

ACCOMMODATIONS

Please arrange your accommodations before Monday, September 11, 2017.

Quality Inn: (519) 537-5586

Available for Thursday, September 14 only. Includes full buffet breakfast.

Mention 'Progressive Dairy Operators' to receive our special PDO rate of \$124⁹⁹.

Super 8: (519) 421-4588

Holiday Inn: (519) 539-9828

Best Western: (519) 537-2320

QUESTIONS?

- Visit our website at pdo-ontario.ca
- Call (519) 515-9956
- Email admin@pdo-ontario.ca



PDO is a volunteer, not-for-profit organization dedicated to introducing innovative dairy technology and contributing a progressive commercial viewpoint to industry dialogue. For more information about PDO, please contact:

Nicole Perkins

Executive Coordinator

Tel: (519) 515-9956

Fax: (519) 265-0684

admin@pdo-ontario.ca

REGISTRATION (3 OPTIONS)

1. Mail registration form and cheque (payable to Progressive Dairy Operators) before September 5 to:

PDO

c/o Nicole Perkins

16 Blue Forest Crescent, Guelph, ON N1E 0P2

2. Scan/fax form with Visa or M/C payment to **admin@pdo-ontario.ca** before September 5

3. Register online securely at **pdo-ontario.ca**

Name(s) of Participants:

Business Name:

Mailing Address:

Phone: _____

Email: _____

If paying by Visa or M/C, please provide:

Card Number: _____

Expiry Date: _____

Signature: _____

PRICE (Per person, includes HST)

Thursday Buffet Dinner & Program (\$35) _____

Friday Bus Tour (includes lunch) (\$75) _____

Non-PDO Members ADD 10% _____

TOTAL



THURSDAY, SEPTEMBER 14

COMPLIMENTARY ADMISSION/BRUNCH

Note: PDO producer members will receive their tickets in our upcoming August mailing.

- **BRUNCH: 9:00 AM to 10:30 AM**

Held in the **Special Events Tent** located north of the Ducks Unlimited Wetland Farm Pond in the Canadian Energy Expo. Sponsored by **Farm Credit Canada, Grandview Concrete Grooving, DuPont Pioneer, Masterfeeds, Gay Lea Foods, Ontario Dairy Farmer** and **Blyth Brae Farms**.

Thursday evening, enjoy a full course dinner and renew acquaintances in the **Vansittart Room** at the Quality Inn in Woodstock.

- **Happy Hour: 5:30 PM** (CASH BAR)
- **Buffet Dinner: 6:30 PM**
- **Guest Speaker: Is the ingredient strategy working and current industry/ Gay Lea events**
Michael Barrett, President and CEO, Gay Lea Foods

BUFFET DINNER SPONSOR



FARM BUS TOUR SPONSORS



Dow Seeds™



FURST-MCNESS COMPANY



FRIDAY, SEPTEMBER 15

FARM BUS TOUR

The tour bus departs from the lower parking lot of the Quality Inn at **7:45 AM sharp**. The Inn is located in Woodstock at 580 Bruin Blvd. (exit 232, Hwy 401 and Hwy 59 North).

Markvale Holsteins

Clarence & Wendy, Mark & Willeke Markus

This farm was rebuilt in 2014 after a devastating fire. The original facility was a 110 cow tie stall barn. Currently, the 140 cow herd with 192 kg quota is milked in a GEA double 10 parlour 2X and has the potential to expand to 350-400 cows. The new barn has 4 rows head to head and 154 stalls for milking cows. They use a GEA Houle scraper system as well as head locks. Dry cows are housed on a sawdust pack in the main barn and remain there until calving. Calves are now being housed in a new 32 pen calf barn equipped with a robot rail feeding system.

Lintfield Farms

Ben & Annemieke, Remco & Karen Brinke & Family

Ben & Annemieke moved to Canada in 1990 and bought a 40 cow tie-stall herd. Within a year, they built a double 5 parlour with a 3 row freestall. By 2004, their son Remco and his wife Karen, moved home and together they expanded to a simple double 10 parlor in the corner of a new 200 stall barn. The savings on the parlour allowed them to buy more quota and focus on growth. The barns are sand bedded freestalls and skidsteer scraped. The quota cap prompted the family to expand into pigs in 2013. Last year, the Brinke family built a 40 internal GEA rotary and are currently milking 300 cows. They milk 2x with two people milking around 175 cows/hr. Cows are averaging 33-34Kg with SCC of 150K.

Kie Farms

Erica & Dirk Kiestra

This farm was built in 1998 milking 80 cows. In 2015 Kie Farms was milking 500 cows three times per day in a double 10 parallel GEA milking parlour. The 500 cows averaged 38 L with SCC of 140,000. In 2016 a 3rd barn was built with tunnel ventilation with 300 stalls and a tunnel ventilated double 25 parallel parlour with a flush system for parlour and holding area. They are now milking 480 cows on the home farm. Barn 1 now holds the far off dry cows and pregnant heifers and barn 2, a six row barn, holds milking cows, close-up cows and straw packs. The farm has a second location across the road where they milk 120 cows in a double 10 parlour and breed heifers. Lunch will be enjoyed at this stop.

Bolton Manor Holsteins

Thomas & Wendi Jackson & Family

This farm milks 235-245 cows with 320 kg quota in a double-20 parallel GEA milking parlour with flush holding area. A new barn was built in 2016 with 300 stalls and pack area with total capacity of 335 cows. They have sand bedded stalls with 90-130,000 SCC and 1.4 kg butter fat per cow per day. Plans to renovate old dairy barn include calf barn with robot calf feeders, and young stock and heifer free stall housing.

Hammond Farms

Glen Hammond & Family

The Hammond family built a 4 Lely robot barn in 2015. The barn has 240 free stalls bedded with sawdust. The operation is milking approximately 235 cows averaging 37L per cow. The facility also uses a Lely Juno feed pusher. The old parlour was converted into a group housing calf facility equipped with two robotic calf feeders.