About online registration
Registration requires an online ID. All current ODI Member Companies already have an ID and a temporary password set up. If you are not yet an ODI Member Company, please open a new account. If you are not affiliated with an ODI Member Company and have attended in the past, your name has been input as your company. Your user ID has been sent to your email address. The new cart is located at the URL https://www.oregondairy.org/cart

For questions or comments please contact:
Reitha McCabe
541-264-5882
secretary@oregondairy.org

ODI MEMBERSHIP

<table>
<thead>
<tr>
<th>Membership Type</th>
<th>Dues</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plant Member Dues</td>
<td>$300</td>
</tr>
<tr>
<td>Addition Plant(s) each</td>
<td>$100</td>
</tr>
<tr>
<td>Supplier Member Dues</td>
<td>$250</td>
</tr>
<tr>
<td>Associate Member Dues</td>
<td>$250</td>
</tr>
</tbody>
</table>

### DAIRY PLANT MEMBERS
Includes all dairy plant processing, manufacturing, and distributing of dairy products. Each plant shall pay dues annually in the amount of $300.00 plus $100 for each plant location. ODI mailings will go to one person designated as the plant contact.

### SUPPLIER / ASSOCIATE MEMBER
Consists of firms or individuals who provide services or supplies to the dairy processing industry, or wish to be associated with ODI. Each supplier company or associate shall pay dues of $250 per company membership. ODI mailings will go to one person designated as the company contact.
### ODI SPONSORSHIP

**Entry**  
Business Card-sized ad in conference flyer  
$100

**Sustaining**  
+ Additional logo display and newsletter display  
$500

**Silver**  
+ 50% off conference registration  
$1000

**Gold**  
1 full registration + golf foursome + hole sponsor  
$2500

**Platinum**  
+ Additional conference registration (2 total)  
$3000

**Package #1**  
Platinum sponsor + exhibit booth + 2 registrations  
$2600

**Package #2**  
Platinum sponsor + 2 regs. + foursome + hole sponsor  
$3000

**Package #3**  
Platinum level sponsorship + full exhibit booth + 2 regs. + foursome + hole sponsorship  
$3600

### CONFERENCE BOOKLET ADS

All Exhibiting Companies and Sponsoring Companies at Sustaining and above are allowed a full-page color ad in the Conference Booklet. Submit art work in jpg or pdf format by March 3rd to Reitha McCabe, secretary@oregondairy.org.

### GOLF TOURNAMENT

**Single Golf Ticket**  
$185

**Foursome & Hole Sponsorship - save $260**  
$1000

**Langdon Farms Golf Club**  
24377 NE Airport Rd.  
Aurora, OR 97002  
503-678-4653  
7:45am

**AVAILABLE FOR PURCHASE** Sign up your golfers, reserve foursomes, and sponsor holes. Food and beverages available on site throughout the day.

**PROCEEDS FOR CHARITY** All proceeds from the Golf Tournament benefit the Bodyfelt Scholarship Endowment which provides scholarships to Food Science students at OSU who will specialize in dairy.

**CHECK IN AT 7AM** Arrive to check in 45 minutes early and have a chance to purchase raffle tickets. ODI will be hosting an awards luncheon and raffle at the conclusion of the golf tournament.

**GOLF ATTIRE** All players must wear soft or non-metallic spikes. Proper golf attire is appreciated.
All Exhibiting Companies and Sponsoring Companies at Sustaining and above are allowed a full-page color ad in the Conference Booklet. Submit art work in jpg or pdf format by March 3rd to Reitha McCabe, secretary@oregondairy.org

LUNCH The conference registration includes lunch. Extra lunches can be purchased for $25.

CHEESE TRAY Full conference and 1-Day registration on Wednesday include a Cheese Tray event ticket. Additional Cheese Tray tickets may be purchased for $35. All proceeds from the Cheese Tray auction benefit the Bodyfelt Scholarship Endowment which provides scholarships to Food Science students at OSU who will specialize in dairy.

DISCOUNTS Discounts apply after 2 registrants from the same company have paid full price. Each person after the second may register at a reduced rate. Additionally, registrations postmarked before March 3rd are at a reduced rate (shown here).

EXHIBITOR CANCELLATION There is a 50% cancellation fee on pre-registered exhibitors up until March 3rd 2017. No refunds will be issued after that date.

EXHIBITORS Please indicate your first and second choice for booth and table spaces. In the event that the same space is selected, it will be given to the first company to register. See the online map at https://www.oregondairy.org/map for remaining availability.

HOSPITALITY SUITE You may pay $180 online with ODI or send your check directly to:

Ingredient Resource
Attn: Jean Cettel
746 Mountaingate Dr.
Springfield, OR 97478

Submit logo in jpg or pdf format by to Reitha McCabe, secretary@oregondairy.org

<table>
<thead>
<tr>
<th></th>
<th>Earlybird</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Day Registration</td>
<td></td>
<td></td>
</tr>
<tr>
<td>First 2 per company</td>
<td>$250</td>
<td></td>
</tr>
<tr>
<td>(each)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Addition attendees</td>
<td>$225</td>
<td></td>
</tr>
<tr>
<td>OSU, ODA, and FDA</td>
<td>$175</td>
<td></td>
</tr>
<tr>
<td>employees</td>
<td></td>
<td></td>
</tr>
<tr>
<td>OSU student</td>
<td>$75</td>
<td></td>
</tr>
</tbody>
</table>

|                      |           |       |
| 1 Day Registration   |           |       |
| Tuesday (no cheese   | $200      |       |
| tray)                |           |       |
| Wednesday (includes  | $220      |       |
| cheese tray)         |           |       |

|                      |           |       |
| Lifetime Members     |           |       |
| Tuesday (no cheese   | $25       |       |
| tray)                |           |       |
| Wednesday (includes  | $60       |       |
| cheese tray)         |           |       |

|                      |           |       |
| Exhibitors           |           |       |
| Tabletop (includes 1 | $575      |       |
| registration)        |           |       |
| Booth (includes 1     | $750      |       |
| registration)         |           |       |

|                      |           |       |
| Extras               |           |       |
| Lunch only           | $25       |       |
| Cheese Tray only     | $35       |       |

|                      |           |       |
| Supplier Hospitality |           |       |
| Grand Hotel Boardroom| $180      |       |

PAYMENTS ODI accepts all major credit cards. You may register and pay online. The registration URL is https://www.oregondairy.org/cart

CANCELLATION Conference registration cancellations are accepted and refunds issued (less a $50 cancellation fee per registrant) if received on or before March 3rd, 2017. This cancellation fee increases to $75 per registrant after that date.

PACKAGE DEALS The Package Deals combine sponsorship, exhibiting, and golf at a reduced rate.
**Tuesday April 11**

**8:30** Door Prize

**8:35** “Welcome & Opening Remarks” *Jason Russell, ODI President*

**8:45** “How to Satisfy the Growing Global Demand for Animal Protein without Depleting our Natural Resources” *Frank Mitloehner, UC Davis*

**9:30** “Dairy Ingredient Innovations and Issues” *Karen Smith, WCDR*

**10:05** Break

**10:30** “Sensory testing in dairy” *MaryAnne Drake, NCSU*

**11:15** “Lessons Learned after Six Months of FSMA Implementation” *Charles Breen*

**12:00** Lunch

**1:35** “Graduate student dairy research from USU, OSU, UI”

**2:25** “Listeria Monocytogenes. Got a Positive Environmental Sample; Now What?” *Jovana Kovacevic, OSU Food Innovation Center*

**3:05** Break with ice cream

**3:25** “Monitoring processing efficiency”* Case studies. *Jason Russell. Panel Moderator*

**4:05** “Uncovering GenZ Insights for the Dairy Industry” *Judy Whisler, DMI*

**4:45** Drawing for evaluations

**Wednesday April 12**

**8:30** Door prize

**8:40** “Can Probiotics Really Change the Microbiome to our Advantage?” *Dr. Martindale*

**9:20** “Tell a Story: How Ingredients, Processing and Packaging Encourages Purchase” *Donna Berry*

**10:10** Break

**10:35** “The Future of America’s Dairy Industry” *Dr. Phil Tong, Cal Poly*

**11:10** “OSU Dairy Foods Initiative” *Lisbeth Goddik, OSU*

**11:45** Lunch

**12:15** ODI Business Meeting

**1:30** “KEYNOTE: Adding value to milk and dairy products” *Jeff Manning*


**2:45** “Annual ODI Awards Program” *Jason Russell & Oregon Dairy Princess*

**3:30** 2016 ODI - Elliker Cheese Tray.

* title not approved by speaker
Please Print
Name/Organization

__________________________________________________

Company

__________________________________________________

Mailing Address

__________________________________________________

City    State

__________________________________________________

Phone    Fax

__________________________________________________

Payment Information

_____ Check enclosed in the amount of $ ______ payable to Grand Hotel in Salem

_____ VISA       _____ MasterCard       _____ Discover

Credit Card Number    Exp.MM/YY

Cardholder Name    CID

Cardholder Signature

Billing Address (if different from above)

__________________________________________________

Amount Charged to Credit Card $

Cancellation Policy

Lodging cancellations must be made 24 hours prior to arrival for a refund. Should any guest choose to check out prior to confirmed departure date, an early check out fee of 50% of the contract room rate will apply.

Reservation Information

Group Name: Oregon Dairy Industries

Photocopy this form and send with check to Grand Hotel in Salem (address below). Room category is based on availability and assigned at time of reservation. Remember to identify yourself with ODI for these rates.

Reservation Deadline: March 28, 2017

Credit Card Guarantee—All reservations received MUST be guaranteed with a credit card number or an enclosed first night advance room deposit.

For phone reservations paid by credit card see numbers below.

Check in 3:00pm Check out on day of departure by 11:00am.

Room Rates per Night

<table>
<thead>
<tr>
<th>Room Category</th>
<th>Single</th>
<th>Double</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe King</td>
<td>$125</td>
<td>$135</td>
</tr>
<tr>
<td>Deluxe Double Queen</td>
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<td>$145</td>
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<tr>
<td>Suite King</td>
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<td>Deluxe Sp</td>
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<tr>
<td>Grand Family Suite</td>
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<tr>
<td>Senator Suite</td>
<td>$299</td>
<td>$299</td>
</tr>
<tr>
<td>Presidential Suite</td>
<td>$399</td>
<td>$399</td>
</tr>
</tbody>
</table>

Room rates for 1-2, additional persons @ $20/night. These group rates will be offered 2 days before and 2 days after April 11-12, 2017. All room rates are subject to a 10% room tax. Enter room preference below:

Room Type Selected:

Locate my room near the elevator ____________ Do NOT locate my room near the elevator ____________

Arrival Date: ____________________________

Departure Date: __________________________

Mailing Address for Payments:

Grand Hotel in Salem Reservations
201 Liberty St. SE
Salem, OR 97301

503-540-7800
877-540-7800 toll free
503-589-1715 fax
grandhotelsalem.com

Salem Conference Center
200 Commercial St. SE
Salem, OR 97031
The OSU Dairy Foods Extension Program is proud to present the upcoming 2017 Extension courses.

Our next course, Basic Dairy Science & Sanitation on March 6-7, is below. This is a hybrid course consisting of multiple on-line modules followed by a 1.5 day hands-on work-shop on the OSU campus. If you plan to take this course, now is a good time to get started to avoid trying to pass all the on-line components before coming to campus. The course is part of our collaboration with the Cornell Dairy Certificate Program for people who haven’t received formal training in dairy/food science. For more information go to: https://dairyextension.foodscience.cornell.edu/programs/certificate-program

Other short courses coming up are:

April 10: **Dairy Discovery Day**: Improving quality and yield of cottage cheese. This course is focused on practical advice on how to obtain the best quality cottage cheese while maximizing yield. Instructor: Doug Vargo. Location: Salem Convention Center.

May 31-June 1: **The Science of Yogurt and Fermented Dairy Products**. Hybrid on-line, 1.5 days hands-on. Collaboration with Cornell University. The course begins with an on-line lecture component and is followed by hands-on sessions on-campus. The workshop will provide attendees with information in key areas related to milk quality and its impact on finished dairy products, product evaluation and defects, ingredients in cultured dairy products, and product processing and formulation. Location: OSU campus

June 20: **Cheese grading short course**. This is a condensed version of the Wisconsin cheese grader course with special focus on tasting and grading of key cheese categories. Special focus on American Style, Flavored, Swiss, and Mozzarella. Marianne Smukowski and Mark Johnson will lead the course. Location: Portland

Oct 10-12: **Practical Introduction to Cheesemaking**. Focus on cheese science, starter cultures, food safety, and sensory evaluation. Attendees produce mozzarella, gouda, camembert, and Havarti. Exercise in manipulating cheese moisture content. This course targets people planning to start up an artisan cheesecompany and will also cover equipment, regulations, and economics of artisan cheese production. Location OSU campus

For registration information go to: http://oregonstate.edu/foodsci/fst-extension-schedule

**Doug Vargo, DuPont Nutrition and Health**

Doug Vargo received a B.S. degree in Food Science from Pennsylvania State University in 1978. He began his career in the dairy industry with Beatrice Goods at their R&D Center in Chicago, IL. From there, he went on to Giant Food Dairy in Landover, MD; a milk and cultured products plant. Doug then went on to Lehigh Dairy in Allentown, PA as Lead Supervisor in the cultured products department and then later advanced to Department Manager. When Lehigh Dairy closed in 1989, Doug took a position with Germantown USA, a dairy stabilizer company, as a Dairy Technologist. He had held various positions there such as Cultured Products Technical Service Manager and Product Manager for Cultured & Fluid Products. Germantown was acquired by Danisco and then by DuPont. Doug has held several positions at Danisco - DuPont. He started as Sr. Technical Service Rep. and was then an Account Manager. Currently, Doug is a Technical Account Development Manager for DuPont Nutrition and Health. He has been involved in the cultured products industry for over 37 years.