

SB 536 TESTIMONY

SENATE COMMITTEE ON ENVIRONMENT AND NATURAL RESOURCES

SENATOR MICHAEL DEMBROW, CHAIR

**February 14, 2019
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Written Testimony in support of Senate Bill 536

Senator Dembrow and Committee members, for the record my name is Todd M. Koch and I am here to testify in support of Senate Bill 536.

I own and operate my dairy farm in Canby, Oregon and an 800 acre hay farm and cattle ranch in Klamath Falls, Oregon. I have farmed for the majority of my life and have a strong understanding that innovative agricultural products are needed to improve and sustain our agricultural markets.

I farm all the feed for both my dairy cows and beef cattle ranch. In addition, I own and operate a creamery at my dairy farm. I process all of my milk into farm to fork artisan cheese at the farm. I have opened my dairy farm and creamery to the public 7 days of week, free of charge for tours to support agritourism in our community. The creamery's retail store, located just south of the City of Canby, is open to the public on Saturdays and hosts an activity, typically, every Saturday including; wine pairings with local wineries and a fondue sampling.

The dairy farm and creamery is a passion not only of myself, but two of my siblings as well. My sister, Shauna, is the cheese maker and has worked extensively with OSU's pilot cheese plant to craft her recipes. My brother, Marc, does the day to day operations and milkings at the farm.

TMK Creamery has worked diligently in building relationships with restaurants and chefs in the Portland metro area. We have noticed the culture shift of foodies desiring to know where their food comes from and our farm and creamery being open to the public for educational purposes fits several of these restaurants' cultures well. Bon Appetit chefs have been great partners with TMK Creamery due to the culinary school's mission for their students to have a greater understanding of farm to fork ingredients and their availability locally no matter where the chef is placed after graduating

Through the process of developing the creamery and creating artisan cheese; it became obvious to me that innovation in dairy products is necessary to capture and keep the end consumers interest. I ferment and distill the whey from the creamery and have now created the first farmstead vodka. It is vital that the State in conjunction with the Food Innovation Center stay abreast of the most innovative dairy products possible both for domestic and international consumption. The state has the resources and the community to continue to research, develop and create the products that will improve the end consumers confidence in our dairy industry.

How I utilized Oregon State University and Food Innovation Center to start my creamery and develop my recipes.

- September 2014- Met with Lisbeth Goddik for her expertise regarding starting a creamery in Oregon.

- Fall of 2014- Winter of 2016

Processed our own milk at Oregon State University cheese plant to develop our own cheese recipes. Familiarize us with equipment, production process and food safety protocol

- Fall 2016- Fall of 2018

Worked with Sarah Masoni at OSU Food Innovation Center for development of recipes, expert tastings, advise on crafting our recipes to be improved upon.