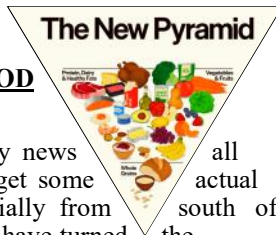




## 2026 PACIFIC AGRICULTURE SHOW

Thanks to all who stopped by our Pacific Dairy Centre booth at the great exhibition this year. It was nice seeing all the ag people and some towners getting together. Besides it was nice to have a nice open booth to chat and reconnect, Pacific Dairy highlighted a number of great products. Some of our show highlights was a new flow thru milk meter by GEA, a new Rotary Parlour bale by GEA, a new manure pump bottom made with hard cast iron for sand by GEA-Houle, a new Rieter Respiro belt rake built in Austria, a Triolet tent showing our four new self propelled mixer wagons, ColoQuick colostrum feed systems from Denmark, and new handy bag system for applying TnT and Top Foam from MS Shippers.



## ACTUAL GOOD DAIRY NEWS

With all the crazy news over it's nice to get some good news especially from the Border. They have turned the traditional pyramid of food recommendations upside down with its point on the bottom. The new administration released the new dietary guidelines recommending loading up on protein such as meat, eggs, and whole milk. They want more of the whole foods from the farmers, ranchers, and vegetable growers. All this to improve their national health. Guidelines are updated every five years. What they want reduced is bread, cereals, rice and pasta. The point is to go to whole "real foods". Canada has moved away from the pyramid to display a plate with portions. Canada promotes skim milk. It's great to see high butterfat dairy products promoted by the American Health Administration as the healthy food that we all know it is! There are plans to provide whole milk to each child daily through the public schools. Milk does a body good and it's great news to have governments nearby reinforcing this!

## SLURRYSTORE - ALWAYS RIGHT

Believe it or not the demand for above ground storage has increased with the need for water cooling of computer centres for AI (Artificial Intelligence). Getting back to the benefits of the glass lined Slurrystore manure storage is the following:

- Smallest footprint—Least rainwater catch
- No groundwater penetration
- Above ground construction
- Has built in leak detection
- Safest container available
- Longest proven lifespan in the industry
- Expandable models
- Pacific Dairy Centre can give you an all-in price
- Pacific Dairy owns the jacks needed for install
- Easy to agitate your nutrients
- Safer for children and livestock
- Glass treated panels even on the edges
- Highest quality finish
- All rounded edges on each panel
- Has wind shear trusses for strength
- Has cathodic protection built in system
- Less aroma to migrate

## COMPARING PROTEINS

The other day I read an interesting article in the agriculture weekly from the Pacific Northwest called The Capital Press. In it a gentleman by the name of Bill Bullard did a comparison of the prices of chicken, pork and beef. He worked off a rancher's quote which said "Truth is, great things take time, so either you wait or you settle for less". The premise is that there is a huge difference in the time needed to produce each of the three proteins. A single hen can produce hundreds of chickens a year and it takes about ten weeks from fertilization to slaughter. A single sow can produce ten piglets each year and it takes about ten months from breeding to slaughter. A single cow produces one calf per year that through three different processes will take more than two years. Meanwhile beef is approximately double the price of pork and three times that of chicken.

## UNIQUE FEATURES OF GEA

The GEA 9500 Robot -see photo above -has these unique features:

- \* A full prep all done in-liner-everything!
- \* Uses tepid water to clean teat (like the calves mouth).
- \* Uses Stimupulse to stimulate the teat.
- \* Quarterly milks the cow for your best milk.
- \* The teat cups go to the teats once to save time, under 6 mins from start to finish box time (Best).
- \* Programmed adjustable grain feeder indexing.
- \* Possible manual attach from behind the cow (safe).
- \* In liner teat dip right where you need it.
- \* Shortest hoses for best vacuum stability.
- \* Most robots handled by one control.
- \* Gentle pumping of milk from receiver.
- \* Milks cows gently.
- \* Best chance for quality milk results.

## APPLE PIE AND CHEDDAR

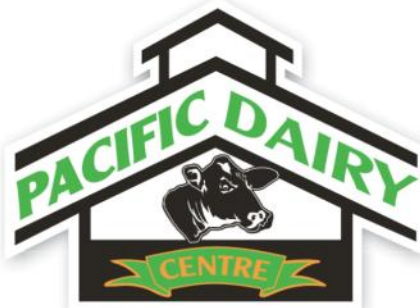
-Pie a la cheese-



Where in the world did that idea come from? To many people, that dietary combination of apple and cheddar conjures a lot of dietary emotions. This actual pairing originated in 17th-century England where it was common to serve cheese with fruit. It was then brought to North America by English settlers. The Southern parts of North America tended towards ice cream on pies (a la mode). The original English cheese in areas like Yorkshire used a cheese called Wensleydale cheese. In the strong dairy areas in North America cheddar dominates. An old saying known in the past was "An apple pie without some cheese is like a kiss without a squeeze". Melted is best. Can also use gouda, parmesan, gruyere and roquefort.



<https://www.trioliet.nl/>



604.852.9020



Contact us **NOW**  
to schedule a Demo.



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**PACIFIC DAIRY CENTRE**  
[www.pacificdairycentre.com](http://www.pacificdairycentre.com)