

Dairyman

SEPTEMBER 2016



**Co-op Member is the
New Iowa Dairy Princess**



USDA To Buy, Donate Cheese

by Chris Hoeger



CEO Chris Hoeger

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In the last 10 years, you as dairy producers have seen very volatile dairy pricing due to the contraction and expansion of the world dairy markets.

Obviously, no one has forgotten 2009 when dairy producers received record low prices. This eventually transitioned into record demand, which created never before seen record milk prices of over \$23 per hundredweight. U.S. dairy producers certainly deserved this price because, at this same time, they were all dealing with \$8 corn and other high input costs on the farms.

As has happened many times in the past, record prices on the farm eventually diminish consumer demand. At the same time, the EU was in the process of removing milk quotas on its dairy farms. This world market change, along with record prices in the U.S., created growth and expansion in milk production across the world. This has created a compression of farm margins that I know makes it very challenging for today's dairy producers.

I remember the national farm crisis in the Eighties when I was in school. At that time, the government bought cheese to distribute to the less fortunate in this country to help them out. At the same time, this helped bolster the U.S. dairy producers' milk price.

In August, the National Milk Producers Federation requested that

the USDA purchase cheese to again be distributed to the less fortunate. If this is done, it should also help bolster milk prices in this country.

Here is an excerpt from the letter that NMPF CEO Jim Mulhern sent to Secretary of Ag Tom Vilsack regarding this idea.

"In light of the damaging cost-price squeeze affecting many of the nation's dairy farmers, I am writing to urge you to examine all available avenues to provide assistance using the provisions under Section 32 for the direct purchase and distribution of cheese to the needy, as well as any other assistance that could be provided through the Farm Service Agency, the Food and Nutrition Service, Commodity Credit Corporation or other program

(ARTICLE CONTINUES ON PAGE 11)

ACS -- A Win in More Ways Than One

by Demetria Isabel, Marketing Specialist

Imagine a land overflowing with cheese, cheese and (you guessed it) more cheese. Yes, it's real—and no, it's not heaven. This bounty of dairy goodness can only be found at the American Cheese Society's annual conference, a world-renowned conference where everyone from industry veterans to the artisanal connoisseur gather to revel in the artisanship of the American cheese industry.

The American Cheese Society (ACS) is an organization that serves as a leader in promoting and supporting American cheese. It recently hosted its 33rd annual conference and competition, "Cheese In the Heartland", right in the heart of Iowa, providing a forum for cheese lovers from every corner of the country to collect, network, learn and showcase their affinity for all things cheese.

Swiss Valley Farms and Caves of Faribault spent an exciting few days as the marquee sponsors of the 2016 Cheese in the Heartland Conference, which was hosted July 27-30, 2016 in Des Moines. The sponsorship allowed Swiss Valley Farms and subsidiary company, Caves of Faribault, visibility in all aspects of the conference, from hosting the opening night Cheese Crawl at Des Moines favorite, the Iowa Taproom, and providing cheese-filled prizes for the event's Trivia Night, to hosting the VIP lounge at the conference's culminating event, the Festival of Cheese, where over 1,800 cheeses were sampled and sold in support of the American Cheese Education Foundation.

In addition to sponsorship of the annual conference, Jeff Jirik, Swiss Valley Farms Vice President of Quality and Product Development, was inducted as President of the ACS Board during this conference. Prior to becoming president, Jirik served on this board for five years. He noted that it was a wonderful opportunity for Swiss Valley Farms to be involved with ACS in this capacity. "Sponsorship of the American Cheese Society Annual Conference is a clear statement by Swiss Valley Farms and its dedicated farmer owners that we are passionate about our cheese and our mission," noted Jirik. "As a nonprofit organization,

ACS counts heavily on sponsorships to fund its activities ranging from providing startup resources and training for new cheesemakers to representing our industry with regulatory agencies such as the FDA. Swiss Valley Farms and ACS align in that we are both committed to growing the opportunities for great American cheese."

As a highlight of the conference, ACS also hosts an annual cheese judging and competition. This year over 260 companies submitting 1,843 products competed in a number of categories and sub-categories. Caves of Faribault's Jeffs' Select Gouda, originally crafted by cheesemakers Jeff Jirik and Jeff Wideman of Maple Leaf Cheesemakers, Inc. Wis., received two awards – 1st Place in the American Made/International Style (Dutch Style) Class and 3rd Place Best of Show, tying with Greensward of Murray's Cheese, Ver.

"Placing in the Best of Show with Jeffs' Select was the culmination of many years of collaboration, team work, dedicated attention to detail and plain hard work," Jirik said of the exciting wins. "I am very proud of the Caves of Faribault affinage team for their commitment to

(ARTICLE CONTINUES ON PAGE 13)



Jeffs' Select placed in the Best of Show category in the American Cheese Society competition.

Co-op Member Chosen Iowa Dairy Princess

Katelyn Goldsmith, an 18-year-old from Earlville, Iowa, was crowned the 63rd Iowa Dairy Princess at the Iowa State Fair in Des Moines on Aug. 10. Katelyn, representing Delaware County, competed for this title with 11 other Iowa county dairy princesses. Winners were chosen on the basis of their knowledge and enthusiasm about dairy, personality and communication ability.

Katelyn is the daughter of Swiss Valley Farms members Jim and Kristi Goldsmith. She will spend the year serving as a goodwill ambassador for Iowa's dairy farmers. Throughout her yearlong reign, she will make appearances to help people understand the dedication of dairy farm families to their cows, their land and the milk their cows produce.

This fall, Goldsmith is starting her freshman year at Iowa State University majoring in dairy science. She grew up on her parents' dairy farm where they milk 150 Holsteins. Her father Jim is the second generation on this family farm. His father started a dairy here in 1945.

Her parents were present when it was announced that Katelyn had won the title. "We were very surprised," Kristi says. "All the contestants were so talented and a few were already in

college. We are very proud of her!"

Katelyn feels that her presentation to the judges on dairy sustainability was a key factor in her selection. She also had described on her application several high school science projects she had completed on dairy-related topics, such as somatic cell and feeding issues.



Katelyn Goldsmith was crowned the 2016-2017 Iowa Dairy Princess at the State Fair in August.



The entire Goldsmith family poses with the newest Iowa Dairy Princess in front of their new co-op farm sign. From left are: James, a sophomore at ISU; Lauren, a freshman at Beckman High School, Katelyn, mother Kristi and father Jim.

Tekippe Schmitt Wins Dairy Shrine Award

This year's National Dairy Shrine's Graduate Production Award winner is co-op member Jessica Tekippe Schmitt of Fort Atkinson, Iowa. This award comes with a \$2,500 grant sponsored by Elanco designed to recognize and encourage college graduates within the past nine years to pursue careers in commercial dairying and to gain ownership of dairy cattle with the intent of growing the size of their dairy herd. Jessica will receive the award at the annual National Dairy Shrine Awards Banquet on Oct. 6th in Madison, Wis.



Jessica Tekippe Schmitt

A graduate of Iowa State University, Jessica demonstrated a strong work ethic and motivation throughout her undergraduate, graduate, career, community and now dairy farm management experiences.

While an undergraduate, she served as the president of the American Dairy Science Association from 2007-2008. As a member of the ISU dairy judging team, she competed at several national contests and was on the winning teams at the Accelerated Genetics Intercollegiate Dairy Judging contest and earned All American honors at the National Intercollegiate contest held at World Dairy Expo.

Jessica further broadened her horizons on a study abroad trip to New Zealand where she learned about the country's dairy industry. As a finalist for the American FFA Star in Agriculture Production Award, she traveled to Costa Rica to visit several dairy farms.

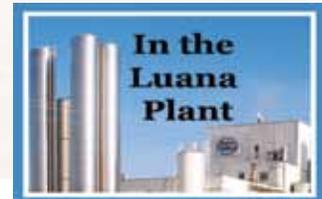
After graduating from ISU, Jessica moved to Pennsylvania and began studying for her Master's degree where she focused on research of lactating cow diets and

(ARTICLE CONTINUES ON PAGE 15)



Katelyn Goldsmith catches the attention of her family's dairy cows as she takes a stroll through the barn wearing her newly claimed crown.

Equipment Keeps on Coming!



It's been a really busy few weeks in the Luana construction area as equipment kept on arriving and was carefully moved into the plant where the assembly process was well underway.

In the past month, a lot of work has gone on in the warm room, where the cheese is taken to allow the propionic bacteria to produce the gas that forms the eyes in the Swiss cheese. Overhead and fire doors have been installed as well as fans. The panels have been set in place.

The fire door in the process area is now installed and the concrete stairs in the electrical room are poured. Garage doors in the loading dock area are now installed. The apron has been poured outside of the dock and garage

doors have been installed in the loading dock.

Below you can see a piece of equipment called "the stacker" being unloaded from its shipping container. Lisa Tesar, operations controller at the Luana plant, explained what this equipment does.

"It either stacks or unstacks the molds with cheese in them. This cheese goes from the pressing tunnels to the stacker, which puts them six molds high, then from the stacker to the fermentation room to the unstacker, which takes them down to individual molds. The molds then travel to the demolding station where the cheese is removed from the mold and sent to the brine tank."



Top photos: The stacker is pulled out of its container and 'escorted' into the new plant addition.



At right: A crane was used to carefully lift the new mold washer out of its shipping container.

What's Happening 'In the Plant' at White Hill

by Dan Wedige, Plant Manager

Tucked away in the rolling farmland countryside of southwestern Wisconsin outside of Shullsburg, you'll find White Hill Cheese Co. LLC, which originated from a joint venture agreement entered into by Swiss Valley Farms and Emmi Roth USA. Swiss Valley Farms originally purchased the Shullsburg Creamery cold storage/plant complex in the fall of 2006. In March of 2010, construction began to outfit the empty cheese plant for production of Swiss-style cheeses. On August 1, 2011, White Hill Cheese Co. LLC produced its first piece of cheese.

White Hill Cheese Co. LLC currently manufactures over 10 million pounds of Swiss-style cheeses per year and employs 62 people. I am the Plant Manager and Mark Grossen is our Head Cheesemaker. Award-winning cheeses are produced here, including the 5-pound wheel of Baby Swiss, which is a favorite of the judges as well as our customers. Cheese produced here is proudly featured by Culver's Restaurants on their Swiss burgers -- Wisconsin-made cheese for a popular Wisconsin-based restaurant.

Our hard-working team of employees is the real story behind the success of White Hill Cheese Co. LLC. The

plant started with ten people who originally came from the Swiss Valley Farms cheese plant in Platteville, Wis. and who are still currently employed with us. They are Tony Averkamp, Butch Bloom, Tom Cullen, Glenda Jessen, Josh Hiatt, Michael Roddick, Deb Carl, Dan Wedige, Matt Seffrood and Mark Grossen. Lester King was hired here at White Hill Cheese Co. LLC directly and has been with us from the beginning as well.

To celebrate our recent 5-year anniversary, an employee appreciation event was held outside the plant complete with a grilled summertime meal, lots of cheeses and lots of door prizes. We know that White Hill Cheese Co. LLC owes a great deal of its success to the dedication of our employees. We wanted to thank them all for helping us become the company we are today.

Glenda Jessen, our Controller who worked at the Platteville plant for 11 years before joining the White Hill staff, is retiring this year. She has been a very valuable employee who has brought forward many values and ideas to White Hill Cheese Co. LLC. 'Good Luck' to Glenda on her retirement. She will be greatly missed!



This is the front of the White Hill Cheese Co. LLC plant, located in Shullsburg, Wis.

There is a group of White Hill Cheese Co. LLC employees who helped the plant get started.

Pictured in the top row: Josh Hiatt, Butch Bloom, Mark Grossen, Matt Seffrood, Tony Averkamp, Michael Roddick, Lester King and Tom Cullen.

In the bottom row: Dan Wedige, Glenda Jessen and Deb Carl.

Riding Around With Terri

by Nancy Feeney

In a world that is running short on many “firsts”, it is fun to meet someone who holds that claim to fame. Southwestern Wisconsin milk hauler Terri Anderson claimed the title of the first and only female milk hauler in her area for the first 20 years of her career.

Terri, who has lived in Bangor, Wis., all her life, started hauling milk when she was 20 years old. She has been doing this job now for 37 years with the last 35 of these being with Swiss Valley Farms. When she began

hauling milk for Swiss Valley in 1981, this co-op was called Mississippi Valley Milk Producers Association and it had just acquired the Mid-Port Co-op Creamery outside of Cashton, Wis.

Terri says her mother always told her that all she talked about when she was younger was driving trucks. She used to drive her dad’s cattle truck when she was in high school, sometime driving it to school. Hauling milk

(ARTICLE CONTINUES ON PG. 10)



Being somewhat vertically challenged, it is quite a climb for Terry Anderson to make when she gets back into the milk truck. But it is a climb she has made for the past 37 years.



Neither the heat of summer nor the cold of winter will keep Terri Anderson from picking up her milk route. It was the heat of July she was dealing with on this particular day.



Starting from top left: After 37 years, Terri has the routine down pat. She measures the contents of the tank and then logs that figure into the milk tickets.

After the bulk tank has properly agitated, she collects her milk sample and runs it out to the truck where she puts it in the cooler. Then the hose is pulled out of the back of the truck and hooked up to the bulk tank.

At left: Once all the milk has been pumped onto her truck, Terri unhooks the hose and gives this empty bulk tank a quick hose down.

“My patrons are my friends.”

~~ Terri Anderson



Terri enjoys seeing her patrons when she stops on their farms. Ty Eness, of Ontario, Wis., is a long-time friend of Terri's. "I've been picking up his family's milk since Ty was 3 years old," she says.

Terri Anderson *Continued from Pg. 8*

seemed to be a natural fit for her.

Something else that was another natural fit for Terri was getting to know her milk patrons. "My patrons are my friends," she proudly says. After riding around with her on one hot July day, I noticed that this feeling among her patrons was definitely mutual. Remembering back to when she first started hauling milk, Terri says some producers didn't know what to think when they heard they were getting a female milk hauler.

"A few wives popped out of their houses to check me out," Terri recalls. "But the reception was really good with everyone. I never had a problem with anyone."

She has nothing but good things to say about her Swiss Valley Farms field rep Bob Zielsdorf. "Bob saves his producers lots of money by fixing their equipment," she says. "He's a really good guy."

Terri's work schedule is a little like a firefighter's. She works long days every other day -- 3 a.m. to 6 p.m. -- and then every two weeks she gets a three-day weekend. Her relief hauler is Chuck Kotek. They both work for Dan Olson, who bought this milk route when Swiss Valley Farms acquired Tri-State Milk Producers in 1997. Terri says she has had four different bosses on this same route. She drives eight different milk trucks, all owned by Olson.

"I like the Sterling's the best," she says. "The worst

part about driving so many different trucks is that the large outside mirrors aren't all in the same position and must be adjusted every time I get behind the wheel."

Being somewhat vertically challenged, i.e. short, it is quite a distance for Terri to pull herself up to get into the driver's seat of these huge milk trucks. But she makes this climb dozens of times in one work day and has it down to a science, as one may imagine.

Outside of her job, Terri enjoys the benefits of a large extended family. She is the oldest of 8 siblings and has 18 nieces and nephews and one great niece and one great nephew. With so many nieces and nephews, she says she has played 'rent a kid' many times over the years.

In her off hours, Terri enjoys photography and frequently enters photos in the photography contest at the LaCrosse County Interstate Fair. Sometimes a patron's farm, children or cows are in the photos. She likes to visit the exhibit during the fair and see her photos on display alongside all the others.

Terri loves being outdoors, which is a good thing when you continually go in and out of milk houses during those Wisconsin winters. She has participated in many different sports over the years and is particularly proud about being the winner of the first ever 'Tough Woman Contest' held

(ARTICLE CONTINUES ON NEXT PAGE)

SWISS VALLEY FARMS **DAIRYMAN**

USDA To Buy Cheese *Continued from Pg. 2*

authorities.

“We respectfully request that USDA provide \$100 - \$150 million in assistance, which would allow for the purchase of up to approximately 90 million pounds of cheese, using average prices during July. Donating this quantity of cheese in the manner described above would remove the equivalent of almost 900 million pounds of milk from the domestic commercial market and strengthen farm-level prices by about \$0.16 per cwt. over the course of a year. This action would increase the total incomes of all U.S. dairy farmers by approximately \$380 million, generating a return of \$2.50 in additional dairy farm income for every \$1.00 of cost to the government.”

“A major contributor to the decline in U.S. milk prices has been the large buildup in domestic stocks of American-type cheese, a product that plays a key role in establishing milk prices paid to U.S. dairy farmers. These higher stocks have resulted from the difficult world dairy situation and the consequent loss of export sales. Since the beginning of 2015, production of American-type cheese has increased by an average 5.4 million pounds, year over year, according to data from USDA-NASS, while total commercial use of American-type cheese has

increased by an average of 2.9 million pounds, year over year, according to data from USDA-ERS.”

A week after Mulhern’s letter, the USDA announced it will purchase approximately 11 million pounds of cheese as well as extend the application deadline for MPP. The cheese purchase will come out of private inventories and will be donated to assist food banks nationwide. The value of the cheese comes to \$20 million.

We at Swiss Valley Farms are working to do more with less and have made many changes in the co-op over the past several months. We have eliminated two vice president positions and restructured the cooperative to make it more cost effective and efficient. We continue to look for ways to put more money in your milk check because we understand your struggles on the farm in today’s environment.

The co-op continues to see increased demand in the U.S. for all our dairy products, which is creating an upward movement in the dairy future’s market. This should create about a \$1 or \$2 per/cwt. improvement in your pay prices this fall compared to this past spring.

Terri Anderson *Continued from Pg. 10*

in LaCrosse in 1983, which was 3 one-minute rounds in 16 oz. gloves. “I made \$300 and lots of my patrons came out to support me in the finals,” she says.

Softball was at the top of her list for many years. Then she started competing in darts tournaments at her local tavern and then joined a bowling team. She is proud of her two 600 bowling scores. Terri’s current favorite hobby is shooting pool and she says she is getting pretty good at that. She also enjoys participating in fantasy auto racing and fantasy football. She is a huge Green Bay Packer fan. “A big reason that I don’t work on Sundays is so I can watch the Packers.”

In her nearly 40 years of milk hauling, Terri recalled one of her best days on the job involved Peaceful Valley

Dairy in Norwalk, Wis. “The Schmitz brothers (Steve and Brian) were selling raffle tickets for their sportsman club. It was 13 years ago. The raffle was just getting off the ground and the tickets were only \$10,” she says. “So I bought two.”

A few days after she bought those tickets, Terri says she walked into the Schmitz’ milk house one morning and a brand new 22-gauge gun was sitting there with a sign saying she had won one of the top prizes in the raffle.

“It was really exciting to win that!” she said. “Best day ever on the milk route!”

Terri, I hope you have many more ‘best days’ while hauling milk for Swiss Valley Farms.

Last Chance to Participate in the 2017 Swiss Valley Farms Calendar Contest

Deadline is Sept. 15!

Have you taken any photos yet for the 2017 Swiss Valley Farms Member Calendar? There is still time to capture that perfect moment before the Sept. 15th deadline.

Photo quality and sharp focus are major considerations. A picture may need to be enlarged to 11" by 9" in order to fit on a calendar page. Large file digital photos are the best. E-mail digital files that are 1.5 MB or larger. If you don't have a digital camera, make a 5" by 7" print of your photo and submit that. Only submit photos that you personally have taken. Photos taken by non-member, professional photographers cannot be used.

Fill out the form below and include it with your submission. If you are e-mailing the photo, include all of this information in your e-mail at the time of submitting the photo. Then please mail a signed copy of this form to Nancy Feeney at the address on the bottom right.



Cash prizes awarded for the top 3 photos!



Name of person who took the Photo: _____

Address: _____

City: _____ **State:** _____ **Zip:** _____

Phone Number: _____

E-mail address: _____

Farm Name or Producer #: _____

Names of people in the photo: _____

Where was the photo taken: _____

Who is your Swiss Valley Field Rep? _____

Signature of Photo Contributor:

Important Information:

- All submitted photos become the property of Swiss Valley Farms Cooperative.
- The entry form on this page will serve as a permission slip to use the photo in printed materials and/or for advertising purposes. All entries must provide all of the requested information in order to qualify.
- No images will be returned.
- By signing the official entry form, you understand that the images will not be returned and each photo submitted comes with full and exclusive rights for Swiss Valley Farms Cooperative to print the photo, without credit, in Swiss Valley Farms literature, without further obligation to the photographer or those people who have their person or items in the photo.
- Please submit Landscape/Horizontal photos only, so they will fit on a horizontal calendar page.
- **Submit your entries by Sept. 15, 2016 to:**

OR
E-mail digital files
to: nancy.feeney@
swissvalley.com

**Swiss Valley Farms Cooperative
Calendar Photo Contest
P.O. Box 4493
Davenport, Iowa 52808**

ACS Update Continued from Pg. 3

excellence in artisan specialty cheese.”

To close out the conference in true cheese aficionado fashion, a Festival of Cheese is hosted each year as a tasting event for conference goers and the public alike. This extraordinary festival was a sight like no other, with all 1,800 plus cheese contest products set out on display tables from wall-to-wall and a sale of every cheese imaginable available upon exit. *(See photo below.)*



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swiss valley farms

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

BAILEY, MICHAEL & JEAN	88,000
BENNETT, JOHN & CHARLENE	98,000
BREUCKMAN, CHAD	84,000
BRIMEYER, DANIEL & DEB	95,000
BRIMEYER, DEREK	95,000
CALVERT, KYLE D.	88,000
CAROLAN, KEVIN & DONNA	86,000
DEKLOTZ DAIRY INC	75,000
DUTCHLAND DAIRY	86,000
GONZALES, KIM J.	77,000
GORHAM, FLORIEDA EST.	88,000
HESSENIUS, CRAIG	86,000
KOHOUT, KENNETH & ANITA	79,000
MEIER, BRIAN	93,000
MEIER, MIKE & CHERYL	93,000
SVENDSEN, LARRY & MARY	57,000
THOMPSON, LARRY & LIANE	64,000
ZIMMERMAN, MERVIN H	85,000

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

0-100,000.....	4%
100,001 - 200,000.....	28%
200,001-300,000.....	31%
300,001-400,000.....	19%
400,001 - 500,000.....	12%
500,001 and above.....	6%

**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.

Welcome
**NEW SWISS
VALLEY FARMS
MEMBERS**

LESLIE & MARIE MILLER
Kalona, Iowa

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.

Dairy Shrine Award *Cont. from Pg. 5*

essential oils. She completed her Master's in 2010 and started employment with Arm and Hammer Animal Nutrition. Today, she is the Director of Ruminant Nutrition for Ajinomoto Heartland.

In addition to her career in nutrition, Jessica and her husband Andrew manage an 80-cow Holstein herd. While maintaining her career and managing a dairy farm, Jessica is also committed to the dairy community. She volunteers with Iowa 4-H Dairy Judging and Dairy Quiz Bowl. She also serves as an industry advisor for the ISU Dairy Science Club.

She and her husband Andy were the winners of the 2013 Swiss Valley Farms Outstanding Young Cooperators contest and represented the co-op on the National Milk Producers Federation YC Advisory Board. Last fall, Jessica was appointed by the U.S. Secretary of Agriculture to serve on the National Dairy Research and Promotion Board.

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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The What Of's & How To's of Barn Quilts

"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.

Make your reservations now with nancy.feeney@swissvalley.com. or call Nancy at 563-468-6640. Don't miss out!



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