



*What's Moo with You?*



The right Choice

## New Year - 2012

As we jump into 2012, we cordially wish everyone reading this Newsletter a Happy and Prosperous New Year. As 2011 came to a close we heralded many firsts, such as:

- First Lime Spreaders from England
- First Insentic Robot sold
- First Houle Run Gear Boxes
- First IQ Milker Claws
- First Daritech Mobile Pasteurizer
- 5 New Dairy Starts
- First Aerway with Splash Plates
- Green Bedder installation by Houle

This spring we look forward to not only more new fresh ideas but also a milestone for us. Jan 4, 1986 is when our company came into fruition, so this year we are celebrating our 25th anniversary of serving this great industry. Twenty-Five years is certainly a great milestone. We hope to speak to this milestone throughout this year.

## Best Butter?

Since the rise of factory-produced butter in the early 20th century, the vast majority of butter sold in Canada has been the sweet cream kind. This style is quickly and cheaply mass-produced by churning cream that has undergone little or no storage. At the same time, old fashioned cultured butter (made more slowly, with cream that's allowed to ripen for a few days to develop flavor and then inoculated with bacterial cultures before churning) has typically been an imported, a hard to find luxury. Nowadays cultured or European style butter is becoming more available at stores. Fans of cultured butter rave about its fuller, more complex taste.

(from Cook's Illustrated—Nov Issue)

## Dairy Tour

This year we are pleased to have the following Dairies on the Farm Tour on Wednesday Jan.25, 2012.

### Kenmarank Farms

Gary & Lisa Keis & family

- New 6-row barn and parlour facility for 140-milking cow herd
- Double -12 *Magnum 90i* rapid exit parallel parlour (GEA)
- Westfalia Surge GEA parlour automation

### Creekside Dairy

Johannes & Juliane Treur & family

- New 3-row 85-stall free stall barn
- New Double-8 parabone parlour
- Westfalia Surge GEA parlour automation

We hope to see you at those dairies and certainly at the Pacific Ag Show at Tradex from Jan 26 to 28th. where we hope to have a great surprise for everyone to see. More info on the Ag show itself is at [www.agriculture.show.net](http://www.agriculture.show.net)

## Pascalization

Louis Pasteur's name is synonymous with food preservation, but it's another long-dead French scientist whose research is changing the way we think about food: Blaise Pascal.

Pascalization, commonly known as high-pressure processing (HPP), is a method by which food is subjected to extreme water pressure - sometimes up to 80,000 pounds a square inch - inside long, cylindrical metal chambers. This destroys living cells, including harmful bacteria such as *E. coli* and listeria, while leaving the texture and flavor of many foods surprisingly intact. Experts feel it will become mainstream. Many things can be stored at room temperature for years.

(Popular Mechanics)



## Somatic Cell War

With new rules around the corner for Somatic Cell limits of 400,000 we all need to be diligent in a concerted war on Cell Killing. We know there are literally a hundred reasons and sources, here may be a few to ponder:

- Replacing old water hose drops
- Cleaning the very bottom of teats consistently
- Udder singeing the hair on udders
- Hot water pressure washing milking facility
- Getting parlour systems checked every 6 months.
- Milk a clean dry Teat
- Good stall management
- Clean water boxes
- Remove any stresses
- Better lighting to notice problems easier
- Using fans to dry bedding 24/7
- Feed adjustments
- Stray voltage assessments

## Udder Info

- Starbucks has a new drink coming out. It's sugar free, fat-free, latte-free, espresso free and has no whipped cream. It's called Coffee.

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Lobsters and Shellfish were considered pig food by early settlers.  
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(Joke)

"Knock Knock"

"Who's There?"

"Interrupting Cow"

Then before a person says "Interrupting Cow Who" you quickly say "MOO!"

• -----  
Drinking Milk could help ward off Type 2 Diabetes, according to Harvard researchers who followed more than 37,000 women over 7 years. They found those who got 2 servings of dairy a day as teens - and carried the habit into adulthood - were 37% less likely to develop the disease than those who did not. (Jan. issue - Chatelaine.com)





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Government Funding is available  
check out the website at  
[www.ardcorp.ca](http://www.ardcorp.ca)

In the News and Updates section is a tab  
2012-13 BMP List is now available  
double click and scroll down to page 18  
for more information on  
“Covered manure storage”

