

Dairyman

SEPTEMBER 2007



GRAND MASTER CHEESEMAKER





MINDORO BLUE

Champion at Illinois State Fair

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There were Blue Ribbons and smiles all around for the cheese makers from Swiss Valley Farms' Mindoro, Wisconsin, cheese plant who scored high marks in the Illinois State Fair Cheese Judging Contest in mid-August.

Swiss Valley Farms took home top honors with its Blue cheese, made by Richard Glick and team at the Mindoro plant. The prize-winning cheese was auctioned off at the Sale of Champions during the Illinois State Fair for \$625.

"Winning the Illinois State Champion Award for Blue Cheese

is yet another indicator of the quality and talent we have in our Mindoro cheese operation," said Greg Rexwinkel, Vice President of Manufacturing of Swiss Valley Farms. "Mindoro Blue cheese is produced by a team of highly skilled and dedicated individuals lead by Richard Glick, a Wisconsin Master Cheesemaker. The process truly begins with a high quality milk supply and culminates in an excellent product that always leaves the customer delighted."

Swiss Valley Farms was encouraged to submit cheeses to this contest by Midwest Dairy Association.



THE BEST OF THE BEST

grand champion swiss



Grand Champion cheesemaker Jim Klein, left, pulls a sample core from a Grade A Swiss wheel to show plant manager Mike Green, right.

for over 14 years,” Mike said “We are very proud of his accomplishments. I also would like to thank Swiss Valley Farms employees Linda Lee, Roger Ellis, Bill Wieser, Sue Sullivan and the rest of the Platteville cheese making team for their support of Jim and his cheese making excellence. Please join me in celebrating Jim’s success!”



Jim Klein, a long time cheesemaker at Swiss Valley Farms Platteville cheese plant, was named the “Grand Master Cheesemaker” at the 2007 Wisconsin State Fair. The announcement was made August 2 by Rod Nilsestuen, Wisconsin Secretary of Agriculture, at the beginning of the award-winning cheese auction at the fair.

Jim’s Swiss cheese entry, a Traditional Swiss Wheel, had previously been judged First Place in its class at the fair on July 13. All the First Place cheeses were then judged one more time to select the best of the best, or the Grand Master Cheesemaker for the 2007 Fair.

The auction was held during the

Cheese and Butter Awards Banquet at the conclusion of the fair, where Jim was surrounded by many friends and family members, as well as Platteville plant manager Mike Green. Jim’s Grand Champion Swiss wheel was purchased in the auction for \$1,100, or \$100 a pound, by Danisco USA, of New Century, Kansas.

Jim has been making cheese at the plant for over 14 years and stepped into the role of head cheese maker in early 2006. Besides numerous plant awards, Jim Klein finished Best in Class for Swiss Style cheeses in the US Champion Cheese Contest in 2003. Jim is supported by his wife, Michelle, and children, Zach and Chelsey.

“Jim Klein has worked in Platteville

member profile

A GUERNSEY GOES HIGH BROW

by Nancy Feeney

Joel and Jan Wormley, Swiss Valley Farms members from Newton, Iowa, never imagined that one of their Guernseys would become a reading star to some Des Moines-area elementary students.

Reading star??!!

Yes, who knew Dribbel the Cow enjoys books!



Above: Joel and Jan Wormley pet one of their friendly, grazing cows. Right: Librarian Jeannine Farrington reads a children's book to the now famous Guernsey, Dribbel the cow.

Well, a Des Moines area school paraeducator must have suspected something when she decided to use this local cow to inspire her students to read, read and read some more!

Here's how the plot unfolds.

Every year, Jeannie Farrington of Oak Park Elementary in Des Moines creates a poster of herself reading. "I hang the poster up in the school library I manage so students can see that grownups find reading fun, too," she says.

Her students look forward every year to seeing Jeannie's personal reading poster hanging in the school library. This year's poster should delight them even more, since the poster features her reading to, of all things, a cow.

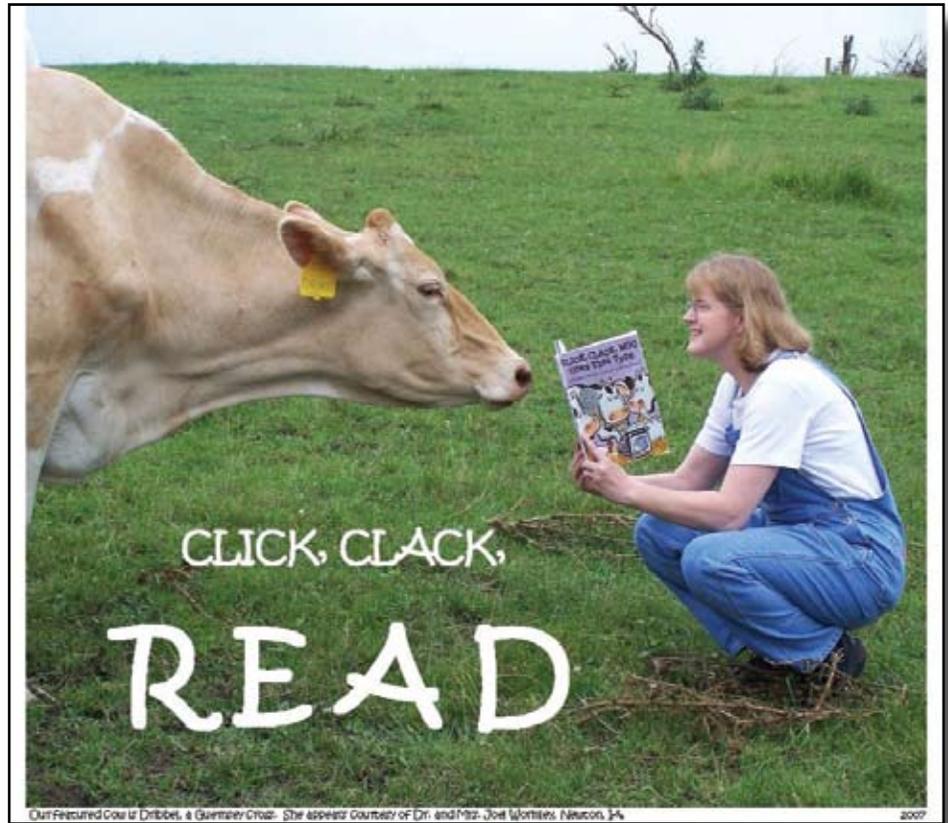
"I think they are going to really like it!" Jeannie says. "I'm sure they are going to be amused to see me reading to a cow, especially since the Iowa State Fair is about the only time our students get to see a cow up close."

The book Jeannie chose to read to Dribbel is, appropriately enough, "Click, Clack, Moo: Cows That Type" by Doreen Cronin. "It's a favorite of all ages," she says. The poster clearly shows that the cow is enjoying the book as Dribbel leans forward to see the pictures better.

Jeannie has been working with her poster idea for a few years now.

"Kids are used to going to the public library and seeing posters of their favorite celebrities reading. A few years ago, I thought our students should be the stars of their own reading posters," she says.

"At the end of each month during the school year, students who return



their library books on time each week have their names put into a drawing. I randomly choose three winners to be photographed reading their favorite book. I then turn the photos into mini-posters encouraging others to READ. These posters are hung around the school throughout the year."

How did Jeannie and Dribbel make their literary connection?

Jan Wormley had the simple answer. "Her daughter dates our son." So Jeannie was more than welcome to come to the Wormley farm to find a friendly face in the herd to pose with. Jeannie's husband Joe took the photo.

The Wormley's are grazers who milk 15 cows on their 80-acre Century Farm just outside Newton, Iowa. Joel's great-great grandfather

homesteaded the acreage in 1859. His great-grandfather left the farm for long enough to fight in the Civil War. The Wormley's have run a dairy there for the past 31 years while they raised their three daughters and one son on this family farm. Joel got his veterinarian degree from Iowa State University in 1970 and received his masters in Livestock Production two years later. Jan is a vet technician.

They both work at the ISU Animal Research Lab in Ames.

They graze their small herd the usual way, rotating them on the different pastures. Joel says, "Last year, our cows had eight months of pasture," Joel says. "We've got it to where our cows calf in spring and summer," Jan says. "This makes it easier for us and them in the winter."

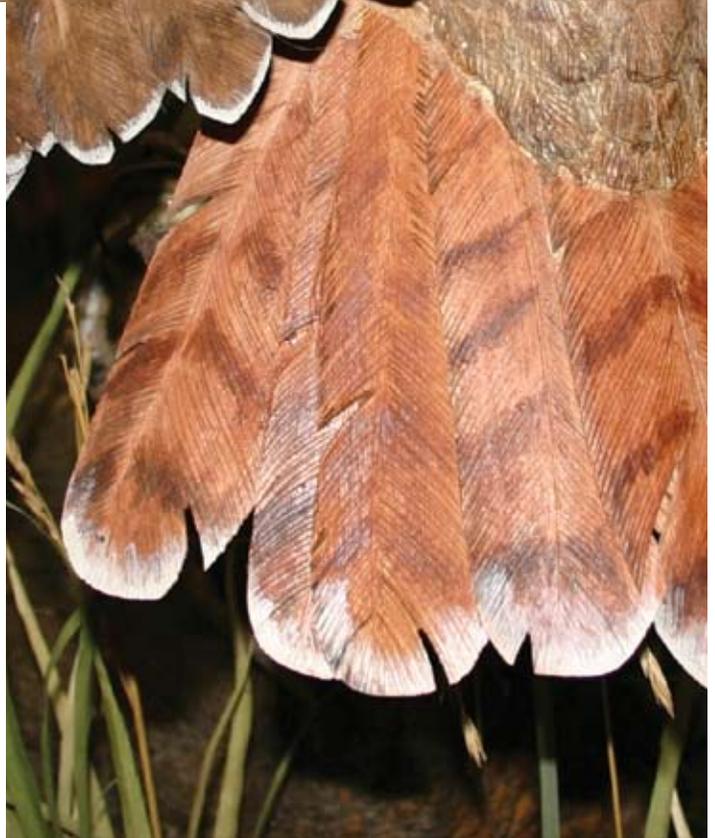
The Wormley's are proud that

A GUERNSEY GOES HIGH BROW

continued...

they use no chemicals on their farm. “We are organic without going organic,” Jan says. “We want to get into grass-fed beef. There seems to be a niche market for that,” Jan says. Joel laughed. “It seems like today’s niche markets are going back to the way we ate 50 years ago,” he said.

As if dairying and working full-time in a lab doesn’t keep her busy enough, Jan loves to work on her hobby, wood sculpturing. She creates beautiful carved images of small hummingbirds and large birds of prey, such as hawks and eagles, in natural settings of tree stumps and grasses. Jan has displayed her beautiful wood sculptures in local shows and occasionally creates one for a private buyer.



Left: Jan Wormley holds up a hummingbird she carved from wood. Right: The back of a hawk carving looks like real feathers, not wood.



DUFFY LYON

Named AJCA Honorary Member

Norma “Duffy” Lyon, known worldwide for her butter sculptures of dairy cows, has been named an Honorary Member of the American Jersey Cattle Association (AJCA) by the organization’s Board of Directors.

The announcement was made at the Breeders’ Banquet on June 29, 2007, in Sioux Falls, S.D., to Duffy’s evident astonishment and the enthusiastic applause of more than 400 Jersey breeders, including many members of her family and dairy industry representatives.

“I have to thank not only the American Jersey Cattle Association and all my friends, but all of you people and other people who have seen my work,” said the overwhelmed honoree.

Added husband Joe Lyon, a past President of the AJCA and National All-Jersey Inc., “She is surprised. All of us are. We appreciate it. The Jersey cow has done a lot for the Lyon family and we hope to return that in some small way.”

She met her future husband, G. Joe Lyon, while attending Iowa State University. They married after graduating in 1951. The couple returned to Lyon Jersey Farm, a family partnership. Today, the operation includes 1,600 acres of farmland and a top producing herd of 320 Registered Jersey cows.

They have nine children, 23 grandchildren and one great-grandchild.

Duffy sculpted her first butter cow at the Iowa State Fair in 1960, working in a 40-degree cooler. Her

“She represents the values, *traditions and very heart* of the *people & products* behind dairy production.”



Joe & Duffy Lyon

annual displays of a life-size cow and other unique, life-sized figures created the number one attraction at the Iowa State Fair.

Most recently, Duffy created “Jersey Jewel,” a life-size bronze cow for the new Iowa State University Dairy Farm.

She has earned many awards including World Dairy Expo Woman of the Year (1990) and the National Dairy Shrine Pioneer (2002), and has appeared on national television shows and her sculptures have been featured

in LIFE, Time, Newsweek and People Magazine.

“There is no one who has promoted dairy like Duffy,” says Kevin Stiles, vice president of marketing for the Midwest Dairy Association, Ankeny, Iowa. “She represents the values, traditions and very heart of the people and products behind dairy production.”

Lyon joins a distinguished list of individuals recognized by the American Jersey Cattle Association with Honorary Membership.

OUTSTANDING DAIRY FAMILY

by Karen Bohnert

Working hard day in and day out is what comes natural to Steve and Connie Schmitt, the 2007 Fayette County Outstanding Dairy Family Award recipient. The Schmitt Family was honored with this prestigious award at the Fayette County Dairy Banquet in March.

Steve, who represents the third generation of dairy farming in his family, grew up milking cows with his father, Henry, until 1988. That year, he and Connie and their family

moved a mile and half down the road, and began farming on their own. Today, Steve and Connie and family milk 235 Holstein cows twice a day in Hawkeye, Iowa.

“We just try to do things right,” says Connie Schmitt. Their rolling herd average is 25,000 pounds of milk with a 3.8 butterfat and 3.0 protein tests. Their somatic cell count averages right around 200,000.

The Schmitt’s strive for good milk production, breeding good cows and quality through and through. Steve

and Connie’s field representative, Jim Murphy has only good things to talk about when it comes to them. “They are just great to work with,” Jim said. “All their changes and expansions have been well planned and thought out. They are a very easy farm for a field rep to work with and I for one am proud that they represent Swiss Valley Farms.”

When Steve and Connie made their fresh start on their own, they milked on two farms: their



2007 Fayette County Outstanding Dairy Family Award recipients are Steve & Connie Schmitt, Hawkeye, Iowa.

home farm (the farm Steve grew up on) and the farm they purchased, for a few years. “We usually milked between 90-100 cows,” Connie says. They eventually bought all the cows from Steve’s father and grew the herd from within. The first free-stall on their farm was built in 1998, which included 106 stalls. The double-8 parallel parlor went up a year later. The second free-stall barn was built in 2004 with 100 stalls and has pre and post-fresh bedding pack pens. “We have a no frills operation,” Steve said. “We focus mainly on profitability. We have grown slowly by building our herd from within and adding land, buildings and equipment as needed using mainly cash flow without taking on a lot of debt.”

In addition to the dairy cows, Schmitt’s feed out 130 head of steers each year. “It helps to be somewhat diversified,” Steve explained. “When milk price was low, the steer income helped us out...and when milk price is good, like now, it helps pay the higher feed costs associated with the steers.” The goal at Schmitt farm is to produce milk and meat in a labor and input efficient way. They breed all A.I., focusing mainly on milk production.

With the help of the young couple’s four children: Emily, 18; Amy, 17; Lucas, 14 and Molly, 12—



The workforce at Schmitt Farm includes the couple’s four children: Molly, Lucas, Amy and Emily.

the farm does not hire any outside help. “My sister Diane helps us too,” says Steve, “But, she is just part of the family.” The Schmitt’s children play a critical role in the labor force at the family’s dairy. Lucas scrapes the free-stall barn alley ways daily and helps with manure hauling and field work. The girls relief milk for Connie, as well as help with the young stock. “All the children help out on the farm,” Steve said. “Sometimes they are busy with school and activities, which is fine, but everyone helps out where

needed.”

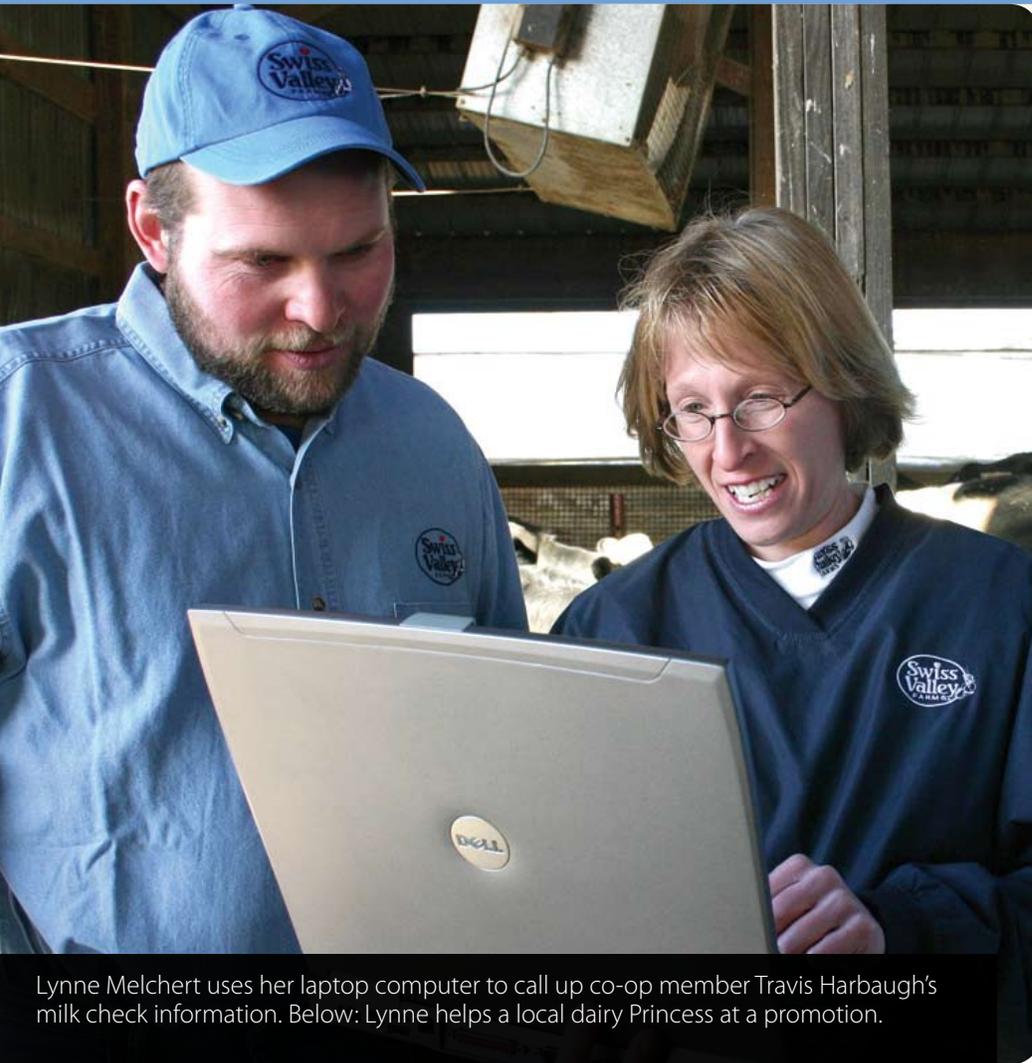
The Schmitt’s have no specific goals for the future, but are always looking for ways to maximize profitability, reduce input costs and increase labor efficiency. “If any of the kids wanted to come back to the dairy, we would add on,” Steve said.

“We enjoy keeping this a family operation, but it does make for long days and short nights,” said Connie. “Being able to spend time as a family makes it all worth while.”



LYNNE MELCHERT

keeping up with the times



Lynne Melchert uses her laptop computer to call up co-op member Travis Harbaugh's milk check information. Below: Lynne helps a local dairy Princess at a promotion.

Swiss Valley Farms Field Representative, Lynne Melchert began her career with the cooperative in 1984. "I started working part-time on the weekends at the Hopkinton Creamery Central Lab as a lab technician," said Lynne. Eventually, when the central lab was moved to the basement of the Swiss Valley Farms Ag Service building in Farley, Iowa, she became a full time certified lab technician. In 1990, Lynne became a field representative for Swiss Valley Farms, serving Northeast Iowa, a position that she continues to hold today.

Lynne enjoys her position as a field representative. "I enjoy the diversification and meeting so many people," she said. "The field representatives at Swiss Valley Farms are a great group of individuals." Having the knowledge of working in a lab and a business degree has been very helpful for Lynne, especially dealing with situations on farms that arise on a daily basis.

"Lynne is very qualified and professional in performing her job," said Tom Tegeler, Field Supervisor for Swiss Valley Farms. "Her attention to detail makes Lynne a valuable and

reliable asset to Swiss Valley Farms and the member owners she serves."

Lynne believes that adapting to the new trends and technology is a must in today's dairy industry. She feels it's important to visit farms even when there is not a problem. "Keeping an open communication line and having some laughs is always rewarding," she said.

Lynne grew up on a Guernsey dairy farm in Northeast Iowa. Lynne and her husband Douglas recently celebrated their 25th wedding anniversary. They have two sons: Dustin, 22 and Tyler, 19.

In her spare time she enjoys maintaining her flower gardens, lawn, raised bed garden and water fountains. In addition, Lynne enjoys walking, woodworking, being with family and friends and just relaxing to the sound of her several water fountains.



homemade

FARM FRESH RECIPES

made with award-winning cheese

SWISS WALNUT SNACK

yields 2 cups

Ingredients:

8 oz. Swiss Valley Farms Cream Cheese (Softened)
1 1/2 cups (6 oz.) Swiss Valley Farms Shredded Swiss Cheese
1/2 cup Swiss Valley Farms Sour Cream
2 T Dijon mustard
1/3 cup chopped walnuts
1/3 cup minced fresh parsley
1/4 cup chopped green onions

Directions:

Beat cream cheese until smooth. Add Swiss Cheese, sour cream and mustard. Mix well. Stir in walnuts, parsley and onions. Refrigerate at least one hour before serving.

Serve on crackers or bagel chips.

BROWN RICE SALAD

number of servings: 6

Ingredients:

1 1/4 cups whole grain brown rice
2 1/2 cups water
1/4 cup white wine vinegar
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 cup olive oil
1 cup (4 oz.) Mindoro Blue Cheese (crumbled and divided)
1 1/2 cups green apple (diced) (1 medium)
3/4 cup red onion (diced)
1 cup celery (thinly sliced) (3 ribs)
1/2 cup raisins

Directions:

Combine rice and water in a medium saucepan and stir lightly. Bring to a rolling boil. Cover tightly and reduce heat. Simmer 35 minutes or until water is absorbed. Cool slightly. Meanwhile, in a large bowl mix vinegar, salt, pepper and olive oil. Add rice. Stir in 3/4 cup Blue Cheese, apple, onion, celery and raisins. Cool. Refrigerate two hours or more to allow flavors to blend. Garnish with remaining 1/4 cup Blue Cheese. Serve at cool room temperature. Makes 6 servings.



CHECK IT OUT

Look for these and other great recipes at www.swissvalley.com/recipes

dairy princesses compete in STATE DAIRY CONTEST

The Iowa State Dairy Princess contest was held August 8, 2007 in Des Moines, Iowa during the Iowa State Fair. Thirteen young women competed in the annual Dairy Princess Contest. Contestants were judged on communication skills, personality, dairy industry knowledge and enthusiasm for dairy promotion.



Megan Kregel
Guttenberg, Iowa

Megan Kregel, 18, daughter of Swiss Valley Farms producers, Gary and Darlene Kregel of Guttenberg, was named Alternate. She represented Clayton County. Both the Princess and the Alternate will be involved in promoting the dairy industry across Iowa in the coming year. Their reigns begin September 1st.

Megan is currently working on the family farm, but soon will be heading to NICC in Calmar. "While attending NICC, I will be working at the college's dairy center," she said.

Megan will major in dairy science

and agricultural education at NICC. She then plans to transfer to Iowa State University to finish her degrees. "In the future I would like to be an agricultural teacher, while owning a small herd of dairy cattle," she said.

She owns a small herd of cattle consisting of 25 Jersey cows, 24 Jersey heifers and three Jersey bulls.

Miss Congeniality was Brittany Lantzky, 18, daughter of Swiss Valley Farms members, Brian and Heidi Lantzky of Hawkeye. She was the Jersey breed representative.

Brittany is a senior at North Fayette High School and currently works on her family's Registered Jersey dairy farm.

After graduating high school, Brittany plans to attend South Dakota State University to major in dairy food processing and dairy science.

Brittany is very active with her family's dairy farm. She has many found memories; one that easily



Brittany Lantzky
Hawkeye, Iowa



Kourtney Meister
Tripoli, Iowa

comes to mind is when she won Grand Champion Jersey at the Iowa State Fair twice. She has traveled to the National Jersey Convention and loves the opportunity to share her excitement in the dairy industry and with the Jersey breed. "These are exciting times to be involved in the industry," she said.

Kourtney Meister, 18, represented Bremer County. She is the daughter of Don and Terri Meister, Tripoli, Iowa.

She is a senior at Waverly-Shell Rock High School and works at Swiss Valley Farms member Allen Blasberg's dairy farm milking cows.

Kourtney is not quite sure what she wants to do once she graduates high school. "Either attend University of Northern Iowa to become an elementary teacher," she says. "or go to NICC in Calmar and major in dairy science."

In high school Kourtney plays

DAIRY PRINCESSES

round up

soccer, backtrak and volleyball. In addition, she is active in both 4-H and FFA.

Amber Heinrich, 17, represented Jackson and Clinton counties. Amber is the daughter of Swiss Valley Farms members Joe and Shelley Heinrich, Maquoketa, Iowa.

She is a senior at Maquoketa High School and works on the family farm where they milk 50 head of Holsteins.

Amber plans to attend either Kirkwood Community College or Iowa State University where she would like to get her degree to become a veterinarian.

She is very active in speech and drama, FFA, Student Senate, band, chorus, Jazz Band and Color Guard.

The Iowa Division of Midwest Dairy Association sponsors the Iowa Dairy Princess Contest.



Amber Heinrich
Maquoketa, Iowa



Alyson Thurm
Sumner, Iowa

Hannah Andregg, 10, daughter of Swiss Valley Farms producers, Dave and Kris Andregg of Guttenberg was crowned Clayton County Lil' Miss Squirt. Hannah is in fifth grade and just finished her first year of 4-H, where she showed her dairy cows. Her family milks 52 Holsteins.

Leah Henkes, 17, daughter of SVF members Trent and Leslie Henkes, Monona, Iowa, is the Clayton County Dairy Princess. Leah is very active in the dairy industry at the local, state and national levels. She participated in Quiz Bowl at the National Holstein Annual Convention. She is active in FFA and National Honor Society.

Alyson Thurm, 12, daughter of Swiss Valley Farms producers, Mike & Karen Thurm of Sumner was crowned Bremer County Jr. Dairy Miss. Alyson helps feed calves and milks on the farm. Her duties as Junior Miss include handing out ribbons at the county fair this year.

Her parents milk 30 Holsteins and farm 106 acres. Away from the farm, she enjoys swimming and riding her bike.



Hannah Andregg, Guttenberg, Iowa
Leah Henkes, Monona, Iowa



Emily Mueterthies
Lawler, Iowa

Emily Mueterthies, 17, daughter of Swiss Valley Farms producers, Don and Keely Mueterthies of Lawler was crowned Chicksaw County Dairy Princess in June. Emily attends Mount Mercy College in Cedar Rapids studying nursing.

On the farm, Emily helped milk and feed calves. Her family milks 400 Holsteins and farms 850 acres of corn, beans and alfalfa.

FIELD PERSONNEL & STATS

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BOB ZIELSDORF

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

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

George & Judy Cadden	64,000
Kevin & Donna Carolan	75,000
Deetz Bros	97,000
Delbert Devries	80,000
Randy Dreier	89,000
Paul Fassbender	83,000
Larry Gilbertson	58,000
Hendel Farms	89,000
Hodson-Dirksen Farms LLC	68,000
Robert & Patricia Horst	90,000
Lester Leatherberry	99,000
Cheryl Meier	87,000
Mike Meier	87,000
Oat Hill	94,000
Jeffrey Schaefer	70,000
Kurt Schaefer	70,000
Susan Schaefer	70,000
Philip Schneider	93,000
Titus Stauffer	89,000
Harry Weier	70,000
Leighton Yoder	56,000

welcome
NEW MEMBERS

Z&Z Farms LLC
North Freedom, WI
Jordan Diers
Sumner, IA

Somatic Cell Range % of **A** Farms

0 - 100,000.....	3 %
100,001 - 200,000.....	19 %
200,001 - 300,000.....	22 %
300,001 - 400,000.....	21 %
400,001 - 500,000.....	17 %
500,001 and above.....	18 %

Somatic Cell Range % of **B** Farms

0 - 100,000.....	2 %
100,001 - 200,000.....	12 %
200,001 - 300,000.....	13 %
300,001 - 400,000.....	25 %
400,001 - 500,000.....	13 %
500,001 and above.....	35 %

FORMER BOARD MEMBER PASSES



Arnold W. Petersen, 89, of Davenport, died on Monday, August 20, 2007, at home attended by his loving wife and family. Visitation will be 4-7 p.m. today at Runge Mortuary. Funeral services will be 11 a.m. Wednesday, August 22, 2007, at St. Paul Lutheran Church where Arnold was a life-long active member. A fellowship luncheon will be immediately following the service. Interment will be at Memorial Park Cemetery. In lieu of flowers, memorials may be made to St. Paul Lutheran Church or Trinity Pathway Hospice.

Arnold was born July 6, 1918, to William Frederick and Clara Emma (Spies) Petersen. He married Evelyn Eunice Shellabarger on October 8, 1941, at St. Paul Lutheran Church.

Arnold has been a life-long dairy farmer in rural Davenport. He was active in the promotion and growth of the dairy industry in Scott County serving as secretary of the Mississippi Valley Milk Producers and as a director of the Dairy Council of the Quad Cities. Arnold served on the Board of Directors for Swiss Valley

Farms from 1959-1985. Other Board associates included the Federal Land Bank, Farm Service of Walcott and the Davenport Osteopathic Hospital. He was also a lifetime member of Davenport Moose Lodge #28.

For all the awards and recognition of service over the years, Arnold's greatest pleasure was his family and friends. He and Evelyn shared the love of dancing and traveled throughout the Midwest to Polka festivals. Arnold was past president of the Eastern Iowa Polka Club. He and Evelyn passed along their joy to many couples giving dance lessons in their home.

Arnold was preceded in death

by his daughter, Virginia Marxen, granddaughter, Kaycee-Jo Petersen, grandson, Scott Petersen, and great-grandson, Trevor Petersen.

Arnold's remaining family included Evelyn, his loving wife of 66 years; his children, Dick and Dee, Davenport, David and Shirley Rose, Donahue, Rod and Nancy Rubens, Eldridge, Larry and Pam, Long Grove, Carol and fiancée, Howard Spoon, Blue Grass, and Michael and Mary Swanson, Milan; 14 grandchildren; 10 great-grandchildren; a brother, William and Marian Petersen; sisters, Verna and Wes Muller, Darlene Mayes; and brother-in-law, Lyle Shellabarger.

Courtesy Quad City Times

Photo Contest

It's your last chance to submit photos for the calendar photo contest! Deadline for entering is September 30, 2007.

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.

Three top prizes will be awarded! Pictures of people of all ages living and working day-by-day on their dairy farms is a pretty broad category. If you have any questions, please feel free to contact the Member Relations Department at 563.468.6641.



SWISS VALLEY GALS, *what's your personality?*

Are you an analytical? Or perhaps an expressive? Maybe you're a dominant? If you want to learn more about what you are and how your style relates to other people's styles, then be sure to attend this fall's Swiss Valley Gals meetings.

Learning about the major personality styles will help you learn more about the way you react to life and how you interact with your husband, your children or the people you work with on and off the farm.

Jim Batman from Wizard's Workshop, LLC will be the speaker at all three meetings. He will help you determine what your personality style is and will tell you in a very humorous way how your style reacts and interacts with other people's styles.

Batman has presented this workshop to the Swiss Valley Young

Cooperators as well as to the national YC group. A 20-year veteran of these workshops, he has presented to many corporations across the country, including the U.S. Air Force.

Everyone knows effective communications is important within families and in the workplace. Communication is improved by a better understanding of the different personality traits. You will find this an immensely entertaining meeting. You also will be enlightened and looking at your communication skills in a whole new light. You won't want to miss this meeting!

Any woman who is involved in a Swiss Valley Farms dairy operation is a Swiss Valley Gal and is invited to the meeting. Look over the schedule below and find your meeting and mark it on the calendar. In a few weeks, you will be receiving your

postage-paid meeting reservation card in your milk check. Fill out the card and pop it back in the mail. Reserve your place at this fun, fall meeting!

2007 SWISS VALLEY GALS

meeting dates:

Tuesday, October 9

Country Junction Restaurant,
Dyersville, IA

Wednesday, October 10

Huckleberry's, Prairie du Chien, WI

Thursday, October 11

Pickwick Mill Restaurant,
Winona, MN

Registration begins at 11:15 a.m.
Lunch is served at 11:45 a.m.
Speaker begins at 12:30 p.m.
Adjournment is at 2 p.m.



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Dairyman

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