

John Pagel Of Pagel's Ponderosa Dairy Purchases Cheese Spread Maker Ron's Wisconsin Cheese

Luxemburg, WI—Ron's Wisconsin Cheese has been sold to John Pagel of Pagel's Ponderosa in Kewaunee, WI, according to Creative Business Services/CBS-Global, which facilitated the sale.

Ron's Wisconsin Cheese was started in February of 1976 by Ron and Marilyn Renard.

Ron was a licensed Wisconsin cheese maker and cheese grader, and wanted to start his own business.

Initially, Ron's Cheese was a retail cheese store with a laundromat and self-serve carwash. In

1978, Ron began making cheese spreads; the company now makes 14 different kinds.

In 1990, Ron and Marilyn Renard's son, Terry, became part owner of the business along with his parents. Ron and Terry began expanding the wholesale side of Ron's Cheese, and the company now wholesales its products to grocery stores throughout Wisconsin.

In 2005, Ron and Marilyn sold their half of the business to another son, Tim. Terry and Tim have operated the business since then.

John Pagel purchased his family homestead dairy farm from his parents, Carl and Garnet, back in 1978. Since then, he has developed Pagel's Ponderosa to milk 5,000 cows with over 100 employees.

Pagel has always wanted to enter into the cheese business, and he and his new team are excited about the opportunities that Ron's Wisconsin Cheese presents.

Tim and Terry Renard are confident that John Pagel and his team will continue the tradition of Ron's Cheese and the high quality of its products. They will work with John Pagel for a period of time to ensure a smooth transition.

Murray's Cheese Opens 100th Shop; Greenwich Village Icon Has Now Arrived In California

New York—Rob Kaufelt, proprietor of the Greenwich Village icon Murray's Cheese Shop, has opened his 100th Murray's shop in the US.

The new shop is located in Studio City, CA, bringing Kaufelt's cheese vision across the US. Murray's now lays claim to being the only specialty cheese retailer to achieve a national presence.

Kaufelt has been proprietor of Murray's Cheese Shop since 1991. Five years ago, he took his original leap beyond the Hudson River and his two small New York City cheese shops.

He did it through an unlikely partnership with The Kroger Company, the largest US grocery store chain and parent to several grocery chains including King Soopers and Ralphs.

Murray's Cheese Shop now extends from New York, Michigan and Indiana all the way to the West Coast, with celebrations in all 100 stores planned for Saturday, February 1, 2014.

Kaufelt expects to open 60 more Murray's in supermarkets across the US this year. Each mini-Murray's embodies Kaufelt's vision: Murray's own cave aging and his quality control, coupled with the easy accessibility of a major supermarket.

For each location, Kaufelt personally helps his buying team source his favorite local cheeses and other goodies. In fact, a Murray's kiosk offers almost as many cheeses as the original Murray's in New York: close to 200, plus many locally made products as well.

Kaufelt is also committed to education.

To make his vast cheese selection approachable and provide the shopping experience Murray's is known for, every new Murray's cheesemonger across the US must make the pilgrimage to the New York store, where Kaufelt personally helps train him or her in the Murray's way. Then there's a cheese exam to pass, after which the new monger may don the signature red jacket.

Meanwhile, Kaufelt's new, state-of-the-art cheese aging caves in Queens were completed last summer, tripling Murray's cheese aging capabilities.

Also, an extensive remodel of Murray's second shop, in Grand Central Terminal, New York City, was completed last fall. A remodel is currently underway in the flagship Greenwich Village shop.

And the Cheese Bar, Kaufelt's cheese-inspired, one-year-old restaurant a few steps away from his original shop, recently received its first Michelin nod: a Bib Gourmand for 2014.

Partners Announce Long-Term Commitment To Support Dairy Economics Research Program At University Of Minnesota

St. Paul, MN—The success of a partnership between Midwest Dairy Association, the Midwest Dairy Foods Research Center (MDFRC) and the University of Minnesota has led to a new level of cooperation in support of dairy economics research at Minnesota's flagship university.

The Midwest Dairy Foods Research Center added a dairy foods marketing economist in 2011. Midwest Dairy Association provided a grant to fund the position and Dr. Marin Bozic was hired for the post.

Encouraged by the significant early accomplishments of this proj-

ect, the three partners have now announced a long-term commitment to support a dairy economics research program at the University of Minnesota.

Dr. Marin Bozic will join the department of applied economics as a tenure-track assistant professor and will also serve as an associate director of the Midwest Dairy Foods Research Center.

Bozic will have responsibilities in dairy economics, and participate in the Center's strategy and development.

Midwest Dairy Association has committed to funding the dairy economics research program with a \$500,000 grant over the 2014-2018 period.

Since beginning work in the fall of 2011, Bozic's research projects have included analysis of demand for fluid milk, a feasibility study of acid whey utilization, dairy risk management analysis, farm bill

dairy policy evaluation, and much more.

"When we envisioned a world-class dairy economist position more than five years ago, this is exactly how we saw success," said Mike Kruger, CEO of Midwest Dairy. "It's a three-way partnership where everyone wins."

"This is exciting for dairy producers," said Ken Herbranson, a Clitherall, MN, dairy producer who serves on the advisory committee that helped develop the partnership. "The university's recognition of the importance of dairy economics frees up checkoff monies for the work that needs to be done."

"We are very pleased to gain an extremely talented individual that can build a university legacy in dairy economics," said Brian Buhr, interim dean of the College of Food, Agricultural and Natural Resource Sciences.

Nestle To Invest \$1 Billion In Mexico; Investment Will Include New Infant Nutrition Factory

Vevey, Switzerland—Nestle recently announced plans to invest \$1 billion in the country of Mexico, building two new factories in the country.

The five-year investment will fund a new infant nutrition factory in Ocotlan, in western Mexico's Jalisco state, and a pet

food factory in the city of Silao, in the central Mexican state of Guanajuato. It will also be used to expand Nestle's cereal factory in Lagos de Moreno.

The factories in Mexico, Nestle's second largest market in Latin America, will also produce goods for the wider region. Some 40 percent of the products made at the new infant nutrition factory in Ocotlan, for example, will be exported to Latin America and the Caribbean.

World Championship Cheese Contest Adds New Online Entry Features

Madison—Several new features have been added to MyEntries, the exclusive online entry system for the 2014 World Championship Cheese Contest.

The contest will be held March 18-19 in Madison. The entry deadline is February 18.

MyEntries users can save time and money entering online. Users can now enter cheeses or butters in the contest by reviewing previous years' entries and selecting entries for this year, either exactly as is or after editing. Entries are placed in the shopping cart and saved for purchase.

Also, MyEntries users can print shipping tags for entry shipment and have instant access to scores and scoresheets following judging. Online entry with MyEntries saves \$10.00 per entry.

For complete contest entry information, visit www.worldchampioncheese.org.

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