



# WCMA NEWS

AN EXCLUSIVE UPDATE FOR MEMBERS OF THE  
WISCONSIN CHEESE MAKERS ASSOCIATION



## WCMA SIGNATURE EVENTS



## WCMA Golf Outing & Trap Shoot Assignments and Participant List Now Available



[Course assignments and an updated list of participants](#) are now available for the sold-out WCMA Golf Outing and Trap Shoot tomorrow, Wednesday, July 20 in central Wisconsin.

WCMA will host golfers for a scramble tournament at four courses: Lake Arrowhead's Lakes and Pines Courses, Bullseye Golf Club Course and the Northern Bay Resort Course, all near Nekoosa, Wisconsin. The day kicks off with a shotgun start at 10:00 a.m. at Northern Bay and Bullseye, and 11:00 a.m. at both Lake Arrowhead courses. Golfers will enjoy the BMO Harris Bank lunch at their assigned course starting at 9:30 a.m. or at the turn.

Trapshooters will start their day at 11:00 a.m. at the Wisconsin Trapshoot Association's Homegrounds facility, where they will begin with instruction, followed by the BMO Harris Bank lunch, and individual shooting and group challenges.

After golf and trap shooting, all attendees will meet at the Lake Arrowhead clubhouse to enjoy the Amcor Social Hour and a buffet dinner.

Have questions? Please contact [WCMA Events Manager Kirsten Strohmenger](#).

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## INDUSTRY UPDATES



### Submit Nominations for Governor's Export Achievement Awards

The Wisconsin Economic Development Corporation (WEDC) is now accepting nominations for the [Governor's Export Achievement Awards](#), recognizing companies that have contributed to the state's exporting strength through extraordinary results in international markets. Any Wisconsin company or organization successfully engaging or assisting in the export of products or services produced in Wisconsin is eligible to apply. Nominations are due Friday, August 12 and can be made by an employee of the company or organization, or by an outside person familiar with the company or organization.

[NOMINATE YOUR COMPANY](#)

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### USDA Issues Draft Swiss Cheese CRD

The U.S. Department of Agriculture (USDA) has issued [proposed revisions](#) to the Commodity Requirements Document (CRD) for Natural Swiss Cheese. Please contact [USDA staff](#) by Wednesday, July 20 with questions or comments.

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### USDA Seeks Cheese, Yogurt, Butter

The U.S. Department of Agriculture (USDA) is seeking [cheddar cheese, pepper jack cheese, and yogurt](#) to be used in federal food assistance programs. Bids are due Wednesday, July 20 at 1:00 p.m. (CT). Please contact [USDA staff](#) with questions.

USDA has also issued a solicitation for [mozzarella cheese](#) for use in the National School Lunch Program. Bids are due Monday, July 25 at 1:00 p.m. (CT). Please contact [USDA staff](#) with questions.

Finally, USDA seeks [cheddar cheese and butter](#) for use in federal food assistance programs. Bids are due Wednesday, August 3 at 1:00 p.m. (CT). Please contact [USDA staff](#) with questions.

## WORKFORCE



### WCMA Members Contribute to New Video Onboarding Series

Many thanks to WCMA member Wapsie Valley Creamery, who last week hosted WCMA staff to kick off the production of WCMA's new video onboarding series for dairy processing employees.

With direction from our Workforce & Education Committee, WCMA is producing a series of five videos – offered in English, Spanish, and Hmong – focused on key messages for all new dairy processing employees.

We'll overview the dairy processing industry and its essential mission, highlight opportunities for ongoing education and career growth, explain dairy processing from intake to product distribution, deliver key food safety and sanitation messages and highlight the culture of dairy processing and its commitment to excellence, inclusivity and growth. Financial sponsors of the new series include:



*Wapsie Valley Creamery Executive Vice President Ryan Nielsen (L) with WCMA Senior Director of Programs & Policy Rebekah Sweeney*

**Champion Sponsors:**  
Dairy Business Innovation Alliance  
Dairy Farmers of Wisconsin

**Partner Sponsors:**  
Ellsworth Cooperative Creamery  
Emmi Roth  
Great Lakes Cheese  
Wapsie Valley Creamery

**Contributor Sponsors:**  
Specialty Cheese Company  
Westby Cooperative Creamery

WCMA sincerely appreciates your support and participation!



## Wisconsin Cheese Makers Association Health & Safety Group

### Join WCMA Health & Safety Group

Sign up today to [join the first meeting](#) of the newly formed [WCMA Health & Safety Group](#), set for Wednesday, August 3. This diverse group of members dedicated to developing resources to help members assess and improve their health and safety policies, prepare for future inspections, and connect with their peers in industry.

Join us for this hybrid meeting in-person at the Hilton Garden Inn in Sun Prairie, Wisconsin or online via Zoom. In-person attendees will enjoy a networking lunch at 12:00 p.m. (CT), with the full meeting beginning at 1:00 p.m. (CT) for all participants. Here's a look at the meeting agenda:

#### 12:00 noon: Networking Lunch

#### 1:00 p.m.: Meeting Call to Order

- Agenda & Introductions
  - Occupational Safety and Health Administration [Local Emphasis Program](#) (OSHA LEP)
    - Featured Speaker: David Schott, MS, CSP, Assistant Area Director, OSHA
- LEP Best Practices Panel
  - Panelists include:
    - Mark Bonovetz, ASP, Corporate Safety Manager, BelGioioso Cheese
    - George Jerome, Corporate Safety & Regulatory Manager, Schreiber Foods
    - Paul F. Klein, CIH, CSP, Senior Risk Manager, M3 Insurance
    - Zach Thayer, Environment, Health and Safety Manager, Emmi Roth
  - Topics: Documentation, LOTO, Chemical Management, Internal Audits
- Group Business
  - Scope & Focus, Desired Presentations & Trainings
  - Frequency & Type of Meeting
  - Frequency & Type of Communication

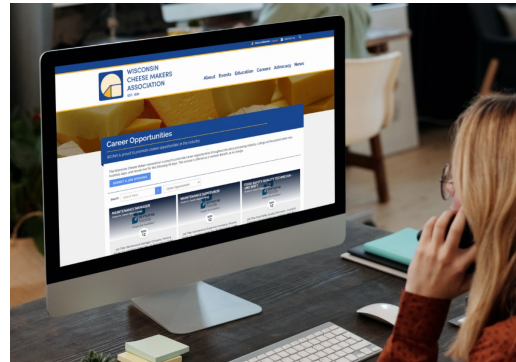
**REGISTER NOW**

Have questions or ideas for future meeting topics? Please contact [WCMA Senior Director of Programs & Policy Rebekah Sweeney](#).

## View, Share Career Opportunities on WCMA Jobs Board

Visit WCMA's [online jobs board](#) to view job openings from WCMA members Alpine Slicing & Cheese Conversion, Emmi Roth, Hilmar Cheese Company, IFF, Masters Gallery Foods, and Valley Queen Cheese.

Have an opportunity at your company or cooperative? WCMA members may [post up to 10 openings](#) per company, per month on the Jobs Board. It's free and easy!



[SUBMIT OPENINGS](#)

## IN THE NEWS

### Wisconsin

- *Spectrum News 1*: [A Wisconsin dairy farm turns cow waste into community profit](#) (Featuring WCMA member Crave Brothers Farmstead Cheese)
- *FOX News*: [NY man cycling across America tries this classic Wisconsin dish: 'They make you smile'](#) (Featuring WCMA member Ellsworth Cooperative Creamery)
- *UW-River Falls*: [UWRF Dairy Innovation Hub researches potential new uses for milk ingredients and byproducts](#)

### National/International

- *Agri-Pulse Daybreak*: [House debates spending package](#) (starts at 1:57)
- *Minneapolis Star Tribune*: [Carbon farming takes root at Land O'Lakes subsidiary](#) (Featuring WCMA member Land O'Lakes)
- *Hoard's Dairyman*: [What might dairy's future look like in 2031?](#)
- *Agri-Pulse*: [Durbin, DeLauro introduce bill to create new food safety agency](#)
- *Supermarket News*: [Yogurt makes a comeback](#)



### Ellsworth Celebrates Grand Opening in Menomonie

Congratulations to WCMA member Ellsworth Cooperative Creamery on the [grand opening](#) of its new Menomonie location! As shared in [previous e-newsletters](#), the \$26 million plant will produce natural cheddar and American styles as well as muenster cheese.

## MEMBERSHIP



Steve Bechel, WCMA President

Eau Galle Cheese

## Renew Your WCMA Membership Today

Take action today to renew your WCMA membership! Maintain all the valuable WCMA member benefits you rely on: connections to key dairy industry suppliers, tailored resources, personalized on-call assistance, and targeted advocacy to help you grow your business. Dairy manufacturer and processor members - and supplier members eligible for renewal - should check their email inboxes for important renewal details from [WCMA Executive Director John Umhoefer](#).

Have questions about WCMA membership? Please contact [WCMA Business & Membership Manager Sara Schmidt](#). Thank you for your continued support of WCMA!



## Join Dairy's Young Leaders in Milwaukee

Looking for a fun, casual way to connect with peers in the dairy industry? Space is still available to [join the WCMA Young Professionals](#) Wednesday, August 31 at American Family Field in Milwaukee, Wisconsin as the Milwaukee Brewers take

on the Pittsburgh Pirates.



Our group will gather at 1:10 p.m. at the Miller Lite Landing. Located in the left-center field Loge Level, the spacious viewing deck includes three rows of seating with tables, various charging stations, high-definition TVs, a drink rail with chilled cup holders, and a great panoramic view of the stadium.

Registration is \$35 and includes admission and \$15 to the Miller Lite Landing concessions booth. Members may also purchase tickets for guests - significant others and friends are welcome! Please contact [WCMA Events Manager Kirsten Strohmenger](#) with questions.

**REGISTER TODAY**

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## Together We Grow: WCMA Celebrates Member Employee Growth and Advancement

WCMA members know that growth involves more than product sales. A focus on the potential, satisfaction, and development of team members - from valued front-line personnel to seasoned professionals - helps build a foundation for long-term success.

That's why WCMA is celebrating the many opportunities for collaborative employee advancement in dairy processing through our social media campaign: Together We Grow.

This week, we're pleased to feature **Jamie Feldmann, Manager of Supplier Quality** for WCMA member **Sartori Company** and a graduate of WCMA's training programs.

Jamie enjoys putting his skills to use by building business relationships and developing solutions to ensure projects are aligned and are successful. Jamie is currently working on his MBA, with a goal of completing his degree this year.

Follow along on [Facebook](#), [Twitter](#), and [LinkedIn](#) each week for more inspiring stories of growth from WCMA member employees!



# WELCOME



*NEW WCMA MEMBERS!*

## Dairy Industry Suppliers



New WCMA supplier member **Americold** owns and operates 250 temperature-controlled warehouses, with approximately 1.5 billion cubic feet of storage, in North America, Europe, Australia, New Zealand, and South America.



**TEINNOVATIONS**

New WCMA supplier member **Teinnovations** is a developer, producer and supplier of technical, barrier packaging for food and medical products.

Visit WCMA's [online member directory](#) for more information.

## EDUCATION





# Register for WCMA Advanced Leadership Series

Connect with your colleagues in the dairy industry and explore your leadership capabilities in this fall's [WCMA Advanced Leadership Series](#). Seats are still available in this unique program, tailored for mid-level managers and employees transitioning into such roles.

Together as a cohort, participants will complete the series in three parts:

- **Part 1** on **Thursday, September 29** pushes attendees to take initiative in driving change and generating positive results for their company.
- **Part 2** on **Wednesday, November 2** focuses on the development and application of a creative and collaborative problem-solving process.
- **Part 3** on **Tuesday, January 10, 2023** will detail the tools and strategies leaders can use to foster collaboration and resolve workplace conflict.

Whether joining in-person in Madison, Wisconsin or online via Zoom, Advanced Leadership students will benefit from small group and partner discussions, class polls, guest speakers from industry, and a project that implements their newfound knowledge.

Please contact [WCMA Senior Director of Programs & Policy Rebekah Sweeney](#) with questions or specific training requests.

[REGISTER NOW](#)



## WCMA Webinar

*Maximize Your Impact Through  
Earned Media*

### Mark Your Calendar for WCMA Media Webinar

Make plans now to join WCMA's next [free, member-only webinar](#) on Tuesday, August 16 at 1:00 p.m. (CT). This engaging session will focus on ways dairy manufacturers and processors can boost their business through earned media, and the resources available to help them effectively utilize this no-cost marketing strategy.

The program will feature firsthand insights from guest speakers in industry, an overview of resources available to support WCMA members, and a Q&A session with presenters. Full details and a list of speakers will be shared in the coming weeks.

To submit questions to be asked anonymously during the webinar, please contact [WCMA Communications Director Grace Atherton](#) by close of business on Monday, August 15.

[VIEW DETAILS](#)

### More Industry Training Opportunities

WCMA is pleased to share opportunities for industry-specific training and enrichment. Here's a look at trainings hosted by WCMA members and partners:

- August 10-11: [Basic Milk Pasteurization and Dairy Plant Sanitation Workshop](#) - North Central Cheese Industries Association
- August 15-17: [Introduction to Food Microbiology \(Virtual\)](#) - Mérieux

NutriSciences

- August 16-17: [Preventive Controls for Human Food](#) - Safe Food Resources
- August 17-18: [HACCP Certification \(In-Person\)](#) - Center for Dairy Research
- August 30-31: [Practical HACCP for Food Processors \(In-Person\)](#) - Mérieux NutriSciences
- August 31-September 2: [FSPCA Preventive Controls for Human Food \(PCQI\) Training](#) - Dairy Farmers of Wisconsin
- Rolling Admission: [Online HACCP Training](#) - North Carolina State University
- Rolling Admission: [Environmental Monitoring in the Dairy Industry](#) - North Carolina State University
- Rolling Admission: [Preventive Controls for Dairy Processors](#) - North Carolina State University
- Rolling Admission: [Food Safety Basics For Artisan Cheesemakers](#) - North Carolina State University

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