



Wisconsin's

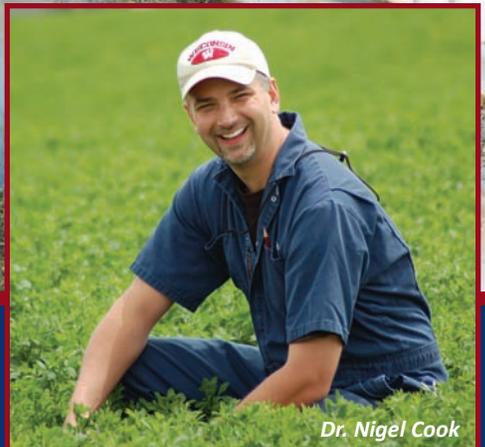
# 100-Pound

## Dairy Facilities Tours

Oct. 23, 24 & 25, 2012

This isn't your ordinary dairy tour. Dr. Nigel Cook of the Dairyland Initiative will share his expertise and guide these tours of Wisconsin dairies where cow comfort is a priority—and where facility design is enabling cows to achieve milk production of 100 pounds per cow per day or higher. Dairy owners will also share their lessons learned, what they wish they had done differently and how their dairy facilities are enabling their cows to reach their potential.

*Attend 1, 2 or 3 days of tours.*



*Dr. Nigel Cook*



Brought to you by

**Professional Dairy Producers of Wisconsin**

*Averaging 100 pounds of milk per cow per day. That's impressive. And it's the BIG things as well as the little things—even just one more inch of space—that can make the difference between your cows achieving their potential or leaving money on the table.*

*We'll learn what nine dairy farms have done right when retrofitting or building new facilities to make this impressive 100-pound/cow/day benchmark their reality. Dr. Nigel Cook will add his perspective as he guides each 90-minute tour and points out the big—and little—things that help improve cow comfort and productivity.*

*These are three separate one-day tours. Join the learning and networking opportunities for one, two or all three days.*

## Schedule

We'll load the chartered buses at 8:00 a.m. and return around 5:00 p.m. each day.

### Day 1—Tuesday, Oct. 23

Board buses and return to Clarion Hotel, 2110 Rimrock Road, Madison, Wis.

### Day 2—Wednesday, Oct. 24

Board buses and return to Clarion Hotel, 2110 Rimrock Road, Madison, Wis.

### Day 3—Thursday, Oct. 25

Board buses and return to D.J. Bordini Center (Fox Valley Technical College), 5 Systems Drive, Appleton, Wis.

## Day 1—Tuesday, Oct. 23 Facilities with less than 500 cows

### Kellercrest Registered Holsteins Inc.

Mark & Tim Keller  
Mt. Horeb, Wis.

Brothers Mark and Tim Keller and wives Kareen and Sandy know what a difference facilities can make. Their move to upgrade facilities has boosted production as well as cow longevity. Kellercrest Registered Holsteins has earned the Holstein Association USA's Progressive Genetic Herd Award 13 times, been on the Progressive Breeder Registry for 11 years and is among the Top 10 herds for BAA for a herd with more than 200-300 classified cows. They have 75 cows with more than 200,000 pounds of lifetime milk; 20 with more than 250,000 pounds; and three with 300,000 pounds-plus.

#### We'll check out. . .

- Free-stall barn built in 2000
- Heifer shed completed in 2004
- Cozy Calf Care Center built in 2009 that houses 52 calves
- New transition barn added in 2010

### Mystic Valley Dairy

Mitch, Jeannette & Marty Breunig  
Sauk City, Wis.

Mystic Valley Dairy is co-owned by Mitch Breunig, his brother Marty and their mother Jeannette. With the help of seven employees, Mystic Valley Dairy milks about 420 cows and farms 800 acres of corn, alfalfa, wheat and soybeans. The dairy's continual focus to modify and improve facilities that boost cow comfort is a contributing factor to its success of breeding high-type cattle with longevity and profitable production.

#### Our tour will target. . .

- Stall modifications
- Parlor modifications
- Curtains and advantage of extending the barn out 18 inches on two sides
- Advantage of consistent feed management

### Sunburst Dairy Inc.

Brian & Yogi Brown  
Belleville, Wis.

In 1999, Sunburst Dairy's 90 cows were averaging 65 pounds and outgrowing their stalls. Mastitis was a definite problem, and working with the cramped stalls was difficult. Thirteen years and two expansions later, Brian and Yogi Brown own 320 acres, rent another 400 and are milking 480-500 cows. Big benefit: The herd is averaging 100 pounds/cow/day, and day-to-day activities are less stressful and time intensive.

#### Sunburst Dairy's show-and-tell includes. . .

- Cow comfort in a free-stall facility
- Cow handling: breezeway that connects two free-stall barns
- One free-stall with sand (mature cows); one free-stall with mattresses and sawdust (first-lactation heifers, pre-fresh and dry cows)



## Day 2—Wednesday, Oct. 24 Facilities with 1,000 cows or more

### Majestic View Dairy

Ron & Terri Abing, John & Peg Haskins  
Lancaster, Wis.

Majestic View Dairy owners believe that expansion should incorporate labor-saving innovations and keep the dairy as environmentally friendly—all with maximum return at minimal cost. This they have achieved. Today the Abings and Haskins, along with their 14 part-time and 16 full-time employees, milk 1,000 cows. They also run a total of 4,000 acres: 2,600 tillable and 1,300 acres of pasture. Remodeling and building commenced in 2009 and included a complete redo of a barn built in 1999 and a new sand separation barn with mechanical separation.

#### *We'll pay particular attention to...*

- Surfaces featuring rubber belting, cow-comfort runners, grooved flooring
- Holding area with 9-foot curtains for ventilation plus sprinklers and fans for cooling
- Benefits of converting mattress stalls to sand in the special-needs barn, milking pens and dry cow groups
- Advantages of 4-inch curb, wider and longer cow beds, larger-sized stalls and other cow-comfort factors

### Darlington Ridge Farms

Jim DiGangi  
Darlington, Wis.

Managing partner Jim DiGangi is a third-generation New York dairy producer who managed a California dairy before moving to Wisconsin to establish Darlington Ridge Farms in 2008. Responsible for 2,400 milking cows and feed for the dairy from 1,600 acres of corn and alfalfa, DiGangi is focused on providing the dairy's cows with the best environment to produce milk. Among other things, that environment includes six 440-stall barns, a feed alley covered with soft rubber to provide a comfortable standing surface as the cows eat and practices that help maintain freshness of feeds.

#### *2012 expansions and changes that take "cows' best environment" to the next level...*

- Three new free-stall barns
- Expanded manure and feed storage
- Conversion to sand bedding for improved cow comfort
- Newly added sand recycling system

### Larson Acres

Larson Families  
Evansville, Wis.

In the summer of 2010, Larson Acres' expansion plan had four objectives: enhance cow comfort, protect the environment, benefit the local community and allow the family business to be sustainable well into the future. Every step of the way was all about doing things right. Six Larson families—11 family members—and 60 employees are involved in this family business that milks 2,900 cows and farms 5,000-plus acres. Animals spend their time in areas where their comfort and ease of handling are top priorities.

#### *We'll learn more about the dairy's...*

- Cross-ventilated free-stall barn
- Five nursery barns plus its calf barn for 2- to 5-month-old calves
- Energy preservation—including in-floor heat and recycled sand bedding
- Land and nutrient management
- Wastewater management

## Day 3—Thursday, Oct. 25 Facilities with 800 cows or more

### Badger Pride Dairy

Lorin & Mathew Berge Families  
Valders, Wis.

Badger Pride Dairy milks 880 cows and farms 900 acres: 450 owned and 450 rented. When the father-son team moved their dry cows into a new naturally ventilated cow barn in the fall of 2009, fresh cow problems dropped significantly. The 128' x 300' barn houses five 25-head mature cow groups, an 80-stall springing heifer group and big, roomy calving pens. Drover lanes facilitate one-person cow handling and allow cows to be moved at any time without disruption.

#### *We'll see the role these factors played in happier, healthy animals...*

- 54-inch side free-stalls with no brisket board for mature cows
- Four rows of free-stalls in a two-row tail-to-tail layout
- 30-inch headlocks
- Pens for mature cows that enable stable social groups
- In-floor heat and rubber matting in calving pens
- Calf box with radiant heat

### Siemers Holstein Farm

Siemers Family  
Newton, Wis.

Siemers Holsteins is a multi-generational, family-owned business that is home to the fourth, fifth and sixth generations. Thirty-eight employees assist family members in running the dairy smoothly and efficiently, milking 2,750+ Holsteins and farming 5,000 acres. The dairy grows its own haylage, corn silage, wheat and about half of its grain corn. The first barn went up in 1994, with improvements made along the way with an eye always on the bottom line and cow comfort. Five years ago, the dairy's original mattresses and a gravity flow manure system was replaced with sand bedding/flush flume/sand lanes. Three years ago, the free-stall barn was remodeled to accommodate the dairy's special cattle.

#### *We'll also take a macro and micro look at two more recent additions and improvements...*

- New purebred center that can care for up to 20 lactating cows and 12 dry donors
- A calf/heifer facility for the dairy's higher-end young stock

### Soaring Eagle

Fitzgerald Family  
Newton, Wis.

Soaring Eagle Dairy is owned by Jim and Sandie Fitzgerald, their daughters and daughters' families: Kelly and Brian Goehring, Stacy and Jeremy Klotz, and Julie and Rick Maurer. The dairy milks about 1,150 cows and farms 1,825 acres of soybeans, alfalfa, wheat and corn, providing the herd's roughage needs. Starting out in 1997 with a new 400-cow free-stall and double-12 parallel parlor, Soaring Eagle Dairy added a transition barn in 1999. Other additions since then: 100 more stalls, dedicated maternity area, a second free-stall barn and parlor expansion—and increased emphasis on cow comfort and ease of handling.

#### *This tour will zero in on...*

- Three cow barns: two for the milking herd and one for special needs cows calving within two months
- Group calf housing
- Free stalls with mist-cooling system, rubber flooring and sand bedding
- Liquid manure system with a sand-settling lane and a three-stage lagoon

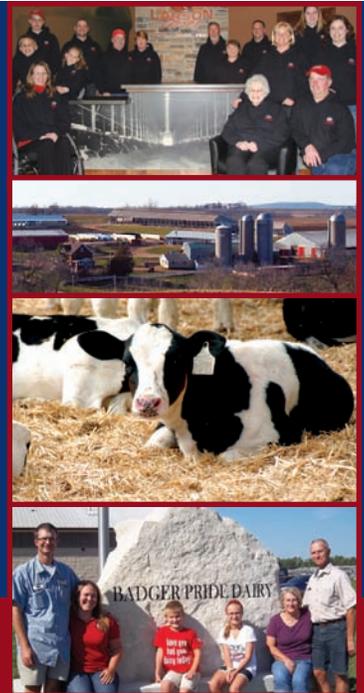


**Professional Dairy Producers of Wisconsin**  
 820 N. Main, Suite D  
 Juneau, WI 53039

# Wisconsin's 100-Pound Dairy Facilities Tours

**Oct. 23, 24 & 25, 2012**

*Join us for one, two or all three days!*



## 100-Pound Dairy Facilities Tour

**Oct. 23, 24 & 25, 2012**

**America's Dairyland: Wisconsin**

Name \_\_\_\_\_

Business/Company Name \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Phone (with area code) \_\_\_\_\_

Email \_\_\_\_\_

Names of others attending with you  
 \_\_\_\_\_

### Credit Card Payment Information

Check one:  Visa  MasterCard  Discover

Card # \_\_\_\_\_

Exp. Date \_\_\_\_\_ V-code (back of card) \_\_\_\_\_

- Registration fee covers charter bus transportation, lunch, snacks, beverages.
- Each tour will start and end at a designated location (see inside).
- Call PDPW at 1-800-947-7379 if hotel information is needed.

### PDPW Member Registration: \$79/person/day

\_\_\_ Day 1 X \_\_\_ people = \$ \_\_\_\_\_

\_\_\_ Day 2 X \_\_\_ people = \$ \_\_\_\_\_

\_\_\_ Day 3 X \_\_\_ people = \$ \_\_\_\_\_

**TOTAL = \$ \_\_\_\_\_**

### Non-PDPW Member Registration: \$129/person/day

\_\_\_ Day 1 X \_\_\_ people = \$ \_\_\_\_\_

\_\_\_ Day 2 X \_\_\_ people = \$ \_\_\_\_\_

\_\_\_ Day 3 X \_\_\_ people = \$ \_\_\_\_\_

**TOTAL = \$ \_\_\_\_\_**

If paying by check, make checks payable to **PDPW**.  
**Mail completed form to:** PDPW, 820 N. Main, Suite D, Juneau, WI 53039  
 Online registration is available at [www.pdpw.org](http://www.pdpw.org).  
**Questions?** Call PDPW at **800-947-7379**