

# WCMA Dairy Facts

An Exclusive Newsletter of the WISCONSIN CHEESE MAKERS ASSOCIATION

September 14, 2018



## **WCMA Cheers Start of CDR Renovations**



On Friday, September 7, WCMA joined major project donors and other industry leaders in cheering the start of construction on a renovated Center for Dairy Research and Babcock Hall Dairy Plant at the University of Wisconsin-Madison.

The \$46.9 million project will update facilities central to research projects and educational offerings for the U.S. dairy industry. Construction is scheduled for completion in 2020.

For years, WCMA has served as a leader in the push for renovations, championing a fundraising drive which resulted in more than \$18.5 million in donations from industry leaders. WCMA itself contributed \$500,000 to support the project.

For more information, click here.



### Register Now for Dairy Food Safety Alliance Meeting

Registration is now open for the inaugural meeting of the Dairy Food Safety Alliance, set for Monday, October 8 from 10 a.m.-3 p.m. at the Crowne Plaza Hotel in Madison, Wisconsin.

The Dairy Food Safety Alliance, a partnership between WCMA, the Center for Dairy Research (CDR), and Dairy Farmers of Wisconsin (DFW), aims to support the industry's deep and enduring commitment to delivering safe, high-quality and delicious dairy products to the global marketplace.

The group's October 8 meeting agenda includes presentations on the Food Safety Modernization Act and related audits, food defense and intentional adulteration, and updates on USDA regulatory changes. Scheduled speakers include Tim Anderson, Chief Regulatory Specialist for the Wisconsin Department of Agriculture, Trade, and Consumer Protection Bureau of Food and Recreational Businesses; Tim Stubbs, Vice President-Product Research and Food Safety; Chad Galer, Director of Food Safety for the Innovation Center for U.S. Dairy; Marianne Smukowski, CDR Outreach Program Manager; and, Adam Brock, DFW Director of Food Safety, Quality and Regulatory Compliance.

Organizers encourage quality assurance personnel, lab technicians, and other plant personnel charged with food safety oversight to participate. Please <u>register</u> by 5 p.m. on Wednesday, October 3 to attend the Dairy Food Safety Alliance. Questions can be directed to <u>WCMA Events Manager Kirsten Strohmenger</u>.

#### Click Here to Register Now



### **WCMA Launches Workforce Committee**

This week, WCMA launched its Workforce Committee, designed to help the dairy processing industry recruit and retain high quality employees through competitive wage and benefits packages, targeted trainings, and outreach to the emerging labor force.

The WCMA Workforce Committee will hold its first meeting on Tuesday, October 23 from 12 noon - 4 p.m. at Emmi Roth USA's Monroe plant. Lunch will be provided, and those wishing to attend may click here to register now.

The committee's October 23 agenda includes: a review of the current WCMA Annual Wage and Benefits Survey and consideration of changes to revamp the survey contents and method of information gathering, discussion of current training offerings and remaining industry educational needs, discussion of desired materials for the promotion of dairy processing as a career field, and consideration of the value of an Association Health Plan.

Please <u>register</u> to attend the WCMA Workforce Committee meeting by 5 p.m. on Friday, October 19. Questions can be directed to <u>WCMA Communications</u>, <u>Education</u>, <u>and Policy Director Rebekah Sweeney</u>.

#### **Click Here to Register Now**

#### **International Trade Tensions Continue**

As trade talks continue with Canada, sources say the country's ministers may be willing to offer the U.S. limited access to its dairy market.

The latest on that development - and others - is included in the round-up of news articles linked below.

Reuters: Canada ready to allow U.S. dairy in NAFTA

<u>talks</u>

Feedstuffs: Dairy to take \$2.7b hit from Mexico, China trade tariffs

Reuters: As Trump embraces more tariffs, U.S. business readies public fight

FOX Business: U.S. businesses to lobby against Trump's tariffs

FOX Business: U.S.-China tariffs creating a 'barrier' for American dairy

Bloomberg: U.S.-EU trade talks progress with Trump eyeing Congress approval



## Kind Invites WCMA Members to Rural Economy Roundtable Talks

Congressman Ron Kind (D-WI3) invites WCMA members to participate in roundtable discussions on the impact of tariffs on the rural economy.

He has scheduled public meetings for Monday, September 17 from 2:30-3:30 p.m. at the Platteville Area Industrial Development Corporation (52 Means Drive, Platteville) and Wednesday, September 19 from 10:30-11:30 a.m. at the Portage County Business Council (5501 Vern Holmes Drive, Stevens Point).

Please contact <u>WCMA Communications</u>, <u>Education</u>, <u>and Policy Director Rebekah Sweeney</u> for more information.

#### WCMA Notes: With Much At Stake, The Time for Trade Deals Is Now

For years, the only connection between cheese and steel would have been at the vat. Now, a global trade war has linked them in a way that threatens the stability and long-term growth of the U.S. dairy industry.

In the September edition of WCMA Notes, <u>WCMA</u>
<u>Communications</u>, <u>Education</u>, <u>and Policy Director</u>
<u>Rebekah Sweeney</u> shares the latest developments in trade talks. Read more here.



#### In the News...

Bloomberg: French billionaire cheese king eyes

China baby-food market (Featuring Lactalis)

Newsweek: Eating cheese and butter every day linked to living longer

National Geographic: Hints of 7,200-year-old cheese create a scientific stink

Madison Magazine: Spilled milk: Wisconsin dairy farmers are struggling, but what can be done?



Milwaukee Journal Sentinel: Yes, it stinks. But fans of Limburger cheese, made in Monroe, love it anyway. (Featuring Chalet Cheese Cooperative)

Ohio's County Journal: College students competition aims to bring innovation to dairy industry

Reuters: Ban cheese imports? Pakistan discusses outside-the-box ideas to avoid IMF bailout

NPR's Planet Money: Big government cheese (Featuring Bob Aschebrock)

Dairy Foods: Midwest Dairy launches podcast series about issues, trends impacting the dairy community



## WCIC 2019 Set for April 17-18

Make plans now to attend the <u>Wisconsin Cheese Industry Conference</u> (WCIC), set for April 17 and 18, 2019 at the Alliant Energy Center in Madison, Wisconsin. Hosted by WCMA and the Center for Dairy Research, the nation's premier cheese, butter and whey industry event promises the largest-ever show floor and a comprehensive slate of educational seminars.

WCIC table-top exhibit space reservations can be made beginning on Monday, October 1, with priority given to long-time exhibitors. Complete details, including a live floor plan, are available at <a href="CheeseConference.org">CheeseConference.org</a>. WCIC's exhibit hall will be open on Wednesday, April 17 from 10:30 a.m. to 5:00 p.m.

Attendee registration begins on Monday, October 22 at <u>CheeseConference.org</u>, featuring an early bird savings of 20 percent. Hotel reservations should be made now, with more information posted on the event website under the "Destination" tab.

Questions may be directed to WCMA Events Director Judy Keller.

#### Join WCMA at World Dairy Expo

WCMA is proud to represent the dairy processing

industry at the <u>2018 World Dairy Expo</u>, October 2-6 at the Alliant Energy Center in Madison, Wisconsin.

Members are invited to join WCMA staff at our booth to mentor dairy farm attendees on the opportunities and challenges surrounding a move into farmstead cheesemaking. We'll offer two, one-hour time slots of "Meet a Cheese Expert!" each day in our booth.



Interested in spending one hour as a resident cheese expert in the WCMA booth at World Dairy Expo? Please contact WCMA Events Manager Caitlin Peirick.

### **Congrats to Front-Line Supervisor Training Grads!**



WCMA staff was pleased to welcome employees from Alpine Slicing and Cheese Conversion, Arena Cheese, Associated Milk Producers, Inc., Crave Brothers Farmstead Cheese, Grande Cheese, Renards Cheese, Wapsie Valley Creamery, and Westby Coop Creamery to this week's offering of WCMA Front-Line Supervisor Training. Kudos to the participants for their enthusiastic participation, and to their employers for investing in their ongoing education.

## Register Now for Eau Claire Front-Line Supervisor Training

WCMA has added an offering of its popular Front-Line Supervisor Training in Eau Claire to its fall educational programming line-up, due to strong demand from members.

WCMA Front-Line Supervisor Training-Part B, which is focused on emotional intelligence,



critical thinking, coaching, and performance feedback- will be held on Thursday, October 25 at Chippewa Valley Technical's Gateway Campus in Eau Claire. This course is priced at \$149 per participant, with materials, instruction and meals included.

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

Click Here to Register Now



#### **Event October 19**

If you're 40 years old or younger, please mark your calendars for the next WCMA Young Professionals event, which will be held Friday, October 19 in Milwaukee, Wisconsin.

Complete details will follow soon. Questions may be directed to <u>WCMA Events Manager Kirsten</u> Strohmenger.

#### WCMA Technology Committee to Meet November 1

Consider joining the WCMA Technology Committee and Midwest Food Products Association's Environment Committee Thursday, November 1 in Stevens Point, Wisconsin, for an important meeting followed by a tour of the state-of-the-art cheesemaking facility and wastewater treatment system at Mullins Cheese in Knowlton.

The day begins with sign-in at 9:30 a.m. at the Holiday Inn Convention Center (1001 Amber Avenue, Stevens Point). The Technology Committee will discuss several environmental topics, with key focus on the final nitrogen landspreading research report from University of Wisconsin soil scientists. The meeting will include a working lunch and adjourn around 1:00 p.m. Attendees are invited to a 1:30-3:00 p.m. tour of cheesemaking and wastewater facilities at Mullins Cheese in Knowlton (20 minutes north of Stevens Point), courtesy of committee member Josh Mullins and his team.

Contact <u>WCMA Executive Director John Umhoefer</u> to join the WCMA Technology Committee meeting.

## **WCMA Recognition Committee Meets**



WCMA thanks the members of its Recognition Committee, who met earlier this month in Madison to consider 2019 awards recipients and make recommendations to the Board of Directors. Many of the members are pictured here, including (left-right, back row) Kevin Thome of Cheese Reporter, Craig Linz of Tetra Pak, Steve Stettler of Decatur Dairy, Jeff Giffin of Masters Gallery Foods, Jerry Lippert of Nelson-Jameson, Inc., John Epprecht of Great Lakes Cheese, and (left-right, front row) Peter Nelles of Tetra Pak, Mike Moran of Wisconsin Dairy State Cheese, Ron Buholzer of Klondike Cheese Company, Ken Heiman of Nasonville Dairy, and industry consultant Jim Banks.

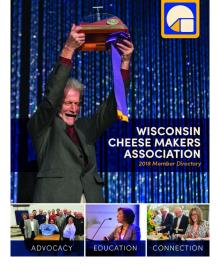
## WCMA Directory Advertising Space Now Available

The 2019 WCMA Member Directory is in the works for distribution in early January, and we are now pleased to offer remaining advertising opportunities to help your business reach our dairy manufacturer, processor, and

marketer members operating worldwide.

At this time, full page, two-thirds page, and half page ad space is available. Spots are reserved on a first-come, first-serve basis, and with a reservation deadline of close of business on Monday, October 15.

Contact WCMA Office & Member Service Coordinator Sara Schmidt to reserve your spot today!





#### WCMA Welcomes New Member

WCMA warmly welcomes <u>EDF Energy Services</u>, <u>LLC</u> as a new supplier member this week.

For more than 126 years, WCMA has served as the voice of cheese and dairy manufacturers, processors, and marketers. Today, our organization includes 104 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...

Green County Cheese Days is set for September 14-16 in Monroe. A full slate of events can be found here.

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The Central Wisconsin Cheese and Buttermakers Annual Golf Outing is set for September 18 at Holm's RiverEdge Golf Course (10191 Mill Creek Drive, Marshfield). For information on how to register, please contact <u>Jim Mildbrand</u>.

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In collaboration with the Wisconsin Manufacturing Extension Partnership, WCMA member M3 Insurance will hold HACCP training on Wednesday, Sept. 19 in Madison. Complete details on course curriculum and registration can be found <a href="https://example.com/here">here</a>. Please contact <a href="https://example.com/wMEP's Peg Dorn">WMEP's Peg Dorn</a> with any questions.

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Dairy Farmers of Wisconsin invites WCMA members to register now for upcoming training sessions, including the following:

- NSF Food Safety Certificate Series: October 15-18 in Green Bay
  - HACCP Course | Register Now
  - Advanced HACCP Verification and Validation Course | Register Now
  - Principles of Internal Auditing Course | Register Now

For more information, contact **DFW's Adam Brock**.

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WCMA members are invited to participate in the Waukesha County Technical College 2018 Job Fair, set for Wednesday, October 17 from 1:00-4:00 p.m. Details on reserving a booth at the fair are <u>available here</u> or by contacting <u>Maureen Pool</u>. Note that registration and event fees must be received by Friday, October 5.

The Center for Dairy Research invites WCMA members to register now for its Dairy Ingredient Manufacturing Short Course, set to be held October 24-25 in Madison. Learn more here.

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

STAY CONNECTED:





