

# WCMA NEWS

Your source for the latest  
in dairy processing

August 12, 2025

[news@wischeesemakers.org](mailto:news@wischeesemakers.org)



## NEWS

### New Tariffs Take Effect as Trump Extends Pause with China



Tariffs on imports from countries worldwide [rose to a 90-year high](#) last week, following the August 7 deadline set by President Donald Trump for countries to negotiate new trade deals with the U.S. or face higher tariffs. Meanwhile, Trump [signed an order](#) extending a pause on increased tariffs on Chinese goods for another 90 days, until November 9, as the countries continue negotiations. [READ MORE...](#)

### Achieve Carbon Clarity with New WCMA Workshop



Registration is open now for a new WCMA workshop on October 29-30 focused on Carbon Clarity: How to Measure, Benchmark, and Improve your Company's Greenhouse Gas (GHG) Impact. Led by experts from Harbor Environmental, a Terracon company; the Innovation Center for U.S. Dairy; and dairy processing industry leaders, this [in-person, hands-on workshop](#) is ideal for sustainability professionals or anyone involved in GHG management and reporting for dairy businesses.

**REGISTER NOW**

### Apply Now for Wisconsin Dairy Processor Grants

Dairy processors operating in Wisconsin can



apply now through September 17 for [Dairy Processor Grants](#) of up to \$50,000 per project. A 20 percent match is required. Thanks in part to WCMA member advocacy, a total of \$600,000 is available through the program, administered by the Wisconsin Department of Agriculture, Trade and Consumer Protection (WDATCP). [READ MORE...](#)

---

## Join WEDC for Trade Missions to Canada, Mexico



Sign up now to build your business overseas and join the Wisconsin Economic Development Corporation (WEDC) in [upcoming trade missions](#) to Canada and Mexico. From November 9-14, [exporters will visit Toronto and Montreal](#), two key Canadian markets for Wisconsin companies. The Mexico trade mission runs February 22-28, 2026, with visits to Monterrey and Mexico City. [READ MORE...](#)

---

## USDA Seeking Comments on Reorganization Proposal



The U.S. Department of Agriculture (USDA) has [opened a 30-day comment period](#) to gather input on its [recent proposal](#) to reorganize the department and relocate staff resources outside of the Washington, D.C. area. Comments from industry stakeholders and the general public should be sent via email to [reorganization@usda.gov](mailto:reorganization@usda.gov). All comments are due no later than August 26.

---

## Headlines

### Wisconsin

- [Are Wisconsin State Fair cream puffs from Illinois? You asked, we answered](#) (Featuring WCMA member Prairie Farms Dairy)
- [Wisconsin dairy farm count keeps falling amid hard times. Here are some farmers who persevere](#)

### National & Global

- Food Navigator: [Five trends driving specialty cheese sales toward \\$9.2 billion by 2030](#)
- Food Processing: [Allison Thomas named COO of U.S. Dairy Export Council](#)
- Forbes: [The price of butter is rising - in the U.S. and around the world. Here's why.](#)
- Politico: [Kennedy's MAHA strategy will not be released to the public immediately](#)



- WCAX-TV: [Vermont Cheese Festival wraps up in Shelburne](#)



## WCMA Members Win Big at Wisconsin State Fair

Congratulations to WCMA member Emmi Roth, which was [named Grand Master Cheesemaker](#) for its Grand Cru Original Wheel at the 2025 Wisconsin State Fair Dairy Products Contest and Auction! WCMA member Klondike Cheese Company earned Grand Champion Sour Cream for its Odyssey Reduced Fat Mediterranean Feta Dip and Grand Champion Yogurt for its Odyssey Vanilla Greek Yogurt.

WCMA is pleased to support this popular event, which this year raised a record \$81,435 for dairy promotion and education.

## FEATURED: Workforce & Education

### Job Market Now Favoring Employers



The U.S. job market is shifting in employers' favor, according to the [latest employment report](#) from the U.S. Bureau of Labor Statistics (BLS). U.S. employers added a far-less-than-expected 73,000 jobs in July, with hiring levels hitting a one-year low and fewer job openings in every sector but health care. Previously-reported job gains in May and June were also revised downward by a combined 258,000 positions. The nation's voluntary turnover level (sometimes called a "quit rate") has also dipped below the five-year average. [READ MORE...](#)

### OSHA Extends Focus on Amputation Prevention



OSHA has [renewed its National Emphasis Program](#) on amputations in manufacturing, extending it for another five years, through June 2030. Facilities with a clean safety record, meaning no amputations in the past two years, may be exempted from inspections under this program, but OSHA will focus on outreach to all employers regarding machine guarding, energy control procedures (lockout/tagout), and other relevant safety practices. [READ MORE...](#)

**Join WCMA for Safety Education & Networking**

Space is available now in the September 9 offering of WCMA's in-person [Train the Safety Trainer course](#), focusing on training needs assessments, adult learning principles, and the development of key presentation skills of industry safety trainers. Then, join us on October 8 for the [next hybrid meeting of WCMA's Health & Safety Group](#), focused on confined space safety, communication of safety standards to ESL workers, and featuring our annual summit with OSHA and WisCon. On November 6, WCMA will also offer a virtual [Basic Safety Training for Dairy Processors course](#), perfect for new hires and for individuals who need additional training.

---

## Prepare for Immigration Enforcement Action



WISCONSIN  
CHEESE MAKERS  
ASSOCIATION  
EST. 1891



Michael  
Best®

### Immigration Action Preparedness

With continued attention on Immigration and Customs Enforcement (ICE) activity at food processing plants, WCMA, in partnership with member firm [Michael Best & Friedrich](#), is offering actionable guidance to help companies support their teams and safeguard their operations.

[Click here to download checklists](#) designed to help you prepare, including detailed steps to take before, during, and after a workplace raid or site visit, as well as clear guidance on distinguishing between public and private areas within a facility. This resource is available free of charge to WCMA members. Members with general questions may contact [WCMA Senior Director of Programs & Policy Rebekah Sweeney](#).

---

## Foster Cross-Functional Teamwork with New WCMA Workshop



Strong organizational collaboration drives innovation, improves efficiency, and amplifies impact. Find out how you can better foster cross-functional teamwork at WCMA's new [human resources workshop](#) on October 28. Paired with a brief WCMA Workforce & Education Committee meeting, this special event promises both learning and connection. Check out the curriculum and agenda, and register now at [WisCheeseMakers.org](#).

---

## EVENTS & CONNECTION

### Network, Learn, and Celebrate at WCMA Annual Member Meeting

Gather with your fellow WCMA members for a day of networking, learning, and celebration at [WCMA's Annual Member Meeting and Awards Ceremony](#) on October 21 in Green Bay, Wisconsin. The event kicks off with networking at 10:00 a.m., followed by an engaging seminar featuring respected leaders in dairy processing, a catered lunch, and a celebration of the recipients of WCMA's first-ever Member Impact Awards. Registration



and sponsorships are available for a limited time, so [act now](#).

**RSVP NOW**

**SPONSOR TODAY**

## Upcoming WCMA Events

August 14	August 28	September 9	September 11
<a href="#">Free Webinar: Focus on Food Safety</a>	<a href="#">Young Professionals Brewer Game Outing</a>	<a href="#">WCMA Train the Safety Trainer (In-Person)</a>	<a href="#">Free Webinar: Making the Most of Your WCMA Membership</a>

**VIEW ALL & REGISTER**

## EDUCATION

### New Speaker Announced for August 14 Food Safety Webinar

Join the Dairy Food Safety Alliance (DFSA) this Thursday, August 14 at 1:00 p.m. (CT) for a [free webinar focused on whole genome free webinar focused on whole genome sequencing \(WGS\) \(WGS\)](#) and its role in food safety.



**Craig Hedberg**  
University of  
Minnesota



**Kirsten Strohmenger**  
Wisconsin Cheese  
Makers Association



**Alex O'Brien**  
Center for Dairy  
Research

**Craig Hedberg**, University of Minnesota professor of environmental health sciences and co-director of the Minnesota Integrated Food Safety Center of Excellence, leads a [deep dive into WGS](#) - and how dairy manufacturers can put this knowledge to use in their plants.

Plus, DFSA partners WCMA and the Center for Dairy Research [detail the latest resources](#) that every dairy food safety professional should have in their arsenal.

**REGISTER NOW**

Thanks go to webinar sponsors [Nelson-Jameson](#) and [Saldesia Corporation](#) for their generous support of this session!



For more educational opportunities  
from WCMA and our partners, visit: ..

**WisCheeseMakers.org/Events**

## IN MEMORIAM

### James "Jimmy" Meives



WCMA mourns with the family and friends of James "Jimmy" Meives, who [passed away](#) on August 7 at the age of 67. Jim was an owner/partner of WCMA member Chula Vista Cheese Company, now V&V Supremo Foods, for 30 years. He was a Wisconsin Master Cheesemaker and won numerous awards for his cheese. Jim enjoyed spending time with his family and was known for his compassion and generosity. A visitation, funeral service, and luncheon are planned for September 25. Additional details are available in [Jim's obituary](#).

[news@wischeesemakers.org](mailto:news@wischeesemakers.org)  
(608) 286-1001



*All materials contained on this site are protected by United States copyright law and may not be forwarded, reproduced, distributed, transmitted, displayed, published, or broadcast without the prior written permission of Wisconsin Cheese Makers Association.*

Wisconsin Cheese Makers Assn. | 5117 West Terrace Drive Suite 402 | Madison, WI 53718 US

[Unsubscribe](#) | [Constant Contact Data Notice](#)



Try email marketing for free today!