

# Congratulations to our 2022 Ellsworth Cooperative Creamery Scholarship Winners

The Ellsworth Cooperative Creamery Scholarship program supports members of our cooperative’s families who wish to continue their post high school education in Agriculture at a two-year technical school or four-year university. Congratulations to this year’s recipients.



Donniejo Dittrich, Alma, WI



Justyne Frisle, Prairie Farm, WI



Mallory Johnson, Osceola, WI



Katelyn Ketchum, Altura, WI



Caleb Lokker, Baldwin, WI



Cameron L. Thompson, Baldwin, WI

# Congratulations Quality Award Winners!

At Ellsworth Cooperative Creamery, it all starts at the farm. We recognize and reward our top three high quality milk producers with an award each year at our annual meeting. Please join us in congratulating this year’s winners!



1st Place: Brad and Kristin Afdahl, Arkansaw, WI (53,000 Ave. SCC)



2nd Place: Ketchum Farms Partnership, Utica, MN (54,000 Ave. SCC)



3rd Place: Tony and Matt Berkold, Lake City, MN (61,000 Ave. SCC)



Quarterly Newsletter - May 2022

# New Menomonie Plant and Retail Store Now Operational!

The last few months have been exciting ones for our organization as we worked toward the opening of our new Menomonie, WI specialty cheese production plant and retail store.

The first load of milk was accepted into the facility on the last day of February. It has taken several weeks of fine-tuning equipment, and a little trial and error, to get the plant operational and producing cheese to our high-quality standards. Our new state-of-the-art anaerobic wastewater treatment plant has proven to significantly reduce operating costs at the plant and also has the potential to add value and a byproduct in the future in the form of green gas.

Currently, the plant is producing brined traditional

muenster, flavored and traditional block-style cheese, and specialty forms of horn cheese. This production facility gives our cooperative the flexibility to adjust to other varieties, adding value to our producer’s milk.

The retail store’s first official opening day was, Tuesday, April 19. We held a Friends and Family Day, inviting patrons and employees and their families to be our first guests. The event also served as a training opportunity for our Menomonie team. While they had been immersed in training during the weeks leading up to the opening, putting their new-found skills to the test in the company of friendly and understanding staff and patrons, allowed us to work out the final kinks and build confidence.



The Menomonie retail store’s larger footprint allows for more comfortable shopping and features viewing windows where guests can see our cheesemakers in action.

The following day the store opened to the public. We quietly announced the opening on our Facebook page hoping for a slow trickle of customers to not overwhelm the store staff with a wild mob! The crowds were manageable, and staff was able to keep ahead of food orders and restocking popular items.

The space is colorful with several features and accents that attract the attention of guests. The viewing windows allowing visitors to get a behind the scenes

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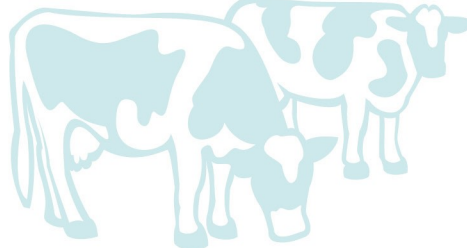
**Congratulations Bailee Aisenbrey—WCMA Scholarship Winner!**



Each year, the Wisconsin Cheesemakers Association (WCMA) awards 7 scholarships to students connected to the dairy processing industry.

Please join us in congratulating our own Bailee Aisenbrey who was named a 2022 scholarship winner! Bailee is one of two recipients of the WCMA Myron P. “Mike” Dean Cheese Industry Student scholarship, worth \$3000! She traveled to Milwaukee, WI to formally accept this achievement.

Bailee joined the ECC family in October 2021 and has been working in the Ellsworth Production Plant as a Barrel Room team member. Bailee recently transitioned from the Barrel Room to Quality Assurance Intern for the summer, where she is excited to study cheese production from the “other side” – the process in how we ensure a “best in show” cheese product is made and sold.



**Wins From the World Champion Cheese Contest**

We’re thrilled to announce that every Ellsworth Cooperative Creamery plant had a big win at the World Championship Cheese Competition!

2022 marked the 34th biennial World Championship Cheese Contest. Hosted by the Wisconsin Cheese Makers Association, the event is the world’s most respected technical cheese competition.

New to the contest this year was a category dedicated to Cheese Curds. In the past, curds were judged in the Snack Cheese Category. 2022 marked the first competition where curds were judged in their own categories since the competitions began in 1957. Our winners included...

**Cheese Curds, Flavored Category**

1st place & Best of Class – Ellsworth Cooperative Creamery Hickory Bacon Cheese Curds



Accepting awards on behalf of Ellsworth Cooperative Creamery were John Freyholtz (Director of Operations-Ellsworth), Adam Prill (Director of Operations-New London), and Paul Bauer (CEO/Manager).

2nd place – Ellsworth Cooperative Creamery Hot Buffalo Cheese Curds

**Pepper Flavored Monterey Jack Category**

1st place & Best of Class - Ellsworth Cooperative Creamery (Comstock) Habanero Ghost Pepper Jack

**Pasteurized Process Cheese Category**

1st place & Best of Class – Ellsworth Cooperative Creamery (New London) Pizza Cheese

**Pasteurized Process Cheeses, Flavored Category**

1st place & Best of Class – Ellsworth Cooperative Creamery (New London) Hot Pepper Processed Cheese

The competition brings out the best cheesemakers in the world, and our awards at the contest are a big achievement and one we all can be proud of!

**Menomonie (Continued)**

glimpse into the cheesemaking process. Being as close as we are to the process, we often take for granted how interesting it truly is!

The store’s larger footprint allows shoppers to casually browse. As one would expect, the cheese is a big draw. A menu of hot foods, including cheese curds, sandwiches, and pizzas, have been pulling lunch and dinner crowds. Each menu item strategically incorporates our own products and allows us to convert even more inventory into value-added. The store also serves both soft-serve and hard ice cream.

The community has been supportive and we’re finding our sales at this location mirror our Ellsworth store’s sales numbers. An official Grand

Opening celebration is being planned for July 14-17. Watch your email for an invitation to come your way soon!



All smiles and loving the new space at our Menomonie production facility.

**Congratulations New Board Members**

Ellsworth Cooperative Creamery’s Annual Meeting was held on Tuesday, March 29, at which time board member elections were held.

Deric Lindstrom was selected as our newest board member. Martin Hallock, Adam Place, and Alan Sigurdson, were each elected to

another term. They will join Daniel Rosen (board chair), Warren Johnson, Terry Thompson, Angela Bocksell, and Mike Carlsrud as our Board of Directors.

We thank them for their service to our organization.



**Commitment to Craft: Employee Milestones**

At Ellsworth Cooperative Creamery, our team members are more than employees; they are like family. This culture has contributed to the longevity of our staff, whose careers with us often span decades.



Chuck Kreye recently celebrated 40 years of service at Ellsworth Cooperative Creamery. Pictured with Chuck is CEO, Paul Bauer, Assistant Director of Operations, Jarrod Luther, and Cheese Department Supervisor, Dan Daleiden.



Congratulations to Marc Johnson on his 40 years of service with Ellsworth Cooperative Creamery. Pictured with Marc is Assistant Director of Operations, Jarrod Luther, Quality Assurance & Product Development Manager, Emily Maier, and CEO, Paul Bauer.

