

~ ~ ~ Information & Registration ~ ~ ~

Participants must make their own flight arrangements to and from Abbotsford British Columbia. Abbotsford Airport is served by Westjet. Book early - these flights fill quickly

BUS TOUR Base Registration Fees Includes: 3 days of tour including meals as listed. Add hotel nights as required (based on double occupancy) and single room supplement if requested.

The following meals are included:

Tues. Aug. 21 – breakfast, lunch, Wed. Aug. 22 – breakfast, lunch, dinner
Thurs. Aug. 23 – breakfast, lunch,

To Register:

1) **Mail** your completed form with Visa or MasterCard information, or a cheque made payable to “Progressive Dairy Operators” to:

PDO, c/o Carol Anne Pinkney, 62 Thomas Blvd, Elora ON N0B 1S0

2) **Fax** your completed form with Visa or MasterCard information to: **519-846-2016**

Registration Deadline: JULY 31, 2012 (cannot guarantee hotel rooms after this date)

Name(s): _____

Farm / Business Org: _____

Address: _____ PC _____

Phone: (_____) _____ Email: _____

My preferred roommate is: _____

****Pricing Based on per Person with Double Occupancy – Roommates will be assigned****

PLEASE REGISTER (Pricing below includes 13% HST) BN 13711 7164 RT0001

PDO Member – Base Price Dairy Bus Tour \$ 307.00

Plus Best Western Regency Inn @ \$61 / person / night (double occupancy)

Mon. Aug 20 **Tues Aug. 21** **Wed. Aug. 22** **Thurs. Aug 23**

Add \$ 61.00 x # _____ nights \$ _____

Plus Single Supplement Add \$61.00 x # _____ nights \$ _____

Non-PDO Members Add 10%. \$ _____

PDO Membership available 1 yr = \$56.50 or 3 yr = \$113.00 - Add PDO Membership \$ _____

TOTAL= \$ _____

M/C or Visa # _____

Expiry Date: ____/____/____ **Signature** _____

Progressive Dairy Operators

Bus Tour



British Columbia

August 21 – 23, 2012

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“15 Dairies and also Berries”

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~ ~ ~ Itinerary ~ ~ ~

All accommodation is at the Best Western Plus Regency Inn & Conference Centre
32110 Marshall Rd, Abbotsford V2T 1A1, Phone: 604-853-3111 Fax: 604-852-1750
www.bwregency.bc.ca

The registration section on the brochure will let you specify which nights you want a room and the tour will be priced accordingly.

Tuesday Aug 21 - Breakfast 7:00 - 8:00, Depart from hotel at 8:00 a.m.

Gifford Acres - Allan Mulder and son in law Curtis DeLange in Matsqui have added a new front section to their 6 row center drive through barn, to accommodate, 2 A4 Lely Robots in an L layout. Since start up last September, production is up 7 litres from 2x parlor milking. The 90 cow herd is averaging 41 Kg of milk per cow with 3.7 milkings per day and very few fetch cows. A mobile batch pasteurizer is used to store and deliver calf milk.

Vandeburg Farms – Brian & Ken Vandenburg at Dewdney milk 350 head, averaging 40 Kg per day in a 2 x12 DeLaval herringbone with Affi management software. This is a well run dairy that is typical of the area, so a good spot to talk about what makes dairying in the Fraser Valley unique. Manure handling is automated in a very practical manner with a solids separator and lined lagoon. Feedwatch software is used to manage the rations.

Marlena Farms - The Vermeer family at Dewdney currently milk 210 cows in 4 Lely A3 robots, with an impressive 3.1 milkings per cow and 40 Kg of milk. The 6 row barn features perimeter feeding, central handling and special needs areas, waterbeds and Nobco tube scrapers. They are under construction to add two more robots this year as part of converting to special quota allocated for the production of branded omega milk this fall. Lunch is sponsored by **Lely Canada**.



—innovators in agriculture—

University of British Columbia Research Farm, Agassiz - Manager Nelson Dinn, and researchers Dr. Anne Marie DePassier and Dr. Jeff Rushen will host the group for a tour of the dairy barn, new heifer facilities and the brand new calf barn. The research team at UBC is internationally known for their excellent work in cow and calf behaviour and comfort. We will take time to discuss some of the recent and current studies being conducted here.

The Farm House Cheese Factory and Store, in Kent, is a small but well established maker of artisan cheese sold to locals and tourists in their roadside cheese plant. This is an important value added marketing approach in BC and there are 4 opportunities on this tour to learn more about specialty products and direct marketing.

Fraserdijk Farms - Adrian Treur and his brother recently sold the dairy they grew up on, split the herd and each started new on their own. Adrian milks his 60 cow herd with 1 Lely A4 and houses them in a compost bedding pack with a slatted alley along manger. He crossbreeds the Holstein herd with Brown Swiss and feels it gives him stronger, healthier cows with higher components and similar milk production.

6:30 - we arrive back at the hotel. **Dinner tonight is on your own**, at the hotel or in a neighbouring restaurant.

Wednesday August 22 - Breakfast 7:00 - 8:00 Depart from hotel at 8:00 a.m.

(all farms visited today are in the Chilliwack area)

Dickland Farms - George & Aron Dick, have renovated their older freestall barn to accommodate 5 Lely A4 robots, and are milking 280 cows averaging with over 40 Kg of milk per day. This spring, sawdust was replaced with composted manure solids, from a rotating drum composter by Exact Systems. A very practical calf barn has been updated with directed, positive air ventilation tubes that have helped overcome earlier health problems.

Kloot Farms - Alfred Kloot and family milk 300 cows in new barn that is unique in several ways. The 50 stall DeLaval rotary teat dips in the liners, and there is a separate 8 stall hospital parlor. The 312 x 180 has barn has a solid floor over a full pit, and a novel layout with 2 drive throughs. Close up dry cows are in greenstalls.

Buffet Chinese lunch at the Mandarin Garden in Chilliwack, is sponsored by **Mycogen Seeds**



Gracemar - The Ten Brinke and Kampman families milk 700 cows a Germania 2 x 16 herringbone parlor. Cows are housed in a 4 row sand barn flushed to a sand lane, and recovered sand is reused in the stalls. The tunnel ventilated calf barn features fixed groups of 15 calves fed with DeLaval automatic feeders. Labour efficiency is a priority on this 3x dairy averaging 38 litres per cow.

Walrose Farms - Neil Stam, has built an innovative perimeter fed barn with 2 DeLaval VMS accessed by tunnel from the utility room. The 75 cows visit the robots 3.5 times per day and average 37 liters. Scrape alleys feature a cable drive scraper with a 6 inch diameter flushed tube below to drain away liquids. Sawdust is delivered to stalls and pens by a flex augur system. Automated footbaths and Ventec fans with misters are also featured.

Corners Pride Dairy - Bernie VanderMuelen milks 1600 cows with a staff of 25 and a practical, structured approach to labour management. Cows are milked 4x for 40 days and then 2x in a 2 x 25 parlour in 8 milking groups. Except for large bedding packs for calving, and hospital areas, cows are housed in 4 row sand bedded flush barns and sand is recycled from a sand lane.

6:15 - we arrive back at the hotel for a **group dinner at 6:45**, followed by a milk marketing discussion with BC Milk Board member **Tom Hoogendoorn**. This meal is sponsored by **Farm Credit Canada**.



Thursday August 23 breakfast 7:00 - 8:00 Depart from hotel at 8:00 a.m.

***** those flying home overnight should bring their luggage*****

Chilliwack Cattle Company - Ken and Jeff Kooyman milk 3000 cows south of Chilliwack, in a 72 stall rotary. The milking herd is housed in a barn with 14 rows of freestalls 3 feed alleys and a large pack area. Stalls are bedded with composted manure solids from a Bedding Master system. This is the largest dairy farm in Canada and a definite highlight of the tour. We will also include a brief stop at their elite purebred dairy down the road from the main farm.

Cedarbrink Farms - Alfred and Cora Van Den Brink, have recently added a new 6 row 128 x 150 WeCover dairy barn to house their herd of 380 milking cows, and have plans to renovate older barns for heifers. Milking is with a 32 stall Westfalia external rotary milking 130 cows per hour with 1 milker. This herd also beds cows with composted manure from a Bedding master composter.

Birchwood Dairy, near Abbotsford is a 300 cow dairy making and selling delicious ice cream on site. We have included a quick stop here to see on-farm retail in action and enjoy an ice cream cone as well.

Bakerview EcoDairy - Bill Vanderkooi on the edge of Abbotsford BC has built a consumer education center around a demonstration barn with 50 cows, 1 DeLaval VMS, feedstalls, and a novel belt conveyor bedding system. An Avatar horizontal digester, was added last year. Bill is also manager of a dairy nutrition consulting firm, and he has developed of a very successful branded omega milk product marketed throughout BC. John DeJonge, a partner in EcoDairy, spoke about this venture at our Farm Show Banquet last year. We thank **Artex** for sponsoring lunch at this stop.



Kraus Berry Farm - while there is more milk per acre in the Fraser Valley than anywhere else in Canada, blueberries and raspberries are probably bigger yet. Our hosts at Kraus will share their insights into labour management, and marketing through pick your own, on-farm retail and wholesale channels, as we wrap up our tour with a reminder that there are other ways to make a living too!

6:00 - we stop at Abbotsford airport to drop those leaving on the 7:50 p.m. "red eye" flight

6:15 - arrive at the hotel where our tour ends with or without one more optional night in hotel.