



WCMA Dairy Facts

An Exclusive Newsletter of the WISCONSIN CHEESE MAKERS ASSOCIATION

April 27, 2018

Join the World's Largest Cheese, Butter & Whey Processing Expo

WWW.CHEESEEXPO.ORG



APRIL 17-19

ICTE 18

WISCONSIN CENTER | MILWAUKEE, WI



Record Participation at ICTE 2018

With more than 300 exhibitors and a record attendance of 3,798 people, the 2018 International Cheese Technology Expo was the largest-ever in the history of the event. We hope you were able to join us, and that the expo proved valuable both for its educational seminars and networking opportunities. Surveys have been sent to attendees and exhibitors, and [we welcome your feedback](#).



Contest Winners Feted

Congratulations again go to winners of the World Championship Cheese Contest, feted on Thursday night at ICTE 2018.

Cheesemakers traveled from near and far to accept their awards, and we're pleased to share photos with you from this lively, lovely event - and many others - on our [social media sites](#).

Thank You, Auction Bidders!

The Auction of Championship Cheeses, held Wednesday night at ICTE 2018, broke records, raising \$210,030 to support WCMA's educational programming.

In recent years, our Association has supported institutions of higher learning and students with total gifts worth more than \$1.3 million - and we thank bidders for helping to making that possible!



Video Feature: World Championship Cheese Contest

Marvel at the excitement and enormity of the 2018 World Championship Cheese Contest in this new video, first shared by WCMA as part of the Contest Awards Banquet program. Thanks go to the hundreds of competitors, judges, and volunteers who work to make our Contests successful every year.



Baker, Wilke Join WCMA Board

WCMA is pleased to announce that Brian Baker of Baker Cheese in Saint Cloud, Wisconsin and Doug Wilke of Valley Queen Cheese in Milbank, South Dakota will join the 2018-19 Board of Directors on July 1. Baker and Wilke were elected to the Board at a WCMA meeting held in conjunction with the International Cheese Technology Expo.

At that meeting, members of the 2017-18 WCMA Executive Committee were also re-elected to their leadership posts. Kim Heiman of Nasonville Dairy will continue to serve as WCMA President, alongside 1st Vice President Kerry Henning of Henning Cheese, 2nd Vice President Dave Buholzer of Klondike Cheese Company, Treasurer Chris Sandretti of Saputo Cheese USA, and Secretary Steve Bechel of Eau Galle Cheese Factory.

A complete listing of WCMA Directors can be found on WisCheeseMakers.org.

Our Association also wishes to express thanks to two outgoing Board members, Laurie Olm of Pine River Dairy and Chris Simon of Agropur. Both Olm and Simon have served three consecutive two-year terms, which is the maximum allowed in WCMA bylaws. We are deeply grateful for their commitment of energy and time.



Brian Baker



Doug Wilke



Free Federal Order Refresher at Central Meeting May 9

Revisit the role of Federal Order 30 in milk pricing and pooling, and how dairy plants pool and participate in the Order at a free talk May 9, sponsored by the Central Wisconsin Cheesemakers & Buttermakers Association at its annual meeting at Holm's RiverEdge Golf Course, just west of Marshfield, Wisconsin.

Consider this talk for your new employees engaged in milk procurement or federal order management, and for your plant leadership who may benefit from a fresh look at the role of the federal order. All dairy plant operators and staff are welcome at no charge.

Glen Rieck, Assistant Market Administrator, and Dr. Corey Freije, Order Economist, will speak at the Central Wisconsin meeting at 3:45 p.m. and follow-up with Q & A. Consider staying for the Association's social hour and banquet beginning at 5:00 p.m. - a \$30 charge for dining.

This special address from Federal Order staff would include a review of the Order's role, its pricing system, pooling requirements, its PPD payments, fees and zone deductions, as well as the role of the CMPC supply plant system for participation in the Order.

For more information and to register, contact [Janice Norwood](#).

In the News...

Wisconsin State Journal: [State cheese production in 2017 reaches a record 3.37 billion pounds](#)

Food Safety News: [Listeria problems with soft cheeses increasing in the U.S.](#)

Bon Appetit: [Is moldy cheese okay to eat?](#)

Bon Appetit: [The 25 most important cheeses in America, according to cheese experts](#)

The Economist: [Fearing Brexit, Irish cheesemakers mull a switch to mozzarella](#)

CBS News: [Crowning the Big Cheese at the Cheesemonger International](#)

The Local: [Greatest year ever for makers of Italy's parmesan cheese](#)

Enroll Now in WCMA Front-Line Supervisor Training



Five Spaces Available for May 16 Session

Investments in workforce education are proven to increase retention rates and productivity, and WCMA is here to help provide you with cost-effective, industry-specific, engaging opportunities to train your most promising employees. [Learn more here.](#)

You are invited to enroll your employees in Front-Line Supervisor Training - Part B, a one-day course focused on critical thinking, emotional intelligence, coaching, and performance feedback. The course will be held May 16 at Madison College in Madison. The cost per participant is \$119, which includes all materials, instruction, snacks and lunch. **Only five spaces remain.** To register, contact [WCMA Communications and Policy Manager Rebekah Sweeney](#).

Sign Up Now for the Dairy Processing Course at CDR

Limited space is available in the Center for Dairy Research's Certificate in Dairy Processing Course, which begins May 3. [Sign up now here.](#)

Over ten weeks, this course educates students on key aspects of dairy processing through short, online learning sessions as well as a few hands-on activities. Topics include sanitation, processing equipment, cheese production and ripening, cheese conversion and packaging, dairy ingredients, and much more.

For a look at the program, click on the video from WCMA linked below.



Mark Your Calendar: WCMA Golf Outing and Trap Shoot Registration May 22

Registration will begin on May 22 for the popular WCMA Golf Outing and Trap Shoot. This event sells out quickly, so be sure to mark your calendars now!

On July 18, WCMA will again host golfers on four courses: Lake Arrowhead's Lakes and Pines Courses, Bull's Eye Country Club and the Castle Course at Northern Bay Resort, all in Central Wisconsin near Nekoosa.

Our Association will host trap shooters at the Homegrounds facility near Lake Arrowhead.

For complete details on the event, [click here](#).

WCMA Welcomes 18 New Members

A warm WCMA welcome goes to 18 new supplier members, including [ABB](#), [BASF Corporation](#), [Fox Converting, Inc.](#), [Genius ERP](#), Grayes Sanitary & Industrial Sales, M4 Control Systems, [Milmeq](#), [Norstar Corp.](#), [Poly-clip Systems](#), [Precision Stainless, Inc.](#), [Regez Supply Co. Inc.](#), [Schreier Industrial](#), [Schwartz Manufacturing Co.](#), Simboli SLS, [TLT-Turbo GmbH](#), [Viskase Companies, Inc.](#), and [Xenon Arc](#). We're glad to have you join our ever-growing Association!

WCMA represents more than 600 dairy manufacturers, processors, and supplier partners.

In Brief...

The Osthoff Resort in Elkhart Lake, Wisconsin invites WCMA members to participate in The Big Cheese Festival, set for Sunday, May 27. Opportunities to display and sell your cheese are available now. [More information can be found here](#).

The NSF Food Safety Certificate Series will be offered again by WMMB May 21-24, and you can [register online now](#). The ANSI accredited courses include: Prerequisite Programs for Food

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STAY CONNECTED:

