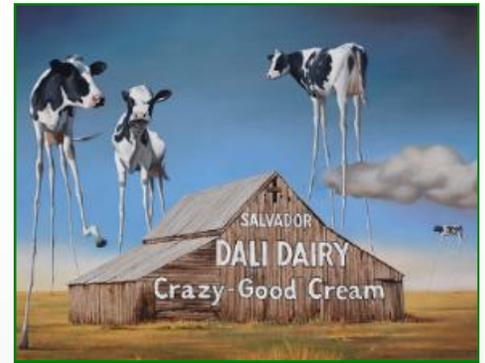




## THE RIGHT CHOICE



### GEA FRone-(Feed Pusher)

GEA has introduced its new Automated Feed Pusher for North American dairy farmers. This unit will work for you 24-7, minimizing Labour to aid in maximizing production. Why look at a FRone over others? Here's why!

It uses 60% of the machine to push feed.  
It weighs 1500 lbs.

It cannot stray and get lost.

It is a positive driven drum.

It pushes cleaner (not tilted).

There is no track on the floor.

Can charge in corners, in line or in a "U" configuration.

Can change speeds thru programming.

Can offset per push, up to 50 cm. range.

Has 20 inch drive wheels vs. 12 inch.

Can have unlimited routes.

Does not need to follow walls.

Uses transponder pins below cement surface.

Has a handy remote control to program.

Uses 12 volt batteries.

Over 60 have been sold in North

America already, in just 2 months!

### SMELLIEST CHEESE

Back in 2004, a group of university researchers got together and tested a bunch of cheeses to see which one was the smelliest. The hands down winner was an artisanal cheese (which means that it's made traditionally without machines) called Vieux-Boulogne - an unpasteurized cow's milk cheese from France where rind is washed in beer giving it a very strong aroma. Some people say it smells like cow patties while some say it smells earthy, kind of like damp rotting leaves - but luckily the smell is all in the rind. Believe it or not terroir, (the environmental factors in which the foods are grown ie: soil & climate) can affect the taste of wine or cheese.

### AFTER HOURS PHONE SERVICE

Pacific Dairy continues to make improvements in our service department. One of these improvements is in how After Hour calls are handled. We have changed our after hours calling from an answering service, which was very frustrating for all, to a direct call solution. When you call our office after hours you will select 5 for Milking Equipment, 6 for Manure Equipment or 7 for Robotic Equipment. You will then be connected directly to the technician on call. This may take a minute or two so please be patient. We encourage you to call the office to get the right tech during all hours.

### CHURPI - (Cheese)

Ever tried Churpi? It is as hard as a rock and takes hours to chew. It is a cheese that will leave your jaw aching, it's that hard to chew. It is made from cow or yak's milk. Churpi or Durkha originates in China, Tibet and Nepal. You will find small blocks of these in plastic jars all over. It is made simply with milk, salt and lime and stays unspoilt for years without having to add preservatives or flavour. It is prepared in a local dairy or at home from a material extracted out of buttermilk called sergem. The sergem is wrapped in cloth, usually jute bags and pressed hard to get rid of water. Then it dries out and becomes cheese and hung over smoke to make it stone hard. The rich components of essential fats and proteins in the cheese help to keep the body warm. This cheese can last for 20 years.

(thenortheasttoday.com)

### WHY IQ - (Attach 4 shells at once)

GEA's IQ claw is a much better idea for milking cows. There is a noticeable difference over any other traditional Claw. The IQ claw starts with an ideal light weight distribution over the whole udder. Its flexible design fits a wider range of udders. These claws are so quiet when attaching, you cannot tell if anyone is milking. This falls in line with getting your barns quieter. There are also four separate guide chambers which speed milk flow and prevent teat-to-teat contamination. Shells, liners and air ducts can be pre-assembled to allow quick changing. With a fall off, it is impossible to suck any manure in the claw, keeping filters cleaner. The combination of this claw with the light weight composite shell, has been installed on over 200 farms in Ontario. IQ is smart milking.

### ANNIVERSARIES

This is a big year for Anniversaries! Not only in July is Canada's 150th Birthday but there are also many other significant anniversaries this year. The following is a list of some of these:

Canada 150 years.

Dairyland 100 yrs.

Stanley Cup 125 years.

National Hockey League 100 years.

Vimy Ridge 100 years.

Halifax Explosion 100 years.

The Reformation 500 years.

Battle of Stalingrad 75 years.

Sergeant Peppers 50 years.

Russian Revolution 100 years.

Canada Games 50 years.

Pacific Dairy 35 years.

## NEW IQ Milking Unit

Choose from rubber or silicone liners — either design won't twist in the shell.

Shells, liners and air dividers can be pre-assembled to allow liner changes in minutes.

Flexible design fits virtually any shape of udder.

Slim design fits neatly under the cow, preventing kick-offs.

Now Available With Plastic Shells

Four separate guide chambers speed milk flow and prevent teat-to-teat contamination.

### The smarter way to milk cows.

The first truly new milking unit designed for the 21st century.

**Cleaner milk, better milk quality** — smarter vacuum control keeps contaminants out of milk.

**Faster milk out** — improved flow rates reduces unit on-time.

**Perfect fit, fewer squawks** — optimal unit alignment for any size udder.

**Improve udder health** — no teat-to-teat cross contamination.

**Easy maintenance** — change liners in minutes.

Learn more about the all new IQ milking unit, only at your GEA Farm Technologies dealer who carries the WestfaliaSurge product line.



Stainless steel balls block vacuum when cups are not attached, eliminating suction of contaminants into the milk line.

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GEA Milking & Cooling | WestfaliaSurge

GEA Farm Technologies  
The right choice.