

WCMA NEWS

AN EXCLUSIVE UPDATE FOR MEMBERS OF THE
WISCONSIN CHEESE MAKERS ASSOCIATION



ADVOCACY



WCMA Members Testify in Support of Adjusted Make Allowances at FMMO Hearing



WCMA thanks our members who joined in the U.S. Department of Agriculture (USDA) Federal Milk Marketing Order hearing in Carmel, Indiana over the past two weeks. Testimony from Associated Milk Producers Inc., Cedar Grove Cheese, Glanbia Nutritionals, Hilmar Cheese Company, Leprino Foods, Nasonville Dairy, and Saputo Cheese USA detailed processors' need for an adjustment to FMMO make allowances for a stronger dairy industry.

The hearing continues this week, with testimony available to view online via this [Zoom link](#). Look for hearing updates here in each week's WCMA member newsletter.



WCMA Members Voice Opposition to Raw Milk Legalization in Wisconsin

Thanks go to WCMA members from Great Lakes Cheese Company, Nelson-Jameson, and Specialty Cheese Company who joined WCMA staff last week in Madison, Wisconsin to voice opposition to pending legislation legalizing the advertisement and retail sale of raw milk in the state. Discussions with Senate Majority Leader Devin LeMahieu (R-Oostburg) were successful in slowing forward progress of the concept.

WCMA has long opposed retail raw milk sales, given the risk raw milk consumption poses to public health and the potential negative industry impact of a raw milk-related illness outbreak or death. See [WCMA's position paper](#) on this topic online.

Member Action Alert: Call on Wisconsin Lawmakers to Support Increased Dairy Hauling

Wisconsin-based WCMA members are encouraged to [act now](#) to support increased dairy hauling capacity on state roadways.



Drafted at WCMA members' request, [Senate Bill 431](#) stands to extend an existing permit for overweight hauling (98,000 pounds over six axles) of raw milk to the hauling of all liquid dairy products, including liquid whey. This proposal holds myriad benefits for our industry, including alleviation of the truck driver shortage, increased sustainability through fuel efficiency, increased over-the-road safety, and fair competition with processors in other states that already allow heavier hauls.

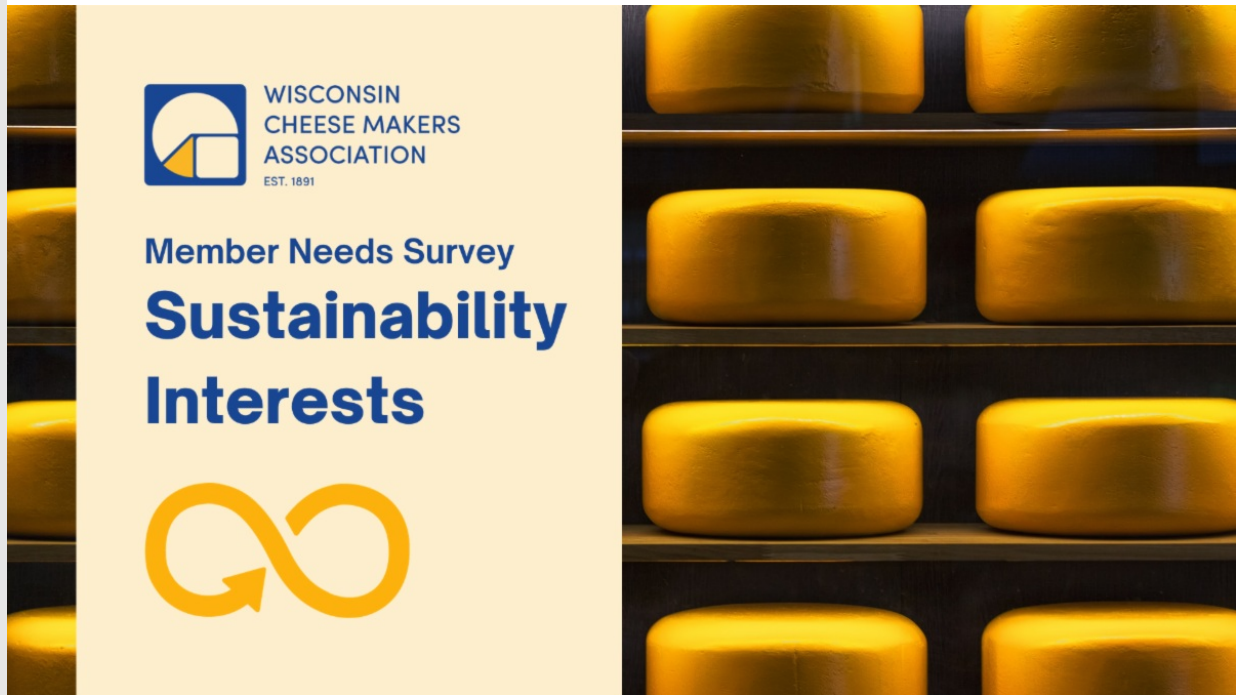
Making your voice heard takes less than a minute, when you use WCMA's [easy online contact form](#)!

TAKE ACTION

WCMA Members Invited to Join in WDATCP Pasteurizer Discussion

WCMA members are invited to join in a Wisconsin Department of Agriculture, Trade and Consumer Protection Dairy Rules Advisory Committee meeting on Wednesday, September 27, with discussion planned on recertification of pasteurizer re-sealers, broken seal reporting, associated industry trainings and an FDA memo addressing developments from pasteurizer recordings. For complete details and to RSVP to attend, contact [WCMA Executive Director John Umhoefer](#).

INDUSTRY UPDATES



WCMA to Launch Sustainability Workgroup; Invites Member Input to Shape Offerings

As the U.S. dairy industry works to set and achieve sustainability goals, Wisconsin Cheese Makers Association is pleased to announce it will launch a new workgroup focused on this issue area in early 2024.

To guide Association efforts, we invite you to participate in a [brief online survey](#).

TAKE THE SURVEY

In just minutes, share what sustainability resources you need, the sustainability topics that interest you, and the types of educational events and tools you find most valuable!

Please complete the survey by **Friday, September 29 at 5 p.m.** (CT). Be assured that your responses will be blinded, aggregated, and held in confidence.

Questions may be directed to [WCMA Grants & Business Programs Director Danica Nilsestuen](#).

DAIRY FOOD SAFETY ALLIANCE



Register Now to Join Dairy Food Safety Alliance Hybrid Meeting October 25

Register now to join food safety and quality professionals at the next meeting of the Dairy Food Safety Alliance, set for Wednesday, October 25 from 10:00 a.m.-2:00 p.m. (CT).

All dairy manufacturers, processors, and industry suppliers are welcome to join this hybrid meeting in-person in Sun Prairie, Wisconsin, or online via Zoom.



Here's a look at the October meeting agenda:

- Agenda Overview and Introductions
- Inspector Insights Presentation & Panel Discussion: Dairy plant inspectors from Midwestern states have been invited to share key takeaways for plant employees, the most common violations they see, and frequent misunderstandings food safety managers can address.
- Wisconsin Department of Agriculture, Trade and Consumer Protection Updates
- Root Cause Analysis & Quality Tools, presented by Adam Brock, Dairy Farmers of Wisconsin
- Dairy Recall Tracker & Sanitation Preventive Controls, presented by Alex O'Brien, Center for Dairy Research
- Spanish Language Training Tools, offered by Innovation Center for U.S. Dairy

In-person attendees will enjoy a networking lunch at 11:45 a.m. Please register for in-person attendance by October 17.

The **Dairy Food Safety Alliance**, a partnership between WCMA, the Center for Dairy Research, and Dairy Farmers of Wisconsin, delivers the latest in food safety news to the dairy processing industry. Participation in Alliance meetings is open to all dairy manufacturers, processors, and related suppliers.

Have questions about the Dairy Food Safety Alliance? Please contact **WCMA Contest Director Kirsten Strohenger**.

USDA Seeks Cheddar Barrels

The U.S. Department of Agriculture has **issued a solicitation** for the purchase of nearly 1 million barrels of natural American cheese. Bids are due September 21 at 1 p.m. (CT).

Wisconsin

- *Milwaukee Journal Sentinel*: [Ojibwe man forages in Wisconsin's Northwoods to make fine spirits](#)
- *WKOW-TV*: [Evers calls on lawmakers to share their stance on workforce policies](#)

National/International

- *The Hill*: [Farm bill deadline approaches as lawmakers list priorities](#)
- *Hoard's Dairyman*: [It's another \\$1B year for DMC](#)
- *Wall Street Journal*: [Tillamook stewardship chief is still bullish on ESG](#)
- *Food Safety News*: [Stars are lining up in Colorado for raw milk in 2024, with some weird politics thrown in](#)
- *Courier-Times*: [USDA announces new Milk Loss Assistance for dairy operations](#)
- *Dodge City Daily Globe*: [Hilmar Cheese factory progress](#)

WORKFORCE



Wisconsin Cheese Makers Association Health & Safety Group

Final Reminder: Register Now for September 27 Meeting on OSHA LEP, Emergency Prep

Register now for WCMA's Health & Safety Group meeting on Wednesday, September 27 from 11 a.m.-3 p.m. (CT).

This meeting will focus on workplace emergency preparedness and product solutions to the most common employee safety challenges, and provide the latest updates on OSHA's Local Emphasis Program for Food Processors.



Here's a look at our agenda:

10:30 a.m.: Registration Begins for In-Person Attendees

11:00 a.m.: Meeting Call to Order

- Agenda & Introductions
- Emergency Preparedness Practices for Dairy Processors, presented by Kelli Humber of WisCon

12:15 p.m.: Networking Lunch for In-Person Attendees

1:00 p.m.: Meeting Resumes

- OSHA Local Emphasis for Food Processors Update, presented by David Schott, OSHA Region 5
- Product Solutions to Employee Safety Challenges in Dairy Processing Plants
 - Combustible Dust Solutions, presented by Nelson-Jameson
 - Advancements in Equipment Guarding, presented by Kelley Supply
 - Chemical Program Solutions, presented by Kelley Supply

- Live Q & A to Follow
- Group Business, including updates on upcoming WCMA employee safety trainings and upcoming meetings

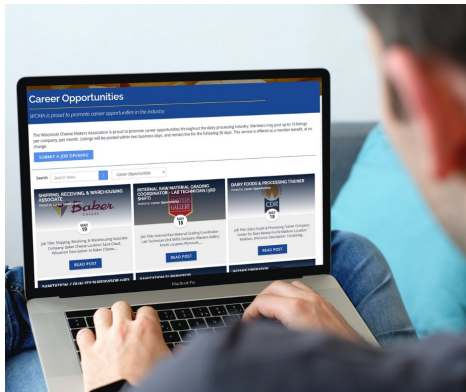
3:00 p.m.: Adjournment

WCMA is offering two ways to participate: in-person at WCMA's offices in Madison, Wisconsin or online via Zoom. In-person attendees will enjoy a networking lunch.

REGISTER NOW

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

Post Job Openings on Free WCMA Jobs Board



Visit WisCheeseMakers.org today to share your career openings on WCMA's online jobs board, available to members only - for free!

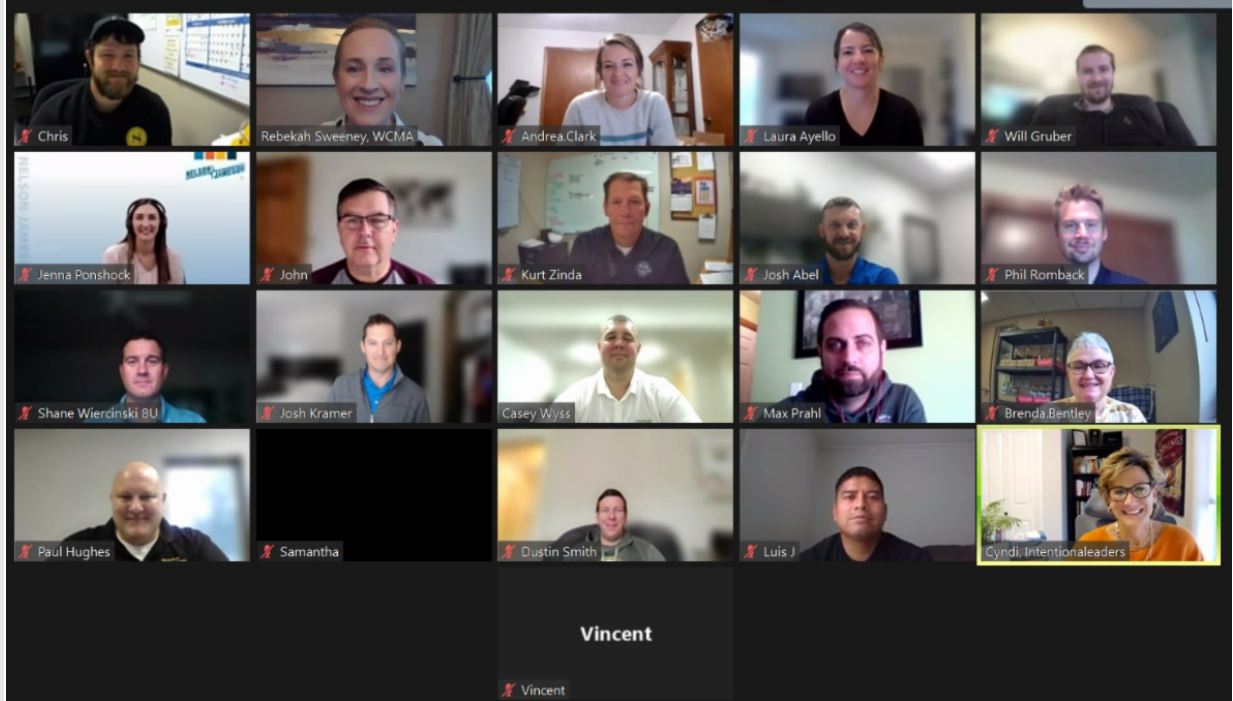
Members can post up to 10 job openings per month. Each posting is published within two business days and remains live on our website for 30 days after submission.

POST OPENINGS

This week, the [Jobs Board](#) features opportunities from members Associated Milk Producers, Inc., Bassett Mechanical, Chr. Hansen, Foremost Farms, Lactalis USA, Masters Gallery Foods, Organic Valley, and Saputo Cheese USA.

Have questions about the Jobs Board? Please contact [WCMA Business Operations Manager Ryan Dunn](#).

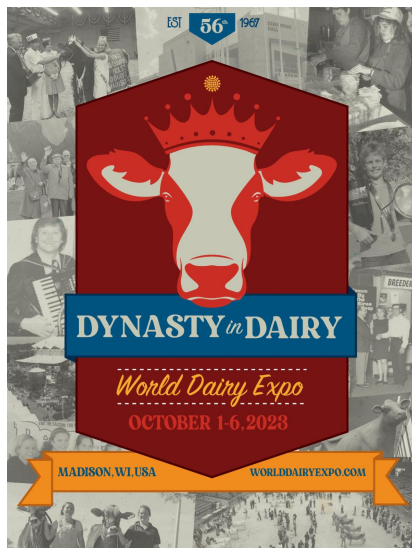
EDUCATION



WCMA Advanced Leadership Training Participants Focus on Driving Change

Kudos to the incoming class of WCMA Advanced Leadership Training, who today kicked off their learning with a focus on how to drive change and generate positive results in the workplace. Participants hail from Burnett Dairy Cooperative, Complete Filtration Resources, Foremost Farms USA, Grande Cheese, Land O'Lakes, Nelson-Jameson, Ornuo Ingredients, Pine River Pre-Pack, Saputo Cheese USA, Sartori Cheese, Schuman Cheese, Specialty Cheese, Valley Queen Cheese, Winona Foods, and Wisconsin Cheese Group. We applaud the participants for their engagement - and their employers for investing in ongoing education for their valued team members. Learn more about WCMA training offerings at [WisCheeseMakers.org](https://www.wischeesemakers.org).

Register Now for World Dairy Expo Symposium, Supported by WCMA



Registration is [now open online](#) for the Dairy Symposium at World Dairy Expo, set for Tuesday, October 3 from 8:00 a.m.- 11:30 a.m. at the Alliant Energy Center in Madison, Wisconsin. The Symposium will focus this year on Dairy Business Initiatives, and their support for dairy farms and processors. WCMA is proud to support this program, which will feature [WCMA Grants & Business Programs Director Danica Nilsestuen](#).

[REGISTER NOW](#)

[Additional Industry Training Opportunities](#)

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

- September 25-29: [Cheesemaker's Short Course](#) - UW-River Falls
- September 26-27: [Cheesemaking Fundamentals \(Spanish, In-Person\)](#) - Center for Dairy Research
- October 10-11: [Food Defense and FSPCA Vulnerability Assessment](#) - Dairy Farmers of Wisconsin
- October 10-12: [Advanced Cheesemaking, Artisan Varieties](#) - Center for Dairy Research
- October 17-19: [Cheese Grading & Evaluation](#) - Center for Dairy Research
- On-Demand:
 - [Introduction to Food Safety Principles \(English and Spanish\)](#) - Cornell University
 - [Artisan Dairy Food Safety Coaching](#) - Cornell University
 - [Online HACCP Training](#) - North Carolina State University
 - [Good Manufacturing Practices in Food Safety](#) - 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

MEMBERSHIP



WISCONSIN
CHEESE MAKERS
ASSOCIATION

Making the Most of Your Membership

September 12, 2023

View Free WCMA Member Webinar & Unlock the Power of Your Membership

A recording of WCMA's latest free webinar, detailing the benefits that come with your WCMA membership, is [now available to view online](#). We encourage you to take a few minutes to learn about the events, groups, and resources available to you and to all of your work colleagues, as members of WCMA. If you have questions, please contact [WCMA Membership Director Sara Schmidt](#).

As a reminder, recordings and information on all of WCMA's past webinars is available to logged-in members anytime at [WisCheeseMakers.org/Webinars](https://www.wischeesemakers.org/webinars). Suggestions for future

WELCOME



NEW WCMA MEMBERS!

Dairy Processors



New WCMA processor member Alpinage Cheese, based in Oak Creek, Wisconsin, is an artisan operation, making award-winning Mount Raclette. Learn more at [AlpinageCheese.com](https://www.alpinagecheese.com).



New WCMA processor member Hidden Springs Creamery, based in Westby, Wisconsin, is an artisan operation, making award-winning sheep's milk cheese. Learn more at [HiddenSpringsCreamery.com](https://www.hidden Springs Creamery.com).



New WCMA processor member Hill Valley Dairy, based in Lake Geneva, Wisconsin, is an artisan operation, making a host of award-winning cheddars, goudas and curds. Learn more at [HillValleyDairy.com](https://www.hillvalleydairy.com).

Dairy Industry Supplier

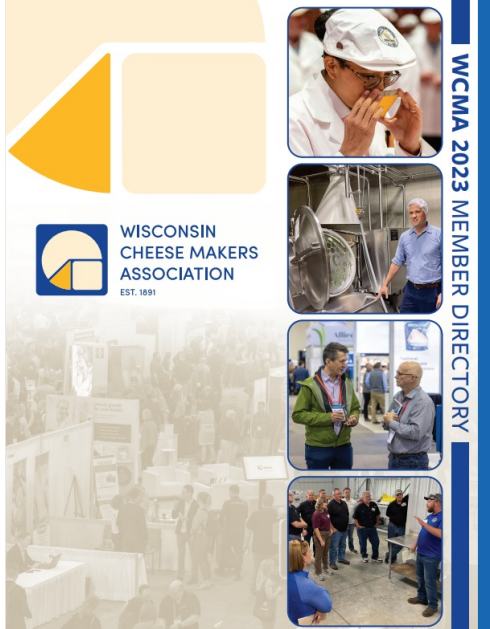
SUNRISE PACKAGING
MATERIALS USA, INC.

New WCMA supplier member [Sunrise Packaging Material USA, Inc.](#) offers flexible multi-layer coextruded packaging materials, including plastic films and pouches, for dairy processors and other food manufacturers.

Secure Ad Space by October 5 & Update Listing in 2024 WCMA Member Directory

As work begins on the next WCMA Member Directory, we're pleased to offer members an opportunity to [reserve ad space](#) now through October 5.

Advertising in WCMA's Member Directory connects your business with over 120 dairy manufacturers, processors, and marketers and



over 600 of their trusted supplier partners, all representing hundreds of thousands of employees across 36 states and 11 countries.

New this year is an opportunity to lock in **exclusive rights to the inside back cover**. Secure a **full-page ad** for \$1,700 or a **half-page space** priced at \$900. Advertising spots will be allocated on a first-come, first-serve basis. Find complete details via this **downloadable form**.

WCMA also encourages all members to **update their member listing** by October 5. Editing your company profile and contact information takes just minutes at **WisCheeseMakers.org**. Watch our **short video** for step-by-step directions.

Questions about advertising or listings in the 2024 WCMA Member Directory? Contact **WCMA Membership Director Sara Schmidt** today.

GRANTS

Apply by October 13 for WDATCP's \$75,000 Dairy Processor Grants

Wisconsin-based dairy processors are invited to apply by October 13 for **Dairy Processor Grants** of up to \$75,000, available via the Wisconsin Department of Agriculture, Trade and Consumer Protection (WDATCP).

Through our advocacy efforts, WCMA has secured \$500,000 per year in state support for this program, an amount more than double the previous base funding.

Eligibility

Eligible applicants must operate a licensed dairy processing plant in Wisconsin that is engaged in pasteurizing, processing, or manufacturing milk or dairy products. Awards can be used to address a wide range of dairy business needs, such as food safety, staff training, plant expansion or modernization, and professional consulting services. Grant projects may last up to two years in duration.

Processors are required to provide a match of 20 percent of the grant amount, and applications will go through a competitive review process. Successful candidates will be announced in early 2024.

Application Deadline

Applications must be received by **WDATCP staff** by 5 p.m. (CT) on Friday, October 13.

Resources

In 2023, 16 of the 21 WDATCP **Dairy Processor Grant recipients** were WCMA members, and we want to support your best application. For assistance, please contact **WCMA Grants & Business Programs Director Danica Nilsestuen**.



Check Out DBIA Grant Webinars & Apply by October 18 for \$100,000 Awards

The Dairy Business Innovation Alliance (DBIA), a partnership between WCMA and the Center for Dairy Research (CDR) has reopened the application period for two grant opportunities: the Dairy Business Builder Grant Program and the Dairy Industry Impact Grant Program. Both offerings feature awards of up to \$100,000, following a competitive review process.

The [Dairy Business Builder Grant Program](#) aims to encourage small- to medium-sized dairy farmers, entrepreneurs, and processors in the Midwest to pursue innovative projects such as dairy farm diversification, on-farm processing, value-added product creation, and efforts to market dairy products for export. An informational webinar on this opportunity is [available now online](#).

[VIEW THE WEBINAR](#)

The [Dairy Industry Impact Grant Program](#) welcomes applications in targeted topic areas that have the potential to positively impact the dairy industry. In the upcoming grant cycle, applications will be accepted for projects related to new or expanded dairy export endeavors. An informational webinar on this opportunity is [available now online](#).

[VIEW THE WEBINAR](#)

Applicants may apply for both the Dairy Business Builder Grant and the Dairy Industry Impact Grant, if they have two separate projects related to DBIA goals. Companies are eligible to receive awards from both offerings in the same grant cycle. Online application forms are posted to www.cdr.wisc.edu/dbia. The deadline for submissions is October 18 at 5 p.m. (CT), and applicants will be notified of results in early December.

Members with questions may contact [WCMA Grants & Business Programs Director Danica Nilsestuen](#).

Knowlton House Distillery

Mosinee, WI

DBIA Grant Recipient
2022



DBIA Delivers: Knowlton House Distillery

Since the creation of the [Dairy Business Innovation Alliance](#) in the 2018 Farm Bill, WCMA and the Center for Dairy Research have partnered to administer over \$9.4 million in grants to 103 dairy farms and processors. The Alliance now serves an 11-state region including Illinois, Iowa, Indiana, Kansas, Michigan, Minnesota, Missouri, Nebraska, Ohio, South Dakota, and Wisconsin.

WCMA's social media series, DBIA Delivers, highlights the successes of dairy entrepreneurs that have taken their businesses to the next level thanks to DBIA grants.

This week in #DBIADelivers, we're featuring [Knowlton House Distillery](#). With financial support from a Dairy Business Innovation Alliance grant, this craft distillery is preparing to open its first location in Mosinee, Wisconsin - across from WCMA member [Mullins Cheese Retail Store](#) - and launch its flagship product line: spirits distilled from whey permeate, a byproduct of cheesemaking. Learn more at [KnowltonHouse.com](#).

Follow along on WCMA's [Facebook](#) and [LinkedIn](#) for more inspiring stories, and use the hashtag #DBIADelivers to share how DBIA has helped support your business!

SIGNATURE EVENTS

CHEESE EXPO

Global Technology for Dairy Processors

April 16-18, 2024 | Baird Center
Milwaukee, Wisconsin

Special Events: April 16, 2024

Exhibits & Seminars: April 17-18, 2024



Register Now for CheeseExpo 2024

Register now and enjoy best-value rates for CheeseExpo 2024, the industry's premier cheese, butter, and whey processing event, set for April 16-18, 2024 in Milwaukee, Wisconsin.

WCMA, together with co-host the Center for Dairy Research, will welcome over 4,000 dairy processing industry leaders to enjoy CheeseExpo's educational seminars, networking events, and expansion trade show.



Companies interested in exhibiting will find useful information at CheeseExpo.org on WCMA's ranked order Priority Points reservation system and the sign-up process, which begins September 20. The site also offers lodging details, as hotel bookings at exclusive CheeseExpo prices are available now.

LEARN MORE & REGISTER NOW

WisCheeseMakers.org
(608) 286-1001



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