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## Dairy/Livestock

# Groups file suit against Hawaii dairy

By CAROL RYAN DUMAS  
Capital Press

A citizens' group in Hawaii and the Center for Food Safety have filed suit against Big Island Dairy alleging violations of the Clean Water Act.

The dairy is owned by father and son Steve and Derek Whitesides of Rupert, Idaho.

Kupale Ookala Inc. a native Hawaiian nonprofit corporation, and the Center for Food Safety filed the lawsuit in U.S. District Court in Hawaii last week. They gave notice of intent to sue on April 28.

The lawsuit alleges the dairy is violating the Clean Water Act by discharging pollutants into waters of the U.S. without a permit. It also alleges the dairy is violating its National Pollutant Discharge Elimination System permit authorizing discharges of storm water associated with construction activities.

The plaintiffs are seeking an injunction to halt any alleged discharges, compliance with the dairy's NPDES permit, civil penalties of up to \$51,570 per violation per day and fees.

They are also asking the court to order the dairy to remediate any harm caused by its alleged noncompliance with the Clean Water Act and to eliminate any potential for future harm.

Phone calls to Big Island Dairy, the Whitesides' dairy in Idaho and the owners' Boise attorney were not immediately returned.

The lawsuit alleges the dairy has repeatedly discharged pollutants into streams that discharge or flow into the Pacific Ocean and contaminated groundwater through improper application of wastewater to cropland and seepage or leakage of wastewater from fields, composting areas, animal pens and wastewater lagoons.

"These discharges occur on a recurring basis and have occurred since at least April 28, 2012 — approximately weekly or more..." according to court documents.

### Online

To read the press release and complaint, go to <http://www.centerforfoodsafety.org>

# Oregon dairy among sustainability award winners

By CAROL RYAN DUMAS  
Capital Press

Rickreall Dairy, owned by Louie Kazemier of Rickreall, Ore., is one of the recipients of the U.S. Dairy Sustainability Awards in the sixth annual round of the awards by the Innovation Center for U.S. Dairy.

Award winners represent the U.S. dairy community's voluntary efforts toward continuous improvement in sustainability, according to a press release from the Innovation Center.

"This year's winners demonstrated impressive leadership and creativity in the application of technology and other practices that protect our land, air and water," said Barbara O'Brien, president of the Innovation Center.

"And they're proactive about building strong relationships with their communities and employees. Based on this year's nominations, it's clear that dairy farms and companies of all sizes use sustainable practices because it's good for the environment, good for their community and good for business," she said.

Judges evaluated nominations based on their economic, environmental and community impact. The independent judging panel — including experts working in the dairy community — also considered learning, innovation, scalability and replicability.

Through creative problem



Courtesy Alyssa Schukar

The Dairy Sustainability Award winners are, from left, Louie Kazemier, Rickreall Dairy; Ken Nobis, Michigan Milk Producers Association; Dick Edwards, Oakland View Farms; Tim Rosen, Midshore Riverkeeper Conservancy; Annie Link, SwissLane Farms; Robert Hagevoort, U.S. Dairy Education and Training Consortium; Mark Keller, Kellercrest Registered Holsteins Inc.; Lucas Fuess, Glanbia Nutritionals; Lee Kinnard, Kinnard Farms; Matt Nuckols, emcee, Eastview Farms Inc.; Barbara O'Brien, Innovation Center for U.S. Dairy. The event took place at the Chicago History Museum on June 28.

solving, this year's winners addressed water quality, soil fertility, community outreach, energy efficiency and other topics.

Kazemier is known by local residents as a good neighbor, and his relationships are the force behind his farm's frequent improvements, the press release stated.

For example, when solids were building up in the

manure lagoon, he initiated a trade with a seed farmer to provide fertilizer in exchange for feed.

He also collaborated with a local food processor to use the company's wastewater for irrigation. Kazemier depends on a whole-system approach to tend to what matters — and that turns out to be everything. The results are big: for one, most of the dairy's

25 employees have been there more than 20 years.

Glanbia Nutritionals, with several operations in Idaho, was the recipient of the Outstanding Dairy Processing and Manufacturing Sustainability award.

While consumers don't see the Glanbia Nutritionals brand in their grocery stores, the company has a big footprint as one of the leading manu-

### Online

For more details on the winners, go to [www.usdairy.org](http://www.usdairy.org)

facturers of American-style cheese and whey.

To implement a sustainability plan, the company started with a single plant in Idaho. The team determined priority impact areas, measured social presence, determined metrics to demonstrate progress and identified areas where additional resourcing was needed.

By 2016, the company had replicated this approach with three more plants and adopted a global sustainability strategy that promises to "nurture, grow and sustain the lives of our employees, milk producers, customers, consumers and communities."

Other winners of this year's sustainability awards are: Kinnard Farms, Casco, Wis.; SwissLane Farms, Alto, Mich.; and Kellercrest Registered Holsteins, Mount Horeb, Wis.;

Honorable mention awards went to Mercer Vu Farms, Mercersburg, Pa.; Oakland View Farms and Midshore Riverkeeper Conservancy, Caroline County, Md.; U.S. Dairy Education and Training Consortium Extension, College Station, Texas; and Food Bank of Eastern Michigan, The Kroger Co. of Michigan, Michigan Milk Producers Association and Michigan State University Extension, Novi, Mich.

# Global coalition keeps heat on Canada's dairy policy

By CAROL RYAN DUMAS  
Capital Press

Canada's adoption of a new dairy policy, which opponents say further distorts and disrupts international dairy trade, continues to draw heat from an international coalition of dairy organizations.

That coalition, representing the U.S., Australia, the European Union, New Zealand and Mexico and recently joined by Argentina, is again calling for trade representatives from their governments to intercede in the matter.

Leading the charge in the U.S. are the U.S. Dairy Export Council, National Milk Producers Federation and the International Dairy Foods Association.

At issue is Canada's new national milk Class 7 pricing policy and Ontario's Class 6, which the groups contend artificially reduce prices of Canada's domestic milk ingredients to Canadian processors and is designed to discourage imported ingredients while undercutting competitors' dairy prices in the international market.

In a joint letter to their trade representatives, the groups urged them to "pursue all avenues available to challenge these measures," including World Trade Organization dis-



Dan Wheat/Capital Press

A new national milk pricing policy in Canada, following a similar move in Ontario, is drawing criticism from the international dairy community and a call for intervention.

pute settlement.

The adoption of Class 7 — and Ontario's Class 6 before it — is inconsistent with several commitments Canada has made in regard to export subsidies, the groups stated.

Class 7 was created to address a structural surplus in Canada's milk production, which has risen through production quotas based on estimated butter consumption, which has been growing rapidly. The co-product of milk

production, milk protein, has not seen a similar increase in demand, however.

"This has resulted in a structural surplus of milk protein, exemplified by excess production of skim milk powder," the groups stated.

With the new Class 7, milk to Canadian processors is priced at the lowest world price to produce dairy protein ingredients. That has resulted in the substitution of Canadian dairy ingredients for imported

milk protein and an increase in non-WTO-compliant Canadian exports of milk protein.

Evidence of the impacts includes the cancellation of contracts by Canadian cheesemakers for U.S.-sourced ultrafiltered milk and the huge jump in Canada's exports of skim milk power, adding to the already swelling global supply of milk protein, the groups said.

"Our respective dairy industries are firmly of the view that

the operation of Ontario's Class 6 and Canada's Class 7 contravene Canada's international commitments," the groups stated.

"Canada's increasingly protectionist policies are diverting trade with attendant global price-depressing impacts and are in conflict with the principles of free markets and fair and transparent trade," they said.

Canada's supply-managed dairy industry operates by allocating production quotas, setting prices that vary through a range of milk classes and controlling imports with tariff rate quotas varying between 200 percent and 300 percent, they said.

The groups are insisting that Canada remove the recently implemented policies they say are facilitating the dumping of Canadian dairy products on international markets and making already prohibitive restrictions on dairy imports even more onerous.

"This policy must stop now, before any more damage is done to American farmers and those from other nations seeking to compete on a level global playing field," Jim Mulhern, president and CEO of National Milk Producers Federation, said.

# Blocks fall fifth consecutive week

By LEE MIELKE  
For the Capital Press

Cash block cheddar cheese fell to \$1.51 per pound last Wednesday but closed Friday at \$1.5250, down 1 1/2-cents on the week and the fifth consecutive week of loss, 10 cents below a year ago, and 21 1/4-cents lower than on June 1.

The markets closed at noon Central time Monday for the Fourth of July holiday on Tuesday. Both block and barrel prices were unchanged.

The barrels dropped to \$1.35 last Thursday but closed Friday at \$1.3525, down 1 3/4-cents on the week, 31 3/4-cents below a year ago, 18 cents lower on the month, and a still too-high 17 1/4-cents below the blocks.

Extra loads of milk may not be as prevalent as they were the last few weeks, but some Midwest cheesemakers report distressed milk is still

### Dairy Markets

Lee Mielke



available at \$1 to \$3 below class, according to Dairy Market News. Demand is mixed. Inventories are heavy.

Western inventories also continue to be long and contacts hope the price differences between U.S. and international markets can spur additional sales, but large volumes have yet to materialize.

Butter ended Friday at \$2.6425 per pound, up 5 1/4-cents, 29 1/4-cents above a year ago, and up 23 1/4-cents on the month.

The spot butter inched up a quarter-cent Monday, to \$2.6450.

The market is preparing for lower trending milk production and butterfat declines to deter available cream. Hence, in the next few weeks, producers expect that cream

will be readily absorbed into Class II ice cream, prompting reductions in churning rates.

Western butter makers report cream is available but seasonal demand is making cream supplies tighter.

Cash Grade A nonfat dry milk closed Friday at 84 1/2-cents per pound, down a quarter-cent on the week but a penny above a year ago.

The powder lost a half-cent Monday and slipped to 84 cents per pound.

FC Stone points out that Mexico has been "noticeably absent from the market as of late."

### GDT lower

There were no Fourth of July fireworks at the Global Dairy Trade auction, where the weighted average for all products offered slipped 0.4 percent, following a 0.8 percent decline on June 20, ending six consecutive sessions of gain.

Skim milk powder led

the declines Tuesday, down 4.5 percent, after inching 1.4 percent higher in the June 20 event. Anhydrous milkfat followed, down 3.5 percent, after leading the gains last time with a 4.4 percent advance. Cheddar cheese was off 3.2 percent, following a drop of 3.8 percent last time, and butter slipped 0.1 percent, after jumping 2.9 percent last time.

Buttermilk powder was up 10.8 percent, followed by whole milk powder, up 2.6 percent, after falling 3.3 percent last time.

HighGround Dairy equated the GDT butter price to \$2.62 per pound U.S. CME butter closed Monday at \$2.6450. GDT cheddar cheese equated to \$1.84 per pound U.S. and compares to Monday's CME block cheddar at \$1.5250. GDT skim milk powder averaged 95 cents per pound and whole milk powder averaged \$1.41. CME Grade A nonfat dry milk price closed Monday at 84 cents per pound.

# UI plans workshops on manure, dairy goats, sheep

By CAROL RYAN DUMAS  
Capital Press

The University of Idaho extension is hosting two workshops in July for dairy producers. The first is a manure and compost application workshop on July 12 and the second is on dairy goat and sheep production on July 25.

The manure workshop is free and will be 1-5 p.m. at Swager Farms Dairy, 1749 East 3800 North in Buhl.

"The workshop audience are custom manure applicators, dairy owners and operators and any other operator that applies manure or compost," said Mario de Haro-Marti, Gooding County extension educator and dairy and livestock environmental specialist.

Topics will cover nutrient management, calibration of equipment for solid and liquid applications, prevention and emergency planning on

what to do in case of spills or runoff situations, he said.

The workshop will include a demonstration of the Low Elevation Spray Application — known by the acronym LESA — system, which allows for lower pivot operation cost and lower consumption of irrigation water. Other field demonstrations will include solid manure spreader calibration and pivot calibration. Manure injection and lagoon mixing equipment will be on display.

Other topics will cover neighbor relationships when applying manure, caring for roads during application season and how to increase the sustainability and safety of application operations.

The dairy goat and sheep workshop will be at the University of Idaho Extension Gooding County office at the Gooding County Fairgrounds at 203 Lucy Lane in Gooding.