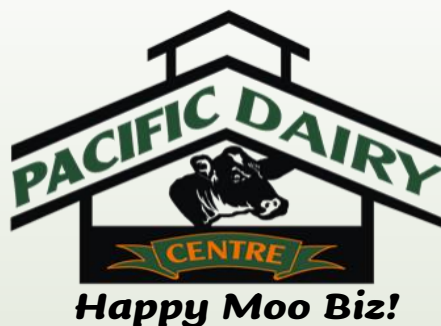
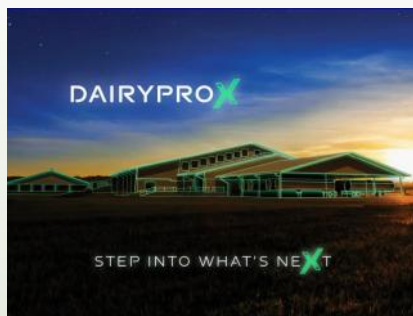


# PACIFIC MOO BIZ

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## **HAPPY NEW YEAR 2026**

As we all leave 2025, a quarter of a century in this century, we are certainly grateful for our industry and all the business you have given us at Pacific Dairy Centre. As it is my 30th year in the dairy business I have enjoyed the nuances and challenges and even writing a monthly newsletter. As we move into 2026, we all at Pacific Dairy Centre wish everyone a "Happy" New Year. The adjective "happy" has the following alternative meanings; Contented, Cheerful, Joyful, Untroubled, Satisfied, Gratified, Joyous, Blessed, Exhilarated, Overjoyed, Elated - NEW YEAR! With all that said may we all take the time to appreciate the above and take time to lighten lives with kindness.

## **CHEESY BEGINNINGS**

A scratch and sniff project began when the Spuzzum Institute was learning all about the "stinkiest of all cheese" i.e. Limburger, also known as Fromage d'Herve. The unique, bold taste of this cheese is exceeded only by its even bolder aroma, which is caused by the fermenting agent "Brevibacterium Linens". That same agent, we know is found in the human body, where it creates our body odor most often made obvious by stinky, sweaty feet. The ripening process for Limburger takes about three months, but in humans, depending on our activities and prevalent temperature, it only takes a few days before the body tells us (and others), "Hey you're ripe buddy". From the Gazelle, a Spuzzum Institute Publication.

## **SEEING AHEAD**

As our dairy industry moves ahead in the future; from our vantage point we see many changes coming. Certainly the demand for healthy, whole foods is a strong motivation for farmers, processors, and milking equipment manufacturers. The following is a list of the new frontiers in dairy operations.

- AI for herd health using cameras
  - AI in breeding technologies
  - Batch milking using a cheaper robot
  - New tools to aid in milking prep
  - Introduction of GEA Dairy Pro X
  - Instant cooling of milk
  - Two milk tanks on farms for efficiency
  - Complete control for all dairy functions
  - Reading of milk tank amounts and temperature remotely from the milk trucks
  - Movement of a manure system to produce potable water
  - In house on farm processing milk systems
- The Future is Bright!*

## **FEARS OF EVERYTHING**

Believe it or not close to 10% of people have specific fears or phobias of things. Many phobias have strange names. I have come up with a short list of some of these that would not be good if one is into farming as an occupation.

- Atelophobia is the fear of imperfection
- Ombrophobia is the fear of rain
- Ancraphobia is the fear of wind
- Phonophobia is the fear of unwanted sounds
- Alektorophobia is the fear of chickens
- Bovinophobia is the fear of cows
- Lactaphobia and Galaphobia is the fear of milk
- Mechanophobia is the fear of machines
- Osmophobia is a fear of or aversion to odors
- Coprophobia is the fear of manure
- Amaxophobia is the fear of riding in a truck
- Anemophobia is the fear of air
- Arachnophobia is the fear of spiders
- Bacteriophobia is the fear of bacteria
- Chrometophobia is the fear of spending money
- Cynophobia is the fear of dogs
- Hemophobia is the fear of blood
- Trypanophobia is the fear of needles and injections
- Zoophobia is the fear of animals

Fear of newsletters does not exist LOL  
Recently, a study done has found out the biggest fear and anxiety in 18 to 35 year olds is climate change, named eco-anxiety.

## **SEMI AUTOMATED MILKING SYSTEM**

With the pressure to milk more cows and with the pressure of the labor element, GEA has come up with a new milking process system. This new Cobot Robot way of milking is called the GEA Dairy ProX. Because the whole prep process is in the liner and claw, one can milk quicker to increase turns per hour in any milking parlor. Everything looks and feels the same to the operator level. You get the consistency advantages of robotic milking with the increased speed and productivity of a conventional parlor. The interesting thing they have found is that milking operators enjoy the enhanced cows per hour with less pressure to perform all the prep. Just hang and go. Check out the backside of this newsletter for more information or speak to Richard Siebring, our GEA rep, about this up and coming system.

## **BULL NAMES**

Of course we in the dairy industry are famous for our cow and bull names going back for decades and decades. I thought I would change it up a little and for interest sake and give a list of some of the most famous bucking bulls. They were all bred to be difficult to ride. They are ranked and can change based on the year. These are frequently mentioned for their dominance in the bull riding sport.

- Little Yellow Jacket
- Bushwacker
- Bodacious
- Dillinger
- Mossy Oak Mudslinger
- Woopaa
- Code Blue
- Tahonta
- Red Wolf
- Promised Land
- Panhandle Slim
- Bones
- Pearl Harbour
- Ridin' Sob
- War Dance

***We now have 4 TrioTrack Self-Propelled Mixer Wagons Working on Farms***