

Next Two Meetings Of USDA's Dairy Industry Advisory Committee To Be Sept. 23-24, Oct. 12-13

Washington—USDA's Farm Service Agency (FSA) today announced that the next two public meetings of USDA's Dairy Industry Advisory Committee will be held September 23-24 and October 12-13, 2010, both at USDA headquarters here.

The September 23 meeting will run from 8:30 a.m. to 4:00 p.m. and the September 24 meeting will run from 10:30 a.m. to 5:00 p.m. The October 12 and 13 meetings will both run from 8:30 a.m. to 5:00 p.m.

USDA announced in August of 2009 that it was creating a Dairy Industry Advisory Committee to review farm milk price volatility and dairy farmer profitability.

The committee is supposed to provide a report with recommendations

to Secretary of Agriculture Tom Vilsack on how USDA can best address these issues to meet the dairy industry's needs in the near and long term. The report also is supposed to provide feedback on the effectiveness of recent actions taken by USDA affecting the dairy industry.

Vilsack had appointed committee members in January of 2010. Committee members include producers and producer organizations, processors and processor organizations, and others.

The committee has held two meetings so far this year: in mid-April and in early June. At the April meeting, Vilsack told the committee that he wants recommendations on what USDA should do by the end of this year, whether it's regulation or legislation or a combination of both.

The public is invited to participate in the upcoming committee meetings. Space for attendance at the meetings is limited.

Due to USDA headquarters security and space requirements, all persons wishing to attend the meetings or provide oral comments during the meetings must send an e-mail to DIAC@wdc.usda.gov by September 21 for the September public meeting and by October 8 for the October public meeting.

Public seating will be extremely limited on October 13 due to a change in meeting room, FSA noted. Registrations will be accepted until maximum room capacity is reached.

Also, written comments are due by September 24 for the September meeting and by October 13 for the October meeting. The received comments will be distributed to dairy committee members for consideration at the meetings.

For more information, contact Solomon Whitfield, designated federal official, via phone at (202) 720-9886; or via e-mail at solomon.whitfield@wdc.usda.gov. r

Swanton Plant

(Continued from p. 1)

was critical to our decision to locate there," Lotito added.

Swan Valley Cheese received assistance from the Vermont Economic Development Authority and has initial approval for \$384,133 worth of Vermont Employment Growth Incentives from the Vermont Economic Progress Council.

With extensive experience in the cheese industry, Swan Valley will produce Asiago, Fontina and other specialty cheeses, as well as Mozzarella.

"I am very pleased to welcome Swan Valley Cheese to Vermont," Douglas said. "This new entity will not only create jobs in Swanton, but will also use milk from Vermont farms."

Via Cheese had closed the cheese plant earlier this year. Prior to Via Cheese, the plant had been owned by Lucille Farms.

Lotito Foods is headquartered in Edison, NJ, and also owns a plant in Paterson, NJ. The company sells a variety of imported and domestic Italian cheeses both in their original form as well as to customer specifications. r

Gary Grossen's Gouda Wins Grant County Fair Cheese Competition

Lancaster, WI—Gary Grossen of the University of Wisconsin-Madison Babcock Hall Dairy Plant earned the Grand Champion title at the recent 2010 Grant County Fair Cheese Contest here.

Grossen's winning Gouda earned a score of 99.80.

First place winners in each of the cheese contest's 15 classes are as follows:

Aged Cheddar – Kim Heiman, Nasonville Dairy, 97.90

Fresh Cheddar – Kim Heiman, Nasonville Dairy, 98.70

Colby – Jim McClimens, Meister Cheese, 99.00

Baby Swiss – Neal Schwartz, Chalet Cheese, 98.70

Swiss – Jim Klein, Swiss Valley, 98.80

Brick – Gary Grossen, UW-Madison Babcock Hall Dairy Plant, 99.30

Monterey Jack – Jim McClimens, Meister Cheese, 99.00

Muenster – Steve Stettler, Decatur Dairy, 99.70

Goat Milk Cheese – Al O'Brien, Mt. Sterling Cheese, 98.70

Pepper Flavored – Jim McClimens, Meister Cheese, 98.20

Flavored Semi Soft – Steve Stettler, Decatur Dairy, 99.70

Flavored Hard Cheese – Al O'Brien, Mt. Sterling, 98.60

Edam, Gouda – Gary Grossen, UW-Madison Babcock Hall Dairy Plant, 99.80

Blue, Gorgonzola – Mike Berg, Imperia Foods, 99.00

Open Class – Mike Tourdot, Chalet Cheese, 98.70.

Mike Pederson of the Wisconsin Department of Agriculture, Trade and Consumer Protection (WDATCP) was the contest judge. Contest results were announced by John J. Schurman and Lorraine Schurman of Schurman's Wisconsin Cheese Country. r

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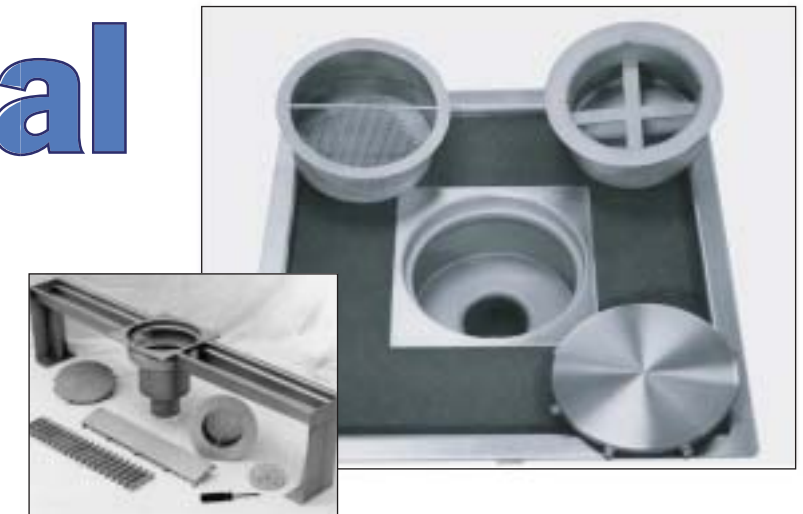
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