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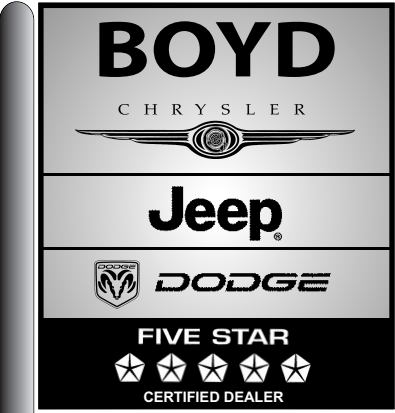
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June is **DAIRY** MONTH



Special supplement to the
Winchester Press
Wednesday, June 11, 2003

90 years of 4-H in Canada

A long history of expanding horizons

*"I pledge
My Head to clearer thinking,
My Heart to greater loyalty,
My Hands to larger service,
My Health to better living,
For my club, my community
and my country."*

by **Bonnie James**
4-H Canada is celebrating its 90th year in 2003. It continues to be a program for the development of youth that fosters self-confidence, communication, and leadership, as well as learning. 4-H has a long history of enriching the lives of rural youth with both agricultural clubs, and life skills and special interest clubs.
June is Dairy month and the *Press* has taken up 4-H as this year's dairy theme. If dairy farming is to continue in its current form, the industry will need young people to carry on the work. There is no program like 4-H for young people to expand their knowledge of dairy and farming in general. This year's dairy supplement includes several articles describing

what local 4-H clubs are doing to build dairy skills in youth, and begins with a brief overview of the organization.
The 4-H program began in Canada as the Boys' and Girls' Clubs. The first official Boys' and Girls' Club originated in Roland, Manitoba at the Roland School House in 1913. There is now a 4-H museum in Roland where visitors can see medals, trophies, and banners from these early clubs.
In 1952, the Boys' and Girls' Clubs and national council adopted the 4-H name from a similarly styled program in the U.S. The four "H"'s stand for Head (trained to think, plan and reason), Heart (to be kind, true and sympathetic), Hand (to be useful, helpful and skillful), and Health (to resist disease, enjoy life and live



better). Also in 1952, Canadian clubs began to use the 4-H pledge, which originated in the U.S. In 1954 the current Canadian 4-H slogan of "Learn to do by Doing" was adopted, which is quite different from the American 4-H motto, "To Make the Best Better."
There were 7,190 4-H members and 1,618 volunteers participating in Ontario 4-H programs in 2001. The most popular clubs were dairy with 2,111 members, beef with 1,226, and horse with 774.
In Dundas County last year (2002) there were 60 4-H members and more than 20 volunteers who took part in 12 different clubs, including ones for sports, woodworking, horticulture, and cooking. Dairy Club is traditionally the largest club in the county. There were more than 30 Dairy Club members last year and the club was

split into east and west clubs. There hasn't been a local beef club since 1996. New for this year are the Dundas 4-H Clown Club, Llama Club, Rabbit Club, and Field Crop Club.
Dundas County has more female than male 4-H club members, and though overall membership rates have declined over the past 10 years, Dundas County 4-H registrar Ron Wilson estimates that the number for 2003 will show an increase over last year. It's important to note that you don't need to live on a farm to participate in a 4-H club. They are open to all youth. As an example, a 4-H Dairy Club member could live in town and keep their 4-H calf at another club member's barn. And of course, it doesn't matter where you live for the life skills clubs.
Local 4-H leader and Dundas County 4-H newsletter editor Phyllis MacMaster says one of the most valuable aspects of 4-H is making new friends, through the local clubs and also through regional and provincial activities.

• continued on next page

Get exactly what you want in a round bale

by **Chris Zabel**
Press staff
WINCHESTER — Forage harvesters are familiar with the name Claas. "They make a full line of hay equipment including tedders, rakes, balers, mower conditioners and wrappers," said Hugh Hodgins, general sales manager at Reis Equipment Centre in Winchester. The dealership has managed Claas products for the last 10 years.
Claas has built its reputation on producing high-quality haying equipment, becoming an industry leader in Europe. The German company is still privately owned by the family that founded it.

In North America, Claas is specifically noted for being an industry leader in self-propelled forage harvesters, also called choppers. What makes the Claas machines stand out is the Roto Cut system which cuts grass into two to three-inch pieces as it enters the bale chamber. The end product is a bale that is processed during harvest to meet the feeding requirements of individual operations.
The Roto Cut system is a series of knives available on many Claas round and square balers. Blades can be removed to change cutting sizes. The chopper is equally at home in straw, hay and silage. Feeder tines pull crops evenly in a continuous stream from the pickup through the knives. The Roto Cut can be turned on or off from inside the cab of the tractor pulling it.
"They've had this system in Europe for 25 years," said Hodgins. As is the case with many technological innovations in agriculture, European

producers are ahead of North American farms.
There are a number of advantages in processing hay during baling. "Digestibility is the big thing. It improves food value and digestibility," said Hodgins. Cutting also allows hay to be baled more densely, meaning farms will have fewer bales to manage, which reduces operating costs. Chopping doesn't affect how bales hold together; however, it does make them easier to break apart for easy feeding and bedding.
Claas round balers come in two main varieties. Fixed chamber balers produce bales with a consistent 48-inch diameter. "The style of baler has drums instead of belts," said Hodgins. "So there's less maintenance on the machines." They can be equipped with a wrapper for silage, and the two operations can be accomplished at once.
The other style is the variable chamber baler. There are a number of reasons a producer may want to alter the size of round bales. If the hay is going to be fed outside, larger bales will make transportation easier. If the hay is fed indoors, the bales will need to be a size that can be moved and will fit through doors. A system of belts changes baling sizes.
The Claas Variant 260 adds the capability to adjust the density of a bale. Changing the density of the core of a bale can help reduce spoilage. If the hay is wet, increasing the core size will permit the bale to breath, and make bales easier to break apart. Desired bale weights can be achieved with dry crops and high ground speeds. Dry hay is baled with a rock-hard core.



The Claas Variant 260 allows forage harvesters to choose how large they want their round bales to be, from 36 inches to 60 inches in diameter. The baler also can be adjusted to produce different bale densities, to adapt to field conditions during harvest. Hugh Hodgins is the general sales manager at Reis Equipment Centre in Winchester which has sold Claas products for the past 10 years. Press Photos — Zabel

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DFA holds regular monthly meetings in the Meeting Hall, Chesterville, on the first Wednesday of every month at 8:00 p.m. Please bring any questions or concerns you may have and we will do our best to help.

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August: Mountain Township & Chesterville Fairs
Sept. 3: DFA Regional Meeting, Chesterville
Nov. 24-26: OFA Convention, Toronto

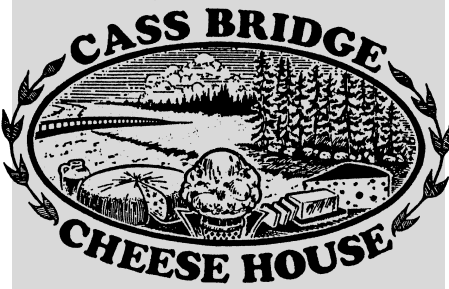
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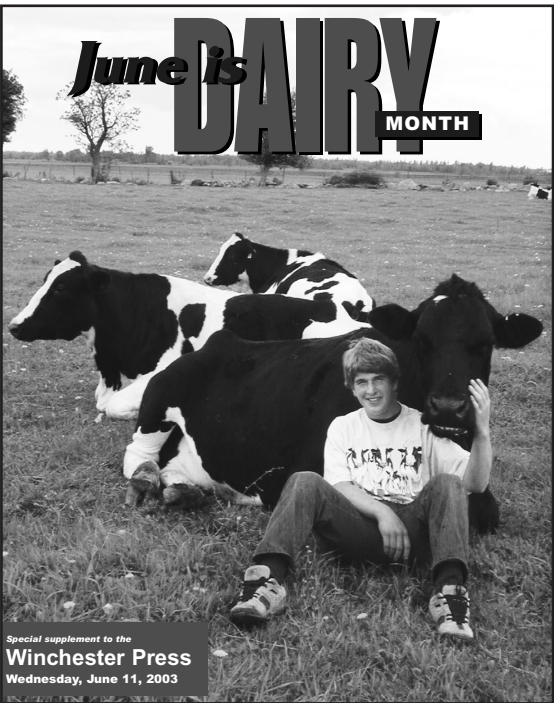
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On the cover

Yann Bossel works on his family's farm west of Winchester. In the pasture with their dairy herd, Bossel sits with Kings Heaven Glow Rose. "We're building our herd off of her. She's going to be the cornerstone," he said. Besides working at the farm, the 19-year-old has developed his farming skills through his involvement in 4-H.

Press Photo — Zabel

90 years of 4-H in Canada

• continued from previous page

"People who go to leadership camps develop a network of friends from across the province, and they stay in touch with e-mail," she says.

As well, MacMaster thinks there is a real benefit to being able to list 4-H on your resume. She says, "Lots of employers recognize 4-H as a symbol standing for learning, leadership, fun, and confidence."

The Canadian 4-H Council completed a national survey of 4-H alumni in 2002 that revealed some interesting results. 4-H alumni are more educated and have higher levels of household income compared to the overall Canadian population. Also, 74 per cent of alumni said their experiences as a 4-H member were very beneficial in terms of contributing to personal or career experiences later in their life. Finally, the survey found that 4-H alumni have a high degree of community contribution or "citizen engagement" at the local, provincial or national level. Nearly 80 per cent of alumni are currently members of a community group or organization.

Along with instructing rural youth on everything from cooking, photography, and sewing, to swine, poultry, horses and dairy, the regional, provincial and national 4-H structures offer a variety of conference, exchange and scholarship opportunities. Whether it's attending the National 4-H conference in Toronto, the National Careers Conference in Winnipeg, participating in a provincial exchange or leadership camp, or a United Kingdom exchange, there are chances for youth to travel and broaden their horizons.

Regionally there are opportunities to attend conferences and camps as well.

This year at the Experimental Farm there will be a one day camp entitled

My First 4-H Camp on July 10. The regional 4-H Members Conference is being held on Aug. 27 and 28 in Arden, Ontario. As well, at the Central Canadian Exhibition in Ottawa there will be a one-day conference on Aug. 22, and the regional Go for the Gold competition (like Reach For The Top, but with agricultural related questions) will be held at the Ex on Aug. 21.

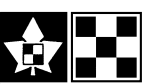
One of many scholarship opportunities open to 4-H members is the Toronto Dominion 4-H Agriculture Scholarship. This national agricultural scholarship recognizes up to 10 students with \$2,000 each. Applicants have until October 2003 to submit their forms. For complete listings of scholarships and exchange and other opportunities, visit the Canadian and Ontario 4-H Web sites.

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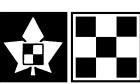


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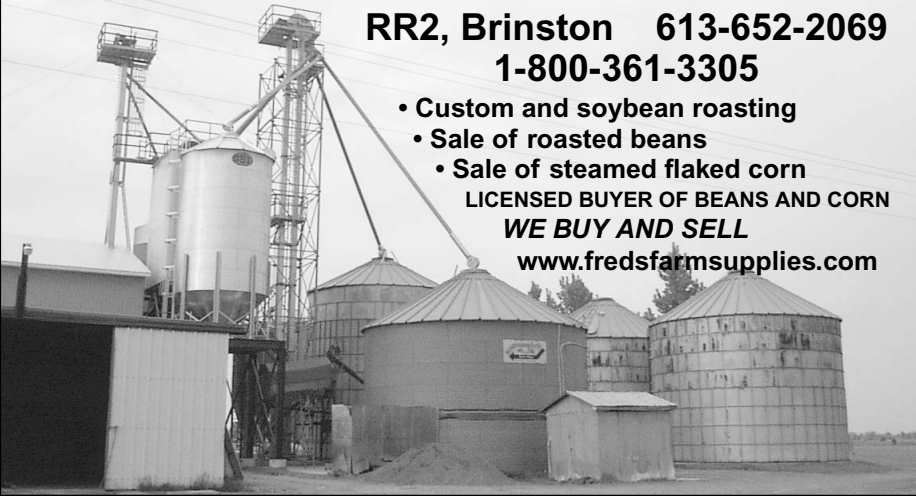
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4-H'er judges friendship best prize in Regina



Pride of the herd

Mother to a large portion of Yann Bossel's family's dairy herd is Kings Heaven Glow Rose. The cow stands 63 inches to the shoulder and weighs about a ton. She was classified as being very good when she was three. Now 10 years old, she's still producing daughters.

by Chris Zabel
Press staff

WINCHESTER — The chance to attend the International 4-H Judging Seminar in Saskatchewan was a 4-H opportunity Yann Bossel followed last fall. The 19-year-old was one of six members of the team Ontario sent to the competition. Last November, he spent five days in Regina, three of those days judging classes of livestock.

The Judging Seminar joined 4-H members from nine Canadian provinces and Wyoming, testing their livestock-judging skills in six-person teams. They judged classes of Holstein cows, Holstein calves, llamas, two classes of horses, beef breeding bulls and beef breeding heifers. "It was horrid," said Bossel, recalling the competition portion of the trip. The events organizers had done a good job of assembling livestock classes that would challenge the participants.

Yann placed 37th overall in a field of 60. He explained there are several reasons why 4-H Judging Club members from Ontario are at a disadvantage when competing in the West. "For placings I did very well; but when it came time to give reasons, here we're told to compare animals and only give good points of the higher animal, not denigrate the

others," said Bossel. He noticed that 4-H groups from Manitoba west, have a judging style that's distinctively more aggressive than in Ontario clubs. Conferring with members on the Maritime 4-H teams, he found that they also were surprised by the style.

"Teams in Ontario and east were taught to go right to the point," said Bossel. He had to adapt quickly in the ring when the judges expected him to give a big speech when he was explaining reasons. "We were not used to it," he said. Another area where the Ontario team found they were handicapped was in judging horses. Bossel said that in the Western provinces, it's common that ranches will use horses as routine work animals. "Here, horses are more often kept as pets. Out there, they work with them every day," he said.

Of course Bossel aced his specialty. "I did very well in the Holsteins," he said. Bossel is currently working on his family's farm milking 70 Holsteins. The farm is halfway between Mountain and Winchester. While attending the seminar last fall, the competition portion of the trip wasn't his main focus. He's still in touch with a number of the people he met from other provinces.

• continued on next page

Minimizing herbicide spray drift injury

by Gilles Quesnel,
Field crop IPM specialist
OMAF Kemptville

KEMPTVILLE — With increasing acreage planted with herbicide-resistant crops and a shift to more post-emergence spraying, the potential for spray drift injury has increased in recent years. This year's wet weather has made the situation worst by keeping sprayers off the fields during most of the pre-emergence application period. This leaves a substantial acreage to be sprayed with post-emergence herbicides.

On top of having to juggle the spraying operation with the forage harvest, June normally has close to 15 days with daytime wind speeds of 16 kilometre per hour or more, which will keep the sprayers off the fields because of spray drift potential.

Strategies to reduce spray drift: When possible, keep spray volume above 12 gallons per acre, possibly up to 20 gallons per acre when spraying next to susceptible crops. Use nozzles that produce large spray droplets. Droplet size is the major factor influencing herbicide drift. Small droplets take more time to fall to the ground and can therefore drift farther. Switching from standard flat-fan nozzles, such as an XR11003, to air induction nozzles increases droplet size and can greatly reduce the amount of drift.

Keep the spray boom as close as possible to the spray target. This will decrease the distance spray droplets travel to reach the target, resulting in less off-target movement. Typically, 110-degree nozzles at 20-inch spacing should be 15-18 inches above the target to produce a uniform application rate across the length of the boom. An 80-degree nozzles should be 20 to 24 inches above the target. Check the manufacturer's recommendation.

Keep spray pressure low, usually 20 to 40 pounds per square inch (psi) for flat fan tips. Operate air induction nozzles at the lower end of the specified range, which is 40 to 50 psi for most nozzle types. Check the manufacturer's recommendation.

Avoid spraying when wind speed is greater than 12 kilometres per hour when using conventional flat fan nozzles or greater than 16 kilometre per hour when using air induction nozzles. A 16 kilometre per hour wind will extend a light flag.

Avoid spraying when temperatures are greater than 28 C, or when humidity is very high or fog exists.

Try spraying after 6 pm or before 10 am. During these periods, wind speed and evaporation are usually less than during the middle of the day.

Avoid spraying when sensitive crops are down wind. In some cases, you may have to leave a buffer strip 50 to 100 feet wide, and spray the area later once the wind has shifted or died down.

Keep records of your spray applications, including dates, the product used, rates, soil and weather conditions, etc.

Given the acreage yet to be sprayed, plan ahead, especially when fields are to be sprayed by a custom applicator.

Finally, crop injury can also result from the use of a contaminated sprayer. Spray equipment should be cleaned thoroughly before spraying crops that are susceptible to the last herbicide used in the sprayer. Herbicide labels have specific instructions with regards to equipment cleanout, which usually include the use of household ammonia to rinse and flush equipment. When cleaning the sprayer, be sure to also clean the nozzles and tips, screens, filter, strainer and pump.

2003 Fair Dates

June 20-22: Maxville Fair

July 17-20: Lansdowne Fair

July 18-20: Avonmore Fair

July 24-27: Beachburg Fair

July 24-27: Delta Fair

July 24-27: Tweed Fair

August 1-4: Lombardy Fair

August 8-11: Navan Fair

August 8-10: Williamstown Fair

August 8-10: Arnprior Fair

August 14-17: Vankleek Hill Fair

August 14-17: South Mountain Fair

August 14-17: Stirling Fair

August 14-24: Central Canada Exhibition Ottawa

August 15-16: Parham Fair

August 15-17: Odessa Fair

August 21-24: Cobden Fair

August 22-23: Coe Hill Fair

August 22-24: Chesterville Fair

August 22-24: Shannonville Fair

August 22-24: Riceville Fair

August 23: Maberly Fair

August 28-Sept. 1: Shawville Fair

August 28-Sept 1: Quinte Fair Belleville

August 29-30: Centreville Fair

August 29-Sept 1: Perth Fair

August 29-Sept 1: Stormont County /Newington Fair

August 29-Sept 1: Marmora Fair Contact

September 3-7: Renfrew Fair

September 4-7: Russell Fair

September 5-7: Mohawk Fair

September 5-7: Picton Fair

September 5-7: Almonte Fair

September 6-8: Prince Edward County Fair

September 11-14: Spencerville Fair

September 11-14: Kingston Fair

September 13: Middleville Fair

September 18-21: Richmond Fair

September 20-21: Madoc Fair

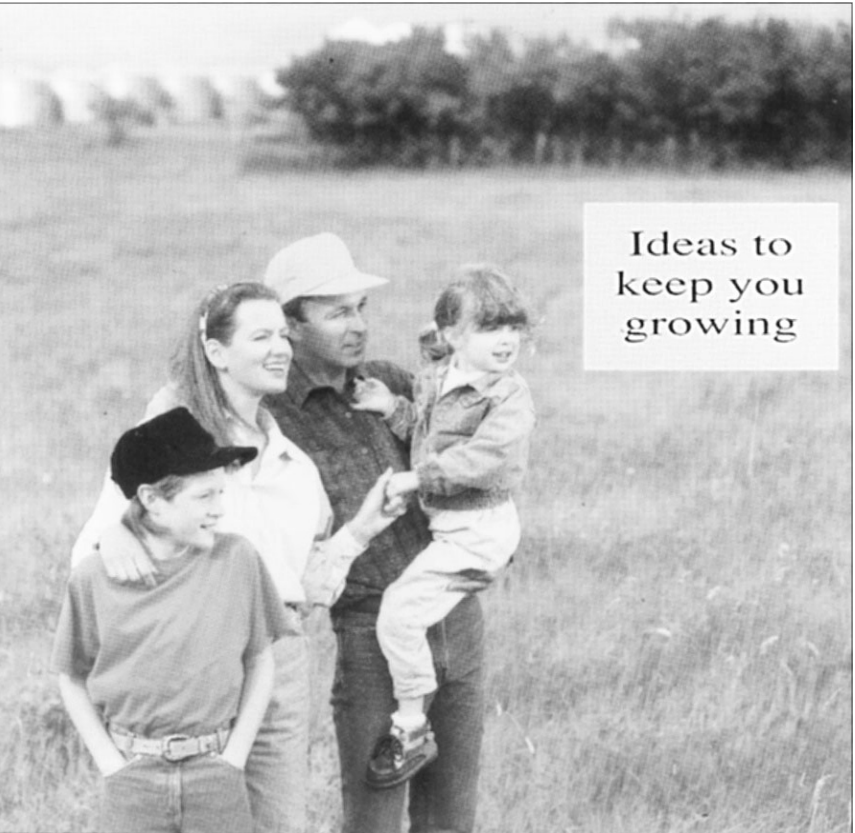
September 25-28: Carp Fair

September 27-28: McDonald's Corners Fair

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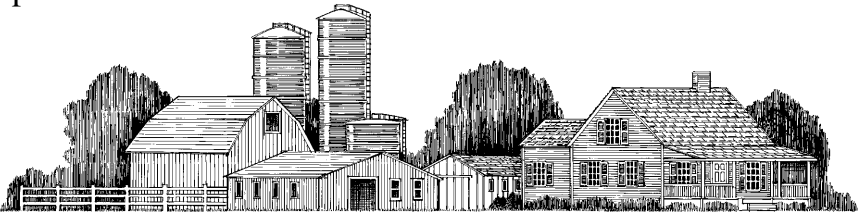
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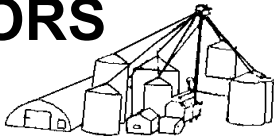
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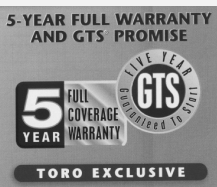
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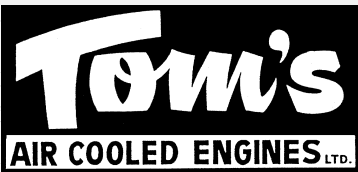
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His region of responsibility includes Russell and Stormont counties, as well as half of Dundas County. A typical work day for Wever includes visits to two or three farms, as well as some time spent in the office. He says a field service representatives can conduct an inspection of a good clean farm in about one hour.

Inspections are important because milk is a food source. “We want to make sure that the product we produce is of the utmost quality,” says Wever. “Inspections make the producers more aware of the standards,” he continues.

Wever says he enjoys his job because every day is different. He also likes dealing directly with the producers and being a resource person for them. There is a down-side though. Applying rules and regulations can put you in the position of making tough decisions that affect people’s livelihoods. The decisions can sometimes lead to conflict. “It’s easier now than it was five years ago,” reports Wever. Now that regular random farm inspections have become the norm, and every farm has had at least two, producers know what the inspectors are looking for and are more receptive to them.

When inspecting a farm, field service representatives go through a checklist. Along with the health and cleanliness of the cows, they are looking at cleanliness of milk contact points, such as the bulk tank and pipeline, as well as udder contact points including stalls, barnyard and pasture. Milk cooling and biosecurity issues such as manure storage, are important areas that are examined. The outside premises and physical structures are looked at for cleanliness and maintenance. As well as conducting random farm inspections and on-farm visits to producers who have had problems, the field service representatives may be called in to any dairy-related SPCA complaints.

Wever says that the most common problems on Ontario farms are high bacteria and/or somatic cell counts in the milk. A visit to a farm that has been flagged for one of these problems will focus on trying to determine the reason

behind the high counts. According to Wever, 85 to 90 per cent of the high bacteria counts are a result of hot water problems. A high somatic cell count is often related to the weather and environment.

The Raw Milk Quality Program is enforced by penalties. Producers are fined and the penalties are kept on record. Wever shared some provincial statistics. At the end of December 2002, there were 5,856 dairy producers in Ontario. In the 12 months previous to that there had been 288 bacteria count penalties assessed, 63 inhibitor penalties, 389 somatic cell penalties, 112 freezing point penalties, and 201 non-Grade “A” farm penalties.

Wever said that these numbers have been decreasing consistently over the past five years. The penalty program is sort of like a speeding ticket. The first time is supposed to encourage the producer to take action to prevent getting another. The penalty fines increase every time a producer gets an additional one, and if the producer receives four penalties within a 12 month period (two if the penalties are for inhibitors) the farm will be shut off from the market until it can be shown that the problems are resolved. If a very serious problem arises, it doesn’t matter if a producer has had other penalties, they will be shut down until the problem is corrected.

A farm can also be shut down if a field service representative classifies it as an unsanitary non-Grade “A” establishment at the time of inspection. In Ontario, between December 2000 and December 2002, there were 19 of these unsanitary shut-offs. This represents 0.3 per cent of Ontario dairy farms. If necessary, a hearing can be called by the director of regulatory compliance to address offenses that may compromise food safety, and the farmer’s license to produce milk may be revoked.

Along with assessing penalties, the DFO also hands out awards through the Milk Quality Recognition Program. Every year, deserving producers are awarded General or Gold Certificates. Recipients of both must have had a Grade “A” operation throughout the year, not have been assessed any

penalties, not have had any of their milk shipments rejected, and reach certain average BactoScan and somatic cell counts. Gold Certificate winners must reach lower average BactoScan and somatic cell counts than General Certificate winners. In Dundas County in 2002 there were 10 Gold and 68 General Certificates awarded. In Russell County there were six Gold and 43 General Certificates and in Stormont there were three Gold and 28 General.

Milk samples are taken from every producer every time their bulk tank is emptied by a milk truck driver, which is generally every second day. Randomly, once a week, one of these samples is tested for butterfat, protein, lactose, somatic cells, and freezing point estimate. Once a month, a random sample is tested for bacteria and inhibitors. Samples are also taken from every truck and tested before the milk is added to the other milk at the processing plant. Samples are tested by the University of Guelph, and results are available to the producers the next day via phone on the Milkline or on the DFO’s Web site.

Although the dairy industry is already heavily regulated, new rules and regulations are always coming into effect to better protect the milk supply. When the Raw Milk Quality Program is next updated, it will contain four new quality assurance regulations.

Every farm will need to have a time temperature recorder, to create a constant record of the temperature of milk in the bulk tank. Standing operating procedures will need to be posted on the premises, with the idea that this will help achieve consistency no matter who is milking the cows. At least one person on a farm will have to earn a livestock medicine certification, which will be a day-course similar to current pesticide courses. Finally, a water quality test will be conducted for every farm, though the testing mechanism details are still to be worked out. The DFO is also going to be requiring pre-approval on new facilities, so a dairy producers will have to get plans for new barns or milking parlors approved.

Wever’s experience as a field services representative has shown him that the key to maintaining a high-quality dairy operation is having a routine. A frequent and thorough routine for cleaning, as well as a routine for checking equipment, will help problems get noticed faster and will take much less time than if cleaning tasks are let to pile up. Producers are really the front line when it comes to milk quality and every extra effort that they make helps result in a safe and abundant milk supply for consumers.

Bossel

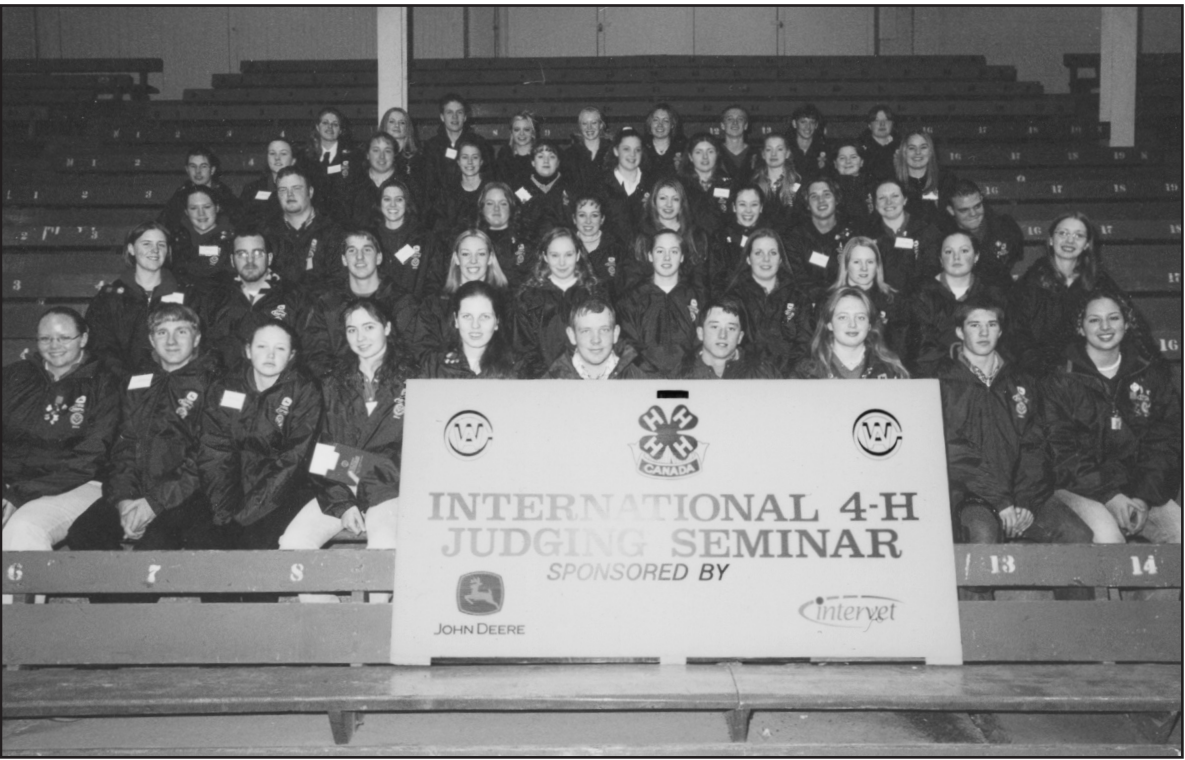
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“I’m sure I’m going to run across a few of these people again, at sales or in another competition,” said Bossel. When the BSE case was discovered in Alberta, he said he was eager to correspond with some of the Western 4-H members he’d met.

Bossel had to pass an application process with the Ontario 4-H organization to be on the provincial judging team. He met his teammates at the airport. He earned his credentials at last year’s Eastern Ontario 4-H Judging Competition in Avonmore. His skill earned him two letters of recommendation which led to a place on the team.

The long-time member of the Dundas Dairy Judging Club has been taking part in area competitions since he was 10, which is the age at which young people can join 4-H. At the Ontario Intercounty Dairy Judging Competition, he had the second highest score for placings in Ontario. At the Avonmore competition, he had to judge grains and potatoes besides livestock. He explained that the 4-H judging program forces members to expand their general agricultural knowledge.

With a career of livestock purchases ahead of him, Bossel said his 4-H Judging Club experience has built his confidence in his ability to appraise animals. By pursuing the opportunities



available to older 4-H members, he said he’s also gained a clearer idea of his identity as a Canadian. “That’s what I think is the greatest thing in 4-H; you don’t get that in school,” said Bossel, describing his trip to Saskatchewan. “It’s not like Europe. Canada’s so big. The identity has to be all of Canada.”

Staying at a Ramada Inn in Regina for five days, Bossel said attendees had a brief chance for sightseeing. All of the 60 participants stayed at the same hotel. Chaperons separated 4-H’ers

between two floors, but organized co-ed common rooms. Despite their differences in judging styles, Canadian 4-H members easily found common ground. Bossel said that everyone had fun comparing accents, and that his peers found his eastern Ontario accent amusing.

“Over the years, I’ve done many leadership camps. I still think the greatest benefit is knowing people out of the area,” said Bossel. “When they did Hay West, I know people who received hay.” He recalled how

Western farmers sent generators to Ontario during the ice storm in 1998. “I’m sure that’s how it started. People knew people out there,” he said.

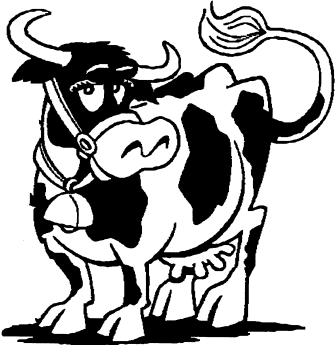
Bossel is currently on sabbatical from 4-H. His father, Jules Bossel, died in April and Yann has since been working full-time on his family’s farm. He wanted to thank Weagant’s Farm Supplies for supplying equipment in assistance, and to thank all of his family’s neighbors for their help during the cropping season.

Young judges

Last November in Regina, Saskatchewan, teams from Canadian and the U.S. took part in the International 4-H Judging Seminar. Over three days, they competed judging seven classes of livestock. Winchester 4-Her Yann Bossel is in the second row, third from the left. He was on the six-person team from Ontario.

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FRIDAY EVENING

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SATURDAY

(Downtown activities)

- Fireman’s breakfast • Sidewalk sale • Crafter’s market • Krazy Kids Korner • Canadian Legion hosts outdoor pub with live entertainment • Dundas County Players presents “Treasure Island”

SATURDAY

(Arena activities – begin at 3 pm)

- Jr. B Hawks Ball Tournament continues • Canadian Club hosts Chicken BBQ • Decorated Milk Can contest • Various activities for children • Volleyball tournament • Swimming • Main Stage – Live entertainment • And much more....

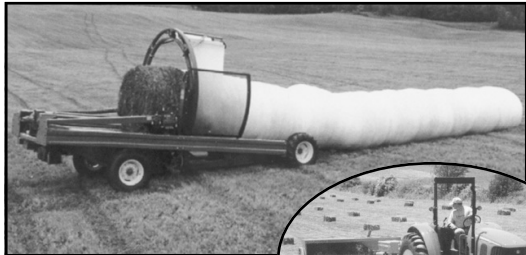
Fireworks at dusk followed by a tribute band (Age of majority)



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DFO responsible for milk quality control

by Bonnie James
WINCHESTER — Dairy Farmers of Ontario, previously the Ontario Milk Marketing Board, took over the system of checks and balances for milk quality from the provincial government in 1998. Now, employees of the Dairy Farmers of Ontario (DFO) known as field service representatives enforce the Raw Milk Quality Program, which maintains the government standards laid out in the Milk Act.

While under government control, the process of enforcement suffered from financial constraints and regular inspections of every dairy producer had lapsed. Farms were only being inspected if and when there was a problem with their milk. The DFO has reinstated regular random checks, and every Ontario dairy farm is inspected once every two years, whether it has had any problems or not.

There are 15 field service representatives in Ontario, with each being responsible for approximately 400 to 450 farms. Field service representatives are hired by the DFO board and must have a diploma or degree in agriculture. They receive six to eight weeks of on-the-job training, and attend conferences once or twice per year to stay abreast of new issues within the dairy industry.

The Raw Milk Quality Program that the field service representatives enforce is overseen by Peter Gould, the government appointed director of regulation compliance. Last year, the program was audited by the provincial government to be sure it was complying with the rules and regulations of the Milk Act, and it had a favorable review.

The field service representative for the Winchester area is Gerry Wever.
• continued on next page



Curd outlets

DUNDAS — If you love cheese curds, you are in the right place. St. Albert's famous cheese curds are delivered to numerous store locations throughout Dundas County, every week. Known for their top quality curds, the St. Albert yellow and white cheddar delights can be found in 32 locations throughout North and South Dundas.

The stores and eateries where St. Albert's curds can be found include North Dundas on Thursdays: Andy's Foodtown - Winchester, Barry's Meats - Chesterville, Greg's Quality Meats - Winchester, Hart's Chipstand - Winchester, Heritage Café - Chesterville, Inkerman Store - Inkerman, Loughlin's Country Store - Hallville, MacEwen's - Chesterville, Mike Dean's - Winchester and Chesterville, Rick's Gas Bar - South Mountain, Snack Shack - Chesterville, Winchester Service Center - Winchester.

On Tuesdays curds are taken to South Dundas locations including: Brinston General Store - Brinston, Captain's Cove - Williamsburg, Chipwagon - Morrisburg, Cook's Corner - Morrisburg, Crawford Meat Shop - Iroquois, Double T Convenience - Iroquois, Flo's Chip Wagon - Williamsburg, Giant Tiger - Morrisburg, Great Shakes - Iroquois, H&I Country Supply - Brinston, Iroquois Golf - Iroquois, Jug City - Morrisburg, J.S. Convenience Store - Williamsburg, Mac's Milk - Morrisburg, MacEwen's - Morrisburg, Maitland Store - Morrisburg, Melody Variety - Williamsburg, Mike's Valu Mart - Morrisburg, Pinkus Shopping Plaza - Morrisburg, Watson Store - Brinston.



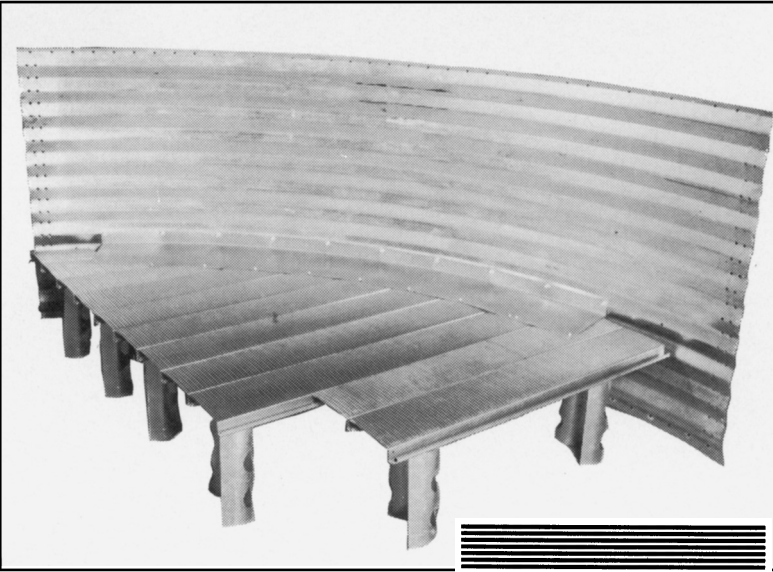
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DHI

• continued from page 32

Milk recording acts as a measuring stick to chart the progress of a herd. Production averages on a breed, provincial and county basis are calculated annually, and members can compare their herd to these statistics both for historical and planning purposes.

Information from milk recording is added to the provincial and national data pool and is essential for assessing the progress of the dairy industry as a whole. Decisions regarding the future of a producer's herd is enhanced by a knowledge of these trends.

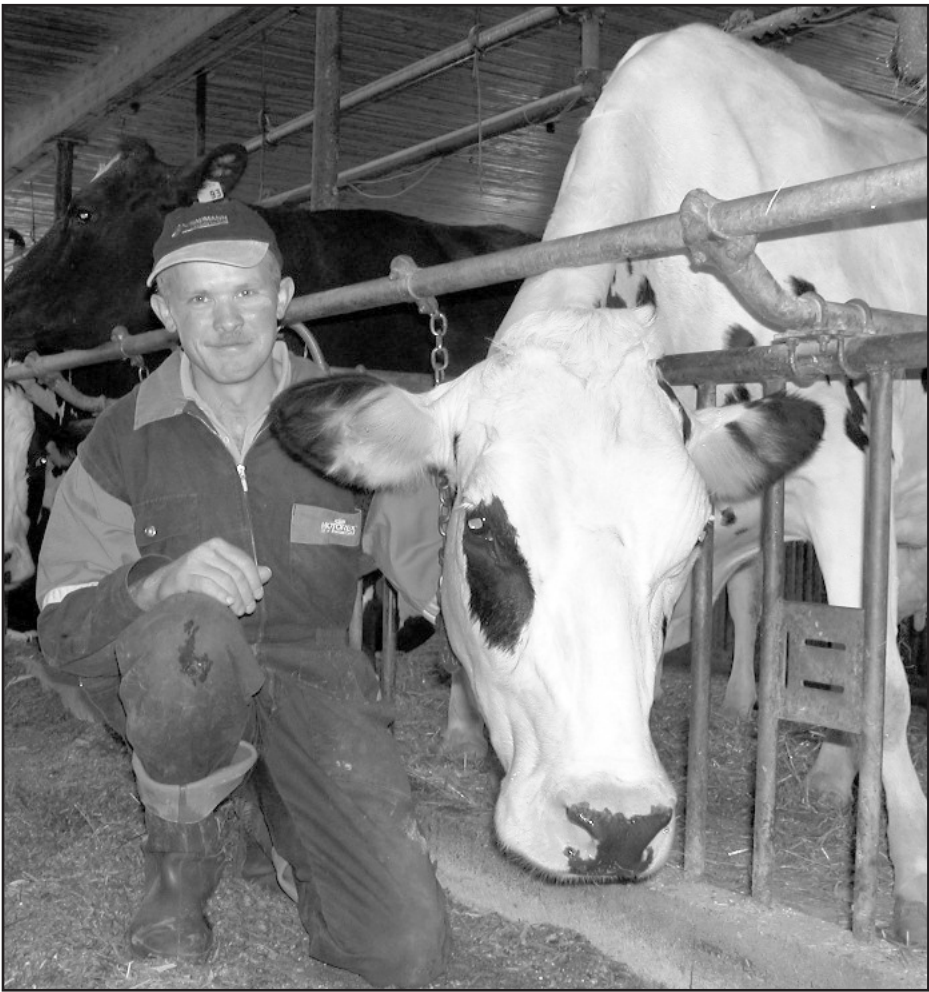
Most county DHI committees in Ontario hold annual awards presentations to recognize the outstanding production achievements of the top herds and individual cows in their area. The breed associations also have extensive recognition programs based on production achievements. Dundas County is no exception. The top three herds in the county were publicized for the year 2002 based on a period of 305 days, measuring breed class average (BCA) and overall production.



Meerbridge Farms

"It's the little management things that made the difference," said Inkerman farmer William Meerakker. His 26-cow herd was ranked third in Dundas County. The farm was ranked first two years ago. Above: Meerakker shows four-year-old Meerbridge Rudolph Karen. She has two daughters and last year produced 16,234 kilograms of milk.

Press Photos — Zabel



Big Horn Farm

Chesterville producer Andy Puenter milks 55 cows and was placed by DHI as second in Dundas County. His herd is Holstein, but he keeps two Brown Swiss to remind him of the farm he grew up on. Puenter said he doesn't have a secret for high milk production. "Pay good attention to little things, and keep the cows happy," he said. Above: Puenter shows Euranda Fanta who produced 15,796 kilograms of milk in 2002.

Childhood dairy memories preserved in mural

by Chris Zabel

Press staff

MORRISBURG — The latest addition to the series of murals being painted and installed in South Dundas has a dairy theme. "We thought we needed something that would give people a smile," said Glen Cunningham, one of the volunteers working on the mural project. The painting depicts the Morrisburg Dairy circa 1950.

The Morrisburg Dairy was a landmark in the village, opened in 1946 by Les and Hank Presley. "People would come from all around, and a lot of boys and girls worked there over the years," said Cunningham. It was originally located at the corner of the former Highway 31 and Highway 2. With the Seaway expansion it moved, reopening in 1956 in the building that currently houses the Jug City convenience store.

The mural was installed on the far east wall of the Morrisburg Plaza at the end of May, facing the former dairy. "I'm hearing great comments. All the old people come along and they really get a kick out of it," said Cunningham.

The Presley brothers were famous in eastern Ontario for their ice cream. The mural was painted from a photo of the original establishment, and preserves many of the small details that people tend to remember from visiting the Morrisburg Dairy. Single scoops of ice cream cost five cents,



A new mural at the east end of the Morrisburg Plaza shows the famous Morrisburg Dairy around the year 1950. Brothers Les and Hank Presley are shown as many village residents remember them, serving ice cream to the public.

Press Photo — Zabel

and double scoops cost ten. The painting shows Les and Hank handing out huge portions of ice cream, a detail which Cunningham said is completely accurate. "They were known for their great big cones. That's why people come from all around," he said.

All of the characters in the mural are depicting something that would have been common at the dairy bar. At the left end is a girl who's dropped her ice cream and a dog is eating it. One

little fellow can't see over the bar. "And at the other side are two women talking, probably tearing someone apart," joked Cunningham.

The mural has already helped residents recall some of the dairy's history. Village resident Merle Casselman recalled his father talking about Hank Presley delivering milk in the village. "He always said the worst day of his life was the day he got the truck," said Casselman. Originally,

Hank delivered milk in a wagon towed by a horse named Paul. The horse knew the milk route so well that it would go where it was supposed to without being driven. With the truck, Hank found that he was always walking back to his vehicle, when his horse would always follow along wherever he went.

Another fact is that Hank always wore a cap. He's wearing a cap serving

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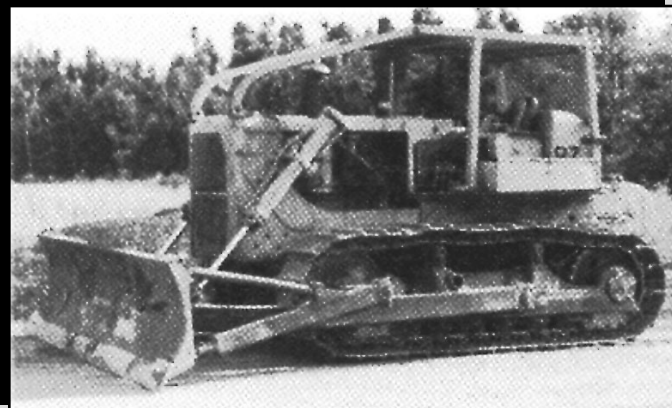
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Original dairy

People recall that Hank Presley used to deliver milk in Morrisburg with a horse-drawn wagon, and that he never liked the truck he later used. The original Morrisburg Dairy was moved in 1956 during the Seaway project.



Popular brothers

It was about 50 years ago that one scoop of ice cream cost five cents and two cost 10 cents. The Morrisburg Dairy didn't have seats. People stepped up to the bar to order what they wanted.

Press Photos – Zabel

Dairy mural

ice cream, and in the top left corner of the mural he's shown with his horse, under the years of the original dairy's operation, 1946-1956. In the top right corner, the dairy is shown with its delivery truck and the years of operation after the dairy moved, 1956-1967. Most of Morrisburg's long-time residents have memories of the Presley brothers. They often served their ice cream at church functions and

community gatherings. Les was very involved in the Chamber of Commerce. His widow, Gene Presley, still lives in Morrisburg. Where Jug City is now, Les and Hank once made all of the dairy products they sold. They made all types of dairy products for sale. Their ice cream, however, is what they're most remembered for. Cunningham recalls visiting the dairy himself, and

remembers a considerable selection of ice cream flavors. "Even at that time, they had butterscotch, maple walnut, cherry — it was a big selection," he said. The mural was donated to the community by Fred Pinkus and his family. It was painted by Ann and Ross Gervais. The dairy mural is one of a series of three agricultural scenes planned in the South Dundas mural project to record

the farming history of the area. In Brinston last year, a mural was installed depicting the arrival of immigrants from eastern Europe following the Second World War. The dairy mural is to record the practices of the mid-20th century. Another mural which is now being planned will show the early cutting and clearing of brush which was the first step to settling Dundas County.

• continued from previous page

Look to OMAF for farm resources

by Barb Parker
Business finance and alternate structures lead, OMAF Guelph

KEMPTVILLE — The Ontario Ministry of Agriculture and Food (OMAF) has recently up-dated a number of farm business management and information resources, which may be of interest to dairy farmers.

Is your dairy farm becoming larger and are multiple family members becoming involved in the business? In the series covering business structures, the factsheet Farm Business Partnerships (Order No. 02-047) will help farm business owners to understand the partnership structure and decide if a partnership arrangement makes sense for their farm business.

Do you prefer a less formal, more flexible arrangement than a partnership or corporation? The joint venture business structure can be used to test a business relationship, or to allow a child to gain management experience and ownership in business assets. The factsheet Farm Business Joint Ventures (Order No. 02-069) will help farm business owners understand what a joint venture is, and when it may be a suitable business structure for them to utilize.

Other factsheets on farm business structures include Farm Corporations (Order No. 01-057) and New Generation Co-operatives (Order No. 02-017).

Every farm business, whether a sole proprietorship, partnership or corporation, will someday change ownership. The factsheet Taxation on the Transfer of Farm Business Assets to Family Members (Order No. 03-023) deals with the tax implications of transferring farm assets to family members, and the options to minimize tax that farm families have available to them.

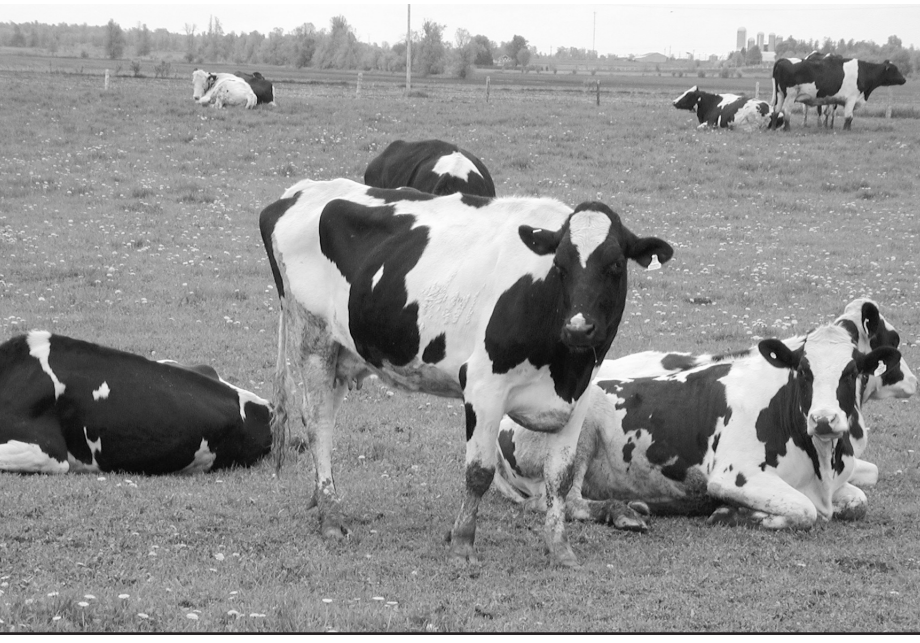
For information on the sale of farm assets outside the family see Taxation on the Sale of Farm Assets (Order No. 03-023). The OMAF Web site's business development page also includes several factsheets and resources in the area of succession planning that will assist in the process of farm transition and transfer. These include the 2000 Farm Tax and Business Seminar Binder Summary, which covers an overview, legal considerations, profitability and finance, and tax issues of integrated succession planning for the family farm.

If you are leasing crop land for your diary operation, or also have a cash cropping enterprise, there is a series of factsheets on leasing agreements available on the OMAF Web site business development page.

The factsheet Land Lease Arrangements (Order No. 01-065) details the legal, tax, and management considerations of leasing land. The other three are Cash Lease Agreements for Crop Land (Order No. 01-071),

Flexible Cash Lease Agreements (Order No. 01-069), and Crop Share Lease Agreements (Order No. 01-067). These documents can help tenants and landlords develop fair lease agreements and assist them in making sound decisions. They each include sample lease agreements.

Several interactive computer management tools are also available on the ministry's Web site at www.gov.on.ca/OMAF/english/busdev/agbusdev.html. The staff of the Agriculture and Rural Business Development Unit encourage farmers to explore the ministry's Web site or call the Agricultural Information Contact Centre toll-free at 1-877-424-1300 to learn more about OMAF business planning and development resources.



Grazing in the sun

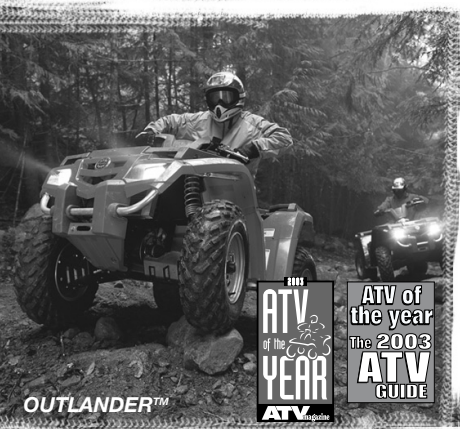
With the spring weather came hundreds of cows into the green pastures of Dundas County. These Holsteins in Winchester were basking in the sun on a beautiful May morning.

Press Photo — Bosma

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Ontario DHI selects best managed herd in Dundas

WINCHESTER — Dairy Herd Improvement (DHI) Ontario promotes its service with the fact that more than 72 per cent of Ontario’s dairy farmers are making better decisions and bigger profits thanks to Ontario DHI. Studies show that DHI herds have greater milk sales than non-DHI herds of equal size.

Ontario DHI is a non-profit milk recording organization, providing dairy management solutions to dairy producers across Ontario. The organization assists dairy farms by providing management products and milk recording services to enhance revenues or reduce expenses. Services go far beyond basic milk recording.

DHI services provide dairy producers with management information, which they can use to make informed decisions and impact their profitability. DHI is a great addition to any herd management team. The service has the information producers need and the flexibility to tailor services to fit various herd sizes,

management styles, information needs and budgets.

Herd and cow performance can be measured with milk recording. From this information a progressive management system can be designed for a herd. Important decisions on culling, breeding, feeding, heifer replacements, quota management, etc. can be made more effectively when current and accurate production performance information is available.

Ontario DHI members and their veterinarians use milk recording data, particularly Somatic Cell Count, as an integral part of their herd health programs. Monitoring and analyzing herd production trends, by age and stage of lactation, provides insight into the general health of a herd. Any noticeable negative production trends can be acted upon early to avoid more serious health related production losses.

• continued on page 34

Stats on Herds	Rosayre	Big Horn	Meerbridge
Composite BCA	255.0	252.7	238.7
BCA Milk	261	260	263
BCA Fat	242	247	248
BCA Protein	262	251	252
Milk kilograms	9,334	11,537	11,300
Fat kilograms	356	407	391
Protein kilograms	308	354	366



Rosayre Ayrshires

Ken and Shirley Rose of Mountain had the third-place Ayrshire herd in all of Ontario in 2002, and the top dairy herd in Dundas. They've been rebuilding their herd since a fire six years ago. Ash Avenue Heligo Lizette has been Reserve All Canadian twice, and has produced 61,000 kilograms of milk in four lactations. Such production levels are unusual in the Ayrshire breed. Above: Ken Rose shows Rosayre Paddy's Lyric which placed first in her class this year at the International Spring Show in St. Hyacinth, Quebec.

Press Photo — Zabel

Follow your passion for cheese

by Bonnie James

ALEXANDRIA — If you think cheese deserves to be its own food group, and the taste of creamy brie, flavorful gouda, or well-aged cheddar takes your tastebuds to heaven and back, then Glengarry Cheesemaking and Dairy Supply is a place you need to know about. Set among the green farm fields of Alexandria, this shop has been educating people on how to make cheese, and making cheese for farmers that bring them milk since 1995.

Margaret Morris is the woman behind it all. She grew up on a dairy farm in Lancaster and has a background in cheese, having previously worked for a cheese importer. Inspired by her love of high-quality European cheeses, Morris took the Cheesemaking Technology course offered by Guelph University. She has since studied in Holland, France and the U.K.

“It became almost an obsession to make these cheeses,” explains Morris. Her knowledge and skills make her much in demand as a teacher and she also conducts courses once every year in the U.S.

Glengarry Cheesemaking and Dairy Supply has been steadily growing and now has two other full-time employees, Wilma Klein-Swormink and Marie Benedicte Pretty. Both have extensive training and live an agrarian lifestyle, making it easy for them to relate to the farmers who make up



Margaret Morris stands beside the Dutch style cheese vat at her shop in Alexandria.

much of their clientele.

They all work out of an addition built onto Morris' home. Cheesemaking courses and cheese production are run out of the

downstairs area and the upstairs houses the “store” or sales portion of the business: equipment imported from France, Holland, and other European countries.

Most North American made cheesemaking equipment is geared for large industry, while the Europeans make equipment that caters to the hobbyist and small cottage-type producers. Morris estimates that about 60 per cent of the company’s business comes from commercial venues and 40 per cent from hobbyists.

Glengarry Cheesemaking and Dairy Supply offers cheesemaking courses at its Alexandria shop five or six times per year. Accommodating 12 to 14 people, the course features six workstations to make six different kinds of cheese. They take a very hands-on approach and cover the process from the handling of the milk to the storing and aging of the cheese. The course costs \$125 — which includes a course manual and lunch — and takes about seven hours.

Cheesemaking is demonstrated using some familiar kitchen implements to show that fancy European equipment is a luxury and not a necessity. A course just ran in May and the next one is scheduled for Sept. 27.

The courses fill up well in advance, despite the fact that Glengarry Cheesemaking and Dairy Supply doesn’t do any advertising beyond its Web site, www.glengarrycheesemaking.on.ca. It’s all word of mouth. People come from Western Canada and from U.S. states such as

• continued on next page

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Margaret Morris applies a protective membrane coating to blocks of cheese.

Cheese making

• continued from previous page

Ohio, Vermont, and Pennsylvania to take the course. Many of the attendees are dairy or goat farmers, but some are lawyers, doctors, or accountants.

If you miss the opportunity to take the course and can't wait until the next one, don't despair. Morris has a videotape for sale that will walk you through everything you need to know. She's also written a book of instruction, The Cheesemakers Manual, that contains 50 recipes she assures are so accurate they are practically foolproof. The book, which was printed by Winchester Stationery, was a huge project for Morris and she says that she did it because there was so much bad information out there about cheesemaking. Combine the tape and/or book with one of the cheesemaking kits that the shop sells, and you're on your way to homemade cheese.

The kits produce a good amount of cheese for a family and require about 12 to 15 litres of milk to produce one and a half kilograms of hard cheese. Six litres of milk are needed to

produce one kilogram of soft cheese. Different types of milk will produce different amounts of cheese. For example, 100 kilograms of sheep milk will produce 25 kilograms of hard cheese, while 100 kilos of cow milk will produce 13 kilograms of cheese, and 100 kilos of goat milk equals only 10 kilograms of cheese.

The benefits of making your own cheese are many. When you make your own, varieties can be nearly endless. You can make types of cheese that simply aren't available in the stores, especially rural groceries. A little creativity with herbs, peppers, liquid smoke, or other additions can produce new favorites, too.

Quality is another plus to making your own. People with their own livestock will find that the quality they can produce is higher than import cheese. Cost is also a benefit of self-production. If you have your own milk-producing animals, the entry price tag for making your own cheese is low. Morris estimates the entry cost

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Coleman's Small Engines

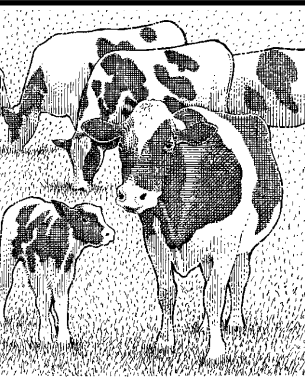
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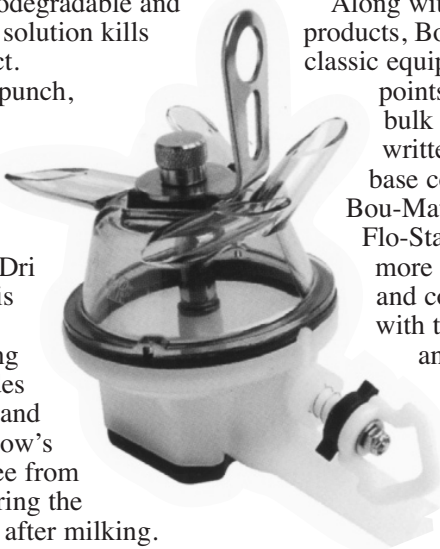


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needed with these pre-moistened wipes, and operator efficiency is increased by cleaning, sanitizing, and stimulating the teat all in one step. The towels are biodegradable and the ethanol based solution kills bacteria on contact.

For a one-two punch, Dysktra insists that farmers should use Bou-Matic Bovi-Kote Barrier Dip along side the Kleen & Dri Towels. This dip is a one per cent iodine moisturizing barrier that includes skin conditioners and will help keep a cow's teats clean and free from contamination during the vulnerable period after milking. Bovi-Kote pulls up into the teat orifice and seals it,



Flo-Star Classic Claw

where other barrier dips merely cling to the outside. Bovi-Kote isn't a new product, but Dykstra says it works well with the towels.

Along with newly introduced products, Bou-Matic stands by its classic equipment as well. Dykstra points out that they sell their bulk tanks with a 10-year written warranty. One of the base components of every Bou-Matic milking system is the Flo-Star Classic Claw. For more than 10 years, the design and construction of this claw with the clear plastic top and angled inlets has been fine tuned to gently spiral milk away from the cow's teats with minimal splashing or agitation. This reduces the possibility of mastitis cross contamination from teat

to teat. Dykstra says that Bou-Matic is getting ready for a big advertising push on the Flo-Star Claw, to re-introduce it to consumers who may be ready to purchase new milking equipment.

Looking ahead, the trend towards robotic milkers is continuing. Dykstra says that Bou-Matic is right up to speed on robotic technology and stresses that you don't need a huge operation to benefit. One robot is geared for about 55 to 60 cows. There are currently two farms in Ontario using Bou-Matic robots.

The first question that Dykstra asks producers who are interested in purchasing a robot is "Are you ready for change?" Because the cows must have uniform teat placement, farmers can expect to cull up to 10 per cent of their herd. The other major change that a farmer will face is wearing a pager and being on call all day and all night in order to respond to any problems with the milkers. Dykstra says that

initially there will be a reduction in production as the cows get used to the system. After the adjustment period, however, production will climb back up and probably surpass previous numbers with a little tweaking of feed.

What else can dairy farmers expect from Bou-Matic in the future? There are several new products on the horizon. One that is generating a lot of excitement with farmers is a device to detect lameness. Bou-Matic is working with the University of Maryland on development and the product should be available within a year.

As the youngest of the three major dairy equipment companies, Bou-Matic currently has 10 per cent of the market share and is striving to reach 20 per cent over the next four years. Dykstra and Dundas Agri-Systems appreciate the support of their clients over the past 22 years of business and are looking forward to helping Bou-Matic increase its market share.



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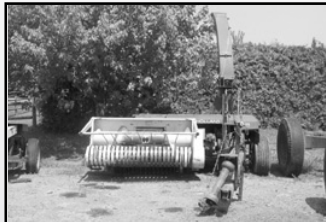
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Dundas Agri-Systems on cutting edge

by Bonnie James
BRINSTON — Dundas Agri-Systems Inc. in Brinston has been specializing in dairy equipment for 22 years and is the local dealer for Bou-Matic milking products. With 12 full-time staff, the business has people on call 24 hours a day.

Gordon Dykstra is the new head of sales and project management. Having spent many years as a route service specialist, Dykstra knows pretty much everything about the Dundas Agri-Systems products. He follows a sale through from start to finish and is in constant contact with the route services team to make sure clients are satisfied and that their equipment is getting the regular cleaning and maintenance it needs.

Clients get a monthly visit from a route services team member who will deliver cleaning supplies and check the milking system’s pipeline and the filters on the regulators. Dundas Agri-Systems makes sure that their cleaning chemicals are always fresh to ensure the best performance. The route services team is an excellent resource for milk producers who may have questions about their milking system.

Dairy equipment is a fast moving industry, with changes and new products coming out all the time. One of the new items that Dykstra is recommending to farmers is the companion milk yield indicator, which has been on the market for about a



Gordon Dykstra is the new head of sales and project management at Dundas Agri-Systems in Brinston.

year. This unit provides cow-side management information by monitoring milking time, weight of milk, flow rate, milk temperature, and conductivity. These factors can give a producer clues to the health of the cow, as well as help them to make herd management decisions. The companion milk yield indicator attaches to the Bou-Matic companion detach.

Bou-Matic has also recently launched a product called the Pulse-O-Rater. Pulsation is what opens and closes the liner of the milker cups, to stimulate the cow’s teats, and withdraws the milk. Pulsation is a critical part of a milking system. The Pulse-O-Rater unit is mounted onto the pulsation system and analyses its performance to help maintain proper

rates and ratios. An LED light changes from green to red to indicate a problem, which will bring the matter to the producer’s attention before he or she would otherwise have noticed.

Another product that Dykstra is keen to highlight is the Kleen & Dri Towel for cleaning a cow’s teats before the milker goes on. No pre-dip is

• continued on next page

Cheese making

• continued from previous page

for making feta and brie to be about \$60. Morris says that cheesemakers will find they have a “relationship with their cheese” that makes the end result that much more satisfying.

Homemade cheese is often lower in moisture than store-bought cheese, meaning that it resists mold for a longer period of time. As well, cheese made from raw whole milk ripens much more quickly and with more intensity of flavor than other cheese.

Small changes in the milk or in the cheesemaking process can have big results on the product. Morris mentions as an example the difference between a recipe made with milk in the winter versus the same recipe made with milk in the summer when the cows have been eating grass. Fresh grass cheese is much more melty — almost like chocolate, she says.

Glengarry Cheesemaking and Dairy Supply sells everything you need to make cheese, from the cultures you need to start it, to the molds for forming it, to the wax to seal it in. The cultures are made at the pharmaceutical level. Some of them you can re-culture yourself once you’ve got them, and others are “direct starters,” which you need to purchase every time you want to make that type of cheese. A cheese culture is a live bacteria that is freeze-dried. When you add it to milk, it re-hydrates and reproduces in the milk.

Morris lists the keys to making good cheese as follows: a high level of sanitation, especially clean hands; high-quality milk; proper ingredients (culture, etc.); and a recipe that works.

She has some tips for enjoying cheese as well. First of all, warm it up. If you eat cheese cold you don’t get the full flavor profile. Also, using a cheese slicer to get thin slices of medium or harder cheeses is desirable because a greater surface area allows you to taste more of the flavor.

Another aspect of Glengarry Cheesemaking and Dairy Supply’s business is preparing custom cheese for milk producers who drop off their milk at the shop. “We normally make cheddar, gouda or colby in large batches,” says Morris. The cost is based on the amount of cheese yielded from the milk provided. As an example, 275 litres of milk would yield at least 28 kilograms of cheese and the cost would be a minimum of \$175. The price per kilogram for cheese finished in wheels with a wax coating is \$7.50.

Looking ahead, Morris is planning for Glengarry Cheesemaking and Dairy Supply to expand to include a small cheesemaking factory, so that the community can purchase and enjoy the products that they make at the shop. It would mean hiring of three or four more people. First, there are many municipal, provincial, and federal regulations to meet and hoops to jump through. “You need money and a lot of determination,” says Morris about the process.

It’s not just cheese itself that Morris is passionate about. She feels very strongly about the plight of small dairys and on-farm cheesemakers.



Marie Benedicte Pretty, Wilma Klein-Swormink, and Margaret Morris hold fresh blocks of cheddar cheese at the Glengarry Cheesemaking and Dairy Supply shop in Alexandria.



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- 4) When piling inside, for best results pile bales on end, they unravel better while sure to keep hay off floor. We found the best thing to use is old truck tire and you can pile four bales high on tire and hay will still be off ground.
- 5) When baling hay back-latch control off so bales are not baled at tightest setting. This gives hay a chance to breathe. You should be able to shove your hand into the bale when baled.
- 6) Try to store hay in place where we can get large tractors and trailers close to when baling.

Quick List of Guidelines for Small Square Bales

- 1) Bales need to be 36"-38" in length.
- 2) Bales need to weigh 48-52 lbs. when going into the barn.
- 3) Bale must moisture test no more than 15% moisture in bale in order to store properly.
- 4) Bales must be a convenient size and be piled on edge in rows to keep a good square form.
- 5) An option to put a hay pin on baler plunger to put a hole in the bales.
- 6) To minimize handling, store hay in a building that has good easy access for loading the trailer.
- 7) Extra weight in bale chamber of baler to ensure well-formed bales while baling.
- 8) Get hay inside building as soon as possible to prevent discoloration of hay.

Our markets are changing and we are now looking for hay that is 90% or more timothy with balances 10% orchard grass. So if you are growing hay for resale market and planting new seedling this year, we suggest the 90% timothy and 10% orchard mixture. Also all hay must be stored inside for at least 6 weeks to sweat out.

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4-H Dairy Club prepares for Achievement Day

by **Gerrit Bosma**
Press staff

WINCHESTER SPRINGS — Learning to be a dairy farmer can be a lot of work. It can also be a lot of fun and an opportunity to meet new friends.

Francine Melenhorst is one of the leaders, along with Peter Guy and Robert Velthuis, of the Dundas 4-H Dairy Club, which serves the entire county. Three of Melenhorst's own children are part of the club of 30 which meets once a month at a different dairy farm location from March to October.

Children learn the ins-and-outs of a dairy farm and how to care for cows and calves. The main focus for each 4-H'er is to train a calf to lead and follow commands. Achievement Day is Aug. 23, at the Chesterville Fair, but Laura, Mark and Michael Melenhorst and many others are already beginning to train their calves to walk.

The process is long and tough. Francine admits that some youth in the Dairy Club don't live on a farm, but have neighbors who have cows they can train with. While some 4-H members desire to progress in the dairy career, others enjoy the thrill of showing their calves in competitions.

Dairy club members are currently allowing the calves to get used to a halter for about 20 minutes at a time. The Melenhorst children all agreed

training each calf takes a lot of work and time, before ultimately being judged on Achievement Day. Laura Melenhorst and her sister Megan have gone all the way to win at regional and province-wide competitions like the Toronto Royal Fair.

"The shows can be a big deal and are very competitive," said Francine.

The 4-H'ers are judged on how well they interact with the public, signage, behavior of the calf and overall presentation. Before the day even begins calves must be cleaned, clipped and made ready for presentation.

While Francine said she is encouraged by a rise in Dairy Club members this year, she admitted the overall 4-H membership numbers have decreased over the years. At one time three separate 4-H clubs existed in Dundas County. Less farm children, due to less farms.

The children on the Melenhorst farm know all about chores and hard work. While taking extreme pride in looking after their calves, they also work on the day to day operations of the farm. These lessons help them understand more of what they do in the 4-H dairy club.

Lessons from the club include taking care of heifers, dry calves, and maintaining the health of all cows on the farm. Along with speakers and dairy farm knowledge, a few sports and other activities are thrown in for

good measure at the meetings as well.

Laura said she likes learning something new at another farm each week, as well as the fact she can meet new people from all over the county.

Laura and her brothers Michael and Mark do daily chores such as feeding the cows, preparing the bedding in the barn, cleaning the barn gutters and of course, washing the dishes. Laura and

the older siblings get up in the morning to do chores, while everyone in the family helps in the evening.

All life lessons to be taught at the dairy club.

Throughout the year, the youth in the club learn tips from a variety of guest speakers. "They learn, have a lot of fun, and meet a lot of friends at the same time," said Francine.



Mark with Extreme, Michael with Sahara and Laura Melenhorst with Diamond, at the family's farm in North Dundas. All three siblings are preparing their calves for the Dundas County 4-H Dairy Club's Achievement Day in August.

A snapshop of the Canadian dairy industry

by **Marlene Werry**
**Client account officer,
OMAF Belleville**

KEMPTVILLE — According to the Agriculture and Agri-Food Canada's Canadian Dairy Industry Profile, the dairy industry is the third largest sector of the Canadian agri-food economy, after grains and red meat.

In 2001, total net farm cash receipts from the dairy sector generated a little over \$4 billion. During the same period, dairy products shipped from approximately 281 federally inspected processing plants were valued at close to \$10 billion, accounting for 13.7 per cent of all processing sales in the food and beverage industry in Canada. Moreover, there are nearly 26,000 people working on dairy farms and almost 20,500 other workers are employed at the primary processing level.

The fluid market including table milk and cream accounts for about 40 per cent of the milk produced, and the remaining 60 per cent is manufactured into products such as butter, cheese, ice cream and yogurt. The domestic market is primarily supplied by Canadian milk production, except for a fixed volume of cheese imports and small amounts of other products. As of August 2001, Ontario holds 31.3 per cent of the National Market Sharing Quota.

The number of dairy farms has fallen significantly over the past 30 years. The national dairy herd has declined by half, while the total milk production remained level.

family-owned with a herd of about 59 cows with owners in their mid-40s generating an average of about \$216,091 per year in milk and cattle sales.

In 2001, dairy cows on official milk recording programs produced an average of 9,242 kilograms of milk, which compares favourably with cows from other countries. This has been increasing steadily. Overall milk production increased by almost 100 per cent in the last 40 years.

PROCESSING

The Canadian Dairy Processing Industry has also seen significant changes, as well as rationalization over the past decades. In 1965, there were 1,413 plants in Canada. In 2001, the number of processing plants was 292. The latest figures include 219 industrial milk plants and 56 fluid milk plants. Some plants process both fluid and industrial milk.

Company mergers and acquisitions are largely responsible for the decline in the number of companies and processing plants. In the rationalization of the Canadian Dairy industry, the large companies left an important market segment vacant. This segment includes market niches for ultra-specialized cheeses. Smaller cheese making establishments occupy these niches. There are approximately 160 smaller milk processing plants registered at the federal level. These establishments supply mainly local and regional markets.

TYPICAL FARM

According to Statistics Canada and the Canadian Dairy Commission it is

CHALLENGES

According to Agriculture and Agri-
• continued on page 31

Table 3.1: Change in Size of the Canadian Dairy Industry

	1970/71	2000/01	% CHANGE
NUMBER OF FARMS	122,194	19,363	-84%
NUMBER OF MILK COWS (thousand head)	2,39	1,14	-52%
VOLUME OF MILK PRODUCE (million hectolitres)	77.05	75.1	-2%
VOLUME OF MILK PER FARM (hectolitres)	631	3,878	+515%
AVERAGE COWS PER FARM	20	59	+195%

Source: Statistics Canada and Canadian Dairy Commission

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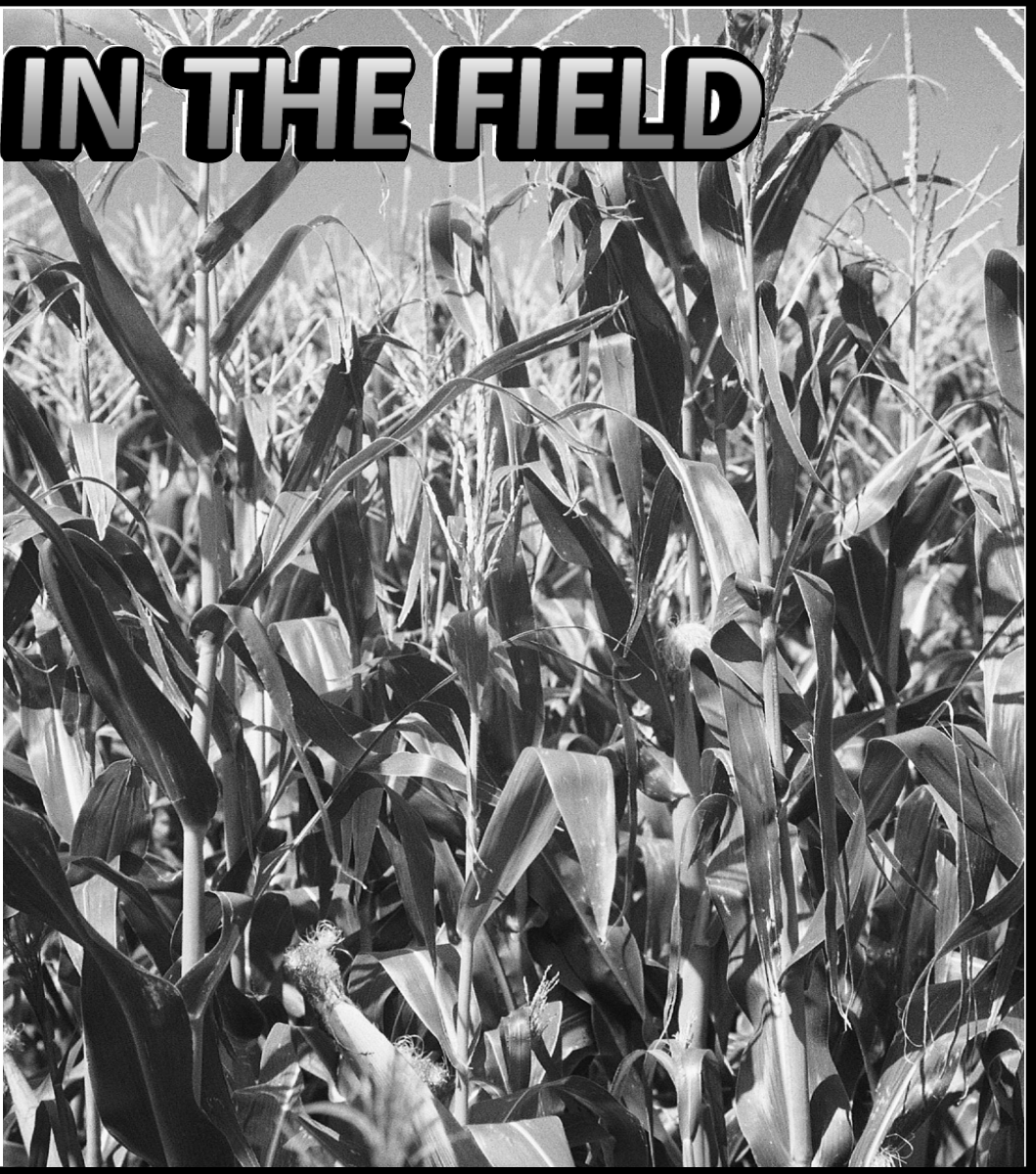
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Can't get enough milk: Age limit a myth

by Gerrit Bosma
Press staff

WINCHESTER — Unfortunately, it seems more and more people are worried about drinking or eating too many dairy products. The truth is many Canadians are not having enough dairy.

Cathy Coppola, a dietician with the Eastern Ontario Health Unit in Winchester, says even adults should drink three to four glasses of milk or consume that number of servings of dairy each day. The essential nutrient in dairy is calcium.

“You can get calcium in other foods, but calcium absorbs best into the body in dairy products,” said Coppola. “Milk is the best one.”

The increasing problem is more people are choosing drinks such as coffee and dark colas more often, which actually detract from the body's calcium intake. Along with a high caffeine level, one 355 ml can of dark cola contains seven teaspoons of sugar. When an individual is calcium deprived, bones can become brittle, and some people develop the bone disease osteoporosis.

Osteoporosis causes bones to lose density, to fracture and change their shape. In Canada, 1.5 million people suffer from the disease. Due to such risks, Coppola said it is vital that people consume their daily requirement of dairy, especially to the age 35, before bone growth begins to

slow down.

“It is a myth that adults need less calcium,” said Coppola. “Calcium is needed at all ages.”

Also wrong is the notion a growing body doesn't need as much calcium after the teenage years. An adult should still consume about two to three cups of milk, with a calcium content of 315 milligrams each. Because the human body doesn't produce calcium, it must become part of a person's everyday diet.

Canada's Food Guide to Healthy Living recommends two to four servings of dairy for adults, two to three for children ages four to nine, and three to four for children 10 to 16. Pregnant and breast-feeding women need three to four servings. One serving amounts to 250 ml (one cup) of milk, 50 grams of cheese (size of two thumbs) or 175 grams of yogurt.

Dairy products are crucial to the health of a person's hair, fingernails,



Cathy Coppola, dietician at the Winchester Eastern Ontario Health Unit location, recommends daily calcium intake from dairy products, no matter your age.

colon, muscles, teeth and bones. Coppola suggests men and women who suffer from heart conditions or worry about high cholesterol, choose low fat milk products such as skim or one per cent milk and cheese with less than 20 per cent milk fat.

“And don't forget, chocolate milk has the same calcium level as regular milk,” said Coppola. She

also added that the sugar in chocolate milk is no more than the content found in fruit juices.

Because Canada is considered a Nordic nation with long winters and long periods of little sunshine, vitamin D is added to milk to make sure Canadians are not missing out on such important nutrients. The vitamin D in milk also helps the body absorb the calcium better. In order for a person to get an adequate amount of vitamin D naturally, they would have to spend at least 10-15 minutes in the sun every day.

Products, other than dairy, with high calcium content include canned sardines or salmon with bones, fortified soy beverages and almonds. Yet, dairy is still the most recommended source.

What about people who have allergies to milk or who are lactose intolerant?

Well, Coppola says most children who have allergies to the bovine product will outgrow their difficulties by age five. She also said that only a small percentage of children have such allergies.

Those who are lactose intolerant have options of buying lactate or lactase additives in drop, pill form, or the special milk of each. By choosing the options, those who are lactose intolerant are able to ingest their necessary calcium and enjoy dairy.

Coppola does presentations and workshops throughout Dundas County including presentations on osteoporosis and diet information sessions on drinking milk for pregnant and breast feeding mothers, as well as visiting numerous schools and fairs to promote the health benefits of dairy products.

“I recommend a diet rich in calcium and fruits and vegetables, to avoid the risk of high blood pressure,” Coppola said. “I also always emphasize to drink milk or find a dairy alternative to milk. Like the cow, people need a nutritional, balanced diet to grow healthy.”

Regular checks necessary

Monitor hay for chances of combustion

by Harold K. House
Dairy and beef structures, and equipment specialist OMAF Clinton

KEMPTVILLE — Lives have been lost and hay crops destroyed because of fires caused by spontaneous combustion. This year has been particularly bad for hay heating due to the hot humid weather. If the hay crop is put into the mow above 20 to 25 per cent moisture content, spontaneous combustion may occur.

A hay crop that is placed too wet into a mow when it is too wet will heat rapidly. If the mow is so large that heat loss is restricted, the internal temperature will rise. As the temperature rises above 130 F (55 C), a chemical reaction occurs and may sustain itself. This reaction does not require oxygen, but the flammable gases produced are at a temperature above their ignition point. These gases will ignite when they come in contact with the air.

Check your hay regularly. If you detect a slight caramel odor or a distinct musty smell, chances are your hay is heating.

What do you do if you suspect that your hay is heating? First of all, make yourself a simple probe that can be inserted into the hay mass to check the temperature. A probe can be made from a 10 foot piece of electrical tubing. Rivet a hardwood pointed dowel to one end and drill eight 3/16-inch diameter holes in the tube just above the dowel. Drive the probe into the hay mass and lower a candy thermometer on a long string into the probe. The thermometer should be left for 10 minutes to ensure an accurate reading.

Watch for the following temperatures:

150 F (65 C): ENTERING THE DANGER ZONE. Check temperature daily.

160 F (70 C): DANGER. Measure temperature every four hours and inspect mow.

175 F (80 C): CALL THE FIRE DEPARTMENT! Wet hay down and remove from the barn.

185 F (85 oC): HOT SPOTS AND POCKETS MAY BE EXPECTED. Flames will likely develop when heated hay comes in contact with the air.

212 F (100 C): CRITICAL. Temperature rise is rapid above this point. Hay will almost certainly ignite.

CAUTION: Before entering the mow, place long planks on top of the hay. Do not attempt to walk on the hay mass itself. Pockets may have already burned out under the hay surface. Always tie a rope around your waist and have a second person on the other end in a safe location to pull you out should the surface of the hay collapse into a fire pocket.

Extreme caution should be taken when fighting a hay fire if hay has been treated with chemical preservatives. Hay treated with preservatives containing ethoxyquin and BHT (butylated hydroxytoluene) will produce hydrogen cyanide gas at around 240 F (115 C). This gas is very deadly. Additives containing primarily propionic acid do not produce hydrogen cyanide during a fire.

Many farmers sprinkle salt on hay as it is stored, in an effort to prevent hay fires. However, tests have shown that salt has no effect on controlling spontaneous combustion. Dry ice, liquid nitrogen or carbon dioxide gas pumped into the hay will prevent combustion by eliminating the oxygen from the hay mass.

Spontaneous combustion is not an accident. By following good storage practices, not only will spontaneous combustion be avoided, but a higher quality of hay will be obtained.

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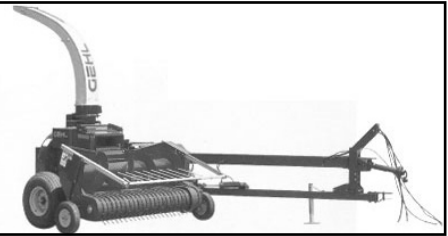
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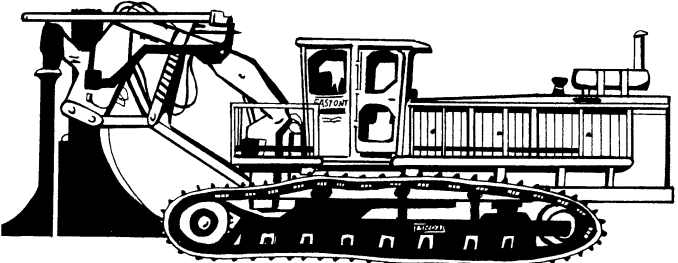
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Helpful hints to recruit and retain farm employees

by Gary Mawhiney
**Human resource management
program lead, OMAF Guelph**
KEMPTVILLE — By following a few simple techniques, farmers can greatly reduce the stress associated with hiring and retaining employees. Human resource management requires a plan that follows a series of logical steps that will result in finding the right person for the job that is being offered.

The farmer first has to identify the type of job that he has available, with accompanying details. Hours work, wages and benefits are the three main areas that most farmers look at first. Other items such as profit sharing, opportunity for advancement and working conditions can also play a large role when recruiting someone to work on your farm.

In fact, contrary to most beliefs, money is not the primary motivating factor when someone is looking for work. Job satisfaction, in terms of responsibility and recognition, rate high with prospective employees. Workers are looking for more opportunities and farmers have to compete with large companies to hire the brightest and the best. There was a time when an honest day's pay for an honest day's work was enough; however, it doesn't hold true in today's labor market.

Your recruitment plan must include how you intend to advertise your job vacancy. One of the best ways is to advertise in local newspapers and farm publications. Another method is to list your job opportunity with your local employment centre. Job boards on the Internet are quickly becoming a primary source for people when they are looking for work. The least desirable method would be by word of mouth. When describing the job that you are advertising, be clear and concise in the qualifications that you are looking for. Make sure that your ad does not violate any human rights laws

or is discriminatory in any manner. The actual interview is a critical step in the process of hiring. You should structure your questions to seek out the knowledge of the candidate as it relates to the job being offered. You must also be careful not to ask any questions that make violate the Human Rights Code. The Government of Ontario Web site at www.gov.on.ca has information that will guide you in this area. Last but not least, always check references.

After you have found the right person for the job, the next step in the process is developing an employee handbook.

This book should contain pertinent information about the job as well as your expectations of your newest staff member. The Ontario Agricultural Human Resources Council has published a book that allows you to develop a handbook for employees, geared to your individual operation. It is also available on CD and you are able to print off the appropriate chapters. You may order this CD or book through the OMAF Web site.

Another helpful publication is entitled Managing People on your Farm. The Canadian Farm Business Management Council publishes this book and it is a useful reference guide. There are case studies and situations described that all employers encounter and it's a helpful guide to labor relations on the farm. This book can be ordered from the council Web site at www.farmcentre.com.

One quickly learns that when hiring employees there are no guarantees. Despite doing everything correctly during the hiring process, sometimes people just don't work out. This should not discourage you, as managing people is a complex skill. Following these simple steps will allow you to reduce your overall stress level and will go a long way in assuring both a happy employer and a happy employee.

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Wheat King to Dairy Queen: New dairy educator chosen by Dundas County Milk Producers

by Gerrit Bosma
Press staff

BRINSTON — When Jana Westervelt married her husband, John, a farmer, she was introduced to the world of dairy. This summer she will also begin her duties as the Dundas County Milk Producers' Dairy Educator.

Dairy will be a learning process for Westervelt and her pupils.

While Westervelt came to Ontario from the Manitoba prairies, she lived in the city of Brandon, and sees herself as a city girl turned farm girl since moving to her home near Brinston. Even though she didn't grow up on a farm, Westervelt was around farm animals as a young girl and has become quite accustomed to the day-to-day dairy operations since marrying her husband.

With some teaching courses in university and experience with youth, Westervelt is keen about the opportunity to broaden her knowledge of dairy, while working with young people.

"My job will be to teach kids the value of dairy products to their health," she said. "Like choosing milk over pop. I think it will be fun."

A young mother of a 17-month-old son herself, Westervelt is well aware of

the importance of milk to a healthy growing child. Part of the dairy educator's demonstration will be to show how the milk goes from "cow to carton." Yet, the new dairy educator admits many presentations will focus on the nutritional aspects of milk products, as many Dundas children grow up on or around farms.

She will be advising mainly students in Grade 4 and Grade 5 from almost all schools in the county. This summer, Westervelt will be at certain fairs and festivals, but doesn't begin her steady flow of presentations until the school year resumes in September.

When she first moved to a farm she was awakened by the reality of the long hours, and extremely draining work of operating a dairy farm. "It really is running your own business," Westervelt added.

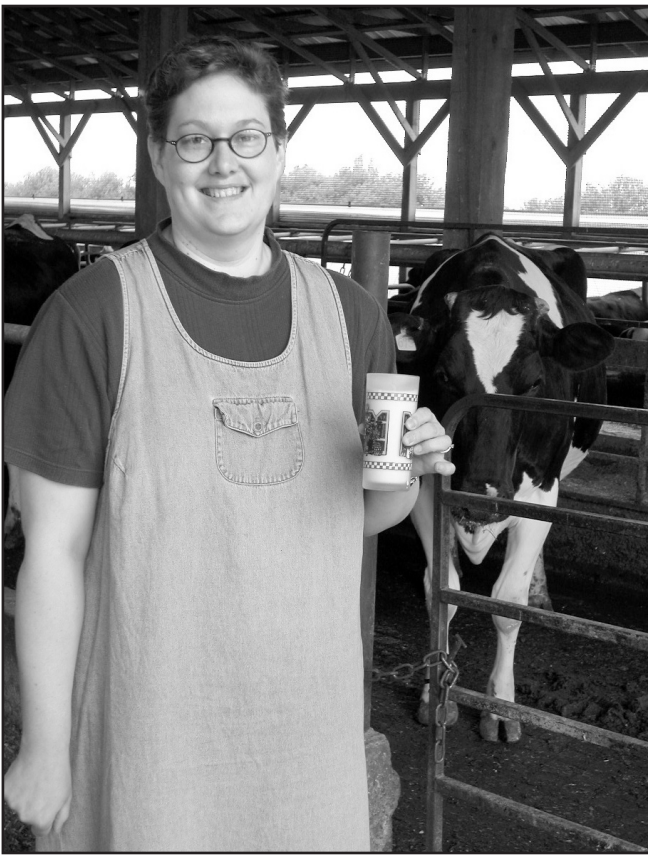
She was also surprised with the extremely intense and stringent safety regulations implemented on dairy farms and the high food quality standards Canada has for dairy products. Westervelt is always excited about learning how their farm, with more than 60 cows for milking, is run. Because she is raising a young child, it is difficult to get too involved, but the newcomer to the dairy world says she

is catching on.

She is also blown away at the long hours her husband works on the farm — seven days a week, often rising as early as 3:30 am to milk the cows. Westervelt is amazed at the long days and hard work which goes into running a dairy farm. "You are not going to get rich being a dairy farmer, but every business in this area is dependent on dairy farmers," she said.

Showing promising signs of a true dairy educator already, she is also quite fond of the cows on her farm, even having time to talk to the numerous Holsteins in the barn. Westervelt has definitely grown to love the dairy industry which surrounds her each day.

From Manitoba's wheat city of Brandon to the dairy land of Dundas, Jana Westervelt is ready for the



Jana Westervelt, on the farm near Brinston, is the new Dundas Milk Producers' Dairy Educator.

Press Photo—Bosma

challenge as the county's dairy educator. She isn't sure how long her contract will extend for, but once the school year starts, Westervelt will be expected to make about 30 presentations.

"I will see how it goes," she said.

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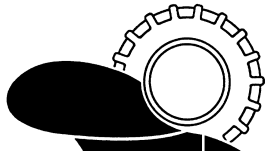
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St. Albert Cheese Co-op continues to grow

by Bonnie James
ST. ALBERT — St. Albert Cheese receives over 70,000 litres of milk per day, which the company turns into a variety of tasty cheeses and squeaky curds. The factory is in operation seven days a week and turns out 22 tonnes of curds weekly during the busy summer period. The small community co-op is truly a success story.

Within the past four years, pretty much everything in the plant has been upgraded. The company has replaced everything from boilers and compressors, to computer technology for analyzing milk and new vats for creating cheese cultures. Improvements include everything down to new knives for cutting cheese, a machine for packaging cheese blocks, and the latest addition — a \$650,000 new curd bagging machine that should come into use in the next month.

An addition built onto the plant was completed last summer and houses a new refrigerated shipping area and a new cutting room. Factory manager Rejean Ouimet estimates that the co-op has invested \$1 million per year for the past four years to complete these upgrades.

Business is booming. St. Albert is conducting about \$22 million in sales a year, with the number getting larger every year. Ouimet says that the increased business is coming from more contracts within their sales territory, rather than an expansion of

their territory. “But we’re always looking over the fence to see where we might go,” he adds. Employees also benefit from the increased business as they are included in profit sharing at the end of every year.

In order to grow further, the factory will need more milk. If there is an over-quota production of fluid milk by producers, then getting additional milk

is not a problem. However, if there is no over-production, St. Albert Cheese can only get the amount of milk which they hold quota for. Ouimet says that they would like to purchase more quota, but there is none for sale on the market. They may have to consider purchasing another cheese factory and take over their quota.

Josef Leupi, St. Albert Cheese’s



Seal in the flavor

St. Albert Cheese Co-op employees are now working with new equipment for packaging blocks of cheese and cheese curds. Business is booming and the businesses has invested \$4 million in upgrades in recent years. Photo — James

master cheese maker, likes that the business has grown and grown. His primary desire is to ensure good quality and it seems he’s accomplished that. “We don’t have to create a department of complaint,” jokes Ouimet, reporting that they simply don’t get returned product.

Leupi enjoys making different varieties of cheese and was pleased when the factory added Swiss and gouda cheeses to their product list earlier this year. Plans to branch out into making cheese from organic milk will soon be fulfilled as well. Leupi loves specialty cheeses and hopes to be able to begin creating some for St. Albert consumers before too long. “I’d like to make something really special,” he says.

St. Albert Cheese is looking forward to the annual Curd Festival, to be held this year from August 14 to 17. Saturday afternoon will again feature a wine and cheese tasting, with plates of cheese available for a mere \$2, and glasses of wine priced the same. The proceeds of the wine and cheese tasting are donated to CHEO and Ouimet encourages the public to come out for some delicious cheeses, and to support a good cause.

Ouimet was concerned when employees at the Parmalat plant in Winchester went on strike. “I hope they resolve it soon,” he says. St. Albert Cheese sends their whey to Parmalat and they had to make other arrangements when the strike began.

Ritchie’s conducts unique research

by Bonnie James

VARS — It sounds like science fiction, but since 1996 on the dairy farm of Ed Beimers in Vars, Ritchie Feed and Seed has been conducting research that may surprise you. Several of Beimers’ cows have had holes cut into their sides so that the research team can access the rumen, one of a cow’s many stomachs), where most of the feed digestion takes place. This process is called fistulation and the hole is called a fistula. The hole is sealed with a plug.

The cows don’t seem to be bothered by their unusual situation. A few times a week, partially digested feed, called mat, and liquid are drawn from the cows’ rumens and taken to the Ritchie lab in a thermos. The researchers must move quickly, because after a short time the bacteria they wish to study begins to die.

At the lab, the bacteria is placed into an incubator and samples of feed from Ritchie’s clients are added. The samples are tested at different intervals for digestibility. As well, some of the research is performed in situ, with samples of feed tied into mesh bags and inserted directly into a fistulated cow’s rumen.

Through their data collection, Ritchie’s has found that not only do different types of feed digest differently, but the same brand of corn grown in two different locations will digest differently, and even two samples taken from the same field can be different.

The research was begun because of anticipation that Ontario was going to institute nutrient management regulation, which it now has. Because of the research project, Ritchie’s president and nutritional scientist Jay Johnston says, “In the very near future we will be able to affect the amount of nitrogen and phosphorus produced by dairy cows based on what they are being fed.” This will make nutrient management much simpler for dairy producers.

Johnston also says that this research is “the direct route” to feed analysis and that it can save time and money by

taking the guesswork out of rationing. A producer can tell exactly what is happening to the feed, and make adjustments to increase milk production and keep cows healthy.

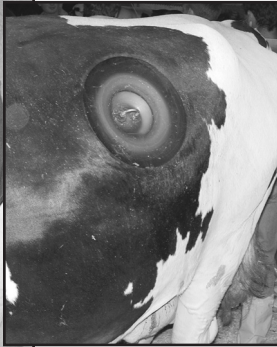
Though there are currently only three fistulated cows at Beimers’ farm, Johnston says that Ritchie’s is committed to continuing the research and that the company is still very much at the cutting edge in the industry. They are currently working on a gas evolution system which tests feed samples every four seconds and allows researchers to calculate the amount of gas being produced. Knowing the amount of gas production can lead to other calculations useful for determining digestibility as well as nutrient management. Johnston says that he knows of two U.S. universities conducting similar research, but of no similar projects in Canada.

The clever forward thinking of Ritchie Feed and Seed has not been limited to becoming involved in nutrient management research. Ritchie’s also made the decision nine years ago to become HACCP (Hazardous Analysis Critical Control Points) certified. HACCP is a comprehensive food safety assurance program designed to manage and minimize risks during all stages of food production.

The bottom line is that Ritchie’s feed has been free of animal biological material for many years, which is of real importance to their clients in light of the Mad Cow disease case in Alberta. “Being just one step away from the final consumer, we can’t take silly chances,” says Johnston of the desire to do as much as possible to ensure food safety.

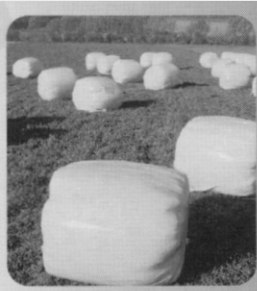


Researchers Jane Patterson and Jaimeson Hymus demonstrate how they remove material from the rumen through the fistula.



When not in use, the fistula is sealed with a plug. Photos—James

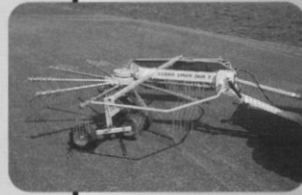
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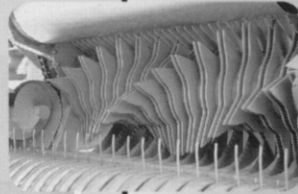
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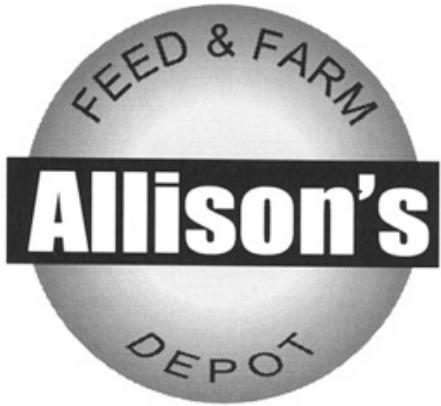
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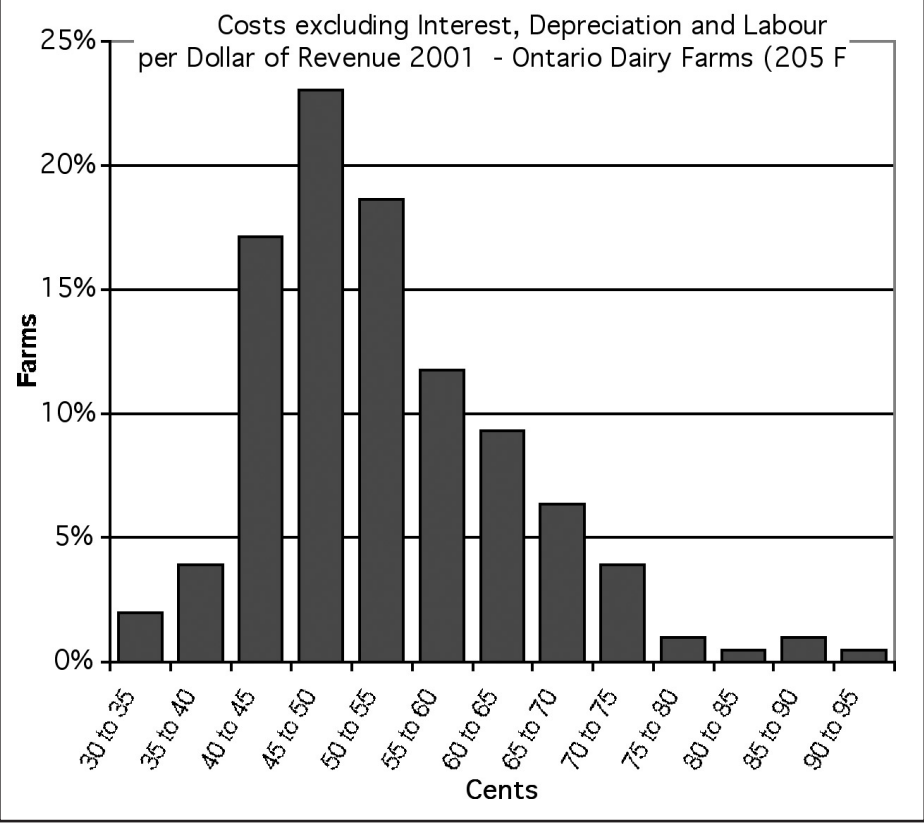
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A sharper pencil can lead dairy herd to higher milk production

by Brian Lang
Dairy technology transfer and planning specialist, OMAF Woodstock
KEMPTVILLE — A study of 205 dairy farms in 2001 shows a large range in the actual operating expenses. Total farm expenses, excluding labor, interest, and depreciation, were calculated as a percentage of farm revenue for each farm.

The 205 farms averaged just under 53 cents for these modified expenses per dollar of revenue. Of the farms surveyed, 71 per cent were between 40 cents and 60 cents.

A range of 20 cents per dollar of modified expenses represents more than \$60,000 to the average farm with total revenues of over \$300,000. But there was an even larger range in individual farms. The best six per cent of the farms were under 40 cents of expenses per dollar of revenues. On the other hand, seven per cent of farms had per dollar expenses that were over 70 cents.

The graph above shows the average expenses, excluding labor, interest, and depreciation, per dollar of revenue.

From the residual balance, the operators must cover labor costs, principal and interest payments, new capital purchases, and family withdrawals for living expenses.

The \$60,000 variation in expenses

represents a huge advantage for the lower cost operation. There is more room for family withdrawals. While family withdrawals are not considered an “expense” in business statements, they are important for the lifestyle considerations of the family and are an important outflow from the business.

Or, if a producer chooses, the cost advantage provides more financial flexibility to make new equipment and quota purchases to maintain the current operation or for expansion.

Labor was excluded from the expenses to bring a balanced comparison with different business structures. Corporations have the tax option to record payments to owners for labor as an expense. Partnerships and proprietorships do not have the option. Their withdrawals must come from the bottom line.

Interest was excluded to allow a more equal comparison of farms with different amounts of debt. Depreciation is a “paper” expense reflecting the reduced value of past capital purchases.

Producers need to aim for a target of 50 cents or less. Anything over 55 cents of farm expenses, excluding labor, interest and depreciation, per dollar of farm revenue, puts the farm at a long term disadvantage.

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RUSSELL, ONTARIO

Simple records ensure effectiveness

by Blair Murray
Dairy genetic improvement specialist, OMAF Kemptville

KEMPTVILLE — The effectiveness of the NLID program is dependent upon producers doing their part in tagging animals, and also recording all animals that come into their herd or leave their herd. Recording is not only a useful thing to do, it is a part of the regulations.

The implementation of the National Livestock Identification (NLID) program has been considered to be very successful, with over 95 per cent of all cattle arriving at slaughterhouses found to be compliant with the ID tagging system. This was accomplished in the first year of the enforcement phase of the program. The regulations requiring all cattle to be tagged at the farm of origin came into effect in January of 2001. Enforcement with possible fines for non-compliance beginning at \$500 came in to effect in July 1, 2002.

Keeping some simple records on the farm could be invaluable to the dairy producer should tracebacks ever be required if a health problem with any animal were detected, on your own farm, the farm of someone to whom you have sold cattle or at an auction or slaughterhouse.

Records need to include cattle coming onto the farm, as well as those leaving. Purchased cattle that are added to the herd obviously have to be tagged. As well, animals such as a natural service bull that was purchased, or the few beef cattle bought to use extra feed, all need to be recorded. Records for cattle entering the farm include: date, herd ID, NLID or CCIA tag number, previous owner and place of origin. Place of origin should include the trucker, drover or sales barn, as well as the herd of origin if known.

Sometimes tags are broken off or go missing. A note should be made immediately along with some identifying mark or detail of the individual animal that has lost a tag, and a new tag should be ordered. This record becomes very important should any other cattle in the same group break or lose their tags before the first is replaced.

When leaving the farm, record the same information as above: date, herd ID, and NLID or CCIA number. This time, however, the producer needs to record the destination: the new owner

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NLID Program

or slaughter house. Frequently the cow or heifer is sold to a drover, a dealer or goes through an auction house. Write down where that animal went, including the trucker. Do not assume that in all cases you know its final destination when it leaves your farm.

The milk recording system tracks all milking cows that move from milk recorded herd to milk recorded herd. This includes 72 per cent of all dairy herds in Ontario and probably greater than 75 per cent of all dairy cows. Registered cattle are also tracked

though the registration transfer system of each breed.

The Ontario Dairy Herd Improvement (DHI) herd event calendar provides an ideal place to record all cattle entering and leaving the farm. It is approved to meet the requirements of the NLID Program as a permanent record for traceback purposes. It is especially important to record all cattle that enter and leave the premises. Cattle that need to be recorded, but are not normally tracked in milk recording systems, include bob

calves that go to sales barns or directly to veal operations, cull cows, cattle that go for sale or slaughter, and breeding bulls. Literally everything that leaves the farm has to have a tag and has to be recorded.

The Ontario DHI Calendar is simple and easy to use. It is distributed to all DHI members. You do not have to be a DHI member to get one. It is available to all dairy producers in Ontario for the asking.

Keep ID tracking records simple, but be sure to keep them!

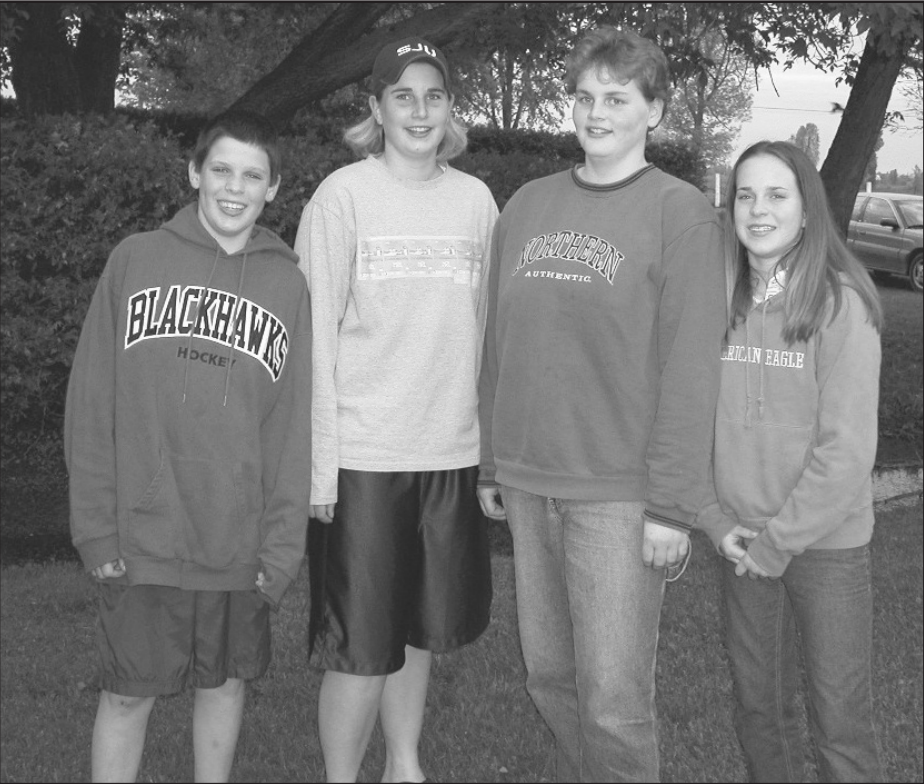
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Dundas 4-H Judging Club executive: (from left to right) reporter Luke Groniger, vice-president Heather Velthuis, president Brenda Velthuis, and secretary Jessie Groniger.

4-H Judging Club

• continued from previous page

Judging is a way of learning about the desirable characteristics of farm animals, which is practical knowledge for those whose living may someday depend on how much milk their cows give, or how a beef steer fills out. The information that club members absorb about crops, and even baking, is likely to be relevant to an agrarian lifestyle.

Each of the meetings is dedicated to a different topic, and the club is preparing for the Dundas Judging Night, which will be held in late July. There, the club will choose four

members to go on to the regional competition. The region stretches from Kingston to the Quebec border and the competition is being hosted by Renfrew County this year. Depending on where it is held, the regional competition may include a variety of different animals, crops, and other categories for judging.

The Dundas 4-H Judging Club is also looking ahead to the inter-county dairy judging competition being held this August in Spencerville. To enter this competition, members must be in a 4-H Dairy Club.

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Fair prices



Doug Tibben, of Tibben Equipment Limited, in front of a Kuhn Gyrotedder. Tibben said the tedder is becoming popular among farmers in Dundas County.

Quality equipment equals quality dairy

by Gerrit Bosma
Press staff

BRINSTON — Technology has done more to improve farming in the past 20 years than in the first 80 years of the 20th century combined, says Doug Tibben. Yet, the owner of Tibben Equipment Limited in Brinston said his knowledge of how well the new agriculture equipment works, comes from the mouths of the farmers.

“They will tell you flat out if a machine works well or not,” said Tibben.

The Kuhn Gyrorakes and Gyrotedders are two recent innovations receiving a lot of praise from Dundas County farmers. “You don’t have to take my word for it,” Tibben said. “The farmers spread the word.”

With demos available, once farmers test the tedders and rakes available, they normally purchase the equipment before the spring season begins. Both the Gyrotedders and rakes come in various shapes and models and range in price. Tibben said there are smaller

models for the economically savvy, but says all the machines will pay for themselves in the long run.

Kuhn, a French company with head offices in the United States and Canada, is considered a new leader in innovative farm equipment. Well made

and performing tedders and rakes are essential in ensuring quality silage, forage and hay for livestock.

“Technology is enhancing the quality of what they already have,” said Tibben. “If we can show people the product and the quality it produces they are more apt to buy it.”

Important to remember

is the forage, silage and hay which is fed to a cow is as essential as the food humans eat each day. Tibben said farmers require farm equipment which will guarantee a clean, healthy crop, without excess dirt, rocks or sticks.

This is where the rakes and tedders come in. Both preserve the nutritional value of hay and ultimately increase profits.

• continued on next page

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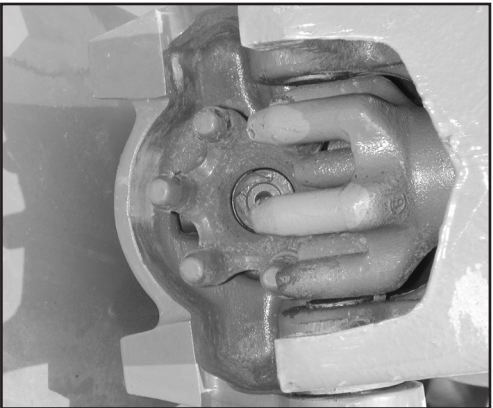
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Haying equipment

• continued from previous page

The tedder is used to separate and fluff up the hay to help it dry out, especially needed after wet months such as this past May. The windrow may be big, so breaking it up with a tedder saves farmers precious time.

The Kuhn tedder has taken an innovative step forward with the Digi-drive system, which gives the machine longevity and the ability to withstand more pressure. The Digidrive consists of two multiple finger couplings, which are wear resistant and durable. Tibben said the Digidrive allows the rotor to move in 90 degree angles without the concern of breakdowns and further costs associated with such problems.



The Kuhn Digidrive multiple finger coupling system provides the tedder increased durability and flexibility on various field terrains.

“The Digidrive adds more mobility with no danger of damaging itself,” Tibben said. “It allows the tedder to be more flexible. While most land is flat, in some cases they must go over little hills. The Digidrive will protect against possible damage.”

With less downtime, the Digidrive could save time and money for a farmer. The new device also makes the new Kuhn tedders easy for storage.

Another significant benefit of the Kuhn Gyrotedder is it's a manoeuvrable machine which doesn't push hay downwards, but instead pushes straight across, similar to the Gyorake. By doing this, these two machines don't pick up unwanted rocks, sticks and other undesirable items which could end up in the dairy cow's feed.

“The better quality feed the higher quality of protein the cows eat,” Tibben added. “The better job they do in the fields pays off with better results with their cows.”

The Kuhn Gyorake is considered among the best in the business, said Tibben. Two bends in the arms of the rakes relax tension and cause the sweeping motion to move straight across the ground. Thus, the rake machine doesn't make a digging motion downward into hay or



The double-bent tangential tine arms of the Kuhn Gyorake and the high bend of its teeth, allow for a smooth and straight motion, minus the unwanted debris.

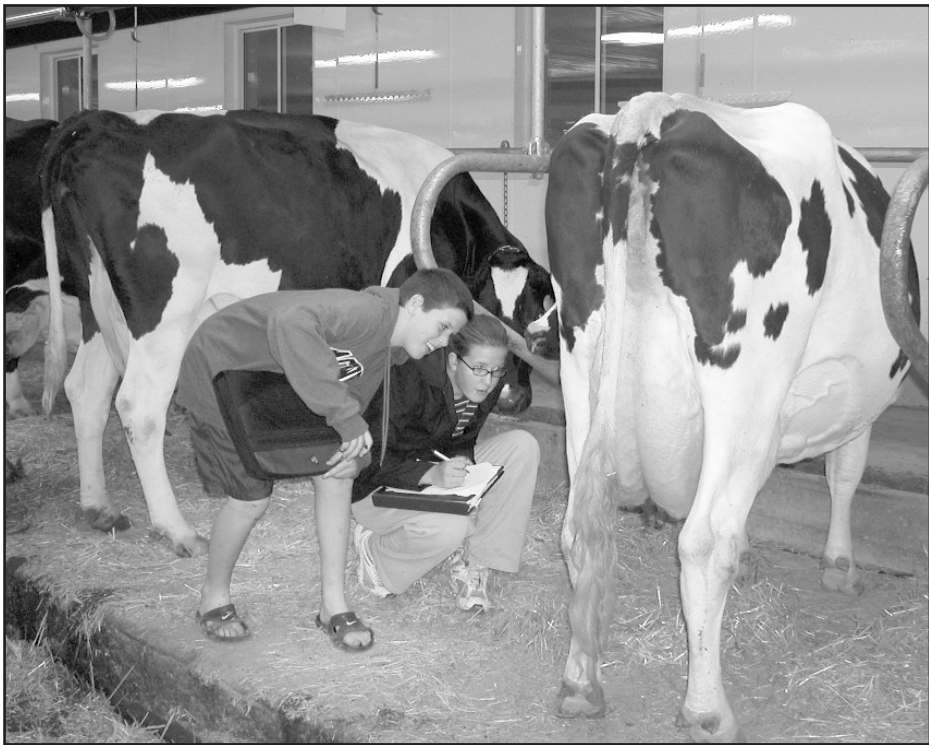
forage. The double-bent tangential tine arms increase performance and reduce maintenance costs. The forage and hay is swept up against a parallelogram swath screen which aligns the crop.

Tibben said both Gyrotedders and rakes are easy to store and operate, all the while allowing farmers to do their job more productively and faster.

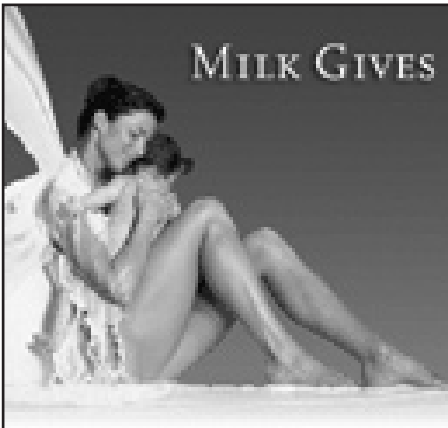
“Especially with alfalfa, farmers don't want too much leaf loss, because they represent a strong source of protein,” said Tibben.

Tibben said Kuhn Gyrotedders and rakes have been extremely popular among Dundas County farmers in the past couple years. With machines improving, he expects the trend to continue.

“The proactive farmer of the future will see value in these machines,” said Tibben. “This is what today's farmer wants. They do a good job by harvesting a clean crop, protecting the machine, and ultimately producing quality food.”



Luke and Olivia Groniger check out an udder at their 4-H meeting that covered judging dairy cows.



DFO campaigns draw attention

WINCHESTER — Dairy Farmers of Ontario continues to invent new ways to draw attention to milk. The central feature of this marketing investment is a multi-media advertising campaign for milk as a beverage, featured primarily on TV, but also on billboards and transit advertising.

In support, are a series of closely targeted promotion programs and similar activities. This series of programs focuses on specific target groups each having the potential for increasing milk consumption. The target groups are pre-teens, teens, young adults and adults over 35 years old.

DFO's main investment in market expansion is in multi-media advertising. Major campaigns since the 1970s include the original Milk Moustache campaign, Thank you very much milk, The Faster Life Gets..., Irreplaceable Milk, Choc-on-the-Rocks, Milk Energy, Drink Milk. Love Life and other very successful award-winning campaigns.

This past spring, DFO began a new billboard campaign emphasizing how the calcium in milk goes directly to build strong bones and teeth. This replaced the previous campaign which showed people with milk being poured over them.

Dundas 4-H'ers learn intricacies of judging

by Bonnie James

WINCHESTER — Like other 4-H clubs, most meetings of the Dundas Judging Club begin by reciting the 4-H pledge, to remind members that they are part of a wider community and that their personal actions have results within that community.

The Dundas 4-H Judging Club has nine members this year and is led by Phyllis MacMaster and Mary Fisher. The club is dedicated to teaching its members to judge a wide variety of categories, from dairy and beef cattle, to sheep, to crops, to home crafts and baking. Some years they have also covered rabbits, horses, and poultry.

Seeing as most of the club's members come from dairy farms, this is a good opportunity for them to learn

about a cross-section of agricultural areas. Many of the members also belong to other 4-H agricultural or life skills clubs.

DAIRY CLASS

At a recent meeting on the Velthuis dairy farm, the club discussed the points of merit of dairy cows and then put that knowledge to work by practicing their judging on the Velthuis herd.

The juniors concentrated solely on the mammary system, while the seniors judged the entire animal. They had a weed identification quiz, a farm tool quiz, and watched a video about judging crops. There was also time to squeeze in a little social activity.

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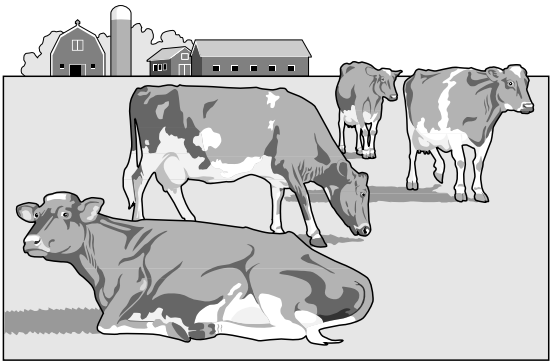
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Cheeses from around the world

continued from previous page



Double-cream brie

Brie

Brie is the best known French cheese. It has a subtle creamy taste which is easy to acquire. In order to enjoy the taste fully, brie must be served at room temperature.

The cheese has a rich history. It was given to French kings several hundred years ago as regular tributes which subjects had to pay. True French brie is very different from the varieties exported to North America. “Real” French brie is unstabilized and is at its peak of flavor when the surface turns slightly brown. As long as the cheese is still pure white, it is not completely mature. Cutting unstabilized brie before it is ripe will stop the maturing process. Exported brie is stabilized and never matures.

Brie comes in full wheels or wedges. It is well known as a great dessert cheese. The taste is not so strong as to limit options for serving. The one stipulation is that people should be encouraged to eat the velvety white exterior. The white part is mould, but that’s where a lot of the flavor is.

Lactantia ‘ultra-spreadable’

Lactantia’s light cream cheese flavors have all the taste and creaminess of a decadent treat, but a fraction of the calories and fat. Lactantia has done a lot of work in recent years developing innovations in the cream cheese market. Their products are identified as being “ultra-spreadable.” Most of their products are “light” without a corresponding regular-calorie product being manufactured. And the company continues to introduce new flavors.

Ultra Spreadable Light Mediterranean Salsa is a recent addition to the line. It contains bright pieces of red and green

peppers along with diced onions. And it’s unusually spicy. Most products that advertize themselves as being hot-flavored generally fail to impress people who like really spicy food — not in this case.

Other Lactantia flavors include spicy peach, smoked salmon, mixed berry, and spinach and fetta. The Lactantia brand should be of special interest to residents of Winchester. It’s one of the brands that’s owned by Parmalat, although it’s not made in the village. The name of the parent company can be found in the bottom right-hand corner on the front of the container.



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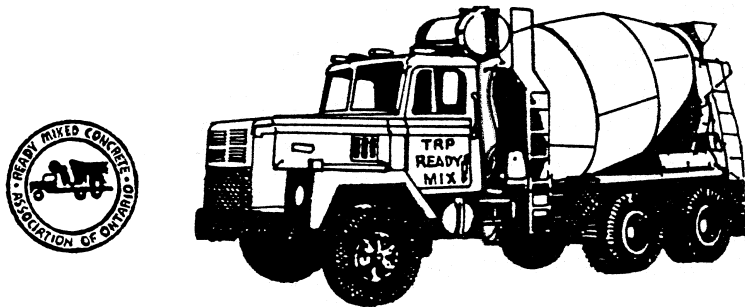
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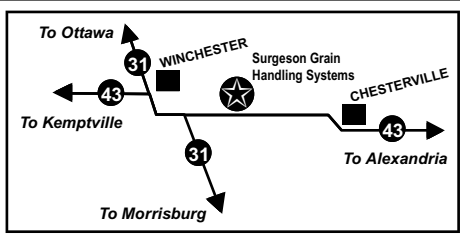
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Spread some flavor: Cream cheeses from around the world

by Chris Zabel
WINCHESTER — Here's a lunch box tip that will add a fun, delicious treat to any meal at school or work. Take a square of plastic wrap and place an ample dollop of Cheez Whiz in the centre. Simply bunch-up the plastic wrap around the Cheez, and twist it closed. The Kraft product is effectively sealed and can be placed in a lunch box or bag along with crackers.

After the lunch has sat in a locker for a number of hours, the Cheez Whiz will be at room temperature, and will be even more spreadable than icing. Simply bite off the tip of the makeshift Cheez-Whiz dispenser and spread the crackers to taste. First of all, it's the most efficient way to pack Cheez Whiz in a lunch. It also adds fun-value, which anyone who receives Kraft's monthly *Food and Family* magazine knows, is a large part of the company's intent.

The plastic-wrap system adds fun, helping Cheez Whiz achieve its goal. The product is so spreadable that it can be hand-dispensed through the small hole in the plastic wrap, to draw patterns and even write

messages. Cheez writings can be passed among peers on crackers. Or, there is the possibility of drawing a spiral to build a decadent Cheez pyramid on a Ritz, for example. At least, a happy face on a cracker is bound to brighten anyone's day.

The modern shopper, who selects their cheeses for mature flavor qualities, may not ever buy any Kraft products at all. There are many people in Dundas County who take an interest in the quality and flavor of the cheese they eat. The local demand for high-quality cheese is shown in the selections offered by local grocers. The selection of spreadable cheeses alone is surprising.

The *Press* selected six premium spreadable cheeses from the Cass Bridge Cheese House and Andy's Foodland to eat and discuss. Cream cheeses stand out because they aren't intended to be eaten alone. Cream cheese is meant to be combined with something else before eating. The top cream cheeses are best enjoyed with plain bread or crackers. Tastes can be added to with bagels, flavored crackers or rice cakes.



Rondelé Deluxe double-cream garlic and herbs

Rondelé

A company in Wisconsin has built a gourmet brand name, largely by preserving Old World European goals in its production of double-cream cheeses. Selling semi-soft spiced cheeses, rondelé Specialty Foods has a wide North American distribution.

Rondelé is a brand name, not a type of cheese. Technically, rondelé is a double-cream cheese. A double-cream can be any of various cow's-milk cheeses that have been enriched with cream so that they contain a minimum of 60 per cent milk fat. They share the distinction of being seductively soft and creamy in texture.

Rondelé is best know for its garlic and herbs cheese, which the company calls its classic. Also of note are the tomato basic and four-pepper varieties. The texture of the cheese is slightly crumbly and carries its own flavor, which mixes very well with whatever spices are added. It's not too difficult to find in grocery stores. The rondelé Deluxe products are perfect with fine crackers, but are also well complimented by fruit or crudités.

Rondelé has played a role in maintaining Wisconsin's title as the Dairy State. The company only uses locally produced Wisconsin milk. Accolades collected by the company include recent awards for cheese quality and efficient cheese packaging.



Process cheese spread with black pepper and red pimento

European foil-wrapped

Europe is famous for its tiny foil-wrapped cheeses. These typically come artfully packaged in little boxes. They can be difficult to unwrap, and are always tasty. These cheese can be eaten on their own, but if they are left at room temperature, they are very spreadable.

Among the vast array of foil wrapped cheese, Grünland is a brand that is available locally. One flavor is black pepper and red pimento. A 100-gram box contains four cheese discs, one being enough to spread on several crackers. Bits of peppercorn in the cheese give it a strong peppery taste.

Some people might complain that the texture of these products leaves something to be desired. Actually, the Grunland line is categorized as process cheese spread. Government guidelines identify process cheese food as a type of process cheese that may have dry milk, whey solids or types of milkfat added to compensate for actual cheese. Process cheese spread is like process cheese food, with the addition of a sweetener and a stabilizing agent to prevent the separation of ingredients.



Peach and strawberry cream cheese

Fruit-flavored cream cheeses

In North America, eating cheddar cheese with apple pie is the main case where cheese and fruit are combined. Basic cream cheese is so versatile, however, that it can be combined with nearly any flavor. The Cass Bridge Cheese House stocks the Délicrème line of cream cheese. The products come in long loaves, from which square sections can be cut.

The brand offers a wide selection of flavors from garlic to smoked salmon. Fruit flavors include strawberry, peach and pineapple. Anyone who has ever eaten cream cheese with jam before will recognize the taste of these cheeses. The strawberry flavor has a very sweet fruity flavor. The peach contained real pieces of fruit, but possibly doesn't mix with the cheese quite as well.



Chèvre de Bellay

Goat cheese

Chevres is a type of French cheese made from goat's milk. It comes in many sizes and shapes, such as round patties, log-shapes, drum-shapes, pyramids and loaves. Some of these cheeses have rinds. They also come rolled in herbs. Soft chevres is often served before dinner with drinks.

For the North American who has never known anything except cow's-milk cheese, goat's-milk cheeses will taste significantly different. Chevres cheeses will most often have a pungent odor, with a distinctly sour taste. Sampling goat cheese for the first time, the uneducated palate might recognize the assault on the senses as being reminiscent of a barnyard. Put most simply, the cheese sort of tastes like goat.

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**Delivering Value...
Committed to Quality**

At MacEwen Petroleum Inc., a large part of our focus is serving the rural communities of Eastern Ontario. By anticipating the season's, and individual customer's demands, we are able to stay ahead of our customers' needs. A vital part of the MacEwen delivery and service story is our large contemporary fleet of trucks, tankers and tank trailers. In addition to our trucking abilities, we also have bulk storage facilities, as well as bulk and packaged lubricants, allowing us more flexibility and unmatched customer service.



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