



ODDITIES

Whey Cool!

A team of students and professors at **Utah State University** recently turned waste product from local cheese processing plants into biofuel, which powered a vehicle that broke the record for speed for a vehicle powered by 100 percent biofuel. It hit a top speed of 64 miles per hour.

TOUR & SHOW

We at Pacific Dairy would like to thank all the farms that opened their facilities for other fellow dairymen from all over the province. We would especially like to thank the dairies displaying equipment installed by Pacific Dairy:

Insentec Robot - Klop family
GEA Westfalia Parlor- Keulen family
Daritech Bio Lynk System - Keulen family
GEA Westfalia Parlor - Dykshoorn family
Daritech Separator - Dykshoorn family
Houle Flush Flume 200ft -Dykshoorn family
GEA Westfalia Rotary - Vandenbrink family
Daritech Bedding Master - Vandenbrink family

Also, thanks to all who showed up at one or more of our Pacific Dairy and associated booths:

Sunovaworx - Manure equipment controls.
Cadman - Irrigation and manure equipment.
Integrated Bio System - Animal products.
Daritech - Parlor and manure equipment.

ROQUEFORT CHEESE

Your sparkling wine doesn't have to come from France to be authentic. But there are certain products that can really only be produced in one place on the globe. For example:

Newcastle Brown Ale from Newcastle, Eng.
Kobe Beef from Japan.
Cowichan Sweaters from Vancouver Island.
Cuban Cigars from Cuba.
Vidalia Onions from Georgia.
Roquefort Cheese from France.



The last one was nibbled on by the Romans and also a favorite of Charlemagne. According to legend, the moldy blue cheese was first discovered when a shepherd left his lunch in a cave to chase a beautiful woman. Months later the hungry fellow returned to find that a mold, penicillium roquefort, had infected his grub. But he ate it anyway and declared it delicious. The cheese is still made in those caves today, but the manufacturing is far more intentional. France maintains strict regulations on the temperatures of milk and on the place of production. This must be done in the caves under Mont Combalou in southern France called Roquefort-sur-Soulzon. This is the town's only industry. (from Feb Mentall Floss)

MANURE CONFERENCE

As the importance of all aspects of manure rises in regard to nutrients, storage, application and processing, we have chosen to offer a one day manure conference at Abbotsford's Ramada Inn on February 26th. We will have a great variety of speakers and topics which are bound to apply to any dairy farm. We will get you more details and hope you can make it for part or all of our day. We would like to help you stay on the cutting edge of the future of Manure and its emerging importance. And, of course, some just good, plain old common sense. Please take a close look at the back page of our newsletter regarding this conference.

A SILK PURSE

Keeping drugs and especially vaccines potent in tropical climates is a challenge. Heat damages them.



The W.H.O. estimates that the warm to cold handling of vaccines destroys almost half of them. Hence, David Kaplan of Tufts University in Massachusetts has introduced a tiny silk pouch in a manner that makes them indifferent to heat. They boil the silk cocoons - the raw material - in a solution of sodium carbonate to separate a protein called fibroin which is what they were after. They treat the fibroin with salt, then mix it with the substance to be preserved and spread the result out as films, before freeze drying it. The resulting films consist of a fibroin matrix filled with tiny pockets. These pockets will contain the medicine. Anything stored using Dr. Kaplan's silk sheets was still about 85% potent after 6 months - regardless of temperature. This has great implications of saving human and animals lives.

[from the Economist (Sept.)]

TEAT SCRUBBER

Pacific Dairy is the dealer for the Pulisistem Hand Held Teat Scrubber. This is a hand held device that uses rotating brushes to clean, disinfect and dry each teat before attaching the milker unit. This unit eliminates the need for paper towels. Ask your route man for details.

TOPFEN

An Olympic favorite, Lindsey Vonn from the U.S., has been seen recently wrapping her injured shins in an Austrian cheese curd called topfen. This cheese from cows looks like plain yogurt but is usually aged and stinky. The closest North American equivalent may be cottage cheese. It was used by Lindsey to reduce swelling.

(from CNN - Health)



Pacific Dairy Centre

MANURE MANAGEMENT CONFERENCE

MMMM....Making Money Managing Manure

Manure has been considered by some a waste product in the process of producing milk. We at Pacific Dairy Centre totally disagree with that thinking, and would love to show you innovative and proven ways to maximize profits with regards to managing your manure.

Today, considering the high costs of fertilizer, bedding & fuel, dairymen all over the world are realizing that with better technology and better equipment, manure can save them money in all of these areas, and can even become a source of revenue. Also the proper handling of manure is doing the environment, and their neighbours, a favour.

Pacific Dairy Centre strives to be a front runner in offering good solutions for dealing with manure on the farm. At the conference, we will discuss the following topics:

- Handling the manure in the barn- scraping, flushing, pumping.
- Processing the manure when it leaves the barn- separation, the bio-link concept, phosphorus removal, bedding recovery, and digesters.
- Storage of the manure - pits and lagoons, liners and covers, above ground tanks.
- Application of the manure - how to get the maximum nutrients into the ground at the right time in order to save fertilizer costs and keep the soil healthy.

We would love to see you there! We are excited about the future of manure management with the new technologies and equipment. Come for the day and enjoy learning about the exciting new options available to our industry, sharing experiences with us and your fellow dairymen from across BC and an excellent lunch also!



February 26, 2013 9:00am till 4:00pm

at the Ramada Plaza & Conference Centre

36035 North Parallel Road, Abbotsford, BC V3G 2C6



To reserve your spot, please contact us at Pacific Dairy Centre by February 22/13

Phone: 604-852-9020 Toll Free: 1-800-665-0974 Email: office@pacificdairy.net

