Tom Thibodeau is the Distinguished Professor of Servant Leadership at Viterbo University where he has been teaching for the past 34 years. He is the founder of the Master’s program in Servant Leadership at Viterbo, the only master’s degree of its kind in the nation. Tom is a husband, father, grandfather, teacher, active community member and a part owner of a country tavern.

Deb Reinhart and her husband, David Geiser, own and operate Gold Star Dairy Farms LLC, a 500-cow dairy in New Holstein, WI, along with two unrelated partners. Deb is the financial manager on the century farm that they have operated since 1975.

Deb has taken an active role in agriculture issues on the local, state and national level, working to affect positive change in the dairy community. Deb is committed to representing the producer voice in her various responsibilities. She is past Chair of the Professional Dairy Producers Foundation Board of Directors, WI Livestock Identification Consortium and a past board member of PDPW. Deb was named 2007 WDE Dairy Women of the Year. She comes to you today as the Executive Director of the Professional Dairy Producers Foundation.

Dr. David Hamman grew up on a farm in Carthage, Illinois where he became interested in veterinary medicine after the local vet performed a necropsy on his older brother’s fair steer (the older brother was less impressed...). This interest led down a path that included behavior and nutrition research at a zoo, wildlife toxicology in Michigan, and beef cattle in Tanzania before working with dairy cattle in veterinary school at Michigan State University.

Dave developed a strong interest in milk quality, mastitis management, and parlor performance while at Michigan State, and has pursued this interest continuously since graduating and moving to Wisconsin in 2011. He gets a great deal of satisfaction from helping dairy producers identify opportunities for growth and increased efficiency while improving the lives of their cattle at the same time. He has worked for Central Wisconsin Ag Services since January, 2015 as a veterinarian and milk quality consultant.

Dave currently lives with his wife Mary and two sons Zach and Nate in rural Blair, Wisconsin.

Real World Milk Quality Troubleshooting

Dave Hamman, DVM. Central Wisconsin Ag Services

From 1970 to today we’ve removed 70% of the economic losses to mastitis, but this disease continues to cost the dairy industry about $1 Billion annually. A lot of the low-hanging fruit in mastitis consulting has been picked, so troubleshooting problems on today’s dairy farms takes a detailed, comprehensive approach. Consultants with a narrow range of expertise tend to focus on one aspect of the milk harvest (e.g. milking procedures), and may miss huge opportunities for improvement elsewhere on the dairy. Successfully identifying the primary contributors to mastitis on a given farm requires evaluation of milking procedures, vacuum system function, udder hygiene, and any udder health data available. This talk uses case examples from Wisconsin dairies to illustrate the wide range of issues leading to mastitis, and the consulting tools necessary for addressing them.
Mary Bauer - Eau Claire OSHA-Compliance Assistance Specialist
Mary Bauer is the Compliance Assistance Specialist –CAS – in the Eau Claire Area OSHA Office. She has a bachelor’s degree from UW-Eau Claire and holds certifications for CSP (Certified Safety Professional) and CIH (Certified Industrial Hygienist). Ms Bauer was a Compliance Officer in the Eau Claire area for 20 years with over 1000 inspections and has actively been a CAS for 12 years. Mary provides general information about OSHA standards and compliance assistance resources. She responds to requests for help from a variety of groups, including small businesses, trade associations, union locals, and community groups. Mary specializes in OSHA’s role in farm safety.

**OSHA’s Impact on the Agricultural Industry**
Presented by Mary Bauer – Eau Claire OSHA – Compliance Assistance Specialist

Nationally, OSHA has focused inspection and outreach activities in the agricultural industry as whole. In Wisconsin, OSHA has been involved in Dairy inspections for over 7 years. This joint session will discuss some of the policies and procedures that affect compliance inspections in the agricultural industry. The top hazards and the “dairy dozen” will be highlighted.

Scott A. Rankin

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*Dairy Foods Courses*
Research Interests

My research has focused on the characterization of primarily dairy food flavor with sensory and instrumental techniques. With a majority Cooperative Extension appointment, I offer numerous programs and short courses in support of the dairy foods processing industry.

Education

- B.S. Food Science, Brigham Young University 1991
- M.S. Food Science, Brigham Young University 1992
- Ph.D. Food Science, Oregon State University 1995

Scientific and Professional Organizations

- Institute of Food Technologists
- American Dairy Science Association
- American Chemical Society
- Phi Tau Sigma

Recent Publications


**Jamie Jonker, Ph.D.**

Jamie Jonker, Ph.D. is the Vice President of Sustainability & Scientific Affairs for the National Milk Producers Federation (NMPF) in Arlington, VA. Jamie has general responsibilities in sustainability and scientific affairs, including animal health and welfare, animal biotechnology, dairy farm bio-security, dairy farm air and water quality, dairy farm sustainability, and technical service issues. He is also involved in coordinating relations with the Federation’s Animal Health & Wellbeing Committee and Environmental Issues Committee.

Dr. Jonker is active representing the Federation on numerous national and international committees, including the U.S. Animal Health Association (USAHA), the International Dairy Federation (IDF), the World Animal Health Organization (OIE), Codex Alimentarius (Codex), the Sustainability Council of the Innovation Center for U.S. Dairy, and the Institute for Infectious Animal Diseases (IIAD). He serves on the U.S. Animal Health Association Board of Directors. He serves as Chair of the IDF Standing Committee on Farm Management, Past-Chair of the IDF Expert Group on Animal Feeding, and is additionally a member of the IDF Standing Committees on Animal Health and Welfare, Residues & Chemical Contaminants, Environment and Task Force on Antimicrobial Resistance. Dr. Jonker has also served on the IDF Delegations to the Codex Committee on Residues of Veterinary Drugs, the Codex Ad Hoc Intergovernmental Task Force on Animal Feeding, and the Codex Ad Hoc Intergovernmental Task Force on Antimicrobial Resistance.
Jamie received an A.A.S degree in Dairy Production and Management from the State University of New York College of Agriculture and Technology at Cobleskill, a B.S. degree in Animal Science from Cornell University, an M.S. degree in Animal Science with a concentration in dairy cattle nutrition from Cornell University, and a Ph.D. degree in Animal & Avian Sciences concentrating in dairy cattle nutrition from the University of Maryland. Prior to joining NMPF, his career included 6 years of experience in agricultural policy including service at the National Academy of Sciences, the U.S. Environmental Protection Agency, and the U.S. House of Representatives Committee on Agriculture.

He spent his formative years on a 100-cow family dairy farm (a member of the Canajoharie Cooperative Milk Producers) in Stone Arabia, New York participating in all aspects of dairy production from crop production to animal health and reproductive management to animal nutrition. Starting with 4-H and the New York Junior Holstein Association and solidified during post-secondary education, Jamie developed a strong connection between agriculture and science. He believes the judicious use of science can bring domestic, international, and social spheres together to ensure beneficial advancement to the practices of agriculture.

Dean Sommer  Senior Management Team, Cheese & Food Technologist
Dean serves as a technical resource to the industry regarding cheese, whey products and processing. He assists manufacturers as well as their customers by serving as a consultant and educator. Dean is often involved with trouble shooting, public and private company short courses and is able to consult on issues regarding processing and product defects. He has more than 18 years of experience in the industry, having worked at one of the largest cheese and whey product facilities in the U.S. He also has a B.S. in Biology and Chemistry as well as a Master’s degree in Food Science. He enjoys the constant challenges and continued learning that comes with working at CDR and is honored to serve the dairy industry, helping producers and manufacturers to provide the world with quality nutrition through dairy products.
Phone: 608-265-6469 | email DSommer@cdr.wisc.edu
Terry Lensmire learned the art of cheesemaking from his father and grandfather and received his Wisconsin Master Cheesemaker certifications for Cheddar, Monterey Jack, Mozzarella and Provolone cheeses. He is considered one of the country’s most experienced cheesemakers and has shared his experience through seminars in Wisconsin, California and Minnesota, and by working with University of Wisconsin-Madison professors. His certification is a "sign of commitment," he says. "I'm committed to obtaining more knowledge about cheesemaking and applying the knowledge."
Nicole Barlass grew up on her family’s 120 cow dairy farm in Sheboygan Falls, Wisconsin. She was very active in 4-H, FFA, extra-curricular activities and work while attending school.

Barlass attended the University of Wisconsin-Madison where she majored in Agricultural Education. Nicole also holds a Master’s Degree in Educational Leadership, which she obtained from Cardinal Stritch University in 2011. While obtaining her undergraduate degree, she worked for USDA’s Farm Service Agency in Sheboygan and Jefferson counties, and for Badgerland Financial in their crop insurance department in Janesville.

In 2002-2003, Nicole was elected to serve as a Wisconsin Association of FFA Vice-President. Following her graduation from UW-Madison, she was hired by the Wisconsin Department of Agriculture, Trade and Consumer Protection to serve as Wisconsin’s 59th Alice in Dairyland, where she traveled across the state and Midwest promoting Wisconsin’s diverse agricultural industry.

Barlass currently works as the Director of Member Relations for the Dairy Business Association (DBA) where she leads the association in membership growth and engagement. Her goal is to provide DBA members with increased value for their membership and assure that the dairy businesses of Wisconsin are allowed to grow and thrive. Prior to her current position, she worked as the Executive Director for the Southern Wisconsin Agricultural Group (SWAG) where she led efforts to build an Agricultural Education and Innovation Center in south-central Wisconsin. Prior to that, Barlass spent seven and a half years teaching agriculture education and advising an FFA chapter in Milton, Wisconsin.

Nicole has been actively engaged in a number of different organizations related to agriculture. She currently serves as a board member on the Wisconsin State Fair Dairy Promotion Board and works each state fair as the House of Moo and Milking Demonstration Supervisor. Nicole served for four years as the Rock County Farm Bureau Young Farmer and Agriculturist Chairperson and as both a Director and Secretary on the Rock County Farm Bureau Board of Directors. She has been both a state winner of the Farm Bureau Discussion Meet and Excellence in Agriculture contests, as well as a finalist in both competitions at the American Farm Bureau Federation’s Annual Meeting.

Nicole, her husband Aaron, daughter Lily and son Brody, reside by Nicole’s family farm in Sheboygan Falls. Both Nicole and Aaron support the farm outside of their full-time jobs. Nicole is the calf manager and relief milker.