WCMA Dairy Facts

An Exclusive Newsletter of the WISCONSIN CHEESE MAKERS ASSOCIATION

March 1, 2019



WCMA Applauds Evers' Dairy Industry Support in State Budget Proposal

Wisconsin Governor Tony Evers delivered his first budget address last night, touting increased support for public schools and the UW system, a middle class income tax cut, a Medicaid expansion, and an eight-cent gas tax increase designed to address the transportation funding shortfall.

For details on the plan, you can reference the <u>full proposal</u> or <u>summary</u> issued by Gov. Evers. You may also be interested in the news articles linked below.

- Associated Press: Gov. Tony Evers' first state budget spells out his spending priorities for the next two years
- Wisconsin State Journal: <u>Tony Evers proposes 8-cent-a-gallon gas tax increase</u>, but price <u>at the pump could be lower</u>
- Wisconsin State Journal: Funding for county agents, hemp and dairy are part of Tony
 Evers' proposed budget
- The Cap Times: Tony Evers releases budget; automatic voter registration, gas tax hike, minimum wage bump included
- WEAU-TV: Gov. Evers proposes largest biennial transportation investment in WI history

WCMA is pleased to see Gov. Evers include many of our top policy priorities in his proposal, including:

- An increase in funding for dairy processor grants, issued by the Wisconsin Department of Agriculture, Trade, and Consumer Protection (DATCP) for innovation, modernization, and food safety projects, from \$200,000 to \$400,000 annually;
- An allocation of \$200,000 to support the Wisconsin Initiative for Dairy Exports program, designed to help build Wisconsin's dairy brand in international markets and increase dairy exports;
- Adjustments to DATCP expenditure authority which allow the reclassification of staff positions for the retention of key, high quality personnel;
- Full funding for the Department of Natural Resources; and
- A sensible, sustainable funding source for much-needed transportation investments across the state.

WCMA has issued <u>this statement to news media</u>, praising dairy industry-specific elements of the Governor's plan, and staff will advocate for their inclusion in the Republican-controlled Legislature's version of the budget, now in drafting.

For more information about the budget, WCMA lobbying activities, and to share your views, please contact <u>WCMA Executive Director John Umhoefer</u> or <u>Communications, Education, and</u> <u>Policy Director Rebekah Sweeney</u>.

Congrats to Wisconsin Dairy Processor Grant Recipients!

Earlier today, ten Wisconsin dairy processing companies were publicly named recipients of Wisconsin Department of Agriculture, Trade, and Consumer Protection (DATCP) Dairy Processor Grants. This support is intended to foster innovation, improve profitability and sustain the long-term viability of Wisconsin's dairy processing facilities.

Congratulations to the WCMA members who were awarded grants, including:

- Chalet Cheese Cooperative
- CROPP/Organic Valley
- Nasonville Dairy
- Renard's Rosewood Dairy
- Specialty Cheese Company
- Westby Cooperative Creamery
- Widmer's Cheese Cellars

For more information on this program, click <u>here</u>. If you'd like assistance in applying for a Dairy Processor Grant in the future, contact <u>WCMA Communications, Education, and Policy Director</u> <u>Rebekah Sweeney</u>.



- Reuters: U.S. agriculture chief says trying to persuade Trump on steel quotas
- Reuters: Global dairy prices rise for sixth time in a row, pointing to ongoing recovery
- Bloomberg: <u>Saputo to buy U.K. cheese maker Dairy Crest for \$1.3B</u> (Featuring Saputo)
- Korea Herald: Korean food industry falls in love with cheese
- Washington Post: Kraft's iconic American cheese is losing ground in today's America
- *Milwaukee Journal Sentinel:* <u>GOP bill would create water pollution credit clearinghouse</u> that would help large dairy farms
- Fortune: Struggling Wisconsin dairy sector could shift votes from Trump in 2020
- Saveur: <u>The fresh face of Wisconsin artisan cheese</u> (Featuring Hook's Cheese, LaClare Family Creamery, Marieke Gouda, and Uplands Cheese)
- Milwaukee Journal Sentinel: <u>Dairy farmers are in crisis and it could change Wisconsin</u>
 <u>forever</u>
- People Magazine: Aldi debuts green and alcohol-infused cheeses for St. Patrick's Day
- Austin360: <u>Wisconsin's 'Cheeselandia' returns during SXSW to bring your cheese dreams</u>
 <u>to life</u>
- Red Wing Republican Eagle: <u>Discover Wisconsin features Ellsworth restaurant on '8</u> <u>Unique Wisconsin Cheeseburgers'</u> (Featuring BelGioiosio Cheese and Marieke Gouda)



UNITED STATES CHAMPIONSHIP

CHEESE 2019 CONTEST

March 5-7, 2019 | Lambeau Field Green Bay, WI

Contest Coverage Spotlights Member Competitors

Building excitement for the 2019 U.S. Championship Cheese Contest has WCMA members in the spotlight. Take a look at a few of these preview pieces!

- Green Bay Press-Gazette: <u>Are you a true</u> <u>cheesehead?</u>
- Eau Claire Leader Telegram: <u>Green Bay</u> hosts U.S. Cheese Championship
- Green Bay Press-Gazette: <u>Ten things to</u> <u>know about the U.S. Championship</u> <u>Cheese Contest</u>
- Green Bay Press-Gazette: Lambeau Field hosts contest to crown America's best cheese



- WSAW-TV:Local cheese maker aims for gold at national championship (Featuring Nasonville Dairy)
- WKBT-TV: <u>Wisconsin cheesemakers prepare for 2019 U.S. Championship Cheese</u> <u>Contest</u> (Featuring Nordic Creamery)



Tune in to CBS Sunday Morning

We invite you to tune in to *CBS Sunday Morning* on Sunday, March 3 for a very special feature on our Championship Cheese Contests - and WCMA member Marieke Gouda.

Check your local listings for time and channel.

Join us at Cheese Champion

A very limited number of tickets remain available for <u>Cheese Champion</u>, the crowning event of the U.S. Championship Cheese Contest, held on Thursday, March 7 from 6:30-8:30 p.m. at the KI Convention Center in Green Bay, Wisconsin.

Lucky ticket holders will enjoy a taste of more than 50 Contest cheeses paired with Wisconsin craft brews. <u>Buy your ticket today!</u>



2017 Cheese Champion

Thank you, Contest Volunteers!



Thanks go to the dozens of volunteers who worked this week at WOW Logistics' cold storage warehouse to sort and label 2,555 cheese, butter, yogurt, and dry dairy product entries for Contest judging. Volunteers play a critical role in the success of our Contest, and we are truly grateful for their time, effort, and positivity! Check out a collection of photos from Contest entry check-in on <u>Facebook</u>.

2019 CHEESE INDUSTRY CONFERENCE

April 17 & 18, 2019 | Alliant Energy Center | Madison, Wisconsin

Exhibits: April 17

Sign Up Now and Save Big!

With more exhibits, more seminars, and more opportunities to connect that ever before, the 2019 Cheese Industry Conference is an event that's not to be missed! Learn more about Conference offerings in the video linked below and on <u>CheeseConference.org</u>.

Be sure to take advantage of special registration rates available now through March 12.



CLICK HERE TO REGISTER NOW



Connect with Prospective Employees at WCMA Job Fair

Connect with the dairy industry's next generation - or your next career position - at the <u>WCMA Cheese Industry Job Fair</u>, set to be held Tuesday, April 16 from 3:00-5:00 p.m. at the Alliant Energy Center, in connection with the 2019 Cheese Industry Conference.

Booths cost \$200 for exhibiting employers, and a limited number of spaces remain. Registration is totally free for prospective employees.

For more details and to register, <u>click here</u> or contact <u>WCMA Communications</u>, <u>Education</u>, <u>and</u> <u>Policy Director Rebekah Sweeney</u>.



Sign Up Now for WCMA Supervisor Training

Industry-specific, high-energy, low-cost, and effective... that's what past participants have liked most about WCMA's Front-Line Supervisor Trainings. There's room for your valued employees to join in upcoming classes. Sign up today!

WCMA Front-Line Supervisor Training - Part B

Focus: Emotional Intelligence, Coaching, and Performance Feedback When: Tuesday, March 12 Where: Madison College, Madison, Wisconsin Click here to learn more and register.

WCMA Front-Line Supervisor Training - Part C

Focus: Personal Productivity and Managing Workplace Stress When: Tuesday, March 26 Where: Chippewa Valley Technical College - Gateway Campus, Eau Claire, Wisconsin <u>Click here to learn more and register.</u>

WCMA Front-Line Supervisor Training - Part C Focus: Personal Productivity and Managing Workplace Stress When: Tuesday, April 9 Where: Madison College, Madison, Wisconsin Click here to learn more and register.



WCMA member employees who have completed all three parts of Front-Line Supervisor Training OR the Learning to Lead management series will enjoy FREE full registration to the 2019 Cheese Industry Conference. Contact <u>WCMA Communications</u>. <u>Education</u>, and Policy Director Rebekah Sweeney to take advantage of this special offer.



WCMA Welcomes Five Members

WCMA warmly welcomes five new supplier members this week, including <u>Ajinomoto Health and Nutrition North America</u>, <u>Climate</u> <u>Pros</u>, <u>Eagle Product Inspection</u>, FoodPlus Technical Consultants, and <u>Northwood Ingredients</u>.

For more than 127 years, WCMA has served as the voice of cheese and dairy manufacturers, processors, and marketers. Today, our organization includes 107 dairy companies and cooperatives operating 259 facilities in 22 states, backed by more than 500 companies that supply equipment and services to the dairy industry.

In Brief...

The Madison International Trade Association invites WCMA members to join in an International Dairy Trade Policy Discussion featuring Shawna Morris, Vice President of Trade Policy for the U.S. Dairy Export Council. The event is set for March 12, from 11:30 a.m.-2:00 p.m. at the Fluno Center at UW-Madison. <u>Click here</u> for more information or to register.

Professional Dairy Producers of Wisconsin will hold its 2019 PDPW Business Conference on March 13-14. Dairy's movers and shakers - producers, experts and industry allies - will gather at the Alliant Energy Center in Madison, Wisconsin for two days of refueling and recharging. For more information, <u>click here</u>.

Members of WCMA's Technology Committee will hold their annual joint meeting with colleagues from the Midwest Food Products Association and the Wisconsin Department of Natural Resources in Madison on March 21. This meeting offers an exchange of ideas related to environmental regulation, including wastewater treatment. *Note, this meeting was rescheduled from its original February date due to inclement weather. To participate, <u>click here</u>.

Dairy Farmers of Wisconsin invites WCMA members to register now for the following educational opportunities:

- PCQI Training March 19 | Madison, Wisconsin
- Supplier Food Safety Management Course April 9-10 | Green Bay, Wisconsin
- HACCP Training for Processors May 13-14 | Madison, Wisconsin
- Implementing SQF Systems May 15-16 | Madison, Wisconsin
- Internal Auditor: SQF May 17 | Madison, Wisconsin

For more information, contact DFW's Adam Brock.

On April 3-5, M3 Insurance and Wisconsin Manufacturing Extension Partnership will offer a PCQI Training, and you're invited to participate. Successful completion of this course provides the attendee with a certificate for this training. <u>Online registration link.</u>

Registration is now open for the World of Cheese from Pasture to Plate, set for April 22-26 at the Center for Dairy Research. <u>Click here</u> to learn more and to register today.

The Center for Dairy Research has opened registration for the following short courses:

- Wisconsin Cleaning & Sanitation Workshop | April 30
- Food Safety Workshop | May 1
- <u>Certificate in Dairy Processing</u> | May 2-July 25
- Applied Dairy Chemistry | May 7-8
- Cheese Grading Short Course | June 4-6

These courses take place in Madison, Wisconsin. For more details and to register, click here.

Wisconsin Cheese Makers Association | 608-286-1001 | <u>www.wischeesemakers.org</u> 5117 West Terrace Dr., Ste. 402, Madison, Wisconsin 53718

STAY CONNECTED:

