

Edelweiss Creamery, Darlington Dairy Garner WI DBIC Innovation Zone Awards



Edelweiss Creamery, Monticello, WI, and Darlington Dairy Supply, Darlington, WI, on Thursday were presented with the first annual "DBIC Innovation Zone Awards." In the photo above are, left to right: Dan Carter, manager, Dairy Business Innovation Center; Bruce Workman, Edelweiss Creamery; Torry and Ted Thuli, Darlington Dairy Supply; and Rod Nilsestuen, secretary of the Wisconsin Department of Agriculture, Trade and Consumer Protection.

Madison—Edelweiss Creamery of Monticello, WI, and Darlington Dairy Supply, Darlington, WI, were recognized here Thursday by the Dairy Business Innovation Center (DBIC) for their dedication and contributions to growing Wisconsin's dairy industry.

At World Dairy Expo, DBIC manager Dan Carter and Rod Nilsestuen, secretary of the Wisconsin Department of Agriculture, Trade and Consumer Protection (WDATCP), presented the first annual "DBIC Innovation Zone Awards" to the two companies.

"In choosing these two companies, the DBIC team sought to recognize innovation in two categories: method of production and style of product," Carter explained. "Darlington Dairy Supply is changing the way we make cheese and Edelweiss Creamery has forever changed the way Wisconsin will be known for its cheese."

Darlington Dairy Supply was recognized for its innovation in designing and producing its modular dairy processing facility, known as "Cheese on Wheels." Entirely housed in a 53-foot semi trailer, the facility provides a means to produce cheese and other dairy products on

a small scale, either on a farm or for promotional purposes.

Thursday's award ceremony took place in front of Darlington Dairy Supply's Cheese on Wheels, which was being exhibited at World Dairy Expo.

Edelweiss Creamery and its Wisconsin Master Cheesemaker, Bruce Workman, were recognized for returning production of the 180-pound Big Wheel Emmentaler to Wisconsin. The recently renovated cheese plant has returned to its roots during the past year and is once again handcrafting cheeses using a traditional copper kettle from Switzerland.

"The future of dairy in Wisconsin is bright because of the innovation and pioneering spirit of these companies," Nilsestuen said. "They are the true driving force behind the new products and high-tech developments that strengthen our dairy industry."

The Dairy Business Innovation Center has assisted more than 100 clients during the past year and a half with specialty dairy product development, facility and equipment design, product marketing, and a host of other services, Nilsestuen noted. •