The sixth annual U.S. Dairy Sustainability Awards recognize and honor outstanding dairy farms, businesses and partnerships for socially responsible, economically viable and environmentally sound practices. These practices, large and small, are steps that add up to promote the health and well-being of consumers, communities, cows, employees, the planet and business.

This year’s recipients show how innovation and improvements sparked by one farm, one person or one organization can have a ripple effect that goes well beyond their farm gate or front door.

Winners are recognized in the following categories:

- Outstanding Dairy Farm Sustainability
- Outstanding Dairy Processing & Manufacturing Sustainability
- Outstanding Achievement in Resource Stewardship
- Outstanding Achievement in Community Partnerships

An independent panel of judges, which included leading experts on the economic and environmental issues and opportunities facing the dairy industry today, evaluated nominations on the following criteria:

- Program or project results as measured by triple-bottom-line success: economic, environmental and social
- Evidence of shared learning, innovation and improvement
- Potential for adoption by other dairy farms and businesses

The 2017 U.S. Dairy Sustainability Awards are part of the U.S. Dairy Sustainability Commitment, an industrywide effort of the Innovation Center for U.S. Dairy® to measure and improve the economic, environmental and social sustainability of the dairy industry. Launched in 2008 under the leadership of dairy farmers, the Sustainability Commitment has the support and participation of hundreds of organizations across the industry as well as support from academic, government and nongovernmental organizations.

For more information, visit USDairy.com/Awards.
Innovation at the heart of Kinnard Farms

The Kinnard Family takes pride in knowing they produce food for others and that somewhere in the world someone didn’t go hungry.

Alvin and Milly Kinnard started their farm in 1948 with 14 cows and 80 acres, using money borrowed from their parents. Today, their children successfully grew the farm because of their commitment to best practices in cow comfort and soil health.

And grow they have!

They milk 7,500 cows and cultivate crops on 6,500 acres with forage grown by neighbors on an additional 3,000 acres. Among other things, this scale allows Kinnard Farms to support their rural community’s agricultural roots.

Thirty years ago, their township had 47 licensed dairy farms. Now there are 11. The Kinnards recruit employees who grew up on those farms, went to college to earn engineering and other degrees, and want to return home.

Kinnards’ cows also feed on forages from local farmers who no longer produce milk. Use of forage, in turn, works toward their mission to leave the soil in better condition each year.

They also use satellite imagery to test and geo-reference fields and then they precisely apply fertilizer to their crops. This way they can avoid shallow bedrock that would allow manure and liquid to quickly soak into groundwater. No-till and cover cropping, practices the Kinnards have implemented for over 25 years, help keep nutrients in the soil.

Frequently, the Kinnards are early adopters. And sometimes they’re innovators.

For example, they designed the first-of-its-kind sand recycling center – one that uses no freshwater in the process – to separate, wash and dry sand bedding for continual reuse. Sand is this farm’s preferred bedding material because it provides comfort and sure footing for the cows and is bacteria-free, keeping udders healthy.

Lee, one of Alvin and Milly’s sons, says his family feels fortunate to work together on new opportunities: “We genuinely believe sustainability needs to work environmentally and economically, as well as for our community.”
Farming by the golden rule reaps a wealth of positive results

Louie Kazemier has managed Rickreall Dairy since 1991 and sums up his commitment to sustainability as a constant effort to do the right thing. In Rickreall, Ore., residents know him for the steps he takes to be a good neighbor.

“We are ultra-sensitive to the public,” Kazemier said of his 3,500-cow farm. “We only irrigate certain fields, certain times of the day, because of wind direction and concerns with odor. And we have an open-door policy, where anybody who wants to see the dairy can come in.”

In fact, it’s the relationships he built that drive the farm’s continuous improvement.

For example, when solids were building up in the manure lagoon, Louie initiated trade with a seed farmer to provide fertilizer in exchange for feed. He also collaborated with a local food processor to use their waste water for irrigation.

Careful attention to Rickreall Dairy’s resources started with his father-in-law, Gus Wybenga, a third-generation dairy farmer who redesigned the farm when he purchased it in 1990. Wybenga configured the operation with conservation in mind. Kazemier refined the system to ensure tap water is recycled at least three times before it’s used for irrigation. That’s just one instance.

He also reduced his energy use by hundreds of thousands of kilowatts per year by upgrading his barn lighting and parlor laundry systems through work with Energy Trust of Oregon and the U.S. Department of Agriculture.

This whole-system approach relies on Kazemier’s constant attention to what matters – which turns out to be everything.

And at least one measure would be the envy of any business: his employees’ loyalty.

“People don’t quit very quickly here,” Kazemier said, “and I take a lot of pride in that, because agriculture is a tough business, and my guys, they know that I’ve got their backs if they put one-hundred percent into this job.”
This farm’s secret to being a good neighbor: certified practices and open doors

Oesch family members began farming in Alto, Mich., over 100 years ago. It was the creek that drew them there – at the time, it served as a source of drinking water for the cows.

Today, SwissLane Farms limit their animals’ creek access to keep the water clean. They’re preserving Alto’s natural resources for future generations, and they’re working with knowledgeable partners to get results.

The farm is 23 miles from downtown Grand Rapids, the second-largest city in Michigan. That poses both pressures from urban sprawl and opportunities to reach people several generations removed from the farm. Since 2006, their Dairy Discovery program has offered farm tours, reaching more than 36,000 students, teachers and families.

What do they show their visitors about sustainable practices? Plenty! After a farm energy audit, they’ve reduced energy costs by 17% per cow by adding new slurry pumps in strategic locations to transfer water more efficiently. They also added Variable Frequency Drives that reduce wear on equipment, and they converted to tankless water heaters and installed insulation on hot-water piping.

Further long-term energy savings will be achieved through the farm’s LED (Light Emitting Diode) lighting and occupancy sensors, which also provide savings on labor and maintenance.

The family took steps to become verified through the Michigan Agriculture Environmental Assurance Program (MAEAP). In the process, they learned the heifer barn was too close to a steep hill, increasing potential for runoff to enter the waterway in a torrential downpour. So, in 2007 they built a new, modern barn away from the hill and creek. Now their neighbors can see the results.

For example, through a partnership with the Coldwater River Watershed Council, a fish survey revealed a healthy population of brook and rainbow trout. A few members of the farm’s family can even be found there on opening day of trout season each spring.

The farm reduced energy costs by 17% per cow.

• By replacing compact fluorescent lamps with LEDs, there was an 8.6% reduction in energy use when comparing 2014 to 2016.

• Improving the housing for the heifers to comply with the MAEAP recommendations resulted in improved animal health.

• “What is best for the cow?” is the most commonly asked question by SwissLane farmers.
Making a sustainable impact on the cheese market

While consumers don’t see the Glanbia Nutritionals brand in grocery stores, it has a big footprint as one of the leading manufacturers of American-style cheese and whey. The company annually manufactures more than 900 million pounds of cheese at four plants in Idaho and New Mexico, and employs more than 1,600 people.

When customers began asking about Glanbia’s sustainability goals and progress, the executive team saw gaps. With foresight, they also recognized this was an opportunity to alter and improve the way they measured success in dairy processing.

They 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. Taking a bold step, they published a 2012 Sustainability Report. It was their first, and very public, declaration of goals and benchmarks.

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.”

The global rollout presented several challenges, including determining how to best measure performance in plants with different products and regulatory rules and inconsistent reporting practices.

Highlights of the global sustainability program include:

- Group-wide environmental and corporate responsibility programs, with specific, measurable goals;
- Annual environmental reporting across all operations in which efficiencies in everything from electricity to water use scored positive results;
- A “Nutrition for Society” framework to build health and wellness programs for employees and communities.

Glanbia says they could not accomplish their goals without the support of dairy farmers, supply chain partners and dairy groups such as the Innovation Center for U.S. Dairy’s Sustainability Alliance.

Perhaps the most indelible indication that sustainability is here to stay at Glanbia is that it has found its way into the employee culture, as indicated by the importance placed on health, wellness, and safety. The journey of improvement will continue, but the effort to date sets Glanbia Nutritionals apart as a leader in sustainability.
Protecting their farm’s future and their community’s water supply

The hills of Mount Horeb, Wis., earned it the nickname “Mount Horrible.”

This highly erodible land doesn’t sound ideal for farming, but Kellercrest Registered Holsteins, Inc. made it work for their 300-plus cows and for their community.

The Kellers — Mark and his wife, Kareen, and Mark’s brother Tim and his wife Sandy, plus their children Andrew and Kim — raise much of the cows’ feed on this land. So, to protect Wisconsin waterways as well as their farm’s future, the Kellers led an effort to lower phosphorus levels in water runoff from their land.

Called the Pleasant Valley Watershed Project, it was a collaboration among the Natural Resources Conservation Service, University of Wisconsin, The Nature Conservancy and other state, local and national agencies to reduce the phosphorous load in the local watershed. The results were dramatic and positive.

In fact, the Wisconsin Department of Natural Resources is expected to propose removing the Pleasant Valley Branch from the EPA’s list of sediment-impaired streams.

The Kellers, whose family has farmed the hills of Mount Horeb since the late 1840s, saw cost savings as well as environmental benefits when they shifted to no-till practices and a different manure application method. And their winter rye cover crop does double duty as a heifer feed and a phosphorus gruber.

Other farms that participated in the project saw economic benefits too. This spurred Mark to form a group of farmers to build on the learnings.

With Kellercrest Registered Holsteins, Inc.’s proximity to the annual World Dairy Expo in Madison, Wis., as well as the University of Wisconsin, the family has opportunities to share practices with international audiences of agronomists, veterinarians, retailers and others.

They eagerly give tours because they care about what people think of dairy farming. They, also, demonstrate how much care goes into dairy production. It’s also an opportunity to meet other farmers.

“We’re still trying to learn something new every day,” Tim said.
The Hissong family needed a manure management system that allowed them to maintain their high standard of cow comfort while protecting local waterways.

Mercer Vu Farms is in the Chesapeake Bay Watershed, where water quality advocates and farmers haven’t always agreed on management practices. Ultimately, this Mercersburg, Pa. farm found a unique solution.

Through a partnership with Integrity Ag and the USDA’s National Resources Conservation Service, Mercer Vu looked at industries outside of agriculture to devise something dairy farms can replicate. They even monetized their novel approach by working with Native Energy.

The process begins with a flush system that uses recycled waste water to force manure and sand into a separator, reclaiming up to 95% of the sand for cows’ bedding. The manure then goes through a series of screens and screw presses to squeeze out the liquid. It travels through a self-contained centrifuge and spins like a giant vent-less dryer to further remove liquid from the solid manure.

The result? Manure solids are used both for cow bedding as well as for compost, and liquid manure is stored in a covered lagoon. By covering their lagoon, Mercer Vu can reduce nitrogen volatilization by up to 90%, leading to better air quality. The centrifuge process also removes 40% of the phosphorus from the liquid manure.

Phosphorus is a leading contributor to the Chesapeake Bay Watershed’s impaired water quality. Separating it allows Mercer Vu to keep it out of the waterway and better target its application to crops.

Funding for the innovative system came from Native Energy’s clients – companies like Ben & Jerry’s – who bought Mercer Vu’s carbon offsets.

This is just one part of the farm’s conservation practices. They have a satellite farm in Virginia, and they do cover-cropping and no-till to prevent soil erosion. They also have a forest buffer that serves as a wildlife habitat while keeping sediment, nutrients and pesticides from disturbing the surrounding area.

The system eliminated 3,500 tons of greenhouse gas emissions a year, the equivalent of removing 740 cars from the road.

• This manure management system separates 40% of the phosphorus from liquid manure.

• Unlike other technologies, Mercer Vu’s system allowed them to continue using sand bedding to recapture 95% of the sand.

• By covering their lagoon, Mercer Vu can reduce nitrogen volatilization by up to 90%, leading to better air quality.
Bringing agriculture and environmentalism together for water quality

It’s no secret the agriculture and environmental communities haven’t always seen eye to eye – especially in the Chesapeake Bay Watershed where water quality is a significant issue.

But when members of the Midshore Riverkeeper Conservancy (MRC), a local water quality non-profit with a mission to restore and protect the waterways of Maryland’s Eastern Shore, approached Oakland View Farms about partnering on a project, the dairy farm was quick to agree.

“We realized yelling at each other wasn’t going to get anything done. So, we put something in the ground that benefits the both of us,” said Scott Youse, partner on the 700-cow dairy on the eastern shore. That “something” was a woodchip bioreactor, the first of its kind in Maryland to eliminate nitrogen from agricultural drainage water.

Working much like a wetland, an underground trench is filled with woodchips. Tile drainage is diverted into the trench. The woodchips and low oxygen environment provide the perfect conditions for bacteria to remove nitrogen. Located completely underground, the unit measures 20 feet wide by 100 feet long and is undetectable to passers-by. And it’s virtually maintenance-free.

Both groups agree the partnership works because they identified a common goal: improve the community’s water quality through cost-effective projects that could be replicated on other sites. Through this, they hoped to restore and build trust between their two communities.

Working together allowed each to leverage their respective strengths. Oakland View Farms provided a greater understanding of the daily management of their farm. MRC used its extensive hydrology knowledge and understanding of water quality impairments in the area to identify where nutrient-reducing projects would have the biggest impact.

Since this was the first bioreactor in Maryland, there was limited local knowledge, so they brought in consultants. “From this project we learned a lot... and it all started here,” said Tim Rosen, Watershed Scientist with Midshore Riverkeeper Conservancy. “We’re trying to use this technology in innovative ways.”
Michigan Milk Producers Association
Food Bank of Eastern Michigan, The Kroger Co. of Michigan, Michigan State University Extension

Milk donations help mitigate health crisis

The benefits of milk’s nutrient-dense profile have long been established. But the Michigan Milk Producers Association (MMPA) relied on lesser-known qualities to help the residents of Flint, Mich., during a crisis in which they were susceptible to lead poisoning from contaminated water.

In 2014, the City of Flint began sourcing water from the Flint River as a state-mandated cost-saving measure. However, the water was corrosive and allowed lead from pipes to leach into the supply. By the fall of 2015, Dr. Mona Hanna-Attisha of the Pediatric Public Health Institute brought national attention to the crisis by publishing research on elevated lead levels in children.

By January 2016, a state of emergency was declared and donations of bottled water were made to Flint residents. But Dr. Jeff Dwyer with Michigan State University (MSU) Extension offered a different solution, and it involved milk. He showed that calcium and iron, found in dairy, can help mitigate health risks of lead consumption. Now there’s a donation model to show this is replicable in other communities.

Armed with this knowledge, MMPA – a cooperative of about 2,000 dairy farmers mostly in Michigan – set a plan in motion. Ninety-six hours later, milk was in the hands of those in need. MMPA found willing partners who offered logistical and educational resources. The Kroger Co. of Michigan donated processing and packaging, and Quickway Carriers provided transportation. The Food Bank Council of Michigan, the Food Bank of Eastern Michigan, the United Dairy Industry of Michigan and MSU Extension provided further support and educational materials to make the donation a reality.

By the time it all came together, 36,864 gallons of milk was donated in 2016 to Flint residents. Much of it went to low-income households and children who do not always have access to nutritious foods such as milk.

589,824 milk servings donated

- Increased awareness that milk, long known for its role in nutrition, can mitigate health risks from lead consumption.
- Good relationships developed between the dairy industry and the Flint community and elsewhere in Michigan.
- Milk is often not donated, yet it remains one of the most-requested products by people in need.
Creating experiences for tomorrow’s dairy professionals

The need for skilled agricultural professionals is growing, especially as universities across the region have reduced or eliminated their dairy programs.

That leaves an educational gap for the next generation of dairy owners, managers and allied industry professions. The U.S. Dairy Education and Training Consortium (USDETC), was created in 2008 to fill this gap in the Southwestern United States.

USDETC was founded as a partnership among Texas A&M, New Mexico State and the University of Arizona and thrives, today, thanks to farmers and other dairy industry professionals. The goal: train animal and dairy science, agribusiness and pre-veterinary students on practical aspects of modern dairy management.

Since 2008, more than 400 students from 44 universities have participated in the six-week program based in Clovis, N.M.

A day in the life of a USDETC student consists of several hours in the classroom followed by a field trip to expand on that day’s lecture. Students study and visit as many different dairies with different housing systems, parlors and management styles as possible. It’s all about growing participants’ understanding of what a dairy operation entails so they’re better equipped to lead.

“If we fail to attract and adequately prepare sufficient, capable and motived young individuals into our industry, the industry in the U.S. is in serious jeopardy, particularly since agriculture in general is considered a burgeoning industry,” said Robert Hagevoort, Extension Dairy Specialist and Associate Professor at New Mexico State University.

“We are celebrating our 10-year anniversary, and it truly seems the U.S. Dairy Education and Training Consortium has the potential to be a game changer to expand and grow across the U.S. and educate and train an ample supply of capable young talent.”

In fact, the results are in: 67% of former USDETC students who have entered the job market are employed on a dairy or working in a dairy-related position.
From the start, the strength of the U.S. Dairy Sustainability Commitment has been the unprecedented collaboration with leaders and experts from within and outside the dairy industry. The Innovation Center for U.S. Dairy® is pleased to recognize the following organizations for their support of the 2017 awards program:
Meet our expert judging panel

An objective judging panel assessed the nominations and selected this year's winners. This panel included experts from academic institutions, government, dairy science organizations, nongovernmental organizations, business and trade media, and environmental and dairy industry leaders.

Judges

• Deb Atwood, Executive Director, Agree
• Cheryl Baldwin, Vice President of Consulting, Pure Strategies
• Jason Bateman, Dairy Farmer, Bateman’s Mosida Farms
• Leslie Bonci, Owner, Active Eating Advice and National Dairy Council Ambassador
• Nina Bonnelycke, Policy Analyst, Office of Wastewater Management, Environmental Protection Agency
• Ann Burkhart, Manager, Ethical Sourcing, Starbucks
• Larry Clemens, Director, North America Agriculture, The Nature Conservancy
• Kari Cohen, Director, Conservation Innovations Team, Natural Resources Conservation Service
• Stephen Daniells, Senior Editor, Food Navigator
• Jim Dickrell, Editor, Dairy Herd Management
• Michael Dykes, CEO, International Dairy Foods Association
• Eric Faurot, CEO, Greenbiz Group
• Julia Kadison, CEO, MilkPEP
• Aaron Lauster, National Sustainable Agriculture Lead, National Resources Conservation Service
• John Lucey, Director, Center for Dairy Research and Professor of Food Science at University of Wisconsin
• Jerry Lynch, Chief Sustainability Officer, General Mills
• Randy Mooney, Board Chairman, National Milk Producers Federation
• Paul Rovey, Dairy Farmer and Innovation Center for U.S. Dairy Board Member
• Carlos Saviani, Vice President, Animal Protein Global Food, World Wildlife Foundation
• Denise Skidmore, Director, Education and Public Relations, Hilmar Cheese Company
• Brian Sloboda, Program and Product Line Manager, National Rural Electric Cooperative Association
• Alisha Staggs, Sustainability Manager, Animal Agriculture, Walmart
• Chad R. Watts, Executive Director, Conservation Technology Information Center
Past winners

2016


Honorable Mentions:

2015


Honorable Mentions:

2014


2013


Honorable Mentions:

2012


Honorable Mention:
Oakhurst Dairy, Portland, Maine
Share These Stories!

What’s the secret to sustainability? According to research conducted on behalf of the Innovation Center for U.S. Dairy®, sustainability isn’t about the size, age or location of a dairy operation. It’s the management practices that make the difference. The most sustainable aspects of the dairy industry come from the way we run our businesses every day. And as more people are interested in learning where their food comes from, telling our stories of good stewardship helps to ensure that they can continue to feel good about choosing their favorite dairy foods and beverages.

Visit USDairy.com/Awards to learn more about how others are implementing sustainable practices and help spread the word by sharing these successes – and yours – with customers, communities and consumers.