Senate Resolution No. 99

BY: Senator PARKER

MEMORIALIZING Governor Kathy Hochul to proclaim June 4, 2023, as Cheese Day in the State of New York

WHEREAS, It is with great pleasure that this Legislative Body acknowledges noteworthy events in America's history which deserve special recognition such as the creation of Cheese Day; and

WHEREAS, Attendant to such concern, and in full accord with its long-standing traditions, this Legislative Body is justly proud to memorialize Governor Kathy Hochul to proclaim June 4, 2023, as Cheese Day in the State of New York, in conjunction with the observance of National Cheese Day; and

WHEREAS, Cheese is valued for its portability, long shelf life, and high content of fat, protein, calcium, and phosphorus; cheese making is an ancient craft which dates back to somewhere around 8000 BCE shortly after the domestication of animals; and

WHEREAS, Currently, the United States is the biggest producer of cheese, making up 29% of the global market, followed by Germany, France, and Italy; the top cheese producing states are Wisconsin and California; more than two and a half billion pounds of cheese are produced in Wisconsin, which also has the highest number of milk cows; and

WHEREAS, Total consumption of all types of cheese in the United States stands slightly lower than the production volume, meaning, every American consumes around 15 kilograms of cheese annually; the most popular types of cheese among United States consumers are Italian-style varieties like mozzarella and parmesan; and

WHEREAS, In 1851, in Hicks Mills, New York, Jesse Williams perfected the techniques for the commercial manufacture of cheese, forever changing the production of cheese in the North Country, and New York State as a whole; and

WHEREAS, On January 6, 1864, a group of dairymen, cheese makers and manufacturers led by Jesse Williams, assembled at the Courthouse in Rome, New York, where they formed the New York State Cheese Manufacturers' Association; over 100 men paid one dollar each to become a member; and

WHEREAS, The New York State Cheese Manufacturers' Association was founded to encourage, assist, advise and aid its members in the making of New York State Cheese; promote the sale of cheese manufactured in the State of New York; improve and control the quality of cheese made by its members; own and control trademarks, labels and insignia under the same corporation to be used by its members on quality cheese; and to set up standards of quality; and

WHEREAS, The importance of the use of top-quality milk for cheese

making prompted the members of the Association to include milk producers in the organization; therefore in 1865, they proposed a more inclusive name, and became The American Dairymen's Association, which continued into modern times; and

WHEREAS, In 1943, a group of cheddar cheese manufacturers met in Lowville, New York, to re-establish the New York State Cheese Manufacturers' Association which met regularly in Watertown and Syracuse, New York, to discuss economic, legislative and educational issues, and maintain close ties with the producer cooperatives to improve the economic climate of the dairy industry; and

WHEREAS, Since 1971, the Association has been affiliated with Cornell University with faculty and staff serving as secretary and scientific and technical advisors, providing a vital information and educational link to the industry; and

WHEREAS, New York State has one of the most varied and vibrant cultures of artisanal cheesemaking in the country; according to the United States Department of Agriculture, New York is home to 85 cheese-manufacturing plants; and

WHEREAS, Independent, artisanal dairy farms and creameries exist all over the State, from the Adirondacks to the Finger Lakes, and even in Brooklyn; they vary greatly in size, and in the range of techniques and traditions they have adopted, but they all have one thing in common: a commitment to making the best, most interesting (and often award-winning) cheese they can; and

WHEREAS, Today, there are thousands of varieties of cheese, ranging from mild to mature in flavor, and low- to high-fat in composition; it can be made from the milk of cows, sheep, goats, and other animals; and

WHEREAS, Cheese is a standard accompaniment to popular foods like burgers, pizza, Mexican dishes, salad, and sandwiches; it can be added to sauces, soups, pastries, and may other dishes, and alone, it can be a snack or an appetizer; now, therefore, be it

RESOLVED, That this Legislative Body pause in its deliberations to memorialize Governor Kathy Hochul to proclaim June 4, 2023, as Cheese Day in the State of New York; and be it further

RESOLVED, That a copy of this Resolution, suitably engrossed, be transmitted to The Honorable Kathy Hochul, Governor of the State of New York.