



PACIFIC AG SHOW 2016

Thanks to all who opened their farm facilities to the public and fellow dairymen. One of the reasons BC shows such resilience in the innovativeness and quality of production in our dairy farms is because of the Tour farms. A special thanks goes out to John Luymes for his facilitation of the event.

Also thanks to all who showed up to our associate booths and Pacific Dairy's Booth. It's great to see all the interaction of companies and customers. This is the first year we are showing some of Pacific Dairy's newest technology in regards to GEA's robotic technology. With its "IN-LINER EVERYTHING" a new milking era is about to begin!

EVINRUDE

Evinrude Motors is the world's oldest boat outboard motor company with products recognized and respected world wide. What a lot of people don't know is that ice cream had a part in motivating Ole Evinrude to invent a boat motor. He started his shop in Wisconsin at the age of 23 (he was born in Norway). The manager of Evinrude's modest office was a young neighbor, Bess Cary. In 1906 they were engaged. During a picnic on an island that summer, Ole made a 5 mile (8 km) round trip by rowboat in 90°F (32°C) heat to fetch his beloved some ice cream. Though he was a powerful man, and far from being lazy, Evinrude realized en route that an automobile was not the only vehicle that could benefit from a gasoline engine. *Note: We could not find out if the ice cream made it back to Bess as ice cream or just cream.*

GEA MILK QUALITY

How does GEA's approach to robotic milking affect milk quality. Much of this system is related through GEA's over 100 years of milking cows under its

surname of "Westfalia". Also, 20 years of robotic patents purchased thru Prohion and Titan in Holland, have helped in creating milk systems with the highest quality. The proven system consisting of the all-in-one Liner routine with quarter-wise separation, gentle milk handling, shorter milk ways, lower vacuums, Stimupuls, in-liner dipping, closed loop wash system and a balanced cleaning system gives farmers and their cows the best way to do it right. Everything is proven technology with all the fail safes built in. *#Nobody Else*

UNDERSTANDING BEEF

Most cattlemen attending cattle meetings know the following numbers by heart: 1:1, 2:1, 3.5:1, 7:1

These are the average feed efficiencies in order of fish, chickens, pigs and beef. Fish is definitely amazing at one to one. With Beef, there is an area that the others cannot beat with all the byproducts coming from the carcass, ie: leather, etc. With the emergence of genetics and new ID monitoring equipment such as bunk time and chewing monitoring, the beef industry is hoping to improve its ratios. We are all Canucks, Dairy and Beef. *info from Agriculture.com*

MANDEL SOFT HOSE

-(NOT A COMMODITY)

Why is one drag hose better than another? A lot is to do with who and how it's made. We already know Hard Hose will last much longer than Soft Hose. Mandel, which is a company from Norway, builds our Premium green Drag Hose. They have been in business since 1776 and make looms for all companies that produce drag hoses. The tightness of the weave or stretch is integrated into the nitrile or TPU (Thermal Plastic Urethane). It does not separate layers; it is consistent in thickness and in strength of material. It is a

vulcanized rubber that is treated with sulphur and a benching process. It is stronger than hoses made with only Nitrile. With no labour to build hose, the only thing competition can do is cheapen the process or ingredients.

#Cadman

FETA CHEESE

Original Feta cheese comes from certain regions of Greece. It is made from the milk of sheep or from a combination of sheep's milk and goat's milk. Similar cheeses may be made with cow or buffalo milk. But in Greece, those would not be considered to be a genuine feta cheese. It is actually a brined curd white cheese. It is considered to be one of the oldest cheeses in the world. The earliest record of feta cheeses dates back to the Byzantine Empire. Europe argues for the rights for the name of this aged brine curd cheese as Crete is thought to be the town where Feta Cheese originated.

VACUUM 101 -TERMINOLOGY

*System Vacuum

Also called operating vacuum, is the vacuum at which we set the entire milking system and is measured at the vacuum regulator.

*Pump Inlet Vacuum

It is taken directly at the vacuum pump.

*Milklime and Receiver Vacuum

These points are various check points, important in evaluating the vacuum stability of the milking system.

*Claw Vacuum

The claw vacuum is also commonly referred to as teat end or milking vacuum and is measured at the claw.

Did you Know:

Efficient and complete milk harvest requires the teat canal to be fully open for milk to flow from the teat into the milking unit. The vacuum level required to fully open the teat is approximately 12" high.

from GEA Milk Quality News



Thanks for the great turn out at our exhibits and Open Houses!

