

WISCONSIN FARMERS UNION SCHOLARSHIPS AVAILABLE!

Making More From Milk

Hampton Inn & Suites-Madison Downtown, 440 W. Johnson Street, Madison, WI
March 24-25, 2020 | Optional Cheese Making Day, March 26 | Madison, Wis.

Course Coordinators:

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Topics:

- Producer spotlight
- Consultant panel: equipment, supplies, resources
- Behind the scenes: retail of specialty cheeses
- Tasting of artisan cheese
- Farmer Panel
- Marketing Thoughts
- On site visits of ice cream production and sales; Milk bottling, cheese sales, on-site café, and agritourism; On site café.
- Business Planning and Next steps
- Optional Thursday-Cheese Making Day: make cheese with an award-winning cheese maker in a small factory setting.

Description:

Two full days of opportunities to learn about what works and what doesn't straight from the producers' experiences. This is a great opportunity to enhance your business plans or make a future plan for sustaining your business.

