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SB 5505 TESTIMONY

JOINT COMMITTEE ON WAYS AND MEANS SUB COMMITTEE ON CAPITAL CONSTRUCTION SENATOR FRED GIROD, CO-CHAIR REPRESENTATIVE PAUL HOLVEY, CO-CHAIR

May 12, 2017

Presented by Tammy Dennee, Legislative Director Oregon Dairy Farmers Association

My name is Tammy Dennee. I have the privilege of serving as the Legislative Director for the Oregon Dairy Farmers Association. The Oregon Dairy Farmers Association is headquartered here in Salem representing 228 Oregon Dairies statewide (from the smallest to the largest, conventional to organic). Irrespective of size or practice, these multi generational farm families deliver the highest quality milk to the market everyday **under strict state and federal regulations**.

In 2015, the milk produced on Oregon's dairy farms resulted in an economic contribution of more than \$474 million dollars (farm gate value before processing). In 2014, the value of Oregon Dairy Products exported exceeded \$93 million dollars.

The number of Oregon Dairies is directly related to the ability of each farm to withstand milk market price fluctuation against the cost of feed, labor, taxes, equipment and the ever changing regulatory burden from the state and federal levels. Another factor is the demands of life on a dairy. Our farmers work 364 days a year, 24/7 with two milking parlor shifts each day and chores in between. The next generation is looking for a work life balance and certainty in the ability to service the debt load into the future.

The Oregon Dairy Farmers Association and every single one of our dairy farmers rely heavily on the excellent scientific and extension staff at Oregon State University. Today's dairy farmers are facing unprecedented public scrutiny and assault from environmental and anti-livestock organizations. The best defense available is the science that the OSU team continually focuses on that informs our on farm best management practices concerning air, water, nutrient management and herd health. These dedicated specialists work tirelessly to educate our dairy farmers in every county where dairies are present.

The Legislation before this Sub Committee today would provide OSU with bonding authority to construct a Quality Food and Beverage Center on campus. This Center, once constructed, will combine foods and beverages that Oregonians enjoy in many forms including fluid milk, cheese, wine, beer and cider. The Center will include three 3,600 square foot pilot plants for Dairy Products; Beer/cider/distilled spirits; and wine.

The OSU Campus is home to a working dairy. The milk from the dairy is processed by students into "Beaver Cheese".

The jobs provided to students in the Dairy are industry specific and as an industry, we are anxious to see the expansion of technology adoption in that facility to attract students to acquire meaningful skills making the OSU graduates even more attractive to myriad companies who offer services and support to the dairy farmers statewide. We believe the construction of this Food and Beverage Center to be complimentary to the existing dairy and cheese making facilities already on campus.

The Oregon Dairy Farmers Association is pleased to offer support for SB 5505 and the revenue bonding authority to allow OSU to construct the Quality Food and Beverage Center. This initiative will combine existing food and beverage sectors under one roof and provide classroom space, a storefront for the distribution of the goods created, and an analytical laboratory. Additionally, we believe this facility will not only provide students with meaningful skills making them more attractive to industry upon graduation but will serve to attract the brightest and best students to OSU who have an interest in the food and beverage sector.

The Oregon Dairy Farmers Association respectfully urges the Ways and Means Sub Committee on Capital Construction pass SB 5505 to provide bonding authority to OSU for the Oregon Quality Food and Beverage Initiative.

Thank you for your time and attention.