**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:**

**Jill Stahl Tyler,**[**Global**](https://uwcc.wisc.edu/) **Cow and Global Dairy Outreach** 802-254-2879 **Karen Nielsen,**[**Global**](https://www.scwihemp.com/) **Dairy Outreach** 608-512-5040

#### **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.

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# March 24-25, 2020 |  Optional Cheese Making Day, March 26  |  Madison, Wis.

**DUE DATE: Extended to Wednesday, March 4th, 2020**

Send completed form to: Diane Tiry at dtiry@wisconsinfarmersunion.com   
or to Making the Most From Milk - WFU Scholarship, 117 W. Spring Street, Chippewa Falls, WI 54729

## Part I: Participant Information

Name:

[Last] [First] [Middle Initial]

Home:

[Street] [City] [State] [Zip Code]

Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Telephone: Cell phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Current WFU member? (circle) yes no Birth Date:

(Month) (Day) (Year)

**Part II: Scholarship (First Time Attendees-First Choice)**

The WFU Board of Directors has approved two scholarships for the Making More From Milk , to be held March 24-25, 2020 in Madison, WI. Each scholarship recipient will be reimbursed up to a **$500 limit** to help offset the cost of registration and travel to attend this event.

**Participant Expectations:**

* Register online for the Making More From Milk website: <http://globalcow.com/making-more-from-milk/>.
* Pay for any meals not included in the event agenda, including meals while traveling (non-reimbursable).
* Keep track of registration expense and mileage to and from the event. Promptly send detailed receipts and report mileage to the state office within thirty days of event. An expense report will be sent to you to report these expenses on.

\* Expenses to include: registration fee of $300 for full course (must be registered by March 17 for that rate), plus $.55/mile reimbursement, with total scholarship reimbursement limited to $450. Hotel room cost = $135/night. Reimbursement may take up to four weeks after submission of receipts and report. Optional Cheese making Day=$200.

* Give a report of your experience at a local Farmers Union chapter meeting and/or in writing (blog post, newsletter article, etc.).

**Part III: Essay Questions** [Answer as completely as possible. You may use extra paper.]

1. Why is attending the Making More From Milk important to you?
2. Please share a paragraph or two about yourself, your farm (if applicable), and what drew you to Farmers Union.
3. Please include any other information you would like to share not covered in 1 & 2 above (150 words or less).