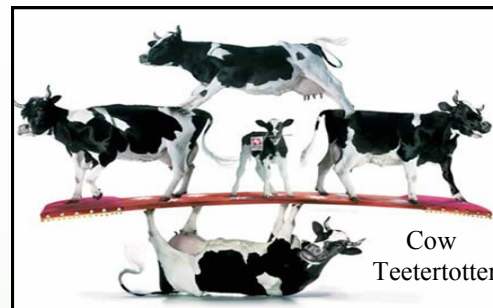


One of the only bills in the world portraying cows.



THE RIGHT CHOICE



OPEN HOUSE!

Wie-Bet-Ter Holsteins - June 21, 2013
1235 Wilson Road, Creston, B.C.

GEA DEALER MEETING

We recently had the opportunity to attend the GEA Canadian Dealer meetings held in Quebec City. The meetings covered products and information on Westfalia Surge, Houle and Norbco barn products. Pacific Dairy was recognized for 25 years of service to the dairy community as well as sales achievements.

It was exciting to see how much research and development that GEA is putting into new and innovative products for the dairy industry world wide.

Here are just a few highlights:

Westfalia Surge

- The Mlone robotic milking system has 3 test farms running in Canada. These are 2 to 5 box systems. These farms have an average of 40kg, 3.4 mpd, 210 dim and a 70,000 scc. average.

- Dairy Pro Q is a robotic arm module that is installed at every stall on rotaries and in the future on parallels. It attaches, preps, milks, teat dips and backflushes all without any operator present.

- The Apollo dip and flush system does just that. The claw milks the cow, dips with teat dip, comes off and backflushes.

- Cow Scout is an activity system that is installed in the barn for both cows and heifers and also tracks time at the feed bunk.

- Illum.curb - lighting that goes on the curb to illuminate udders. They also introduced their 2013 promotion (discount) programs, lots of good deals on equipment!

COLD MILK

Believe it or not, it's bad to bake with cold eggs and dairy products. Why is it bad? Because it results in dense cakes and breads. At room

temperature eggs, butter and milk bond and form an emulsion that traps air. During baking the air expands, leavening the batter or dough and producing a light and airy baked good. Cold ingredients, on the other hand, do not incorporate evenly to bond.

Another mistake is cooking with a cold pan and cold oil or butter. The reason is, if the butter or oil isn't hot enough, those sautéed vegetables will adhere to the pan like glue, giving you a tough scrubbing job later on. A hot pan and oil bond to create a surface that's virtually nonstick. You should be able to feel the heat 2 to 3 inches above the pan before adding the butter.

(Jan 2012 Real Simple)

GEA HOULE

The following is a list of the highlights and the Houle and Norbco lines of equipment.

- Houle is introducing a new method of reducing oxidation on tanks and pump systems using cathodic implementation.

- Norbco is marketing their patented cross clamps for any style of stall.

- Houle is introducing their 13mm chain scraper system.

- Houle is introducing a new power driven axle for their Manure Tanks. This will be a hydraulic driven system. They are also introducing their new category 4 and 5 hitches.

- Houle is introducing their twin piston, long distance Pumping Product line with the ability to pump manure 3 to 4 miles.

- Norbco is introducing its new line of LED lighting system.

- Houle is introducing its new line of cow brushes.

- Houle is introducing and promoting its new Tube Scraper System Package.

GREAT NEWS AND ABOUT TIME!

Pacific Dairy Centre is the first company to introduce women's coveralls. Ask your route man for details.

DITES CHEESE

Dutch cheese all began a long time ago. The Dutch were already producing cheese by 400 AD and production accelerated during the Middle Ages when dairy markets and weigh stations were introduced.

Weigh houses became centralized in such towns as Alkmaar, Edam and Gouda around 1649 and the cheese was brought to Alkmaar to be weighed and sold at auction. In the port of Edam alone, more than one million pounds of cheese were exported in 1658. Exports also went by the way of Hoorn, Kampen, Amsterdam and Rotterdam. Of course, the key to all this milk production was and still is the farmer!

All this cheese is started with a product called rennet added to the milk. Rennet is a coagulating agent found in the stomach of young calves. This bacteria starts the process which is finished with a cover of porous plastic coating which protects the cheese in a wheel.

Only three towns in Holland market farmhouse cheese: Gouda, Woerden and Bodegraven. Visitors in the Netherlands can mimic the process of checking cheeses in individual cheese shops, where wheels of cheese are stacked on shelves. Just ask to taste the cheese before buying a piece. You can choose from Gouda, Edam, Leyden, Maadamner, Kernhelin, Herderkaas, Friesian Kanter and Friesen Clove. Each has its own distinct flavor and consistency.

(from Atmosphere Magazine)

SPRING SPECIALS

Drag Systems for Manure

\$50,000 to \$60,000

4" by 1550' Cadman Reel \$39,000

22' Catch Buggy

on Houle Running Gear \$65,000
with the capability to add Manure

Spreader option regularly \$69,000

On Sale Now for \$62,000!



The UV Pure™ unit

The UV Pure unit is flexible and modular in design. The processing equipment is housed in a single cabinet and is connected to a milk vat. Vats are available in various sizes depending on the dairy's milk volume requirement. The UV Pure unit is selected based on the desired process time and is available in a 2-turbulator or a 3-turbulator module.



The complete UV Pure unit.



The UV Pure technology centers around the UV turbulator, shown above. The UV lamp is inside, which is inserted into the quartz tube, allowing the UV light to penetrate the milk.



The module holds the UV turbulators.



The UV Pure is simple to use. Fill the vat with milk and press start. The UV Pure automatically calculates the amount of milk to process and sets the required process time.