



615 North Main Street, Westby, WI 54667

FOR IMMEDIATE RELEASE

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Westby Cooperative Creamery receives significant Focus-On-Energy grant.

Proceeds of \$23,000 to be invested in energy efficiency upgrades at Creamery plant.

March 1, 2019 (Westby, WI): *Westby Cooperative Creamery* has received a *Focus-On-Energy* grant of over \$23,000 for upgrades to the steam boiler system of their Creamery manufacturing facility.

Says Pete Kondrup, General Manager of *Westby Cooperative Creamery*: "This grant represents another significant investment in the operational efficiencies of our product manufacturing facility; and, as estimated, will save over twenty thousand dollars per year. That's a substantial annual return on an investment that would not have been possible without the collaboration of our local Wisconsin energy utility service providers, and our state *Focus-On-Energy* program. To them, we say thanks."

Focus-On-Energy is a Wisconsin statewide energy efficiency and renewable resource program funded by the state's investor-owned energy utilities and participating municipal and electric cooperative utilities. *Focus-On-Energy* works with eligible Wisconsin businesses and residents to install cost-effective energy efficiency and renewable energy projects. These projects help our state businesses and residents manage rising energy costs, promote in-state economic development, protect our environment, and control the growing demand for electricity and natural gas energy resources within Wisconsin. (www.focusonenergy.com)

The need for energy to operate the product manufacturing operations of *Westby Cooperative Creamery* has grown with the consistent growth of the business over the past ten years. Today, the 200+ family dairy farm member-owners of the cooperative supply 165-million pounds of milk annually to their local Creamery. This annual volume of member-milk supplied has more than doubled in the past ten years.

From this milk, the total yearly pounds of award-winning consumer dairy foods produced by the Creamery manufacturing plant has more than tripled in the past ten+ years; from just under 7-million pounds to now over 25-million pounds. Products include Cottage Cheeses, Sour Creams, Dairy Dips, Yogurts, Cheese Curds and Hard Cheeses; for Private Label, Food Service, Ingredient, and Retail Grocery Store market channels.

According to Tom Schaub, President of the 2019 Board of Directors of *Westby Cooperative Creamery*: "The dairy business is 24-7-365, from farm-to-fridge. Every day of the year, at least twice a day, our family dairy farm member-owners are milking their cows; and every day that milk is being picked-up and delivered to our Creamery product manufacturing facility. And every day that facility is making the highest quality cultured dairy food products and hard cheeses for hundreds of our customers across the country, from coast-to-coast and border-to-border.



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“One of those customer markets is local retail grocery stores, where individual and family consumers will find our traditional *Westby* brand and new *Westby Organic* brand dairy food products. It takes a lot of energy, from our farms to their refrigerators, to produce these high quality, great tasting, and nutritious products. On behalf of our family member-owners of small dairy farms, we say thanks for this grant from the *Focus-On-Energy* program,” concludes Schaub.

Westby Cooperative Creamery is unique as one of just a few farmer-owned dairy cooperatives across North America to accept two types of milk from its member-owners. As defined by accepted dairy industry terms, these two milk-types are conventional-milk and certified-organic-milk. Over half of the family dairy farm member-owners of the cooperative are certified-organic, supplying nearly 70% of all milk delivered annually by members. And, approximately 40% of all products manufactured by the cooperative are certified-organic dairy food products. All milk supplied by the small dairy farms of the member-owners of *Westby Cooperative Creamery* is Grade-A and rBST-free*.

Westby Cooperative Creamery is the longest running farmer-owned Dairy Cooperative in Wisconsin, in continuous operations since its founding in 1903. And; the City of Westby was proclaimed, in 2018, by then Governor Scott Walker, as *The Cottage Cheese Capital of Wisconsin*. (www.westbycreamery.com)

Westby Cooperative Creamery is also a participating organization in *Farmers Assuring Responsible Farm Management – F.A.R.M.* – created by the *National Milk Producers Federation (NMPF)*. By participating in this National Dairy FARM Program, the dairy farm families of *Westby Cooperative Creamery* demonstrate their commitment to safe, wholesome, dairy products through quality farm management practices and the highest standards of animal care and environmental stewardship. (www.nationaldairyfarm.com)

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*No significant difference has been shown between milk from rBST/rBGH treated or non rBST/rBGH treated cows.



Westby Cooperative Creamery has received a *Focus-On-Energy* grant of over \$23,000 for upgrades to the steam boiler system of their Creamery manufacturing facility. Pictured above, left-to-right: Ron Janzen, Director of Public Works; and Amy Swiggum, Utility Clerk, Westby Utilities; Mike Cramer, Sales Engineer of PBBS; Pete Kondrup, General Manager, Westby Cooperative Creamery; Brad Mashak, District Supervisor, Midwest Natural Gas; Hassan Fortney, Westby Cooperative Creamery; Jeff Danielson, Energy Advisor, Focus-On-Energy.