

WCMA NEWS

AN EXCLUSIVE UPDATE FOR MEMBERS OF THE WISCONSIN CHEESE MAKERS ASSOCIATION



WCMA NOTES



Retail Sticker Shock to Change Little in Dairy



Though retail food prices have recently seen their biggest jump in four decades, cheese manufacturers predict continued growth - even as they acknowledge that market fluctuations will continue.

WCMA Senior Director of Programs & Policy Rebekah Sweeney shares what's behind their bullish outlook in this month's WCMA Notes column, now available online.

ADVOCACY



POLICY

COMMITTEE

Attend First Meeting of WCMA Immigration Workgroup Thursday

You're invited to join the <u>WCMA Policy Committee Immigration Workgroup</u> 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 our 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 <u>WCMA Senior Director of Programs & Policy Rebekah Sweeney</u> if you have questions or suggestions.



#DBIADelivers Highlights Success Stories of Business Builder, Industry Impact Grant Winners

Since the creation of the <u>Dairy Business Innovation Alliance (DBIA)</u> in the 2018 Farm Bill, WCMA and the Center for Dairy Research (CDR) have partnered to administer over \$3.7 million in 79 grants across two programs to dairy farmers and processors in participating states.

Beginning today, WCMA's newest social media series, DBIA Delivers, will highlight the successes of dairy entrepreneurs that have taken their businesses to the next level thanks to DBIA grant funding.

This week, <u>hear from sisters Jen and Julie Orchard</u> of <u>Royal Guernsey Creamery</u>, on the ways Dairy Business Builder grants are helping them diversify their family's dairy operation using milk from their own cows.

Follow along on WCMA's <u>Facebook</u>, <u>LinkedIn</u>, and <u>Twitter</u> for more inspiring stories, and use the hashtag #DBIADelivers to share how DBIA has helped support your business!



Prepare Now to Apply for Newly Increased Dairy Business Builder Grants

With award limits for the <u>Dairy Business Builder grant program</u> set to double this fall thanks to <u>additional federal funding</u> for the Dairy Business Innovation Alliance (DBIA), there's never been a better time to apply for a grant to support your next project.

Competition for these awards of up to \$100,000 each opens on September 19, so start preparing now with a free webinar hosted by DBIA staff on Tuesday, September 20 at 1:00 p.m. (CT). Attendees will get a firsthand look at the application components, gain practical tips to help strengthen their proposals, and have the opportunity to ask questions about the program. Have questions? Please contact DBIA staff.

REGISTER TODAY

EDUCATION



WCMA Advanced Leadership Training Features Industry Experts

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.







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 <u>WCMA Senior Director of Programs & Policy Rebekah Sweeney.</u>

REGISTER NOW

DAIRY FOOD SAFETY ALLIANCE







Mark Your Calendar for Dairy Food Safety Alliance October Meeting

Make plans now to join WCMA, the Center for Dairy Research, and Dairy Farmers of Wisconsin for the <u>next meeting of the Dairy Food Safety Alliance</u> on Tuesday, October 18 from 10 a.m.- 2 p.m. (CT). The Alliance offers practical presentations on the latest in food safety research and regulatory practices, and a chance for participants to reconnect with their peers and colleagues in dairy processing.



October's meeting topics will include insights on top inspector concerns in plants, GMP updates, an update on the Pasteurizer Resealing Certification, and an ideation session to discuss hot topics and future food safety research. A detailed agenda will be shared in the coming weeks.

Attendees may choose to participate in-person at the Hilton Garden Inn in Sun Prairie, Wisconsin or online via Zoom. In-person attendees will enjoy a networking lunch starting at 11:45 a.m. (CT), with the meeting continuing at 12:30 p.m. (CT) for all participants. Participation is open to all dairy manufacturers, processors, and related suppliers, and registration costs just \$45.

Please contact WCMA Events Manager Kirsten Strohmenger with any questions.

RESERVE YOUR SEAT

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 13: <u>Dairy Ingredients Fundamentals (In-Person</u>) Center for Dairy Research
- September 13: **HACCP Certification** Safe Food Resources
- September 13-15: <u>FSPCA Preventative Controls for Human Food (PCQI)</u> -Mérieux NutriSciences
- September 21: Internal Auditing Principles Dairy Farmers of Wisconsin
- September 22: <u>Supplier Auditing Principles</u> Dairy Farmers of Wisconsin
- September 23: <u>Dairy Food Fraud Workshop (In-Person)</u> Center for Dairy Research
- September 28: <u>Buttermaking Fundamentals (Online, Self-Study)</u> Center for Dairy Research
- September 28: <u>Cheesemaking Fundamentals (Online, Self-Study)</u> Center for Dairy Research
- Rolling Admission:
 - Online HACCP Training North Carolina State University
 - <u>Environmental Monitoring in the Dairy Industry</u> North Carolina State University
 - <u>Preventive Controls for Dairy Processors</u> North Carolina State University
 - <u>Food Safety Basics For Artisan Cheesemakers</u> North Carolina State University

INDUSTRY UPDATES

Program Basics in Free Webinar

Registration is now open for a free webinar focused on helping small businesses navigate the U.S. Department of Agriculture's (USDA) Commodity Procurement Program (CPP). The live, interactive session will take place on Thursday, September 22 at 1:00 p.m. (CT). Presenters from the CPP will offer tips for small businesses engaging in the program, share helpful resources, and answer questions from participants. Please contact USDA staff with questions.

SIGN UP NOW

IN THE NEWS

Wisconsin

- Tasting Table: <u>Explore Wisconsin with these 13 cheeses</u> (Featuring WCMA members Carr Valley Cheese, Ellsworth Cooperative Creamery, Emmi Roth, Klondike Cheese Company, Marieke Gouda, Renard's Cheese, Roelli Cheese, Sartori Company, Saxon Creamery, and Uplands Cheese)
- Pioneer Press: A curd's journey: Following a deep-fried cheese curd from farm to State Fair (Featuring WCMA member Ellsworth Cooperative Creamery)

National/International

- Food Safety News: <u>Food safety talks between U.S. and Mexico focus on building partnership</u>
- The Hill: Forty-two states and territories will provide summer food benefits for children out of school
- Wall Street Journal: Nutrition advocates push for front-of-package labels that highlight fat, sugar levels
- Dairy Processing: Chobani backs off going public, citing market conditions
- Dairy Processing: Darigold names Richard Scheitler to new CTO role
- Agri-Pulse: Thompson offers Farm Bill timeline he'd pursue as House Agechairman
- Hoard's Dairyman: How can dairy set goals for sustainability?

MEMBERSHIP



WCMA Young Professionals Network in Milwaukee



Members of the WCMA Young Professionals group last week enjoyed a fun afternoon of networking as the Milwaukee Brewers trounced the Pittsburgh Pirates. Many thanks to all the WCMA member employees who joined us!

The WCMA Young Professionals group welcomes all member employees under 40. To learn more, contact <u>WCMA Events Manager Kirsten</u> <u>Strohmenger</u>.

Reserve Directory Ad Space to Connect with 600+ WCMA Members



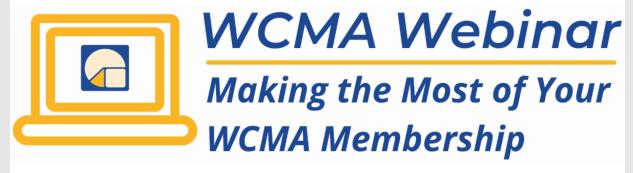
Take action now to <u>reserve your ad space</u> in the 2023 WCMA Member Directory to connect with over 600 WCMA member companies and cooperatives and thousands of their employees.

The deadline to reserve ad space is **Friday**, **October 7**. Half- and full-page options are available in this full-color, spiral-bound publication. 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



Space Available in WCMA September Webinar

Mark your calendar now to join WCMA leadership and staff for our next <u>free, members-only webinar</u>, 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:



Steve Bechel, WCMA President

- 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 Business & Membership Manager
- Q&A with Presenters

If you'd like to share a question in advance, please email <u>WCMA Senior Director of Programs & Policy Rebekah Sweeney</u> by Monday, September 13 at 12:00 p.m. (CT).

RESERVE YOUR SPOT

This offering is the latest in WCMA's <u>monthly webinar series</u>. Webinar topics are driven by WCMA member feedback and cover a range of themes such as business development, communication strategies, and industry resources.

WORKFORCE

Attract Top Talent with Free Recruitment Flyers

Finding - and hiring - great employees 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!

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.

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

EARNINGS SNAPSHOT \$### \$###

Entry Level Hourly Skilled Operators

\$###

Supervisory

EDUCATION & TRAINING

entry-level

hourly wage



- 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 (###) ###-####





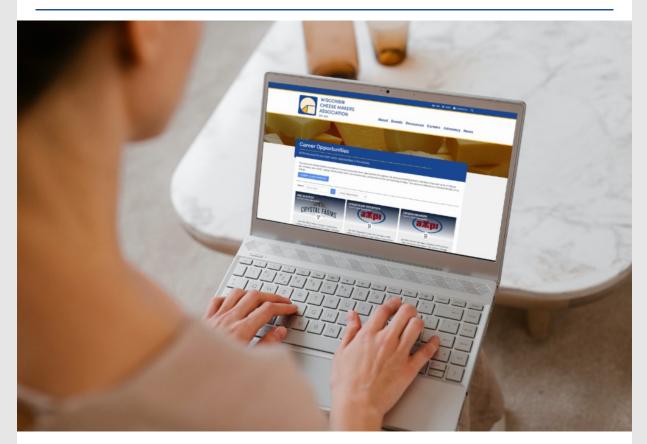
CHEESE MAKERS To learn more about careers in dairy
ASSOCIATION processing, visit WisCheeseMakers.org

As shown in <u>this downloadable template</u>, 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 <u>fill out this form</u>. Have questions? Please contact **WCMA Communications Director Grace Atherton**.

SUBMIT REQUEST



Share Career Openings on WCMA Jobs Board

Visit WCMA's <u>online jobs board</u> 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 <u>post up to</u> <u>10 openings</u> per company, per month on the Jobs Board for free!

SHARE OPPORTUNITIES

WisCheeseMakers.org







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