



LINERS

The teat cup liner is the only part of the milking system coming into direct contact with the teat of the cow, and it has a more profound effect on milking efficiency than any other component of the milking system. There are many factors that should be considered when selecting the best liner. Such as:

- ⇒ What fits my dairy - rubber or silicone?
- ⇒ Circle, square or triangle - what is the right shape?
- ⇒ Vented liners or claws.
- ⇒ Do my liners impact other areas of the milking system?

Bear in mind that high quality silicone is more resistant to fat absorption and the detergents, acids and sanitizers that are used daily to clean the milking system.

(from GEA Conversation Mark Walker)

THREE YEAR OLD PIZZA

Finally, a cheese and a pizza that will last for 3 years! A U.S. Army research centre has developed pizza that has a shelf life of three years - and is still good to eat! The U.S. Army Natick Soldier Research, Development and Engineering Centre, says the Associated Press, is close to creating a recipe for pizza that does not require any refrigeration or freezing. Soldiers have been requesting pizza since the army replaced canned food in 1981 for soldiers in combat zones. But scientists have had challenges, such as moisture from tomato sauce, cheese and toppings migrating to the dough; and tweaking the acidity of the sauce, cheese and dough to make it harder for oxygen and bacteria to thrive. So far they say the taste is good!

(from Food in Canada)

BARN EQUIPMENT

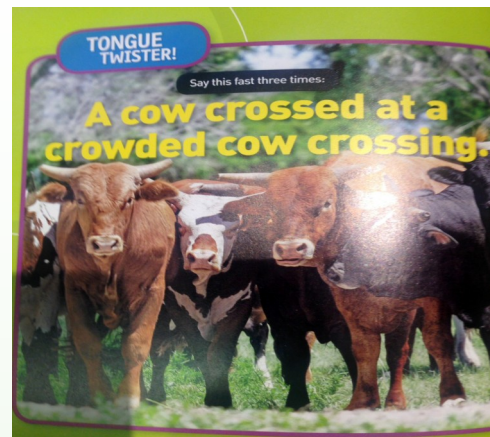
Pacific Dairy has an all star line up of Barn Equipment. Bought individually or as a package, well worth checking out. The following is our list:

- *Green Mira Fount Plastic Waterers
- *Lumiridge Natural Ventilation
- *Secca Chimneys for Barn Peaks
- *Two Way Local Built HD Curtains
- *Jordain Self Lockers are No. 1 in Canada
- *Houle Chain or Rope Scraper
- *150 ft. x 4, 5, 6 width Rolled Rubber
- *EYS Hanging Cow Brushes
- *Secco Manifold Fans
- *Animat Rubber for floors
- *Tube Rider manure extraction scrapers
- *Chore time 36" Hanging Fans
- *Canarm Calf Comfort Pens
- *Flush Valves, fixed or pop up
- *SS tip troughs

Note: Our Houle Manure Scraping Blades can be made to work on any scraping system.

SWEET DREAMS

In a book called the Psychopharmacology of Legal Psychoactive Foods (Nelson 2014), written by Professor Massimo Marcone. Many foods are attributed to body altering experiences, ie: Most varieties of cheese including Stilton, Danish Blue and aged Cheddar, contain a chemical called Tyramine, which acts as a dopamine. This causes the release of another chemical (norepinephrine) that increases the



amount of time that is spent in deep sleep. Cheese also contains high levels of the relaxant tryptophan which contributed to a natural high. In a 2005 study commissioned by the Blue Cheese Board revealed that blue veined cheeses such as Stilton can produce particularly powerful and bizarre dreams. This from ripe bacteria and fungal cultures called biogenic amines.

YOGURT - CULTURED CHOICE

For the past four decades, yogurt sales have been on a steady upward trajectory that shows no sign of stopping any time soon. For over 40 years, yogurt consumption has risen from 486 gr. to 8.6 kg. per person annually. An interesting side note is that Canadians in fact consume almost twice as much yogurt as their U.S. counterparts (11.7 kg per capita vs 7.2), but only half as much as France and Holland (19.2 kg per capita), according to the Packaged Foods Euromonitor. Today, more than 800,000 kg of Yogurt is eaten each day in Canada.

(from Food in Canada).

NEW AT PDC

PTO Air Compressor

250 CFM with 100 psi PTO or elect Air Compressor, good to blow out main lines.

Vogelsang

40 to 60 ft. manure booms using patented hose dribble method for Drag and Tanks.

Golf

Our Golf Tournament this year is on Sept 18th!

Somatic Cell Count

You now can get a tester which will analyze your milk with a scanner and your Iphone.

Dairy Quality Inc. Instant SCC & Image Analysis

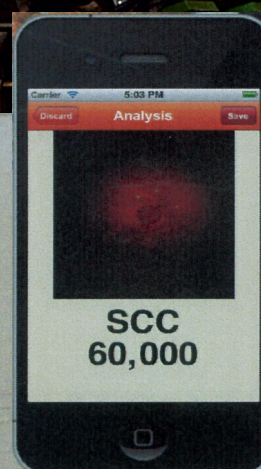


Image Analysis reveals diagnostic information
indicative of pathogens present.

Now the ability to test Somatic Cell Count is in your hands.
Diagnosis has never been so quick and easy. (Patents Pending)

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working together with

