

# Dairyman

MAY 2014



**JUNK FAMILY PUTS DOWN  
ROOTS IN IOWA**



# Well Deserved Honor

by Don Boelens

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It's exciting when someone you know receives a richly deserved recognition. This is why I was so pleased when I saw the recent announcement from the World Dairy Expo that Swiss Valley's Board Chair Pam Bolin was named its 2014 "Dairy Woman of the Year."

Pam and her husband Dave have lived their lives immersed in what matters most to them: their family, their faith and their dairy. Pam has served on our co-op's Board for almost 25 years and has been Chairman of the Board for the past seven. I've had the pleasure of working with Pam for 11 years and I know from experience that she is an enthusiastic doer as well as a creative thinker. I've noticed that she is an open-minded and honest individual who is extremely intelligent. She always considers all the facts and carefully weighs all opinions before taking action.

It is easy to see that Pam feels very strongly about America's dairy industry and she has backed this up with a lifetime of dairy promotion. Her love of the dairy industry and her dairy operation is refreshing and her desire to promote dairy among today's consumers is exciting.

What's even more important is that Pam gets other people excited about dairy, too. She is a huge asset to the many dairy promotion boards and committees she serves on. Pam



**CEO Don Boelens**

never turns down an opportunity to be interviewed about the goodness of dairy products and dairy farmers. She will tell everyone within hearing distance about the wholesome and natural nutrients in dairy products and how important it is to serve them to your family every day. She

(ARTICLE CONTINUES ON PG. 4)



**Pam Bolin  
 SVF Board  
 Chair**

At World Dairy Expo

## Pam Bolin Chosen 'Woman of the Year'

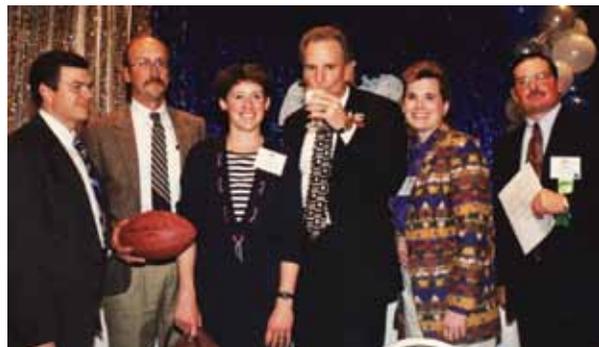
This fall at the World Dairy Expo in Madison, Wis., Swiss Valley Farms Board Chair Pam Bolin will be honored as "Dairy Woman of the Year" at the annual Dinner with the Stars Recognition Banquet.

The journey that eventually led Pam to this award began in Clarksville, Iowa, where she and her husband Dave have owned and operated Beaver Creek Dairy for the past 35 years. This is where they raised their three sons: Matthew, 33 (wife Ashley & sons Noah and Foster) Daniel, 31 (wife Lynn and daughter Amara & son Vance) and James, 27 (wife Nicole, son Payton, and a baby due in May). Dan and Lynn currently work in partnership with Pam and Dave on Beaver Creek Dairy. Matthew and Ashley live in Gainesville, Florida, where Matt works as a radiology tech at the Vet School. James works for the Fellowship of Christian Athletes in Byron, MN and is a boys' basketball and a track coach.

Pam and Dave milk their 75-cow herd in a double-four herringbone parlor with an attached free stall barn. The herd consists of registered and grade Holsteins, registered Guernseys and registered Jerseys. Some of the Holsteins and Guernsey trace back to Pam and Dave's 4-H projects. Pam bought her first registered Holstein in 5th grade and some of the animals in



**Clockwise from left:** Pam and Dave Bolin as YC'ers in 1982. Pam poses at the 1995 NMPF dairy summit with NFL great Roger Staubach with other Swiss Valley directors and spouses. Dave is on the left. Pam and Dave, right, with son James and his wife Nicole, accept the 2006 Ralph Keelling Award from then Iowa Secretary of Ag Patty Judge. Pam and other dairy reps visit with U.S. Trade Ambassador Ronald Kirk in 2010. The late WHO ag broadcaster Gary Wergin interviews Pam in 2003.



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## **Pam Bolin** \_\_\_\_\_ **Cont. from Pg. 2**

care about their cows and the land they farm.

What really impresses me about Pam is how much pride she has in this dairy cooperative. She only wants the best for Swiss Valley Farms and its members. While this has been a tall order in these tough economic times, Pam and all the other Board members have kept their noses to the grindstone and ushered the co-op into new business opportunities and profitable expansions.

Everyone on the Board has a right to feel proud of the work they do. Pam can feel proud of all she does as our Board Chair. Her work on the board along with her many promotion activities with DMI and Midwest Dairy all combine to make her well deserving of the “Dairy Woman of the Year” title at this year’s World Dairy Expo.

## **‘Dairy Woman of the Year’** \_\_\_\_\_ **Cont. from Pg. 3**

the herd today trace back to “Milly.” The Guernseys were part of Dave’s 4-H projects and the herd he started at age 13. The Bolins own 102 acres and rent another 120, which are part of Dave’s Century Family Farm.

### ***Dairy Leadership down through the years:***

In 1982, Pam and Dave were chosen Outstanding Young Cooperators by Swiss Valley Farms and attended two national dairy conventions sponsored by National Milk Producers Federation. From there, the couple continued to grow in dairy leadership both at home and nationally.

In 1989, Pam was elected in her district to serve as a director on the Swiss Valley Farms Board. She was elected Board secretary in 1998 and Board Chairman in 2007, making her the first woman to achieve this position in any major U.S. dairy cooperative.

In 2002, Pam was appointed to a three-year term on the National Dairy Board.

That same year, the Bolin Family was named the Iowa Junior Holstein Family of the Year.

In 2006, Pam and Dave were presented with the 2006 Ralph Keeling Award for dairy leadership in Iowa.

Pam currently serves on:

- The Executive Council for the Dean of the College of Ag at Iowa State University

- A Delegate to the Iowa State Dairy Association Board

- A member of the Midwest Dairy Corporate Board, the Midwest Iowa Division Board and the Midwest Iowa Dairy Nutrition Council Advisory Committee

- Board member of Dairy Management Inc.

### ***Praises from other dairy leaders***

“Pam very much deserves to be called the ‘Dairy Woman of the Year,’” says retired long-time Swiss Valley Farms Board member G. Joe Lyon of Toledo, Iowa. “Besides her Swiss Valley duties, Pam has also excelled on the Midwest Dairy Association board and the Dairy Management Inc. board. She has also leant her talents to several other dairy and breed organizations and supported many dairy-related objectives.”

“Pam has been a tremendous Midwest Dairy Association board member,” says Keven Stiles, Sr. VP of MDA Business Development & Partnerships. “She is passionate about our work, engaged in what we do and has often stepped up when called upon to assist. Pam is a tireless promoter of dairy products, dairy farmers and the dairy industry. She is knowledgeable, creative and passionate about everything related to dairy.”

# Burkens Declared ‘Good Neighbors’

**G**ood neighbors occasionally deserve a pat on the back for their efforts. A pat on the back is exactly what the Burken family of Blue Hyll Dairy, Clinton, Iowa received when they were named the April recipients of the “Gary Wergin Good Farm Neighbor Award.” A hundred friends, family members and business associates were on hand to witness Iowa Secretary of Agriculture Bill Northey deliver the award during a ceremony April 23rd in Clinton.

Marty and Michael are brothers who run Blue Hyll Dairy along with the help of Marty’s daughters Hannah, Haley and Hillary. They

milk 810 cows and raise 170 dairy beef steers, have a large compost business and raise row crops. The dairy was originally begun in 1968 by their father, Loran, who still helps out on the farm.

Blue Hyll Dairy is a leader in conservation and sustainability, receiving many awards over the years for its water recycling and composting efforts, including receiving one of the inaugural Iowa Farm Environmental Leader Awards at the 2012 Iowa State

Fair. The farm composts 1,600 tons of solid manure each year and markets this compost, selling approximately 200 tons annually to local gardening enthusiasts, landscapers, and even competitive pumpkin growers.

In addition to their work on the farm, the Burken family is very active in their community. Last June, they hosted an open house at Blue Hyll that drew more than 2,000 people and over the years they have given

(ARTICLE CONTINUES ON PG. 9)

**At right:** Iowa Secretary of Agriculture Bill Northey, right, presents the Gary Wergin Good Farm Neighbor Award to Blue Hyll Dairy owners, from left, Marty, Loran and Michael Burken.

**Bottom right:** Marty Burken’s daughters, Haley, left, and Hillary, get a grip on Dad’s award.

**Below:** Blue Hyll Dairy is just north of Clinton, Iowa off Hwy. 67.



# Geographic Indicators = Trade Inhibitors

**M**uch of the focus of international trade negotiations in the 21st century addresses the regulation of products created by our minds – what’s known as intellectual property, things like software programs, movies, and trademarked brands. What’s become painfully obvious in recent years is that modern notions about intellectual property are being twisted to stifle the sales of some of the oldest things created by human hands: wine, meats, and cheeses.

The latest evidence of this effort is the push by European governments to dress up trade protectionism in the more fashionable form of geographic indications (GIs). GIs are a type of intellectual property designation intended to protect the use of certain names of foods produced in a particular region. A prominent example is Parmigiano Reggiano, a type of parmesan cheese produced in northern Italy. No food producer should be able to co-opt that specific name, just as no potato grower outside of Idaho has a right to sell “Idaho potatoes.” But that’s a far different matter than what is happening now, where generic names like parmesan are at risk of being pulled from the labels of foods where they’ve been featured for many years.

In fact, food makers in America and elsewhere have helped to popularize common food names with generations of consumers around the world. Now, European officials are trying to claw back those names for the exclusive use of their own companies. This is all the more galling considering that immigrant families played a major role in developing this global consumer demand, by introducing to new markets the products their families learned to make back in Europe. Without this work by American cheesemakers, the value of these common terms would be far lower, since they would be much less familiar to global consumers.

Already, trade deals the EU has created with important export markets like South Korea and Canada have specific carve-outs for European-made cheese products that

prevent the same American-made products from being sold in those countries. And as the U.S. government proceeds with a massive trade deal with the EU, the battle over geographic indicators is going to be front and center.

Fortunately, NMPF has been able to work with other groups concerned about this precedent, especially the Consortium for Common Food Names (an independent organization founded by the U.S. Dairy Export Council), to point a spotlight on the ramifications of the GI issue. Last month, 55 U.S. Senators co-signed a letter to the Department of Agriculture and the U.S. Trade Representative’s office, indicating their indignation with the EU’s negotiating tactic to protect common food names. The letter underscored strong U.S. political support for rejecting any attempt by the EU to confiscate common food names. We believe it’s critical not only to be vigilant about attacks against our own market, but also to restore market access for our cheeses, including parmesan, feta and others, into the EU and all other export markets.

Despite protests from food producers beyond its borders, the EU has been emboldened by the pursuit of this patently self-serving strategy. The EU has not just granted the Greeks the sole right to sell “feta”; now, it is advancing an application by the Danes to create a



**By Jim Mulhern**  
NMPF  
President &CEO

geographic indication that would grant that nation exclusive rights to “havarti.” This, despite the fact that havarti does not apply to any geography in Denmark, and that the cheese already has an internationally-recognized Codex standard precisely so it can be made elsewhere in the world. In light of this trend, it’s not so surprising that a British court also ruled recently that the U.S. could no longer export “Greek Yogurt” to the United Kingdom, despite the fact that this term is not even on the EU’s own GI registry.

Trade liberalization is all about allowing the providers of goods and services to reach millions of consumers through the freer flow of their products. It enhances the ability of people in both developed and developing nations to enjoy products they may have never encountered before. For those who want cheeses from Italy, those products already state that fact on the label, just as cheeses made in the U.S. have similar designations. Removing the ability of American companies to use a specific common cheese name, however, is a far greater intervention, and an inappropriate one.

What the U.S. food industry wants – and this is bigger than just cheeses – is simply the opportunity to compete on a level playing field. It shouldn’t be stilted by Europe’s latest non-tariff trade barrier, masked as a crusade for the intellectual property rights of certain European countries. Freer trade should facilitate more choices, not less, which is why this fight over GI’s is not just a legal exercise, but an important defense of consumers’ rights around the world.

## George Hanson Memorial Scholarship Aps Available

The family of the late George Hansen, long-time supervisor of Central Milk Producers Cooperative (CMPC), endowed a scholarship fund to assist individuals from Midwest dairy farm families with college tuition costs. Two \$1,500 scholarships rotate among the dairy cooperatives that are members of CMPC. This year, Swiss Valley Farms members are eligible to apply to win one of these scholarships.

If you will be attending college full-time in the fall of 2014, you are eligible to apply even if you have already won a Swiss Valley Farms scholarship in the past. Students who have applied for the 2014 co-op scholarships are already entered into this pool and do not need to apply again. Deadline for applying is June 9, 2014. Good luck!

Download the scholarship application online at [swissvalley.com](http://swissvalley.com) in PDF or in Word format.



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# Where's the Cheese?

## There are several ways members can purchase Swiss Valley Farms cheeses

1. The Luana, Iowa cheese plant operates a cheese store in the front of the office. A wide variety of cheeses are available, including the newest members of the Swiss Valley cheese family -- naturally smoked Swiss and Baby Swiss. You can also purchase award-winning Baby Swiss wheels, Swiss chunks, cream cheese, cheese curds and other cheeses from Caves of Faribault, Mindoro Blue cheese wedges, and smoked Gouda and regular Gouda. Phone 563-539-7201.

2. A variety of Swiss Valley Farms packaged cheeses are available at the co-op's Procurement Office at the Prairie Farms bottling plant in Dubuque. Phone 563-583-7669 and ask for Tishana.

3. Swiss Valley cheeses may be purchased at the Cheese Cave store in downtown Faribault, Minn. at 318 Central Ave. N. This is the official store of Caves of Faribault and you can find everything that is produced and aged at the Caves as well as other Swiss Valley Farms cheeses. Phone (507) 334-3988.

4. If these shopping locations are not convenient for you, you can order Swiss Valley Farms and Caves of Faribault cheeses on-line at [www.cheesecave.com](http://www.cheesecave.com). Have it shipped directly to your door.

For your convenience, purchases at the Dubuque and Luana cheese stores can be charged to your milk check.

Milk haulers who use these two receiving stations may pick up cheese for their patrons and deliver it to their farms.



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## Good Neighbor Award \_\_\_\_\_ Cont. from Pg. 5

regular tours of their farm to school groups and area business leaders.

“It’s very important for dairy farmers to be transparent and let people know that animals are of the utmost importance to us,” Marty said. “At Blue Hyll, we try to give people the opportunity to see where their milk comes from. People don’t usually get this opportunity.”

“It is great to be able to recognize dairy farmers like Marty and Michael Burken and their father Loran who are innovative leaders who do things right in caring for their animals and the land while also serving their community,” Northey told the group. Members of the Burken family were interviewed before the award presentation by Bob Quinn during a live remote broadcast of “The Big Show,” which airs on both WHO and WMT radio.

“Right after I was interviewed on “The Big Show,” I got text messages from farmers who I didn’t even know had my phone number,” Marty said. “It was really great to have our family, friends and colleagues here to share this day with us.”

The Burken’s were nominated for this award by Chris Freland, who is manager of Industry Relations for the Midwest Dairy Association as well as being a friend of the family.

The Wergin Good Farm Neighbor Award, made possible through the financial support of the Coalition to Support Iowa’s Farmers, recognizes Iowa livestock farmers who take pride in doing things right. This includes caring for the environment and their livestock and being good neighbors. It is named in memory of Gary Wergin, a long-time WHO Radio farm broadcaster who helped create the award.

Anyone interested in nominating their neighbor for the award should write a letter or e-mail explaining why their neighbor should receive this designation. Applications may be submitted to the Iowa Department of Agriculture and Land Stewardship, attn: Wergin Good Farm Neighbor Award, Henry A. Wallace Building, Des Moines, IA 50319 or emailed to [Communications@iowaAgriculture.gov](mailto:Communications@iowaAgriculture.gov).

## USDA Launches Website on Farm Bill Implementation

U.S. Ag Secretary Tom Vilsack announced that significant progress has been made on implementing the Agricultural Act of 2014, better known as the 2014 Farm Bill, which was signed by President Obama on Feb. 7.

“Every USDA agency is working diligently to implement the farm bill’s new provisions quickly and effectively,” Vilsack said. To get the latest news on USDA’s farm bill implementation progress, go to:

**[www.usda.gov/farbill](http://www.usda.gov/farbill)**.

## *MILC Payments Get Extension Through September*

U.S. Department of Agriculture (USDA) Farm Service Agency (FSA) Administrator Juan M. Garcia announced an extension of the Milk Income Loss Contract (MILC) program. The extended MILC protects dairy farmers enrolled in the program against income loss through Sept. 1, 2014, or until a new Margin Protection Program for dairy producers (MPP), established by the 2014 Farm Bill, is operational.

Contracts for eligible producers enrolled in MILC on or before Sept. 30, 2013, are automatically extended until the termination date of the MILC program. Dairy operations with approved MILC contracts will continue to receive monthly payments if a payment rate is in effect.

# Junks Thrive After Moving Dairy to Iowa

by Nancy Feeney

**M**oving your home and your herd from a rented farm in Dodgeville, Wis. to another one in Epworth, Iowa is a tall enough order to fill in anyone's life. Doing this all within days of giving birth sounds like a Herculean feat. But this is just what Jeremy and Melanie Junk did five years ago when a good looking dairy farm came up for rent just five minutes away from Melanie's family. The situation was too good to pass up and quick action was required.

Being nine months pregnant meant Melanie's heavy-lifting days were behind her so extra help was recruited and the move was accomplished with the help of great family and friends. Baby Keaton was born three days later. Melanie says their son's birth was absolutely the best thing to ever happen to them.

Five years later, the Junk's are tending a herd of 75 registered Holsteins and registered Red and White Holsteins. Their rolling herd average is 24,000 lbs. They have an 80-cow free stall barn with a double-6 milking parlor.

Soon after they moved to Epworth, Jeremy started driving a dump truck working mainly in Wisconsin. "The trucking company belonged to our landlords and they asked me if I wanted to drive for them," Jeremy says. Sometimes the truck driving gets in the way of running 200 acres, but somehow it

all seems to work out. With help, it takes two hours to milk the herd and clean up. If Melanie and Keaton are doing the milking alone, it takes three hours. "Keaton helps out where he can," Melanie grins. "When Jeremy has to leave early, we have a high school boy help in the morning."

When Keaton isn't helping mom, he sits at his own special desk in the barn and uses a laptop computer. They have wifi in the barn so he can watch "PBS Kids" most mornings before he goes off to pre-school. Every other weekend Jeremy's 13-year-son Nathan comes home. He also likes the farm life and is very involved

both at home and in 4-H being on judging teams, quiz bowl and, of course, showing dairy pigs and beef.

Just a month ago, Jeremy and Melanie installed cameras in the barns. Now they can see what is going on in four areas via a split screen monitor in the utility room and, even better, on their cell phones. "We mainly did this for heat detection," Melanie says. They did all of the camera installation themselves. "Mounting the cameras and stringing the wires was the easy part," they say. They had to call in an AV technician to get the cameras up

(ARTICLE CONTINUES ON PG. 12)



**ON THE COVER:** The back of Keaton Junk's jacket speaks volumes about his role on his parent's dairy. He enjoys helping out doing whatever he can, like pushing feed up for the hungry cows in the yard.

**Above:** Jeremy and Melanie Junk pose with Keaton inside their maternity pen.



**Top:** The cows have plenty of space to move around in the Junk's free stall barn.

**Below:** Melanie demonstrates how the new barn cameras cover four areas and allow them to keep an eye on the cow activity.

**At right:** Their farm name signifies that a river divides Jeremy's home state of Wisconsin from Melanie's home state of Iowa.

**Bottom right:** Keaton has lots of friends to keep happy in the calf hutches.



## Jeremy & Melanie Junk Dairy \_\_\_\_\_ Cont. from Pg. 10

and running via internet.

Melanie enjoys working with Swiss Valley field rep, Kara Koopmann. "I love the fact she can get information to me really fast via a text message", she says. "We can simply text each other back and forth and solve all kinds of problems." Not that the Junks have too many problems that need to be solved. Their SCC is usually below 100,000.

They keep this count low with a milking routine that includes a pre dip and a wipe off with microfiber towels before putting on the milkers. "We never fore strip the cows," Jeremy says. Even though this is often recommended in a quality milking protocol, the Junks figure that what

they currently do is working well for them. The old saying, 'If it ain't broke, don't fix it,' certainly seems to apply.

They bed the free stalls with sand and add fresh once a week. The sand does tend to settle in the manure pit, but they feel it is worth the hassle for the resulting cow comfort benefits. The dry cows are bedded on corn stalks.

The Junks have been working on gradually improving their genetics and growing their cow families by flushing embryos to get heifer replacements. They are particularly proud of one of their cows Bianka who was best bred and owned, best udder and Supreme champion at both Dubuque and Delaware county

fairs as well as the district show in 2012.

Recently, they flushed a home bred Red & White Holstein to a Red & White polled bull (no horns). From the ten resulting pregnancies, they got eight heifers. "Some people have skill. Some have luck. Some have angels," Melanie says. "I think all three had a part in this and also in our everyday life!"

Yet another blessing to cap off their fifth year in Iowa was the opportunity to purchase this Epworth farm, which they quickly did. No more moving for them! So far, putting down roots in this northeast Iowa dairying community has brought them everything they need.

## *Portable Cow Float Tank Creates More Time to Heal*



The Junks find it useful to own a portable cow float tank. Whenever a cow can't get up on her own for whatever reason, they take the tank to the down cow. The cow is then safely rolled on to a rubber mat with the front and back doors off the float tank and a winch is used to gently load the cow into the tank.

Then they pump in warm water -- 100 degrees, the same temperature as the cow. "Being in the water makes the cow weight 80 percent less so she's only supporting 20 percent of her weight, which allows blood to circulate," Melanie says. "This helps them feel better, which makes them want to eat."

"We all know a down cow is a dead cow. The tank allows us to borrow time for the vet to treat the original problem of why she went down."

The water is let out of the tank and if the cow is able she can walk out, lay down and be able to get up again on her own. "With most cows, it's just a matter of giving their confidence back and allowing the treatment time to work!"

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During the Month of March, these Swiss Valley Farms Members averaged below 100,000 for their Somatic Cell count.

ALDINGER, ROGER	91,000
BAILEY, MICHAEL & JEAN	91,000
BENNETT, JOHN & CHARLENE	42,000
BREUCKMAN, CHAD	65,000
BRIMEYER, DANIEL & DEB	76,000
BRIMEYER, DEREK	76,000
CAROLAN, KEVIN & DONNA	83,000
DAMROW, DON & DONNA	85,000
DREIER, RANDY D.	86,000
FRICKSON, ANDREW M.	85,000
GALLUN, TRACY	57,000
GORHAM, FLORIEDA	91,000
HALL, LARRY & ROXANNE	87,000
HENDEL FARMS	69,000
HESSENIUS, CRAIG	79,000
JUNK, MELANIE M.	98,000
KETCHUM, ROBERT C & TERRI A	64,000
KLUESNER, LEO & JULIE	84,000
MEIER, BRIAN	80,000
MEIER, MIKE & CHERYL	80,000
PEARCE, RICHARD J.	76,000
PRIER, DONALD	86,000
SAUER DAIRY FARM LLC	85,000
SCHUMACHER, PAUL & JENNIFER	92,000
SCHUSTER, CHRIS	91,000
SCHUSTER, LEONARD	91,000
SCHUSTER, RONALD	91,000
SELKE, WALTER	59,000
SELKE, WILLIAM	59,000
STRIEF FARMS INC	86,000
THOMPSON, LARRY & LIANE	68,000
VALLEY VIEW DAIRY INC	87,000
VANDERHAM DAIRY LLC, BILL & LYNN	79,000
VANDER WAL, BRUCE	95,000
WESTHOFF, NICHOLAS & JESSIE	93,000

Somatic Cell Range -- Percentage listed is based on number of **A** Farms

0 - 100,000.....	6%
100,001 - 200,000.....	31%
200,001 - 300,000.....	27%
300,001 - 400,000.....	19%
400,001 - 500,000.....	10%
500,001 and above.....	7%



## Have Your Lab Counts Texted to You

Swiss Valley members can now get a text message delivered to their cell phones containing their components from every tank of milk picked up on their dairy as soon as the lab sends the results to Swiss Valley, which is usually the next day.

Lab results include components (butterfat, protein and other solids), SCC and MUN score. The text is identified by the sequence number the hauler puts on the sample when picking up the milk.

To get signed up for texting, send your producer number and your cell phone number and cell phone provider to [tim.genthe@swissvalley.com](mailto:tim.genthe@swissvalley.com).

Welcome

### NEW SWISS VALLEY FARMS MEMBERS

**AYEN FARMS**  
Janesville, WI

**JAMES J ALT**  
Janesville, WI

**ROBERT FENRICK Jr.**  
Janesville WI

**JOE H & JULI UBERSOX**  
Shullsburg, WI

## Future Milk Contracts Are Made Through the Blimling Office

Future Milk Contracting is open to Swiss Valley Farms members only. All futures' contracts are made directly through Blimling and Associates. To contract milk, call the offices of Blimling and Associates at 1-800-945-8891 and give them your farm number to get the process started. Through Blimling, you will have access to live market pricing and your contracting window will be larger.

You may contract milk from:

- 8:30 a.m. to 3 p.m. Monday-Thursday CST and 8:30 to 1 p.m. Friday CST for the Class III-based program.
- 9:05 a.m. to 1 p.m. Monday-Friday CST for Total Price Contracts (this includes Producer Price Contracts) and Options-based contracts.

For more details on Forward Fixed Price Milk Contracting, Swiss Valley members can log on to the members-only section of [swissvalley.com](http://swissvalley.com).

*swiss valley farms*

## ANTIBIOTIC POLICY

### Antibiotic Policy

If a member suspects antibiotics in his or her bulk tank & calls a SWISS VALLEY FARMS field representative to report this before dumping the milk:

- **1st time** in a calendar year, the coop will pay 80% of the milk.
- **2nd & 3rd times** in a calendar year, the coop will pay 50% of the milk.
- **Over 3 times** in a calendar year, the coop will pay **zero**.

On the 1st offense, if a member has purchased a test kit and detects the positive antibiotic milk, SWISS VALLEY FARMS, CO. will reimburse that member \$75.00 toward the cost of the test kit.

All claims must be received by the corporate office for payment no later than 60 days after the milk was dumped.

The earliest dated claim turned in will be paid at 80% payment.

If antibiotics are found to be present in a farm truckload as a result of a screening test, the member will NOT be paid for that shipment of milk, and will be assessed as follows:

**Full cost of net load  
plus the cost of disposal.**

Net load = total pounds on the load minus the member's pounds.

Your copy of

# Dairyman



PRSR STD  
U.S. POSTAGE

**PAID**

Permit No. 141  
Davenport, IA

Post Office Box 4493  
Davenport, IA 52808

*Address Service Requested*

## **GET IN ON THE FUN!! TAKE PHOTOS FOR THE 2015 SWISS VALLEY CALENDAR CONTEST**

2015!! Can you believe it!?

It's time to take photos for the Swiss Valley Farms 2015 Calendar Contest! Spring is a wonderful time to take photos on the farm! But please remember, we need photos from all the seasons to make a good calendar. Don't miss out. Get out those cameras and start shooting. Interesting things happen all year long on the dairy.

*Good Luck!!*

