's interest in the company in 1954. Joe Sartori also co-founded the Sargento Cheese Company in 1954 with Leonard Gentine, Sr., his next door neighbor. Sartori's interest in Sargento was later sold to Gentine in 1969. The S & R Cheese Company purchased the Valley House Cheese factory in Sheboygan Falls in the 1950s. Paul Sartori died in 1957, and Joe became President of the company and maintained the position until 1986. By the late 1950s, S & R was one of the leading producers of Italian style cheese in the nation, with a reputation for high quality products that rivaled similar cheeses produced in Italy. By the 1970s, S & R was the largest bulk producer of mozzarella and provolone in the country and Italian style cheeses was commonplace in the American cheese market.<sup>6</sup> Joe Sartori was succeeded by his son James (Jim) Sartori as President in 1986. Two other sons, Paul and Steve, have also served as officers of the company. The corporate headquarters for S & R Cheese Company were located at 2-18 East Main Street from 1943 until 1997.<sup>7</sup>

Paolo Sartori, and his son Joseph, introduced a thoroughly modern and technical means of production at S & R Cheese Company. The S & R Cheese Company was one of the first to use milk trucks for bulk transportation to replace the large fifty pound cans that were predominant in the 1930s and 1940s,

---

<sup>4</sup> "Plymouth Brewing Company." *The Hub City Chronicle, newsletter of the Plymouth Historical Society*, June 2013; & "Plymouth: Land of Beer and Cheese (Looking Back series)," *The Plymouth Review*, April 30, 1998; & Plymouth Sanborn Fire Insurance Maps. 1891, 1903, 1910, 1927, and 1941. On record at the Wisconsin Historical Society, Madison, Wisconsin; & Records on file with the Sheboygan County Historic Research Center, Sheboygan Falls, Wisconsin; & "The Plymouth Brewery," *The Plymouth Reporter*, October 11, 1900; & "Plymouth Brewing Company," *The Plymouth Reporter*, October 8, 1891.

<sup>5</sup> "S&R Cheese co-founder Sartori dies." *The Plymouth Review*, March 8, 1998; & "Paul Sartori." *The Plymouth Reporter*, September 10, 1957; & "Plymouth Welcomes S & R Cheese Company." *The Plymouth Reporter*, September 7, 1939; & Correspondence with James (Jim) Sartori, CEO Sartori Foods, April 13, 2016.

<sup>6</sup> "Plymouth Welcomes S & R Cheese Company;" & Correspondence with James (Jim) Sartori.

<sup>7</sup> Records on file with the Sheboygan County Historic Research Center; & "S&R Cheese co-founder Sartori dies;" & *S&R Cheese Corporation Historical Background – Amicizia 50 Years of Friendship (brochure)*. Sheboygan, WI: Sartori Foods, 1989; & "About us," Sartori website. <[www.sartoricheese.com/about-us](http://www.sartoricheese.com/about-us)> Accessed March 23, 2016.



**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 8 Page 6

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

to increase efficiency. The company focused on producing cheese quickly and getting it to consumers quickly, both in the interest of maintaining a high level of quality for Italian style cheeses. The Sartori's believed that they could adapt existing technology to further industrialize the otherwise labor intensive Italian cheese making process that was steeped in handmade traditions and techniques. The S & R Cheese Company introduced many technological advances in the cheese making process. Paolo Sartori took out two patents related to the cheese making industry including a Cheese Curd Machine. Introduced in 1940, the funnel-hopper shaped machine dispensed, matted, and shaped cheese curd with little manpower required. The purpose of which was to remove surplus moisture under pressure and shape the curd into desired shapes to later cut and process. The other patent, issued six years later, was for a Curd Mixing and Kneading Machine; a bread kneading machine was adopted to stretch the mozzarella cheese, a task usually done by hand, and became a common practice. Both innovations were used extensively in cheese making from the 1940s on and became industry standards. There was also an innovation in salting and curing Romano cheese with an enzyme added that allowed the cheese to self-cure in its own refrigerated room. Joseph Sartori worked extensively and scientifically on a series of experiments in cheese making for types such as parmesan, Romano and ricotta after studying cheese production. From 1942 to 1952, he produced modern recipes based on experimentation for a number of Italian cheeses designed to improve their quality and the efficiency of their production.<sup>8</sup>

The Sartoris had been extensively involved in national cheese producer organizations from an early date, promoting industry practices, the profession of cheese making, and Italian cheese varieties. Paolo and Joseph would regularly attend the Cheese Exchange to watch the trading. Even though their varieties of cheese were not being traded, there was an interest and involvement in the setting of benchmark cheese prices. Paolo Sartori was one of the founding members of the Wisconsin Cheesemakers Association (WCMA), and the Sartori's have spent time lobbying on the organization's behalf. Paolo Sartori founded the American Producers of Italian-Type Cheese (APITCA) in 1942 to provide Italian cheese makers in the United States a voice to promote their product. This group also produced standards for the production of Italian style cheese in the 1950s. Joseph Sartori was involved in the official Standards of Identity for Italian type cheese produced in the United States and testified as an expert witness at congressional hearings on the subject during the 1950s. All of the Sartoris have served as presidents of the APITCA, which was later merged with the National Cheese Institute (NCI) and is now a part of the International Dairy Foods Association (IDFA). The S & R Cheese Company, now Sartori Foods, is still active in national industry organizations.<sup>9</sup>

---

<sup>8</sup> Sartori, Paul. "Cheese-Curd Machine." Patent 2,272,954. October 1, 1940; & Sartori, Paul. "Curd Mixing and Kneading Machine." Patent 2,407,617. September 10, 1946; & Correspondence with James (Jim) Sartori; &

"Plymouth: Land of Beer and Cheese;" & Sartori, Joseph. *Cheese Experiments, 1942-1952*. On file with Sartori Foods Inc.

<sup>9</sup> *S&R Cheese Corporation Historical Background – Amicizia 50 Years of Friendship*; & Correspondence with James (Jim) Sartori.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 8 Page 7

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

The S & R Cheese Company has a long history of interest and involvement in the international cheese trade. The S & R Cheese Company has sent representatives on trade missions to pursue their interest in international markets and expansion. The company was the first cheese maker in the nation to export to Italy and Japan in 1967 after a visit by Joseph Sartori. Subsequently, international trade for S & R Cheese Company's specialized products became a large component of the company's business. Presently, Sartori Foods exports cheese to thirty six countries. The S & R Cheese Company consciously included the words 'Plymouth' and 'Cheese Capital of the World' in their advertising wherever they did business.<sup>10</sup>

The company changed its name to Sartori Foods in 1996. Sartori Foods moved to a new corporate office along Pleasant View Road in Plymouth in 1997, and Joseph Sartori died on March 7, 1998. In the 2000s, Sartori Foods grew considerably, purchasing other cheese makers in Wisconsin such as the Linden Cheese Company and the Antigo Cheese Company. The company expanded into other types and styles of cheese and worked as a convertor and distributor as well as a producer. The company constructed a new 100,000 square foot packaging and preparation facility on County Highway PP in Plymouth in 2007, making a total number of four Sartori locations in Plymouth.<sup>11</sup> The company changed its name again, to the Sartori Company, in 2011. The Sartori Company is still a family owned and operate business under the current leadership of James (Jim) Sartori.

The S & R Cheese Company complex at 2-18 East Main Street is representative of the transition from small, local cheese makers, to the large industrialization of cheese production during the early twentieth century. The corporate office, located at 107 Pleasant View Road in Plymouth, and distribution center buildings. On County Highway PP, were constructed and occupied recently and are not considered the historic locations of the S & R Cheese Company. The building on West Main Street (to the west of the railway tracks) that was purchased from the Plymouth Dairy Products company shares some history of the S & R Cheese Company but does not have sufficient integrity for National Register listing. The S & R Cheese Company complex at 2-18 East Main Street in Plymouth possesses the most integrity and historical importance related to the history of the S & R Cheese Company. The appearance of the 2-18 East Main Street building reflects the historical period of significance of S & R Cheese Company, its continued operation, technological achievements, and growth into the nation's largest producer of mozzarella and provolone cheeses. The building still serves production and storage functions for the specialized cheese company.

There are eleven extant rural cheese factories in Sheboygan County according to the Wisconsin

---

<sup>10</sup> *S&R Cheese Corporation Historical Background – Amicizia 50 Years of Friendship*; & Correspondence with James (Jim) Sartori; & "About us," Sartori website; & "S&R Cheese co-founder Sartori dies."

<sup>11</sup> "About us," Sartori website; & Sartori plans \$15M plant." *The Sheboygan Press*, September 28, 2007; & "S&R Cheese Corp. improves aesthetics with renovations." *The Sheboygan Press*, November 23, 1987.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 8 Page 8

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

Architectural History Inventory on record with the Wisconsin Historical Society. All of those entries are nineteenth century buildings and do not exemplify the industrial cheese making process like the S & R Cheese Company building at 2-18 East Main Street. Presently, Sartori Foods, Sargento Foods, Masters Gallery Foods, and Great Lakes Cheese have locations in Sheboygan County. With the exception of Sartori Foods, formerly the S & R Cheese Company, none of these have historic buildings or sites with historic integrity, nor do they produce cheese themselves, but rather process and package it. In Wisconsin there are two properties associated with cheese production listed in the National Register of Historic Places; the Philip Kasper Cheese Factory in the Town of Union in Waupaca County and the Cooksville Cheese Factory in the Town of Porter in Rock County. Both of these, like the smaller cheese factories in Sheboygan County, exemplify the rural process of cheese making and represent a different historical era of cheese production in Wisconsin.

*The Sartoris*

Paolo Sartori (1883-1957) was the leading individual in establishing the S & R Cheese Company in the city of Plymouth. He was born in in Valdestico, Italy on December 10, 1883. The son of a superintendent of the largest lumber company in Italy, he began working when he was twelve years old and became an accountant for the company as a young man. Deciding that he wanted different opportunities, he immigrated to the United States in 1907, landing in New York City where he worked as a laborer constructing Pennsylvania Station and the East River Subway tunnel. He moved to Canada to work at an iron mine in 1908 and then to Buel, Minnesota, where he established a grocery business with his cousin. Paolo married, Mary in 1913, and continued to work as a salesman in related grocery, wholesale, and liquor businesses for a number of years, eventually settling in Chicago in 1929. For over ten years, he held a position as a sales manager with the Stella Cheese Company where he met his future partner Luigi Rossini, a fellow Italian immigrant. Along with Paolo's son, Joseph, they established the S & R Cheese Company in Plymouth in 1939. In 1943, the company expanded into the 2-18 East Main Street location.<sup>12</sup>

Paolo Sartori was instrumental in expanding the range of Italian cheeses produced in Wisconsin, becoming one of the largest producers of Italian cheese. He also introduced technical and industrial means of production to the cheese making industry through a series of patents, such as a Cheese Curd Machine and Curd Mixing and Kneading Machine, under his name. Paolo Sartori also founded the American Producers of Italian-Type Cheese organization and was an active member in other cheese making trade associations, working to expand the market and set high standards for Italian style cheeses in Wisconsin and the United States.<sup>13</sup> Paolo served as the president and business leader of the

---

<sup>12</sup> "Paul Sartori;" & "Paul Sartori: A Saga of Success." *The Plymouth Reporter*, September 10, 1957.

<sup>13</sup> Sartori, Paul. "Cheese-Curd Machine." Patent 2,272,954; & Sartori, Paul. "Curd Mixing and Kneading Machine." Patent 2,407,617; & *S&R Cheese Corporation Historical Background – Amicizia 50 Years of Friendship*.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 8 Page 9

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

company until his death in 1957. Upon his death, Paolo Sartori donated a significant sum to construct a home for the elderly in his hometown of Valdestico, Italy. Paolo Sartori received the ‘Knight al Merito’ award of the Italian Republic for his support and generosity in aiding war victims and destitute families in his hometown.<sup>14</sup>

Joseph Sartori (1917-1998), the son of Paolo Sartori, was a joint member in establishing the S & R Cheese Company in the city of Plymouth. Joseph Sartori was born to Paolo and Mary Sartori on April 10, 1917 in Buel, Minnesota. He followed his father to Chicago when Paolo Sartori was a manager at Stella Cheese Company. Later, he attended the University of Wisconsin - Madison and studied dairy science, graduating in 1938. The following year, he partnered with his father and established the S & R Cheese Company in Plymouth. Joseph married Marie Himley in 1941. Joseph Sartori became the CEO and President of the company in 1957 after his father’s death. During his tenure, he expanded the company to international markets in the late 1960s and early 1970s, and brought the company to be the largest producer of mozzarella and provolone in the country.<sup>15</sup>

While his father, Paolo Sartori, contributed business and sales knowledge and his partner, Luigi Rossini, brought experience as a plant manager, Joseph Sartori brought a technical background in cheese making. Joseph used his technical training in dairy science to conduct a series of experiments and tests during the cheese making process specific to Italian style cheeses, such as parmesan, Romano, and ricotta, which S & R Cheese Company produced. These tests on timing sequences, heat, acidity, salinity, and raw ingredient quality led to improved recipes and a reputation for making high quality Italian cheese during the 1940s and 1950s. In particular, Joseph Sartori introduced a method of salting and curing Romano cheese with an added enzyme that allowed the cheese to self-cure in its own refrigerated room. Joseph Sartori also took on an active role in expanding the business overseas, taking part in trade missions and exporting S & R Cheese Company products to Italy and Japan by 1967. The S & R Cheese Company, with Joseph Sartori at its head, introduced many of these progressive advances and controls in the cheese making process.<sup>16</sup>

### **Conclusion**

The S & R Cheese Company building is eligible for the National Register of Historic Places at the statewide level of significance under Criterion A for its association with the S & R Cheese Company and the cheese making industry in Wisconsin. The S & R Cheese Company, from 1943 to 1967, was responsible for significant contributions to the production of Italian style cheeses, exporting cheese

---

<sup>14</sup> “Paul Sartori;” & “Paul Sartori: A Saga of Success;” & Correspondence with James (Jim) Sartori.

<sup>15</sup> “Plymouth Welcomes S & R Cheese Company;” & “Paul Sartori;” & Sartori, Joseph. *Cheese Experiments, 1942-1952;* & Correspondence with James (Jim) Sartori.

<sup>16</sup> “Plymouth: Land of Beer and Cheese (Looking Back series);” & Sartori, Joseph. *Cheese Experiments, 1942-1952.*

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 8 Page 10

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

products, founding cheese industry organizations, and technical cheese-making advancements. The S & R Cheese Company is still in operation under the name Sartori Foods and continues as a major producer and distributor of cheese products.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 8 Page 11

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

**Statement of Archeological Potential**

This area of Sheboygan County along the Mullet River was likely home to considerable Native American activities. While it is likely that the construction of the extant resources would have greatly disturbed Native American-related archeological artifacts, archaeological potential remains unassessed.

**Preservation Activities**

The S & R Cheese Company building has been fortunate in having a long-term owner who has done a good job maintaining the building. In addition, the owner of the building is proactive in promoting, protecting, and preserving Plymouth and Sheboygan County's historic resources. In listing the building, the owner hopes to obtain federal and state historic tax credits and/or other financial incentives to maintain and rehabilitate this historic property.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 9 Page 1

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

**Major Bibliographical References**

- “About us,” Sartori website. <[www.sartoricheese.com/about-us](http://www.sartoricheese.com/about-us)> Accessed March 23, 2016.
- Blumenson, John J.G. *Identifying American Architecture: A Pictorial Guide to Styles and Terms, 1600-1945, Second Edition*. New York: W.W. Norton & Company, 1981.
- City of Plymouth Directories, 1886-1954, on file at the Wisconsin Historical Society Archives.
- Correspondence with James (Jim) Sartori, CEO Sartori Foods, April 13, 2016.
- Fisher, Edwin L. *The Cheese Factories of Sheboygan County*. Sheboygan, WI: Sheboygan County Historical Society, 1992.
- General Files, on file with the Sheboygan County Historical Research Center.
- Hildebrand, Janice. *Sheboygan County: 150 Years of Progress*. Northridge, CA: Windsor Publications, 1988.
- McAlester, Virginia Savage. *A Field Guide to American Houses (Revised)*. New York, NY: Knopf Publishing, 2013.
- “Paul Sartori: A Saga of Success.” *The Plymouth Reporter*, September 10, 1957.
- “Plymouth Brewing Company.” *The Hub City Chronicle, newsletter of the Plymouth Historical Society*, June 2013.
- “Plymouth Brewing Company,” *The Plymouth Reporter*, October 8, 1891.
- “The Plymouth Brewery,” *The Plymouth Reporter*, October 11, 1900.
- “Plymouth: Land of Beer and Cheese (Looking Back series),” *The Plymouth Review*, April 30, 1998.
- Plymouth Sanborn Fire Insurance Maps. 1891, 1903, 1910, 1927, and 1941. On record at the Wisconsin Historical Society, Madison, Wisconsin.
- “Plymouth Welcomes S & R Cheese Company.” *The Plymouth Reporter*, September 7, 1939.
- Records on file with the Sheboygan County Historic Research Center, Sheboygan Falls, Wisconsin.
- “S&R Cheese co-founder Sartori dies.” *The Plymouth Review*, March 8, 1998.
- “S&R Cheese Corp. improves aesthetics with renovations.” *The Sheboygan Press*, November 23, 1987.
- S&R Cheese Corporation Historical Background – Amicizia 50 Years of Friendship (brochure)*. Sheboygan, WI: Sartori Foods, 1989.
- Sartori, Joseph. *Cheese Experiments, 1942-1952*. On file with Sartori Foods Inc.
- Sartori, Paul. “Cheese-Curd Machine.” Patent 2,272,954. October 1, 1940.
- Sartori, Paul. “Curd Mixing and Kneading Machine.” Patent 2,407,617. September 10, 1946.
- “Sartori plans \$15M plant.” *The Sheboygan Press*, September 28, 2007.
- Wyatt, Barbara (Ed.). “Agriculture.” *Cultural Resource Management in Wisconsin: Volume 2*. Madison, Wisconsin: State Historical Society of Wisconsin, 1986.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section 10 Page 1

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

**Verbal Boundary Description**

The property that is the subject of this nomination consists of 1 contributing resource sited on parts of Lots 3, 4, and 5 of Block 6 of the original plat of the City of Plymouth along the north side of East Main Street between North Milwaukee and Caroline Streets. The boundary for the S & R Cheese Company as described above is clearly delineated on the accompanying sketch map.

**Boundary Justification**

The boundary encloses a 1.00 acre parcel slightly smaller than the current legal parcel for the property, cutting out extraneous empty acreage. The northern boundary of this parcel runs east-west along the rear of the building; the eastern boundary of this parcel runs north-south along the rear property lines of the buildings along Caroline Street; the southern boundary is the north curb line of the vacated former East Main Street; and the western boundary of the parcel is the eastern edge of the curb line of North Milwaukee Street.



**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section photos Page 1

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

Name of Property:	S & R Cheese Company
City or Vicinity:	Plymouth
County:	Sheboygan
State:	Wisconsin
Name of Photographer:	Rowan Davidson
Date of Photographs:	June 9, 2016 & July 6, 2016
Location of Original Digital Files:	State Historic Preservation Office Wisconsin Historical Society, Madison, WI

Photo 1 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0001)

South and East Façades, camera facing northwest.

Photo 2 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0002)

South Façade, camera facing northwest.

Photo 3 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0003)

South Façade, eastern section, camera facing north.

Photo 4 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0004)

South Facade, central section, camera facing north.

Photo 5 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0005)

South Façade, western section, camera facing northwest.

Photo 6 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0006)

West Façade, camera facing northeast.

Photo 7 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0007)

North Façade, camera facing south.

Photo 8 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0008)

South Facade, roof parapet detail, camera facing southwest.

Photo 9 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0009)

Interior, east section basement, cooler #5, camera facing south

Photo 10 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0010)

Interior, east section basement, cooler #3, camera facing north

Photo 11 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0011)

Interior, central section third floor, storage, camera facing southeast

Photo 12 of 12: (WI\_SheboyganCounty\_S&RCheeseCompany\_0012)

Interior, east section first floor, door, camera facing south

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
Continuation Sheet

Section figures

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---

**LIST OF FIGURES**

- Figure 1: Plymouth Brewing Company, c.1910  
Figure 2: S & R Cheese Corporation, c.1950  
Figure 3: S & R Cheese Corporation, c.1965  
Figure 4: S & R Cheese Corporation, c.1975



Figure 1: *Plymouth Brewing Company, c.1910*. Central and Eastern Buildings (looking northeast)  
Courtesy of the Sheboygan County Historical Research Center.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
Continuation Sheet

Section figures

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---



Figure 2: *S & R Cheese Corporation, c.1950. Western, Central and Eastern Buildings (looking northeast)*  
Courtesy of the Sheboygan County Historical Research Center.



Figure 3: *S & R Cheese Corporation, c.1965. Western and Central Buildings (looking northeast)*  
Courtesy of the Sheboygan County Historical Research Center.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
**Continuation Sheet**

Section figures

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI

---



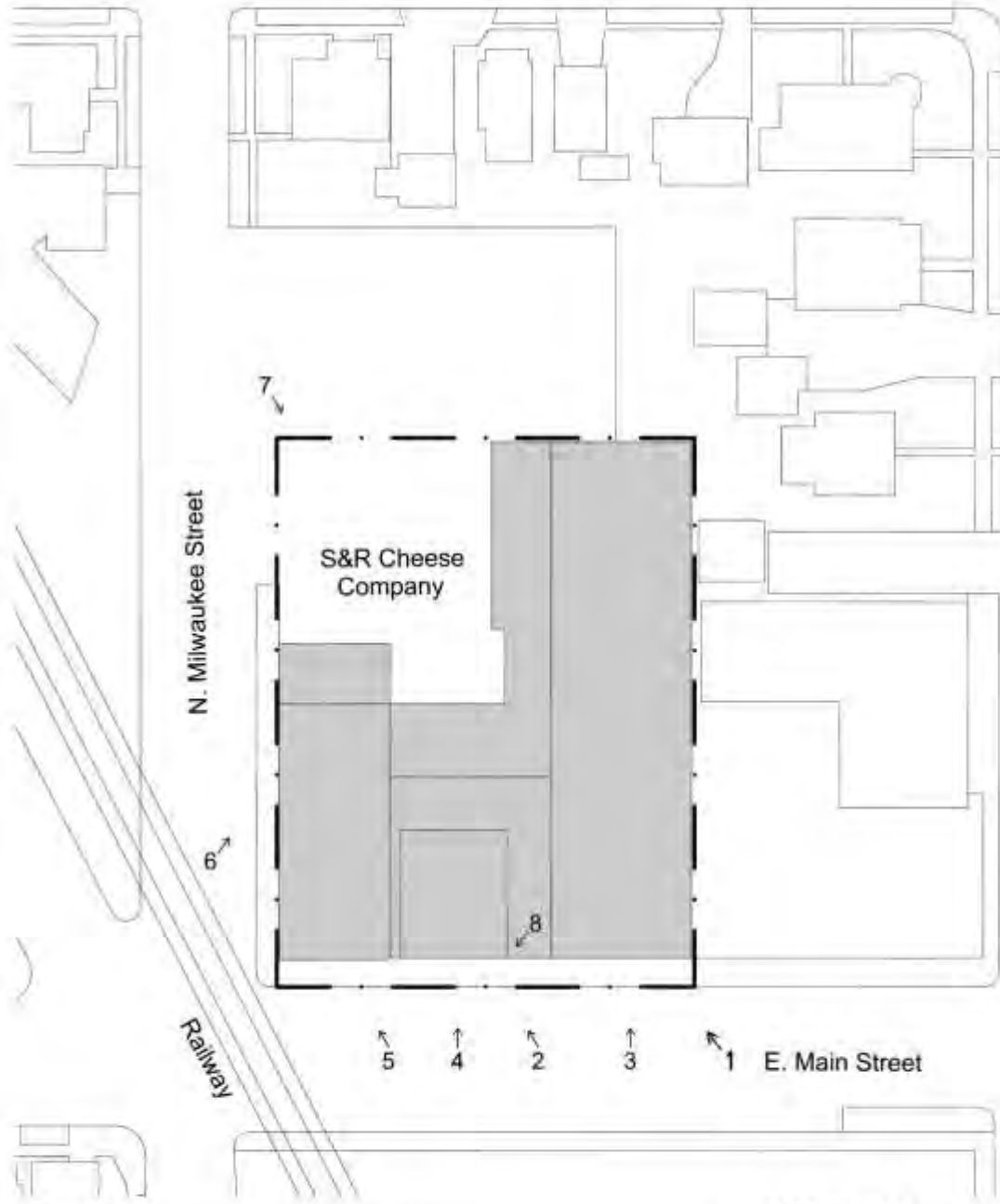
Figure 4: *S & R Cheese Corporation, c.1975. Western, Central and Eastern Buildings (looking northeast)*  
Courtesy of the Sheboygan County Historical Research Center.

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
Continuation Sheet

Section sketch map & photo key Page 1

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI



**LEGEND**  
— • — PROPERTY LINE & NRHP BOUNDARY  
1 → PHOTO NUMBER & VANTAGE POINT

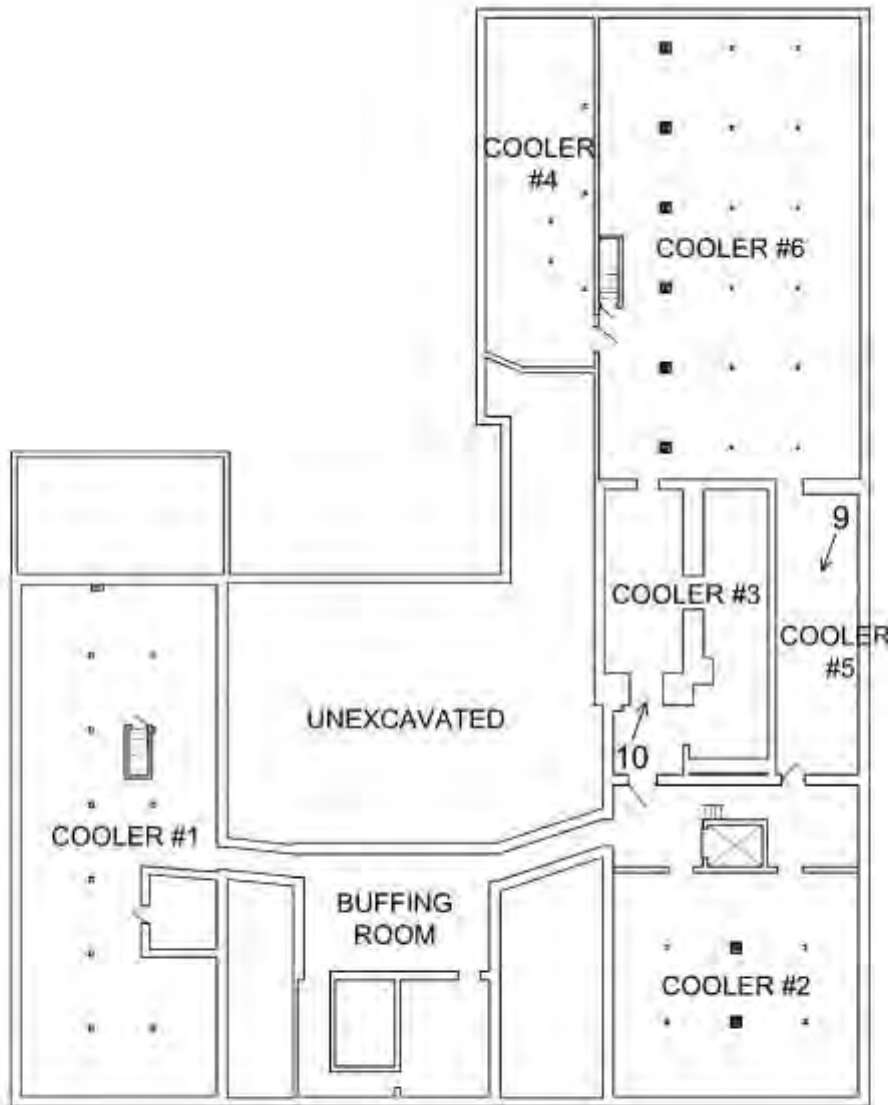
**SKETCH MAP**  
0 10 25 50 FT

**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
Continuation Sheet

Section sketch plan & photo key Page 1

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI



**LEGEND**

1 → PHOTO NUMBER & VANTAGE POINT

**BASEMENT SKETCH PLAN**

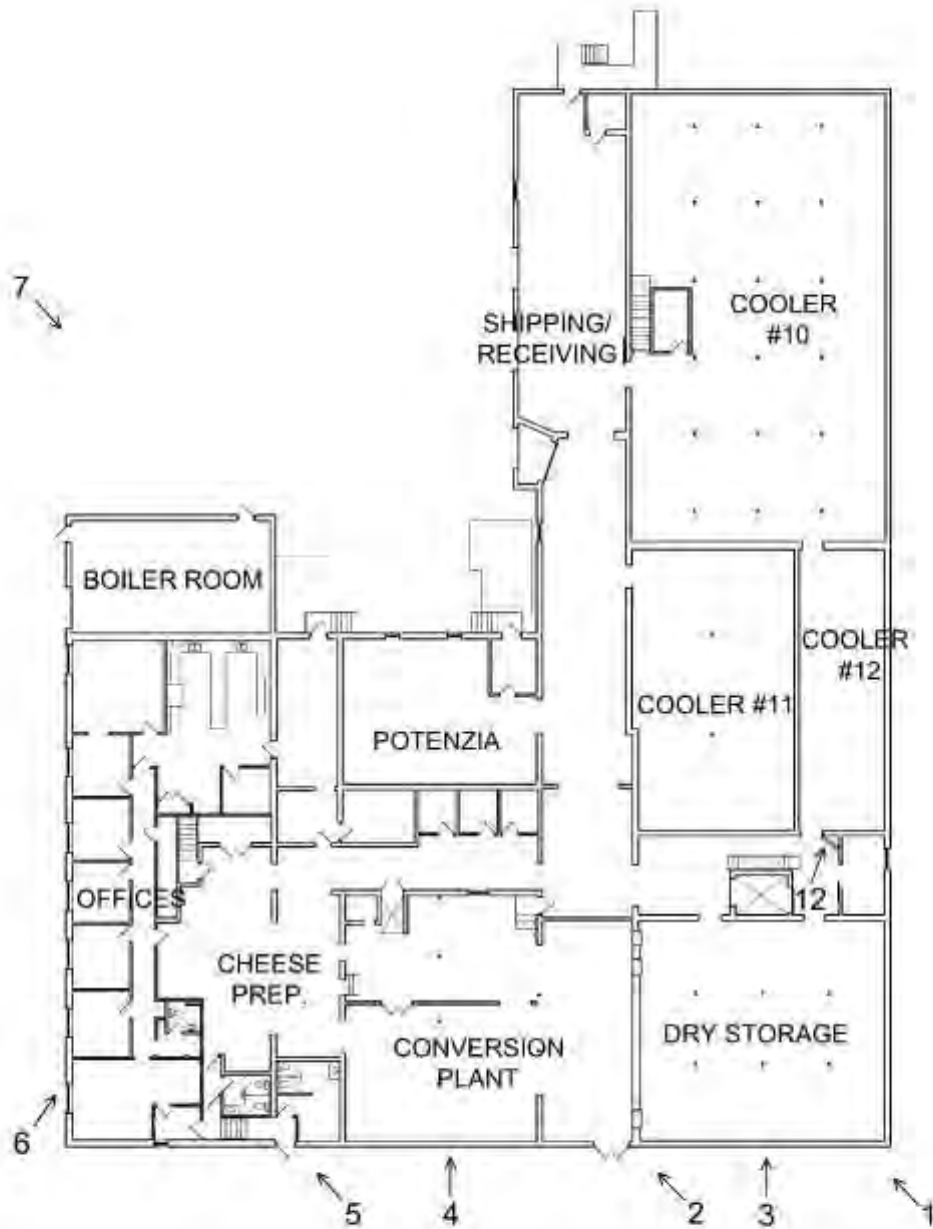


**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
Continuation Sheet

Section sketch plan & photo key Page 2

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI



**LEGEND**

1 → PHOTO NUMBER & VANTAGE POINT

**FIRST FLOOR SKETCH PLAN**

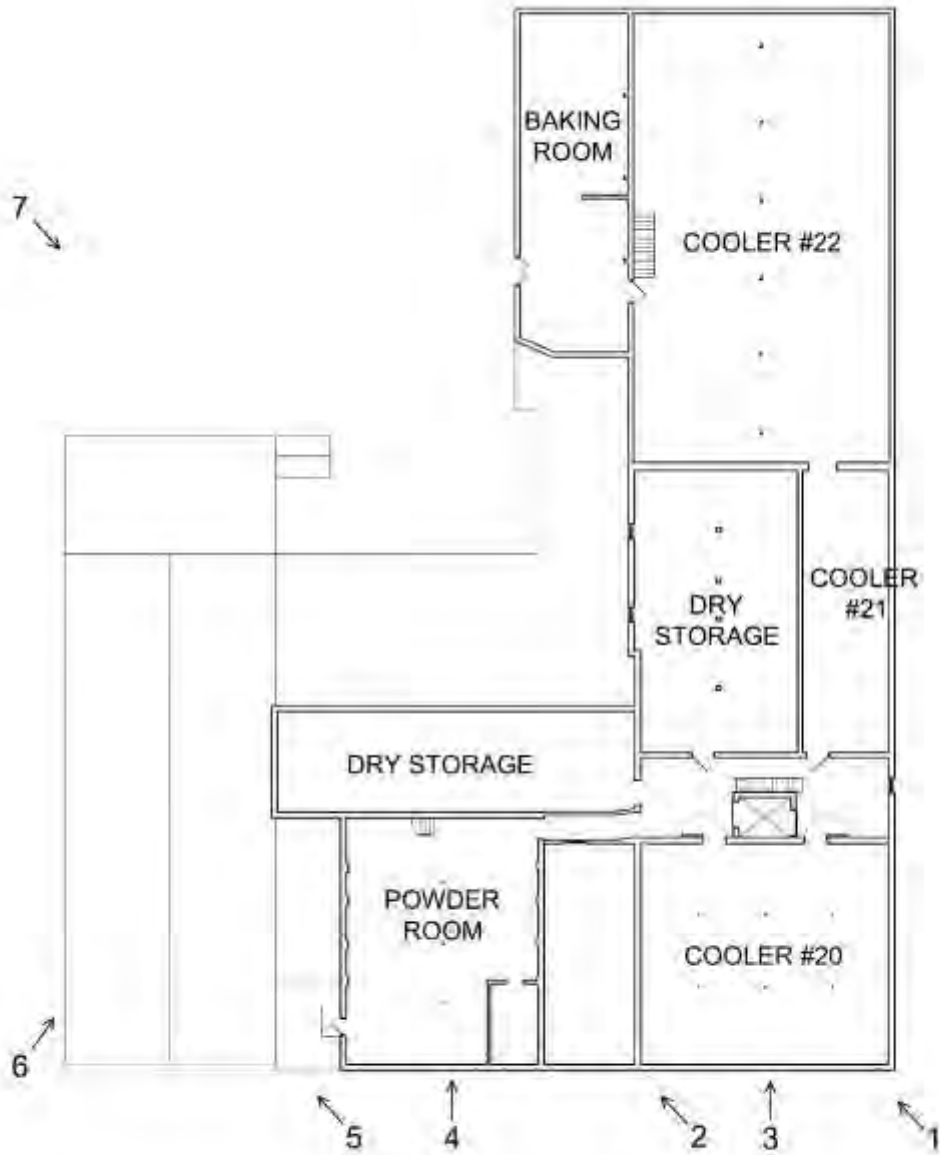


**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
Continuation Sheet

Section sketch plan & photo key Page 3

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI



**LEGEND**

1 — PHOTO NUMBER & VANTAGE POINT

**SECOND FLOOR SKETCH PLAN**



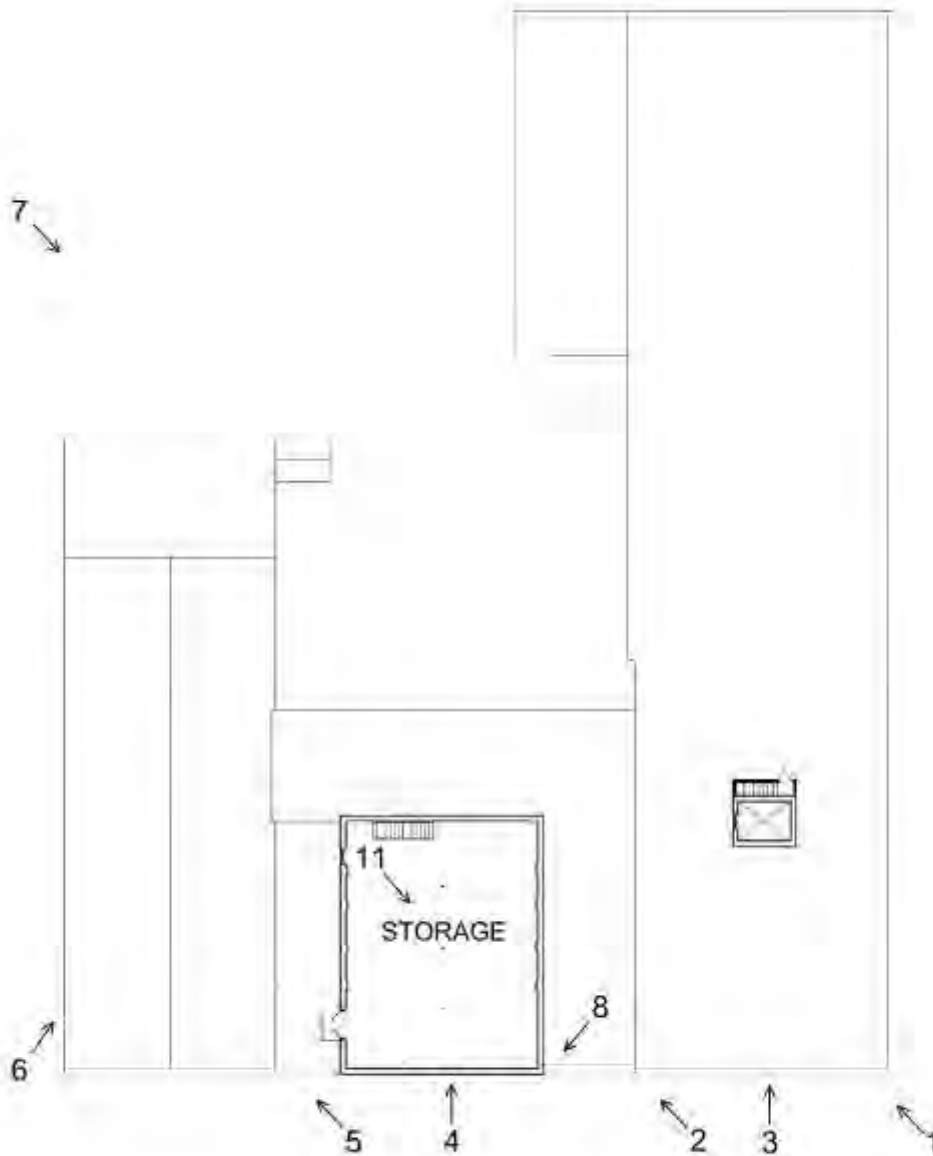


**United States Department of the Interior**  
National Park Service

**National Register of Historic Places**  
Continuation Sheet

Section sketch plan & photo key Page 4

S & R Cheese Company  
City of Plymouth, Sheboygan County, WI



**LEGEND**

1 → PHOTO NUMBER & VANTAGE POINT

**THIRD FLOOR SKETCH PLAN**



S. & R. Cheese Company  
 City of Plymouth, Sheboygan Co., WI  
 UTM Reference:

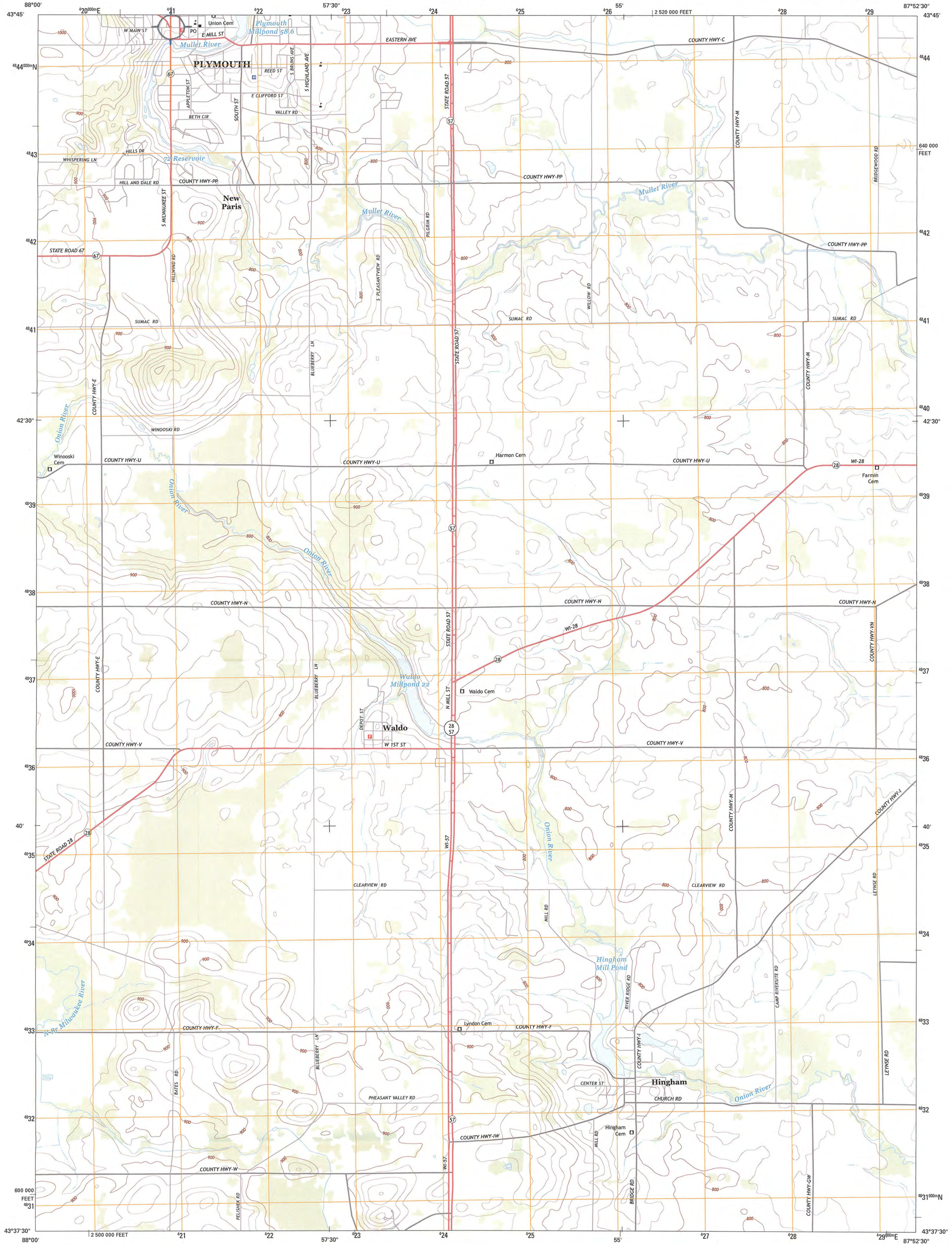
Zone Easting Northing  
 16 421043.8 4844444.9



U.S. DEPARTMENT OF THE INTERIOR  
 U. S. GEOLOGICAL SURVEY

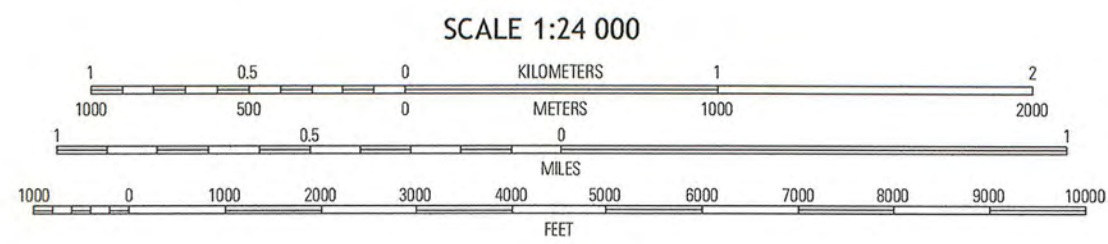
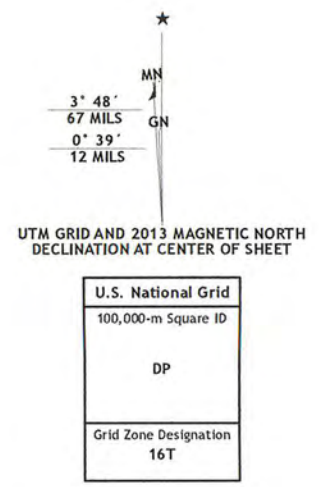


PLYMOUTH SOUTH QUADRANGLE  
 WISCONSIN-SHEBOYGAN CO.  
 7.5-MINUTE SERIES



Produced by the United States Geological Survey  
 North American Datum of 1983 (NAD83)  
 World Geodetic System of 1984 (WGS84). Projection and  
 1,000-meter grid: Universal Transverse Mercator, Zone 16T  
 10 000-foot ticks: Wisconsin Coordinate System of 1983 (south  
 zone)

Imagery.....NAIP, July 2010  
 Roads.....©2006-2012 TomTom  
 Names.....©2013  
 Hydrography.....National Hydrography Dataset, 2010  
 Contours.....National Elevation Dataset, 1999  
 Boundaries.....Census, BWC, BIC, USGS, 1972 - 2012



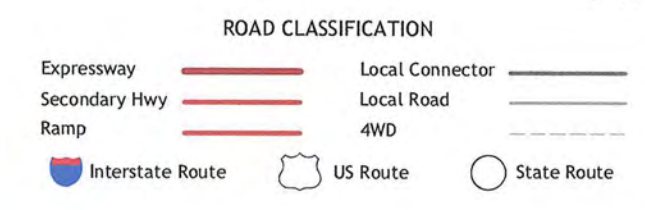
CONTOUR INTERVAL 20 FEET  
 NORTH AMERICAN VERTICAL DATUM OF 1988

This map was produced to conform with the  
 National Geospatial Program US Topo Product Standard, 2011.  
 A metadata file associated with this product is draft version 0.6.12



ADJOINING 7.5 QUADRANGLES

Elkhart Lake	Franklin	Howards Grove
Cascade	Plymouth South	Sheboygan Falls
Batavia	Rindom Lake	Oscar Grove



PLYMOUTH SOUTH, WI  
 2013



S. & R. CHEESE CORP.

Smärkel





DAWES

DAWES

Snorkel

T860

DIESEL

Snorkel

DAWES

1800 17-2868



**S. & R. CHEESE CORP.**

RAIL CROSSING  
CROSS ROAD  
2  
TRACKS

SARTORI

2 East Main



**S. & R. CHEESE CORP.**

**S. & R. CHEESE CORP.**













DO NOT



UNITED STATES DEPARTMENT OF THE INTERIOR  
NATIONAL PARK SERVICE

NATIONAL REGISTER OF HISTORIC PLACES  
EVALUATION/RETURN SHEET

Requested Action:

Property Name:

Multiple Name:

State & County:

Date Received: 12/23/2016      Date of Pending List:      Date of 16th Day:      Date of 45th Day: 2/7/2017      Date of Weekly List: 2/16/2017

Reference number:

Nominator:

Reason For Review:

- |                                       |  |   |
|---------------------------------------|--|---|
| <input type="checkbox"/> Appeal       | <input checked="" type="checkbox"/> PDIL | <input type="checkbox"/> Text/Data Issue    |
| <input type="checkbox"/> SHPO Request | <input type="checkbox"/> Landscape       | <input type="checkbox"/> Photo              |
| <input type="checkbox"/> Waiver       | <input type="checkbox"/> National        | <input type="checkbox"/> Map/Boundary       |
| <input type="checkbox"/> Resubmission | <input type="checkbox"/> Mobile Resource | <input type="checkbox"/> Period             |
| <input type="checkbox"/> Other        | <input type="checkbox"/> TCP             | <input type="checkbox"/> Less than 50 years |
|                                       | <input type="checkbox"/> CLG             |   |

Accept       Return       Reject      2/7/2017 Date

Abstract/Summary Comments:

Recommendation/ Criteria

Reviewer Barbara Wyatt      Discipline Historian

Telephone (202)354-2252      Date \_\_\_\_\_

DOCUMENTATION:    see attached comments : No    see attached SLR : No

If a nomination is returned to the nomination authority, the nomination is no longer under consideration by the National Park Service.

GLENN GROTHMAN  
6TH DISTRICT, WISCONSIN

COMMITTEE ON EDUCATION AND THE WORKFORCE

COMMITTEE ON THE BUDGET

COMMITTEE ON  
OVERSIGHT AND GOVERNMENT REFORM

JOINT ECONOMIC COMMITTEE



DEC 02 2016

UNITED STATES  
HOUSE OF REPRESENTATIVES

1020 SOUTH MAIN STREET  
SUITE B  
FOND DU LAC, WI 54935  
(920) 907-0624

501 CANNON BUILDING  
WASHINGTON, DC 20515  
(202) 225-2476

GROTHMAN.HOUSE.GOV

November 29, 2016

Wisconsin Historic Preservation Review Board  
c/o Peggy Veregin  
Wisconsin Historical Society  
816 State Street  
Madison, WI 53706

Wisconsin Historic Preservation Review Board:

I am writing in support of the S & R Cheese Company nomination to the Wisconsin State Register of Historic Places and the National Register of Historic Places. The company, located in Plymouth, is part of the Sixth Congressional District which I represent.

The S & R Cheese Company significantly demonstrates the history of cheese manufacturing in Wisconsin. The Wisconsin cheese industry transformed from small local cheese makers to the large industrialization of cheese manufacturing during the twentieth century. S & R Cheese Company was one of the first cheese companies to embrace the use of milk trucks for bulk transportation, patented a cheese curd machine and curd mixing and kneading machine. S & R Cheese introduced Italian-type cheese to Wisconsin and by the 1970s was the largest producer of mozzarella and provolone cheese in the United States, exporting its products internationally. The company remains a dynamic cheese producer and is vital to the continued cheese production in Plymouth.

Please give all due and fair consideration consistent with current federal and state laws and agency regulations. Keep me apprised of your efforts and findings by contacting my District Director, Alan Ott, at 1020 S. Main Street, Suite B Fond du Lac, WI 54935 or by calling (920) 907-0624. Thank you for your consideration.

Sincerely,

A handwritten signature in cursive script that reads "Glenn Grothman".

Glenn Grothman  
Member of Congress





WISCONSIN  
HISTORICAL  
SOCIETY



TO: Keeper  
National Register of Historic Places

FROM: Peggy Veregin  
National Register Coordinator

SUBJECT: National Register Nomination

The following materials are submitted on this Twentieth day of December 2016, for the nomination of the S & R Cheese Company to the National Register of Historic Places:

<u>1</u>	Original National Register of Historic Places Nomination Form
<u>1</u>	CD with NRHP Nomination form PDF
<u>          </u>	Multiple Property Nomination form
<u>12</u>	Photograph(s)
<u>1</u>	CD with image files
<u>1</u>	Map(s)
<u>9</u>	Sketch map(s)/figures(s)/exhibit(s)
<u>1</u>	Piece(s) of correspondence
<u>          </u>	Other:

COMMENTS:

<u>          </u>	Please ensure that this nomination is reviewed
<u>  X  </u>	This property has been certified under 36 CFR 67
<u>          </u>	The enclosed owner objection(s) do or do not constitute a majority of property owners
<u>          </u>	Other: