

Dairyman

NOVEMBER 2016



Grass-fed farm stars in latest Swiss Valley promotion





Kudos for Our Cheeses!

by Chris Hoeger, CEO

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**Swiss Valley Farms
 Cooperative**

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

- Customers & Consumers
- Owner/Members
- Workforce

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Several things have happened during the past few months that have made me even more proud to be the CEO of Swiss Valley Farms. Being awarded the Tom Camerlo Exporter of the Year Award most certainly was one of these events. But something else happened that was much quieter and could have easily been overlooked. I am, for one, very happy to be made aware of it.

Several compliments have been paid to this co-op by some of our customers. As simple as this may sound, it truly is always a thrill to hear comments from a satisfied customer. Jill Ellingson, plant manager at the Caves of Faribault, passed on to me and to her team of employees at the plant a kudo she received from a Minnesota native who now lives in California.

Jill said this man had visited a cheese shop in San Diego where they introduced him to Jeffs' Select. She said this customer called the Faribault plant to let them know he thinks the cheese is 'phenomenal' and that he is proud to know it is from Minnesota where he was born and raised. He further said that he has tried many cheeses over the years, and this one is by far his favorite.

Another e-mail arrived at the Caves in October.

"We were recently shopping at Lunds/Byerlys store in St. Paul and had picked up some nice French bread to which we wanted to add a cheese accompaniment. We saw a lovely cheese display and, for some reason, were drawn to your Gouda. We were unfamiliar with your cheese company and so basically just bought it based on sight. When we got it home we loved it. We were so impressed with the



Chris Hoeger

quality and taste."

"We fished your wrapper out of the garbage and discovered that you are basically "local" being from Faribault. We got on your website and had fun reading about the process you two Jeffs go through to bring your wonderful cheese to the lucky rest of us. Thank you for being artists and making such a wonderful product. You can be sure we will look for your cheese again, and enjoy it as much as we did our maiden taste of Gouda."

More words of praise came to us via the Swiss Valley Farms Facebook page. A pleased customer posted this message: *"The Mindoro Blue has to be the best Blue cheese ever. It is so creamy and just melts in your mouth. Wish it came in bigger packages."*

Another happy customer posted this on the Caves of Faribault Facebook page: *"I tried your Blue cheese today for the first time and it is absolutely, wonderfully delicious."*

Words like these are music to

(ARTICLE CONTINUES ON NEXT PAGE)

Export Award Presented to Co-op

On Oct. 13, Swiss Valley Farms, who ships cheese, whey powder and dairy ingredients to 23 countries across the globe, was presented the 2016 Tom Camerlo Exporter of the Year Award. This award is presented annually to the U.S. dairy supplier that exemplifies leadership in advancing U.S. dairy exports, demonstrates commitment to export market development and makes exports an integral part of its overall growth strategy.

Sponsored by the U.S. Dairy Export Council and presented by Dairy Foods magazine, the award was presented to Swiss Valley Farms CEO Chris Hoeger and Jay Allison, V.P. of Sales and Marketing for the co-op, during the USDEC Annual Board of Directors and Membership Meeting in Arlington, Virginia.

A feature article on Swiss Valley Farms was published in Dairy Foods magazine. You can look for it online at <http://www.dairyfoods.com/> or on USDEC's official blog at: <http://blog.usdec.org/USdairyexporter>.



Above: A group photo was taken after the awards ceremony. From left are: USDEC Chairman Paul Rovey, Swiss Valley Farms CEO Chris Hoeger, Swiss Valley Farms VP Sales & Marketing Jay Allison, Dairy Foods Magazine Editor-in-chief Jim Carper and USDEC President Tom Suber.

At right: A close up of the award.
Photo Credit: Stein Photography



The video about Swiss Valley Farms and its exporting history that was played at the awards ceremony was posted on the Swiss Valley Farms Facebook page on Oct. 13.

Cheese Kudos Continued from Pg. 2

my ears as I am sure they are to our employees, too. In fact, compliments such as these should put a smile on the face of everyone on the Swiss Valley Farms team of employees, no matter what plant or office they work in. These comments should also put a smile on the faces of our member owners, who work hard to provide the farm fresh, quality milk to these plants. Success like this takes a team effort. Quality cheeses always start with quality milk.

One thing I never tire of saying is “Thanks” to all of our

co-op members and employees for the hard work and effort they expend on their jobs that results in the consistently high quality cheeses we sell across the country, and indeed, across the world. It is because of this teamwork, dedication and customer-focused approach that we are receiving awards and compliments such as these.

Let's keep up the good work and see what we can achieve together in the next year.

Co-op Members featured in . . .

Grass-Fed Cheese Promotion

by Lauren VanSpeybroeck



On a fine summer's day, co-op member Lane Friedrich patiently posed in photo after photo out in the pastures with packages of Swiss Valley's new grass-fed cheeses in his arms. The herd of quietly grazing cows even seemed to be in the mood to cooperate with the photo shoot.

Swiss Valley Farms is pleased to offer two unique varieties of grass-fed cheeses--grass-fed Baby Swiss and grass-fed Gouda. These cheeses are made using milk from cows that are raised on a grass-fed diet. Through the seasons, the composition of the milk changes, resulting in subtle flavor variances throughout the year. As consumers continue to become more and more interested in where their food comes from and how it is made, we wanted to give you a look at the farm where it all starts.

These cheeses begin their journey on the lush pastures of southwest Wisconsin at Hidden Valley Farms, Belmont, Wis., where milk from grazing cows is used to create these exceptional products. Lane Friedrich, a third-generation farmer at Hidden Valley, is passionate about the family's grass-fed farm operation.

"Grazing has always been a part of our family farm

for as long as I can remember," Lane says. "It's always nice in spring, when the grass greens up and we get to turn the cows out to pasture for the first time."

During the grazing season, the cows at Hidden Valley Farms are out to pasture all day and night, only coming indoors for milking. Enriched by the land, one can detect the richer, fuller flavor profiles of these cheeses that are uniquely attributed to lush pasture grazing.

Like many farmers, work is a family affair. Lane operates the dairy together with his mother and grandfather. "I enjoy working with my family on a daily basis," says Lane. "I'm lucky enough that my grandfather, Charlie Opitz, is around quite a bit of the time and he is always willing to share his opinions and knowledge with me and the other employees. My mother, Jen Opitz, also works on the farm and tries to teach little life lessons about managing our farm."

A Closer Look At Hidden Valley Farms



Above: The Opitz Family enjoy working together on their grazing operation in Belmont, Wis. From left, they are: Grandparents Charlie and Dorothy Opitz, Jen Opitz, Lane's mother; Christian Galloway, Lane's brother, and Lane Friedrich.



Above: The dairy has a large maternity pen where as many as 300 cows can be lounging around, waiting to give birth.



At left: Just off the road is a field containing over 200 calf pens, all lined up like tiny suburban row houses.

At far left: Jen Opitz frequently checks on the condition of the calves.

On Hidden Valley Farms, the Opitz family milks a herd of 1,150 cross bred cows. "We mainly have Friesian Holstein, which is a New Zealand based, grazing breed, along with Swedish Red, Montbéliarde and New Zealand-based Jersey," says Jen Opitz, Lane's mother.

Their rolling herd average is 19,500 actual milk and 21,800 fat corrected. They manage 2,205 acres they own and around 800 acres where they share a lease.

There is one milking parlor on their main property that is a swing 40 Dairymaster parlor, which is operated year round. They also have a swing 25 Dairymaster parlor that is operated seasonally -- April to the end of November -- to better utilize their grass.

There is a field containing 220 calf huts that are usually filled during the spring and fall calving season. "We also feed calves in groups of eight during our heaviest calving season in the spring -- usually around 25-30 groups," Jen says.

The dairy has a huge maternity pen. "We do not calve year round," Jen says. "We only calve from about March 20th to June 1st, and again August 20th to November 1st. We can sometimes have up to 300 cows that are just 3-4 weeks away from calving."

Look What's Happening at Rochester

by Jim Kutchma, plant manager

Rochester is back as the featured plant this month. Fall is in the air and brings with it a chance to reflect on change. The weather is turning cool; the leaves have shown their brilliance and have begun their descent. It's a great time of year. We look forward to the upcoming holidays with our families. Many of us look forward to preparing our homes for a long winter and those who love the great outdoors can't wait to put in their time in the woods.

Swiss Valley Farms is accepting the challenges of change and your Team at the Rochester location is ready to do its part.

Vice President of Operations Troy Gascoigne, Director of Operations Finance & Productivity Roger Hafner and the management group at Rochester worked as a team to review our Club Cheddar production volume and implement a labor change to better utilize our employees to continue to meet our customers' needs and do so with less labor hours.

Historically, Rochester labor grew when new business was added over the years. As demand continued to grow, a Second Shift Team was assembled, which provided additional hours of production in either department as the order schedule dictated. As the commissioning of the Rochester equipment concluded, the output of the two production shifts fairly well matched the demand of our orders and going forward we have been better able to utilize the second shift labor to provide more efficiency in other areas of the plant.

During all of this, the plant also underwent an approval audit for a new customer and received compliments from the auditor that the facility was very well maintained.

Although change sometimes comes with anticipation and even some fear of the new, the ability to think outside of "the box" and continually challenge ourselves to operate lean, eliminate waste and do more with less is a requirement of our business.



The Rochester plant is located in Rochester, Minn.

Featured Employee: Brad Fischer

Brad Fischer leads the Maintenance Department at the facility and has been a key player for Rochester. Brad is the epitome of innovation and constantly analyzes the plant for new and better ways of doing things. His background is a perfect fit for this operation.

Born and raised on a farm in the local area, Brad has a solid work ethic and many of us have a hard time keeping up with his pace at the plant. He has an engineering degree that was earned after he started his family. He holds patents from a previous job and came to us from a local meat plant with multiple lines. This required that he develop contacts to fabricate and expanded his knowledge of local resources to rework quickly and cost effectively.

Brad and his team at Rochester designed and fabricated our current Club Cheddar filtration system and it outperformed the prior unit both in cost of use and thoroughness of filtration. We complemented Brad's fabrication skills by the addition of industrial fabrication equipment.

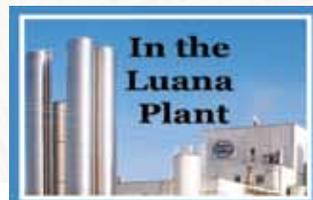
Brad is currently visiting the Luana cheese plant to assist with a key project component of the current plant expansion. Brad and his team are working to configure the brine flume in the plant, which is a critical part in successful Swiss cheese making. By bringing his expertise to this project, I estimate that Brad is saving the cooperative around \$150,000 to \$200,000 versus hiring a contractor to work on this.

We thank Brad for his service and contribution to Swiss Valley Farms!



Rochester employee Brad Fischer, in blue shirt, recently visited the Luana cheese plant to assist contractor employees with configuring the new brine flumes.

The First Block is Coming Soon!



At left: Racking is up in the cooling rooms and cheese storage areas.

Below: A row of air handling units is now sitting on the roof of the new addition. A crane was used to individually lift them and put them into place.

The excitement is building at the Luana cheese plant as the processing area is almost completed. The official completion date for the project is Nov. 2.

Each day brings everyone closer to seeing the first block of cheese come across the new conveyor belt, which is scheduled to occur in early November. As soon as this happens, we will post a photo of this on the Swiss Valley Farms Facebook page, so keep an eye out for that.

Several air handling units arrived and were lifted to the roof with a crane. These units will handle the air conditioning and the heating in warehousing areas as well as other areas such as the fermentation room and process areas. Work is now underway to install the HVAC piping and get it insulated.

A great deal of progress can be seen throughout the new addition. The truckers' offices are nearly finished. The warm room and the dock equipment is complete. Exterior doors are all in and the exterior cooler panels are installed. The racks in the storage areas are all assembled, just waiting for the huge blocks of cheese to be produced and moved there.



River Floods Beside The Caves

by Jill Ellingson, plant manager

Employees Spring Into Action To Protect the Plant

At right: As the flood waters began to rise, Jeff Jirik, V.P. of Quality and Product Development, meets with city officials and Met-Con workers to discuss the plan to hold back the water.

Far right: Met-Con crews diligently brought in about 75 loads of dirt to build a levee in the parking lot to protect the plant.



As the clock turned midnight on the morning of Thursday, Sept 22, rain was pouring down and the grounds in our region were already saturated. A flash flood warning had been issued and we knew that as fast as the river was rising the waters would likely be reaching flood stage.

Jeff Jirik, V.P. of Quality and Product Development for Swiss Valley Farms, had reflected on the flood as he wrote his October “Cheesebytes” article for the American Cheese Society newsletter. His article was about planning to be prepared. This is exactly the case at the Caves of Faribault. Since the record 2006 flood of the Straight River, the team at the Caves has planned for performance.

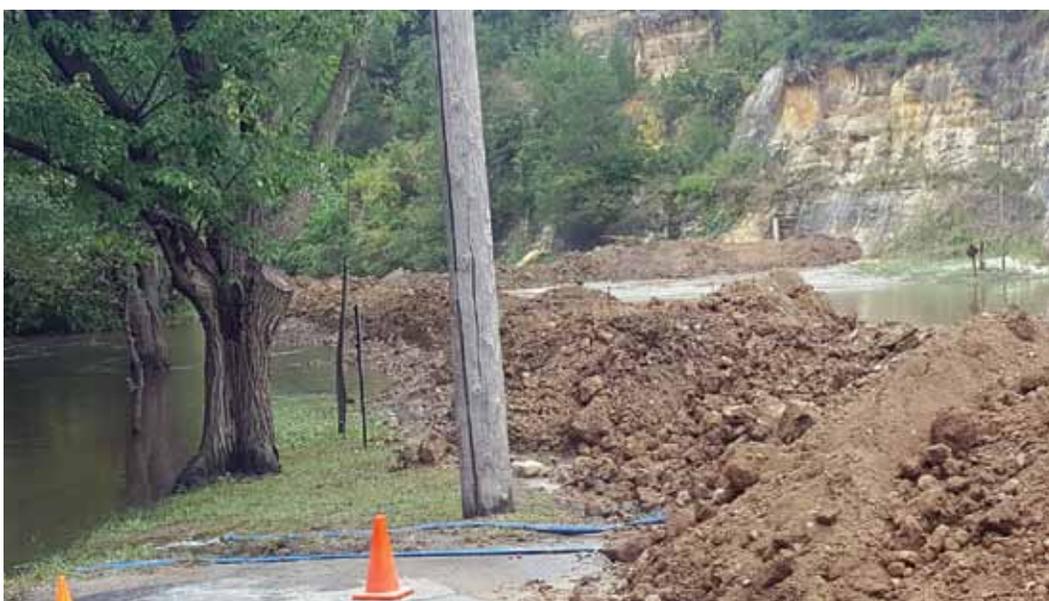
We monitor the river levels visually as well as the rate of rise per hour on the U.S. Geological Survey (USGS) website. Shortly after midnight that Thursday morning, we initiated our flood mitigation plan, which we have practiced annually for the past two years via a formal SOP.

We retrieved all the previously readied supplies, including our flood gates, pumps, hoses and filled gas cans. By 3:30 a.m., we had the first gate up, had worked with city officials as to when sandbagging efforts would begin and continued to monitor the river’s rate of rise.

By 4:30 a.m., we began plugging our storm drains to protect the plant from the threat created underground. As the river continued to rise, just before 6:00 a.m. we alerted the executive team that we were putting into place the remaining flood gates. We also then communicated with customer service notifying necessary parties that our shipping dock was closed and working to reschedule and delay all inbound and outbound loads.

Our team at the Caves had taken our flood preparations, practice drills and action plan very seriously. This was noticed over and over as everyone worked together. Every employee did his or her part, some keeping operations

(ARTICLE CONTINUES ON PAGE 10)



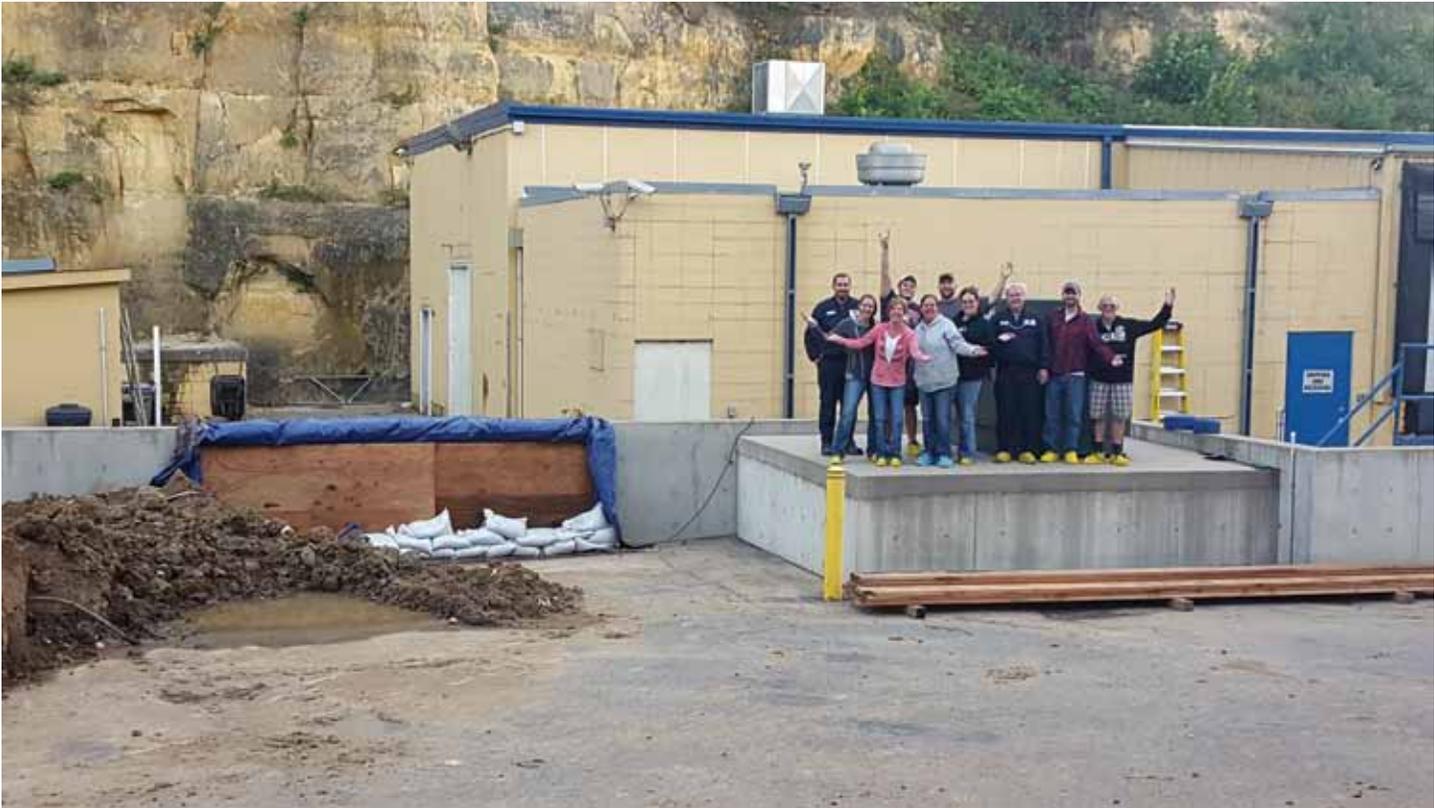
Top photos, from left: To ensure the protection of the plant, there are multiple layers of defense; the primary being the plant's flood wall, the secondary being the dirt levee. Swiss Valley Farms V.P. of Operations Troy Gascoigne assesses the levee construction project with a Met-Con employee.

At left: The levee successfully kept the Straight River at bay and away from the cheese plant.

Below left: Here you can see the cement flood wall around the back end of the plant with sand bags fortifying the gate area.

Below: After the flood, restoration work began and new sod was put down over the remains of the dirt levee.





When the water began to recede, Faribault employees gathered to cheer their victory over the flood waters.

Flood in Faribault *Continued from Pg. 8*

going in the plant, including finishing two vats of cheese successfully to arranging for the balance of the raw milk to be loaded and moved to Luana, to several employees going to the city-assigned site to fill sandbags.

We could not be more pleased with our successful planning that kept us on track. We formed two barriers of protection. Our primary protection remains our flood wall and we took secondary precautions with a levee, where more than 75 truckloads of fill were brought in. The levee allowed us to keep the parking lot dry after the rains stopped. We also have two barriers of protection underground. We have primary plugs in the sanitary and storm drains under the parking lot area, as well as secondary plugs within the flood walls underground.

We thank our employees, our local business partners, city officials and Jeff Jirik and Troy Gascoigne, V.P. of Operations at Swiss Valley Farms, who arrived on site to help in fighting the flood. We ceased operations for only four days while waiting for the river to crest as well as recede to a level where we could release the gates and

clean up the grounds.

I am extremely proud to work with such a hardworking, dedicated group of people! Be assured, we are even more prepared today for any future flood events.

Comments from the Management Team:

“I was thoroughly impressed with the Caves team preparation for and execution of the flood mitigation plan,” said Jeff Jirik. “The prior preparation paid huge dividends. As an outcome, the plant is far safer from any conceivable future flood event.”

Troy Gaiscoigne echoed these sentiments. “Plant manager Jill Ellingson and her team did an outstanding job of immediately communicating the situation to all the Swiss Valley Farms personnel that could potentially be affected. She and her team worked hard and as a result spared a Swiss Valley Farms asset from Mother Nature’s wrath.”

Field Rep Melchert Gets Merle P. Baker Award

Swiss Valley Farms field representative Lynne Melchert has been working with Iowa dairy producers in one way or another since 1984. It is no doubt a thrill to her that she was honored by being awarded the 2016 Merle P. Baker Award from the Iowa Association for Food Protection. She was presented the award by IAFP Advisor Dr. Leo Timms at the organization's annual conference in Ames on Oct. 11.

This award is given annually to a member of the IAFP to mark that person's meritorious contribution in the field of milk, food and environmental sanitation. Lynne Melcher certainly fills the bill on this score! "I was honored and pleased to be nominated by my colleagues in food safety industry," Lynne said.

Lynne, who lives with her husband Doug in Hopkinton, Iowa, began her career in 1984 at the co-op's dairy lab at the Hopkinton cheese plant, where she processed lab tests for Swiss Valley Farms members. A few years later, she started working with co-op members on their dairy farms as a field representative for Swiss Valley Farms. Lynne currently works with co-op members in northeast Iowa. She joined IAFP in 1992 and has proudly served as the secretary/treasurer there since 2008.

Lynne's roots in dairying go back to the Guernsey farm in Colesburg where she grew up. She eventually became a dairy certified lab technician. She has a Bachelor's Degree in Business and Management and belongs to several dairy organizations. In addition to her duties with IAFP, Lynne is on the steering committee for the local branch of Annie's Project, an educational program for farm women.



Lynne Melchert

She and Doug raised two sons: Dustin, who is married to Courtney and lives in Cedar Rapids with their daughter Merritt, 2; and Tyler, who lives in North Liberty.

Nominations of candidates for this award are submitted by any member of the organization and reviewed by the awards committee to determine the recipient. In judging the contribution of the candidate, the committee gives special consideration to the comprehensive nature of the candidate's achievement and the relative value of how he or she affects the public health and welfare. The IAFP organization has been active for 75 years.

Swiss Valley Farms Offers 8 Scholarships

Do you have a son or daughter who plans to attend college or a technology school full time next year? As always, Swiss Valley Farms is proud to offer eight college scholarships to its co-op members and their children.

Getting an application is as easy as going on the internet. The 2017 Swiss Valley Farms Scholarship application can be downloaded now at swissvalley.com under "Member" then "Procurement" then "Member

Benefits." It is available as a Word document or a PDF.

To guarantee impartiality when scholarships are judged, the co-op seeks out dairy industry-related professionals from the east or west coast areas. These are people who are familiar with the dairy industry and agriculture, but are most likely not acquainted with any of our co-op members or their families.

Good luck, students! We are proud of you all!

Plan now to attend your

2016 DISTRICT MEETINGS

TUES Nov. 29	Noon Dist. 10 – Tom Oberhaus Ponderosa, <i>Beaver Dam, WI</i>	District Director Election	7:30 p.m. Dist. 1– Pat Schroeder Happy Joe’s, <i>Lancaster, WI</i>
WED Nov. 30	Noon Dist. 3 & 7 – Loyde Beers & Steve Klug Stoney Creek Hotel, <i>LaCrosse, WI</i>		
THUR Dec. 1	Noon Dist. 8 – Dale Humpal Community Presbyterian Church, <i>Postville, IA</i>		
FRI Dec. 2	Noon Dist. 2 – Donald Berlage Wheel Inn Restaurant, <i>Shullsburg, WI</i>		
MON Dec. 5	Noon Dist. 9 – Robert Horst Waverly Civic Center, <i>Waverly, IA</i>	District Director Election	7:30 p.m. Dist. 4– Ted Domeyer Farly Memorial Hall, <i>Farley, IA</i>
TUES Dec. 6	Noon Dist. 5 – Keith Blake Buzzy’s, <i>Welton, IA</i>	District Director Election	
THUR Dec. 8	Noon Dist. 6 – Eric Lyon Reinig Center, <i>Toledo, IA</i>	District Director Election	

Important Change In Co-op Director Election Procedure

The Board recently approved a significant change in how co-op members will elect their district directors. The voting procedure will work like this:

District Reps from the districts where director elections are scheduled will meet in the early fall to nominate candidates for this position.

Then, a month before these district meetings will be held, **ballots will be mailed** to every voting co-op member in that district. Members in District 4, 5, 6, 9 and 10 should already have received ballots in the mail.

Every member gets two weeks to check a

candidate’s name on the ballot or write in a person’s name, if they so choose.

The member then mails the ballot back to the Board secretary at the Corporate Headquarters in the furnished postage-paid and addressed envelope.

On the day of that district meeting, the election results will be announced.

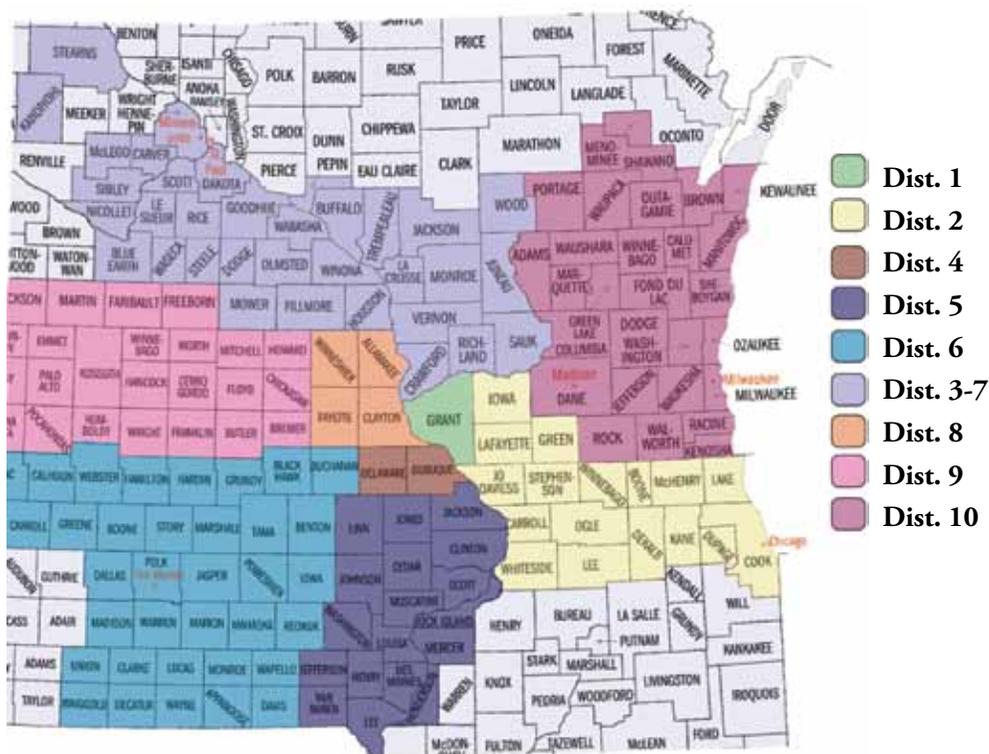
There will be no voting for directors during any district meeting.

If you have any questions regarding this new procedure, please consult with your district director.

The Holidays Are On The Way!! Here's how to get Swiss Valley Farms Cheeses on your table!

1. The Luana, Iowa cheese plant operates a cheese store. Phone 563-539-7201.
2. A variety of Swiss Valley Farms packaged cheeses is available at the co-op's Procurement Office at the Prairie Farms bottling plant in Dubuque. Phone 563-583-7669 and ask for Ronna.
3. Swiss Valley Farms cheeses may be purchased at the Cheese Cave store in downtown Faribault, Minn. at 318 Central Ave. N. Phone (507) 334-3988.
4. Get Swiss Valley Farms cheeses shipped to your door. Order on-line at www.cheesecave.com. Co-op members receive a 25% discount both at the store or online. To get your co-op member discount code, send an e-mail to nancy.feeney@swissvalley.com or call Nancy at 563-468-6640.

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.



Please Note the Changes in Swiss Valley Farms District Map

~ ~ ~

*Districts
3 & 7 have been
combined*

~ ~ ~

*Delaware
County has been
added to
District 4*

swiss valley farms

FIELD PERSONNEL & STATISTICS



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

BENNETT, JOHN & CHARLENE	65,000
BOWERS, KERRI	99,000
BOWERS, MARK & KATHY	99,000
BREITSPRECKER, GERALD & JUDY	93,000
BRENNEMAN, MARCUS D.	95,000
BREUCKMAN, CHAD	75,000
CALVERT, KYLE D.	81,000
DEAVER, MIKE	74,000
DEKLOTZ DAIRY INC	97,000
DUTCHLAND DAIRY	99,000
FISCHELS, JEFF	86,000
HALL, LARRY & ROXANNE	99,000
KIRSCHBAUM, ALAN	98,000
KOHOUT, KENNETH & ANITA	99,000
MEIER, BRIAN	94,000
MEIER, MIKE & CHERYL	94,000
STAUFFER, TITUS	89,000

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

0-100,000.....	4%
100,001 - 200,000.....	29%
200,001 - 300,000.....	29%
300,001 - 400,000.....	22%
400,001 - 500,000.....	6%
500,001 and above.....	10%

**Have something you want to sell?
Are you trying to locate a particular item?**

Classified ads in the Dairyman are FREE to Swiss Valley Farms members. Just e-mail your ad to: nancy.feeney@swissvalley.com. Or mail it to: Swiss Valley Farms, Nancy Feeney, P.O. Box 4493, Davenport, Iowa 52808. Deadline is the 20th of the month. Be sure to include your member number.

**Wishing you and
your family a
Happy
Thanksgiving!
(Do you have enough
CHEESE to serve?)**

How to Make Your Future Milk Contracts

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 a.m. 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.

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, your cell number and cell provider to tim.genthe@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

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Dairyman



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Board Makes Big Change to Director Election Procedure

To get more members involved in its director elections, the Swiss Valley Farms Board made the first-ever change in how these elections are handled. Now members do not need to be present at their district meetings in order to vote for their director.

Go to Page 12 to read more about this change in the director voting procedure.

