



For Immediate Release

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‘TOAST TO DAIRY’ EVENT TO FEATURE FARM-TO-FORK FOOD STATIONS, CHEESE PAIRINGS, TASTING EXPERIENCE AND MORE

Purchase Tickets by May 1 to Receive a \$10 Early-Bird Discount on Each Ticket

Harrisburg, Pa. – To celebrate June Dairy Month and support dairy education programs, the Dairy Excellence Foundation is hosting its annual farm-to-fork celebration, “A Toast to Dairy,” on Thursday, June 11, 2026 from 6-9 p.m. at Melhorn Manor in Mount Joy, Pa. The event includes meal stations sourced with Pennsylvania-proud ingredients, an interactive cheese tasting experience with artisan cheeses from the PA Cheese Guild, locally crafted wines, brews and spirits, networking opportunities, and more. The early-bird special will run until May 1. Individuals will receive a discount of \$10 off each ticket if they purchase tickets by May 1. Discounted rates are also available for groups that purchase eight or more tickets. Visit www.centerfordairyexcellence.org/toasttodairy to purchase tickets or call 717-346-0849.

“Last year, more than 400 people joined us at A Toast to Dairy to celebrate Pennsylvania dairy and enjoy an evening out while learning about programs that directly support students who are pursuing careers in dairy,” said Emily Barge, Communications and Marketing Manager at the Dairy Excellence Foundation. “We hope you’ll join us this June for a night to remember with locally sourced food and drink while hearing some fantastic stories and meeting individuals across the dairy community.”

This year’s event will feature:

- **Farm-to-fork food stations** – Thanks to local businesses and food donors, attendees will enjoy a variety of dinner options sourced with local, PA Preferred ingredients. The Pennsylvania Cheese Guild will also have a spread of artisan cheeses to enjoy from cheesemakers across the state.
- **Wine and brew tasting experience** – Attendees will receive a guided tasting passport to sample wine, beer and spirits from local businesses, including Troegs Independent Brewing, Grandview Vineyard, Distillery 51, Lindgren Craft Brewery, and Stone Mountain Wine Cellars.
- **Interactive cheese tasting sessions** – Led by the Pennsylvania Cheese Guild, see how several artisan PA cheeses pair with some of your favorite Pennsylvania foods. Learn the story behind each cheese and the craftsmanship that goes into them. Tasting sessions will be happening multiple times throughout the evening.

- **Dessert bar** – A variety of desserts will be available, including strawberry shortcake during peak strawberry season, build-your-own sundaes, brownies, cheesecake bites, pie, and other sweet treats.
- **Raffle baskets** – Attendees can purchase raffle tickets and enter to win baskets donated by event sponsors.
- **Caricature artists and photo booth** – Attendees can enjoy a photo booth and also take home a personalized drawing from live caricature and sketch artists during the event.

"I love the chance to network with industry professionals and visit with friends [at the event]. The food was fantastic. I liked how everything was independent and not scheduled. This allowed me to mingle at my own pace," shared an attendee from last year.

All proceeds from the event will support the scholarships, curriculum, educational programs, and on-farm internships provided through the Dairy Excellence Foundation. Those who are unable to attend the event can still support the Foundation at www.centerfordairyexcellence.org/donate.

Sponsorship opportunities are still available. Email Jayne Sebright at jsebright@centerfordairyexcellence.org or call 717-346-0849. Learn more at centerfordairyexcellence.org/toasttodairy.

Thank you to the following businesses who have already committed to sponsoring the 2026 event: Dave & Janet Hileman Family Foundation, Land O'Lakes, Horizon Farm Credit, Savencia Cheese, Fulton Bank, 4Ward Ag, Fisher and Thompson, Maola Local Dairies, Dairy Farmers of America, Farmer Boy, Good Roots, True Edge Performance Solutions, First Citizen's Community Bank, Morrissey Insurance, Scotch Hill Solutions, Pennian Bank, Progressive Dairy Solutions, JBZ Dairy Advantage, Cornerstone HR Management & Consulting, Acuity Advisors and CPAs, KDR, Weaver Associates, Inc., The Foundation for Enhancing Communities, Messick's, Lancaster DHIA, Agricultural Veterinary Associates, Inc., Milky Haven Farms, and Colebrook Crossing.

Several dairy farms have also committed to sponsoring the event. Thank you to Penn England LLC, Ar-Joy Farms, Orchard Crest Farm, Brubaker Farms, Reinford Farms, Evergreen Farms, Jubilee Dairy, S&A Kreider and Sons, Cool Springs Farm, Dry Creek Farm, Rohrer Dairy, and Schrack Farms.

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The Center for Dairy Excellence Foundation of Pennsylvania is a 501(c)(3) non-profit, tax deductible organization that is Educational Improvement Tax Credit (EITC) approved. Established in 2010, the foundation's mission is to build and invest in programs that cultivate and empower the next generation of producers, consumers, and advocates for the Pennsylvania dairy industry. Learn more at centerfordairyexcellence.org/our-foundation/.

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www.centerfordairyexcellence.org/our-foundation/