

July-August 2013
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More info on page 17

2013 Kentucky State Fair & Dairy Recognition Banquet

By: Teri Atkins

Another KY State Fair Dairy Show is in the books with over 700 head of cattle displayed for all to see. The quality of animals from around the state, and many other areas, were among the best ever to be shown at the fair. The Supreme Champions of the KSF Junior shows were the Junior Champion Red & White Holstein Heifer, exhibited by Jordan Elmore of Hardin Co and the Grand Champion Jersey Cow, exhibited by Bree Russell of Metcalfe County. The Supreme Champions of KSF Open Shows were the Junior Champion Jersey Heifer, exhibited by Mill Valley Farms of Ohio, and the Grand Champion Holstein Cow, exhibited by Sunrose Holsteins, Millersburg, IN. Congratulations to all of the other exhibitors and breed winners.

Every year at the KSF, the Dairy Products Association of Kentucky, the Kentucky Dairy Development Council, Kentucky Farm Bureau, the Southeast United Dairy Industry Association, and the Kentucky Department of Agriculture sponsor the Annual Dairy Recognition Banquet for KY dairy producers, processors and other dairy industry friends. Many are recognized for their hard earned effort to improve

Kentucky's dairy industry.

The 2013 Outstanding Dairy Promotion Award and the 2013 Dairy Service Award were presented to Eric McClain. Eric spent over 40 years working for the dairy industry; however he has been around dairy his entire life. He eventually started working with SUDIA after working in broadcast news for a while. In the beginning, he worked on retail and communications programs in addition to his organizational management duties. Over the years he promoted dairy as an Associate State Manager and Area Manager for SUDIA. He was appointed Director of Industry Relations for SUDIA's nine state region in 2005. Eric has always believed strongly in SUDIA's mission to sell more milk products on behalf of dairy farmers. We appreciate all of the time and effort that Eric has devoted to the dairy industry over the years.

The 2013 Kentucky Dairy Quality Award was earned by the Compton Dairy of Adair County. The award is judged on industry quality standards and farm inspections. The Compton farm received a monetary award and a farm-gate sign. Other finalists were David Hutchison of Adair County and Kenneth Briggs of Taylor County.

For the fourth consecutive year Robey Farms took top prize in the Kentucky Dairy Production Award – All Herds competition. They achieved a rolling herd average of

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2013 Outstanding Dairy Promotion Award and the 2013 Dairy Service Award winner, Eric McClain.



Bree Russell wins Junior Supreme Cow at the Kentucky State Fair.

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President's Corner

Bob Klingenfus



What Can Affect the Class I Utilization

The way raw milk is used in a Federal Milk Marketing Order can have a significant impact on dairy farmers' pay price. This includes milk qualified or associated with the Order, but not necessarily delivered and processed in the Order. In June of this year the Class I utilization for Federal Milk Marketing

Order 5 dropped to 58 percent. There were a total of 477,486,031 total pounds pooled on Federal Order 5 during the month. That means only 279,142,902 pounds of the total were actually accounted for as going into fluid milk. Let's look at what factors come into play that affects our Class I utilization. (The figures above can be obtained at: <http://www.malouisville.com/ORDER5/Uniform%20Price%202013/unpr1306.pdf>)

First, it appears the total pounds of raw producer milk delivered in June were down about 5.4 percent from May and the Class I utilization was down five percent for the same time period. Then when we look at Class I packaged products distributed in and out of our marketing area by pool plants we see this amount being off 10.4 percent. The decrease in Class I usage for all Federal Orders including 5 and 7 averaged 12.7 percent from a year ago. People just drank less milk. One large factor affecting decreased consumption in this particular scenario was schools letting out the first of June.

Another factor is how the FMMO Administrator accounts for the milk pounds on the order during the month. When calculating monthly Class I usage any milk in processors' silos is considered as Class IV milk until it goes to its final usage. The last day of June was a Sunday and more milk was held in the silos at processing plants. This could have added another

three percent reduction in Class I utilization. This is reflected in the July utilization figures as they rose to nearly 69 percent.

Finally, whether or not transportation credits are available for a specific month effects our Class I utilization. Cooperatives and processing plants use T-Credits during certain months of the year to assist in the cost to haul milk into FMMO 5 and 7. This milk cannot be used in calculating the base to divert milk into Class III and/or Class IV manufacturing plants. Transportation credits were not available for the month of June. This meant a greater amount of the milk brought in could qualify to be diverted. Diverted milk is milk not actually delivered to a pool plant but is qualified for our order price. Why is this important? Depending on the month, as much as 35 percent of milk actually delivered to pool plants in our orders can be diverted to manufacturing Class III and Class IV plants lowering our Class I utilization and blend price.

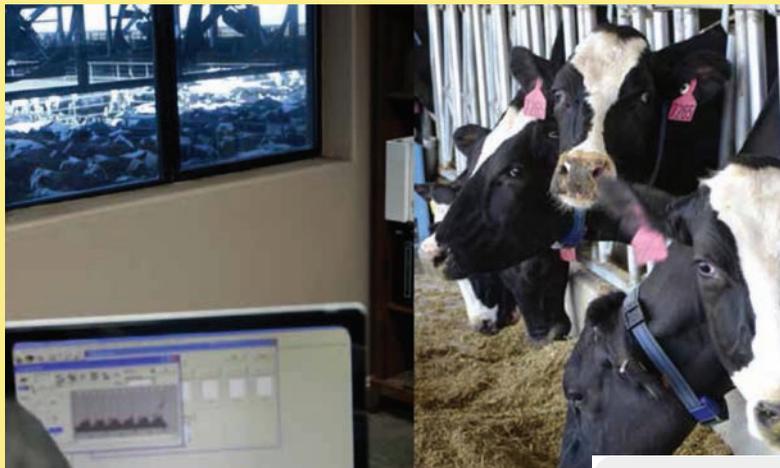
This leads me to talk briefly about one of the terms of agreement in the Southeast Milk Antitrust Litigation Settlement. The defendants in the lawsuit are to guarantee a level of 67.1 percent Class I utilization beginning in January 1, 2014. If this is not accomplished they have agreed to pay to Class members in the suit, \$9,300,000 for each year the utilization is not met in the two year time period. How did the amount

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Presidents Report
Continued from page 2

\$9,300,000 come to be agreed upon?

If we read further in the settlement we find the following comments: The Settling Defendants represented in the agreement unilaterally determined that one way to increase the Class I Utilization Rate is by reducing or eliminating the milk shipped to one or more manufacturing facilities located in FMMO 5 and 7 which raw milk is currently processed for Class III usage. (Diverted milk) The Defendants represented that by reducing the volume of milk shipped to manufacturing cheese facilities by approximately 340 million pounds a year, the Class I Utilization Rate in Orders 5 and 7 would have increased by 3.3 percent increasing the uniform price to dairy farmers by \$9.3 million a year. Another way to calculate this is to determine how much is lost or gained in one percentage point of Class I utilization. It appears in this scenario one point would equal around \$0.03 per hundredweight. This of course does not include how other premiums such as the rBST premium are diluted down.

Understanding the FMMO rules and learning the many ways these rules affect our milk checks is part of our business. The system although complicated, because of the many aspects involved in our industry, can be learned and understood with a little effort. Not knowing and understanding the rules though makes it difficult to see how changes in the milk market can affect your bottom line and future.

Executive Director Comments

Maury Cox

Are you optimistic about the future of dairy farming?



In the May/June issue of the Kentucky Milk Matters Newsletter I wrote about the Vision, Mission and Goals for the Kentucky Dairy Development Council. I hope the article was informative and thought provoking as to what we strive for daily at KDDC and to the selfless work our directors commit to by being involved to improve this industry. This article follows with the question, “Are you optimistic about the future of dairy farming?”

We’ve all heard the question asked before, “Do you see the glass half empty or half full?” How much does one’s attitude affect their outlook in life? We all can think of that special person who brightens up a room simply by leaving it, while there are others that somehow don’t seem to be affected by life’s circumstances. They are a joy to be around because they have the ability to see the good or positive in nearly every situation. These people appear to have an insatiable zest for life and what they do.

One such person that quickly comes to mind is Shelly Mayer, Executive Director of the Professional Dairy Producers of Wisconsin. I must add Shelly also operates a dairy farm with her husband and children. I met Shelly after attending a National Dairy Coalition meeting two years ago in Madison, WI. Then last year I was encouraged by KDDC supporter, Scott Yocum to attend the PDPW Annual Business Conference. The conference was one of the best, most positive events I’ve ever attended. I made it a point to pick Shelly’s brain on the PDPW organization and how they did so many things well. She radiated with enthusiasm and confidence. What I saw though as I observed her more was her deep sense of purpose in what she does and a genuine caring for others.

As I was preparing this article I emailed Shelly and asked her to comment on how she kept such a contagious sense of optimism about the dairy industry. Her reply was insightful:

It is easy to be excited about an industry that produces such fabulous products... and one that is made up of great people. Dairy is all that I know, it is what I believe in. The future of the dairy industry – and food production is bright.

For generations, young people have grown up similar to my husband, my kids and myself – all desiring to be dairy farmers. And as long as there are people who are hungry for our products, I am sure there will be others eager, humble, zestful and fortunate enough to pursue a career in the dairy industry.

The question really is: What isn’t there to be optimistic about? Life is about serving others – and that’s what dairy is all about. We take care of the cow, and she takes care of everything else.

I knew I struck a chord with Shelly because she wrote much more saying, “I could go on and on.” That is the way it is around those “half full” people, they do go on and on about what they love. She admitted “dairy is meant to be challenging, if it were easy, it likely wouldn’t be so darn important.”

Another key observation jumped out at me as I thought about Shelly’s attitude. It had nothing to do with circumstances. She didn’t mention how many dairy farms had gone out of business in the last few years. Wisconsin has lost many more than KY. She didn’t say anything about the milk price or national dairy policy or how much alfalfa hay, corn and soybean meal cost. There wasn’t a hint on new regulations or urban sprawl or anything like that. No, her optimism was centered on who she is at her core and what she loves to do. Her attitude reminded me of a quote I heard from Zig Ziglar a well-known motivational speaker, “It’s not what happens to you that determines how far you will go in life; it is how you handle what happens to you.” It really boils down to you.

So, “Are you optimistic about the future of dairy farming?” I think I like Shelly’s question better: “What isn’t there to be optimistic about?”

“Hard work. It’s what I do.”

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KYFarmStart Program Tour

By: Katie Holzhauser

On July 1-3, 2013 a group of 20 beginning dairy farmers and several dairy professionals from UK, KDDC, and KDA traveled by tour bus to Virginia to visit dairy operations. This was the kickoff for the KYFarmStart program. KYFarmStart is funded by the Beginning Farmer and Rancher Development Program through USDA. A beginning farmer is classified as someone who has been the primary financial decision maker on the farm for less than ten years. In addition to the Virginia dairy farm study tour, KYFarmStart will hold monthly conference calls for farmers to learn, discuss, and ask questions about topics like nutrition, business planning with the Kentucky Center for Agriculture and Rural Development (KCARD), transitioning generations on the family farm, DHIA, using PCDart, and many more.

There were seven farms and one processing plant represented on the tour. The first stop was Ingelside Dairy in Lexington, Virginia. Charles and Linda Leech and their two children, Beau and Jennifer run the operation that has been in their family since the 1800's. They grow corn for silage at several locations around the valley where the dairy is located; one spot is over a mountain and nearly 12 miles away! Ingelside uses 4 Lely robotic milkers as well as a traditional milking parlor to milk their herd. The Leeches also have a trout fishing enterprise.

The second day brought more farm tours as the group visited Northpoint farm. Operated by Winston, Wilmer, Kevin, and Dan Phillips, the operation has grown tremendously and is currently spread over three different properties milking around 800 cows 3 times a day on 3300 acres in Waynesboro, Virginia. Northpoint is utilizing Bella Ag magnet temperature sensing boluses in their herd to help monitor for temperature changes that help identify cows in heat. The Phillips' family is currently transitioning from second to third generation on the farm.

Next stop was Grazeland Dairy, an organic grazing dairy that was transitioned from a traditional dairy and became organic certified in 2009. Philip Whitmer is the operator and has implemented an intensive grazing system on his rented 165 acres. He grazes several different forages in Grazeland's 25 paddocks including alfalfa, perennial grasses and sorghum Sudan grass. Cows also have access to a bedded pack barn when the pastures become too wet to withstand cattle traffic.

The group then traveled to Janney Holsteins, a registered Holstein herd. James and LaVaun milk about 100 head and show many of their cows and heifers at shows across the state. The Janney's daughter, Ayla proudly showed the group her heifer calves for the upcoming show season. They



currently rent 275 acres and are considering increasing their herd size if they find a larger farm on which to grow their dairy operation.

The next farm on the agenda is the Virginia Tech dairy research facility located on campus in Blacksburg, Virginia. Milking around 400 Holstein, Jersey, and some crossbreds, the VA Tech dairy has updated their facilities and has future plans to expand the operation. There is a large indoor arena for holding cattle shows, updated milking parlor, and an updated freestall barn to house their herd.

The last day of tours brought a visit to Hillside farm. Dale and Janet Flory, their son Scott and his wife Laura operate this dairy in Dublin, Virginia. The Flory's are currently in the process of installing Lely robotic milkers to milk their expanding herd. Scott and Laura both recently graduated from Virginia Tech and are very interested in new technologies to help improve their growing operation.

The last farm on the tour was Huffard Dairy, an all-Jersey operation located in Crockett, Virginia. Jim and John Huffard have been dairying for many years in this location. They have milked Holsteins in the past but have transitioned to all Jersey cows on their farm. The milk produced on the farm is processed at the processing plant which was the last stop on the trip.

Duchess Dairy Products is a Jersey milk processing plant about five miles from the Huffard farm. Jim and John Huffard, the Slemms, and the Blankenships provide fresh Jersey milk to this small processing plant where it is bottled for distribution in the local area. They contract with schools in the area to provide white and chocolate milk for the kids around Rural Retreat, Virginia.

In spite of the rainy weather, the KYFarmStart group had a fun trip and got to meet and network with dairy farmers from across Kentucky and Virginia. This program is a valuable learning experience for any beginning farmer looking to gain information and ideas to help on their own dairy operation. Thank you to all the host farms, participants, UK, KDDC, KDA and USDA for making this a great trip.

If you or someone you know is interested in the KYFarmStart dairy program, please visit <http://www2.ca.uky.edu/kyfarmstart> or you can call Sarah Lovett (859) 257-7272 ext.281 or Lee Meyer (859) 257-7276 for more information.

2013 Kentucky Quality Dairy Producer Award Winner

By: Meredith Scales

Tony and Pam Compton and their son Benjamin of the Fair Play community in Adair County was presented the 2013 Dairy Products Association of Kentucky's Quality Producer Award during the annual dairy recognition banquet at the state fair on August 15th. This award is based on four categories: standard plate count, preliminary incubation, somatic cell count, and routine farm inspections by the Milk Control Branch. The Compton's were presented a check and the quality producer award sign to be placed at their farm to acknowledge their accomplishment.

The Compton family consistently exemplifies quality milk production. They milk one hundred and ninety Holsteins with a rolling herd average of 22,000 pounds of milk in a normal year. The average age of their milking herd is thirty eighty months which attributes to the low somatic cell count. They own two hundred acres and lease two hundred fifty acres where they grow grain and mixed hay. A total mix ration is fed to their cows, which is formulated by Dr. Jim Baker with Purina Feeds.

The Compton's purchased the home farm in 2000 where Tony began milking for his father, Eddie, thirty three years ago. In order to produce the quality milk demanded by the consumer, Tony began to improve the milking facilities. He first remodeled to a double eight herringbone



parlor with automatic take offs, a calving/special needs barn, and a handling facility. In 2008 a new free stall barn with mattresses and bedded with sawdust was built to maximize cow comfort. The cows are milked two times a day by hired help. Tony and Benjamin milk two times a week in order to keep close check on udder health. The free stalls are cleaned and leveled and the alley ways are scraped twice a day.

Tony believes proper management and paying attention to small details are very important in producing quality milk. He attributes proper milking practices and cow comfort as the two most important factors in being able to sustain milk quality. Tony says, "If you take care of the cows, they will take care of you". Pam feeds the baby calves before going to her public job. The woman's touch shows around the dairy on the extra little details.

Nick Roy, Adair County Cooperative Extension Agent, a few years ago Tony called upset that his somatic cell count was getting high and that he was having terrible mastitis problems. He stated that the count was up to 190,000. Nick said that was the lowest count anyone had called him asking about mastitis issues.

DPAK and the total dairy industry in Kentucky are proud to recognize the Comptons on the dedication, hard work, and care they take every day to produce a superior and wholesome product the consumer can enjoy. It is no surprise they were selected to represent Kentucky Proud in the Udderly Kentucky Milk Program. Thanks and congratulations Tony, Pam, and Benjamin on the great job you do every day.

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Annual KDDC Tri-County Dairy Meeting

By Dave Roberts

Producers and their families from Trigg, Christian and Todd counties gathered at Smoker's Dairy and Trenton Farm Supply on July 16th for supply sales, educational presentations, good food and fun. As in the past Trenton Farm Supply ran special sales on many products they had in stock. They also sponsored a great lunch of BBQ chicken and pork loin with all the fixings topped off with homemade desserts and ice cream.

The focus of this meeting is to educate children and help keep them interested in the dairy industry, to encourage future dairy farmers. By presenting dairy information in a fun and games way many children took home some new ideas to try out. Larissa Tucker, UK Senior Extension Associate for Dairy Youth Programs, coordinated the children's program beginning with a Dairy Pictionary game to get the group warmed up for UK graduate students Amanda Sterrett, Elizabeth Ecklekamp, Matthew Borchers and Derek Nolan.

Amanda discussed two very costly problems in dairy cows, mastitis and lameness, followed by Matthew's lesson on cow anatomy. Next came a game of, "Pin the Part on the Cow", as a review to what the children learned. Safety is of extreme importance on all dairies. Safety, when it comes to cows, bulls, mules, horses and tractors was addressed by Elizabeth and Derek.

Dr. Donna Amaral-Phillips, UK Extension Dairy Specialist, then discussed the importance of colostrum, sanitation, nutrition and attention to detail when raising calves. The children's program ended with a game of Cow Jeopardy. The boys competed against the girls for points and prizes. As much as I hate to say it, the girls won. Better luck next time guys. Everyone had the opportunity to learn something and have fun doing it.

The adult meeting topics were especially interesting this year. Dr. Jeffrey Bewley, UK Associate Extension Dairy Specialist, and Dr. Donna Amaral-Phillips discussed hoof care; Jeffrey talked about the physiology involved while Donna covered the nutritional affects. Then Dr. Bewley demonstrated the Mastitis Dashboard, a computer tool developed to show the

cost of high SCC. He also introduced the UK/KDDC Cost of Production Lite, a program established to track actual production costs that is now being offered to producers.

The "Little Things and Importance of Details" was Dr. Amaral-Phillips next topic; it challenged producers not to overlook things that are important to profit. Each presentation was followed by questions and good discussion. After an excellent lunch, Matthew Borchers presented the topic "Functional Type for the 30,000 lb. Cow". With several of Ike Smoker's cows as examples, Matthew pointed out the type traits a cow needs to have the ability to produce high volumes of milk and remain in the herd.

To wrap up the day the children had the chance to see how fast and accurate they could throw water balloons. Dr. Bewley, Elizabeth Ecklekamp, Isaac Stoltzfus, local dairyman, and I lined up as moving targets as the kids, supplied with feed tubs of balloons, waited for the signal to begin the assault. When the signal was given many onlookers laughed and cheered as the air became dark with balloons. Despite some fast foot work not one of us walked away dry. I don't know yet if it was their accuracy or the number of children with balloons that did us in.

I would like to thank Trenton Farm Supply, the Smoker family, KDDC, Dr. Amaral-Phillips, Dr. Bewley, Larissa Tucker, Amanda Sterrett, Elizabeth Ecklekamp, Matthew Borchers and Derek Nolan for another great Tri-County Dairy Meeting.

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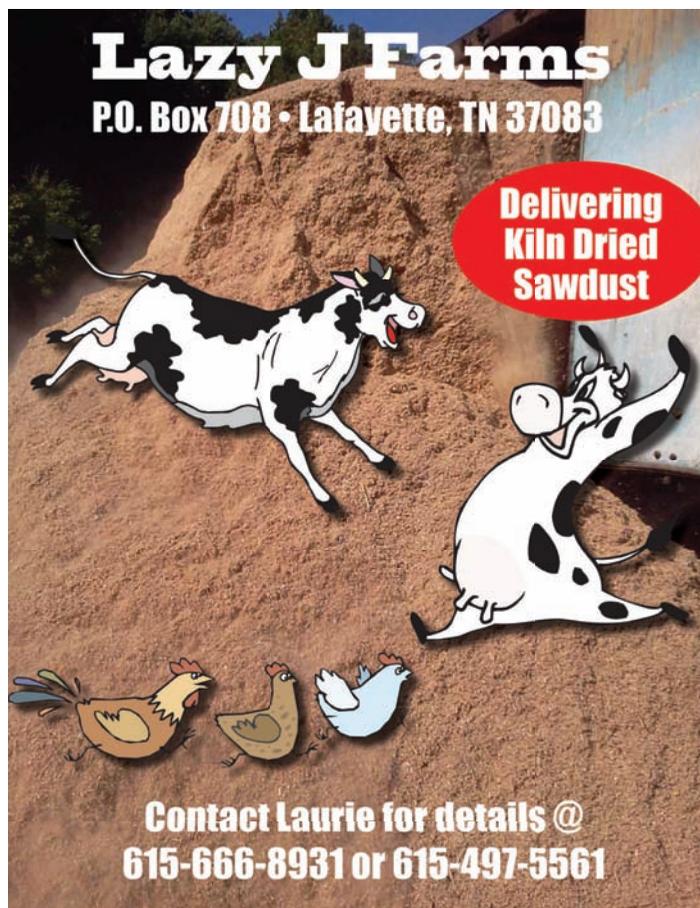
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Comer Unveils Project That Will Offer All-Kentucky Milk to Kentucky Consumers

Agriculture Commissioner James Comer officially unveiled “Udderly Kentucky” milk, a new Kentucky Proud brand on July 8. It launched in 32 Wal-Mart stores in central and south-central Kentucky with more stores and other retailers soon to be added. “Udderly Kentucky” milk is 100% sourced from Kentucky dairy farms and 100% processed in Kentucky. In addition, a 7-cent-per-gallon premium will be returned directly to every participating Kentucky dairy farmer; this translates into over \$0.80/cwt.

“Udderly Kentucky” milk is trademarked by the Kentucky Department of Agriculture and processed by Prairie Farms Dairy in Somerset, Kentucky. This facility processes milk from 105 Kentucky dairy farmers in the region. Prairie Farms is offering “Udderly Kentucky” milk in whole, 2%, 1%, and skim varieties in gallon sizes. Other sizes are also being considered.

“This initiative has the potential for more direct farm impact than any program in Kentucky Proud history,” Comer said. “A lot of people don’t know that milk that is processed in Kentucky may still be milk that is shipped in from surrounding states. I want to encourage all Kentuckians to seek out the ‘Udderly Kentucky’ label and buy a product that puts money directly in the hands of our own dairy farmers.”

“When Commissioner Comer and his staff and Prairie Farms suggested this partnership with Walmart, we knew it was right for these farm families and for the Kentucky community that we serve,” said Tino Soto, a market manager who has served as regional buyer for Wal-Mart. “Our company has exactly the same mission as your Commissioner:

Increase farm impact and net farm income on our shelves. ‘Udderly t o



Kentucky’s one more addition our line of Kentucky Proud products that range from Purnell’s breakfast sausage and WindStone Farms jam to Weisenberger Mill flour mixes, central Kentucky produce, and much more.”

“Prairie Farms is a processing facility owned by farmers, so this is a natural fit for us,” said Mike Chandler of Prairie Farms. “We work with more than 100 area dairy farmers, and I’m so excited we will directly impact them by offering Kentuckians a product that goes from

the farm to the table while never leaving the borders of the Commonwealth.”

Three participating Kentucky dairy farm families are featured in initial marketing materials. Tony Compton of Fairplay in Adair County; Dante Carpenter and his daughter, Elise, from Russell

Springs in Russell County; and Patrick Patterson from Long Cedar Dairy in Nancy promote the product in advertising and store materials. More Kentucky farmers will be involved in subsequent marketing efforts.

Funds for marketing were made available through the Kentucky Proud program, which receives its funding from the Kentucky Agricultural Development Board. The Board works to diversify Kentucky’s farm economy and provide more opportunities for growth. The number of dairy producers in



Commissioner of Agriculture James Comer announces the Udderly KY milk at a Lexington Wal-Mart store, a new Kentucky Proud brand.

Kentucky has declined by almost 50 percent since 2000.

A list of locations where “Udderly Kentucky” milk is sold can be found at www.UdderlyKY.com. The “Udderly Kentucky” website also lists participating farmer, benefits of the program and more.

Winter Annual Forages

Nick Roy, Adair County Extension Agent for Agriculture & Natural Resources

Winter annual forages are essential for many dairy farms in Kentucky to extend forage resources needed to feed the dairy herd. At the same time, winter annual forage production can be challenging. Dairy producers must balance the need to produce an adequate quantity of forage while maintaining quality. Harvest must be timely before quality declines and in time to plant the higher yielding, higher quality corn silage crop. Seeding of winter annual forages is just around the corner. As we get closer to planting time of the winter annual forage crop, here are some things to consider.

Fertility

Double cropping of corn silage and winter annual forage removes a large amount of nutrients from the soil. A corn silage crop yielding 20 tons per acre followed by a wheat silage crop yielding 8 tons per acre will remove a total of 102 pounds of phosphorus and 320 pounds of potassium. On most soils, manure produced on the farm will supply the crop with adequate phosphorus. However, many soils will still need additional potassium. Due to the high nutrient removal rates of silage crops, soils should be tested on an annual basis to ensure fertility levels are adequate for forage production.

Nitrogen(N) recommendations for small grains for forage are 90 to 120 lbs N for no-till and 60 to 90 lbs N for tilled fields. Fall applications of nitrogen are usually not needed as there is adequate residual nitrogen left over from the corn silage crop. A single application of nitrogen is generally most effective when applied between late February and early April depending upon your location. The goal is to apply the nitrogen right before spring growth begins. Nitrogen rates ultimately affect the yield and protein content of the crop.

Weed Control

Winter annual weeds, such as henbit, chickweed, and annual bluegrass, can be detrimental to winter annual forage yields and quality. Timely management of these weeds is essential to prevent significant yield loss. Weeds that are present in fields prior to seeding can be controlled by using a burndown herbicide, such as glyphosate or paraquat or tillage. Once established, herbicide options for broadleaf weed control are available for most small grain forages but must be applied at the proper stage of growth to effectively control weeds and prevent injury to the crop.



Pure stand of wheat (left) received 80 lbs N in comparison to wheat/crimson clover mixture receiving 0 lbs N. Nitrogen deficiency in wheat mixed with the crimson receiving no nitrogen resulted in yield loss and lower crude

Fig. 1

Wheat Forage Harvested at Heading in 2011			
	Stem	Leaf	Head
Crude Protein	6%	21%	12%
TDN	65%	73%	71%
Percent of Yield	57%	21%	22%

Roy, 2011

Post-emergent herbicide for winter annual forage crops other than small grains are limited and for some non-existent. Be sure to do your homework on weed control when trying a new winter annual forage crop. As always, be sure to read and follow herbicide labels, especially restrictions, which may apply to harvesting the crop as forage and feeding to dairy cattle.

Mixtures

Mixtures of winter annual grasses and legumes have been used by some farmers with varied results. If mixtures are to be planted, pay close attention to the expected harvest dates. When forage mixtures are planted, select crops that will mature around the same time. Mixtures should be planted with a drill fitted with grain and legume boxes, or broadcast and then cultipacked.

Many times the biggest challenge when planting winter annual grass/legume mixture is weed control. No post-emergence herbicide options are available for winter annual grass and legume mixtures. Controlling weeds in annual grass/legume mixtures should be done prior to planting by using a burndown herbicide application or by tillage.

Another challenge presented when planting winter annual grass/legume mixtures is deciding upon a nitrogen rate. While annual legumes produce their own nitrogen, very little if any nitrogen is provided to the companion crop. On the other hand, applying too much nitrogen could pose a problem with the grass out-competing the legume. Based on limited data,

an application of 30 to 50 lbs nitrogen per acre will increase yields of winter annual grass/legume mixtures. Be aware that several factors (rainfall, residual nitrogen, percent legumes in the stand, etc.) ultimately affect how much nitrogen should be applied.

Harvest Before it Heads Out

As farmers, you have heard your nutritionist, county agent, or Extension specialist talk about the importance of harvesting small grain forages before they head. But why is it so important to harvest before heading? Is the head that poor in quality? The quick answer is no, but here is the rest of the story.

As shown in *Figure 1*, wheat heads are comparable in energy content as the leaves. While the head is lower in protein than the leaves, it contains twice as much protein as the stems. So why is harvesting wheat and grasses before heading so important?

As wheat and other grasses mature, the stem elongates and the seed head is developed. The stem strengthens to support themselves and the seed head. Stems are strengthened by secondary cell walls containing lignin that drive out water. Lignin

is not digestible in the rumen which in turn reduces forage digestibility, forage quality and animal performance. The same study shown in *Figure 1*, 57% percent of the yield was made up by the stems when wheat was at heading. While the head itself is not poor in quality, the appearance of the head in grass forages indicates physiological changes occurring in the stem which causes forage quality to decline.

Winter Annual Forages Planting Guide ¹

Forage	Seeding Rate/A	Seeding Cost/A ²	Seeding Depth (inches)	Seeding Date	Approximate Harvest	Silage Yield at 35% DM
Barley	2-3 bu	\$32.00-\$49.00	1 to 2	Sep 15 to 30	Apr 25 to May 15	5 to 8 T
Crimson Clover	20-30 lb	\$42.00-\$65.00	1/4 to 1/2	Aug 1-Oct 15	May 1- May 15	2.5 to 6 T
Oats	2.5-3 bu	\$30.00-\$37.00	1 to 2	Sep 15-30	May 20- Jun 10	4 to 8 T
Rye, Cereal	1.5-2.5 bu	\$30.00-\$50.00	1 to 2	Sep 1-Oct 15	Apr 1-20	5 to 10 T
Ryegrass, Annual	20-30 lb	\$14.00-\$21.00	1/4 to 1/2	Aug 15- Oct 1	Mar 15-May 15	3.5 to 7.5
Triticale	2-2.5 bu	\$43.00- \$54.00	1 to 2	Oct 1-30	May 10-Jun 1	4 to 10 T
Wheat	2-2.5 bu	\$22.00-\$28.00 (cleaned & bagged) \$16.00-\$20.00 (bulk cover crop)	1 to 2	Oct 6-15	May 10 - June 1	6 to 10 T
Winter Pea ³ (Austrian)	30-40 lb	\$25.00-\$34.00	1 to 2	Sep to Oct	April	3 to 6 T

¹ Adapted from AGR-18; C.D. Lee, S.R. Smith, G.D. Lacefield, and J.H. Herbek, Department of Plant and

² Survey average of retail seed dealers in South Central Kentucky, actual prices may vary greatly by region

³ Source: Southern Forages; D.M. Ballm C.S. Hoveland, and G.D. Lacefield

⁴ Source: SARE, Managing Cover Crops Profitably, 3rd Edition.

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David shares a love for Ky. agriculture, being born and raised on a farm in northern Kentucky. He is retired Director of Ky Department for Public Health-Environmental Health and Public Protection, currently works with the dairy industry and is certified by the Natural Resources Conservation Services as a Technical Services Provider. He is a UK College of Agriculture Animal Science graduate. Helping KY farmers achieve the most efficient farming processes possible is a personal goal; the NRCS program enables this process.

Contact David to set up an appointment to do Comprehensive Nutrient Management Planning.

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**2013 Chaney's Dairy Barn
Ag Night**

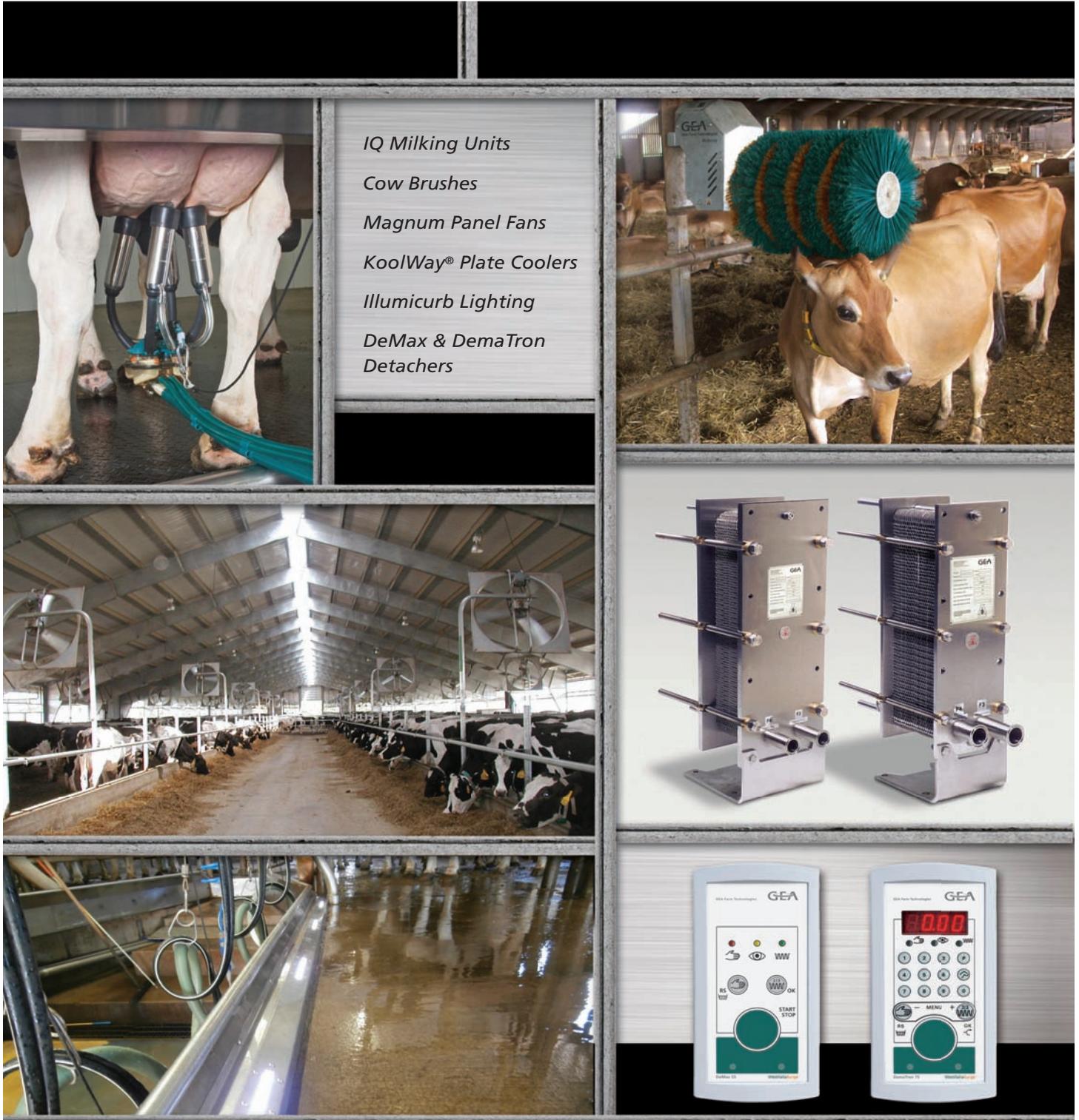


By: Teri Atkins

With each generation, our kids are becoming farther and farther removed from the farming community. It is our responsibility as dairy farmers and dairy industry to help educate the public on the processes of production agriculture. Chaney's Dairy Barn has taken this task seriously with their Agri-tourism. On August 2, Chaney's had an Ag Awareness Night for the local and surrounding communities. The event was intended to educate the public on the various aspects of agriculture; and that it did! Over 30 booths surrounded Chaney's Dairy Barn with more than 1,000 in attendance.

All who attended were able to participate in children's activities, hayrides, pony rides, games, and contests. There were local vendors set up with their home grown vegetables and homemade baked goods. SUDIA, KDDC and Dominos were set up together to promote dairy. The dairy booth was a huge success with KY Kate, face painting, balloons and of course free Domino's pizza. After the agriculture event everyone was able to enjoy some of the best ice cream in the south, while sitting back at Chaney's Ice Cream and a Moo-vie.





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Kentucky Nutrient Management Plan (KyNMP) Training

By now, most dairy farmers have heard the term “nutrient management plan”. The wording may sound scary but it shouldn’t! And if you are interested in learning more on how you, the farmer, can help keep your dairy in environmental compliance, you should try to find a meeting and attend. There will be several FREE KyNMP training courses coming up soon. They will be explaining: general concepts concerning water quality issues and regulations that apply to agriculture operations; how to develop KY Ag Water Quality Plans to create the greatest benefit to the producer AND to the environment; and how to create a Nutrient Management Plan for different types of agricultural operations using the Kentucky Nutrient Management Planning Guidelines (KyNMP).

Dates & Locations:

- August 14th & 15th - Princeton (Caldwell Co.), UK Research Center, 1205 Hopkinsville St., Princeton, KY 42445

- August 19th & 20th - Mayfield (Graves Co.), Graves Co. Public Library, 601 North 17th St., Mayfield, KY 42066
- October 1st & 2nd - Versailles (Woodford Co.), Woodford Co. Conservation District, 180 Beasley Rd, Versailles, KY 40383
- October 15th & 16th - Location TBD
- October 21st & 22nd - London (Laurel Co.), Laurel Co. Public Library, 120 College Park Dr., London, KY 40741
- November 20th & 21st - West Liberty (Morgan Co.), Morgan Co. Public Library

To Register or for more information contact **Kylie Schmidt** (kylie.schmidt@uky.edu or call (859) 257-3000, ext. 121).



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Dixie Dairy Report

Calvin Covington, ccovington5@cs.com, 336-766-7191

August 2013

Strong butter and cheese inventories, increasing milk production, and weak demand are holding back milk price increases. The June 30 butter inventory, according to USDA, is 33% higher and the cheese inventory 6.5% higher than last June. Milk production, nationally, has increased each of the past three months. Out of the 23 reporting states, only California and Missouri reported less milk this June compared to a year ago. For the first five months of 2013 compared to 2012, commercial disappearance of dairy products is down 0.7%. Lower butter and cheese prices dropped the July Class III \$0.68/cwt. from June. On the positive side, due to strong exports, the nonfat dry milk powder price increased in July. Higher powder prices helped the July Class IV price gain \$0.02/cwt. compared to June, despite lower butter prices. More positive news, the CME block cheddar price has increased about \$0.10/cwt. during the past six weeks. And, it appears the CME butter price may have reached its low point.

What does this mean for farm milk prices? Federal order blend prices, in the three southeast orders are projected to increase about \$0.75- \$1.00/cwt. from June to October before starting to decline.

MILC payments. We project a June and July MILC payment of \$0.22 and \$0.08/cwt., respectively, and no payment in August.

2014 milk prices. Our first published 2014 price projections show blend prices about \$0.60-\$0.75/cwt. lower than this year. Lower feed prices, lackluster domestic demand, and more milk are reasons for the lower prices. However, these projections are

based on current and foreseeable conditions. Less milk, stronger domestic demand, drought (domestic or international) and even greater exports can easily turn these projections the other way.

Southeast milk production increases more than U.S. average. Second quarter 2013 milk production in the ten southeast states is 1.9% higher than the second quarter of last year. Nationally, milk production increased 0.9% in the second quarter. Georgia showed the largest increase with second quarter production up 6% over last year, Florida and Virginia were up 3%, and North Carolina's milk production was up 2%. No doubt below average temperatures and above average rainfall are a reason for higher southeast milk production.

Last week's *Dairy Market News* reports no exports or imports of milk in the southeast for two consecutive weeks.

Industry news. The Kentucky Department of Agriculture announced the marketing of a new fluid milk product called "Udderly Kentucky." The milk comes from 100% Kentucky dairy farms and is processed in the state by the Prairie Farms plant in Somerset. According to the press release the milk is available at 32 Wal-Mart stores. A seven cent premium per gallon (about \$0.80 per cwt.) is returned directly to participating Kentucky dairy farms. 105 dairy farms are currently supplying milk for the product with more expected as the program grows.

An article in our local paper reports that Florida based Publix Super Markets is continuing to expand in North Carolina beyond Charlotte with the opening of a store in Raleigh in 2014.

Kentuckiana Dairy Exchange

By Alexis Thompson

The 6th annual Kentuckiana Dairy Exchange was hosted by Purdue and Indiana Professional Dairy Producers on July 30 and 31, 2013. Approximately 30 producers, industry personnel, and students representing Kentucky and 100 people from Indiana attended the event which included six Indiana dairy farms.

The first stop on our visit was to Argos Holstein Farms. This farm used Heatime to monitor cows in estrus and for health concerns. The next farm was Homestead Dairy who recently installed a methane digester to convert the waste from their 3500 cows at four different farms to electricity. The last farm for the first day was Nor-Bert Farms. They use Lely Robots to milk their herd and an automatic calf feeder. That evening's dinner presentation was on Precision Dairy Technologies and their usefulness on farms. The main message was that every farm is different and choosing to utilize technologies should be tailored to that farm.



The second day began with Ted & Karyn Hesters Jersey Dairy. They are an organic pasture based Jersey dairy with a swing parlor which emphasized cow flow. Their holding pen set up was circular with a rotating arm to move-up the cows. YonEd Farms was our next stop. They are a Holstein dairy which focused on herd health. The last farm for trip was Minich Dairy. They had all major breeds on the farm and used a large hoop barn to house their milking herd. We returned home after an informative trip with ideas that could be utilized on farms here in Kentucky.

Byron Seeds - 1/2
page ad

KDDC YDPO Wisconsin Fall Tour

Robots, on-farm processing, high production herds, top end purebred herds, plus a visit to the "Center of the Dairy Universe" await Kentucky producers who attend the KDDC - YDPO WI Fall Tour. The dates for this year's trip are October 2 - 5 (Wednesday-Saturday) with buses departing from Louisville and Russellville as in years past.

This year's trip is already packed with some great stops. On the journey north, a stop is planned at Ludwig Farms in Illinois. While there we will view a small herd of high-end purebred cows whose milk is processed and marketed as cheese through the on-farm store. On the second day, along with our hosts Alltech, we will tour farms in southern Wisconsin. Stops include high production herds, grazing herds, and farms that have retrofitted existing facilities to accommodate their goals.

Friday will be spent at the World Dairy Expo, which this year is themed "Center Of The Dairy Universe" which it truly is. The WDE 850 plus company trade show is an opportunity to see the latest in technology and equipment that is strictly focused on the dairy producer. The main focus of Expo is the cattle show, which totaled over 2300 head last year, with every breed having a major show there. This year's trip has been scheduled to enable the attendees to watch the International Holstein show as well as the Holstein World Classic Sale that evening. On Saturday we will return to the Expo for a few hours and then depart for the trip home.

Registration information is currently being mailed to dairymen and past attendees. The tour is open to everyone including YDPI (young producers), all other dairy producers and dairy industry representatives. However, there are some changes to the fee structure due to a decrease in funds for the Young Dairy Producer program: **Young Dairy Producer** - \$100 each, \$50 is non-refundable, limit 2 per farm at \$100 and additional members at \$300 each (must have been involved in management decisions on the farm for 10 years or less OR have attended the 2013 YDPI Spring Conference); **KDDC Sponsors or KDDC Board Members** - \$100 each, \$50 is non-refundable and spouse is \$300; **All other dairy farmers and industry** - \$300 each, \$50 is non-refundable.

For more information please contact any KDDC consultant or Eunice Schlapp at 502-545-0809.



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Cont'd from page 1

more than 27,000 pounds. The Proficient Dairy Producer Award was also won by the Robey Family. Top Herd Production – Mixed Herd was won by the Rowe Farm, Billy and Freddie Rowe of Adair County. District Production Award Winners were: Howard Yoder, Christian County; Sam Coblenz, Todd County; Kinslow Family, Barren County; L & B Dairy (Billy Russell), Metcalfe County; Corbin Brothers Dairy (Roger/David Corbin), Taylor County; Ross Russell, Russell County; Darrel Horst, Lincoln County; EKU Meadowbrook Farm, Madison County; Dan/Wayne Martin, Mason County; John Kalmey, Shelby County; Tri-Mast Dairy (Brent/Michael Masterson), Marion County; and Longview Farms (Larry Embry), Grayson County. The production awards were sponsored by the Kentucky Dairy Development Council and Kentucky Farm Bureau.

“These honors are the result of hard work and commitment to excellence,” Agriculture Commissioner James Comer said. “These farms represent the best of Kentucky’s dairy farm families that produce the milk and other dairy products that we serve to our families. I commend them and all the other award-winning farms and businesses.”

The fourth annual Kentucky Quality Milk Hauler Award went to George Lee “Pete” Clifton of Sparta. He hauls for Tom Slayback Trucking. Nominees were evaluated on activities that have contributed to the quality of their work and the positive image that they portray for the dairy industry.

The outstanding overall and Kentucky dairy products exhibitor at the Kentucky State Fair was Winchester Farms. Bluegrass Dairy and Foods earned the highest percentage of Gold Medals. The Culinary Award went to Erika Tedesco, Louisville, KY. The Milk Safety Branch presented Community service awards to Pat



Commissioner of Agriculture James Comer gives a milk toast during the dairy banquet.

Klein, Dean Foods; Steve Ericksen, retired DFA; Eric McClain, retired SUDIA; Gordon Jones, Stockyard Farm and Dairy Supply.

And, if you like to eat at the KSF you probably know where to find the Kentucky Cookout Tent. Underneath the tent you will find the UK Dairy booth where you can indulge in great dairy products such as grilled cheese, ice cream, milkshakes and floats. The UK Dairy Club volunteers many hours to make this booth possible, however their week would not be as successful without all of the product donations they received from Bluegrass Dairy and Foods, KDDC, Maury Cox, Jeff Core, and Larry Baxter.



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2013 Dairy Calendar of Events

August

August 28-29 Kentucky Milk Quality Conference - Lake Barkley Lodge

September

September 5 CPC Annual Fall Field Day - Fountain Run, KY

September 21 Chaney's 10th Birthday Bash - Noon to 9 pm

September 21 Shelby Co. Ag Tour

October

October 1-2 Kentucky Nutrient Management Plan Training Woodford Co. Conservation District

October 1-3 Alltech Global 500 - Ireland

October 2-5 KDDC Young Dairy Producer Wisconsin Tour

October 10 Kentucky Grazing Conference, Lexington, KY

October 15-16 Kentucky Nutrient Management Plan Training, Location TBA

October 21-22 Kentucky Nutrient Management Plan Training, Laurel Co. Public Library

October 24 National School Milk Day

October 25 KDDC Board Meeting - T.B.A.

October 26 Dare to Dairy- University of Kentucky Coldsteam Dairy, Lexington, KY

October 25 AFI MILK Israel Dairy Tour (October 25 – November 2)

October 30 GOAP Conference - Sloan convention Center, Bowling Green, KY

November

November 5 Adair County Dairy Field Day @ Gary Hatcher Dairy -10:00 A.M. C.D.T.

November 8-12 North American - Louisville, KY

November 20 Kentucky Nutrient Management Plan Training, Morgan Co Public Library

December

December 4-7 Kentucky Farm Bureau Annual Meeting- Louisville, KY

December 27 KDDC Board Meeting - T.B.A.