

# United DAIRYMEN *of Arizona*

DECEMBER 2019



## ***IN THIS ISSUE...***

**Dairy JAM**

**Save The Date - 2020  
UDA Annual Meeting**

**In the Community with  
UDA Employees**

**Dairy Farm  
Sustainability**

**Holiday Recipes**



# MULTIMIN<sup>®</sup> 90

An injectable aqueous supplemental source  
of zinc, manganese, selenium and copper

KEEP OUT OF REACH OF CHILDREN

**CAUTION:** FEDERAL LAW RESTRICTS THIS DRUG TO USE BY OR ON THE ORDER  
OF A LICENSED VETERINARIAN.

**ACTIVE SUBSTANCES PER ML:**

Zinc	60 mg/mL
Manganese	10 mg/mL
Selenium	5 mg/mL
Copper	15 mg/mL

**OTHER SUBSTANCES:**

Chlorocresol 0.1% w/v (as preservative).

**DOSAGE RECOMMENDATIONS:**

CALVES: Up to 1 year	1 mL/per 100 lbs. bodyweight
CATTLE: From 1-2 years	1 mL/per 150 lbs. bodyweight
CATTLE: Over 2 years	1 mL/per 200 lbs. bodyweight

**PRECAUTION:**

Selenium and copper are toxic if administered in excess.

Always follow recommended label dose.

Do not overdose.

It is recommended that accurate body weight is determined  
prior to treatment.

Do not use concurrently with other injectable selenium and  
copper products.

Do not use concurrently with selenium or copper boluses.

Do not use in emaciated cattle with a BCS of 1 in dairy or 1-3 in beef.

Consult your veterinarian.

**CAUTION:**

Slight local reaction may occur for about 30 seconds after injection. A  
slight swelling may be observed at injection site for a few days after  
administration. Use standard aseptic procedures during administration of  
injections to reduce the risk of injection site abscesses or lesions.

**DIRECTIONS:**

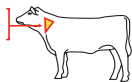
This product is only for use in cattle.

MULTIMIN<sup>®</sup> 90 is to be given subcutaneously (under the skin) ONLY.

It is recommended to administer the product in accordance with Beef  
Quality Assurance (BQA) guidelines. Minimum distance between injection  
sites for the MULTIMIN<sup>®</sup> 90 product and other injection sites should be  
at least 4 inches.

Inject under the loose skin of the middle of the side of the neck. Max  
volume per injection site is 7 mL.

Subcutaneous injection in  
middle of side of neck.



Store Between 15°C and  
30°C (59°F and 86°F).

**SUPPLEMENTATION PROGRAM**

BULLS	3 times per year
BEEF COWS	4 weeks before breeding 4 weeks before calving
DAIRY COWS	4 weeks before calving 4 weeks before insemination at dry-off
CALVES	at birth at 3 months and/or weaning
HEIFERS	every 3 months – especially 4 weeks before breeding

(program gives planned dates that can be varied to suit management programs)

**DOSAGE TABLE**

ANIMAL WEIGHT (lbs)	CALVES UP TO 1 YEAR 1 ml/100 lb BW	CATTLE 1 - 2 YEARS 1 ml/150 lb BW	CATTLE > 2 YEARS 1 ml/200 lb BW
50	0.5 ml	-	-
100	1 ml	-	-
150	1.5 ml	-	-
200	2 ml	-	-
300	3 ml	-	-
400	4 ml	-	-
500	5 ml	-	-
600	6 ml	-	-
700	7 ml	-	-
800	-	5.3 ml	-
900	-	6 ml	-
1000	-	6.6 ml	5 ml
1100	-	-	5.5 ml
1200	-	-	6 ml
1300	-	-	6.5 ml
1400	-	-	7 ml

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# GET THE COMPETITIVE ADVANTAGE!



R REQUIRED

## WHAT VETERINARIANS AND PRODUCERS ARE SAYING

“We always recommend  
**MULTIMIN<sup>®</sup> 90**  
when we’re vaccinating and  
weaning calves, the times  
when these cattle are going  
to be stressed the most.”

Dr. Dustin Davis, DVM  
Laurel Highlands Animal Health, Somerset, PA

“A good place to use **MULTIMIN<sup>®</sup> 90** is to shore  
up the general health of the animal. The immune system  
is based on copper, zinc, manganese and selenium,  
but especially selenium and zinc. With calves you’re  
not going to get the adequate growth if the animal  
spends all of its time fighting off all kinds of diseases  
unnecessarily and wasting a lot of energy.”

Dr. Kirksey, DVM  
Notchey Creek Veterinary Clinic, Madisonville, TN

“AFTER USING MULTIMIN<sup>®</sup> 90 WE SAW  
A VAST IMPROVEMENT IN THE OVERALL  
HEALTH OF OUR CALVES AND HEIFERS.”

Jonathan Lee, Lee Dairy Farms, Englewood, TN

“With the dairy market like it’s been, every dairy is looking for ways to improve  
profits and cut expenses. **MULTIMIN<sup>®</sup>** has helped us improve our calf and  
heifer program and it’s here to stay!”

Jackie Peck, Marks Farm, Lowville, NY



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# United DAIRYMEN of Arizona

THE OFFICIAL PUBLICATION OF THE UNITED DAIRYMEN OF ARIZONA  
DECEMBER 2019

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# YC CALENDAR OF *Events*

YC events are open to ALL UDA members  
RSVP to Roxy Helman at [rhelman@udaz.org](mailto:rhelman@udaz.org) for all events

## ***UPCOMING EVENTS***

**UDA'S 60th Annual Meeting**

**Friday, January 24th**

**3 p.m. Business Meeting**

**5 p.m.- 10 p.m. 60th Celebration**

### ***YC CLOSED FACEBOOK GROUP***

*Join our UDA YC Facebook group to get updates  
and dairy related information.*

*Follow @UDAMilk and @MilknMore on Instagram!*

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# DAIRY JAM

## NMPF/DMI/UDIA Joint Annual Meeting

Every year, dairy farmers and dairy industry staff from across the country meet to discuss all the work done on behalf of dairy farming and foods at DairyJam.

The meeting, a collaboration with National Milk Producers Federation (NMPF), Dairy Management Inc (DMI), and United Dairy Industry Association (UDIA) attracted more than 850 attendees. It featured discussions

of the state of the dairy industry and economy.

NMPF staff also presented on issues ranging from immigration to the fight against inappropriate labeling of plant-based products.

The Young Cooperators portion of the program, which began on Sunday, Nov. 3, included seminars on communications, the FARM program, and other topics of interest to younger producers. ♦



Craig Caballero was reappointed to the National Dairy Board, serving through Fall of 2022.



Roxy Helman won two second place awards in the NMPF Communications Competition for her entries in Photography and Cover Design Categories.



Terri Verason from Dairy Council, was recognized for 25 years of service.



Clint Gladden was recognized for his service on the YC Advisory Council in 2019.





THE CHEESE RECEPTION WAS ANOTHER FUN (AND FILLING) TIME TO NETWORK AND TRY CHEESE ENTRIES IN THE NMPF CHEESE COMPETITION.





# DAIRY JAM *CONTINUED*

## NMPF/DMI/UDIA Joint Annual Meeting



UPDATES AND PRESENTATIONS  
WERE GIVEN BY DAIRY  
MANAGEMENT INC, NATIONAL  
MILK PRODUCERS, AND PARTNER  
ORGANIZATIONS LIKE INCLUDING  
MIKE HADDAD, EXECUTIVE  
CHAIR, SCHREIBER'S BOARD OF  
DIRECTORS.





# U.S. Cheese Wins “Best in the World”



Winner: “Best in the World Cheese”  
Rogue Creamery | Central Point, Oregon  
Source: 2019-20 World Cheese Awards

## Did you know the U.S. is the world’s largest single-country exporter of cheese?

We shipped nearly 350,000 metric tons of cheese beyond our borders in 2018. That’s an impressive number.

But what about quality?

For years, our competitors from the EU and elsewhere have tried to dismiss U.S. cheese as inferior.

That argument has a big hole in it now. The 2019-20 World Cheese Awards just chose a U.S. blue cheese made with cow’s milk as its “Best Cheese in the World,” voted No. 1 from a field of 3,804 entries representing 42 countries.

Congratulations to Rogue Creamery of Central Point, Oregon.

The U.S. Dairy Export Council’s new USA Cheese Guild sponsored the winning entry and encouraged other U.S. cheesemakers to enter, with impressive results:



With cheese consumption increasing and medals reflecting light on our world-class quality, it’s not an exaggeration to say U.S. Dairy has entered a “Golden Age of Cheese.” High praise of one U.S. cheese creates a “halo effect” on the image of all U.S. cheeses, our entire industry and the dairy checkoff.

**That’s good news for U.S. dairy farmers. They produce the essential ingredient in award-winning cheese: MILK.**



**U.S. Dairy  
Export Council.**  
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UDA 60th Anniversary  
Celebration  
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Thank you for supporting  
#60yearsofUDA

UDA's 60th Annual Meeting and Diamond  
Celebration will be held January 24, 2020



# UDA 60th Anniversary Celebration

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## DAIRY SPONSORS





# UDA 60th Anniversary Celebration

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## HOUSE PASSES MILESTONE BIPARTISAN AGRICULTURE LABOR BILL; BIPARTISAN SUPPORT BUILDS HOPE FOR SENATE PLAN

The National Milk Producers Federation commended the House of Representatives for its bipartisan passage of the Farm Workforce Modernization Act (H.R. 5038). The bill, the first House-passed agricultural labor reform since a comprehensive immigration plan in 1986, includes critical provisions to address dairy's unique workforce needs.

NMPF thanks Immigration Subcommittee Chair Zoe Lofgren (D-CA) and Congressman Dan Newhouse (R-WA), the lead sponsors of H.R. 5038, as well as its more than four-dozen co-sponsors drawn from each party, for their work on this legislation, which has drawn wide support from prominent groups in the agriculture, business, worker, and humanitarian communities.

"The passage of legislation that helps address dairy's unique workforce challenges is certainly a milestone and an opportunity we must pursue to the fullest," said Jim Mulhern, president and CEO of NMPF. "Agricultural labor reform is long overdue. With today's action it is now imperative that the Senate act to fully address the needs of dairy farmers and all of agriculture, helping farmers do what they do best: feed our nation, and the world."

"The urgency to reform the agricultural labor system cannot be overstated for dairy farmers," said Mike McCloskey, dairy farmer and chair of NMPF's Immigration Task Force. "Today, House members on a bipartisan basis showed us that they are taking our labor crisis seriously. We will use this momentum to

work with the Senate to build consensus in drafting an improved bill that further addresses dairy's workforce needs."

More than 300 dairy, agriculture, business, and agriculture-allied organizations urged House leaders in mid-November to bring the bill to the floor for a full House vote, while more than 80 immigration and labor advocacy organizations called on their representatives to support the measure. The bill's diverse backing ranged from the Coalition for Humane Immigrant Rights and the United Farm Workers to:

- The New York Farm Bureau, whose President, David Fisher said the bill "goes a long way towards addressing the workforce shortage that limits farmers' ability to plant, harvest, and care for livestock." The legislation "would take a significant step to ensure that New York agriculture is positioned to have a sustainable and reliable workforce that will support our rural economy."
- The Cato Institute, whose analysis estimated the bill "would have saved H-2A farmers in 2019 about \$324 million in labor expenses for H-2A workers alone." The bill would "substantially reduce the illegal market for labor and increase agricultural production, without harming U.S. workers," the organization said.
- And the U.S. Chamber of Commerce, which stated the bill "would take important steps to address the growing struggle of agricultural employers to meet their workforce needs." ♦



# IN THE COMMUNITY *with UDA Employees*



## Blood Drive

Twice a year, UDA employees participate in a blood drive with the Vitalant Bloodmobile. Twenty-six lifesaving donors stepped up to donate, resulting in 22 procedures for those in need and reaching 105% of our blood drive goal. Our donations go a long way toward assuring a strong blood supply, and ultimately saving lives. Did you know? Only 37% of the population is eligible to donate blood, less than 10% do so annually. Collected blood will directly impact one of the 4.5 million people who need a blood transfusion each year.







## Street Clean Up

Did you know, Arizona Department of Transportation crews pick up over 98,000 lbs of trash per month. That weighs the same amount as one of UDA's super tankers! As part of UDA's community commitment, employees participate in quarterly 'Adopt-A-Street' clean up days.

These clean ups, help keep trash and dangerous objects off of Hardy Drive and out of sewer drains.

## Holiday Food Drive

UDA employees held a food drive to support the less fortunate in the Tempe community. Thanks to their generosity, over 1,000 lbs of food was donated to those in need. Arizona ranks 10th nationally for food insecurity, with 1 in 5 people at risk for hunger. Each year, through its many programs and partner agencies United Food Bank serves over 1 million hungry people in Arizona. ♦





# DAIRY FARMING SUSTAINABILITY

## Wins Worth Noticing

With today's food industry continuing to place the spotlight on sustainable brands and companies, many dairy farms across the U.S. are incorporating and prioritizing sustainable practices throughout their farming and milk production programs.

Dairygood.org shared sustainability success stories from three farmers across the country.

**SUSTAINABILITY REMAINS OF INTEREST TO CONSUMERS AND IS PROVING TO BE A LASTING CULTURAL TREND. ACCORDING TO NIELSEN'S MOST RECENT GLOBAL SUSTAINABILITY REPORT, 66% OF CONSUMERS SAID THEY WERE WILLING TO PAY MORE FOR SUSTAINABLE BRANDS, WHICH WAS UP FROM 55% IN 2014 AND 50% IN 2013.**



### Minnesota dairy farm welcomes wasps

Suzanne Vold of Dorrich Dairy in Minnesota did the unthinkable. She introduced a wasp population on the farm as a tool to help control flies. In order to keep the cows comfortable and calm without flies bothering them, Vold purchased wasp eggs and placed them in warm, wet areas around the farm that were prone to fly larvae.

In addition to cow comfort improving, Dorrich Dairy also reduced its use of synthetic pesticide costs by 85 percent.

### Vermont dairy farm saves soil and pioneers cow power

Marie Audet of Blue Spruce Farm in Vermont is proud of a few advancements the farm has invested in and even pioneered.

#### -Healthy soil.

In order to maintain nutrient dense, high-quality soil, Blue Spruce Farm invested in a machine that injects seeds into

soil instead of using a plow to prepare land for new crops. While the plow was effective in turning over the soil and killing weeds, it also was causing erosion.



**-Cow power.** At Blue Spruce Farm, electricity is created from manure fed into the farm's methane digester. By working with two other neighboring dairies, the three dairies are able to provide one-third of the power for the local substation that serves the community of 2,600.

## Cow power - How it works

- *THE FARM GROWS CROPS USING SOLAR ENERGY, RECYCLED WATER AND COW MANURE.*
- *THE CROPS ARE FED TO THE COWS SO THEY CAN PRODUCE MILK.*
- *THOSE CROPS GAIN VALUE IN THE FORM OF MANURE THAT IS PLACED INTO THE DIGESTER.*
- *METHANE GAS IS CAPTURED FROM THE DIGESTER TO MAKE RENEWABLE ELECTRICITY.*
- *ADDED BONUS: A BYPRODUCT SIMILAR TO PEAT MOSS IS CREATED THAT THE FARM CAN USE AS BEDDING FOR THE COWS.*

## Connecticut farm creates CowPots

Matt Freund was always dreaming up ideas on how to make use of cow manure, specifically the nutrient-rich byproduct leftover from the methane digester. On Freund's Farm in Connecticut, his dream was one day realized with the introduction of CowPots, a biodegradable container

that can be used as a substitute for plastic pots. Used for plants and flowers, CowPots have become a hit in the Northeast among home gardeners and landscapers. ♦



**Kudos to these dairy farmers' innovative and lasting sustainability initiatives! Is there one you would try or are already doing? What sustainable practices do you use on your farm?**





# The Original Cool Beverage

Fluid milk has had a rough go for a number of years with consumers seeking out beverages that offer convenience, flavors or specific health benefits. But, according to a recent study by Rabobank, fluid milk products that can differentiate themselves from regular, commodity milk are turning the demand curve upward and thus, becoming cool again.

Brands that are willing to innovate, reinvest and offer a premium product are not only getting margins back into their returns, but they are selling more.

Additionally, whole milk continues to be the only conventional milk category that is growing. Consumers prefer the taste and the mouth feel and are recognizing it as the original good-for-you beverage.

Consumers also like what's being called the "red barn effect" where they want to get back in touch with the farming culture and where their food comes from. Local milk in particular is well-received as consumers feel the fresh taste is something they can count on.





## NMPF STATEMENT DR. STEPHEN HAHN'S CONFIRMATION AS FDA COMMISSIONER

From Jim Mulhern, President and CEO

"We congratulate Dr. Stephen Hahn on his bipartisan confirmation as FDA commissioner. Dr. Hahn will provide strong leadership and direction to an agency that, understandably, has been reticent to resolve important issues in the absence of a full-fledged leader.

"Dr Hahn showed in his confirmation hearing that he understands the public-health need to address the issue of mislabeled plant-based products

inappropriately marketed using dairy terms. As this problem grows more acute, consumer deception about nutritional content increases, adding urgency to the need for the FDA to enforce its own rules.

"Dr. Hahn has voiced his support for 'clear, transparent, and understandable labeling for the American people,' and we urge him to act quickly on this issue at FDA, as he pledged during his confirmation hearing." ♦



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## *Fry's/Smith's Breakfast with Milk*

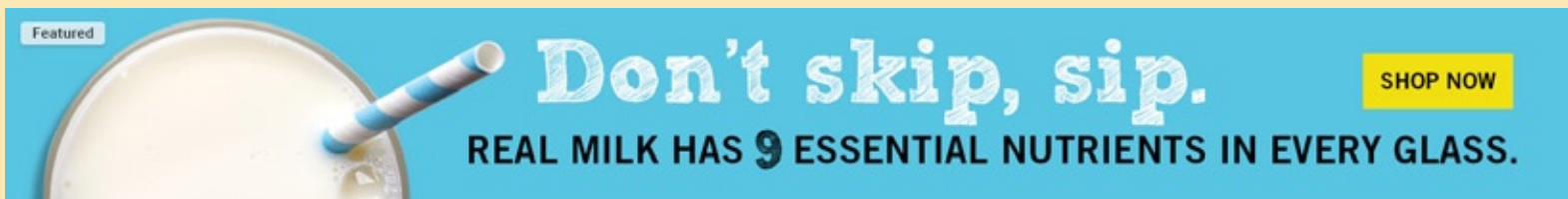


### *In-Store Campaign*

The Breakfast with Milk promotion ran Sept. 16 through Oct. 13, in all 148 Fry's/Smith's stores in Arizona and Nevada. The in-store floor signage, near milk coolers and in the cereal aisle, promoted nine essential nutrients in every glass. It tracked more than 6.7 million estimated impressions.

### *Click List*

Shoppers searching for 10 different breakfast sub-commodities (e.g. bagels, cereal, donuts, waffles, pancakes, etc.) received the breakfast banner pop-up after entering a correlating item in the search field. Banner includes SHOP NOW link to direct consumer to real dairy items. The online messaging corresponds with in-store signage. The campaign had nearly 392,000 impressions.



### *Ghoul's, Goblins & Gallons with Albertsons/Safeway*

The campaign is increasing total gallons purchased at Albertsons and Safeway stores. With in-store signage promoting the contest, once they purchase a gallon of milk, they receive Catalina coupon notification of the contest on arizonamilk.org. The contest was also promoted on a Big Book page in October's monthly mailer. The school with most entries in Arizona wins a visit from Fuel Up to Play 60 and \$5,000 for the school. ❖



## *Fuel Up to Play 60 in Schools*

### ***Milk It National Contest Winner***

Maldonado entered and won the national Milk It video contest and received an assembly with an NFL player. It was held Sept. 24 at Maldonado Elementary School in the Tucson Unified School District. Justin Pugh from the Arizona Cardinals awarded the school a new smoothie bike, spoke with students and answered questions. Arizona dairy farmer Rosemarie Burgos-Zimbelman was also on hand to talk to students at the assembly. There were about 75 students in the assembly. Shamrock Farms donated a milk barrel and filled it with flavored milk for all attendees. ❖





## *More Fuel Up to Play 60 in Schools*

### **Back to School**

Twenty-six plays were funded for 2019-2020 school year.

- Farm to School (curriculum, breakfast promotion, farm tour, food demos)
- Food Waste (reverse the trend, donate to food banks, sharing tables)
- Go Nutritious – Highlighting Healthy Foods (smoothie programs, cafeteria refresh promoting dairy, taste testing)
- Breakfast for Everyone (promotion of breakfast and dairy to all).
- 1,800 schools enrolled
- 600 posters sent to the most active schools in Arizona. ♦



**Eat Healthy. Get Active.  
Make a Difference.**





## School Nutrition Association of Arizona Annual State Conference

More than 600 school nutrition professionals from across Arizona attended this annual conference at Phoenix Convention Center in Downtown Phoenix on Sept. 21, to learn and network. Jen Millican was the keynote speaker and she did a fabulous job talking about sustainability, animal care and other areas pertaining to dairy farming. The Dairy Council of Arizona also sponsored a booth in the exhibit hall. Jen was available during the vendor show to meet and greet food service directors. DCAZ's booth contained nutrition education materials around flavored milk, nutritional benefits of milk and information about implementing the Fuel Up to Play 60 program. Cheese boards were handed out to select program advisors and inflatable cows with the DCAZ logo to the rest of the attendees to use on their school meal serving lines. ♦





## *School Food Service Directors Are Saying “Thanks a Latte” For the Coffee Program!*

**W**ith equipment supplied by the Dairy Council of Arizona and support from Principal Julie Oster, Director of Nutrition, Dustin Walker transformed an unused janitor’s closet into a coffee shop. The MindFULL Café gives students a quick and inexpensive way to enjoy a beverage along with daily breakfast offerings. Not only does each coffee drink comply with USDA Smart Snack regulations, they contain a full serving of milk, so students are getting one of their three daily recommended servings of dairy in the most delicious way! ❖



*THE COFFEE PROGRAM HAS BEEN AMAZING. STUDENTS ARE IN LOVE WITH THE IDEA THAT THEY CAN COME TO SCHOOL IN THE MORNING, AND SKIP THE LONG LINES AT SOME OF THE COMPETING COFFEE SHOPS IN THE AREA AND GRAB A CUP OF COFFEE BEFORE CLASS.*

*WE ARE CURRENTLY SERVING AROUND 40 STUDENTS EACH MORNING IN A 25 MINUTE WINDOW BEFORE THE BELL RINGS.*

*THIS HAS BEEN A GREAT ADDITION BECAUSE IT IS KEEPING THOSE REVENUES ON CAMPUS AND BACK IN THE FOOD SERVICE FUND SO WE CAN INVEST IN FUTURE MENU ITEMS OR PROGRAMS FOR THE STUDENTS. STAFF HAS COMPLIMENTED THE PROGRAM FOR OFFERING A SUGAR FREE, MILK BASED COFFEE DRINK TO THE STUDENTS AS AN ALTERNATIVE TO SOME OF THE MORE SUGARY HIGHER CALORIE OPTIONS THAT THE COMPETITORS SERVE.*

*-DUSTIN WALKER, DIRECTOR OF CHILD NUTRITION, QUEEN CREEK UNIFIED SCHOOL DISTRICT*

## *Students Delve Into Dairy at First Arizona 4-H Summit*

More than 150 4-H students participated in 3 1/2 days of leadership and education sessions at the first Arizona 4-H Summit held in July at the University of Arizona in Tucson. Dairy Council sponsored a nutrition and culinary education session where students learned about different dairy products, and how to use them in different culinary applications. Eyes were opened when participants did a blind taste-test activity comparing real milk to plant-based beverages. Students were provided samples of unknown beverages and asked to rate them on appearance, aroma, taste and feel. When each beverage was revealed, the nutrition information and ingredient list for each was discussed. Of course, whole milk won the award for best overall beverage and students were amazed at both the nutritional content and the 'clean' label for real dairy milk. They are now able to discuss the benefits of dairy compared to plant-based options. ❖





## Your holiday secret ingredient

### Add greek cream cheese to your holiday menu

The holidays are here and menu planning is underway for family and friend gatherings that are centered around good company and even better food.

We rounded up recipes featuring an ingredient that you may have not thought of lately: greek cream cheese! Why greek cream cheese? Known for balancing nutrition with taste, greek cream cheese has many health benefits, including four times as much protein as regular cream cheese, half the fat and live and active cultures.

These recipes will have you covered all throughout the day during the holidays, with a hearty breakfast, sweet potato side dish and tasty cookie recipe to enjoy after any meal.



### Apples 'n Cream Pancake

Source: [tasteofhome.com](http://tasteofhome.com)

Start your morning off right during the holidays with these hearty pancakes!

#### What you'll need:

- 1/2 cup milk
- 2 large eggs
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt
- 1 to 2 tablespoons butter
- 1/4 cup packed brown sugar
- 3 ounces greek cream cheese, softened
- 1/2 cup sour cream
- 1/2 teaspoon vanilla extract
- 1-1/2 cups thinly sliced unpeeled apples
- 1/4 cup chopped walnuts

#### Let's get started:

1. In a small bowl, combine milk, eggs, flour and salt. Beat until smooth. Heat a cast-iron or ovenproof skillet in at 450° oven until hot. Add butter to the skillet; spread over entire bottom. Pour in batter; bake for 10 minutes or until golden brown.
2. Meanwhile, combine sugar and greek cream cheese. Blend in sour cream and vanilla. Fill pancake with 3/4 cup greek cream



cheese mixture and top with apples. Spread remaining greek cream cheese mixture over apples and sprinkle with nuts. Cut into wedges and serve immediately.



## Holiday cream cheese cookies - 4 ways

Source: [tasteandtellblog.com](http://tasteandtellblog.com)

Bake a variety of cookies to meet everyone's sweet tooth! Bonus – less time and cleanup for you with one recipe!

### What you'll need:

- 16 ounces of greek cream cheese, room temperature
- 16 ounces unsalted butter, room temperature
- ½ cup granulated sugar
- 2 teaspoons vanilla (or any flavoring you wish, I used spiced rum with the citrus)
- 4 cups flour, sifted
- 1/2 teaspoon salt
- 1/2 cup finely chopped macadamia nuts (or nuts of your choice)
- 1/2 cup finely chopped candied orange peel (optional, may use dried currents or chopped, dried cranberries)
- 1/2 cup orange marmalade (or jam of your choice)
- 1/2 cup seedless raspberry jam
- 12 ounces semi-sweet chocolate candy melts
- 12 ounces white chocolate candy melts

### Let's get started:

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, beat the greek cream cheese and the butter together until fluffy. Add the sugar beat another minute. Add the vanilla and mix well.
3. Measure the flour by spooning it into a measuring cup and level off the top with the back of a butter knife. Sift the flour and add to the greek cream cheese mixture a little at a time while mixing on low speed.
4. Divide the dough into 3 sections. Remove one third of the dough and form into a disk. Wrap with plastic wrap and refrigerate. Add the citrus peel and macadamia nuts to the other two sections as desired. Shape those sections of dough into separate disks, wrap in plastic wrap and refrigerate 30 to 40 minutes.
5. Roll out each disk on a lightly floured cutting board to about ¼ inch thick. Cut into shapes. Cut one disk into 1 ½ to 2 inch circles and one into 1 inch by 2 ½ inch rectangles. Shape the remaining disk into small 1 ½ inch balls and press your thumb into the middle of each ball to make "thumbprint" cookies.



6. Roll the sides of some of the thumbprints in chopped nuts. Spoon a tiny bit of jam or marmalade into the center of the thumbprint.
7. Bake the different shapes on separate pans so that they will cook evenly.
8. Bake for 15 to 17 minutes depending on the size or thickness of the cookies. Start checking the dough after 12 minutes. Remove when lightly brown and cool on wire racks.
9. Melt the chocolate candy melts in separate bowls.
10. Dip the circle cookies into the dark chocolate and the rectangles into the white chocolate.
11. Place the remaining chocolates into separate plastic zip bags and place a tiny whole in one corner of each bag. Use the chocolate in the bags to drizzle over the thumbprint cookies. Let the chocolate "set up" then arrange on plates to give as gifts or set out for your family. ❖



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