



WCMA NEWS

AN EXCLUSIVE UPDATE FOR MEMBERS OF THE
WISCONSIN CHEESE MAKERS ASSOCIATION



ADVOCACY



POLICY COMMITTEE

Join First Meeting of WCMA Policy Committee's Immigration Workgroup

You're invited to join the [WCMA Policy Committee Immigration Workgroup](#) as it holds meetings to develop a federal immigration policy platform for our organization. The workgroup begins its discussions on Thursday, September 8 from 1:00-2:30 p.m. (CT), with a free virtual meeting open to all WCMA members. Here's a look at the agenda:

- Agenda Overview & Introductions
- Review Active Immigration Proposals & Allied Industry Platforms
- Open Discussion of Industry Values & Associated Goals
- Determine Strategies for Member Input/Feedback
- Determine Work Timetable
- Adjournment

REGISTER TO ATTEND

Please contact [WCMA Senior Director of Programs & Policy Rebekah Sweeney](#) if you have questions or suggestions.



Task Force Releases Recommendations for White House Nutrition Conference

"Radical systemic changes" are needed to address food insecurity and diet-related health issues in the U.S., according to a [new report from the independent Task Force on Hunger, Nutrition, and Health](#). The document, which is designed to inform the September 28 White House Conference on Hunger, Nutrition, and Health, contains 30 policy recommendations developed by the task force.

Among the more than 200 specific actions recommended in the report are updating Food and Drug Administration (FDA) regulations to help increase food producers' ability to communicate with consumers about the healthfulness of certain products, and providing incentives for food companies to invest in research and innovation. WCMA will share further updates from the White House Conference with members as they develop.

INDUSTRY UPDATES

WDATCP Appoints Food Safety Administrator



Joe Meyer

Joe Meyer will lead the Division of Food and Recreational Safety at the Wisconsin Department of Agriculture, Trade and Consumer Protection (WDATCP) starting September 12, [the agency announced Friday](#).

Meyer will depart Kerry Ingredients and his current role as Global Microbiology Lead where he has provided microbiology and food safety systems support to manufacturing and co-manufacturing facilities worldwide. He has over 30 years of food industry experience, spending much of his career in the areas of foodborne pathogen control and continuous improvement of food safety systems such as Hazard Analysis Critical Control Point (HACCP).

Meyer fills the division administrator role formerly held by Steve Ingham, PhD, until his retirement in December 2021.



DBIA Grant Abstracts Due Tomorrow

Dairy farmers and processors have just one more day to submit project abstracts for a new round of [Dairy Industry Impact grants](#) through the [Dairy Business Innovation Alliance \(DBIA\)](#), a partnership between WCMA and the Center for Dairy Research. Eligibility information and evaluation criteria are [now available online](#).

Reimbursable grants of up to \$250,000 each will be awarded to dairy businesses in Illinois, Iowa, Minnesota, South Dakota, or Wisconsin. Successful Industry Impact grant applicants will be required to share the results of their project. In September, selected applicants will be invited to submit full grant proposals, which will be due November 3.

SUBMIT ABSTRACTS

Register Now for DBIA Grant Webinar



Register now to attend a [free webinar](#) hosted by the Dairy Business Innovation Alliance (DBIA) on Tuesday, September 20 at 1:00 p.m. (CT). During this concise, informative session, DBIA staff will share tips on applying for the initiative's Dairy Business Builder grant program. Competition for these awards of up to \$100,000 each opens September 19, with completed applications due by 5:00 p.m. (CT) on Thursday, November 10.

USDA Revises CRD for Natural Swiss Cheese

The U.S. Department of Agriculture's Agricultural Marketing Service (USDA-AMS) has revised its [Commodity Requirements Document \(CRD\) for Natural Swiss Cheese](#). Please contact [USDA staff](#) with any questions.

USDA Seeks Mozzarella

The U.S. Department of Agriculture (USDA) has issued a [solicitation for mozzarella cheese](#) to be used in the National School Lunch Program. Bids are due Friday, September 9 at 1:00 p.m. (CT). Please contact [USDA staff](#) with questions.

IN THE NEWS

Wisconsin

- *Milwaukee Journal Sentinel*: [Living with lactose intolerance in the land of milk and cheese? It's possible](#) (Featuring the Center for Dairy Research and WCMA members CROPP Cooperative/Organic Valley and Hook's Cheese Company)
- *Dairy Star*: [Spreading a love for dairy](#) (Featuring WCMA member Pine River Pre-Pack)
- *Wisconsin Public Radio*: ['Everything is different here': Afghans living in Wisconsin reflect on one year since fleeing their homes](#)

National/International

- *Dairy Market Report*: [Overseas demand for U.S. dairy products continues as higher prices domestically take a toll on consumption](#)
- *FoodBev Media*: [Rabobank publishes Global Dairy Top 20 report](#) (Featuring WCMA members Agropur, Arla Foods, Dairy Farmers of America, Lactalis, Saputo Dairy, Savencia Cheese, and Schreiber Foods)
- *Bloomberg*: [Lurpak butter maker Arla raises outlook as dairy prices soar](#) (Featuring WCMA member Arla Foods)
- *Dairy Herd Management*: [USDA lowers its 2022-2023 all-milk price forecast](#)
- *Dairy Processing*: [Kerry purchasing Kraft's B2B powdered cheese](#)
- *Dairy Foods*: [Rumiano Cheese Co. commits to carbon neutrality by 2030](#)
- *Dairy Processing*: [Maple Hill Creamery promotes CFO to president](#)
- *KNSI Radio*: [Stearns County dairies recognized for artisan cheese](#) (Featuring WCMA member Stickney Hill Dairy)

Prairie Farms Launches Dairy Farming Video Series



Kudos to WCMA member Prairie Farms Dairy, Inc., on the launch of its [new video series](#), "The Truth About Dairy," which aims to address common misconceptions about the dairy industry by highlighting the cooperative's farmer-owners, such as the Venteicher family (pictured) of Honey Creek Dairy in Iowa.

Visit Prairie Farms' [Facebook page](#) and [website](#) to view the full series.

HAPPY Labor Day

From all of us at WCMA



WCMA Offices Closed September 5

Please note that WCMA's offices will be closed Monday, September 5 in observance of Labor Day. We wish you and yours a safe, enjoyable holiday weekend, and we thank you for your work and continued support of WCMA!



WCMA Webinar *Making the Most of Your WCMA Membership*

Save the Date for September WCMA Webinar

Mark your calendar now to join WCMA leadership and staff for our next **free, members-only webinar**, set for Tuesday, September 13 at 1:00 p.m. (CT).

An especially valuable session for new and returning WCMA members, this informative webinar will offer ways you can make the most of your membership, including a closer look at WCMA events, services, and resources for members. Here's a look at our agenda:



- Welcome to WCMA
 - Presenters: Steve Bechel, WCMA President and John Umhoefer, WCMA Executive Director
- WCMA Events
- WCMA Services
 - Presenters: Rebekah Sweeney, WCMA Senior Director of Programs & Policy and Grace Atherton, WCMA Communications Director
- WCMA Membership Resources
 - Presenter: Sara Schmidt, WCMA

- Q&A with Presenters

If you'd like to share a question in advance, please email [WCMA Senior Director of Programs & Policy Rebekah Sweeney](mailto:Rebekah.Sweeney@wcma.com) by Monday, September 13 at 12:00 p.m. (CT).

RESERVE YOUR SPOT

This offering is the latest in WCMA's [monthly webinar series](#). Webinar topics are driven by WCMA member feedback and cover a range of themes such as business development, communication strategies, and industry resources.

Advertising Space Now Available in 2023 WCMA Member Directory



Act today to [reserve your ad space](#) in the 2023 WCMA Member Directory! Advertising in the directory connects your business with over 600 WCMA member companies and cooperatives and their employees.

The deadline to reserve ad space is **Friday, October 7**. For complete specifications and other details, [download our pricing form](#).

Have questions about advertising in WCMA's Annual Member Directory? Please contact [WCMA Business & Membership Manager Sara Schmidt](#).

PLACE YOUR AD

Pictured: WCMA's 2022 Member Directory



Nominations for 2023 WCMA Recognition Awards Due Tomorrow

Act quickly to nominate dairy processing industry leaders for the [2023 WCMA Recognition Awards](#). Submit your nominations by close of business **tomorrow**,

Wednesday, August 31 and join WCMA in honoring those who have advanced and improved the dairy industry.

The [WCMA Cheese Industry Champion Award](#) is given to industry leaders who, through their everyday business decisions, have created tremendous opportunity for others and spurred industry growth. Individuals to be considered are the CEOs, Directors, Presidents, and Vice Presidents of their companies who may not have cheesemaking obligations but lead and direct resources. In 2022, Jeff Giffin of Masters Gallery Foods and Bob and Richard Wagner of Weyauwega Food Products were recognized with this award.

The [WCMA Distinguished Service Award](#) recognizes supplier partner members who have played a significant role in building the success of the United States dairy industry, contributing innovations in dairy manufacturing. In 2022, WCMA presented this award to James Manning of EDCO Food Products and Art Zimmer of Caloris Engineering.

Our newest honor, the [WCMA Luminary Award](#), recognizes the contributions of leaders in dairy product sales and marketing; individuals who introduced new concepts, products, or innovative ideas to drive sales in the U.S. or around the world. The 2022 recipients of the Luminary Award were Van Salmans of Salmans & Associates and Cathy Strange of Whole Foods Market.

The [WCMA Vanguard Award](#) is reserved for cheesemakers or cheese manufacturing employees who are considered groundbreakers for their innovations in day-to-day dairy operations. In 2022, Steve Ottiger of Alpine Alpa/Guggisberg Cheese and Steve Yeager of Hilmar Cheese Company were presented with this award.

The [WCMA Babcock Award](#) recognizes the contributions of those in education or affiliate organizations to partner with cheesemakers in the pursuit of dairy industry innovation and excellence. In 2022, this award went to Dr. Mark Johnson of the Center for Dairy Research at the University of Wisconsin-Madison and Dr. Paul Kindstedt of the University of Vermont.

SUBMIT NOMINATIONS

All nominations will be considered by the WCMA Recognition Committee in September, with final determinations to be made by the WCMA Board of Directors in December. Awards will be presented at CheeseCon 2023, set for April 5-6 in Madison, Wisconsin.

Have questions? Please contact [WCMA Executive Director John Umhoefer](#).



Dairy Manufacturers, Processors, and Marketers

New WCMA dairy processor member [Leprino Foods](#), based in Denver, Colorado since 1950, is the world's largest mozzarella cheese



producer and a top producer of whey protein and dairy ingredients.

Dairy Industry Suppliers



New WCMA supplier member **Leonard's Express** is a family owned asset-based transportation provider located in Farmington, New York with offices located throughout the United States.

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

WORKFORCE



Pictured (L to R): Great Lakes Cheese Quality Technician Lizzette Lopez; Communication Specialist Chang Yang; Senior Manager, Supply Quality Rob Richter; and WCMA Senior Director of Programs & Policy Rebekah Sweeney

Great Lakes Cheese Contributes to WCMA Video Onboarding Series

WCMA sincerely thanks member employees at Great Lakes Cheese, who last week welcomed WCMA staff to their Wausau facility to capture footage for WCMA's upcoming video onboarding series.



**Great Lakes Cheese
Shipping/Warehouse Clerk Paige
Van Rixel is filmed on the job for
WCMA's video onboarding series.**

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:

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

Thank you for your support and participation!

Share Your Career Opportunities with Custom Recruitment Posters

Attracting top talent calls for fresh new recruitment tools. WCMA is here to help members build their best teams with new, customizable posters advertising your company or cooperative's career opportunities - available at no cost!

As shown in [this downloadable template](#), these full-color, 8.5" x 11" posters will feature your business logo and information about available positions, including compensation, benefits, and potential advancement opportunities.

Alongside your website and phone number, job seekers will see high-quality images showcasing various dairy processing positions. Members may choose to use provided stock images or send in their own photos. Upon approval of a final design, members will receive a PDF file for their use.

To request your custom recruitment poster, please [fill out this form](#). Have questions? Please contact [WCMA Communications Director Grace Atherton](#).

**YOUR
COMPANY
LOGO HERE**

Join [COMPANY NAME] and find your place in Wisconsin's dynamic, fulfilling cheesemaking industry! This diverse field has endless opportunity for advancement and great benefits.

REQUEST POSTER

SKILLS & ENVIRONMENT

- Attention to detail
- Physical strength and stamina
- Comfortable in a team
- Strong work ethic
- Indoor environment
- Temperatures between 30-100 degrees
- Chemicals in use
- Personal protective equipment sometimes required

GROWTH POTENTIAL

- Cheesemaker
- Lab Technician
- Leadership
- Production Operator
- Maintenance Technician
- ...and more!

COMPENSATION & BENEFITS

- Annual wage increases
- Health insurance
- \$### sign-on bonus
- Sunday & evening pay

\$-\$
average
entry-level
hourly wage

EARNINGS SNAPSHOT

Entry Level Hourly: \$###
Skilled Operators: \$###
Supervisory: \$###

EDUCATION & TRAINING

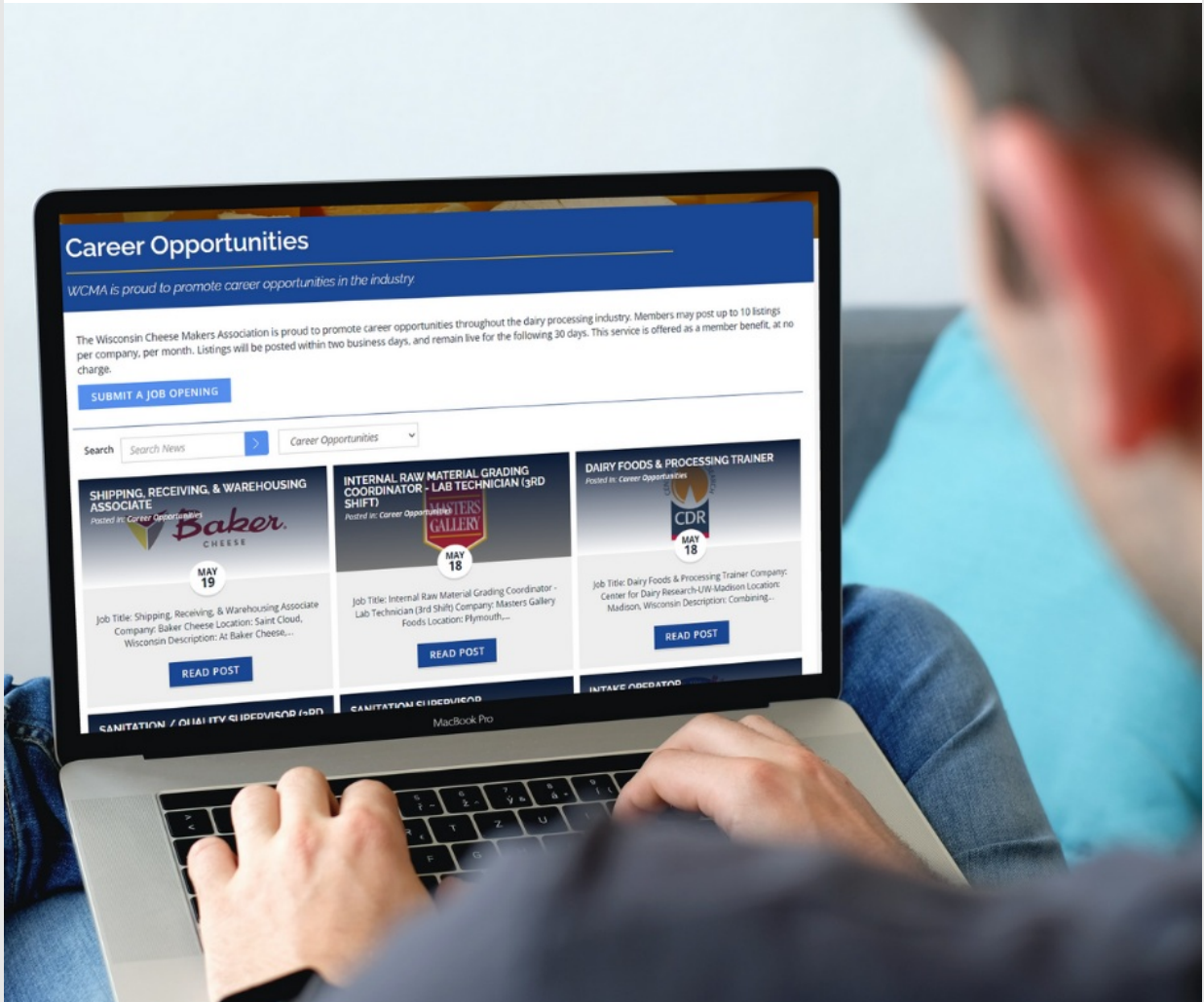
- High school diploma or GED required
- Math, science, and shop/technical education recommended



There's a bright future waiting for you at your local cheese manufacturer.
APPLY TODAY!
Visit [COMPANYSITE.com](#) or call (###) ###-####



To learn more about careers in dairy processing, visit [WisCheeseMakers.org](#)



View, Post Job Openings on WCMA Jobs Board

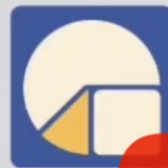
Visit WCMA's [online jobs board](#) to view job openings from WCMA members Burnett Dairy Cooperative, Crystal Farms, Emmi Roth, Lactalis American Group, and Wapsie

Valley Creamery.

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

SHARE OPPORTUNITIES

EDUCATION



WISCONSIN
CHEESE MAKERS
ASSOCIATION

EST. 1891

Advanced Leadership Series Impactful | Engaging | Industry-Focused

Achieve Professional Growth in WCMA's Advanced Leadership Series

Don't miss the opportunity to build your professional network and strengthen key leadership skills in this fall's [WCMA Advanced Leadership Series](#).

This highly-rated training is designed for mid-level managers and employees transitioning into such roles in the dairy processing industry. The small class size (enrollment is limited to just 22 individuals) is designed to facilitate quality relationship building.

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

- The series kicks off on **Thursday, September 29**, when attendees will learn to take initiative in driving change and generating positive results for their company or cooperative.
- On **Wednesday, November 2**, participants will focus on developing and applying a creative and collaborative problem-solving process. Guest speaker **Mike Sipple of Agropur** will share insights from his successful career as a leader in the dairy processing industry.
- On **Thursday, January 12, 2023**, attendees will learn practical tools and strategies to foster collaboration and resolve workplace conflict. **Jim Natzke of Natzke Consulting** will join students to share his leadership story and lessons learned over decades of management and consulting experience.



Mike Sipple
Agropur



Jim Natzke
Natzke Consulting

WCMA will offer this training in a hybrid format, allowing Advanced Leadership students to join in-person in Madison, Wisconsin or on Zoom from anywhere in the world. All participants will benefit from small group and partner discussions, class polls, and a final project that implements their new knowledge.

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

REGISTER NOW

Additional 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:

- September 6-7: [Cheesemaking Fundamentals \(In-Person\)](#) - Center for Dairy Research
- September 7-8: [Implementing SQF Systems - Manufacturing \(Virtual\)](#) - Mérieux NutriSciences
- September 7-8: [Fall Conference 2022](#) - Wisconsin Lab Association
- September 8: [Certificate in Dairy Processing \(Online, Live\)](#) - Center for Dairy Research
- September 13: [Dairy Ingredients Fundamentals \(In-Person\)](#) - Center for Dairy Research
- September 13: [HACCP Certification](#) - Safe Food Resources
- September 13-15: [FSPCA Preventative Controls for Human Food \(PCQI\)](#) - Mérieux NutriSciences
- September 21: [Internal Auditing Principles](#) - Dairy Farmers of Wisconsin
- September 22: [Supplier Auditing Principles](#) - Dairy Farmers of Wisconsin
- September 23: [Dairy Food Fraud Workshop \(In-Person\)](#) - Center for Dairy Research
- September 28: [Buttermaking Fundamentals \(Online, Self-Study\)](#) - Center for Dairy Research
- September 28: [Cheesemaking Fundamentals \(Online, Self-Study\)](#) - Center for Dairy Research
- Rolling Admission:

- [Online HACCP Training](#) - North Carolina State University
- [Environmental Monitoring in the Dairy Industry](#) - North Carolina State University
- [Preventive Controls for Dairy Processors](#) - North Carolina State University
- [Food Safety Basics For Artisan Cheesemakers](#) - North Carolina State University

WisCheeseMakers.org



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