



WCMA Dairy Facts

An Exclusive Newsletter of the WISCONSIN CHEESE MAKERS ASSOCIATION

November 9, 2018



Record Voter Turnout Brings Change in Wisconsin, House

Voters across the country set a 50-year record for participation in last Tuesday's midterm elections. In Wisconsin, more than 57% of adults - or 2.7 million - cast a ballot, with noteworthy spikes both in early voting and in participation from young voters.

Election results will bring significant changes at both the state and national level.



Evers Wins Wisconsin Governor's Race, Ousting Walker

Wisconsin Superintendent of Schools Tony Evers narrowly bested incumbent Republican Governor Scott Walker, winning 49.6 percent to 48.4 percent.

In a victory speech, Evers said he would [focus on "solving problems, not on picking political fights."](#) Evers campaigned on school and transportation funding, and access to health care. He has also

pledged to restore the state's Natural Resources Board power to selected the Wisconsin Department of Natural Resources Secretary, increase funding for the agency, and ensure that its policies are science-based.

Following the election, Republican Assembly Speaker Robin [Vos noted he is considering legislative methods to limit Evers' gubernatorial power.](#)

In the weeks ahead, major changes in agency leadership and initial budget plans will be set, and WCMA staff will work to represent industry interests.

Kaul Elected New Attorney General; Legislature Relatively Unchanged

Democratic challenger [Josh Kaul will serve as Wisconsin's Attorney General](#), after defeating incumbent Republican Brad Schimel. On

Wednesday, Kaul pledged to withdraw the state from a lawsuit to overturn the Affordable Care Act, increase efforts to address a backlog of sexual assault evidence kits, and seek new firearm regulations, but did not address his environmental stance.



The State Legislature will see some changes, but mostly due to retirements and not upsets. Republicans will maintain control of the Assembly, with only one seat flipping to Democrats; [Robyn Vining of Wauwatosa defeated Republican Matt Adamczyk](#) by a margin of 153 votes. Republicans grew their majority in the Senate as [Democratic incumbent Caleb Frostman fell to former State Representative Andre Jacques](#) in the Green Bay area.



GOP Gains Ground in U.S. Senate; Baldwin Sails to Victory

Republicans had a successful election night in U.S. Senate races, not only holding their majority but also growing it by two seats.

In Wisconsin, just as polls had predicted, Democratic [U.S. Senator Tammy Baldwin sailed to victory](#) over her Republican challenger, State

Senator Leah Vukmir, by a vote margin of ten percentage points. After winning her second term, [Baldwin noted her top priority is to help "too many dairy farmers who are at risk of losing their jobs."](#)

Dems Take Control of U.S. House; Steil Wins Open Seat

Democrats have confirmed control of the U.S. House of Representatives, with 23 toss-ups yet to be called. While split control in Congress is sure to mean increased gridlock, Democrats will also be empowered to subpoena the President.



Wisconsin voters made no change in party control of seats. The lone open seat - Wisconsin's 1st District - went to [former Paul Ryan staffer and Janesville-based attorney Bryan Steil over Democrat Randy Bryce](#).



Lame-Duck Congress Continues Work to Approve Farm Bill

Despite a stronger negotiating position on the horizon, House Democrats are signaling their desire to move forward on the Farm Bill.

The House Agriculture Committee's top-ranking Democrat Collin Peterson of Minnesota said this week, "I have no interest in waiting until the next Congress." and noted that a deal could come as soon as next week.

For the latest on the Farm Bill negotiations, review the news articles linked below.

- *Reuters*: [Stalled Farm Bill could move fast after House win](#)
- *Agri-Pulse*: [Peterson confident of lame-duck Farm Bill](#)
- *Axios*: [Split Congress could be good for farm economy](#)

WCMA staff will continue to monitor Farm Bill developments and alert members as needed.



Meets at Mullins

On Friday, November 2, WCMA's Technology Committee met in Stevens Point, Wisconsin to discuss a new denitrification study and environmental practices, and to tour the state-of-the-art cheesemaking and wastewater processing systems at Mullins Cheese.

Many thanks go to the more than 70 member participants, and to our very generous hosts!

WCMA Notes: The Next Wastewater Collaboration

Offered by Executive Director John Umhoefer

In the last decade, Wisconsin regulators and state industries including dairy, food, paper mills and even cities and towns, have been diligently working through new regulations and state law to effectively process wastewater. As Executive Director John Umhoefer details in November's edition of *WCMA Notes*, while there's been progress on two key fronts, a final challenge remains as the state seeks to harness these nutrient-laden waters. [Click here to read more.](#)



IN THE NEWS...

- *Reuters*: [U.S. judges shreds main claim in Parmesan cheese labeling lawsuits](#)
- *Reuters*: [Kraft to sell Canada natural cheese business to Parmalat](#)
- *Food Business News*: [Turnaround takes hold at Kraft Heinz](#)
- *WILX-TV*: [Late night cottage cheese may do a body good](#)
- *Wisconsin State Farmer*: [Wisconsin cheese plant among Canada's Saputo \\$85 million acquisition](#) (Featuring Saputo)
- *Statesman-Journal*: [Salem-area Willamette Valley Cheese sold to Pacific Foods founder](#)
- *Abasto*: [Wisconsin Cheese Group acquires Swiss Heritage, Inc.](#)
- *Iowa Radio*: [Mexican tariffs blamed in the demise of 80 Iowa dairy farms this year](#)
- *The Virginian-Pilot*: [California's dairy farmers were struggling to regain profitability. Then came the trade wars.](#)
- *Bloomberg*: [Coca-Cola eyes Brazil's "natural" dairy in hunt for growth](#)
- *WUWM-AM*: [Swiss cheesemaker crafts uniquely Wisconsin cheese](#) (Featuring Emmi Roth USA)
- *Saginaw News*: [Frankenmuth celebrates grand opening of new \\$6 million Cheese Haus](#)
- *Forbes*: [From Gouda to great: The art of marketing artisanal cheese in a competitive market](#)
- *Dairy Foods*: [2018 State of the Industry Report: Milk is struggling in the bunker](#)
- *DairyReporter.com*: [Now more popular than milk, China's yogurt market lures international newcomers](#)
- *Food & Wine*: [Six common cheese-serving mistakes and how to avoid them](#)

- *Phys Org*: [Cheesy music: Swiss experiment with sound to make cheese tastier](#)
- *Science Daily*: [Making cheese and yogurt taste better](#)
- *Financial Mirror*: [Cyprus: Halloumi shortages as UK goes mad for squeaky cheese](#)
- *The Conversation*: [One way to reduce food waste: Use it to make soil healthier](#)
- *Atlas Obscura*: [The life-giving properties of one of the world's oldest cheeses](#)



Video of a Wisconsin woman went viral last week as she named 27 cheeses in 30 seconds, as part of a Milwaukee Bucks promotion. Many national outlets shared the clip; check out a couple of the links below.

- *Huffington Post*: [Fan names 27 cheeses in 30 seconds at Milwaukee Bucks game](#)
- *Delish*: [Watch this Wisconsin cheesehead name 27 cheeses in 30 seconds](#)

UNITED STATES CHAMPIONSHIP CHEESE ²⁰¹⁹ CONTEST

March 5–7, 2019 | Lambeau Field Green Bay, WI

Enter Contest Beginning Monday, November 12

Enter the United States Championship Cheese Contest beginning Monday, November 12 on USChampionCheese.org for a chance to call your cheese the nation's best! Hosted biennially since 1981, the USCCC will mark its 20th anniversary in 2019.

In 2017, Sartori Reserve Black Pepper BellaVitano, made by Wisconsin Master Cheesemaker Mike Matucheski at Sartori Company's Antigo, Wisconsin facility, earned the title U.S. Champion Cheese with an impressive score of 99.02 out of 100. That year, the USCCC saw a 22 percent increase in entries, with a record-setting total of 2,303 products from 33 states evaluated by Contest judges.

New in 2019, the USCCC will add Contest classes for traditional waxed cheddars, natural rinded cheddar, other hard cheeses with natural rinds, and burrata. Entries in a total of 106 classes will be judged on technical merits, including a product's flavor, body, texture, salt, color, finish, and packaging.

Competitors will have real-time access to product scores and evaluations through MyEntries®, a secure online entry system. The fee for online submissions is \$65 per product, a \$10 savings from the cost of paper entries.

The Contest entry window will be open through January 31, 2019 at USChampionCheese.org. Entries will be evaluated March 5-7 at the Lambeau Field Atrium in Green Bay, Wisconsin.

Competitors with questions may contact [WCMA Events Manager Kirsten Strohmenger](#).

Mueller to Serve as Chief Judge



The USCCC's renowned and respected judging team will be led in 2019 by new Contest Chief Judge Jim Mueller. Mueller has long served as an Assistant Chief Judge under Robert Aschebrock, who will now join Bill Schlinsog as a Chief Judge Emeritus. Mueller has more than four decades of experience as a cheese grader and industry food safety authority.

"I recognize the great privilege and responsibility that comes with service as the Contest Chief Judge, and I'm honored to take on the task," said Mueller. "Supported by more than 50 cheese experts - graders, buyers, and scientists - our mission remains to seek out the very best cheese, and to elevate the craft of cheesemaking across the country."

WCMA Opens Registration for Supervisor Trainings in Early 2019

[WCMA has opened registration for its popular Front-Line Supervisor Trainings](#) now set for early 2019.

The classes, offered in partnership with Madison College, are high-quality, low-cost opportunities for industry employers not only to train, but also to retain their most valued workers.



WCMA will offer Front-Line Supervisor Training-Part A, focused on leadership essentials, including decision making and problem solving on Tuesday, February 12 in Madison. Front-Line Supervisor Training-Part B, which explores the impact of emotional intelligence, coaching, and performance feedback, will be held on Tuesday, March 12, also in Madison. WCMA will offer Front-Line Supervisor Training-Part C, focused on personal productivity and managing workplace stress, in two locations: at Chippewa Valley Technical College's Gateway Campus in Eau Claire on Tuesday, March 26 and in Madison on Tuesday, April 9.

Classes are offered à la carte, and can be taken in any order. Tuition costs just \$129 per participant for courses hosted in Madison, and \$159 for courses offered in other locations. Materials, instruction, and meals are included.

For more information or to reserve a space in these WCMA training programs, [click here](#). You may also contact [WCMA Communications, Education, and Policy Director Rebekah Sweeney](#).

Members Participate in Front-Line Supervisor Training



This week, WCMA welcomed staff from Alpine Slicing and Cheese Conversion, Arena Cheese, Baker Cheese, Crave Brothers Farmstead Cheese, Grande Cheese Company, Henning's Cheese, Renards Cheese, Schuman Cheese-Lake Country Dairy, Wapsie Valley Creamery, and Westby Cooperative Creamery to Front-Line Supervisor Training-Part C, a

course focused on personal productivity and stress management. The students in this class fully invested in the self-evaluation process and in learning techniques to adjust their habits and mindset - and we're excited to hear how they apply their new skills in their plants!

Vote by Friday, November 16 to Determine WCMA Distinguished Service Award Honorees

You're invited to [vote now](#) to select those individuals who will be given the WCMA Distinguished Service Award in April at the 2019 Cheese Industry Conference.

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.

Six parties are on [the ballot](#) and you may participate in the next step of the selection process by voting for nominees you favor.

All votes must be received by Friday, November 16, 2018.

Questions may be directed to [WCMA Communications, Education, and Policy Director Rebekah Sweeney](#).



Pictured (L-R): 2018 Honorees John Nelson of Nelson-Jameson and Jim Banks of Banks Consulting

[Click Here to Vote Now](#)

Welcome

WCMA Welcomes Four New Members

WCMA warmly welcomes four new members this week, including [ALLIEDFLEX Technologies, Inc.](#), [Connect & Simplify](#), [ChemStation Wisconsin LLC](#), and [Staab Construction Corp.](#)

For 126 years, WCMA has served as the voice of cheese and dairy manufacturers, processors, and marketers. Today, our organization includes 105 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...

FDA comments on the use of dairy labels for plant-based products must be submitted by Tuesday, November 27. Submit comments and learn more [here](#).

WCMA members are invited to participate in the Wisconsin Department of Workforce Development's "Friday Fundamentals" webinars. On December 7, learn more about misconduct and fault, as defined by Wisconsin labor laws. To pre-register, [click here](#).

The Center for Dairy Research invites WCMA members to [register now](#) for its Quality Cheese Making with Membrane Concentrated Milk Short Course set for December 11-13.

The deadline to register your food facility for compliance with the Public Health Security and Bio-terrorism Preparedness and Response Act of 2002 is December 31, 2018. Industry guidance is [available here](#) and registration forms can be [found here](#).

Dairy Farmers of Wisconsin invites WCMA members to mark their calendars for 2019 training sessions. Offerings will include:

- Food Defense Training - February 20-21, 2019 | Eau Claire, Wisconsin
- PCQI Training - March 19, 2019 | Madison, Wisconsin
- Supplier Food Safety Management Course - April 9-10, 2019 | Green Bay, Wisconsin

For more information, contact [DFW's Adam Brock](#).

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STAY CONNECTED:

