

“cow touches”. Substantially lower labor requirements, along with a higher production than their parlor herd, suggests this is a viable model that makes robots competitive with parlors on these large dairies. To minimize disturbance of the cows, we will do a “drive through” tour and follow up with discussion at Fair Oaks.

Fair Oaks Farms, Fair Oaks, IN

We will take in the whole “tourist experience” including the Dairy Adventure, the Cheese and Yogurt Factory, the Birthing Barn and the Bus Tour of the barns, the 72 stall rotary parlor and the digester, followed by lunch in the Farm House restaurant and discussion about what we have seen at the two stops this morning. These events and meal are sponsored by **Lely**.



The group will also visit the future site of Prairie’s Edge (Fair Oaks) Dairy, currently under construction. This 780 cow dairy will be featuring a 160’ x 722’ WeCover Structure, along with 12 Delaval robots and a hybrid tunnel ventilation system. Fair Oaks Dairy will be hosting over 500,000 visitors through this facility each year. There will be a glass enclosed bridge that gives access to a large raised visitor’s center, giving visitors a great view of the entire facility. Mike McCloskey (Fair Oaks) says, “This project is a game changer.”

Mensch Manufacturing, Hastings, MI

The bedding choice of most herds visited on this tour is sand, so it is fitting that we include a brief stop at Mensch, a leading manufacturer of bucket and trailer sand and bedding slingers, sand stall grooming equipment, feed pushers and vacuum tankers for sand laden manure.



Supper will be at the **MOO-ville Creamery**, Nashville, MI sponsored by **Triaro Farms**. MOO-ville Creamery is family

owned and operated. The Westvale-Vu dairy milks 200 holsteins with 4 Lely robots and had a year around 2016 production of 47 kg/cow/day. The barn is situated on top of a hill behind the ice cream shop allowing milk to gravity flow from the tank to their creamery. They believe in producing high quality milk and process it as little as possible. They bottle their own milk, make their own ice cream, cheese, yogurt smoothies, and butter, all under the MOO-ville logo.

Drop-off tonight at the Wyoming Esso is scheduled for 10 PM. Arrival at the Woodstock Quality Inn will be at 11 PM.

REGISTRATION (Deadline July 7)

Includes 3 days of touring, all meals, all accommodations.

REGISTRATION & PAYMENT

- 1) Mail completed form to: PDO, c/o Nicole Perkins, 16 Blue Forest Cr., Guelph, ON N1E 0P2
- 2) Fax form to 519-265-0684 or scan and email to admin@pdo-ontario.ca

Indicate payment method with this form. You can also pay online at www.pdo-ontario.ca

Name(s): _____

Farm/Business: _____

Address: _____

Phone: _____

Email: _____

Pickup Location: Woodstock Wyoming

My preferred roommate is: _____

Preferred room type is: 1 King Bed 2 Queen Beds

Price based on double occupancy. Unless specified, a roommate will be assigned. For single rooms, please add single supplement.

REGISTER

3 Day Farm Tour: \$440 _____

Single Supplement: \$180 _____

Non-PDO Members add 10% _____

OPTIONAL PDO MEMBERSHIP

1 Year (\$75) 3 Year (\$150) _____

SUB TOTAL AMOUNT _____

Plus 13% HST _____

TOTAL AMOUNT OWING _____

PAYMENT METHOD

Mastercard Visa Cheque Included* On-line

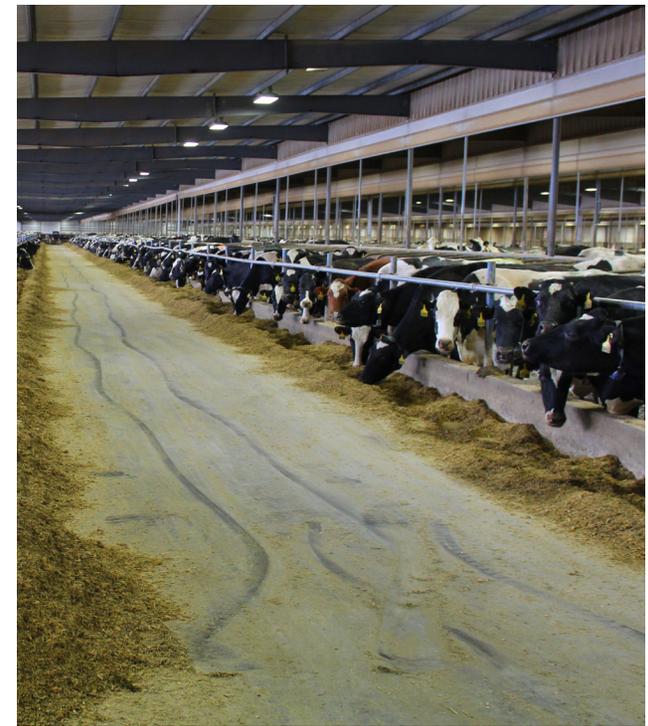
Card Number: _____

Expiry Date: _____

Signature: _____

**Payable to Progressive Dairy Operators*

Important! Please ensure your passport is up to date.



MICHIGAN & INDIANA FARM TOUR

AUGUST 22-24, 2017

REGISTER BY JULY 7!



Rooms are available for August 21st under "Progressive Dairy Operators" for \$114.95 (includes breakfast). Please call 519-537-5586 to book.

The tour departs at 8 AM from the lower parking lot of the Quality Inn Hotel and Suites Woodstock, 580 Bruin Blvd. (exit 232, Hwy 401 and Hwy 59 N). At 9 AM another pickup will take place at Esso Service, 5906 Oil Heritage Rd., Wyoming, ON.

Tuesday, August 22

Michigan Sugar Crosswell Processing Plant

Sugar beets are an important cash crop in Michigan and a source of by-product feed for the dairy industry. Harvest is a few weeks away so not much to see now, but this plant employs 190 people for about 220 days per year processing 4,200 tons of beets into 500 tons of sugar per day. There are plans for a new farmer owned sugar beet plant in Ontario, so it may be useful to understand this industry. A boxed lunch sponsored by **DeLaval** will be served on the bus.



Roto Z Dairy, Snover, MI

This 3,500 cow dairy built by Jake Zwemmer in 2014 on a greenfield site features a 15 row sand bedded, wide body, free stall barn with retractable baffles. Cows are milked 3x in a 100 stall DeLaval external rotary. Commodity storage and feed mixing is all under one roof. This dairy operates with minimal labor as there are only milking cows on this site.

Z-Fresh Dairy, Elkton, MI

Aptly named, Z-Fresh is where the Zwemmer family handles all the dry cows and calving for Roto Z and two other dairies. Staff walk the close-up pens hourly to sort cows that are calving into a large bedded area with calf boxes on the side. Fresh cows are milked in a 2 x 12 parlor. Baby calf management has strict protocols and all calves are sold, with Jake buying back the ones he likes. Z-Fresh shares this site with a 2,000 cow "production dairy" with an 80 stall external rotary.

Aquila Farms LLC, Bad Axe MI

John Verhaar and family have adopted a similar management strategy managing dry cows and calving at one site for four farms. Aquila is the "home farm" milking

2,200 Holstein, Swedish Red, and Montbéliarde crossbred cows in a 2x36 BouMatic parallel. This dairy also features a calf barn with hutches and a new feed center for commodity storage and feed mixing.

Aurora Farms, Fairgrove, MI

Johnny and Maria Verhaar (John & Anja's eldest son), get their fresh cows from Aquila and milk 750 cows with 12 Lely robots with two employees. The farm features 2 six row sand-bedded perimeter feeding with minimal insulation. Barns are tractor scraped with a width adjustable scraper that can clean a full alley width in one pass without moving the cows. All dry cows and young stock are housed at Aquila Farms and all field work is completed by custom hired local crop farmers.

Accommodation tonight is at the Bavarian Inn in the picturesque German heritage town of Frankenmuth. A family-style chicken dinner will be served, sponsored by **DCC Waterbeds**.



Wednesday, August 23

After a hot breakfast buffet we depart at 8:00 AM.

Vanderploeg Friesians, Ithaca, MI

For Klaas and Mares Vanderploeg, Friesians represents both their world-class horse farm and a 3,500 cow dairy. The main herd is milked in a 72 stall GEA external rotary running 22 hours per day, and a 1,000 stall fresh cow barn is milked in a parallel parlour. This dairy has switched from sand to compost bedding and back to sand, and features two Mensch self-propelled vacuum tankers scraping the sand manure from the alleys, and 3 Daritech Sand Cannons and a Single Shot, so that sand is recycled and re-used in the stalls. Calves are raised in hutches under a roof and shipped to a heifer farm in Kansas at 4 months of age.

WK Kellogg Biological Station, Hickory Corners, MI

This Michigan State University research station was once the summer home of cereal magnate WK Kellogg. Our lunch at the McCrary Dining Hall on Picturesque Gull Lake, includes an opportunity to tour the Manor House and learn about the invention of breakfast cereal. After our lunch sponsored by **DairyLane Systems Ltd.**, we will tour the pasture based dairy research station where 85 cows are rotated twice daily through pastures irrigated with a K-line irrigation system. The herd is milked with two Lely robots.

In winter, the herd is housed in a 6 row, perimeter fed freestall barn with dual chamber waterbeds. Research is conducted on managing pasture growth and feeding rates for maximum milk production from grazing.



DAIRY LANE
SYSTEMS LTD.

Shuler Dairy, Baroda, MI

Bill Shuler and his ancestors have milked cows in Michigan since 1882 and with their new barn built in 2016, this family is taking a new direction to secure their future in the industry. While others pursue efficiencies through economies of scale, the Schulers are hoping to develop a niche market for retail fluid milk and ice cream in an area with substantial tourist traffic. With a focus on maximum cow comfort, they have chosen a WeCover barn with compost bedding pack and a hybrid tunnel ventilation system that includes Cyclone fans in the barn. The herd is milked with two DeLaval VMS. A dairy treat at this farm will be provided courtesy of **WeCover Structures**.



Accommodation tonight will be at an Indiana hotel with a group dinner sponsored by **WeCover Structures** at 7:00 PM. Dinner will be followed by a speaker from **Fairlife**, a new and innovative marketing initiative involving dairies in Indiana, where we will visit in the morning.

Thursday, August 24

After a hot buffet breakfast we depart at 7:45 AM.

Bos Dairy, Fair Oaks, IN

Tony Bos milks 3,300 cows in a GEA 72 stall rotary parlor, attached to a cross ventilated barn with deep bedded digester solids in the stalls. They have an anaerobic digester with two 500 Kw generators operated by an independent company. This dairy is similar to several others in this corner of Indiana, but despite achieving major economies of scale with this management system, Tony has added a new twist by building a 12 row cross ventilated barn with 12 Lely robots with 6 groups of 120 cows. The stalls have dual chamber water beds with no bedding on them. The layout offers separation capabilities and management protocols are designed to minimize