



# WCMA Dairy Facts

An Exclusive Newsletter of the WISCONSIN CHEESE MAKERS ASSOCIATION

January 5, 2018

## WCMA Pledges Second Gift of \$100,000 for Construction of UW-River Falls Dairy Pilot Plant



The Wisconsin Cheese Makers Association announced this week the Board of Directors' pledge to make a second gift of \$100,000 to the University of Wisconsin-River Falls Foundation, to help the school rebuild its dairy pilot plant. WCMA kicked off the fundraising drive in 2014 with its initial gift of \$100,000.

As members may know, the UW-River Falls College of Agriculture, Food and Environmental Sciences reinstated its Food Science and Technology program in 2016, and offers a food processing technology minor. The school's dairy processing plant also hosts continuing education classes focused on pasteurization, cheesemaking, and food safety.

To provide students in all programs with a hands-on learning experience, UW-River Falls plans to fully renovate its dairy processing plant, featuring new automation, piping, and equipment. The project is estimated to cost \$4 million, and \$3.1 million has already been raised. Construction is slated to begin in June 2018.

WCMA now urges members to consider making a direct donation to the project. Gifts of any amount can be paid over the next three years. To get involved, call 608-286-1001 or email [WCMA Executive Director John Umhoefer](mailto:John.Umhoefer@wcma.com).

### **WCMA Notes: Advancing Projects Honor the Spirit of an Icon**

In the January edition of WCMA's monthly column, *WCMA Notes*, Executive Director John Umhoefer provides updates on both the UW-River Falls and



Center for Dairy Research building projects, while paying tribute to industry leader and friend to all, Dan Carter.

Find John's column on our website, [WisCheeseMakers.org](http://WisCheeseMakers.org).



WORLD CHAMPIONSHIP  
**CHEESE**  
**CONTEST**  
MONONA TERRACE CONVENTION CENTER  
MADISON, WISCONSIN, USA

**Enter by January 31 to Compete**

It's a feeling few have experienced: the thrill of winning the World Championship Cheese Contest. Find out what that's like in our latest video, linked below.

Be sure to enter the competition via [WorldChampionCheese.org](http://WorldChampionCheese.org) by January 31 to compete for a chance at that winning feeling.



There's only one feeling like it  
in the world.

As a reminder, contest entries will be evaluated March 6-8 at Monona Terrace Convention Center in Madison, Wisconsin.

Questions? Contact [WCMA Events Manager Kirsten Strohmenger Henning](#).

## Hearing Set for Worker's Comp Bill

Medical costs for worker's compensation injuries in Wisconsin are higher than in most other states - in fact, 47% higher than the national median.

Wisconsin's Worker's Compensation Advisory Council has taken action to address this issue, drafting a compromise reform proposal which includes both a medical fee schedule and weekly benefit increases. It has been introduced as [Senate Bill 665](#), and referred to the Committee on Labor and Regulatory Reform.



We expect a hearing on the bill within the month, and WCMA will be on hand to represent industry interests. Our Association has registered in favor of the bill.

Please also [consider contacting your lawmaker directly](#) to voice your opinion. If you have questions, please contact [WCMA Communications and Policy Manager Rebekah Sweeney](#).

## Ripp Appointed to WDATCP Job

Wisconsin State Representative Keith Ripp (R-Lodi),





Assembly Committee on Agriculture Chair, has resigned his elected position for an appointment at the Wisconsin Department of Agriculture, Trade, and Consumer Protection.

Ripp will serve as Assistant Deputy Secretary, under newly-appointed Secretary Sheila Harsdorf.

Ripp's legislative seat will remain open until the November 2018 elections.

# ICTE 2018

## Vilsack to Deliver Keynote Address

International Cheese Technology Expo organizers are pleased to announce that Secretary Tom Vilsack, President & CEO of the U.S. Dairy Export Council will deliver the ICTE keynote address on April 18 at the Wisconsin Center in Milwaukee.

Vilsack's address adds to the jam-packed line-up of seminars at ICTE, which focus on challenges in global trade, pathogen control and food safety, cheese quality issues and solutions, growth opportunities in specialty cheese, and whey and dairy proteins. Two limited-enrollment seminar tracks are also being offered for artisan cheesemakers and for human resources and managerial staff.

ICTE 2018's exhibit floor will feature 295 companies offering everything from air and water treatment to cheesemaking equipment, and from ingredients to robotics. A complete list of exhibitors and a show floor plan is available now at [www.CheeseExpo.org](http://www.CheeseExpo.org).

[Sign up by January 22 and enjoy 20% off the cost of full registration.](#) As always, dairy manufacturing and processing personnel enjoy free access to ICTE 2018 exhibits, buffet lunches, and receptions.



## In the News...

*Sioux City Journal*: [Sanborn cheese plant completes portion of expansion](#) (Featuring AMPI)

*USA Today Network*: [Wisconsin cheese spreads are holiday classics](#) (Featuring Pine River Pre-Pack)



NPR: [Reinventing the cheese wheel: from farmhouse to factory and back again](#)

BBC: [Brexit: Be more patriotic about cheese](#)

WKOW-TV via Wisconsin Dairy News (WMMB): [Landmark Creamery Provisions](#)

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## WCMA Membership Directory Revisions Due January 8

Your WCMA staff is finalizing the 2018 WCMA Membership Directory, and requests that you submit any desired adjustments to your company listing and primary contacts by 5 p.m. on Monday, January 8. Please send listing changes or direct questions to [WCMA Office and Event Coordinator Caitlin Peirick](#). Thank you!

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### WCMA Scholarship Applications Due February 28

WCMA will again offer five student scholarships in 2018, worth a total of \$15,000. Those interested in being considered for an award have until February 28 to [submit an application](#).

Employees or children of employees at WCMA dairy manufacturing, processing, or marketing member companies may apply for the [WCMA Myron P. "Mike" Dean Cheese Industry Student Scholarship](#). Two students will receive scholarship awards of \$3,000 each.



2017 WCMA Scholarship Recipients

Employees or children of employees at WCMA supplier member companies may apply for the [WCMA Cheese Industry Supplier Student Scholarship](#). Three students will receive scholarship awards of \$3,000 each.

Applicants must supply transcripts, a letter of recommendation, and a completed application form by February 28, 2018. [Forms may be found here](#) or can be directly requested from [WCMA Communications and Policy Manager Rebekah Sweeney](#).

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### WCMA Welcomes New Members

A warm WCMA welcome goes to [Door Artisan Cheese Company](#), a new member of our association!

Led by Mike Brennenstuhl, Door Artisan Cheese Company is not only a cheese factory, but also features aging caves, a specialty foods shop, a wine and charcuterie bar, and a restaurant.

WCMA is also pleased to welcome a supplier member, [Nercon Engineering and Manufacturing, Inc.](#) to our association.

WCMA now proudly serves more than 600 dairy manufacturers, processors, marketers, and industry supplier partners.

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### In Brief...

WMMB will host a workshop focused on Environmental Monitoring for Control of Listeria in Your Dairy Plant on January 17, 2018 on the Chippewa Valley Technical College Gateway Campus in Eau Claire. [Click here to register now.](#)

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Mark your calendars now for WMMB's PCQI training sessions, set for March 27 in Green Bay and March 29 in Madison. These training sessions include a 16-module online course which

must be completed prior to the one-day workshop. More details will follow in an upcoming newsletter, but contact [Adam Brock](#) now with questions.

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Wisconsin Cheese Makers Association | 608-286-1001 | [www.wischeesemakers.org](http://www.wischeesemakers.org)  
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STAY CONNECTED:

