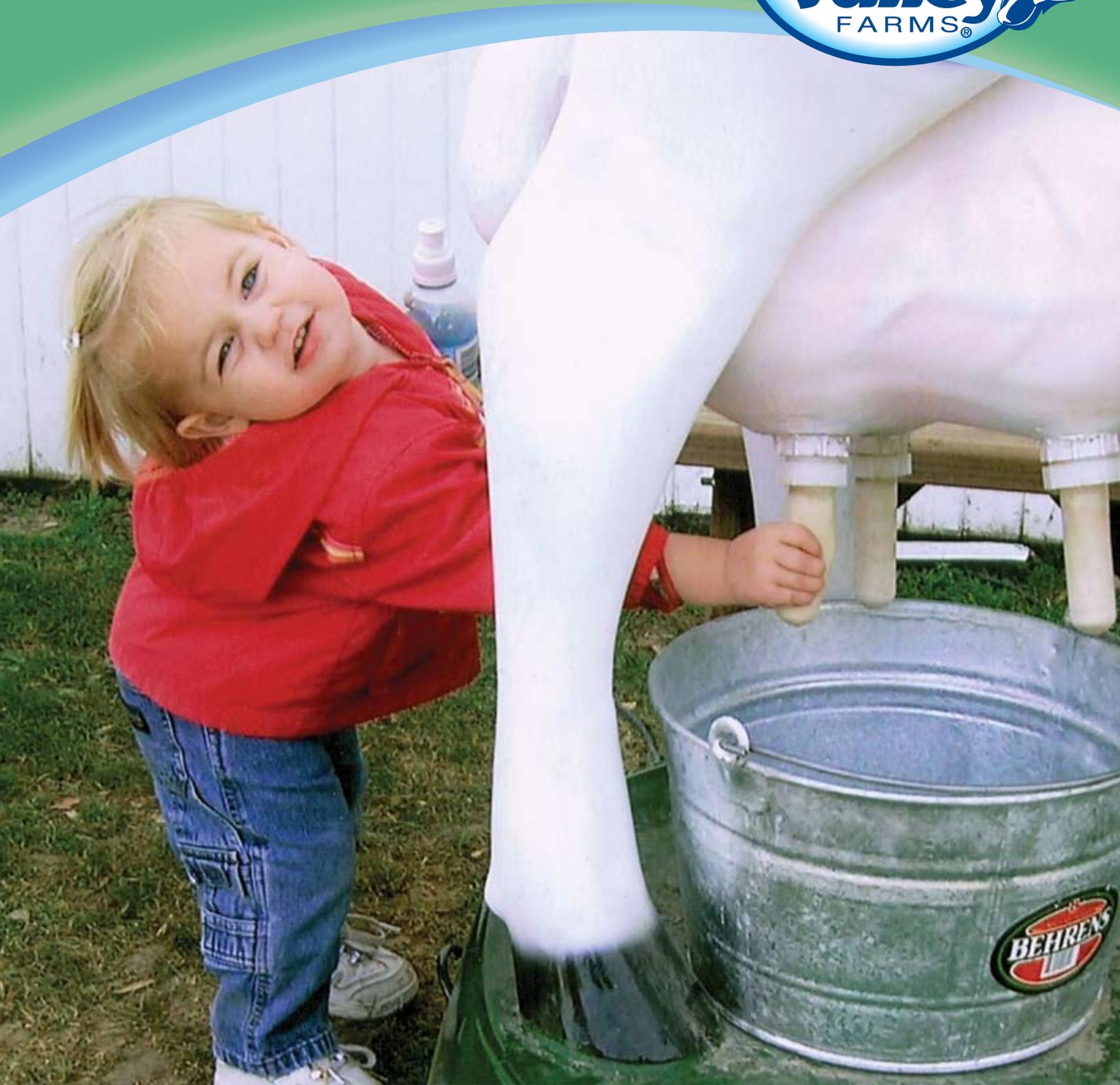


Dairyman

JUNE 2007



June is Dairy Month!



outstanding young cooperator contest SEEKS ENTRANTS

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Swiss Valley Farms, Co.

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Editor/ Member Relations Mgr.

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Swiss Valley Farms, Co. will produce, distribute and sell value-added, quality products for our:

- Customers & Consumers
- Owner/Members
- Workforce

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Swiss Valley Farms will hold an Outstanding Young Cooperator Contest over the noon hour on Tuesday, September 11 in Prairie du Chien, Wisconsin.

This contest will be held beginning at 11:30 a.m. in the conference room at Huckleberry's Restaurant off of Hwy. 35 on the east side of town.

Young Cooperators who are between the ages of 18 and 40 are eligible to compete in this contest, which follows the National Young Cooperator guidelines. The winning couple will attend the NMPF Dairy Summit in Orlando, Florida November 11 through 16 at the Dolphin Hotel at the Disney World Resort. In 2008, they will sit on the National YC Advisory Council and help to plan the 2008 NMPF Dairy Summit, to be held in Nashville, Tennessee at the Opryland Hotel.

Any YC'er who has never participated on the National YC Advisory Council and are within the age parameters are eligible to compete in this contest.

To enter the contest, fill out the form on page 15, write your essay and send them both into the Swiss Valley Farms Corporate Headquarters.

If you have any questions regarding this contest, please feel free to contact Nancy Feeney at 563.468.6640 or email her at nancy.feeney@swissvalley.com.

PHOTO CONTEST



Elaina Joy Vos, 20-months old, graces the cover of the June DAIRYMAN.

Gary & Becky Vos, Newton, Iowa sent in this photo of their granddaughter, Elaina Joy Vos, attempting to milk the ornamental Holstein in the front yard. The caption on the photo was "Pa Pa, where's the milk?"

The Vos Family has entered this photo in the Swiss Valley Farms 2008 Calendar Photo Contest.

You, too, can get your cameras out and start taking pictures for the Swiss Valley Farms Photo Contest, where we are looking for photos that can be used in the 2008 Swiss Valley Farms Calendar.

To achieve high quality photos, make sure your picture is sharply in focus. Also, if your using a digital camera, the higher the resolution the better. If your using a film camera, make a 5" x 7" print and mail that in.

Submit all pictures to Karen Bohnert at P.O. Box 4493, Davenport, IA 52808. You can e-mail the pictures to Karen at karen.bohnert@swissvalley.com. Deadline for entering is Sept. 30, 2007.

TENURE ON THE BOARD

For the last ten years, Dale Humpal has suited up and served on the Swiss Valley Farms Board of Directors, representing District 17. “I wanted to find out more about the creamery, especially about the processing end of it,” he said, explaining why he decided to join the Swiss Valley Farms Board.

Dale has learned a great deal in his tenure with the Board. He says the key for a successful board is cooperation and teamwork. “You must trust your employees and have cooperation with the board and management to allow for success,” Dale said.

Away from the board room, Dale sports a much more relaxed attire—blue jeans, rubber boots and an old farm jacket, as he manages and operates his 300-cow Holstein dairy farm in Ridgeway, Iowa.

While today, Humpals ship nearly a half a million pounds of milk every month to the Swiss Valley Farms Luana cheese plant, not too long ago a much smaller amount of milk went through the pipeline. He started with just 15 cows back in 1973 on a rented farm. He and his wife, Mary Jo, purchased the farm that they currently are on in 1979. From there, they slowly started expanding in the 1980’s. “I acquired an old hog confinement building at an auction,” Dale states. “It was taken down and converted to a free-stall barn and a pipeline was installed in the old milking barn.” In 1988, a 210-cow free-stall barn was built to house the cows and the Humpals continued milking 230 cows through the old barn. In 1998, Dale built a double 10 parallel parlor, where he currently



“It’s nice to know our company is **looking out for us.** It’s also good to see the milk price rising. Dairying is **a lot more fun** when you get paid for your work.”

~ DALE HUMPAL

moves 300 cows through three times a day. The cows are producing 24,200 pounds of milk with a 3.5% and 2.2% butterfat and protein levels. His somatic cell count runs around 230,000.

Mary Jo helps out with the farm, but also works part-time at a nearby medical clinic. The Humpals have three children: Tara, 20; Jenna, 18 and Dylan, 13. “The best part of farming is being able to work with your kids,” Dale said. “It’s too bad they have to grow up and leave home.”

Humpal’s goal is to reach 90 pounds of milk per cow and lower his

somatic cell count. “Dale is always very cooperative to work with and willing to make changes to improve milk quality,” said SVF Field Representative Jim Murphy.

Dale has enjoyed serving on the Swiss Valley Farms Board. “I am very pleased with our current management team and very appreciative of Jim Murphy,” Dale said. “It’s nice to know our company is looking out for us. It’s also good to see the milk price rising. Dairying is a lot more fun when you get paid for your work.”

this is truly a place where
MIRACLES CAN HAPPEN

By Nancy Feeney

Mixing dairy cows with troubled boys seems like a recipe for sour milk. However, this is not the case at Jim and Cathy Fry's Miracles Can Happen Boys Ranch. In fact, their results include quality milk with an average of 100,000 SCC count as well as hard working young men who are turning their lives in the right direction.

Located outside of Wilton, Iowa, the tidy little acreage combines this couple's love for their Savior with their love of nature, farming and a strong desire to help misguided youths to become strong, successful young men.

Jim, the son of retired Swiss Valley Farms member Richard Fry, grew up milking 135 cows on Whispering Pine Farms just a short distance down the road from Wilton. Jim always hoped to find a way to work with troubled boys and still be able to support his family. He and Cathy moved to Missouri in 1990 to work on a Christian boys' ranch there.

In June of 1992, the couple decided to move back to Iowa and start their own boys' ranch. Cathy recalls their first home was a run down, rodent-infested trailer house on their newly purchased 50 acres outside of Wilton,

Iowa. In February 1993, after dozens of interviews with parents of troubled boys, the first boy finally came to the ranch. Soon after, others followed. It was the beginning of Miracles Can Happen Boys Ranch.

All the facilities on the property were built by the Fry's, their youngest son Curtis, now 20, church volunteers and the dozens of boys who have passed through the program. In the process, many of the boys learned valuable construction skills that they are now using to earn a living as an adult.

In 1995, a large ranch-style home was built, called the Big House, or CITRA Cabin (Christ Is Turning Rebels Around) where Jim and Cathy live along with four boys. In 2002, a second, smaller ranch house, called the Bachelor Pad, or SURGE Cabin (Setting Up Righteous Guidelines Eternally) is where Curtis, who now works on the ranch, too, lives with three boys who have proven their trustworthiness and ability to live



Above, the Bachelor Pad cabin houses Curtis Fry and three boys who have advanced themselves in responsibility.

At right, Eric and James play a round of air hockey in the basement recreational room of the CITRA Cabin. This area contains lots of games and weight lifting equipment donated over the years to the ranch.



independently.

The cows didn't arrive until a 24-cow tie stall barn was built last fall. There also are plans in the near future to build another residence for the boys and an administrative house.

As the ranch has developed, the Fry's goal has stayed the same -- to teach the boys Christian values and good work ethics. As one might guess, the 24-cow dairy operation is a huge part of this work ethic instruction.

Jim says that Swiss Valley Farms

Field Supervisor Tom Tegeler was extremely helpful in getting the dairy operation up and running. Tom helped Jim round up the necessary equipment and machinery when the tie stall barn was under construction. "They're doing so much good to help these kids", Tom says. "I had a lot of incentive to find milking equipment for them and help them get their barn planned and built so they could help these kids learn a good work ethic by milking these cows."

Milking times are 10:30 a.m. and 10:30 p.m. and Curtis says it takes about an hour to handle the job. Many of the cows have been donated or sponsored by local churches or businesses. Several Swiss Valley Farms Davenport employees recently spent a spring afternoon touring this co-op members' set up. They were so moved by the work being accomplished here, they held an office fund raiser to collect enough money to buy a cow for the ranch.



Everyone, including a curious cow, gathered around when Swiss Valley Farms employee Joyce Patzner presented the employees' "cow" donation check to Miracles Can Happen Boys Ranch. Standing from left are: Jim and Cathy Fry, Joyce Patzner, Zech, James and Curtis. In the front row, Eric shows the check to the cow.

MIRACLES CAN HAPPEN

continued...

A big part of the boys' training at the ranch involves taking responsibility for their actions. Inappropriate actions come with consequences and many of these consequences evolve around extra farm duties. A distasteful action means the boy will be loading manure, which is probably the most loathed consequence of all. Not getting along at school could result in a boy digging a deep hole. Everyone learns to work with the cows, feed and water them, and milk them.

Jim says his greatest thrill from working at Miracles Can Happen is seeing a boy "make the turn", which means he stops being destructive and becomes constructive. "This change

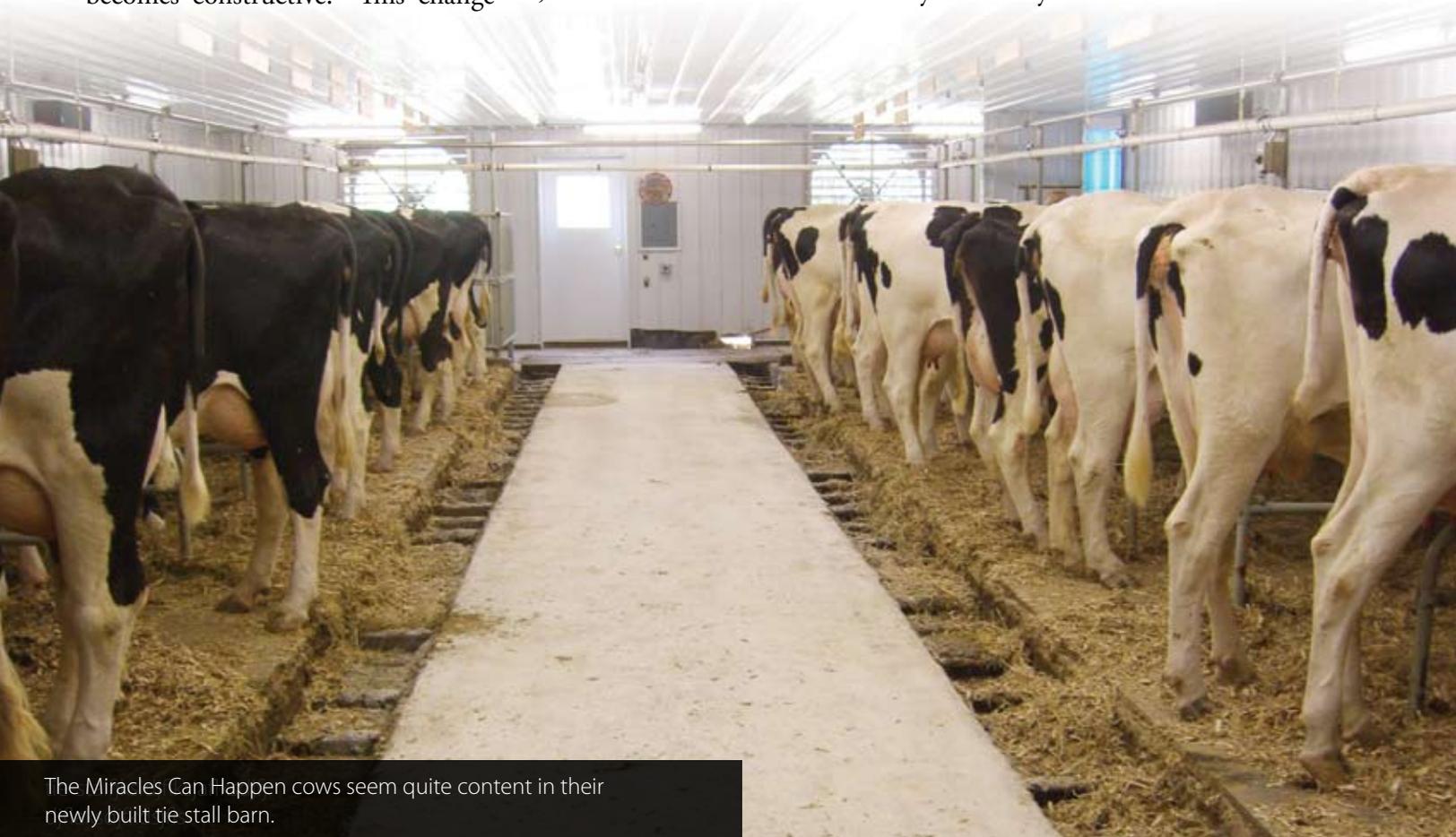
begins when the boy realizes he needs Christ as his Savior," he says. Cathy says it is also a thrill to see a boy go from getting D's and F's in school to getting on the Honor Roll.

To raise money to continue to support the ranch as well as expand on it, Jim gives talks at various churches and community organizations, such as the Lion's and Kiwanis clubs. He will talk to any one who will listen. Some churches conduct fund raisers for the ranch. The ranch is also a part of the John Deere Classic charity event called "Birdies for Charity," where people can pledge a penny or two or more for each of the approximate 1,800 birdies made at the four-day

golf tournament.

For the first time ever, Jim, Cathy and Curtis are holding a weeklong summer camp the last week in June. The camp will be called Got Guts? which translates into Getting On Track, Growing Up To Succeed. The camp is open to boys from 13 to 18 who are struggling with behavior problems. They also will get help from many volunteers. The boys will sleep in tents out in the timber and do odd jobs around the ranch when they are not listening to speakers, playing football, eating and exercising.

To learn more about the Miracles Can Happen Boys Ranch, go to www.mchboys.com.



The Miracles Can Happen cows seem quite content in their newly built tie stall barn.

virtual tours introduces public to **MODERN DAIRY FARMING**



From our farms,

A new virtual tour on the Web site, www.dairyfarmingtoday.org, allows the public to learn how dairy producers care for their animals, land and water. The virtual tour uses video footage from dairy farms to guide visitors through the various steps of milk production – from the calf barn and the milking parlor to cow feeding and health, and dairy farm recycling and environmental protection efforts.

“Today’s consumers know very little about modern dairy farms and milk production,” said Mel Kunstleben, a Paynesville, Minn., dairy producer and chairman of Midwest Dairy Association, which helped create the site. “The Web

site offers the public an opportunity to learn first-hand about milk production directly from the source – dairy producers.

When visiting the site, the browser can choose from one of three virtual tour guides: a dairy producer, a dairy producer wife or a teenage daughter who lives on the farm. Each guide offers a unique perspective and facts about the dairy farm, including sections on:

- Calves – learn how dairy farmers feed and care for their calves;
- Calving pen – see where dairy animals give birth;
- Cow barn – view how dairy farmers ensure the comfort of their cows;

- Feeding and health – discover how and what farmers feed their cows;

- Milk tank room – see where farmers store the milk on their farm;

- Milking parlor – observe where and how cows are milked;

- Recycling station – understand how farmers care for natural resources; and

- Cropland – learn about dairy farmers efforts in sustainable agriculture.

Upon completing the virtual tour, visitors can test their knowledge in a two-part interactive game that explains the steps dairy producers follow to ensure the quality and safety of the milk they produce.

swiss valley farms cheesemaker **RECEIVES RECOGNITION**

John Wagner, Swiss Valley Farms cheesemaker at the Luana, Iowa plant, accepted a Third Place Award in the “Spreadable Cheeses” category at the 2007 U.S. Cheese Contest, which was held in LaCrosse, Wisconsin the end of April.

John submitted cream cheese made by his cream cheese team at the Luana plant. The cream cheese scored 99.25 points out of a possible 100 in the contest.

A consistent award winner in



many contests every year, Luana’s cream cheese is popular with buyers across the country. It is sold to the food service industry and to food processors in 3 lb. loaves as well as 30 and 50 lb. bags and 220-gallon totes.

Luana Cheesemaker John Wagner holds his award.

FACES BEHIND YOUR CHECK

How many of you have called into the Swiss Valley Farms Corporate Office and talked to one of the producer payroll women? I'm sure a majority of you have spoken to either Trish or Julie at least once, if not several times. We thought it was time you got to know your producer payroll employees.

Trish Horn began working at Swiss Valley Farms 28 years ago this July. Back when Trish started, it was Mississippi Valley Milk Producers. She started doing a few things in producer payroll to help out and eventually took over the payroll a few years later. Trish remembers how she felt so nervous when she first began working in producer payroll. "It was scary to be the only one to answer a farmers' questions and to feel so responsible for their paychecks."

Trish has enjoyed watching the industry change and says that just like everything else in the world, the dairy industry has become more automated—from the farm to the office. "When I started, we handled a lot more paperwork. Today, we look things up on the computer. Faxes and emails make life a lot simpler; we don't have to rely on the mail to deliver the information like we used to," Trish said. She continues to say that the computer system has eliminated a lot of the work that she used to do by hand, which allows her to take on other responsibilities at Swiss Valley.

"I miss the one-on-one that I used to have with more of the farmers. Today they can look things up on their own computers and don't call as often," she states.

Trish has many memories while

“Swiss Valley Farms is a **great place** to work. It has been a **very family oriented** work place.”



Trish Horn & Julie Bredow work in Swiss Valley Farms Producer Payroll.

working at Swiss Valley Farms. "Oh, when one of the girls in our office had her long awaited baby or when our co-workers raised money to help the family of a co-worker whose grandson had cancer," Trish states. "Some not so good, as when we learned the death of a field rep or of some producers who lost their children in a house fire."

"Swiss Valley Farms has been a great place to work. It has been a very family oriented work place. I have worked with a lot of co-workers that I am proud to call friends over the years. Some have left to earn more money

at other jobs, but I have learned that working with the people you like is more valuable than earning more money. So I have stayed and worked with the best people," Trish said.

Trish and her husband Gene have been married for 37 years and reside in LeClaire, Iowa. They have two children and five granddaughters. Outside of work, Trish enjoys traveling, gardening, golf, walking and reading.

Julie Bredow has worked in SVF Producer Payroll for nearly 15 years. "I started as part-time because I had

elementary age school children at the time and I wanted to be home with them before and after school,” she said. Julie is still part-time, but has increased her hours.

Julie smiles as she reminisces about the good ol’ days. “When I first started working here, there were a lot of manual calculations still being done, which was a lot more time consuming and required a lot of double checking, also by hand,” she said. Julie was the main caretaker of the Grade B farms since back when she started. Swiss Valley Farms had quite a few of them.

Julie also has quite a few good memories working at Swiss Valley Farms. One vivid memory she remembers is participating in a photo shoot out at Blakes’s farm with one of the new Swiss Valley Farms’ PT Cruisers. “My job was to drive one of the cruisers out to the Blake farm. We parked the cruisers in a semi-circle, and then tried to ‘place’ the cows around them. It was a beautiful, sunny day, but trying to get cows to look in the right direction for a picture was not easy,” Julie said.

“SVF has always been a good fit for me in many ways,” Julie states. “I have always enjoyed and appreciated the people I work for and with, and I have never dreaded the thought of going to work.”

Julie and her husband Rich reside in Eldridge, Iowa. They have four children. Julie enjoys spending time with her family, taking small trips, attending country concerts and being outside.

swiss valley farms offers **DIRECT DEPOSIT**

Another benefit Swiss Valley Farms has is direct deposit. Producers can have their milk checks automatically deposited into their checking or savings account.

All you need to know is your ABA (Bank numbers. ABA numbers are nine digits long and are printed on the bottom of your deposit slips, or can be obtained by calling your bank. If your bank is a credit union or a savings and loan, you will need to obtain their ACH (Automated Clearing House) number instead of the Bank Number. We encourage you to call your bank for this information if you have any doubts about what the correct numbers are. Also, some banks are not yet capable of accepting direct deposits, so you may want to confirm your bank’s ability to offer you this service.

You can change banks or accounts at anytime it becomes necessary by simply filling out a new form. We will issue one regular check to you while we make the changes, and the next check will be credited to the new accounts.

If you are interested in signing up for direct deposit, please call Trish or Julie at 1.800.747.6113 or talk to your field representative.

welcome **NEW MEMBERS**

Thomas & Karen Moses

Monona, Iowa

rapid **MILK TEST RESULTS**

Members who would like to get their milk test results can call our toll free number:

800.397.7669

Our Dubuque office is staffed with real people (no recordings) on Monday through Friday 7:30 a.m. to 4:30 p.m. and on Saturday from 8:00 a.m. to 12:00 Noon.

wisconsin milk marketing board SHOW US YOUR SPOTS

Wisconsin is seeing spots! During June Dairy Month, that is. The Wisconsin Milk Marketing Board (WMMB) is celebrating Dairyland pride the entire month of June with its "Show Us Your Spots" campaign designed to showcase and generate awareness for Wisconsin dairy products and the state's leading industry.

Residents of Wisconsin, Illinois, Michigan, Minnesota, Iowa and Indiana can participate in the contest by obtaining a specially designed Wisconsin Dairyland flag online at www.WisDairy.com/ShowUsYourSpots.

Next step—use your imagination! Take a photograph of you, your friends, or your family with the cow spotted flag in a unique situation or setting and you could win a prize package of more than \$3,000—the possibilities are endless.



Celebrate
June Dairy
Month

Prizes include Canon® digital camera packages, a Dell® laptop, Wisconsin Cheese baskets and much more!

"We encourage residents to show us just how much pride they take in Wisconsin dairy," said Dave Bavlnka, WMMB Vice President of Marketing, Local Markets. "By waving their cow-spotted America's Dairyland flags in settings from Miller Park to the Golden Gate Bridge, we can show the world that Wisconsin is America's Dairyland and we've got the spots to prove it!"

Participants can simply upload their photos and fill out the entry form at www.WisDairy.com/ShowUsYourSpots or complete the entry form on the back of the flag and mail it along with their photos by July 31, 2007 to:

Show Us Your Spots
P.O. Box 7774
Madison, WI 53707

Finalists will be chosen by the Wisconsin Milk Marketing Board and winners will be determined by votes from visitors to the Web site

from August 15 to 31.

The promotion will also include a collection of recipes that can be made "on the spot!" Quick, easy-to-make and delicious ways to entertain are right at your fingertips with these recipes that all take one hour or less. The free collection can be downloaded from www.WisDairy.com, or by filling out and mailing in the entry form.



Swiss Valley Farms website www.swissvalley.com has a new and improved area just for recipes. Many of these recipes were contributed from Swiss Valley Farms members and employees. All of the recipes on the website include at least one product made with Swiss Valley Farms dairy products in it.

June is Dairy Month, so celebrate by making your favorite dairy recipe. A few that looked good to us, courtesy of WMMB, are listed on the following page. Enjoy!

BERRY LEMON CREAM TARTS



Number of servings: 6

Ingredients:

8 oz. cream cheese, softened
3 Tbsp. light brown sugar, packed
1/2 cup sour cream
2 Tbsp. lemon juice
1 tsp. vanilla
6 mini graham cracker pie crusts
1-1/3 cups berries (6 oz)

Directions:

Beat cream cheese in a medium bowl with an electric mixer until smooth. Add brown sugar, sour cream, lemon juice, and vanilla; mix well. Divide cream cheese filling among tart shells, spreading evenly, then top with berries.

ZESTY CHEDDAR STRATA

Number of servings: 6

Ingredients:

1 Tbsp. butter
8 oz. chorizo sausage, skin removed
1/2 cup red pepper, diced
1/2 cup poblano pepper, diced
6 large eggs, beaten
1 cup cottage cheese
2 cups Cheddar cheese, shredded
2 Tbsp. cilantro, chopped
1/2 tsp. salt
3 onion sandwich rolls, in small pieces
salsa
sour cream

Directions:

Preheat oven to 350°F. Butter a 1-1/2 quart baking dish and set aside. In a medium skillet, over medium-high heat, cook chorizo 1 to 2 min., while stirring and breaking apart until crumbly. Add red and poblano peppers and continue cooking until peppers begin to soften, 6 to 7 min., stirring occasionally. Meanwhile, in a large bowl, stir together eggs, cottage cheese, Cheddar cheese, cilantro and salt. Add torn rolls; mix well. Pour into prepared dish and bake until set, about 25 to 30 min. Serve with salsa and sour cream, if desired.



BLUE & SHRIMP COOL SALAD



Marinade:

1/2 cup olive oil
1/2 cup lime juice
1 clove garlic, minced
1 Tbsp. chopped cilantro
1 serrano pepper, minced
1 tsp. pepper
1/2 tsp. salt

Salad:

1 lb. medium raw shrimp, peeled and deveined
1 cup bell peppers, sliced
1/2 cup jicama, sliced
3 cups salad greens, mixed
1 1/2 cups Blue cheese, crumbled

Directions:

Whisk together marinade ingredients. Pour 1/2 cup marinade over shrimp in a glass bowl; cover and refrigerate 30 min. or more. In another glass bowl, combine peppers and jicama and toss with remaining marinade; cover and refrigerate 30 min. or more. Sauté shrimp with marinade in a skillet over medium high heat, 3 to 5 min., or until fully cooked.* Toss salad, marinated vegetables and shrimp together, top with Blue cheese and serve.

CHECK OUT THE NEW ITEMS!



SVF 10" Round Wooden Cheese Cutting Board with SVF logo on it. Slides open to reveal four cheese cutting tools. Awesome gift.
\$17.00



Junior T-Shirt in Two-Tone Brown and Teal with 3/4 sleeves. Great for the young ladies. These ladies' sizes run small.
 M - XL **\$14**



Women's T-Shirt in Two-Tone Orange and White with 3/4 sleeves. These run slightly big.
 S - XL **\$11.50**



T-Shirt in Two-Tone Brown. A new brown shirt for summer 2007!
 M - XL **\$14**

Light Yellow and Red T-Shirts with SVF logo. S - 2XL **\$7.50**
 S - XL **\$7.50**

Blue Denim Long Sleeve Shirts look great anytime. Logo embroidered left front pocket.

Adult: 2XL \$20 XL- S \$18

White Plastic Cheese Wire with two cutting sizes. SVF logo on the handle. **Price: \$2**

White Plastic Cutting Boards 9 by 7 inches plus 5-inch handle. **Price: \$5**

SVF Stocking Cap warm, knit stocking caps, navy blue with red stripes & SVF name woven into cuff.

Price: \$5

SPRING SPECIALS

Light Blue Golf Shirts SVF Logo embroidered on left front.

Price: Adult 3XL, 2XL ~~\$25~~ **NOW \$18**

S, M, L, XL ~~\$22~~ **NOW \$15**

Junior T-Shirts in Two-Tone Blue with capped sleeves. Great for the young ladies. These sizes run VERY small.

S - XL ~~\$9~~ **NOW \$7** 2XL ~~\$10~~ **NOW \$8**

"Swiss Valley Sunrise" note cards featuring the Bonnie Mohr print: 10 cards in a pack. Great for "Thank you's" and invitations.

Price: 3 PACKS FOR \$5

ITEM	QTY	SIZE	PRICE	TOTAL
Two-Tone Brown				
Jr Teal and Brown				
Two-Tone Orange				
Red T-shirts				
Yellow T-shirts				
Light Blue Golf				
Round Cheese Bd				
Denim				
Wire cheese cutters				
Bonnie Mohr Notecards				
Stocking Hat				
Cutting Board				
TOTAL AMOUNT ORDERED				
ADD SHIPPING CHARGES				
TOTAL AMOUNT DUE				

	Purchase Amount	Add
Shipping Charges	Up to \$20	\$5
	\$20.01 to \$40	\$7
	\$40.01 to \$60	\$8
	\$60.01 to \$80	\$9
	Over \$80	\$10

SEND CHECK OR MONEY ORDER TO:

Swiss Valley Farms, Sales Items
 P.O. Box 4493, Davenport, IA 52808

All prices include tax. Allow 3 weeks for delivery.

grant county junior holstein association

TO HOST FUN DAY ON THE FARM

Dairy enthusiasts everywhere are invited to join in on the Family Fun Day on the Farm sponsored by the Grant County Junior Holstein Association. The farm event begins at noon on July 15th on the John and Evie Hamilton farm, 1380 Hamilton Rd., Cuba City, Wis.

The event begins with a pot luck dinner at noon, followed by a special Ag Olympics that the whole family can participate in. This will include sack races, relay races and other farm-related games. There also will be classes in dairy judging and the Hamilton dairy facilities will be open for tours. An auction will be held to raise money to send the Junior Holstein members to cow camp and the Junior Holstein convention.

This event is being planned and sponsored by the young Holstein breeders in Grant County, who are pre-teen, teen and up to 21 years of



Evie, Charlie & John Hamilton will host the Family Fun Day on the Farm next month.

age. "This is the first time in the state that the juniors at the county level have put on something like this," says Evie Hamilton. "We're really proud of them!"

To get to the Hamilton farm, take County D south of Platteville to

Hamilton Road, where it is the only farm. For more information, call Laura Wackershauser at 608-723-4933 or call the Hamiltons 608-744-2579. Or send an inquiry via e-mail to hill-tonholsteins@tds.net

look for plant codes ON THE LABELS

Swiss Valley Farms produces many "private label" items for our customers, including grocery stores and foodservice. Private label products are becoming increasingly popular and represent one-third or more of the sales in many categories.

How can you tell the plant where a "private label" product was made? It's easy to tell what plant your milk was bottled at and where your cottage

cheese was made. Just check the plant codes that are found on the label, cup or carton. Plant codes are not required for retail cheese.

The plant codes for Swiss Valley Farms facilities are:

Cedar Rapids 19-10
Dubuque 19-145
Luana 19-89
Mindoro 55-317
Platteville 55-110

CLASSIFIED ADS

FOR SALE: 18 month old black & white Holstein bull with red factor. If interested call 815.569.2350.

This classified section is a service to Swiss Valley Farms members. Members are invited to use this service to sell unwanted items or search for needed items.

The deadline for ads is the 15th of the month preceding the publication. Please clearly print your want ads and mail it to Free Want Ads, Swiss Valley Farms, P.O. Box 4493, Davenport, IA 52808.

Field Department & Procurement Division Directory

J. GORDON TOYNE V.P.

MEMBERSHIP & PROCUREMENT

LeClaire, IA 52753 Office: 563.468.6644
Home: 563.289.3535

FRED IMDIEKE

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Melrose, MN 56352

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Home: 563.359.9100

KARA KOOPMANN

6142 Roller Coaster Rd. Plant: 563.583.7669
Epworth, IA 52045 Home: 563.876.3900

KAREN BOHNERT MEMBER RELATIONS

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ROGER LENIUS

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Waverly, IA 50677 Home: 319.352.5015

TIM GENTHE LAB & SAFETY MANAGER

803 S. School St. Office: 563.583.7669
Cuba City, WI 53807 Home: 608.744.3515

KEN LEY

225 S. Clifton Plant: 608.348.3932
Livingston, WI 53554 Home: 608.943.6240

MARV THOMPSON

RAW MILK SALES & TRANSPORTATION

617 Monroe St. Office: 608.366.1770
Sparta, WI 54656 Home: 608.269.4850

LYNNE MELCHERT

117 Culver Rd. N.E. Office: 563.926.2363
Hopkinton, IA 52237 Home: 563.926.2794

RON BRENNER FIELD SUPERVISOR

204 Goddard St. Office: 608.366.1770
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Greeley, IA 52050 Home: 563.925.2015

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CHERYL ZABLOCKI-WAGNER

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Seymour, WI 54165 Home: 920.822.2887

RANDY HEISEL

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LaFarge, WI 54639

BOB ZIELSDORF

309 North Street Office: 608.366.1770
Sparta, WI 54656 Home: 608.269.5452

MIKE HOWALD

7105 N. Freeport Rd Home: 815.938.2651
Forreston, IL FAX: 815.938.9151

During the Month of April,
these Swiss Valley Farms
Members averaged below
100,000 for their
somatic cell count.

Roger Aldinger	94,000
Darwin & Dulci Arends	85,000
Chad Breuckman	73,000
Don Brincks	83,000
James Busch	82,000
George & Judy Cadden	62,000
Kevin & Donna Carolan	50,000
Steven & Cheryl Chapman	72,000
James De Lange	96,000
Deetz Bros	89,000
Randy Dreier	64,000
Richard Esser	61,000
Paul Fassbender	69,000
Jeff Fischels	90,000
James Freit	84,000
Robert Freit	84,000
Larry Gilbertson	84,000
Brent Hellenbrand	84,000
Hendel Farms	86,000
Hodson-Dirksen Farms LLC	74,000
Robert & Patricia Horst	65,000
Christa Jenson	86,000
Koty Laufenberg	89,000
Lester Leatherberry	87,000
Cheryl Meier	71,000
Mike Meier	71,000
Randy Mikshowsky	93,000
Oat Hill	84,000
Thomas & Joan Oberhaus	97,000
Philip Schneider	61,000
Walter Selke	90,000
William Selke	90,000.
Kevin Statz	84,000
Titus Stauffer	55,000
Sullivan Farms 4 LLC	88,000
John & Barbara Tabatt	96,000
Larry & Liane Thompson	80,000
Richard & Kim Veech	93,000
Steven & Sherry Vlasak	86,000
Leighton Yoder	70,000

Somatic Cell Range % of **A** Farms

0 - 100,000.....	5 %
100,001 - 200,000.....	19 %
200,001 - 300,000.....	26 %
300,001 - 400,000.....	21 %
400,001 - 500,000.....	13 %
500,001 and above.....	16 %

Somatic Cell Range % of **B** Farms

0 - 100,000.....	4%
100,001 - 200,000.....	11%
200,001 - 300,000.....	20%
300,001 - 400,000.....	13%
400,001 - 500,000.....	9%
500,001 and above.....	43%

YC'ERS, THIS IS YOUR CHANCE TO GROW!

swiss valley farms 2007

YOUNG COOPERATOR CONTEST *application*

Contest Rules

- 1) To be eligible to enter, contestants must be a member of the cooperative or in the immediate family of a member and active in the dairying operation or a full-time employee of a Swiss Valley Farms member dairy operation, be between the ages of 18 and must not have turned 41 before November 1, 2007.
- 2) To enter: Fill in the following form as completely as possible.
- 3) Entries must be submitted to Nancy Feeney at the Swiss Valley Farms Corporate Headquarters by Friday, August 31, 2007. Entries may be faxed to the Corporate Headquarters at 563.468.6613. Entrants will be interviewed by the Member Relations Committee on Tuesday, September 11, 2007 at Huckleberry's Restaurant in Prairie du Chien, Wis., where the final judging will take place. Please call 563.468.6640 to alert us that you have faxed your entry.

YC Contest Application Part 1 **Tell Us About Yourself**

Contestant's Name (s) _____ Phone # _____

Address _____

Birthdate _____ Age _____ Number of Years in Dairying _____

Community and Civic Activities (Also list spouse's activities, if applicable) Use additional sheet is necessary: _____

Agricultural related activities and organizations: _____

List Other Cooperatives in which you have memberships. (Indicate if director, etc.): _____

YC Contest Application Part II **Write Down Your Thoughts**

On a separate sheet of paper, write your thoughts on the following question.

"What do you see as the biggest challenge facing the dairy industry in the next 10 years?"

Please keep your answer to 250 words or less. Remember that we are looking for your opinions and ideas. There is no right or wrong answer to this question.

Mail your entry to: Swiss Valley Farms, Co., Outstanding YC Contest, c/o Nancy Feeney
PO Box 4493, Davenport, IA 52808

Entries must be in the SVF Corporate Headquarters by: Friday, August 31, 2007

Contestant # _____ (This # will be assigned by the Member Relations Committee)

SVF SCHOLARSHIPS AVAILABLE

Swiss Valley Farms is again offering four agriculture scholarships in addition to one scholarship for a non-ag major.

Co-op members who are studying agriculture-related majors can now compete for four scholarships . . . two for \$1,000 and two for \$500. These four scholarships are designed to promote the study of agriculture beyond the high school level. There is also offered a \$500 scholarship for students studying in any field.

To be eligible for any of these scholarships, an applicant must be a

co-op member or a son or daughter of a co-op member, or the manager or operator of a farm for a Swiss Valley Farms, Co. member, or a student whose family manages or operates a farm for a Swiss Valley Farms, Co. member at the time of submitting the scholarship application and when the cash awards are made.

Any high school graduate or any 2006 college student who meets the qualifications is eligible to apply for a scholarship. However, if you have won a Swiss Valley Farms scholarship in the past, you are ineligible to win

another.

The applicant must be enrolled full-time in an accredited university, college or vocational-technical institution for a degree program or short-course program.

To get an application, contact Donna Metcalf at 563.468.6600 or simply ask the Swiss Valley Farms, Co. phone receptionist for an application. Or e-mail nancy.feeney@swissvalley.com. All applications must be mailed back to Swiss Valley Farms, Co. by July 13th, 2007.



Your copy of

Dairyman

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Davenport, IA 52808

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