



## THE RIGHT CHOICE



### PULSATORS

Why GEA Pulsators?

- .Electronically efficient diaphragm pulsator.
- .No additional power supplies or controls.
- .Pulsator shuts off at claw removal for longer life.
- .Settings are downloaded from Dairy Plan C21 or Dairy-Setup software for quick and accurate fine tuning.
- .Flexible pulsation rates and ratios for different milking styles.
- .When activated, Stimupuls built into pulsator for adjustable prep (GEA's greatest secret weapon). This is built in as an option with adjustable settings!
- .Electronic impulse solenoid for sage always accurate pulses.
- .Quiet operations, Very Quiet for less noise by robot and parlor.
- .Bayonet base for ¼ turn removal and attachment.
- .Also available in stand alone model.
- .Been in the market place for decades.
- .Always important to be on a scheduled maintenance for peak performance.

**NOTE\*** The maximum effect of oxytocin lasts only 5 minutes, so it is critical to begin milking immediately after stimulation. Premature attachment of a milking unit without proper stimulation slows the milking process and leaves milk in the udder at the end of milking. This milk is the highest in butterfat content; the most valuable milk!

### BAG BALM

Bag Balm is a salve developed in 1889 to soothe irritation on cow's udders after milking. The product is officially only meant for animals and is inspected as such by the US - FDA. Nevertheless, it is found in spas, drugstores and ski resorts etc. It's uses are claimed to be many, for example bed springs, psoriasis, dry skin, cracked heels, burns, zits, diaper rash, saddle sores, sunburns, pruned trees, rifles, shell casings, bedsores and Shania

Twain. The original product is made in Vermont but there is also a Canadian location in Quebec where it is built in identical fashion (labeled in French and English). The Canadian version is built by hand.

*(from tomifobia.com)*

### TOURS

Believe it or not, between Gracemar, Vyefield and Hoeks Farms, Chilliwack and Abbotsford have been put on the map globally. The people, dairymen and others, have come from all over. We have had:

- Many Californian Dairymen.
- Hutterites from Alberta.
- A One Hundred and Twenty-Five lb. average per cow farm from Wisconsin.
- Colorado Dairymen.
- Dairymen from all Provinces.
- A New Zealand Dairy Family.
- Jake Martin a renowned engineer who was part of over 300 dairy projects around the world.
- People on holidays from all over Canada.
- New York Dairymen.
- Swiss Dealer of GEA equipment.
- German and Dutch GEA technicians.

We cannot say enough about not only the great things they see but also the great hospitality of all our Dairy family hosts.

*Truly Leaders in the Industry!*

### BERLINER SCHNITZEL

Berlin visitors in search of unusual gastronomic experiences might like to sample the Berliner Schnitzel, an interesting take on the classic bread crumbed beef, hog and veal combinations.

This one is made with cow's udders rather than veal (and yes, you read that correctly). This once popular local dish is now served in just one place; clearly demand is not particu-

larly high. Udderly delicious. Udder in diets is also done in South America. There it is simply sliced into quarter inch thick and soaked in salted water for a few hours. Apparently it looks like a deck of cards made out of fat. It is called Ponce.

*from secret city travel.com*

### PRE-DIP-TIME

New teat dip innovations and germicidal products often times brag quick killing capabilities on key mastitis-causing bacteria. And, while it is always beneficial to kill these organisms as fast as possible, that does mean teat dip should be wiped off the teat as quickly as the 5 - 10 second kill times may suggest. Milk quality experts continue to agree that pre-dip should remain on the teat for a minimum of 20 - 30 seconds. Pre-dips provide excellent killing power, but they can also be formulated to help soften, condition and lift soil from the teat. With 90 to 120 sections of lag time recommended before units are attached there is ample time to allow manufacturers recommendation on time of Pre-Dip.

### COW TO TABLE

Several customers in Eagles, Idaho who ordered pizzas Oct. 6th were stunned when they opened their door to see a Jersey dairy cow staring at them. "Really, I'm dumbfounded!" Michael Marzocco said after opening to find his pizza was being delivered by Josie, a Jersey and also by an Idaho dairyman named Clint Jackson. The incident caused neighbors to come out and pet the cow. The event, in its third year, is a fun way for Idaho's dairy industry to help connect urban consumers with where their dairy products come from. People were asking why the cow was here on the street. The good answer was that someone ordered a pizza with extra cheese. By the way, Josie was trained for the event. *from Oct Capital Press*



engineering for  
a better world



# Detacher controlled pulsation systems

Electronically efficient diaphragm pulsators

The Stimopuls Apex M and Autopuls Apex M connect directly to the detacher control — operated by the Metatron 21 Premium and Select, Dematron 70, Dematron 60 and 60S, and DeMax 55 and 55S systems. No additional power supplies or control are required for a simplified installation.

**Pulsator shutoff at unit removal** — for longer service life.

**Settings downloaded from DairyPlan C21 or DairySetup software** — changes are quick and accurate.

**Flexible pulsation rates and ratios** — adapts easily to different breeds and milking styles.

**Electronic impulse solenoids** — provides safe, low voltage and always-accurate pulses.

**Quiet operation** — means less noise in the parlor.

**Bayonet base** — simple ¼ turn removal and attachment.

**Filtered air optional** — provides longer service life.



## Stimopuls Apex M

Provides individual pre-milking stimulation as well as the best milking operator — animals are stimulated individually depending on milkability and stage of lactation. With electronic stimulation the milk yield per cow may be increased. Stimulation is achieved through intensive massaging effect of the liner.



## Autopuls Apex M

Offers state of the art pulsation with flexibility of rates and ratios. The Autopuls Apex M has all of the features mentioned to the left without stimulation capabilities.

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