



For Immediate Release

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HEAR FROM TWO PA INDEPENDENT BUSINESSES AT PA DAIRY SUMMIT, MULTIPLE NETWORKING OPPORTUNITIES PLANNED

It's Not Too Late to Register for the Event on February 4-5

Harrisburg, Pa. – “How can we connect more people directly with American farmers?” “How can we perfect our chocolate chip cookie recipe and use real butter?” In this Business Showcase at the PA Dairy Summit next week on February 4-5, hear how the Painterland Sisters and Taylor Chip Cookie’s stories began – two Pennsylvania-grown businesses who got their start with a strong passion for real dairy products. With this year’s theme of “True North,” the Dairy Summit will take place next week in Grantville, PA. Hosted by the Professional Dairy Managers of Pennsylvania and Center for Dairy Excellence, join more than 300 dairy professionals who want to commit to their passion and purpose through dynamic sessions and various networking opportunities at the two-day event. Registration fees for dairy producers are set to be as affordable as possible. Spanish translation is available for several breakout sessions. Visit www.padairysummit.org to pre-register by February 2. Walk-ins will also be accepted.

During the “Controlling Your Own Destiny: A PA-Proud Business Showcase” session, Stephanie and Hayley Painter of the Painterland Sisters and Cameron Broadhurst from Taylor Chip will share how dairy is a part of their story, the power of storytelling, and how they are controlling their own destiny in the midst of rapid growth. With both independent businesses being included on Forbes’ 30 Under 30 List, learn how these business owners and entrepreneurs are navigating a competitive marketplace, connecting with consumers, expanding dairy’s footprint, and staying true to their Pennsylvania roots. Right after their session on Feb. 4, Summit attendees can attend the Networking and Exhibitor Reception where they will network with individuals across the dairy industry and sample these businesses’ products, including build-your-own parfaits with Painterland Sisters’ yogurt and homemade ice cream and cookies from Taylor Chip.

“The Dairy Summit is very valuable. One of the keynote speakers helped me renew my mission statement of why I do what I do each day! I was able to reconnect with some people I do not see very often (some has been a few years) and meet some new friends. I would encourage other dairy producers to attend to learn and be inspired,” shared Betsy, a PA dairy producer who has attended the Dairy Summit and enjoyed networking with her peers.

Learn more about additional networking opportunities happening at the PA Dairy Summit:

- **PA Premiere of *World Without Cows* Film.** What if there were no cows? Summit attendees will receive two tickets to the PA premiere viewing of the *World Without Cows* documentary. They will enjoy the premiere on Wednesday evening, February 4, off-site at Hershey High School and then attend the keynote session on Thursday, February 5 for a deeper dive. During the keynote session, they will hear directly from the filmographers and scientists who will dive into their journey traveling to 40 locations around the world for this project.
- **Dairy Forum on Tuesday Evening.** The Dairy Summit will begin with the “Dairy Forum: Key Trends Shaping Dairy’s Role in Health and Wellness and Navigating PA’s Workforce Resources” on Tuesday, February 3 at 7 p.m. Katie Brown, Ed.D from National Dairy Council and Dairy Management, Inc. will explore how the national food and nutrition agenda is creating new opportunities and potential headwinds for dairy, with a focus on the 2025–2030 Dietary Guidelines for Americans, whole milk in schools, and the growing attention on highly processed foods. Zach Myers with the PA Department of Agriculture, Katie McLaughlin with the PA Office of Transformation, and Cher Harpster with The Pennsylvania State University will also share workforce resources available to both producers and processors.
- **Discussion Groups:** Attendees can exchange ideas with other dairy producers during an entire track of discussion groups happening throughout the event.
 - **Navigating Difficult Conversations: Find Your Shared North facilitated by Elaine Froese.** How do you tell an employee that they aren’t meeting your expectations? How do you have a heart to heart with family members about taking that next step in your family-owned dairy business? From productive communication tips to finding your shared goals, talk with others about what does – and doesn’t – work when navigating difficult conversations.
 - **Getting to the Golden Girl Era facilitated by Dr. Jim Lawhead.** How long should you keep aging cows in your herd? As you continue to move northbound with cow longevity, what does the “golden girl” era look like for your herd? And how do you get there? Join others to exchange ideas, discuss opportunities, and hear what’s working to get those girls to that “golden girl” era.
 - **Sourcing + Screening = Strong Employees facilitated by Cher Harpster.** When it comes to managing employees, culture is your north star. However, the equation for sourcing and screening employees to find individuals who truly match your farm’s mission and vision can be complex. How have you found strong employees for your farm? Where do you have voids in your workforce?
- **Breaks and Receptions:** During conference breaks, the Young Dairy Professionals Reception on Tuesday evening, and conversations in the hallway, there is ample time to connect and converse with attendees throughout the week.

Visit www.padairysummit.org to view the full program and register today. Producer discounts will automatically be applied during the registration process. Contact the Pennsylvania Dairy Summit Business Office with questions. Call 814-355-2467 or email info@padairysummit.org.

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PDMP is a not-for-profit, farmer-driven organization advancing the State's dairy industry through improved productivity and economic viability with continued stewardship of our animals, environment, and community. Programs offered by PDMP are designed by dairy producers, for dairy producers. For more information on PDMP, visit their website at pdmp.org.

The Center for Dairy Excellence is a non-profit organization initiated by the Pennsylvania Department of Agriculture in 2004. Bringing together people from more than 40 different dairy organizations in Pennsylvania, the Center's mission is to enhance the profitability of the dairy industry by empowering people, creating partnerships, and increasing the availability and use of resources. Learn more at centerfordairyexcellence.org.