



WCMA Dairy Facts

An Exclusive Newsletter of the WISCONSIN CHEESE MAKERS ASSOCIATION

July 8, 2019



Dairy Innovation Hub Approved in Wisconsin State Budget

Wisconsin Governor Tony Evers signed the state budget into law on Wednesday, July 3, securing funding for the creation of a Dairy Innovation Hub. This new initiative, first authored as stand-alone legislation by Senator Howard Marklein (R-Spring Green) and Representative Travis Tranel (R-Cuba City) directs up to \$8.8 million in funding over the next two years to dairy research and training courses at the University of Wisconsin-Madison, University of Wisconsin-Platteville, and University of Wisconsin-River Falls.

WCMA was proud to join our partners advocating for dairy farmers, including the Dairy Business Association, to push for approval of the Dairy Innovation Hub. [Learn more here.](#)

For more on WCMA's legislative priorities, [click here](#) or contact [WCMA Executive Director John Umhoefer](#) or [Communications, Education, and Policy Director Rebekah Sweeney](#).

Join WCMA for Wastewater Treatment Field Day August 14

The WCMA Technology Committee will host a field day for members interested in learning about state-of-the-art wastewater treatment systems.



On Wednesday, August 14, WCMA and Midwest Food Products Association members have the opportunity to tour the new treatment system at Bush Brothers Cannery in Augusta, Wisconsin, then travel north to AMPI's cheese plant in Jim Falls for a committee meeting and tour of AMPI's new wastewater system.

Attendance will be limited, but any WCMA member interested in wastewater treatment can sign up to join the committee and participate in the field day. [Click here to register](#), and contact [WCMA Executive Director John Umhoefer](#) with any questions. Please note, members are asked to pay a \$25 fee per person to offset meeting costs.



WISCONSIN
CHEESE MAKERS
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ANNUAL REPORT 2018 - 2019

**MAJOR
IMPACT**
How WCMA
advocacy
BOOSTS
business



Contest and
Conference
break records



**FOOD
SAFETY**
WCMA offers new, **FREE!** resources

**WORKFORCE
CONNECTIONS**
WCMA helps you
train and maintain

Review WCMA's Annual Report & Renew Your Membership Now

WCMA's 2018-19 annual report to members is now available online. Please [click here](#) to review your Association's endeavors over the past year - and to see what's coming soon!

WCMA member companies should have received membership renewal packets via email to their designated primary member. If you have not seen this communication, please check your filtered email folders, and feel encouraged to contact [WCMA Office and Member Services Manager Sara Schmidt](#) with any questions.

We're pleased to share that 96 dairy manufacturing companies, cooperatives, and marketers in 19 states and 575 suppliers around the world are now members of Wisconsin Cheese Makers Association, and our member benefits continue to grow. Thank you for your ongoing support and engagement.

Review Schedule for 2019 WCMA Golf Outing & Trap Shoot on Wednesday, July 17

The 2019 WCMA Golf Outing & Trap Shoot is set for Wednesday, July 17, and all space has been reserved. Thanks to the more than 600 members who have made plans to join in the fun!

For a look at the schedule of activities and to review which course you have been assigned, please [click here](#) or contact [WCMA Events Manager Kirsten Strohmenger](#).



IN THE NEWS...

- *Spectrum News 1*: [Farmstead dairy producers and processors weathering milk price depression](#)
- *La Crosse Tribune*: [Economic impact of crisis being felt by ag and dairy lenders](#)
- *WKOW-TV*: [Middle Eastern buyers visit Wisconsin cheese factories amid trade war](#)
- *CISION*: [Parmalat Canada announces closing of its acquisition of Kraft Heinz's "Natural Cheese" division](#) (Featuring Lactalis Group)
- *Yahoo! Finance*: [Saputo renews commitment of over \\$2.1 million to the Grand défi Pierre Lavoie](#) (Featuring Saputo)
- *WISN-TV*: [Made in Wisconsin: Chr. Hansen](#) (Featuring Chr. Hansen)
- *Wisconsin State Farmer*: [Krohn family cheese legacy still standing in Kewaunee County](#)
- *Business Journal Daily*: [Dairy farmers profit from DFA cooperative](#) (Featuring Dairy Farmers of America)
- *Wisconsin State Farmer*: [Southwest Wisconsin dairy honored for reducing energy waste](#) (Featuring

Organic Valley)

- *Farmers Guardian*: [Young people are confused about dairy consumption - but enthusiastic about cheese](#)
- *Burlington Free Press*: [Adeline Druart's amazing journey from French intern to president of Vermont Creamery](#)



Feature: *Discover Wisconsin* Salutes Cheesemakers

Take a few minutes to [watch the June 22 episode of *Discover Wisconsin*](#), which honored Wisconsin cheesemakers and offered a behind-the-scenes look at the United States Championship Cheese Contest.

Members from Door Artisan Cheese Company, Emmi Roth USA, Foremost Farms USA, Guggisberg Cheese, Henning's Cheese, Klondike Cheese Company, Maple Leaf Cheese, Marieke Gouda, Sartori Cheese, Wisconsin Aging & Grading Cheese, and WOW Logistics are also featured in this episode.

WCMA Opens Application Period for Fall/Winter Internships with Members

WCMA is now accepting Fall/Winter 2019 applications for its Internship Exchange. This program pairs students with WCMA members, including dairy processors, manufacturers, and industry supplier partners, for at least one full semester of hands-on work experience.

Members are invited to participate in hosting interns. Employers should expect to commit to an intern for a full semester, offer structured and supervised opportunities for learning, and be prepared to complete evaluations on the intern's efforts for educational credits.

To learn more and to participate in the WCMA Internship Exchange, [click here](#) or contact [WCMA Communications, Education, and Policy Director Rebekah Sweeney](#).



You're Invited: WCMA Education Committee to Meet August 1

The WCMA Education Committee will meet Thursday, August 1 in Madison to review the Association's existing training offerings and consider industry needs for new initiatives. You're invited to join this open leadership group and share your ideas! Please contact [WCMA Communications, Education, and Policy Director Rebekah Sweeney](#) for complete details.



Registration Open for 2019-20 Offerings of WCMA Front-Line Supervisor Training and Learning to Lead

WCMA recognizes the importance of employee training programs for workforce development and retention. Each year, our Association offers more educational opportunities than ever before, and we invite you to participate. This week, we've opened registration for 2019-20 offerings, and we encourage you to watch the video linked above or [click here to learn more about all of the programs](#).

Highly recommended by past participants, click these links to register for WCMA Front-Line Supervisor Training:

- [Front-Line Supervisor Part A - Madison | October 22](#)
- [Front-Line Supervisor Part A - Eau Claire | March 31](#)
- [Front-Line Supervisor Part B - Madison | November 12](#)
- [Front-Line Supervisor Part C - Madison | March 17](#)

WCMA also offers a program specifically designed for mid-level managers, or employees who are transitioning to such positions. The Learning to Lead series is offered in partnership with Madison College, via three workshops:

- Critical Thinking and Decision Making | September 17
- Effective Communications and the Building and Leading of Teams | November 5
- Effective Delegation, Talent Development, and Situational Leadership | January 14

Those enrolling in the program would participate in all three sessions as a cohort; the cost for the entire series, including materials, instruction, and meals, is \$495 per participant. Enrollment is limited to 20 individuals. [To register for Learning to Lead, click here.](#)

Questions? Contact [WCMA Communications, Education, and Policy Director Rebekah Sweeney](#).



Sign Up Now for Certificate in Dairy Processing Course

[Registration is open now](#) for the next offering of the Certificate in Dairy Processing program at the Center for Dairy Research. Designed with input from WCMA members, this program uses a practical applications approach to educate students on all aspects of dairy processing. While the course begins at Babcock Dairy Hall, the balance of lessons are taught online and via hands-on activities at participants' plants. Here's a look at the ten-week series of course topics.

Understanding Milk Module 1	Dairy Microbiology, Testing and Equipment 101 Module 2	Processing Equipment 101 Module 3	Milk Quality from Farm to Plant Module 4	Food Safety and Sanitation Module 5
Understanding Dairy Ingredients Module 6	Production of Other Dairy Products Module 7	Production of Cheese Module 8	Ripening, Defects, Converting & Packaging Module 9	Production and Handling of Whey Module 10

For full curriculum details and to register, [click here](#). Don't delay; the class begins September 4!



Join WCMA Young Professionals at Brewers' Game August 9

You're invited to join WCMA Young Professionals for a Milwaukee Brewers game at Miller Park on Friday, August 9! Before the game against the Texas Rangers, WCMA will host a tailgate party for registered participants including catered food, soda, water, two alcoholic beverages, and tailgate games. For complete details and to reserve your tickets, click on the button below or contact [WCMA Events Manager Kirsten Strohmenger](#).

Register Now to Reserve Tickets

WCMA Young Professionals Tour Agropur Ingredients



On Friday, June 28, the WCMA Young Professionals went on a behind-the-scenes tour of Agropur Ingredients in La Crosse, Wisconsin. Following an informative tour, the group enjoyed lunch and nine holes of golf. Thanks go to all who joined in this day of education and industry networking!

Thanks for Participating in WCMA's #SayCheese Campaign!

Thanks to all of the WCMA members who engaged in the Association's #SayCheese social media campaign during June Dairy Month. As you may know, our goals were to celebrate member employees and to increase awareness of career opportunities in the dairy processing industry.

We're pleased to report that our posts on Facebook reached more than 17,000 individuals and were liked or shared more than 5,000 times! Thanks go to all of you who engaged in this campaign - especially those who proudly framed their profile pics all month long, like the members shown below!



WCMA Supplier Committee Plans for 2020 CheeseExpo



The WCMA Supplier Committee recently met with WCMA Events Director Judy Keller to plan for 2020 CheeseExpo, set for April 14-16 in Milwaukee, Wisconsin. The discussion included representatives from BMO Harris Bank, Cheese Reporter, Chr. Hansen, Custom Fabricating & Repair, Donaldson Company, Ecolab, Excel Engineering, Inc., Tosca Ltd., Wisconsin Aging & Grading Cheese, Inc., and Wonderware Midwest. Thank you all for your time and input!

In Brief...

Dairy Farmers of Wisconsin invites WCMA members to the second annual Dairy Experience Forum, set for July 16-18 in St. Paul, Minnesota. This event aims to provide a deeper understanding of today's consumers and how their different values, shopping habits, and consumption patterns impact dairy demand. For more information and to register, [click here](#). WCMA is a proud sponsor.

Wisconsin State Fair Dairy Products Contest awards will be presented on Thursday, August 8 during the [Blue Ribbon Dairy Products Auction](#) at Saz's Hospitality Village in Wisconsin State Fair Park beginning at 4 p.m. WCMA is proud to support this event.

Dairy Farmers of Wisconsin invites WCMA members to save the date for these [upcoming training opportunities](#):

- PCQI Training: September 4-6 in Madison, Wisconsin
- Food Defense Training: October 24-25 in Green Bay, Wisconsin
- HACCP Training for Processors: November 11-12 in Green Bay, Wisconsin
- BRC Global Standard for Food Safety Training: November 13-14 in Green Bay, Wisconsin
- Principles of Internal Auditing: November 15 in Green Bay, Wisconsin

Details on registration opportunities will follow in WCMA's next e-newsletter!

STAY CONNECTED:

