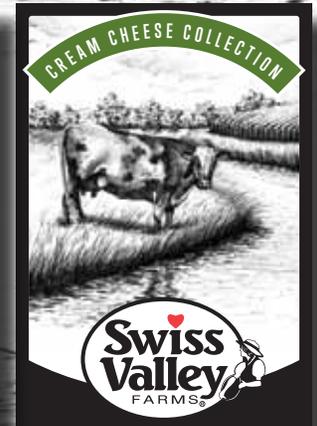
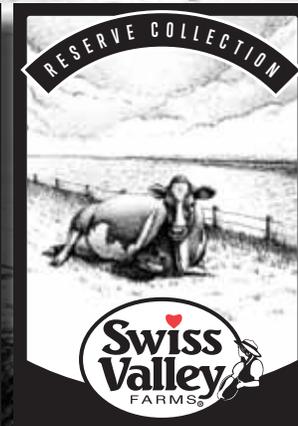
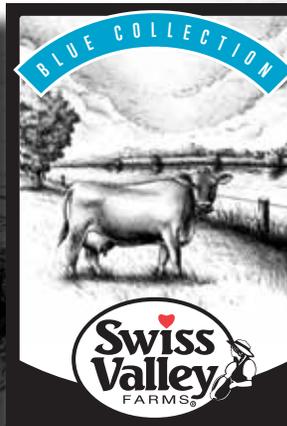
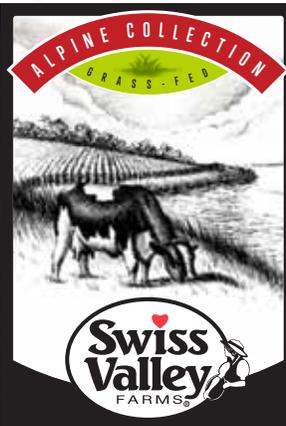
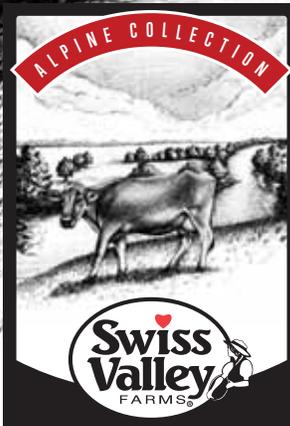


Dairyman

AUGUST 2016



CHEESE COLLECTIONS



**SWISS VALLEY LAUNCHES
"COLLECTIONS" PACKAGING**



We Are 'All In' On FARM

by Chris Hoeger



CEO Chris Hoeger

Published Monthly by:
**Swiss Valley Farms
 Cooperative**

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 Editor/ Member Relations Mgr.

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

- Customers & Consumers
- Owner/Members
- Workforce

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Last winter, after months of research and debate, the Swiss Valley Farms Board of Directors passed a motion saying that all our co-op members will be certified in NMPF's FARM Program by July of 2016. As CEO of Swiss Valley Farms, I am proud to say that this has indeed happened. As of July 1, all our co-op members are now certified in this national, animal well-being program.

As the directors intended when they passed this motion, the co-op now has documented proof to show our customers that our dairy producers are proud of their operations and want everyone to know that their cows receive the best care possible.

Our field reps went into overdrive as they worked with their patrons over the past year to help them with this FARM enrollment process. The Board and I tip our hats to our fine Procurement staff for achieving this goal.

The fact that all our members are enrolled in FARM makes it an even more valuable program to us. All of our members' dairies were evaluated using the same set of criteria. All of our co-op members had the chance to learn about this program and how it can be a benefit to their operations as well as Swiss Valley Farms Cooperative as a whole. A wealth of up-to-date information was made available to our members regarding animal health protocols

and best management practices. All of this will make our co-op stronger and better in the long run.

Also important to Swiss Valley Farms is the reassurance that our many customers will receive knowing that this dairy processor is aligned with a strong, respected and vigilant national animal well-being program.

FARM is a great program for our sales team members to use should they be questioned by our buyers from across the country about whether our co-op members are enrolled in or have access to any animal well-being platform.

Both the Board of Directors and I want to extend our thanks to all the members for participating in this important enrollment process.

New 'Collections' Branding Launches

by Lauren VanSpeybroeck

As Swiss Valley Farms looks to expanding its cheese offerings and markets, the need for a new branded look became necessary. Over the past several months, the marketing team at Swiss Valley Farms together with a local full-service marketing agency has been working to make that new look a reality. This August, all of our current customers as well as any prospective customers will be introduced to the Swiss Valley Farms Collections of cheeses.

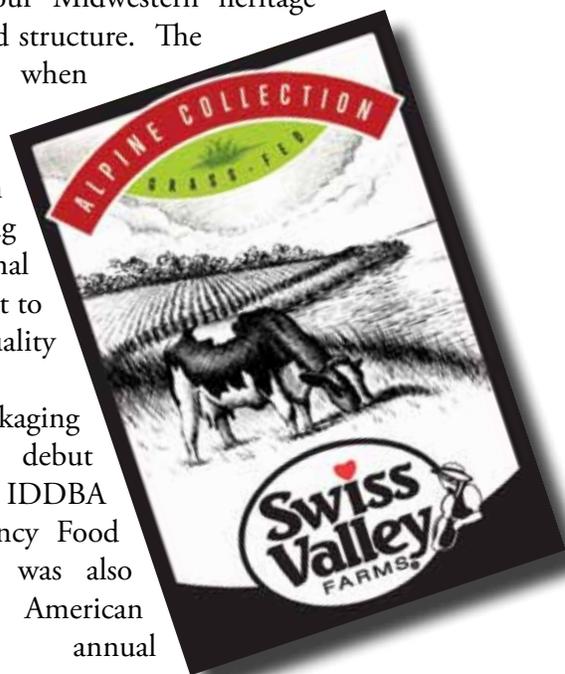
The process began with a strategic branding workshop facilitated by TAG Communications, a Davenport-based full-service marketing agency that specializes in brand development. "We sought to better understand our strengths and weaknesses, the complexity of our sales strategy and our position in the marketplace," says Jay Allison, Swiss Valley's VP of Business Development. "We know equity exists in the brand and its attributes – best tasting, award-winning and farmer-owned – and we wanted to find a branded look that conveyed that."

The workshop revealed that it was possible to establish a clear family suite of products that are related through their consistent layout, typography and graphic treatment while creating a flexible hierarchy among all of Swiss Valley's cheese offerings. "We found a direction that allowed for our current and future products to be linked together under a new brand platform that conveys

the brand's unique attributes by grouping the products into 'Collections,'" explains Allison.

"Dedicated Farmers + Passionate Cheesemakers" was chosen as a tagline on the packaging to illustrate the quality make process from start-to-finish that results in best-tasting, award-winning cheese, and illustrations of cow farm scenes were selected to represent each collection and emphasize our Midwestern heritage and farmer-owned structure. The Real Seal and, when possible, the Wisconsin Pride logo, appear on this packaging as additional marketing support to reinforce the quality message.

The new packaging made its initial debut at this summer's IDDBA and Summer Fancy Food tradeshow, and was also featured at the American Cheese Society's annual

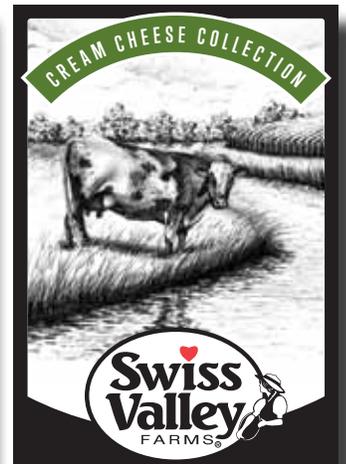
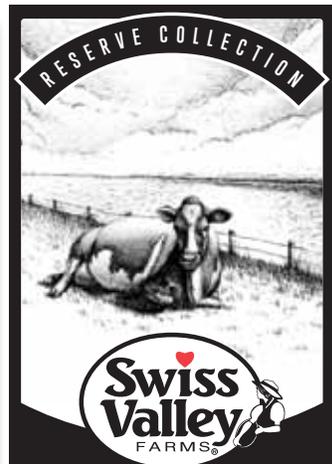
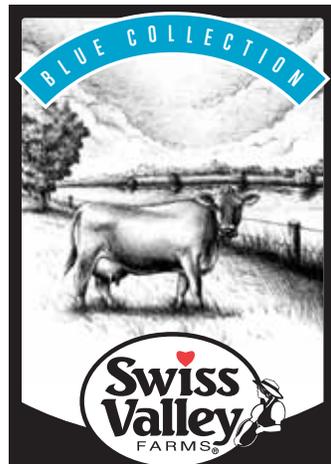


(ARTICLE CONTINUES ON PAGE 4)



The new Collection labels were on display in late July at the American Cheese Society's conference in Des Moines, Iowa.

Introducing the New Collections . . .



Explore the Swiss Valley Alpine Collection, the first in the newly launched line of cheese collections from our award-winning brand. Reminiscent of the European style cheeses, the Alpine Collection features Swiss, Baby Swiss, Grass-fed Baby Swiss, Gouda and Grass-fed Gouda cheeses.

Explore the Swiss Valley Blue Collection, featuring our hand-crafted Mindoro Blue, a Danish-style Blue cheese aged 60 days that displays a rich and buttery, yet piquant flavor and our hand-crafted Mindoro Gorg, aged 90 days for a creamier milder flavor.

Explore the Swiss Valley Reserve Collection, our premium collection of specialty cheeses, featuring our Maasdam, a semi-hard natural cheese with a sweet, nutty flavor. Unlike traditional Swiss, it has a very smooth, creamy texture and a richer flavor profile.

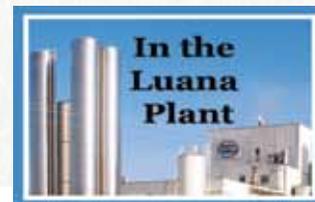
Explore the Swiss Valley Cream Cheese Collection, featuring our award-winning Cream Cheese, a favorite choice for baking, and Neufchatel, a lower-fat version. Both display a smooth, delicate texture and delightful flavor.

Collections *Continued from Pg. 2*

conference at the end of July. As of this month, the new branded look will be utilized on all current Swiss Valley Farms products as well as the new sizes and varieties being marketed in the foodservice sector. "The marketing team at Swiss Valley also continues to evaluate what offerings will be successful in the retail sector with the goal of

using the new branding on these future items as well," says Allison. "We are excited for customers to explore our Collections and taste what makes Swiss Valley Farms the best!"

Equipment Begins to Arrive!



It was an exciting month at Swiss Valley Farms Luana, Iowa, cheese plant.

Work continued at an excellent pace on the inside production areas of the new plant. This was a good thing since the first containers of new equipment arrived on schedule the last week of July. The heavily wrapped equipment was slowly unloaded from the huge shipping containers and then carefully moved inside the new addition of the plant, ending a long journey that began in Germany.

Curious employees came out to witness this event and scores of photos were taken. Several more containers of new equipment are scheduled to arrive in the next few weeks, coming from several European countries.

Now, the huge job begins of putting this equipment into place and creating a working cheese production area.

Another big event for the month involved Troy Gascoigne, Swiss Valley Farms V.P. of Operations, and Luana Plant Manager Rod Kregel attending the annual

meeting of the Clayton County Development Groups. Here, they accepted the “Industry of the Year” award on behalf of the co-op, the cheese plant and all of its employees.

(ARTICLE CONTINUES ON PAGE 13)



Troy Gascoigne, Swiss Valley Farms VP of Operations, left, and Luana Plant Manager Rod Kregel hold the “Industry of the Year” award they were presented by the Clayton County Development Groups.

At right: Trucks carrying large containers pulled into the Luana construction site delivering new plant equipment that had been shipped from Germany.

Below: Workers backed up a trailer and slowly pulled the wrapped equipment out of the long containers.



At left: Unwrapped equipment is set down on the floor of the new cheese plant addition, ready to be installed.

Members Chosen for Dairy Scholarships

Hamilton Wins Dairy Shrine Sophomore Merit Scholarship



Charles Hamilton
Cuba City, Wis.

Charles Hamilton of Cuba City, Wis., was one of five National Dairy Shrine Sophomore Merit Scholarship recipients. These \$1,000 scholarships are awarded to sophomore undergraduate students interested in a dairy career while demonstrating leadership abilities.

Charles, the son of co-op members John and Evie Hamilton, recently finished his second year at the University of Wisconsin-Madison where he is pursuing a degree in Dairy Science. On campus he is a leader in many organizations, serving as Collegiate Farm Bureau at UW-Madison Treasurer, Alpha Gamma Rho Vice Noble Ruler of Finance, and Badger Dairy Club World Dairy Expo Show Ring Co-Chair. Hamilton was

also recognized as the Wisconsin Junior Holstein Association 2015 Outstanding Holstein Boy. Hamilton plans to return to the farm upon graduation. "I have come to the conclusion that I want to return to my family's farm after getting my degree and continue to build on the foundation that my parents have laid for me," Hamilton said.

Dairy enthusiasts are encouraged to become a part of the National Dairy Shrine, which is the only organization working to preserve & honor America's dairy heritage, inspire present and future leaders, and promote the dairy industry. National Dairy Shrine membership information is available online at www.dairyshrine.org.

Schmitz Wins SW Wisconsin Cheese Makers Scholarship



Jaden Schmitz
Norwalk, Wis.

The Southwestern Wisconsin Cheese Makers Association (SWCMA) announced that it has selected Swiss Valley Farms member Jaden Schmitz of Norwalk, Wis., as the recipient of the 14th Annual SWCMA Young Dairy Producer Educational Scholarship. The purpose of this \$2,000 scholarship is to encourage young dairy producers in the southwestern part of Wisconsin to continue in the dairy industry by providing them with scholarship money to pursue educational opportunities in dairy farming.

The son of co-op members Brian and Roxane Schmitz of Peaceful Valley Dairy, Norwalk, Wis., Jaden is a recent graduate of Cashton High School and will be attending Southwest Technical

College, Fennimore, Wis., in the fall where he plans to study an agri-business related field. He has been in 4-H for four years and an FFA member for six years, where he earned the Discovery Degree, Greenhand Degree and Chapter Degree. He shows swine and crops at the county fair.

This SWCMA scholarship is designed to allow young dairy producers to pursue dairy (milk) production educational opportunities to help maintain the supply of milk to area cheese plants. Swiss Valley Farms is a member of SWCMA through its ownership of the cheese plant in Shullsburg, Wis., and its White Hill Cheese joint venture with Emmi Roth Käse.

What's Happening 'In the Plant' at Faribault

Swiss Valley Board Explores the Caves

There were a few extra visitors in early July at the Caves of Faribault. The Swiss Valley Farms Board of Directors held its monthly meeting in Faribault, Minn., and made sure the meeting began with a tour of the historic sandstone caves where the cheeses are aged.

Plant Manager Jill Ellingson played tour guide to the

Board members as she led them down the steps into the many cave tunnels. Jill's passion for the Caves was evident as she explained the history of these sandstone caves as their uses evolved over the many years, from a beer brewery to a cheese making and aging facility. The Caves provide a perfect spot for aging cheeses since the tunnels maintain 99% humidity and a temperature of 52 degrees year around.

Other guests who were welcomed inside the Caves in July included a tv crew from Minneapolis TV station WCCO. Reporter Rachel Slavik went into the Caves with Jill to learn about the historical importance of the Caves to Minnesota as well as get footage of the caverns of aging cheeses to show the TV audience.

This 2-minute video is posted on Swiss Valley Farms Facebook page or it can be seen on the WCCO-TV website at: <http://minnesota.cbslocal.com/2016/07/10/finding-minnesota-caves-of-faribault/>



Above: Board members enjoy cheese samples after touring the Caves of Faribault.

At right: Hair nets and lab coats were required on this tour.

Board members walked through the tall limestone Caves, visiting with employees along the way.



Dairy Royalty Delivers the Treats

Two Swiss Valley Farms members were selected to be Junior Dairy Misses for 2016.



Samantha Robinson
Plainfield, Iowa

.
Samantha Robinson is the daughter of co-op member Birdsie Robinson and granddaughter of members Darrel and Etta Robinson, Plainfield, Iowa.

Birdsie says Samantha helps in the dairy by bringing snacks out to the workers on long days and helps feed the calves. She is also in charge of entertainment and likes to help name the new calves. Samantha has been busy this summer serving ice cream at banks and participating in parades.

.

Emilee Blasberg, 10, is also a Bremer County Junior Dairy Miss. She is the daughter of co-op members Ben and Krensa Blasberg and granddaughter of Allen Blasberg, Tripoli, Iowa. She helps bale hay, pick up rocks and feed the cattle. Emilee is a member of the Douglas Rockets 4H Club for five years and has shown calves at the Bremer County Fair every year.

Ice cream ranks at the top of her favorite dairy products along with yogurt, milk and cheese. This summer she has been busy visiting many banks to serve malts during June for Dairy Month and she also participates in many parades. Her mom says she especially enjoys the parades.

During the county fair, Both Emilee and Samantha served ice cream with the Bremer County Dairy Promoters.



Emilee Blasberg
Tripoli, Iowa



Mitchell Vagts
Ossian, Iowa

Mitchell Vagts, 10, was named the Winneshiek County Little Mr. Herdsman. He is the son of Derrick and Sara Vagts and grandson of grandson of co-op members Dennis and Eileen Linderbaum, all from Ossian, Iowa.

Mitchell helps with farm chores. He feeds calves and chickens and helps move cattle. He also helps milk.



Katy Klostermann
New Vienna, Iowa

Catherine “Katy” Klostermann of New Vienna, Iowa, is the Dubuque County Alternate Dairy Princess.

Katy is the daughter of Jack and Traci Klostermann. She, along with her two sisters and three brothers, help out on the 75 cow Holstein dairy. Katy is a junior at Western Dubuque High School in Epworth, Iowa. She enjoys playing soccer and waitressing at a local restaurant. In her spare time she enjoys baking (with real butter), playing sports, taking photos and going for walks.



Katy Klostermann attended the Iowa Dairy Youth Communications Workshop sponsored by Midwest Dairy Association and held in conjunction with the Dairy Iowa meeting this summer in Waverly, Iowa. **At far left**, she posed that day in front of a very important dairy banner.

At left, Katy accepts her crown and sash as the Dubuque County Alternate Dairy Princess.



Haley Burken
Clinton, Iowa



Haley Burken is this year's Jackson/Clinton County Dairy Princess. She is the daughter of Swiss Valley Farms member Marty Burken. Haley helps to milk cows as well as handle various other jobs on her father's farm, Blue Hyll Dairy in Clinton, Iowa. She also enjoys prepping show cows or riding four wheelers around the farm.

Haley will be a junior at Clinton High School and plans on attending the University of Iowa.

At left, Haley, in purple gown, is pictured here with her sister Hannah who was last year's Jackson/Clinton County Dairy Princess.

At Swiss Valley Gals meeting The What Of's and How To's of Barn Quilts

You see them all over the countryside. You probably know someone who has one. Now you can find out how they all got started and how to get one yourself.

“Barn Quilts” is the topic of the next Swiss Valley Gals luncheon meetings and your speaker is Roger Helmrich, Chair of Barn Quilts of Delaware County. Roger is well versed in the history of barn quilts, how they are made and displayed as well as how they promote tourism and contribute to the local economy.

According to their website: <http://www.barnquiltsofdelawarecounty.org/>



“The Barn Quilts of Delaware County is organized to educate, promote, and celebrate the unique agricultural

heritage of Delaware County through the visual combination of barns and quilts. Barns are vital to the economic well-being of the rural community, and the comfort of hand-made quilts provide warmth, beauty and an outlet for individual artistic expression.”



You don't need to be a quilter to display a barn quilt. It's actually all about the wood, paint and your own creativity. You will learn how to make one yourself or how to find someone to make one for you.

The Sept. 14th meeting will be held in Manchester, Iowa. A Wisconsin meeting will be held Sept. 15th in Prairie du Chien. As always, all Swiss Valley Gals are invited to attend either or both meetings.

Make a fun day-trip out of it with your fellow SVGals. Carpooling is always fun and energy efficient!

Count the barn quilts you see along the way!

At left: A barn quilt with an Irish theme is proudly displayed on Swiss Valley member Marty Costello's new barn in Long Grove, Iowa -- a gift from his family.

Above: This barn quilt is displayed on the barn of the speaker, Roger Helmrich.



Fall 2016 Swiss Valley Gals Meetings

September 14 – Fireside Pub, Manchester, Iowa

205 S 12th St., 1 mile off Hwy 20, along Hwy 13

September 15 – Huckleberry's, Prairie du Chien, Wis.

1910 S Marquette Rd., right off Hwy 35

11 a.m. – Registration Begins 11:45 a.m. – Lunch

12:30 p.m. – Speaker 2 p.m. – Adjournment

Who is a Swiss Valley Gal?

Any woman who is a Swiss Valley Farms member or who works for a Swiss Valley Farms dairy is a Swiss Valley Gal and is invited to attend these meetings. The Swiss Valley Gals is a unique women's organization founded in 1980 by several co-op women who were eager to gather together

other female co-op members to discuss topics that would advance the business interests of the women's dairies, inform them about their cooperative and possibly improve their lifestyle. “Farm Business off the Farm” is the motto of the organization.

Passage of Food Biotech Labeling Bill Signals New Focus in GMO Debate

Chaos in the food supply chain has been avoided with Congress' passage in July of the federal food biotechnology label disclosure law. For more than two years, the dairy industry—along with hundreds of other food and agriculture organizations—worked tirelessly to ensure that one consistent, unified and common-sense standard be applied to labeling requirements for foods produced with biotechnology.

Finding a Compromise on Capitol Hill

After initially losing a vote on the issue in the Senate last March, leaders of the coalition supporting federal preemption of state GMO labeling went back to work to build support for a compromise alternative. A bipartisan majority of 63 senators agreed in early July on a new measure, negotiated by Senate Agriculture Committee Chairman Sen. Pat Roberts and the committee's ranking member, Sen. Debbie Stabenow. Their bill creates a

national, mandatory system to disclose the use of biotech ingredients.

The bill, which subsequently passed the House of Representatives on July 14 and was signed into law by President Obama on July 29th, preempts state GMO labeling laws, such as the one in Vermont that took effect July 1. The adoption of this measure is the culmination of extensive efforts by the National Milk Producers Federation and its members to establish a reasonable, nationwide standard for how information about food biotechnology should be shared.

"We want to thank the Congress for their efforts to pass this legislation because the country needs a national approach on this issue, not a patchwork quilt of differing state laws," said NMPF President and CEO Jim Mulhern.

In addition to providing federal preemption of state GMO labeling, the new law stipulates that products with ingredients made with biotechnology should disclose this information through one of three methods: displaying text or a symbol directly on the packaging; featuring a Quick Reader (QR) code that can be scanned by a smartphone; or offering a toll-free phone number or a link to a website where consumers access more information.

Key Issues for Dairy

As the bill was negotiated in the Senate, NMPF argued strongly that milk and meat from animals that consume feed grown from biotech seeds should not be subject to the labeling provisions. The final measure prohibits a food from being considered bioengineered solely because it came from an animal that has been fed bioengineered feed. NMPF described this as "an important, common-sense provision," according to Mulhern.

"Milk and meat are not genetically modified by cows that have digested biotech feed, just as humans are not genetically modified by consuming foods derived from biotechnology," he said. This provision is similar to how other countries, including European nations, treat milk from cattle that may be fed GMO grains.



Are GMOs SAFE? YES. The National Academies of Sciences, Engineering, and Medicine 2016 report reaffirms

Over **900** studies and publications were examined

20+ scientists, researchers and agricultural and industry experts over a 2 year period reviewed animal studies, allergenicity testing, North American and European health data, and more

SAFE.

Based on **20+** years of data since GMO crops were introduced

No substantiated evidence of a difference in risks to human health between current commercially available genetically engineered [GMO] crops and conventionally bred crops.

The National Academies of SCIENCES • ENGINEERING • MEDICINE

Get Your Application On-Line

Eight SVF Scholarships Are Available

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 2016 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!



Get the News First!
Join us on Social Media!

Swiss Valley Farms is on Facebook and Twitter!

Like us on Facebook by searching “Swiss Valley Farms” in the search bar and look for the official logo.

Follow us on Twitter by searching for our handle, @SwissValleyFarm.

It’s a great way
to stay connected with your co-op!



Want To Buy Swiss Valley Farms Cheeses?

There are several ways to do that.

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.

Luana Update Continued from Pg. 5



The new road being built on the back side of the Luana plant is currently being compacted and graded.

growing the next generation

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The label contains complete use information, including cautions and warnings. Always read, understand and follow the label and use directions.

*Ref. #1763. 10lb Executive Summary. Elanco Animal Health, Data on File.

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swiss valley farms

FIELD PERSONNEL & STATISTICS



Field Department & Procurement Division Directory

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

Nancy Feeney *Member Relations*

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Kara Koopmann

Field Information & Logistics Specialist
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Mobile 563.599.2398

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Home 608.943.6240

Lynne Melchert

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Home 563.926.2794

Bob Zielsdorf

309 North St. • Sparta, WI

Mobile 563.599.2399
Home 608.269.5452
Fax 608.366.1772

ARMBRUSTER BROS. INC.	97,000
BENNETT, JOHN & CHARLENE	63,000
BREUCKMAN, CHAD	82,000
BRIMEYER, DANIEL & DEB	84,000
BRIMEYER, DEREK	84,000
BRIMEYER, JIM & MARY KAY	87,000
CALVERT, KYLE D.	74,000
CAROLAN, KEVIN & DONNA	81,000
DEKLOTZ DAIRY INC	71,000
DUTCHLAND DAIRY	92,000
HALL, LARRY & ROXANNE	97,000
KIRSCHBAUM, ALAN	93,000
KNOPLOH, REECE	94,000
KOHOUT, KENNETH & ANITA	71,000
KUDERER, JOHN & ANTON	89,000
KVIGNE BOMA FARMS LLC	94,000
MCALLISTER, MARK & MARY	98,000
MCALLISTER, ROBERT	98,000
MCALLISTER, TED C.	98,000
MEIER, BRIAN	87,000
MEIER, MIKE & CHERYL	87,000
SCHUSTER, CRAIG	88,000
SCHUSTER, ROBERT & NANCY	88,000
THOMPSON, LARRY & LIANE	80,000
VANDERHAM DAIRY, LLC	94,000
ZIMMERMAN, MERVIN H	96,000

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.

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

0-100,000.....	6%
100,001 - 200,000.....	32%
200,001 - 300,000.....	31%
300,001 - 400,000.....	19%
400,001 - 500,000.....	9%
500,001 and above.....	3%

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.

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

***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.

FOR SALE: 50-head Holstein dairy herd, 24,000 lb. RHA, low SCC, 30-years AI. Parlor/free stall cows. Phone: 563-543-8037.

Your copy of
Dairyman



PRESORTED
STANDARD
US POSTAGE
PAID
SWISS VALLEY
FARMS COOP

Post Office Box 4493
Davenport, IA 52808

Address Service Requested

Swiss Valley Farms Members! Do you have a college student in your family?

**The co-op sponsors
eight scholarships for its
members.
Go to Pg. 12 for all the
details.**

