

Dairyman

MAY 2009



HIGH PRODUCING HERDS
cooperative cows rank high with dhia



ceo corner

MARKET MOVEMENTS

by Don Boelens

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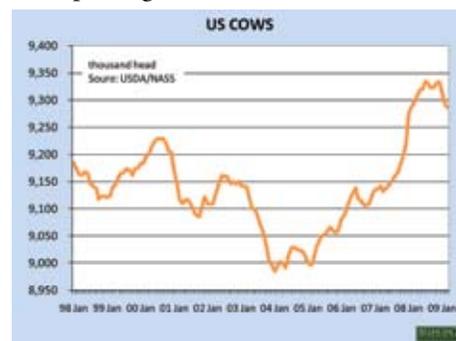
Dairy Markets continue to have some dramatic movement this spring. We have seen futures markets reach a high of \$16.10/cwt this fall and then, within two weeks, the futures moved back to barely above \$15.00 for the end of this year. Block and barrel prices have fallen to just above support price here recently after hitting a high of \$1.29/lb to \$1.34/lb respectively.

The reason for much of the movement is that retailers were doing some heavy promotions of dairy products that drove the market higher, but we have seen a significant decrease in restaurant sales along with many restaurants adjusting their menus due to the high cheese price last year. For example, McDonald's changed the Double Cheeseburger on the Dollar Menu to a McDouble, which has 50% less cheese. On the bright side, McDonald's new "McCafe" is offering a new coffee/dairy beverage that uses a significant amount of milk. While McDonald's sales are increasing, other restaurants continue to see decreasing sales.

One of the reasons that restaurant sales are down is that the consumer is saving more money than they have in the past. The average consumer was saving less than 1% of their take home pay (2006-2008) as now they are saving 3.5-4.0% of their take home pay. This may not seem like a big change, but this on average limits the consumer from going out to eat 1-2 times per week. With the consumer eating out less, they are eating more at home, which is good for milk consumption. However, this hasn't been as strong as expected at about 1.5 to 2% increase. We may not see an increase in consumption until the economy improves and the consumer starts spending again in the U.S. and abroad.

We have seen an increase in cows going to slaughter earlier this spring but this has dropped off in recent weeks, which is one reason of the futures market's correc-

tion. The cow numbers are still at nearly an all-time high as seen on the chart. We are about 150,000 - 175,000 cows above our historical average over the past 10 years. We will continue to see these numbers until the heifer inventory is reduced as many producers who have culled cows are replacing them with heifers.



CWT is doing another bid process this spring that will take additional cows out of the market, but when this announcement was made it had little affect on the market. We may have to wait to see the actual numbers that will be culled before we see an effect on the market. CWT bidding deadline is May 1 with cows to be culled in late June.

We have seen an uptick in Whey prices as they climb above \$.20/lb, which indicates that there is starting to become more demand as an ingredient. The weak whey demand in the past has depressed whey prices, which has driven Other Solids on the announcement to a point of negative value.

Most everyone thought we were going to see a V-shaped bottom with milk prices but in the most recent weeks we have seen this fall back and this is going to create a U-shaped bottom for dairy prices. Whether we have a short period here of lower milk prices remains to be seen, as it will depend on many of the factors above. Any one of those factors could have a positive impact on the future's market.

I hope you all have a safe and successful planting season.

champion cheese

PLATTEVILLE TAKES TOP HONORS

Two styles of Swiss cheese both made from Swiss Valley Farms member milk at the Platteville, Wis. cheese plant claimed the top two spots in the Swiss cheese category at the 2009 United States Championship Cheese Contest. Held March 17-19 in Green Bay, Wisconsin, this year's contest featured 1,360 cheeses and butters submitted by cheese makers and manufacturers in 32 states.

The Best of Class Gold Medal for Swiss Style Cheese went to Roth Kase USA Ltd out of Monroe, Wis. for their "Petite Swiss". This 12-pound wheel of Swiss earned a judges' score of 98.35 out of a 100. This "Petite Swiss" was a joint effort between the Swiss Valley Farms Swiss cheese plant in Platteville, Wis and Roth Kase USA, located in Monroe, Wis.

These wheels of Swiss were made by the Platteville cheese makers and shipped to the Roth Kase cheese plant in Monroe. The Roth Kase cheese makers take these Swiss wheels, shelf cure them and apply a tissue label.

The Second Place Silver Medal Award in Swiss Style Cheese went to the Swiss Valley Farms Platteville Cheese Team

for their wheel of Emmentaler-style Swiss, which earned 97.90 points from the judges.

In this same contest, Swiss Valley's Cream Cheese team in Luana, Iowa took a Third Place Award in the Reduced Fat & Lowfat Cheeses category, scoring 98.65 on a loaf of Neufchatel cheese.

Congratulations to all these cheese makers for their impressive wins!

With roots dating back to the 1890s, this contest, presented by the Wisconsin



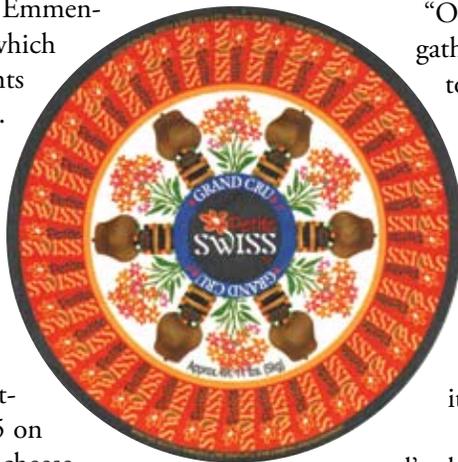
Award-winning cheesemakers from the Platteville plant pose with their cheeses. Left to right: they are Mike Goforth, Rick Fure, Tom Cullen, Jim Klein, Mike Green, plant manager, and Leland Leopold.

Cheese Makers Association, is held only in odd-numbered years and is truly the Super Bowl of dairy product competitions, according to John Umhoefer, executive director of the Association.

"Our 24 tasting experts gathered from 12 states to carefully evaluate cheeses and butters in 64 classes. This is the competition the dairy industry looks to for marketing their products as award-winning quality," Umhoefer said.

This is a 'technical' cheese judging, meaning that judges are seeking minor defects in flavor, texture, body and appearance. These defects are subtracted from a perfect score of 100 points. These judges are cheese experts: uni-

versity food scientists, government and USDA cheese graders, cheese buyers and cheese quality control experts.



Cheesemaker Keith Marovets accepted the award for the Luana Neufchatel Team during the April 23rd ceremony in LaCrosse, Wis.

cooperative high producing herds

A WHOLE LOT OF MILK

by karen bohnert

Several of the top producing herds in the Upper Midwest happen to ship their milk to Swiss Valley Farms. These herds tend to maximize herd averages because they are doing things right. Factors such as good nutrition programs, sound facilities, firm genetics and overall good management practices allow these producers to get their cows to milk exceptionally well. We at Swiss Valley Farms would like to congratulate these herds and wish them well in the coming year. We obtained this information from Dairy Lab Services, Ag Source Cooperative and Minnesota DHI.



Kaiser Family Cuba City, WI



Tom & Julie Kaiser, Cuba City, Wis. milk 40 cows with a rolling herd average of 24,973 pounds of milk with 4.0% butterfat and 3.3% protein tests. They ranked fourth in the state with their Brown Swiss cattle. They are pictured with their four sons: Kyle, Kevin, Scott and Benjamin.

Oberhaus Family Waukesha, WI



Tom, Joan & Charlie Oberhaus, Waukesha, Wis. milk 65 cows in a stanchion barn twice a day. Their rolling herd average for their Brown Swiss was 26,191 pounds of milk with 4.1% butterfat and 3.5% protein tests ranking them second in the state of Wisconsin. RHA for their Guernseys was 22,967 milk, 4.5 % fat and 3.4% protein tests, ranking them first in the state of Wisconsin. They grace this month's cover of the *Dairyman* magazine.

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Orchard Family Janesville, WI



Gurn-Z-Meadow, Janesville, Wis. milk 45 cows with a rolling herd average of 22,111 pounds of milk, 4.4% butterfat and 3.3% protein tests. Their Brown Swiss cattle ranked second in the state of Wisconsin. Pictured from the left are Jennifer, Julie, Kristi, Kathi and Bill Orchard.

Schuler Family *Platteville, WI*



Donnybrook Farm, Platteville, Wis. milks 55 cows with a rolling herd average of 19,646 and a 4.4% and 3.4% butterfat and protein tests, respectively. They ranked sixth in the state of Wisconsin with their Brown Swiss cattle. Pictured above are Duane, Laurie and Kami Schuler.

Keehner Family *Guttenberg, IA*



Darryl & Teresa Keehner, Guttenberg, Iowa milk 58 cows with a rolling herd average of 19,750 pounds of milk with a 3.9% butterfat and 3.2% protein. They ranked second in the state of Iowa with their Ayrshire cows.

Brunsman Family *Epworth, IA*



Wade Brunsman, Epworth, Iowa milk 70 cows with a rolling herd average of 18,948 pounds of milk and a 3.7% and 3.3% butterfat and protein test, respectively. He ranked fourth in the state of Iowa with his Ayrshires. He is pictured with his wife Jennifer and their two children: Shawn and Kate.

Pfeiler Family *Holy Cross, IA*



Pfeiler Brothers Farm, Holy Cross, Iowa milk 81 cows with a rolling herd average of 23,077 pounds of milk with a 4.2% butterfat and a 3.4% protein test. They ranked third in the state of Iowa with their Brown Swiss cattle. Jim Pfeiler is pictured here.

cooperative high producing herds

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Bergan Family *Elkader, IA*



Dennis & Lori Bergan, Elkader, Iowa milk 68 cows with a rolling herd average of 20,984 pounds of milk with 4.0% and 3.3% butterfat and protein tests. They ranked sixth in the state of Iowa with their Brown Swiss cattle. They are pictured with their children, Andrew, Kristen and Anthony.

Wilgenbusch Family *Durango, IA*



Don & Jason Wilgenbusch, Durango, Iowa milk 40 cows with a rolling herd average of 17,704 pounds of milk with a butterfat test of 5.1% and a protein test of 3.6%. Their herd of Guernsey cattle ranked fourth in the state of Iowa. Pictured above is Norma, Don and Jason Wilgenbusch.

Pattison Dairy *Garnavillo, IA*



Lee & Sara Pattison, Garnavillo, Iowa milk 637 cows with a rolling herd average of 30,340 pounds of milk with a 3.4% and a 2.9% butterfat and protein tests, respectively. They ranked fifth with their Holstein cows for the state of Iowa. Lee (second from right) is pictured here with some of his employees.

Lyon Jerseys *Toledo, IA*



Lyon Jerseys, Toledo, Iowa milk 375 cows with a rolling herd average of 17,925 pounds of milk with a butterfat test of 4.9% and a protein test of 3.6%. They ranked seventh in the state of Iowa with their Jersey cattle. Pictured above is Stuart, Joe, Duffy, Eric and Terry Lyon.

Horst Family *Bristow, IA*



Robert & Patricia Horst, Bristow, Iowa milk 58 cows with a rolling herd average of 17,533 pounds of milk with a 5.1% butterfat and a 3.6% protein test. They ranked eighth in the state of Iowa with their Jersey cattle. They are pictured with their two daughters Hillary and Heather.

Poelma Family *Allison, IA*



Peter Poelma, Allison, Iowa milks 332 cows with a rolling herd average of 23,773 pounds of milk with a 3.9% and 3.1% butterfat and protein tests, respectively. He ranked third in the state of Iowa with his crossbred cattle.

Brierwood Farm *Port Bryon, IL*



Brierwood Farms Inc., Port Bryon, Ill. milk 24 cows with a rolling herd average of 18,284 pounds of milk and a 4.2% butterfat and a 3.6% protein tests. They ranked fourth in the state of Illinois with their Brown Swiss cattle. Pictured above is Steven Williams, Connor Lambert, Ron Paaske and Brenda Besse.

Bohnerts Jerseys *East Moline, IL*



Bohnerts Jerseys, East Moline, Ill. milk 265 cows with a rolling herd average of 18,252 pounds of milk with a 4.8% and 3.7% butterfat and protein tests, respectively. They ranked second in the state of Illinois with their Jersey cows. Brian and Scott Bohnert are pictured above.

cooperative high producing herds

A WHOLE LOT OF MILK

by karen bohnert

Groezinger Family *Stockton, IL*



Norm Groezinger, Stockton, Ill. milks 91 cows with a rolling herd average of 19,440 pounds of milk and a 4.0% butterfat and a 3.1% protein test. They ranked fifth in the state of Illinois with their crossbred cattle. Pictured above is Janet and Norm Groezinger.

Laska Family *Winona, MN*



Richard and Carol Laska of Breezy Point Dairy, Winona, Minn. milk 100 cows with a rolling herd average of 16,732 pounds of milk and a 4.9% butterfat and a 3.6% protein test, respectively. They ranked tenth in the state of Minnesota with their Jersey cattle.

Rapson Dairy *Hawkeye, IA*

Dave Rapson, Hawkeye, Iowa milks 287 cows with a rolling herd average of 32,193 pounds of milk with a 3.6% and a 3.0% butterfat and protein tests, respectively. He ranked first in the state of Iowa with his Holstein cows.

Thompson Family *Monona, IA*

Larry & Liane Thompson, Monona, Iowa milk 33 cows with a rolling herd average of 31,399 pounds of milk and a 3.6% butterfat and a 3.0% protein tests. They ranked second with their Holstein cows for the state of Iowa.

NOTICE OF FORFEITURE OF FUNDS HELD BY SWISS VALLEY FARMS TO REVERSION FUND, UNLESS CLAIMED BY OWNER

Pursuant to Iowa Statutes Section 499.30A (4), you are hereby notified that Swiss Valley Farms, Co. has in its possession unclaimed funds, in the form of equity checks, belonging to you. You can claim these funds by contacting the cooperative at P.O. Box 4493, Davenport, IA 52808, Attention: Jesse Chandlee – “Unclaimed Property”, and furnishing proof of your legal interest in such funds on or before September 28, 2008. You are further notified that unless you do claim such funds and provide satisfactory evidence of your right to receive the same by September 28, 2009, these funds will be forfeited to the reversion fund at Swiss Valley Farms, for education or economic development purposes.

Rick F. Heim
Dubuque, IA
Milton J. & Gloria Klima
Mc Gregor, IA
Creamery Hills Farms
Monticello, IA

Reuben & Lydia Stutzman
Derby, IA
Curt J. & Karen S. Kass
Bellevue, IA

Thomas Schieltz
Peosta, IA
Michael & Lorrie Kinser
Chariton, IA

Swiss Valley Farms Field Representative Mike Howald has been with this farmer-owned cooperative for eleven years. He came aboard when Swiss Valley Farms obtained the Avonmore/Saputo members in 1998.

Before his service with Avonmore, then Saputo and now Swiss Valley, Mike had an extensive history with Forreton Cheese. Forreton Cheese was a private manufacturing plant that was a family owned and operated company run by Mike and his father Walter. "I basically grew up in a plant," Mike said. "I could run anything in the plant."

He was in charge of the plant's field services, where he was responsible for 100 farms, which all were close to the plant. "I only traveled in a 35-mile radius from the plant," Mike said.

In high school Mike helped local farmers bale hay, milk cows—and always liked it. "I enjoyed working outside and with livestock," Mike said.

Today, Mike calls on 90 member-owner farms for Swiss Valley Farms and his radius is around 125 miles from his home in Forreton.

"I enjoy working with producers, they are good people to work with," Mike said. "The biggest challenges over the years have been watching the farms diminish. It is a great way of life and it is sad to see fewer and fewer farms."

"Mike has extensive knowledge of the cheese business," said Tom Tegeler, Swiss Valley Farms Field Supervisor. "Mike understands what the plants expect from their milk suppliers. He helps the Swiss Valley Farms member-owners deliver quality milk to the plants."

Away from work, Mike is busy



I enjoy working with producers, they are *good people to work with.*

The biggest challenges over the years have been watching the farms diminish.

It is a great way of life and it is sad to see fewer and fewer farms.

~ SVF Field Representative **Mike Howald**

on his own farm, where he runs a small beef operation. He has about a dozen cows for his cow/calf operation and also raises bucket dairy calves. In addition, Mike farms 80 acres that he cash rents. "Farming is a good way of life and a good

way to raise a family," Mike said.

Mike has two children that he takes great pride in. His son Jacob is 16 and daughter Michaela is 14. When Mike is not busy working on farming, he can be found fishing during the warmer months.

three generations of QUALITY DAIRYING

by nancy feeney

Thirty-five years ago when Swiss Valley Farms' predecessor, Mississippi Valley Milk Producers, began its Blue Ribbon Quality Milk Program, about 200 co-op members received First Year Awards. Over the years, retirements and sell outs have taken their toll on that group. Last winter, when the 35-year milk quality awards were handed out at the 2008 district meetings, only two co-op members received them. One of these recipients was Paul Merges of Centralia, Iowa.

As it turns out, it was Paul's last year to claim his milk quality award. On January 1, he officially retired

from dairying, selling his herd of 55 Holsteins to his son Brian. "Brian took over the cows on January 1 and on January 2, a cow died," Paul says. "I told him, 'That's farming, son!'"

Paul was born on this 175-acre farm, located right on the edge of the little town of Centralia. "I've been milking for 50 years," he says. In 1941, his father, John Merges, got a milking machine, so Paul has never had to milk by hand. "We always lived close enough to town to get electricity here off of old Highway 20." In 1958, Paul and his father rebuilt their milk house and put in a bulk tank. After his father retired, Paul

milking cows with his brother Francis Merges until Francis retired in '94.

Like his father before him, Brian began milking cows with his dad as soon as he graduated from high school. Typical of many farm families, the Merges have swapped living spaces among the three generations. In 1970, Paul and his wife Inez moved to the original farm house after John built a new ranch house next door. In 2001, Paul and Inez moved next door into the ranch house and Brian and his young bride Dawn moved into the original farm house.

This three-generation Merges dairy has never been afraid to try new



technology. Paul's father started using A.I. 60 years ago, which was pretty cutting edge for the time. "Dad didn't want to have a bull around," Paul simply said. A few years ago, Paul and Brian began using sexed semen. "It runs pretty true to what they say. We get 75 to 95% heifers by using it," Paul says. One benefit they find to using sexed semen is in the size of the newborn calves. "Since most of the heifers are female, they run 10 pounds smaller at birth and that makes calving easier on the cows."

Paul and Inez raised four children on this farm: Molly, Brian, Lisa and Annie, the youngest, who is getting married in May. Paul says Inez has always been his main boss, but he also had to listen to his Swiss Valley "field lady" Kara Koopmann as well as the milk inspector.

Looking back over his half a century in dairying, Paul says he's seen lots of changes. "We used to get paid \$3 and \$4 a hundredweight for our milk and a new tractor cost \$3,000," Paul says. "I never thought I'd ever see \$20 a hundredweight for milk. But now you almost need that much to pay your expenses."

"Farm land in the '50's cost \$200 an acre. Now it costs \$200 an acre to rent it. Some land recently sold in this area for \$5,000 an acre." Paul also observed that the tax on gas nowadays is what you used to pay for the gas itself. "Also, in the '50's, 40 cows was considered a big herd. That certainly isn't true today!"

Even though he is retired, Paul still milks with Brian every morning. Some days, he helps out all day long. But he has already found out



Above: Paul and his son Brian.

Right: Paul poses for one the earliest printed quality award photos.

Left: Paul and Inez Merges with their son Brian, on their family farm in Centralia, Iowa.

that the best part about being retired is being able to take off for the day on a whim to go somewhere. Paul and Inez have always loved to travel. In past years, they have traveled to Mexico, Canada and Jamaica. Paul also loves to fish and hunt.

Inez says they are the official gardeners of the family. They oversee three gardens on their farm and give lots of fresh produce away. The walls in the Merge's home testify to Inez' love of quilting and woodcrafts. She has a homemade quilting loom in her basement where she hand quilts her machine-pieced quilt tops. Many of her quilts are given away as wedding and graduation presents. She is also accomplished at woodcrafts.

Her scroll saw is set up in the garage, where she cuts figures out of plywood and then paints them. She sells them at two large craft fairs a year. "It is so relaxing to go into the garage and work on the wood projects."

After participating in Swiss Valley's Quality Award Program every year since its inception, various trophies line the shelves of a wooden bookcase in their living room. Paul thinks this program is a good incentive for people to produce better milk. "It's one day at a time" when it comes to producing quality milk, he says. "Do everything right everyday. You can't take any short cuts. Some people with a problem just don't want to make a change."

member story

RIGHT FARM, RIGHT PLACE

by nancy feeney

Tom Beringer is right where he wants to be, doing exactly what he likes to do. Living on a dairy in Farley, Iowa and milking 160 cows with his son Don and farming with his other son Wayne is exactly his idea of a great life. He even has the added bonus of seeing three of his grandchildren every day and being able to teach them the joys of dairying and the love of farming. Indeed, Tom and Carol, his wife for 41 years, are more than pleased with their life.

“It’s a wonderful neighborhood around here,” Tom says. He knows this for certain, due to his interaction with his neighbors over the years and the fact that he lived in California for a while as a much younger man when he was in the National Guard. “After I came home from California, I knew this is where I wanted to stay.”

Tom’s roots with his Farley farm and his neighbors go back to his youth when he milked 25 cows with father, Carl. “My dad sold milk to the Hopkinton Creamery and then that co-op merged with Mississippi Valley Milk Producers in 1969,” Tom says. As a child and a young man, Tom worked alongside his father in the dairy. “This is the only place I have ever sold my milk,” he says referring to MVMPA, which later became Swiss Valley Farms. “They take



care of their business and I take care of mine. Their checks are always good.”

Tom’s rolling herd average is around 21,000 pounds and he feels that as long as the cows milk and stay alive, he’s happy. Tom says he and Don started cross breeding with Jerseys and Brown Swiss a few years back and now everything that comes is a cross breed. Tom sees advantages to crossbreeding. “They are a heartier breed. They have nice

They also return to the farm via the school bus at night and help out grandpa some more. “The grand kids love being with grandpa,” Tom says. All of Tom and Carol’s grandchildren, seven in all, love to hang out on the farm enjoying all the perks that country life has to offer. “The grandkids and I have an annual rabbit shooting trip. We also go fishing and do dumb stuff together.”

Besides the cows, another attraction

ers penned up on his place. Yet another heifer was found mixed in another neighbor’s crowd. “No one would take any money for the feed these heifers ate while they were there. They just told me to come and get them. That’s the kind of neighborhood I live in,” Tom says.

Over the many years he and Carol have lived on their Farley farm, there have been lots of examples of incidents such as this, neighbor helping out neigh-



Left: Tom & Carol Beringer stand proudly next to their combine. **Above, from left to right:** Wayne Beringer poses for a quick picture. Some of the Beringer Holsteins grab a snack. Tom hard at work in the cab of his John Deere.

bags and a good temperament. Cross breeds seem to take care of themselves.”

Tom and his wife Carol and their sons farm on 400 acres. Don and Wayne rent another 200 acres and they also work another 350-acre farm in Gary Owen. He and Don also run cattle and raise some beef. Tom and Carol raised four children on this farm, their sons and two daughters, Lynne and Lisa.

Don’s children are Andy, 15; Ashley, 13, and Austin, 10. All three grandchildren arrive on Grandpa’s farm at 5:30 a.m. “They help me with everything from scrapping the alleys to feeding calves to helping me milk,” Tom says. “When I milk, Austin is right behind me cleaning those cows.”

“Then the kids shower up for school and get on the school bus at 7:30 a.m.”

for the grandkids on the farm are the nearly 100 dogs that populate the area. “We have dog food delivered by the ton!” Tom says.

Getting back to the wonderful neighbors, here is just one example of why Tom loves his them so much. One Sunday morning last August, 40 of the Tom’s unbred heifers got out. “They all took off to places unknown. The heifers were scattered everywhere.”

Tom says he and a friend searched all morning and only found one heifer. “Then the neighbors jumped in and started helping and by the end of the day, we had rounded up half of them. I wasn’t worried about anyone taking the heifers. I was afraid they would get hurt on the road.”

A couple of months later, a farmer four miles away called and said he had just discovered two of Tom’s heif-

bor. Tom does his share of helping out his neighbors, too. The day I visited his farm last fall, he was out in one of his neighbor’s corn fields, using his brand new, self-propelled Forage Harvester to combine a swampy patch of corn.

“It was an odd year. There was a lot of rain. I did a lot of chopping for neighbors because of the wet crops. All the custom harvesters were busy, so I helped the neighbors out.”

Riding around with him inside his shiny, new combine, he seemed like a big kid enjoying a really large, new toy. He clearly liked what he was doing. His neighbor, who stood on the sidelines watching, seemed pleased as punch at what Tom was doing for him. Neighbor helping neighbor get through another rough patch. It’s a great place to live, all right.

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During the Month of March,
these Swiss Valley Farms
Members averaged below
100,000 for their
somatic cell count.

Chad Breuckman	89,000
Cary & Jennifer Bierschenk	98,000
Kevin & Donna Carolan	55,000
Steven & Cheryl Chapman	90,000
Don Damrow	91,000
Delbert Devries	90,000
Randy Dreier	51,000
Loren Duwe	72,000
Ward & Janell Friederich	72,000
Larry Gilbertson	99,000
Brent Hellenbrand	78,000
Hendel Farms	74,000
Hodson-Dirksen Farms LLC	77,000
Dallas & Pat Hofmeister	76,000
James Kabara	85,000
Robert & Terri Ketchum	81,000
Brian Lindsay	92,000
Albert & Arlene Martin	68,000
Brian Meier	73,000
Cheryl Meier	73,000
Mike Meier	73,000
Oat Hill	85,000
David & Linda Rego	69,000
Kenneth & Marlus Schmitz	67,000
Sam Schneider	70,000
Walter Selke	91,000
William Selke	91,000
Kevin Statz	78,000
Titus Stauffer	71,000
Larry & Liane Thompson	80,000
Rebecca Vogel	93,000
Jeff & Melinda Walz	59,000
Harry Weier	56,000
Leighton Yoder	81,000

Somatic Cell Range % of **A** Farms

0 - 100,000.....	4%
100,001 - 200,000.....	20%
200,001 - 300,000.....	25%
300,001 - 400,000.....	20%
400,001 - 500,000.....	13%
500,001 and above.....	18%

Somatic Cell Range % of **B** Farms

0 - 100,000.....	6%
100,001 - 200,000.....	19%
200,001 - 300,000.....	6%
300,001 - 400,000.....	14%
400,001 - 500,000.....	11%
500,001 and above.....	44%

The Dairy Fully Fueled Tour is on the road this spring, spreading the news about dairy's role in a healthy lifestyle and Swiss Valley Farms is doing its part to help.

Sponsored by the St. Louis Dairy Council, this dairy-friendly interactive tour is setting up in dozens of middle schools throughout Missouri and Illinois. As the local dairy supplier, Swiss Valley Farms provided the dairy products for the tour's "Fueling Stop" at Middle Schools in El Paso, Bloomington and Normal, Illinois.

The tour sets up in the gymnasium of the schools and includes eight interactive stations designed to amuse and physically challenge the students, as well as offer games and nutrition quizzes. One by one, PE classes come to the gym and first receive a quick overview of the four food groups and why it is important to include all of them in their daily diet. Then, they are given their "Fuel Card" that is punched at each station they participate in. Four punches get the student a prize at the end of the class period.

One of the most popular stations is an inflated rock climbing wall in the shape of the Food Pyramid. Students step into a billet harness and proceed to scale the wall until they reach the top. String cheese was the inspiration for the Bungee Lunge, where students are harnessed to a bungee cord. They then run and try to put the "cheese" as far down the wall as they can before the bungee pulls them backward.

Another station has students attempting to throw a football through goal posts that look like giant pieces of Swiss cheese.

At the end of the period, students take a short electronic quiz to test what they have learned about the food groups and dairy in particular.

Over 50 schools in Missouri and Illinois qualified to earn a stop on this inaugural tour, which is traveling throughout the Midwest. At the conclusion of this tour, all the quiz results will be studied and the decision made on whether to extend the Dairy Fully Fueled Tour to other areas next school year.



swiss valley welcomes NEW MEMBERS

Meryln Miller

Riverside, Iowa

HawkTree Dairy LLC

Buffalo Center, Iowa

Arnold & Brian Doehling

Browntown, Minnesota

Dwain Karow

Burlington, Iowa



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swiss valley farms

SCHOLARSHIP AVAILABLE

Swiss Valley Farms Cooperative is pleased to again offer four agriculture scholarships in addition to one scholarship for a non-ag major.

Co-op members who are studying agriculture-related majors can compete for four scholarships . . . two for \$1,000 and two for \$500. These four scholarships are designed to promote the study of agriculture beyond the high school level. There is also offered a \$500 scholarship for students studying in any field.

To be eligible for any of these scholarships, an applicant must be a co-op member or a son or daughter of a co-op member, or the manager or operator of a farm for a Swiss Valley Farms Cooperative member, or a student whose family manages or operates a farm for a Swiss Valley Farms Cooperative member at the time of

submitting the scholarship application and when the cash awards are made.

Any high school graduate or any 2009 college student who meets these qualifications is eligible to apply for a scholarship. However, if you have won a Swiss Valley Farms scholarship in the past, you are ineligible to win another.

The applicant must be enrolled full-time in an accredited university, college or vocational-technical institution for a degree program or short-course program. Applications can be downloaded from http://www.swissvalley.com/pdfs/2009_SVF_Scholarship_Form.pdf or by calling Nancy Feeney at 563.468.6600. All applications must be mailed back to Swiss Valley Farms by July 15th, 2009.